



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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3.2.2 Number of workshops/seminars/conferences including programs conducted on Research Methodology, Intellectual Property Rights (IPR) and entrepreneurship during the last five years

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Principal

PRINCIPAL
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Report on "Greek Theme Lunch"

Title: The final year BHMCT students organized a Greek Theme Lunch – house of Demeter

Date: 9th October 2018

Time: 1.30 pm onwards

Objective: The objective was to host a Greek-themed lunch event, highlighting the student's collaboration and commitment in executing a memorable experience at the 'House Of Demeter' restaurant.

Report:

On the 9th of October 2018, the final year students of MSIHMCT came together to host a memorable Greek-themed lunch at the 'House Of Demeter' restaurant.

With meticulous planning starting a week before the event, students from the Rooms Division Management program divided into teams, including Housekeeping, Marketing, and Décor, each tasked with bringing the essence of Greek culture to life.

As the invitees arrived around 1:30 pm, they were greeted with a warm atmosphere and authentic Greek décor. The kitchen students worked tirelessly to prepare delicious Greek cuisine, while the service team ensured that every guest was well taken care of.

The event culminated in a heartfelt address by the principal and special guests, who commended the students for their hard work and dedication, making the day a resounding success.


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Greek Theme Lunch

Date : 9th October 2018



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FINAL YEAR – 2018-19

EVENT:- Greek Theme Lunch

Date:- 91/01/18

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

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Report on “Guest lecture on Business Management”

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

Date: 10 August 2018

Time:

Speaker: Ms. Advani and Mr. Shrijith Ravindran

Objective: To Gain insights and motivation from industry leaders to navigate entrepreneurial challenges and succeed in the competitive landscape.

Report:

On a memorable day in August, our esteemed guests, Ms. Advani and Mr. Shrijith Ravindran, graced us with their presence to shed light on the intricacies of starting a business.

Mr. Ravindran, a distinguished alumnus of MSIHMCT and the CEO of Malaka Spice, kicked off the session by generously sharing his wealth of knowledge and experience in the restaurant industry. With anecdotes and insights, he guided us through the nuances of running a successful restaurant business, addressing our queries with patience and expertise. Following his lead, Ms. Advani, another proud MSIHMCT alumna and the owner of SWIG restaurant, shared her inspiring journey of establishing a bakery business alongside her restaurant venture.

With candor, she recounted the challenges she faced and the triumphs she celebrated, imparting valuable lessons on perseverance and determination. Together, they illuminated the path for us, demystifying the complexities of the industry and emphasizing the importance of financial acumen, staying abreast of current trends, and the relentless effort required to thrive in the competitive landscape of entrepreneurship.

Their insights not only educated us but also instilled in us a renewed sense of motivation and purpose as we embark on our own entrepreneurial endeavors.



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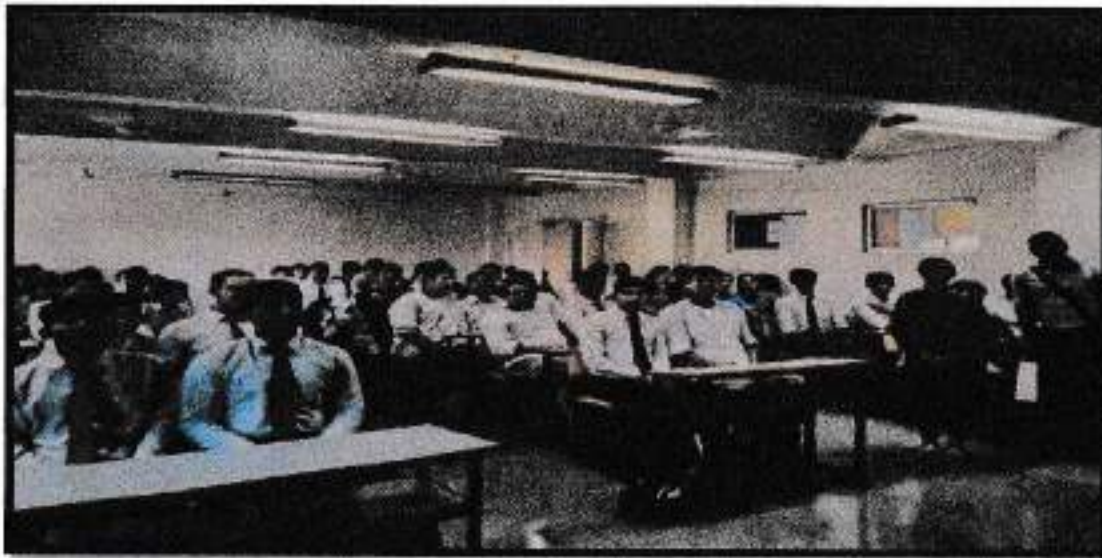
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Guest Lecture on Business Management

Date : 10th August 2018



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FINAL YEAR – 2018-19

EVENT:- Guest Lecture: Business Management

Date:- 10.8.18

Sr. No.	Roll No.	Student Name	Status
1.	201503	Ahat Snehal	P
2.	201507	Badigar Akash	A
3.	201511	Bhujbal Rutuja	P
4.	201515	Deshmukh Shivani	P
5.	201520	Gaikwad Prakash	P
6.	201521	Gandhi Shubham	P
7.	201525	Iyer Rasika	P
8.	201529	Joglekar Jaee	P
9.	201535	Karpate Rohan	A
10.	201542	Muley Shweta	P
11.	201547	Pardeshi Shivanjali	P
12.	201550	Raina Priyanka	P
13.	201552	Raut Manali	P
14.	201556	Shinde Shriram	P
15.	201408	Borate Sai	P
16.	201413	Dhawale Nitish	P
17.	201290	Rajput Ashwin	P

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Report on “Guest lecture on Human Resource Management”

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

Date: 26 July 2018

Time:

Speaker: Mr. Shaunak Khairnar, HR Executive, Four Seasons Hotel

Objective: Enhance students' research skills and awareness through an engaging guest lecture on literature review and bibliography, fostering academic integrity and preparation for future endeavors.

Report:

On the 26th of July 2018, a special guest lecture took place at MSIHMCT for the final year students. The lecturer, Mr. Shaunak Khairnar, an esteemed alumnus of the institute and currently a Human Resource Executive at Four Seasons Hotels and Resorts, shared his valuable insights with the eager students.

With his wealth of experience in the hospitality industry, Mr. Khairnar captivated the audience by recounting his journey and achievements since his time at the institute.

He highlighted the numerous opportunities available within the hotel industry, especially in renowned international brands. Addressing the students' queries with patience and expertise, he discussed topics ranging from further studies to the Management Trainee System.

The session concluded on a high note, with a heartfelt vote of thanks from one of the students, expressing gratitude for the enlightening and inspiring discourse.

Amadliya

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FINAL YEAR – 2018-19

EVENT:- H.R. Guest Lecture

Date:- 26/7/18

Sr. No.	Roll No.	Student Name	Status
1.	201503	Alhat Snehal	P
2.	201507	Badigar Akash	A
3.	201511	Bhujhal Rutuja	P
4.	201515	Deshmukh Shivani	P
5.	201520	Gaikwad Prakash	A
6.	201521	Gandhi Shubham	P
7.	201525	Iyer Rasika	P
8.	201529	Joglekar Jaee	P
9.	201535	Karpate Rohan	P
10.	201542	Muley Shweta	P
11.	201547	Pardeshi Shivanjali	A
12.	201550	Raina Priyanka	P
13.	201552	Raut Mansi	P
14.	201556	Shinde Shriram	A
15.	201408	Borate Sai	P
16.	201413	Dhawale Nitish	A
17.	201260	Rajput Ashwin	P

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Report on "Guest lecture on Reservation Management"

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

Date: 21 July 2018

Time:

Speaker: Ms. Sharvari Swami

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

Report:

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

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

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

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

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

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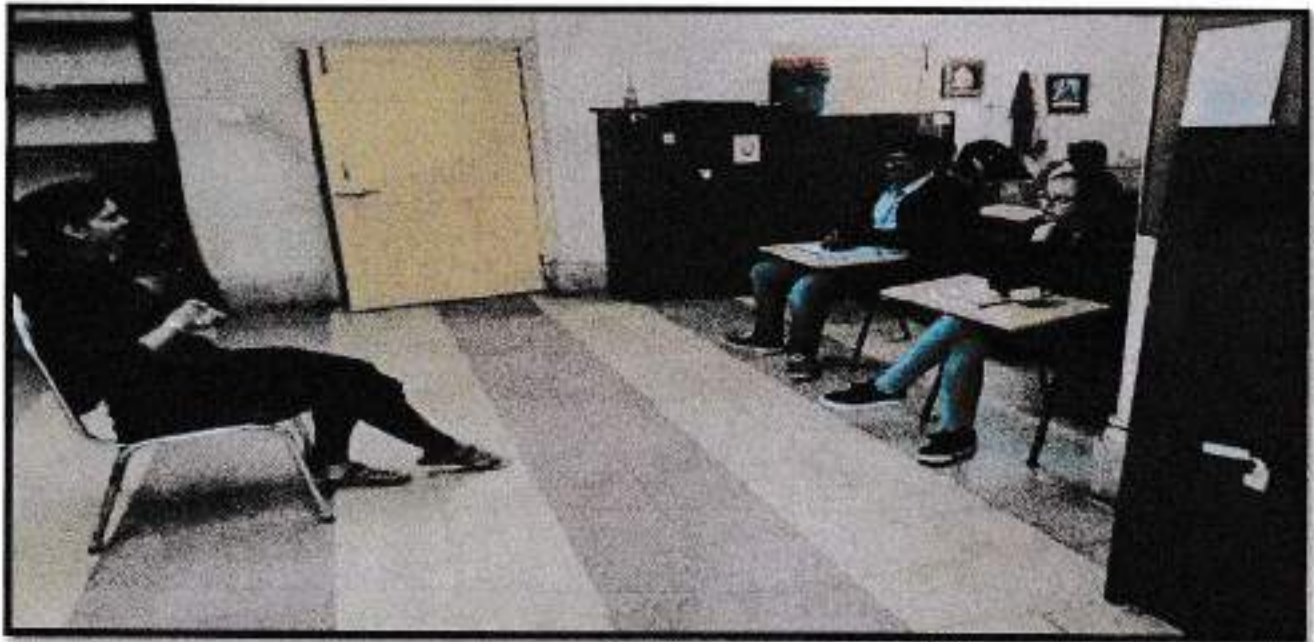
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Guest lecture on Reservation Management

Date : 21st July 2018



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FINAL YEAR – 2018-19

**EVENT:- Guest Lecture Reservation
Management**

Date:- 21.7.18

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

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SYBHMCT THEME EVENT 2018

Type of the Event: "Tasses et Soucoupes" high tea

Date of the Event: 29/9/2018

Conducted by: Second Year, MSIHMCT

Objectives:

- Showcase the culinary preparations from bakery with an array of sweet and savoury treats during the hi-tea event.
- Create an inviting ambience through thoughtful decor elements and design, enhancing the overall atmosphere and setting the stage for an enjoyable and memorable experience for attendees.
- Demonstrate the professionalism and expertise of the food and beverage team through service, including prompt delivery of food and beverage offerings, customer care, and adherence to high standards of hygiene and presentation.
- Highlight the creativeness and innovation of the various team by incorporating thematic components and artistic elements that complement the hi-tea theme, such as themed table settings and decorative accents to the event.

The Second Year, BHMCT, Degree students hosted an elegant "Tasses et Soucoupes" Hi-Tea theme event "on 29th September 2018. A lot of research was done to create varied and flavourful menu, the hand painted decor, a mix of drinks, and the restaurant ambience.

The students conceptualise the theme with creativity and innovation under the guidance of faculty members and Principal.

Guest invited for the event were

Ms Babita Karkaria – Executive Chef French Window

Ms Adele Spieser- Director of Alliance Francaise

Ms Meeta Makhecha – Proprietor of Flour Works

Dr. D.R. Nandanwar- Joint Director of Technical Education

Chef Sachin Joshi- Exe Chef of Vivanta by Taj – Blue Diamond

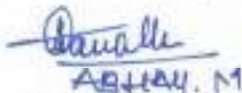
Chef Ravish Arora- Owner of Inn Venue Hospitality

Ms Prapti Deshpande- Asst Secretary of Pune Hoteliers Association

The overall event was appreciated by the guest and the students were more confident in organising such events in future.

Enclosures:

- Function Prospectus
- Correspondence trail
- Attendance Sheet
- Photographs of the event


Anil M.

Name and Sign of Event Coordinator



Dr. Anita Moodliar
Principal





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ATTENDANCE SHEET

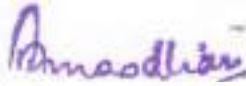
Sr. No.	Roll No.	Student Name	Attendance
1.	201701	Aldar Aditya Maruti	P
2.	201702	Andurkar Vedika Abhijit	P
3.	201703	Ashar Mayank Hitesh	P
4.	201704	Aurora Tanya Deepak	P
5.	201705	Auty Aditya Prasad	P
6.	201706	Barbhai Yash Vikas	P
7.	201707	Bharodkar Rushikesh Shivaji	P
8.	201708	Bharaskar Pratik Balakrushna	P
9.	201710	Bhoj Revati Sudhir	P
10.	201711	Borade Riya Prashant	P
11.	201712	Borse Yogesh Rajendra	P
12.	201713	Datar Sanskruti Shailendra	P
13.	201714	Datye Tejas Vidyadhar	P
14.	201715	Deore Ajinkya Virendra	P
15.	201716	Dhawale Akash Rajendra	P
16.	201717	Dighe Soham Anirudha	P
17.	201718	Dongre Shravanee Dattatray	P
18.	201719	Gaikwad Pranita Prakash	P
19.	201720	Ghadgine Kaushik Deepak	A
20.	201721	Gosavi Tejas Subhas	P
21.	201722	Hundekari Fatema Taher	P
22.	201724	Kamble Aditya Chandrakant	P
23.	201725	Kamble Mudra Mahesh	P
24.	201727	Khan Zamir Mir Qasim	P
25.	201729	Lonare Kshitij Ramakant	P
26.	201730	Loni Shreyas Shridhar	P
27.	201731	Mali Santosh Ramkrishna	P
28.	201732	Mankar Anuja Sanjay	P
29.	201733	Mengle Namisha Pinak	P
30.	201734	Misal Akash Kailas	P
31.	201735	Natu Pranav Makarand	P
32.	201736	Pandhare Omkar Shashikant	P
33.	201738	Pathak Atharva Santosh	P
34.	201739	Patil Ajinkya Anil	P
35.	201742	Relckar Pruthi Ganesh	P
36.	201743	Shastri Chaitanya Sameer	P
37.	201744	Shinde Samruddhi Sushil	P
38.	201745	Shirsode Aishwarya Sunil	P
39.	201746	Shivarkar Kashmira Dashrath	P



40.	201747	Sulla Shivani Samir	P
41.	201748	Tanpure Sakshi Pravin	P
42.	201749	Tupe Pravin Sanjay	P
43.	201750	Vane Hrishikesh Vinayak	P
44.	201751	Vyas Prathamesh Mrugendra	P
45.	201752	Wakhare Shraddha Ankush	P
46.	201753	Ware Sandhya Sarjerna	P
47.	201754	Yeole Prasad Arun	P
48.	201755	Barangale Prajwal Nitin	P
49.	201756	Kashid Vinit Prakash	P
50.	201757	Makasare Shefali Sudhakar	P
51.	201758	Mate Vedang Anil	P
52.	201759	Sakhala Sejal Mahendra	P
53.	201760	Shende Yash Shreevallabha	P
54.	201761	Shinde Mehul Chandrashekhar	P
55.	201762	Shindekar Pratiksha Atul	P
56.	201763	Wadalkar Vedraj Prasad	P
57.	201764	Gokhale Chinmay Rahul	P
58.	201765	Mulay Hrushikesh Umesh	P
59.	201766	Vaidya Ajit Ajay	P
60.	201611	Dahifale Prashant Sanjay	A
61.	201632	Kshirsagar Atharva Dinesh	P


ABHAY M.

SIGNATURE OF FACULTY



PRINCIPAL
(BHMCT)

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Shivajinagar, Pune-411016





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

Type of the Event: "Tasses et Soucoupes" high tea

Date of the Event: 29/9/2018

Conducted by : Second Year, MSIHMCT



Amadliar

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Report on "Hotel Visit – The Westin"

Title: A hotel visit to The Westin was organised for the final year students

Date: 25 October 2018

Time: 3pm onwards

Objective: Unveil the inner workings of hotel operations, inspiring students with an exclusive backstage tour at Hotel Westin

Report:

On October 25th, 2018, the students of MSIHMCCT went on a visit to Hotel Westin, Koregaon Park, Pune.

The purpose of this visit was to delve into the intricacies of hotel operations, from facilities and amenities to the inner workings of its departments. Students arrived the hotel at 3 pm, and were warmly greeted and equipped with their ID badges for smooth entry into the property.

As they traversed through the hotel's rear entrance under the vigilant eye of security, anticipation mingled with excitement. Guided by the assistant manager of human resources, the students were granted an exclusive backstage pass to witness the magic behind the scenes.

From the meticulous operations of the housekeeping department to the bustling energy of the banquet kitchen and service back area, every corner revealed a symphony of activity.

The tour continued, unveiling the secrets of the laundry department, where the assistant manager shared insights into the hotel's rigorous laundry process. Each revelation served as a window into the hotel's dedication to excellence, leaving the students inspired and enlightened by the hospitality industry's inner workings.

Amadhar

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Hotel Visit – The Westin

Date : 25th October 2018



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

FINAL YEAR – 2018-19

EVENT:- Hotel visit - The Westin

Date:- 25/10/18

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

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

Report on "Food Festival"

Title: The final year BHMCT students organized a Food Festival – "412 Alfresco"

Date: 4th March 2019

Time:

Objective: Equip students with expertise in event planning, cooking, sponsorship collaboration, and organizational skills to execute successful large-scale events.

Report:

MSIHMCT celebrated its 50th anniversary with a special two-day food festival. The first day, named 412 Alfresco, was organized by our diploma batches.

We began by conducting market surveys and allocating budgets to each department. Through coordinated efforts, we ensured a smooth execution from procurement to presentation.

This event showcased our institution's dedication to culinary excellence and hospitality, reflecting our legacy and commitment to nurturing talent in the industry.

Amasadhine

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FINAL YEAR – 2018-19

EVENT:- Food Festival

Date:- 4.4.14

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





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

Report on "Visit to PVR Icon Multiplex"

Title: A visit to Pavilion Mall's PVR Icon Multiplex was organized by the college on 18th February 2019

Date: 18 February 2019

Time:

Objective: Analyze Pavilion Mall's Pvt Icon Multiplex's F&B management strategies, including innovative concepts like "Quiet Tix," and consumer catering.

Report:

On February 18th, a visit to Pavilion Mall's PVR Icon Multiplex was organized by the college, focusing on F&B management within the multiplex setting.

The excursion provided insights into the multiplex's operational structure, with a detailed tour highlighting various sections such as ticketing, cinema facilities, and quick-fix concessions.

Notably, the introduction of the "Quiet Tix" concept was intriguing, showcasing an innovative approach to enhance the moviegoing experience. Basic F&B items like popcorn, samosas, and cold drinks were observed to be readily available, underscoring the importance of catering to diverse consumer preferences.

Additionally, a comprehensive overview of pantry operations and soda machine functionalities was provided, shedding light on the intricacies of service delivery within the multiplex environment. Overall, the visit offered valuable firsthand exposure to the intricacies of F&B management in a multiplex setting, enriching participants' understanding of industry practices.

Amasdhian

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FINAL YEAR – 2018-19

EVENT:- Visit to PVR Icon

Date:- 18/2/19

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

(Signature)





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Report on "Visit to Resonare Residency Hotel"

Title: A visit to Resonare Residency Hotel on 7th of March 2019

Date: 7th March 2019

Time:

Objective: To assess the sustainability initiatives and hospitality standards of Resonare Residency Hotel through a guided tour and interaction with representatives.

Report:

On the 7th of March 2019, a visit was organized to Resonare Residency Hotel, an apartment hotel affiliated with Oyo. Welcoming the attendees were Ms. Gargi and Mr. Gaurav, who served as representatives.

They guided the students to a well-equipped flat within the hotel premises. Noteworthy was the provision of amenity kits and a manual outlining eco-friendly practices, reflecting the hotel's commitment to sustainability.

With four floors and several rooms per floor, the hotel boasted standard check-in and check-out procedures.

The visit concluded with a vote of thanks delivered by Devesh, a senior member present, expressing appreciation for the insightful tour and hospitality extended by the staff.

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FINAL YEAR – 2018-19

EVENT:- Visit to Resonare Hotel

Date:- 7/3/19

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





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Report on "Visit to UBM India's B2B Event"

Title: A visit to UBM India's B2B event organised at Sahara Hotel, Mumbai

Date: 7 September 2018

Time: 11am onwards

Objective: To immerse students in the dynamic world of hospitality and networking at FHIIn, fostering valuable industry connections and insights.

Report:

On 7th September 2018, the students of MSIHMCT College's Rooms Division Management program embarked on a learning journey to Mumbai. Their destination: Sahara Hotel, where UBM India's buzzing B2B event, Food and Hotel India (FHIIn), unfolded its inaugural edition from the 5th to the 7th of September.

Arriving promptly at 11 am, the students dove into the enriching seminars, focusing on the art of Hotel Housekeeping and navigating customer reviews and social media feedback.

Led by professionals from the housekeeping and front office departments, the discussions sparked lively exchanges, with students sharing their insights and answering queries from fellow attendees. Following this engaging session, the renowned Chef Harpal Sokhi took the stage, captivating the audience with tantalizing culinary creations and showcasing the offerings of USAPEC, a prominent poultry and egg exporter.

The students roamed the exhibition halls, gathering brochures and magazines, soaking in the vibrant atmosphere of innovation and networking.

The event garnered resounding praise from both exhibitors and visitors, fostering invaluable connections and igniting fresh opportunities in the dynamic food and hospitality landscape. FHIIn firmly cemented its status among the elite, standing tall as a beacon of excellence among over 20 premier food and hospitality showcases spanning 12 countries.

Amasdhia
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Maharashtra State Institute of
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Shivajinagar, Pune-411016





Visit to UBM India's B2B Event

Date : 7th September 2018



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FINAL YEAR – 2018-19

EVENT:- Visit to UBM India B2B Event

Date:- 7.9.18

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

(Signature)





Demo by Chef Dinesh Joshi

Type of the Event: Guest Lecture and Demonstration

Date of the Event : 14/08/19

Conducted by : Chef Dinesh Joshi, Executive Sous Chef, TAJ Santacruz

Objectives :

- Introduce participants to the vibrant flavors and culinary techniques of Thai cuisine through interactive demonstration
- Showcase the diversity and complexity of Thai dishes
- Engage attendees in a sensory exploration of Thai flavors

Organised By : Maharashtra State Institute Of Hotel Management & Catering Technology, Pune														
Event Coordinator		Sachin R.												
Topic Covered : Demonstration on Thai Cuisine														
Venue		MSIHMCT		Time / Duration: 9:30-1:30										
Total Number of Participants :		Students:	Faculty:	Non-Teaching:										
61		58	1	2										
Event Details		Demonstration on "Thai Cuisine" on 14th August 2019 for Final Year Students BHMCT students specializing in Food Production												
Type of Learning Outcome (Tick the appropriate option)														
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills										
<input checked="" type="checkbox"/>														
Learning Outcome														
Ingredients used in Thai cuisine.	Flavor profiles of various Thai dishes.	Understanding of Thai dining etiquette	Confidence in recreating Thai dishes											
Mapping of the event with PO and CO			Program Outcome											
Subject Code	Subject Name	Course Outcome	P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
CS 801	Sp in Food Production Management		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	

Enclosures:

Function Prospectus

Notice

Poster / Brochure

Correspondence trail

Attendance Sheet (Wherever applicable)

360 Feedback

Remuneration paid if any

Photographs of the event

Name and Sign of Event Coordinator

Dr. Seema Zagade

PRINCIPAL
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Shivajinagar, Pune - 411 004



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

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

Date: 13/8/19

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event : Demo by chef Dinesh Joshi **Date of Event:** 14/8/19

Programme : BHMCT / MHMCT **Year :** 1st / 2nd / 3rd / Final Year **Day:** Wednesday **Time:** 9:30 to 1:30

Types of Function:

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

Guest Profile / Name: Chef Dinesh Joshi [Executive sous chef - Taj Santacruz] Demo

Faculty Coordinating: Sachin R.

Venue: • Classroom • Restaurant • Conference • Banquet , ATK II

	• Auditorium	• Principal room		
Sr. No. of SCA Registrar No 2	11			

FOOD & BEVERAGE DEPARTMENT:

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

* Demopractical on Thai cuisine.



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: _____

Nos. _____

Faculty In-charge: _____

Flower Arrangement: _____

Camera : _____

Ms. Shriya Kamalapurkar

Special Instruction: _____

STUDENT IN CHARGE:

Food Production: _____

Food & Beverage Service: _____

Accommodation: _____

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

Principal
M.S. (BHU) T. Pune
Maharashtra State Institute of
Hotel Management & Catering Technology
Shri Chhatrapati Shivaji Maharaj
Shri Chhatrapati Shivaji Maharaj



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REF. MSIHMCTRS/BHMCT/2019/ 533

Date: 14/08/2019

To,
Chef Dinesh Joshi,
Executive Sous Chef
Hotel Taj Sontacruz,
Mumbai

Dear Sir,

Greetings from M.S.I.H.M.C.T.!!

This is to express our sincere gratitude for conducting a demo practical on 'Thai Cuisine' on 14th
August 2019 for Final Year Students BHMCT students specializing in Food Production...

The practical session was immensely appreciated by students.

Thank you for the support extended towards our institute.

Warm regards,

Dr. Anita Moodliar

PRINCIPAL
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Maharashtra State Institute of
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Shri. Chhatrapati Shivaji Maharaj
Pune - 411005





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FINAL YEAR – ROLL CALL FOR THE YEAR 2019-20

Sr. No.	Roll No.	Student name	Attendance for 14/08/19
1.	201901	Agrawal Jagdish Santosh	P
2.	201902	Baghel Sachin Devendra	P
3.	201903	Barkade Ritika Sanjay	P
4.	201905	Bhagat Prajwal Anil	P
5.	201906	Bhagwat Arya Nikhil	P
6.	201908	Bhosale Saloni Ramesh	A
7.	201909	Borkar Omkar Ankush	P
8.	201910	Borse Shruti Mahesh	P
9.	201911	Chavan Rajeshwari Umesh	P
10.	201912	Chavan Sakshi Gorakhnath	P
11.	201913	Chavrekar Madhura Prasad	P
12.	201914	Chikodikar Tanmay Vaibhav	P
13.	201915	Choudhari Kasturi Prashant	A
14.	201916	Dalvi Ketan Sanjay	A
15.	201917	Deshpande Madhav Suhas	P
16.	201918	Deshpande Sakshi Vithalrao	P
17.	201919	Dimbar Aditya Sudam	P
18.	201920	Gaikwad Joel Ratan	P
19.	201921	Gaikwad Rasika Suresh	P
20.	201922	Gengaje Pankaj Santosh	A



21.	201923	Godhbarle Nandini Ajit	P
22.	201924	Gurav Prajyot Pradip	P
23.	201925	Hadke Shlok Ganesh	P
24.	201926	Heera Max Ajitpal	P
25.	201927	Hingane Alok Ram	P
26.	201928	Jadhav Durga Shivdas	A
27.	201929	Jadhav Prasad Suresh	P
28.	201930	Jadhav Roshni Mohan	P
29.	201931	Jog Nandini Nilesh	A
30.	201932	Kadam Manaswini Milind	P
31.	201933	Kadam Mrunalini Milind	P
32.	201934	Kadam Shivratri Shrinivas	A
33.	201935	Kanade Prasad Kishor	P
34.	201936	Karandikar Shrinidhi Kaustubh	P
35.	201937	Kedari Sanskruti Sunil	P
36.	201938	Khan Junaid Sameer	A
37.	201939	Khandke Shalmali Rajesh	P
38.	201940	Kopulwar Tanvi Nitin	P
39.	201941	Kulkarni Shounak Hrishikesh	A
40.	201942	Kure Pratiksha Saudagar	A
41.	201944	Muneshwar Sandesh Dadarao	A
42.	201945	Musale Prasanna Shashikant	A
43.	201946	Nagpure Arpita Ravi	P
44.	201947	Naik Prabhanjan Atul	P
45.	201948	Naik Purnima Santosh	P
46.	201949	Naik Shubham Milind	P



47.	201950	Nair Isha Vinod	P
48.	201951	Nandgude Akshat Rahul	P
49.	201952	Pardeshi Atharv Jaideep	P
50.	201953	Patrudkar Vishvajeet Suryakant	P
51.	201954	Pawar Shripad Devdatt	P
52.	201956	Phadtare Vedant Santosh	P
53.	201957	Raghawant Shreyash Raju	P
54.	201958	Raskar Nishigandha Chandrakant	P
55.	201959	Salunke Atharva Sanjay	P
56.	201960	Sapkale Jayesh Bhagwan	P
57.	201961	Sathe Irawati Sachin	P
58.	201962	Sawane Pratik Mahadev	P
59.	201963	Shete Ritika Dinesh	P
60.	201964	Shewadkar Atharva Shamsunder	P
61.	201965	Thikekar Vighnesh Sharad	P
62.	201966	Timande Dinesh Purushottam	P
63.	201967	Ware Rutuja Deepak	P
64.	201968	Badyal Manisha Jagdish	P
65.	201969	Sharma Priya Romesh	P
66.	201970	Dhavale Vineet Sanjiv	P
67.	201971	Khurid Abhishekkumar Ashok	P
68.	201812	Dakwale Nupur Vikram	P

Amadhar

PRINCIPAL
(BHMGT)

Maharashtra State Institute of
Hotel Management & Catering Technology
Shreeganagar, Pune-411018





Application of fondant icing on cake and cupcake decoration

Type of the Event: Bakery demonstration

Date of the Event: 19 and 20 August 2019

Conducted by: Ms Mariya Kagawala

Objectives:

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

Summary

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

Learning outcomes:

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


ARADHYA, M.

Name and Sign of Event Coordinator



Dr. Anita Moodliar
Principal
(IMPACT)

Maharashtra State Institute of
Hotel Management and Catering Technology
Shivajinagar, Pune-411018



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

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

Date: 12/08/19.

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: APPLICATION OF FONDANT
TECHNIQUE ON CAKE &
CUP CAKE DECORATION

Date of Event: 19 AUG 2019
20 AUG 2019

Programme: BHMCT / MHMCT Year: 1st / 2nd / 3rd / Final Year

Day: MON & Time: 9:30 am - 7:00 PM.

Types of Function: • Meeting • Interview • Guest lecture • ☒ Workshop
• Seminar • Visit • Others (Please Specify) -

Guest Profile / Name: CHEF. MARZYA. K. BHALWALKAR (Ev. STUDENT).

Faculty Coordinating: ARNAV. MAHODKAR.

Venue: • Classroom • Restaurant • Conference • Banquet • ☒ G.K. LAB.

	• Auditorium	• Principal room		
Sr. No. of SCA Registrar	05			

FOOD & BEVERAGE DEPARTMENT:

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



Anandhar
PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Hotel Management and Catering Technology
Shivajinagar, Pune - 411 004

ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen:

Nos.

Faculty In-charge:

Flower Arrangement:

Camera :

MON. 19th
TUE. 20th

- SHAMSHURATE. A.
- VASHADA. M.

Special Instruction:

STUDENT IN CHARGE:

Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

ALL STUDENTS TO BE PRESENT
IN CLEAN UNIFORM & COMPLETE KIT.

CIRCULATED TO ALL FACULTY AND STAFF

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

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

PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Hotel Management & Catering Technology
Shri. Chhatrapati Shivaji Maharaj
Shri. Chhatrapati Shivaji Maharaj



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

Class: SY BHMCT

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



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

Abhay M.
ABHAY.M.

Name and Sign of Event Coordinator

Amesodhiya
PRINCIPAL
(SHMCT)
Maharashtra State Institute of
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Shri Chhatrapati Shivaji Maharaj
Shri Chhatrapati Shivaji Maharaj





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Date: 21/08/19

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION :

chocolicious

NAME OF THE RESOURCE PERSON :

chef. Maliya Kagalawala

NAME OF STUDENT :

Yashada S. Mithare

ENROLLMENT NO (INST.) :

201839

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	4	3 ✓	2	1
2	Content delivery of the resource person	5	4 ✓	3	2	1
3	Encourage students to ask questions	5	4	3	2 ✓	1
4	Was there any element of creativity	5 ✓	4	3	2	1
5	Subject matter knowledge/command on subject	5 ✓	4	3	2	1
6	Presented the subject clearly and systematically	5 ✓	4	3	2	1
7	Answered the doubts or queries of the students	5 ✓	4	3	2	1
8	Time management	5	4 ✓	3	2	1
9	Would you recommend the instructor for other class	5 ✓	4	3	2	1
10	How do you rate the class overall?	5	4 ✓	3	2	1
TOTAL SCORE <u>45</u> OUT OF 50						

Mithare
Signature of student

Amadhiya

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Date:

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	(4)	3	2	1
2	Content delivery of the resource person	5	(4)	3	2	1
3	Encourage students to ask questions	5	4	(3)	2	1
4	Was there any element of creativity	(5)	4	3	2	1
5	Subject matter knowledge/command on subject	5	4	(3)	2	1
6	Presented the subject clearly and systematically	(5)	4	3	2	1
7	Answered the doubts or queries of the students	5	(4)	3	2	1
8	Time management	(5)	4	3	2	1
9	Would you recommend the instructor for other class	(5)	4	3	2	1
10	How do you rate the class overall?	(5)	4	3	2	1
TOTAL SCORE <u>43</u> OUT OF 50						

Signature of student



Principal
 (SHMCT)

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Date:

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	(4)	3	2	1
2	Content delivery of the resource person	5	(4)	3	2	1
3	Encourage students to ask questions	5	(4)	3	2	1
4	Was there any element of creativity	(5)	4	3	2	1
5	Subject matter know/edge/command on subject	(5)	4	3	2	1
6	Presented the subject clearly and systematically	(5)	4	3	2	1
7	Answered the doubts or queries of the students	(5)	4	3	2	1
8	Time management	5	(4)	3	2	1
9	Would you recommend the instructor for other class	5	(4)	3	2	1
10	How do you rate the class overall?	5	(4)	3	2	1
TOTAL SCORE <u>44</u> OUT OF 50						

Sharan Nair
 Signature of student



Amasolion™
 PRINCIPAL

(BHMCT)

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Industry expert/ Guest lecture/Demonstrator feedback

Date

NAME OF HOTEL/ ORGANISATION

Chocolicious

NAME OF THE FACILITATOR

Chef: Maria Raj Nagarkar

DESIGNATION

Home Baker

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
		5	4	3	2	1
1	Students grooming standards and body language		✓			
2	Spoke loudly and clearly		4	✓		
3	Students were aware of practical and operational knowledge and skills of the topic		✓			
4	Students possess knowledge of technological advancement in the industry		✓			
5	Showed dynamism and enthusiasm	✓				
6	Questioning frequently related to the topic		✓			
7	Able to understand the content delivered		✓			
8	How do you rate the class overall?	✓				
TOTAL SCORE		33 OUT OF 40				

Mariya K
Signature of facilitator



Amadhiya

PRINCIPAL
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Shivajinagar, Pune-411016



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SYBHMCT THEME EVENT 2019

Type of the Event: "Swing to Wonderland" high tea

Date of the Event: 01/10/2019

Conducted by: Second Year, MSIHMCT

Objectives:

- Showcase the culinary preparations from bakery with an array of sweet and savoury treats during the hi-tea event.
- Create an inviting ambiance through thoughtful decor elements and design, enhancing the overall atmosphere and setting the stage for an enjoyable and memorable experience for attendees.
- Highlight the creativeness and innovation of the various team by incorporating thematic components and artistic elements that complement the hi-tea theme, such as themed table settings and decorative accents to the event.

The Second Year, BHMCT, Degree students hosted an elegant Hi-Tea Swing to Wonderland based on the movie Alice in wonderland "on 01st October 2019. A lot of research was done to create varied and flavourful menu, based on the movie character. The décor of the restaurant was hand painted to create the ambience related to the movie. The students conceptualise the theme with creativity and innovation under the guidance of faculty members and Principal.

Guest invited for the event were

Ms Priti Shinde – Hotel Panchshil

Chef Joginder Singh – Pastry chef

The high tea event was a great success indeed. It was a valuable opportunity to strengthen teamwork among the students, as well as create motivation among them.

ABHAY. M

Name and Sign of Event Coordinator

Dr. Anita Moodliar
Principal

PRINCIPAL
(BHMCT)

Maharashtra State Institute of
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Shivajinagar, Pune-411016





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

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



36.	201841	Nagargoje Gajanan Arjunrao	P
37.	201842	Naik Sakshi Sunil	P
38.	201843	Nair Sharan Prabhakar	P
39.	201846	Patil Adhiraj Anil	P
40.	201847	Patil Harshal Raghunath	P
41.	201848	Pund Rutik Milind	P
42.	201849	Raskar Himanshu Sameer	P
43.	201850	Raskar Jay Vishwanath	P
44.	201851	Sali Swaraj Surendra	P
45.	201852	Sangawar Atharva Vijay	P
46.	201853	Shelar Om Manohar	P
47.	201854	Shethiye Rohit Dinesh	P
48.	201855	Shinde Rohan Appasaheb	P
49.	201856	Supekar Preeti Suresh	P
50.	201858	Thakare Yash Narendra	P
51.	201859	Ubhe Pranav Prakash	P
52.	201860	Uike Kamallesh Madanlal	P
53.	201862	Waghmare Piyusha Raghuvir	P
54.	201863	Zunjur Saarthak Venkatesh	P
55.	201864	Khedekar Rushikesh	P
56.	201865	Kumbhar Abhinav	P
57.	201867	Moulisingh Manish	P
58.	201868	Rais Mir Taha	P
59.	201740	Pharande Aniket Nitin	P
60.	201602	Akotkat Vaishnavi	P


ABHAY M.
 Signature of the Faculty


PRINCIPAL
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 Maharashtra State Institute of
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Type of the Event: "Swing to Wonderland" high tea

Date of the Event: 01/10/2019



Amasdhia

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Maharashtra State Institute of
Hotel Management & Catering Technology
Shivajinagar Pune-411 006





Invitation letter



Ameodhar

PRINCIPAL
(BHMCT)

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





Report on "Budget & Budgetary Control"

Title: A guest lecture Budget & Budgetary Control was organised for the final year students.

Date: 7 May 2022

Time: 9:30-11:30am

Speaker: Mr. Chetan Konde, Executive Housekeeper, Taj Hotel.

Objective: To understand the significance of budgeting and budgetary control in organizational financial management.

Report:

There was a seminar about Budget & Budgetary led by Mr. Chetan Konde Executive Housekeeper and organized by Prof. Dr. Vidya Kadam on 7th May 2022.

Budgeting and budgetary control are the seasoned sailors steering our organization through turbulent financial waters. They're our guiding lights, helping us chart a course, adjust sails, and weather unforeseen storms.

Budgeting acts as our map, outlining revenue and expenses, while budgetary control serves as our compass, keeping us on track. Together, they motivate our team, giving us purpose and direction as we navigate towards success, ensuring smooth sailing even amidst challenges.


In-charge




PRINCIPAL
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Maharashtra State Institute of
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Shivajinagar, Pune-411016



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REF: MSIHMC/UG-PG/SS/2022/ 305

Date: 2/5/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Budget and Budgetary Control Date of Event: 07/05/22

Programme: BHMCT / MHMCT Year: 1st / 2nd / 3rd / Final Day: Sat
Year: Time: 9:30 - 11:30

Types of Function: • Meeting • Interview • ☒ Guest lecture • Workshop
• Seminar • Visit • Others (Please Specify) -

Guest Profile / Name: Mr. Chetan Korde, Ex. Housekeeper Taj B'D.

Faculty Coordinating: Dr. Vidya Kadam

Venue: • Classroom • Iris • Zaffran • Conference
• Assembly Hall • Board Room • Principal Office

Sr. No. of SCA Registrar 87

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
					Food Prod.	Service	Staff
Breakfast	11:30	02	Principal	Bakery			Ramdas
Tea							
Lunch							
PMT							
Takeaways							



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: _____

Nos. _____

Faculty In-charge: _____

Flower Arrangement: _____

Camera : _____

Special Instruction: _____




























STUDENT IN CHARGE:

Food Production: _____

Food & Beverage Service: _____

Accommodation: _____

Any other instruction (For Students)**CIRCULATED TO ALL FACULTY AND STAFF**

S. N.	Name	Sign	S. N.	Name	Sign
1.	Dr. S. Zagade		15.	Ms. S. Mantri	
2.	Mr. S. Rayarkar		16.	Ms. U. Toke	
3.	Mr. V. Sarup		17.	Mr. S. Jagade	
4.	Dr. V. Kadam		18.	Mr. D. Ishte	
5.	Mr. D. Joshi		19.	Mr. P. Padvekar	
6.	Mr. A. Manolkar		20.	Mr. S. Deshmukh	
7.	Mr. C. Sahasrabudhe		21.	Mr. V. Kaware	
8.	Ms. S. Paranjpe		22.	Ms. R. Jadhav	
9.	Mr. D. Janvekar		23.	Mr. R. Khilare	
10.	Ms. P. Pawar		24.	Mr. A. Adsule	
11.	Ms. A. Manna		25.	Ms. S. Deokar	
12.	Mr. R. Gade		26.	Ms. J. Kamble	
13.	Ms. D. Marne		27.	Mr. S. Rathod	
14.	Ms. N. Dimble				

Principal



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FINAL YEAR – 2022-23 Even Sem

EVENT:- Budget & Budgetary Control

Date:- 07/05/2022

Sr. No.	Roll No.	Student Name	
1.	201902	Baghel Sachin D.	P
2.	201903	Barkade Ritika S.	P
3.	201910	Borse Shruti M.	P
4.	201911	Chavan Rajeshwari U.	P
5.	201912	Chavan Sakshi G.	P
6.	201915	Choudhari Kasturi P.	P
7.	201917	Deshpande Madhav S.	A
8.	201918	Deshpande Sakshi V.	P
9.	201919	Dimbar Aditya S.	P
10.	201920	Gaikwad Joel R.	P
11.	201925	Hadke Shlok	A
12.	201931	Jog Nandini N.	P
13.	201932	Kadam Manaswini M.	P
14.	201933	Kadam Mrunalini M.	P
15.	201934	Kadam Shivratri S.	P
16.	201936	Karandikar Shrinidhi K.	P
17.	201940	Kopulwar Tanvi N.	P
18.	201948	Naik Purnima S.	P
19.	201951	Nandgude Akshat R.	P
20.	201952	Pardeshi Atharv J.	P
21.	201954	Pawar Shripad D.	P
22.	201956	Phadlare Vedant S.	P
23.	201963	Shete Ritika D.	P
24.	201965	Thikekar Vighnesh S.	P
25.	201966	Timande Dinesh P.	P
26.	201967	Ware Rutuja D.	P
27.	201970	Dhaval Vinit	P
28.	201971	Khird Abhishekkumar	P
29.	201964	Shewadkar Atharva S.	P





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Visit to Conrad Hotels

Type of the Event : Visit

Date of the Event : 31/05/2022

Conducted by : Ms Arti Choksi- Learning and Development Manager- Conrad Hotel-
+9900043668

Objectives :

- Provide TYBHMCT students with a hands-on learning experience by visiting Conrad Hotel Pune, allowing them to observe and interact with industry professionals in a real-world hospitality setting.
- Enable students to gain practical insights into various aspects of hotel management, including front desk operations, housekeeping, food and beverage service, and banquet management, through guided tours and interactive sessions conducted by Conrad Hotel staff.
- Facilitate opportunities for students to explore potential career paths within the hospitality industry and network with professionals.

Organised By : MSIHMCTRS, Degree, Pune			
Event Coordinator	Anahita Manna/Vidya Kadam		
Topic Covered : Visit to a Star Property			
Venue	Conrad Hotel	Time / Duration	11:00am-2:00pm
Total Number of Participants	Students	Faculty	Non-Teaching
69	67	02	NA
Event Details	On May 31st, 2022, the entire TYBHMCT students went on an educational tour to Conrad Hotels, Pune. The visit aimed to provide students with first hand insights into the operations and standard operating procedures (SOPs) followed by various departments within the hotel. Fifteen students were divided into four batches, each scheduled to explore the hotel premises from 11:00 am to 2:00 pm. The students were divided into teams based on their specialization subjects, allowing them to focus on areas of particular interest or expertise. The Learning & Development Manager at Conrad, Pune, served as the knowledgeable guide throughout the visit. They led the students through the hotel premises, providing comprehensive explanations of the workings of each department and how they aligned with the student's specialization subjects.		



Type of Learning Outcome (Tick the appropriate option)				
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
✓	✓			✓
Learning Outcome	<ol style="list-style-type: none"> 1. TYBHMCT students gained an enhanced understanding of various aspects of hotel management, including front desk operations, housekeeping, food and beverage service, and banquet management. 2. By observing industry professionals in action and interacting with them, students gained practical insights into the day-to-day operations and standard operating procedures (SOPs) followed within a hospitality setting. 3. By witnessing the implementation of concepts taught in their specialization subjects, such as rooms division management, food production and service, and event management, students were able to bridge the gap between theory and practice. 4. By engaging with industry professionals and exploring different departments within Conrad Hotel Pune, students were able to explore potential career paths within the hospitality industry. The visit facilitated networking opportunities, allowing students to interact with professionals in their areas. 			

Mapping of the event with PO and CO			Program Outcome											
Subject Code	Subject Name	Course Outcome	P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
CS 601, A, B, C + Allied Subjects			✓	✓	✓	✓	✓	✓	✓		✓	✓	✓	✓

Enclosures:

- Function Prospectus
- Correspondence trail
- Attendance Sheet (Wherever applicable)
- 360 Feedback
- Remuneration paid if any (Appreciation Letter)
- Photographs of the event

Anahita ANAHITA MANNA

Name and Sign of Event Coordinator

Anita Moodliar

Dr. Anita Moodliar

Principal

PRINCIPAL
(BHMCT)

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





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REF: MSIHMCT/UG-PG/SS/2022/439

Date: 2/6/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Property Visit to Conrad Hotel **Date of Event:** 31/05/2022

Programme: BHMCT/MHMCT **Year:** 1st/2nd/3rd/Final **Day:** Tuesday
Year **Time:** 11:00am - 2:00pm

Types of Function: • Meeting • Interview • Guest lecture • Workshop
• Seminar • Visit • Others (Please Specify) -

Guest Profile / Name: Ms Aarti Chokei - Conrad Hotels

Faculty Coordinating: Anahita Manna

Venue: • Classroom • Iris • Zaffran • Conference
• Assembly Hall • Board Room • Principal Office N/A

Sr. No. of SCA Registrar 107

FOOD & BEVERAGE DEPARTMENT: N/A

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

N/A

Type of Linen:

Nos.

Faculty In-charge:

Flower Arrangement:

Camera :

Special Instruction:

STUDENT IN CHARGE:

N/A

Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students) Property Visit in Batches of 4 of 16 students each.

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Dr. S. Zagade		15.	Ms. S. Mantri	
2.	Mr. S. Rayarikar		16.	Ms. U. Toke	
3.	Mr. V. Sarup		17.	Mr. S. Jagade	
4.	Dr. V. Kadam		18.	Mr. D. Ishte	
5.	Mr. D. Joshi		19.	Mr. P. Padvekar	
6.	Mr. A. Manolkar		20.	Mr. S. Deshmukh	
7.	Mr. C. Sahasrabudhe		21.	Mr. V. Kaware	
8.	Ms. S. Paranjpe		22.	Ms. R. Jadhav	
9.	Mr. D. Janvekar		23.	Mr. R. Khilare	
10.	Ms. P. Pawar		24.	Mr. A. Adsule	
11.	Ms. A. Manna		25.	Ms. S. Deckar	
12.	Mr. R. Gade		26.	Ms. J. Kamble	
13.	Ms. D. Marne		27.	Mr. S. Rathod	
14.	Ms. N. Dimble				

Principal

Maharaja State Institute of
Hotel Management & Catering Technology
Shri Chhatrapati Shivaji Maharaj
Mumbai - 400 004



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

Date: Tue, 31 May 2022, 11:04

Subject: Property Visit Details

To: <aarti.choksi@conradhotels.com>, Arti Choksi <arti.choksi@conradhotels.com>

Dear Aarti,

Greetings!!

Please find the letter and the detailed student list along with this mail.

Regards

SACHIN R



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

REF: MSIHMCTRS/BHMCT/2022/439 (A)

Date: 31.05.2022

To,
Ms. Aarti Choksi
Training Manager
Conrad,
Pune.

Sub:- Study tour for Third year BHMCT students on 31st May 2022.

Dear Sir,

Greetings from M.S.I.H.M.C.T.!!

This has reference to the telephonic conversation with Mr. Sachin Rayarikar for the above mention subject. We sincerely appreciate that you have permitted our Third year students to visit your organization on 31st May 2022 for perceiving the Hotel Operations.

We are sure that this experience will enhance their knowledge of the Hotel Operations, which is a part of their curriculum.

Thank you,

With regards,

Principal,
MSIHMCT Pune
(BHMCT)

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





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CORRESPONDENCE MAIL

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

From: **Arti Choksi** <Arti.Choksi@conradhotels.com>

Date: Fri, 10 Jun 2022, 09:38

Subject: RE: Letter of Appreciation

To: msihmct tpo <msihmcttpo@gmail.com>

Cc: anita.moodliar <anita.moodliar@gmail.com>

Dear Ma'am,

Greetings from Conrad Pune!

Thank you so much for your motivating words.

Gratitude for giving us an opportunity to be a part of the learning journey of the budding hoteliers.

The demeanor displayed by the students during the Hotel Show around is very much appreciated by the team here.

Their eagerness to learn was quite evident from the questions that they students were putting forth during the interactions.

We look forward for a symbiotic relationship between the hotel and the institute.

Thank you once again!

Regards

ARTI CHOKSI
LEARNING AND DEVELOPMENT MANAGER
7, Mangaldas Road,
Pune 411001, India

p: +91 20 6745 6745

m: +91 7770017260

f: +91 20 6745 6746

e: Arti.Choksi@conradhotels.com

Website: www.ConradPune.com



From: msihmct tpo <msihmcttpo@gmail.com>

Sent: Thursday, June 2, 2022 3:35 PM

To: Arti Choksi <arti.choksi@conradhotels.com>; aarti.choksi@conradhotels.com

Cc: anita.moodliar <anita.moodliar@gmail.com>

Subject: Letter of Appreciation

Dear Aarti,

Greetings from MSIHMCT Pune!!

We are writing to let you know how much we appreciate the wonderful and informative visit you planned for our students at your esteemed property on Tuesday 31/05/2022. We would also like to extend a note of sincere gratitude for sparing time out of your busy schedules for us. Your detailed and in depth walk through with our students to several key departments and providing ample information will help them relate to their future academia subjects both theoretically as well as practically.

The visit was very well received and provided valuable insight and we thank you for your patience while answering the doubts and questions which the students asked. They were awe struck and they now participate in a very lively discussion amongst them every now and then about the same.

Your enthusiasm and willingness to go out of your way to make the students feel at ease during this visit is highly appreciated. This personalised warm hospitality the team and you helped provide, has created quite an impression in these young students, and has set a fine example of the service provided by an excellent hospitality professional. Please accept my sincere thank you for the fine job you are doing at Conrad Hotel.

We at MSIHMCT, look forward to a continuous and long association with you and your organisation.

Regards

Dr. Anita Moodliar

Principal
(BHMCT)

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



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ATTENDANCE SHEET

Roll no.	Student Name	Department	Status
201901	Agrawal Jagdish	Food and Beverage Service	P
201902	Baghel Sachin	Accommodation Operations	P
201903	Barkade Ritika	Accommodation Operations	P
201905	Bhagat Prajwal	Food and Beverage Service	P
201906	Bhagwat Arya	Food and Beverage Service	P
201908	Bhosale Saloni	Food Production	P
201909	Borkar Omkar	Food and Beverage Service	P
201910	Borse Shruti	Accommodation Operations	P
201911	Chavan Rajeshwari	Accommodation Operations	P
201912	Chavan Sakshi	Accommodation Operations	P
201913	Chavrekar Madhura	Food and Beverage Service	P
201914	Chikodkar Tanmay	Food Production	P
201915	Choudhari Kasturi	Accommodation Operations	P
201916	Dalvi Ketan	Food Production	P
201917	Deshpande Madhav	Accommodation Operations	P
201918	Deshpande Sakshi	Accommodation Operations	P
201919	Dimbar Aditya	Accommodation Operations	P
201920	Gaikwad Joel	Accommodation Operations	P
201921	Gaikwad Rasika	Food Production	P
201922	Gengaje Pankaj	Food Production	P
201923	Godbharle Nandini	Food and Beverage Service	P
201924	Gurav Prajyot	Food Production	P
201925	Hadke Shlok	Accommodation Operations	P
201926	Heera Max	Food and Beverage Service	P
201928	Jadhav Durga	Food and Beverage Service	P
201929	Jadhav Prasad	Food Production	P
201930	Jadhav Roshni	Food Production	P
201931	Jog Nandini	Accommodation Operations	P
201932	Kadam Manaswini	Accommodation Operations	P
201933	Kadam Mrunalini	Accommodation Operations	P
201934	Kadam Shivratri	Accommodation Operations	P
201935	Kanade Prasad	Food and Beverage Service	P
201936	Karandikar Shrinidhi	Accommodation Operations	P



Roll no.	Student Name	Department	Status
201937	Kedari Sanskruti	Food Production	P
201938	Khan Junaid	Food Production	P
201939	Khandke Shalmali	Food Production	P
201940	Kopulwar Tanvi	Accommodation Operations	P
201941	Kulkarni Shounak	Food Production	P
201942	Kure Pratiksha	Food Production	P
201944	Muneshwar Sandesh	Food Production	P
201945	Musale Prasanna	Food Production	P
201946	Nagpure Arpita	Food Production	P
201947	Naik Prabhanjan	Food and Beverage Service	P
201948	Naik Purnima	Accommodation Operations	P
201949	Naik Shubham	Food Production	P
201950	Nair Isha Vinod	Food Production	P
201951	Nandgude Akshat	Accommodation Operations	P
201952	Pardeshi Atharv	Accommodation Operations	P
201953	Patrudkar Vishvajeet	Food and Beverage Service	P
201954	Pawar Shripad	Accommodation Operations	P
201956	Phadtare Vedant	Accommodation Operations	P
201957	Raghawant Shreyash	Food and Beverage Service	P
201958	Raskar Nishigandha	Food Production	P
201959	Salunke Atharva	Food Production	P
201960	Sapkale Jayesh	Food and Beverage Service	P
201961	Sathe Irawati	Food and Beverage Service	P
201962	Sawane Pratik	Food Production	P
201963	Shete Ritika	Accommodation Operations	P
201964	Shewadkar Atharva	Accommodation Operations	P
201965	Thikekar Vighnesh	Accommodation Operations	P
201966	Timande Dinesh	Accommodation Operations	P
201967	Ware Rutuja	Accommodation Operations	P
201968	Badyal Manisha	Food and Beverage Service	P
201969	Sharma Priya	Food and Beverage Service	P
201970	Dhavale Vineet	Accommodation Operations	P
201971	Khiri Abhishekkumar	Accommodation Operations	P
201812	Nupur Dakwale	Food and Beverage Service	P





FEEDBACK ANALYSIS

How will you rate the session?

6 responses



Was the session relatable to the syllabus taught?

6 responses



● Yes
● No

On a scale from 1 to 5, how informative was the lecture?

6 responses



What was the take-away from the session?

- **Luxurious Accommodations:** Conrad offers upscale and luxurious accommodations, providing guests with a comfortable and indulgent stay.
- **Exceptional Service:** Guests can expect top-notch service from Conrad staff, ensuring a memorable and hassle-free experience.
- **Fine Dining:** Conrad boasts excellent dining options, featuring a variety of cuisines prepared by skilled chefs, catering to diverse palates.

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PHOTOGRAPHS





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											
		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

(PHMCT)

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, website: msihmctrs.in

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



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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

Shreya G Galwande

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: <u>Keeping accounts updated</u>						
TOTAL SCORE <u>42</u> OUT OF 50						

Shreya
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				
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



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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

Pranav ubhe

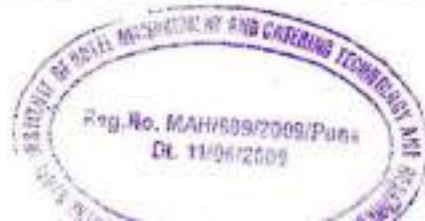
ENROLLMENT NO (INST.)

:

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 <u>40</u> OUT OF 50						

Signature of Student



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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

Aryan Kheundchandani

ENROLLMENT NO (INST.)

202062

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: <u>Team Work</u>						
TOTAL SCORE <u>24</u> OUT OF 50						

Aryan
Signature of Student





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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

Samvi Rade

ENROLLMENT NO (INST.)

202096

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: <u>communication skills development.</u>						
TOTAL SCORE <u>42</u> OUT OF 50						

Samvi

Signature of Student





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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

No. MAH/39/2003/Pune
Dt. 1/06/2020



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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 Manjhar

ENROLLMENT NO (INST.)

202073

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: It helped realise the importance of time management.

TOTAL SCORE 34 OUT OF 50

Mayura Manjhar
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

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND
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Report on "Funky Hats: Entrepreneurial Activity"

Title: Funky Hats: POTS activity

Date: 30th April 2022

Time: 11 am Onwards

Objective: The objective of holding an entrepreneurial activity for third-year specialization students after COVID for learning event management and F&B control, specifically focusing on the following objectives:

1. Provide students with practical experience in entrepreneurship by organizing and managing an event, allowing them to apply theoretical knowledge in a real-world setting.
2. Enable students to develop skills in event planning, coordination, and execution, including logistics, marketing, and customer engagement.
3. Offer students the opportunity to learn about food and beverage control through menu planning, inventory management, and customer service within the context of the event.
4. Encourage students to unleash their creativity by designing unique themes, menus, and attractions for their respective groups.
5. Foster teamwork and healthy competition among students by organizing the event into two groups, stimulating collaboration, leadership, and managerial skills development.
6. Teach students the basics of financial management by setting budgets, tracking expenses, and analyzing profits, enhancing their understanding of financial concepts in a practical context.

Overall, the objective is to offer students a dynamic learning experience that integrates entrepreneurship, event management, and F&B control, preparing them for future careers in the hospitality industry and equipping them with valuable skills for entrepreneurial ventures.

Report:

An event was organized at Maharashtra State Institute of Hotel Management and Catering technology on 30th April 2022. The event was named as Funky hats which was conducted under an entrepreneurship development activity. The Event was conducted for the 3rd Year students to sale and earn money within the students and to learn about a small business setup.

Two groups were created between students to create a healthy competition and to develop managerial skills. The names of the group were Hungry America and Ciao Italia. Both the teams had their own themes and attractions to promote their products. Their own Separate menu justifying their theme. To customize the event or to add more fun to it a stamp was made of the event which was provided on the students hand to know they have been the part of the event.

Hungry America

The theme was mainly based on American cuisine. Food items like Stuffed braided breads, Burgers were kept. Beverages like Flavoured Mojitos and Strawberry flavoured Mocktails were also there keeping in mind the hot weather. Various Games and a photobooth were arranged to keep the crowd engaged.



Ciao Italia

The theme was designed to give the crowd a delightful Italian food experience. Food items like Veg Panzerotti, Chicken panini were kept. In beverages, Kokam Bloody Mary and Blueberry pea lemonade were served

Activities conducted during the event

1. Dance floor
2. Live music
3. Games like blow the glasses



Dr. Vidya Kadam

Anahita Manna

Dr Anita Moodliar

Event In – Charge



Anita Moodliar

Principal
(BHMCT)

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



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REF: MSIHMC/UG-PG/SS/2022/295

Date: 27/04/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Under EDC - 'Funky Hat' Date of Event: 30/4/22

Programme: BHMCT / MHMCT Year: 1st / 2nd / 3rd / Final Day: Sat.
Year: Time: 1:00 onwards

Types of Function: • Meeting • Interview • Guest lecture • Workshop
• Seminar • Visit • Others (Please Specify) - ED Activity

Guest Profile / Name: —

Faculty Coordinating: Dr. Vidya Kadam and Anahita H.

Venue: • Classroom • Iris • Zaffran • Conference
• Assembly Hall • Board Room • Principal Office • ground floor parking

Sr. No. of SCA Registrar 90

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: Nos. Faculty In-charge:

Flower Arrangement:

Camera :

Special Instruction:

STUDENT IN CHARGE:

Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Dr. S. Zagade		15.	Ms. S. Mantri	
2.	Mr. S. Rayarkar		16.	Ms. U. Toke	
3.	Mr. V. Sarup		17.	Mr. S. Jagade	
4.	Dr. V. Kadam		18.	Mr. D. Ishte	
5.	Mr. D. Joshi		19.	Mr. P. Padvekar	
6.	Mr. A. Manolkar		20.	Mr. S. Deshmukh	
7.	Mr. C. Sahasrabudhe		21.	Mr. V. Kaware	
8.	Ms. S. Paranjpe		22.	Ms. R. Jadhav	
9.	Mr. D. Janvekar		23.	Mr. R. Khilare	
10.	Ms. P. Pawar		24.	Mr. A. Adsule	
11.	Ms. A. Manna		25.	Ms. S. Deokar	
12.	Mr. R. Gade		26.	Ms. J. Kamble	
13.	Ms. D. Marne		27.	Mr. S. Rathod	
14.	Ms. N. Dimble				

Principal
Principal
State Institute of
Hotel Management & Catering Technology
Chavdargw, Pune-411016





TYBHMCT PRESENTS

FUNKY HATS

*A fest which brings you exotic
food and beverages crafted by
our funky minds*

DATE

*Saturday, 30th
April 2022*

*You're
Invited!*

**HUNGRY
AMERICAN**

HOWDY FELLAS

*We are all set
to satisfy your
tastebuds with
our delicious
AMERICANO
cuisine of
course with a
hint of DESI!*

**CIAO
ITALIA**

BENVENUTO

*22 silica street is
ready to
enhance your
foody taste*



• Food

• Beverages

• Music





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Report on “Funky Hats: Entrepreneurial Activity”

Title: Funky Hats: Entrepreneurial Activity

Date: 30th April 2022

Time: 11 am Onwards

Speaker:

Objective:

Report:

An event was organized at Maharashtra State Institute of Hotel Management and Catering technology on 30th April 2022. The event was named as Funky hats which was conducted under an entrepreneurship development activity. The Event was conducted for the 3rd Year students to sale and earn money within the students and to learn about a small business setup.

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Ciao Italia



The theme was designed to give the crowd a delightful Italian food experience. Food items like Veg Panzerotti, Chicken panini were kept. In beverages, Kokam Bloody Mary and Blueberry pea lemonade were served

Activities conducted during the event

1. Dance floor
2. Live music
3. Games like blow the glasses





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Guest Lecture: Chef Dinesh Kumar Joshi

Type of the Event : Guest Lecture

Date of the Event : 28/03/2022

Conducted by : Chef Dinesh Kumar Joshi- Executive Chef- Taj Hotels and Resorts
+9892692398

Objectives :

- Exposing students to diverse culinary traditions and broadening their understanding and appreciation of global culinary practices.
- Provide students with practical insights and techniques used in professional kitchens, helping them refine their culinary skills and techniques.
- Encourage students to experiment with different ingredients, flavors, and cooking methods to develop their creativity and innovation in the kitchen.
- Share real-world experiences and challenges faced by an alumni and executive chefs, offering students valuable insights into the realities of working in the food industry.

Organised By : MSIHMCTRS, Degree, Pune			
Event Coordinator		Ms. Anahita Manna	
Topic Covered : International Cuisine and Ingredients			
Venue	501	Time / Duration	09:30am-11:15am
Total Number of Participants	Students	Faculty	Non-Teaching
22	21	01	NA
Event Details	<p>On March 28, 2022, Chef Dinesh Joshi, a seasoned executive chef with a wealth of international experience, took an online guest lecture to impart his knowledge and expertise to Third-Year students Specialization in Food Production.</p> <p>Chef Dinesh Joshi, renowned for his culinary finesse and innovative approach, told the students about his passion for cooking and his extensive repertoire of culinary knowledge. Throughout the lecture, students were immersed in a rich tapestry of flavours, techniques, and cultural insights as Chef Joshi showcased his mastery of international cuisines.</p> <p>From the delicate art of sushi-making to the bold flavours of Moroccan tagine, Chef Joshi took students on a global gastronomic adventure, highlighting the nuances of each cuisine and the technical skills required to execute them to perfection. Students gained invaluable insights into ingredient selection, flavour balancing, and presentation techniques, enriching their culinary repertoire and igniting their creativity.</p> <p>Beyond the culinary delights, Chef Joshi generously shared his insider tips and tricks, offering invaluable advice on kitchen management, menu planning, and the art of hospitality. His anecdotes and real-world experiences provided students with a glimpse into the fast-paced and dynamic world of professional kitchens, inspiring them to strive for excellence in their culinary endeavors.</p>		



Type of Learning Outcome (Tick the appropriate option)				
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	
Learning Outcome	<p>1. Develop an understanding and appreciation of diverse culinary traditions from around the world.</p> <p>2. Enhance students' culinary skills by teaching them industry-standard practices for food preparation, cooking, and presentation.</p> <p>3. Encourage students to experiment with a variety of ingredients, flavours, and cooking methods to foster creativity in the kitchen.</p> <p>4. Provide students with a realistic understanding of the demands, opportunities, and dynamics of working in professional kitchens and the broader food industry.</p>			

Mapping of the event with PO and CO			Program Outcome											
Subject Code	Subject Name	Course Outcome	P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
CS 601 A	FP (Food Production Management)		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>

Enclosures:

- Function Prospectus
- Correspondence trail
- Attendance Sheet (Wherever applicable)
- 360 Feedback

Anahita ANAHITA MANNA

Name and Sign of Event Coordinator

Anita Moodliar

Dr. Anita Moodliar

Principal

(BHMCT)

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





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REF: MSIHMCT/UG-PG/SS/2022/208

Date: 28/03/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: INTRODUCTION AND IMPORTANCE OF INTERNATIONAL CUISINE Date of Event: 28/03/2022

Programme: BHMCT / MHMCT Year: 1st / 2nd / 3rd / Final Day: MONDAY
Time: 9:30am - 11:15am

Types of Function:

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

Guest Profile / Name: CHEF DINESH KUMAR JOSHI

Faculty Coordinating: ANAHITA MANNA

Venue:

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

Sr. No. of SCA Registrar 81

FOOD & BEVERAGE DEPARTMENT: - N/A

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



ROOM DIVISION MANAGEMENT ARRANGEMENT: N/A

Type of Linen: Nos. Faculty In-charge:

Flower Arrangement:

Camera :

Special Instruction:

STUDENT IN CHARGE: N/A

Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

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☐ - 25576640 Email: msihmctrsoffice@gmail.com, web site: msihmctrs.in

CORRESPONDENCE TRAIL FOR 28/03/2022

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

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

Date: Tue, 29 Mar 2022, 13:33

Subject: Thank you for your valuable time.

To: <dineshkumar.joshi@tajhotels.com>, anita.moodliar <anita.moodliar@gmail.com>,

<iqac@msihmctrs.in>

Dear Chef Dinesh Kumar Joshi,

Greetings from MSIHMCT Pune!!

We thank you for accepting our invitation to be an esteemed speaker for the Guest Lecture held on 28/03/2022 that we had organised for our Third Year Specialization BHMCT students for guiding them with the know's and how's of International cuisine which will help them in their careers in the hotel industry.

Your session was well received and provided valuable insight along with your tips and tricks and personal experiences that you shared.

Your valuable knowledge coupled with your positivity to the students in these unassuming times will not only will help them understand the International Cuisine wisely but also give them a stepping stone to their progress ahead. Being an alumni of the same Institute and now an esteemed chef you have always helped and supported the students from this Institute.

We at MSIHMCT, look forward to a continuous and long association.

Requesting your valuable feedback on the following link to help us improvise in future.

https://docs.google.com/forms/d/1eFVIS2a0Kqbj0FKnla5X_W8GH0QnZloL5uJFJuYEBTs/edit

Also kindly provide your bank account details.

Name:

Bank A/c No:

IFSC Code:

Bank Name:

Regards,

Dr. Anita Moodliar

Principal
MSIHMCT Pune.

Maharashtra State Institute of
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Shivajinagar, Pune-411016





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ATTENDANCE SHEET FOR 28/03/2022

Roll No	Names	Attendance Status
201908	Bhosale Saloni R.	P
201914	Chikodikar Tanmay V.	P
201916	Dalvi Ketan S.	P
201921	Gaikwad Rasika S.	P
201922	Gengaje Pankaj S.	A
201924	Gurav Projyot P.	P
201929	Jadhav Prasad S.	P
201930	Jadhav Roshni M.	P
201937	Kedari Sanskruti S.	P
201938	Khan Junaid S.	P
201941	Kulkarni Shounak H.	P
201942	Kure Pratiksha S.	P
201944	Muneshwar Sandesh	A
201945	Musale Prasanna S.	P
201946	Nagpure Arpita R.	P
201949	Naik Shubham M.	P
201950	Nair Isha V.	P
201958	Raskar Nishigandha C.	P
201959	Salunke Atharva S.	P
201962	Sawane Pratik M.	P
201939	Shalmali Khandke	A

Amadhiya

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Shivajinagar, Pune-411016

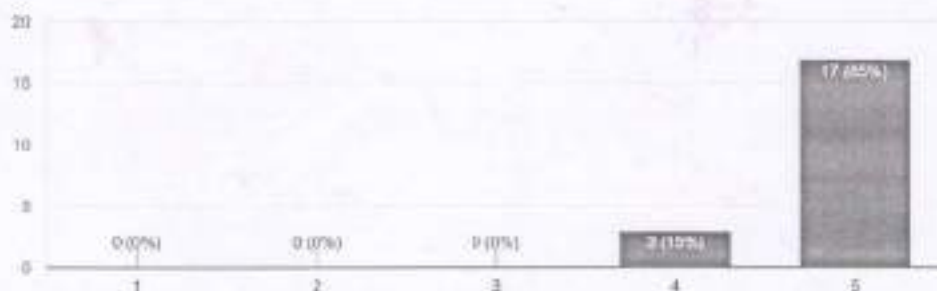




FEEDBACK FOR GUEST LECTURE TAKEN BY CHEF DINESH JOSHI

How will you rate the session?

20 responses



Was the session relatable to the syllabus taught?

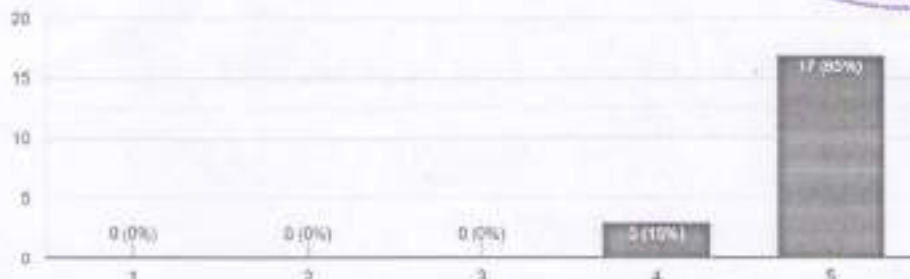
20 responses



● Yes
● No

On a scale from 1 to 5, how informative was the lecture?

20 responses



What was the take-away from the session?

- About international cuisine about how to check whether the steak is done or not and why it should be called as western cuisine
- Got to know the principles of stock & various regions & their information.
- The chef told us about the ipl teams having their personal chef teams for their healthy food.. and asked us to give a visit to shivaji market



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Hospitality Sales and Career options

Type of the Event: Guest Lecture

Date of the Event : 5/11/22

Conducted by : Ms. Maithili Ogale, Executive, Banquet Sales, Sayaji

Objectives :

- Understand the selling skills required
- Identify the client segmentation
- Understand the booking process
- Understand the Selling process

Organised By : MSIHMCTRS														
Event Coordinator		Ms. Sampada Paranjpe												
Topic Covered : Banquet Sales and Selling Process														
Venue		Assembly Hall				Time / Duration								
Total Number of Participants		Students				Faculty				Non-Teaching				
		76				1								
Event Details		A guest lecture was organised for the SY students with hospitality sales as an elective.												
Type of Learning Outcome (Tick the appropriate option)														
Contextualization of Knowledge ✓		Praxis and technique		Critical Thinking		Research		Soft Skills ✓						
Learning Outcome		Ms. Ogale introduced the students to the various aspects of Banquet sales including the process of developing business queries, converting leads into business. The skills required for these activities were highlighted. The lecture also gave the students an insight into the daily routine of a sales person and the various reports that need to be generated. An introduction into the softwares used during selling were also discussed.												
Mapping of the event with PO and CO						Program Outcome								
Subject Code	Subject Name	Course Outcome	P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
DSE306A	Hosp. Sales	all					✓		✓					

Enclosures:

- Function Prospectus
- Correspondence trail
- Attendance Sheet
- Photographs of the event

Name and Sign of Event Coordinator

Dr. Seema Zagade

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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)**
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Hospitality Sales and Career Options



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AND RESEARCH SOCIETY, PUNE



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

SECOND YEAR – 2022-23 Even Sem

EVENT: *Guest Lecture Hospitality Sales*

Date: *27/11/22*

Sr. No.	Roll No.	Student Name	REMARK
1.	202103	Aswar Swajit	A
2.	202104	Bade Bhagwat	P
3.	202106	Barshikar Aman	P
4.	202107	Belhekar Aditi	P
5.	202109	Bhosale Yugandhara	P
6.	202112	Borade Sudhanshu	P
7.	202113	Chaudhari Parag	P
8.	202116	Chavan Swapnil	A
9.	202117	Chendke Ojas	A
10.	202118	Chitale Shakti	P
11.	202119	Dalvi Atharva	P
12.	202120	Dengavekar Aditya	P
13.	202122	Declalakar Krushna	P
14.	202123	Desale Lokesh	P
15.	202124	Deshpande Sakshi	P
16.	202125	Deshpande Vaishnavi	P
17.	202126	Dhage Sachin	P
18.	202128	Dhede Manasi	P
19.	202130	Dhumal Utakarsha	A
20.	202131	Dimber Shreya	A
21.	202133	Durgula Rohan	P
22.	202134	Edke Shweta	P
23.	202135	Falak Dipti	P
24.	202136	Gaikwad Arnav	A
25.	202140	Gedam Pranali	P
26.	202141	Ghodake Nimai	A
27.	202142	Gole Rudra	P
28.	202143	Gore Manali	P



Sr. No.	Roll No.	Student Name	REMARK
29.	202145	Hirve Anushka	P
30.	202146	Jadhav Sumit	P
31.	202147	Jagtap Shrineel	P
32.	202150	Jangam Sarvesh	P
33.	202151	Kadam Ajay	P
34.	202152	Kadam Atharva	P
35.	202154	Karnik Radhika	P
36.	202155	Kasbe Harshada	P
37.	202158	Khade Samrudhi	P
38.	202159	Kharade Tanaya	P
39.	202160	Khatkhate Atharv	P
40.	202161	Khetre Samiksha	P
41.	202162	Kirve Kaushal	P
42.	202163	Koli Abhishek	P
43.	202171	Malge Trishala	A
44.	202177	Mohite Amruta	A
45.	202179	More Sankalp	A
46.	202186	Neware Roshni	A
47.	202187	Nkam Prathamesh	P
48.	202188	Pandure Darshan	P
49.	202191	Patange Nandini	P
50.	202192	Patankar Kushagra	P
51.	202193	Pathak Mrunal	P
52.	202194	Patil Aditi	P
53.	202195	Patil Samiksha	P
54.	202196	Pawar Adwait	P
55.	202198	Phatak Dhanushree	P
56.	202199	Pohokar Swayam	P
57.	2021100	Pulawale Anurag	P
58.	2021101	Ranade Omkar	P
59.	2021102	Rao Mitra	P
60.	2021104	Renuse Niraj	P
61.	2021106	Ruparel Parth	P
62.	2021107	Sadanshiv Abhishek	P
63.	2021108	Sangle Shubham	P
64.	2021109	Santar Sanket	P
65.	2021112	Sasane Atharva	P



Sr. No.	Roll No.	Student Name	REMARK
66.	2021115	Shelke Prathmesh	P
67.	2021116	Shenolikar Prutha	P
68.	2021117	Shete Varun	P
69.	2021118	Shewale Aadesh	P
70.	2021119	Shinde Sanyukta	P
71.	2021120	Shinde Siddharth	P
72.	2021121	Siddha Surbhi	P
73.	2021122	Sonawane Rohit	P
74.	2021123	Sorte Sahil	P
75.	2021124	Suryawanshi Siya	P
76.	2021125	Sutar Tanmayee	P
77.	2021126	Tanty Tapaswini	P
78.	2021127	Tavdare Tejaswi	P
79.	2021130	Tupsagar Anuja	P
80.	2021132	Untwale Rishabh	P
81.	2021133	Vaidya Shriraj	P
82.	2021135	Waghunde Ankush	P
83.	2021136	Waikar Om	P
84.	2021137	Walwe Asmi	P
85.	2021138	Washivale Shravani	P
86.	2021139	Zad Arnav	P
87.	2021140	Deshmukh Vishruti	P
88.	2021141	Fulari Salman	P

[Signature]

[Signature]

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

REF: MSIHMCTRS/BHMCT/2022/ 1210

Date: 5.11.2022

To,
Ms. Maithili Ogale
Urbanwrk,
Community & Operations Manager,
Pune.
M – 9890116056.

Dear Ms. Maithili Ogale,

Greetings from M.S.I.H.M.C.T.R.S. !!

On behalf of the MSIHMCCT team, we would like to extend a heartfelt thank you for sparing your valuable time and accepting our invitation for the session on "Hospitality Sales – Banquet operations and Carrier opportunities" on 5th November, 2022.

This session was appreciated by the students. It was indeed a great session!

Thank you for all your support.

Looking forward to your association in the future!

With regards,

Dr. Seema Zagade
PRINCIPAL
(BHMCT)

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





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REF: MSIHMC/UG-PG/SS/2022/1204

Date: 4/11/22

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Banquet Sales & Room Sales in Hotels & otherwise.

Date of Event: 5/11/22

Programme: BHMCT / MHMCT Year: 1st / 2nd / 3rd / Final

Day: Saturday

Year

Time: 11:30

Types of Function: • Meeting • Interview ✓ • Guest lecture • Workshop
• Seminar • Visit • Others (Please Specify) -

Guest Profile / Name: Maitili Ogale

Faculty Coordinating: Rampada Paranjpe

Venue: ✓ Classroom • Iris • Zaffran • Conference
• Assembly Hall • Board Room • Principal Office

Sr. No. of SCA Registrar 133

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen:

Nos.

Faculty In-charge:

Flower Arrangement:

Camera :

Special Instruction:

STUDENT IN CHARGE:

Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

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Report on "Guest lecture on landscaping"

Title: A guest lecture on landscaping seminar was organised for the final year students.

Date: 10 May 2022

Time: 9.30 to 11.30 am

Speaker: Mrs. Sharvari Barve, Botanist, Ecologist, Landscaper and Author

Objective: The program aimed for exploring plant growth essentials, pot planting procedures, and garden maintenance methods.

Report:

There was a seminar about landscaping led by Ms. Sharvari Barve and organized by Prof. Dr. Vidya Kadam on 10th May 2022.

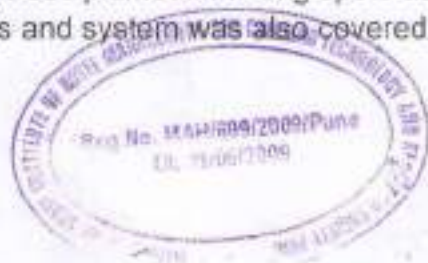
Ms. Sharvari Barve, who owns Melicope Landscaping Consultancy, explained that landscaping is about planning gardens and discussed its importance in understanding how plants grow and how people perceive gardens.

She talked about what plants need to thrive like sunlight, water, and soil, and how to take care of them by trimming and keeping pests away. She also explained the difference between plants that grow quickly and those that grow slowly, which helps in planning and budgeting for garden maintenance.

She mentioned the idea of considering human dimensions when planning gardens and creating themed gardens. Ms. Barve showed different types of pots and how to plant in them properly, and talked about when to trim plants and how to arrange them. Overall, the seminar taught us a lot about planning gardens, taking care of plants, and avoiding common mistakes.

The students came to know about the various planning requirements for garden, different types of plants and their maintenance, problems that can occur due to wrong planning like wrong trees planted in wrong spots as they grow taller than considered. Plantations methods and system was also covered.

In charge



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REPORT ON GUEST LECTURE ON LANDSCAPING
HELD ON 10 MAY - 22





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REF: MSIHMC/UG-PG/SS/2022/326

Date: 05/05/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Components of Landscaping

Date of Event: 10/5/2022

Programme: BHMCT / MHMCT Year: 1st / 2nd / 3rd / Final
Sp. Accommodation + F.O.

Day: Tuesday

Time: 9:30 - 14:30 am

Types of Function:

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

Guest Profile / Name: Ms. Sharvari Barve, owner Helicope Landscap consultancy.

Faculty Coordinating: Dr. Vidya Kadam

Venue: ✓ Classroom 602 • Iris • Zaffran • Conference
• Assembly Hall • Board Room • Principal Office

Sr. No. of SCA Registrar 93

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
					Food Prod.	Service	Staff
Breakfast	11:30	02	Staffroom 3 rd		-	-	Ramdas
Tea							
Lunch							
PMT							
Takeaways							



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: _____

Nos. _____

Faculty In-charge: _____

Flower Arrangement: _____

Camera : _____

Special Instruction: _____

STUDENT IN CHARGE:

Food Production: _____

Food & Beverage Service: _____

Accommodation: _____

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Dr. S. Zagade		15.	Ms. S. Mantri	
2.	Mr. S. Rayarikar		16.	Ms. U. Toke	
3.	Mr. V. Sarup		17.	Mr. S. Jagade	
4.	Dr. V. Kadam		18.	Mr. D. Ishte	
5.	Mr. D. Joshi		19.	Mr. P. Padvekar	
6.	Mr. A. Manolkar		20.	Mr. S. Deshmukh	
7.	Mr. C. Sahasrabudhe		21.	Mr. V. Kaware	
8.	Ms. S. Paranjpe		22.	Ms. R. Jadhav	
9.	Mr. D. Janvekar		23.	Mr. R. Khilare	
10.	Ms. P. Pawar		24.	Mr. A. Adsule	
11.	Ms. A. Manna		25.	Ms. S. Deokar	
12.	Mr. R. Gade		26.	Ms. J. Kamble	
13.	Ms. D. Marne		27.	Mr. S. Rathod	
14.	Ms. N. Dimble				

Principal





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

REF: MSIHMCT/UG-PG/2022/328

Date: 09.05.2022

To,

Ms. Sharvari Barve

Owner

Melicope' Landscape Consultancy
Pune

Dear Ms. Sharvari,

Greetings from M.S.I.H.M.C.T.!!

We sincerely thank you for accepting our invitation to share your knowledge on
'Components of Landscaping' with our students.

The session was immensely appreciated by the students which will help them in the future.

Look forward to your continued support.

Thank you once again.

Warm regards,



Principal 9/5

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FINAL YEAR - 2022-23 Even Sem

EVENT:- Guest Lecture on components of landscaping

Date:- 10.5.22

Sr. No.	Roll No.	Student Name	Sign
1.	201902	Baghel Sachin D.	P
2.	201903	Barkade Ritika S.	P
3.	201910	Borse Shruti M.	P
4.	201911	Chavan Rajeshwari U.	P
5.	201912	Chavan Sakshi G.	P
6.	201915	Choudhari Kasturi P.	P
7.	201917	Deshpande Madhav S.	P
8.	201918	Deshpande Sakshi V.	P
9.	201919	Dimbar Aditya S.	P
10.	201920	Gaikwad Joel R.	P
11.	201925	Hadke Shik	A
12.	201931	Jog Nandini N.	P
13.	201932	Kadam Manaswini M.	P
14.	201933	Kadam Mrunalini M.	P
15.	201934	Kadam Shivratri S.	P
16.	201936	Karandikar Shrinidhi K.	P
17.	201940	Kopulwar Tanvi N.	P
18.	201948	Nak Punima S.	P
19.	201951	Nandgude Akshat R.	P
20.	201952	Pardeshi Atharv J.	P
21.	201954	Pawar Shripad D.	A
22.	201956	Phadtare Vedant S.	P
23.	201963	Shete Ritika D.	P
24.	201965	Thakkar Vighnesh S.	P
25.	201966	Timande Dinesh P.	A
26.	201967	Ware Rutuja D.	P
27.	201970	Dhavale Vinit	P
28.	201971	Khird Abhishekkumar	P
29.	201964	Shewadkar Atharva S.	P

[Signature]

PRINCIPAL
(DHACT)

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: msihmettpo@gmail.com, web site: msihmetrs.in

Industry expert/ Guest lecture/Demonstrator feedback

Date 10/5/22

NAME OF HOTEL/ ORGANISATION

Biophilia- The Garden

NAME OF THE FACILITATOR

Sharvari Barve

DESIGNATION

Landscaper and Author

Please circle the relevant score

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

10/5/22

Sharvari Barve

Signature of facilitator





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


Date: 10/5/2022

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : MSIHMCT
NAME OF THE RESOURCE PERSON : Mrs. Sharvari Barve
NAME OF THE EVENT : Guest lecture on components of landscaping
NAME OF STUDENT : Shewadkar Atharva S
ENROLLMENT NO (INST.) : 201964

Please circle the relevant score

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


Signature of Student





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Date: 10/5/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : MSIHMCT
NAME OF THE RESOURCE PERSON : Mrs. Sarvari Barve
NAME OF THE EVENT : Guest lecture: Landscape components
NAME OF STUDENT : Wave Rutuja
ENROLLMENT NO (INST.) : 201967

Please circle the relevant score

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


Signature of Student





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
Date: 10/6/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : MSIHMCT
NAME OF THE RESOURCE PERSON : Sharvari Barve
NAME OF THE EVENT : Guest lecture: Components of Landscaping
NAME OF STUDENT : Pardeshi Atharva
ENROLLMENT NO (INST.) : 201952

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	(5)	4	3	2	1
2	Content delivery of the resource person	(5)	4	3	2	1
3	Encourage students to ask questions	(5)	4	3	2	1
4	Was there any element of creativity	(5)	4	3	2	1
5	Subject matter knowledge/command on subject	(5)	4	3	2	1
6	Presented the subject clearly and systematically	(5)	4	3	2	1
7	Answered the doubts or queries of the students	5	(4)	3	2	1
8	Time management	5	(4)	3	2	1
9	Would you recommend the instructor for other class	(5)	4	3	2	1
10	How do you rate the class overall?	(5)	4	3	2	1
TOTAL SCORE <u>48</u> OUT OF 50						


Signature of Student





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Date: 10/5/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION :

MSIHMET

NAME OF THE RESOURCE PERSON :

Sharvari Barve

NAME OF THE EVENT

Guest lecture on components of workshop

NAME OF STUDENT

Ritika Shete

ENROLLMENT NO (INST.)

201963

Please circle the relevant score

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

Signature of Student





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

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

Visit to IISER canteen

Type of the Event: Industrial visit

Date of the Event: 30 May to 2 June 2022

Class : SYBHMCT

Objectives:

- To observe and understand the daily operations of an industrial canteen, including food preparation, service, and management practices.
- To assess the food safety and hygiene standards followed in the canteen, including storage, handling, and preparation of food.
- To observe any technological advancements or innovative practices used in the canteen to improve efficiency and service quality.

The IISER canteen visited is located within a large manufacturing facility and serves as the primary dining facility for the students of the institute. The canteen operates during regular working hours and offers a variety of meals and snacks to meet the dietary needs of the students and staff. The canteen is outsourced to the catering company.


The visit began with an observation of the food preparation process. The kitchen staff was observed preparing meals in accordance with a pre-planned menu. The meals were then served to employees in a cafeteria-style setting. The canteen maintained high standards of hygiene and sanitation. The kitchen area was clean, and the staff followed proper food handling practices. The kitchen was equipped with automated cooking equipment, such as ovens and fryers, which helped to streamline the cooking process and ensure consistent food quality. Hand washing stations were readily available for both employees and customers. The canteen appeared to comply with all relevant regulations and standards. Food safety practices were followed, and the canteen displayed the necessary licenses and certifications.



The visit to the industrial canteen provided valuable insights into the operations and management practices of the facility. Overall, the canteen appeared to be well-managed, with a focus on providing nutritious meals in a hygienic environment.

Enclosures:

- Function Prospectus
- Attendance Sheet
- 360 Feedback
- Photograph


ARJUN. M.

Name and Sign of Event Coordinator



Dr. Anita Moodliar
Principal
(BHMCT)

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





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

REF: MSIHMCT/UG-PG/SS/2022/428

Date: 24 MAY, 2022.

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: VISIT TO IISER CANTEEN.

Date of Event: 30 MAY, 2022

31 MAY, 2022

01 JUNE 2022

02 JUNE 2022

Programme: BHMCT / MHMCT, **Year:** 1st / 2nd / 3rd / Final

Day: MON, TUE, WED, THU.

Year

Time: 10:30 onwards.

Types of Function:

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

Guest Profile / Name: IISER - MR. KUMAR -

Faculty Coordinating: ; ABHAY.

Venue: • Classroom • Iris • Zaffran • Conference
• Assembly Hall • Board Room • Principal Office

Sr. No. of SCA Registrar 105

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

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

Flower Arrangement: _____

Camera : _____

Special Instruction: _____

STUDENT IN CHARGE:






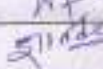



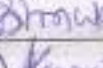

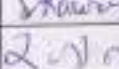

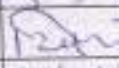

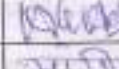

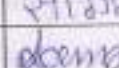

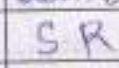







Food Production: _____

Food & Beverage Service: _____

Accommodation: _____

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Dr. S. Zagade		15.	Ms. S. Mantri	
2.	Mr. S. Rayarikar		16.	Ms. U. Toke	
3.	Mr. V. Sarup		17.	Mr. S. Jagade	
4.	Dr. V. Kadam		18.	Mr. D. Ishte	
5.	Mr. D. Joshi		19.	Mr. P. Padvekar	
6.	Mr. A. Manolkar		20.	Mr. S. Deshmukh	
7.	Mr. C. Sahasrabudhe		21.	Mr. V. Kaware	
8.	Ms. S. Paranjpe		22.	Ms. R. Jadhav	
9.	Mr. D. Janvekar		23.	Mr. R. Khilare	
10.	Ms. P. Pawar		24.	Mr. A. Adsule	
11.	Ms. A. Manna		25.	Ms. S. Deokar	
12.	Mr. R. Gade		26.	Ms. J. Kamble	
13.	Ms. D. Marne		27.	Mr. S. Rathod	
14.	Ms. N. Dimble				


Principal
PRINCIPAL
(BHMCT)
Maharashtra State Institute of
Hotel Management & Catering Technology
Pune





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Type of the Event: Visit to IISER canteen
Attendance : SYBHMCT

Sr. No.	Roll No.	Remark	Attendance
1	202001	Aacharya Hrishikesh Umesh	P
2	202002	Aher Gargi Darshan	A
3	202004	Attar Afroj Salim	P
4	202005	Babar AtharvaRajendra	P
5	202006	Baig Irram Samir	P
6	202007	Barangule Sanika Vikas	P
7	202008	Bhegade Parth Dnyanshwar	P
8	202009	Bhosale Harshada Baburao	P
9	202010	Bhosale Jaya Prakash	A
10	202011	Bodkhe Pooja Dharmnath	P
11	202012	Borate Dhiraj Ajit	A
12	202013	Borawake Abhishek Pandurang	A
13	202014	Budhe Aniket Subhash	P
14	202015	Chandegra Eshita Jitendra	A
15	202016	Chavan Omkar Sandip	A
16	202017	Chaware Prajwal Kiran	P
17	202018	Chincholikar Raj Shankumar	A
18	202019	Dalvi Akanksha Fulchand	P
19	202020	Dalvi Pranjali Sumesh	P
20	202021	Deepake Sandesh Gautam	P
21	202022	Dere Aakash Chandrashekhar	P
22	202023	Dimble Diksha Vitthal	P
23	202024	Dukare Swaraj Rajesh	A
24	202025	Dumbare Yash Vilas	A
25	202026	Dusane Lokesh Rajesh	P
26	202028	Gadgil Om Vinayak	P
27	202029	Gadre Omkar Bapu	A
28	202030	Gaikwad Aniket Popat	P
29	202031	Gaikwad Ayush Raju	A
30	202032	Gaikwad Pandurang Sandipan	P



31	202033	Gaikwad Prabodh Vijay	P
32	202034	Gaikwad Sakshi Suresh	P
33	202035	Gaikwad Shravani Kailas	P
34	202036	Gaikwad Shreyash Ashish	P
35	202037	Gaikwad Tanvi Mukesh	P
36	202038	Galinde Chetana Shekhar	A
37	202039	Gawali Jay Santosh	P
38	202040	Gawade Shweta Shivaji	P
39	202041	Gosavi Aditya Jayawant	P
40	202042	Gude Rutwij Vijay	P
41	202043	Gujar Mitesh Sanjay	A
42	202044	Hatkar Suhani Amol	P
43	202045	Hundiware Vaishnavi Dhananjay	P
44	202046	Jadhav Atharva Suhas	P
45	202047	Jadhav Sakshi Pravin	P
46	202048	Julgi Siddhi Ramesh	P
47	202049	James PremAashish	P
48	202050	Joshi Jayesh Jitendra	P
49	202051	Joshi Padmnabh Shashikant	P
50	202052	Joshi Vipul Jayesh	P
51	202053	Kagne Shankar Suresh	P
52	202054	Kahar Hrishikesh Rahul	P
53	202055	Kamble Dayanand Utkarsh	P
54	202056	Kanade Sakshi Santosh	P
55	202057	Kate Atharva Ajti	P
56	202058	Kathe Saurav Harshal	P
57	202059	Ketkar Mihir Prashant	P
58	202060	Kharat Omkar Sakharan	P
59	202061	Khemchandani Aryan Sunil	P
60	202062	Kolambekar Atharva Narendra	P
61	202063	Kondhalkar Om Manoj	P
62	202064	Kulkarni Manali Milind	P
63	202065	Kumavat Atharv Nanasaheb	P
64	202066	Kunal Kishori Lal	P
65	202067	Kurve Sharwari Rajesh	P
66	202068	Lohar Yash Kishor	P
67	202069	Lokhande Pratham Ramakant	P
68	202070	Lokhande Suchita Shashikant	P
69	202071	Mali Smitraj Ashok	P



70	202072	Mandavkar Revati Maruti	P
71	202073	Marathe Mayura Sachin	P
72	202074	Mehdi Mohd Taqi	P
73	202075	Mohite Ayush Rupesh	P
74	202076	More Yash Chandrkant	P
75	202077	Mulik Anuja Sunil	P
76	202078	Nadaf Taufeeq Saleem	P
77	202079	Nagaonkar Sharvay Shirish	P
78	202080	Nemaniwar Vidhi Anil	A
79	202081	Nijampurkar Amey Amit	A
80	202082	Nikam Dhruvjeet Dhanajirao	P
81	202083	Panchwagh Sahil Vivek	P
82	202084	Pardeshi Mandar Prabhu	P
83	202085	Patange Ritesh Santosh	P
84	202086	Patil Prasad Pravin	P
85	202087	Patil Urkarsh Udhav	P
86	202088	Patil Vaibhavi Rajkumar	P
87	202089	Patil Vedant Prabhakar	A
88	202090	Pawar Revati Rajesh	P
89	202091	Pawar Shubham Kiran	A
90	202092	Pawar Somesh Baliram	A
91	202093	Pawar Sourabh Ajit	P
92	202094	Pillewan Tanmay Surdas	P
93	202095	Pisal Vedant Nitin	P
94	202096	Rade Sanvi Sachin	P
95	202097	Rajemahadik Sanket Vijaysing	P
96	202098	Rathod Karan Ramesh	P
97	202099	Rengade Harshwardhan Santosh	P
98	2020100	Rupnur Vaibhav Gopal	P
99	2020101	Sahsrabudhe Om Rajeev	P
100	2020102	Sante Siddharth Sainath	P
101	2020103	Sarode Aditya Ankush	A
102	2020104	Sarsar Nirmitee Surendra	P
103	2020105	Sartape Vaishnavi Satish	P
104	2020106	Sathe Tejas Sopan	A
105	2020107	Sathe Yukta Rajesh	P
106	2020108	Savle Yash Abhijeet	P
107	2020109	Sharma Sahil Anand	P



108	2020110	Sharma Tannu	P
109	2020111	Shatani Ansh Neeraj	P
110	2020112	Shete Suyash Sandeep	P
111	2020113	Shinde Aditya Anil	P
112	2020114	Shinde Aditya Ravindra	P
113	2020115	Shitole Rituraj Manikrao	A
114	2020116	Sonawane Naad Siddheshwar	P
115	2020117	Suryawanshi Himanshu Sunil	P
116	2020118	Swami Kaivalya Rajendra	P
117	2020119	Tantak Manthan Pramod	P
118	2020120	Tapale Tanay Harshad	P
119	2020121	Thopte Shivani Vijaysinh	P
120	2020122	Tikhe Mukta Rajesh	P
121	2020123	Torne Nachiket Ashok	P
122	2020124	Tukshetti Shubham Ganesh	P
123	2020125	Tulse Vikrant Vijay	P
124	2020126	Tupkar Vaishnavi Balasaheb	P
125	2020127	Uttekar Aditi Maruti	P
126	2020128	Vidhate Shivam Kishor	P
127	2020129	Vishwakarma Preet Nitin	A
128	2020130	Waghmode Mansi Tatyasaheb	P
129	2020131	Wani Sahil Sunil	P
130	2020132	Zalkikar Nishant Laxmikant	P
131	2020133	Bhatkar Mayuresh Pravin	P
132	2020134	Khole Atharva Pradeep	P
133	2020135	Kumbhar Shubham Dilip	P
134	2020136	Lele Madhura Uday	P
135	2020137	Pol Pradnya Sanjay	P
136	2020138	Wagh Atulya Vinodkumar	P
137	2020139	Dhore Omkar Prakash	P
138	2020140	Surve Giriraj Dinesh	P
139	201955	Phad Shivprasad Balaji	A
140	201857	Terwadiya Harshal Nandkishor	A

Atunell

Signature of the faculty

Amasodh

PRINCIPAL
(BHMCT)

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Hotel Management & Catering Technology
Shriwadiya, Pune-411016





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

Date: 30 MAY, 22 .

Student feedback on industrial visit

NAME OF HOTEL : VISIT TO IISER CANTEEN
NAME OF STUDENT : Shubham Tukeshky
ENROLLMENT NO (INST.) : 2020124

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	The objective of the visit was clearly defined	5	4	3	2	1
2	Participation and interaction were encouraged	5	4	3	2	1
3	The areas covered were relevant to me	5	4	3	2	1
4	The content was organized and easy to follow.	5	4	3	2	1
5	The visit experience will be useful to me	5	4	3	2	1
6	The quality of instruction was good	5	4	3	2	1
7	The facilitator met the visit objectives	5	4	3	2	1
8	The time span allotted for visit was sufficient	5	4	3	2	1
9	Would you recommend the organization for visit for other class	5	4	3	2	1
10	How do you rate the visit overall?	5	4	3	2	1
TOTAL SCORE <u>40</u> OUT OF 50						

Signature of student



Amadhiya

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☎ - 25676640 Email: msihmettpo@gmail.com, web site: msihmetrs.in

Date: 31 MAY 22

Student feedback on industrial visit

NAME OF HOTEL : Yukta Sathu TIGER
NAME OF STUDENT : Yukta Sathe
ENROLLMENT NO (INST.) : 2020107

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	The objective of the visit was clearly defined	(5)	4	3	2	1
2	Participation and interaction were encouraged	(5)	4	3	2	1
3	The areas covered were relevant to me	(5)	4	3	2	1
4	The content was organized and easy to follow.	(5)	4	3	2	1
5	The visit experience will be useful to me	(5)	4	3	2	1
6	The quality of instruction was good.	(5)	4	3	2	1
7	The facilitator met the visit objectives	(5)	4	3	2	1
8	The time span allotted for visit was sufficient	(5)	4	3	2	1
9	Would you recommend the organization for visit for other class	(5)	4	3	2	1
10	How do you rate the visit overall?	(5)	4	3	2	1
TOTAL SCORE <u>50</u> OUT OF 50						

Signature of student

Amritha
PRINCIPAL
(PH-10CT)

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Date: 02 JUNE 22

Student feedback on industrial visit

NAME OF HOTEL : TI SER
NAME OF STUDENT : ANUJA MULJA
ENROLLMENT NO (INST.) : 202077

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	The objective of the visit was clearly defined	<u>5</u>	4	3	2	1
2	Participation and interaction were encouraged	<u>5</u>	4	3	2	1
3	The areas covered were relevant to me	5	<u>4</u>	3	2	1
4	The content was organized and easy to follow.	<u>5</u>	4	3	2	1
5	The visit experience will be useful to me	<u>5</u>	4	3	2	1
6	The quality of instruction was good	<u>5</u>	4	3	2	1
7	The facilitator met the visit objectives	<u>5</u>	4	3	2	1
8	The time span allotted for visit was sufficient	5	<u>4</u>	3	2	1
9	Would you recommend the organization for visit for other class	<u>5</u>	4	3	2	1
10	How do you rate the visit overall?	<u>5</u>	4	3	2	1
TOTAL SCORE <u>49</u> OUT OF 50						

Signature of student



Amasdhia

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(BHMCT)

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

Date: 30 MAY 22

Student feedback on industrial visit

NAME OF HOTEL : VISIT TO 1
NAME OF STUDENT : KALVALYA SWAMY
ENROLLMENT NO (INST.) : 2020118

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	The objective of the visit was clearly defined	5	4	3	2	1
2	Participation and interaction were encouraged	5	4	3	2	1
3	The areas covered were relevant to me	5	4	3	2	1
4	The content was organized and easy to follow.	5	4	3	2	1
5	The visit experience will be useful to me	5	4	3	2	1
6	The quality of instruction was good.	5	4	3	2	1
7	The facilitator met the visit objectives	5	4	3	2	1
8	The time span allotted for visit was sufficient	5	4	3	2	1
9	Would you recommend the organization for visit for other class	5	4	3	2	1
10	How do you rate the visit overall?	5	4	3	2	1
TOTAL SCORE <u>49</u> OUT OF 50						

Signature of student

PRINCIPAL
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Industry expert/ Guest lecture/Demonstrator feedback

Date 30/05/2022

10.02/06/2022

NAME OF HOTEL/ ORGANISATION

IISER Canteen

NAME OF THE FACILITATOR

Mr. Kumar

DESIGNATION

Manager

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
		5	4	3	2	1
1	Students grooming standards and body language	<u>5</u>	4	3	2	1
2	Spoke loudly and clearly	5	<u>4</u>	3	2	1
3	Students were aware of practical and operational knowledge and skills of the topic	<u>5</u>	4	3	2	1
4	Students possess knowledge of technological advancement in the industry	<u>5</u>	4	3	2	1
5	Showed dynamism and enthusiasm	<u>5</u>	<u>4</u>	3	2	1
6	Questioning frequently related to the topic	5	<u>4</u>	3	2	1
7	Able to understand the content delivered	<u>5</u>	4	3	2	1
8	How do you rate the class overall?	<u>5</u>	4	3	2	1
TOTAL SCORE		<u>38</u> OUT OF 40				

Mr. Kumar
Signature of facilitator

Amadhiya

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(SIHMT)

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Visit to IISER canteen

Date of the Event: 30 May to 2 June 2022



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Visit to Meltish – The Cheese Cafe

Type of the Event: Visit

Date of the Event: 04 Dec 2021

Objectives:

- To observe the day-to-day operations of a cafe, including food and beverage preparation area and overall management practices.
- To observe any technological advancements or innovative practices used in the cafe, such as online ordering systems or digital menus.

The study tour of Meltish Café was organized for students studying to provide them with a first-hand experience of café operations and management practices.

The café is located near DAV School in Aundh, and is a genuine gem of a place. Quiet, relaxed ambiance with great food and attentive service defines it all. The cafe serves multi cuisine menu along with a range of hot and cold beverages, as well as a selection of pastries, sandwiches, and light meals.

The cafe had a cosy and inviting ambiance, with comfortable seating arrangements and a warm colour scheme. The decor was modern and tasteful, creating a relaxing atmosphere for customers. The cafe has maintained high standards of cleanliness and hygiene, with tables and counters being regularly wiped down and sanitized. The cafe used technology effectively, the kitchen was well equipped with upgraded equipment and had a digital menu. They also offered free Wi-Fi to customers, enhancing the overall customer experience.

The visit to the café provided valuable insights into its operations and offerings. The café's charming ambiance, quality food and beverages, and excellent customer service contribute to its appeal and make it a popular choice among customers.

Enclosures:

- Function Prospectus
- Attendance Sheet
- 360 Feedback
- Correspondence trail

Name and Sign of Event Coordinator

Dr. Seema Zagade
Principal

PRINCIPAL
(BHMCT)

Maharashtra State Institute of
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Shivajinagar, Pune-411016





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REF: MSIHMCT/UG-PG/SS/2021/337

Date: 02/DEC/2021.

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: VISIT TO MELTISH THE CHEESE CAFE Date of Event: 04 DEC, 2021.

Programme: BHMCT / MHMCT Year: 1st/2nd/3rd / Final Day: SATURDAY, PROD & RDM Time: 2:30 PM.

Types of Function: • Meeting • Interview • Guest lecture • Workshop
• Seminar • Visit • Others (Please Specify) -

Guest Profile / Name: MR. SHUBHAM RAYHI

Faculty Coordinating: ABHAY. MANOLKAR

Venue: • Classroom • Iris • Zaffran • Conference
• Assembly Hall • Board Room • Principal Office

Sr. No. of SCA Registrar 65

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: Nos. Faculty In-charge:

Flower Arrangement:

Camera :

Special Instruction:

STUDENT IN CHARGE:

Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

Ms. P. Pawar

Mr. D. Janvekar

Principal

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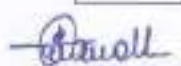
Name of the event: Visit to Meltish café – The Cheese café

Class: SY BHMCT

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



34.	201839	Mithare Yashada Sachin	P
35.	201840	More Aditya Arvind	P
36.	201841	Nagargoje Gajanan Arjunrao	P
37.	201842	Naik Sakshi Sunil	P
38.	201843	Nair Sharan Prabhakar	P
39.	201846	Patil Adhiraj Anil	P
40.	201847	Patil Harshal Raghunath	P
41.	201848	Pund Rutik Milind	P
42.	201849	Raskar Himanshu Sameer	P
43.	201850	Raskar Jay Vishwanath	P
44.	201851	Sali Swaraj Surendra	P
45.	201852	Sangawar Atharva Vijay	P
46.	201853	Shelar Om Manohar	P
47.	201854	Shethiye Rohit Dinesh	P
48.	201855	Shinde Rohan Appasaheb	P
49.	201856	Supekar Preeti Suresh	P
50.	201858	Thakare Yash Narendra	P
51.	201859	Ubhe Pranav Prakash	P
52.	201860	Uike Kamallesh Madanlal	P
53.	201862	Waghmare Piyusha Raghuvir	P
54.	201863	Zunjur Saarthak Venkatesh	P
55.	201864	Khedekar Rushikesh	P
56.	201865	Kumbhar Abhinav	P
57.	201867	Moulisingh Manish	A
58.	201868	Rais Mir Taha	P
59.	201740	Pharande Aniket Nitin	P
60.	201602	Akotkat Vaishnavi	P



ABHAY MANOHAR

Name and Sign of Event Coordinator


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 (BHMCT)
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Date: 04 Dec 21

Student feedback on industrial visit

NAME OF HOTEL : Meltish - The Cheese Cafe
NAME OF STUDENT : Fatima Gawande
ENROLLMENT NO (INST.) : 201819

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	The objective of the visit was clearly defined	(5)	4	3	2	1
2	Participation and interaction were encouraged	(5)	4	3	2	1
3	The areas covered were relevant to me	(5)	4	3	2	1
4	The content was organized and easy to follow.	(5)	4	3	2	1
5	The visit experience will be useful to me	5	(4)	3	2	1
6	The quality of instruction was good.	(5)	4	3	2	1
7	The facilitator met the visit objectives	(5)	4	3	2	1
8	The time span allotted for visit was sufficient	(5)	4	3	2	1
9	Would you recommend the organization for visit for other class	5	(4)	3	2	1
10	How do you rate the visit overall?	5	(4)	3	2	1
TOTAL SCORE <u>47</u> OUT OF 50						

Signature of student


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Date: 04/12/2021

Student feedback on industrial visit

NAME OF HOTEL : Meltish - The cheese cafe
NAME OF STUDENT : Hritik Kashikar
ENROLLMENT NO (INST.) : 201831

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	The objective of the visit was clearly defined	5	4	3	2	1
2	Participation and interaction were encouraged	5	4	3	2	1
3	The areas covered were relevant to me	5	4	3	2	1
4	The content was organized and easy to follow.	5	4	3	2	1
5	The visit experience will be useful to me	5	4	3	2	1
6	The quality of instruction was good.	5	4	3	2	1
7	The facilitator met the visit objectives	5	4	3	2	1
8	The time span allotted for visit was sufficient	5	4	3	2	1
9	Would you recommend the organization for visit for other class	5	4	3	2	1
10	How do you rate the visit overall?	5	4	3	2	1
TOTAL SCORE <u>45</u> OUT OF 50						

H. Kashikar
Signature of student


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Date: 04/12/2021

Student feedback on industrial visit

NAME OF HOTEL : Irish - The cheese cafe
NAME OF STUDENT : Atul Mahale
ENROLLMENT NO (INST.) : 2018037

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	The objective of the visit was clearly defined	5	4	3	2	1
2	Participation and interaction were encouraged	5	4	3	2	1
3	The areas covered were relevant to me	5	4	3	2	1
4	The content was organized and easy to follow.	5	4	3	2	1
5	The visit experience will be useful to me	5	4	3	2	1
6	The quality of instruction was good.	5	4	3	2	1
7	The facilitator met the visit objectives	5	4	3	2	1
8	The time span allotted for visit was sufficient	5	4	3	2	1
9	Would you recommend the organization for visit for other class	5	4	3	2	1
10	How do you rate the visit overall?	5	4	3	2	1
TOTAL SCORE <u>50</u> OUT OF 50						

Signature of student



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Date: 04 DEC 21.

Student feedback on industrial visit

NAME OF HOTEL : MELTISH - THE CHEESE CAFE
NAME OF STUDENT : KUNAL ARNIKAR
ENROLLMENT NO (INST.) : 201803

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	The objective of the visit was clearly defined	5	4	3	2	1
2	Participation and interaction were encouraged	5	4	3	2	1
3	The areas covered were relevant to me	5	4	3	2	1
4	The content was organized and easy to follow.	5	4	3	2	1
5	The visit experience will be useful to me	5	4	3	2	1
6	The quality of instruction was good.	5	4	3	2	1
7	The facilitator met the visit objectives	5	4	3	2	1
8	The time span allotted for visit was sufficient	5	4	3	2	1
9	Would you recommend the organization for visit for other class	5	4	3	2	1
10	How do you rate the visit overall?	5	4	3	2	1
TOTAL SCORE 47 OUT OF 50						

Signature of student

KA



PRINCIPAL
(SHMCT)

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Report on “ Online Workshop on Molecular Mixology ”

Date: 25 November 2021

Time: 2.30 pm Onwards.

Resource: Mr. Samadhan, Proprietor, Planetfluid

Objective: The understand the different mixology techniques used to create a WOW experience for the guest.

Report:

The workshop was organised for the TYBHMCT and Final year BHMCT students on an online mode. Mr Samadhan demonstrated the techniques from his studio .

In the workshop, participants understood the scientific principles behind molecular mixology techniques, gaining proficiency in executing. They got creativity by experimenting with unique flavors and textures, while also prioritizing safety in handling hazardous materials. Participants refined their presentation skills, ensuring cocktails were visually appealing and catered to guest preferences. Additionally, they learned the art of culinary pairing, enhancing the overall dining experience. Finally, equipped with problem-solving abilities, participants embraced innovation, pushing the boundaries of traditional cocktail-making.

Samadhan

Principal
(BHMCT)

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

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

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

REF: MSIHMCCT/UG-PG/SS/2021/ 322

Date: 20/11/21

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: *online workshop of Molecular
Olinology.*

Date of Event: *25/11/21.*

Programme: BHMCT / MHMCT

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

Day: *Thursday.*

Year

Time: *2:30pm.*

Types of Function:

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

Guest Profile / Name: *Mr. Samadhan, proprietor Planetfluid.*

Faculty Coordinating: *Mr. Sampada P & Mr. Devesh. Sawakar.*

Venue:

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

Sr. No. of SCA Registrar *62.*

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
					Food Prod.	Service	Staff
Breakfast	<i>NA.</i>						
Tea							
Lunch							
PMT							
Takeaways							



ROOM DIVISION MANAGEMENT ARRANGEMENT:

no A.

Type of Linen:

Nos.

Faculty In-charge:

Flower Arrangement:

Camera :

Special Instruction:

STUDENT IN CHARGE:

Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

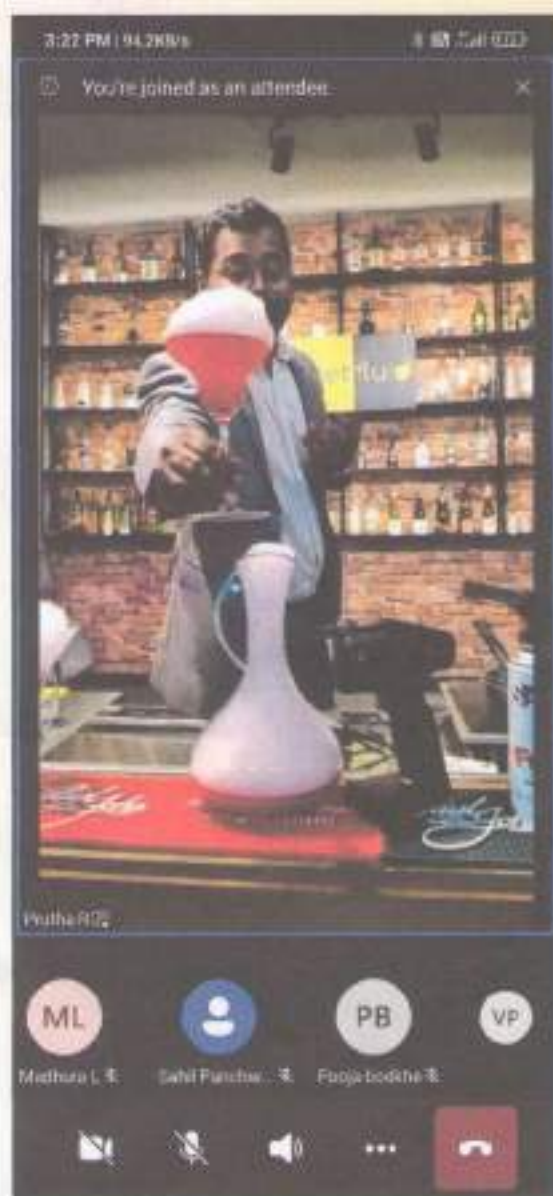
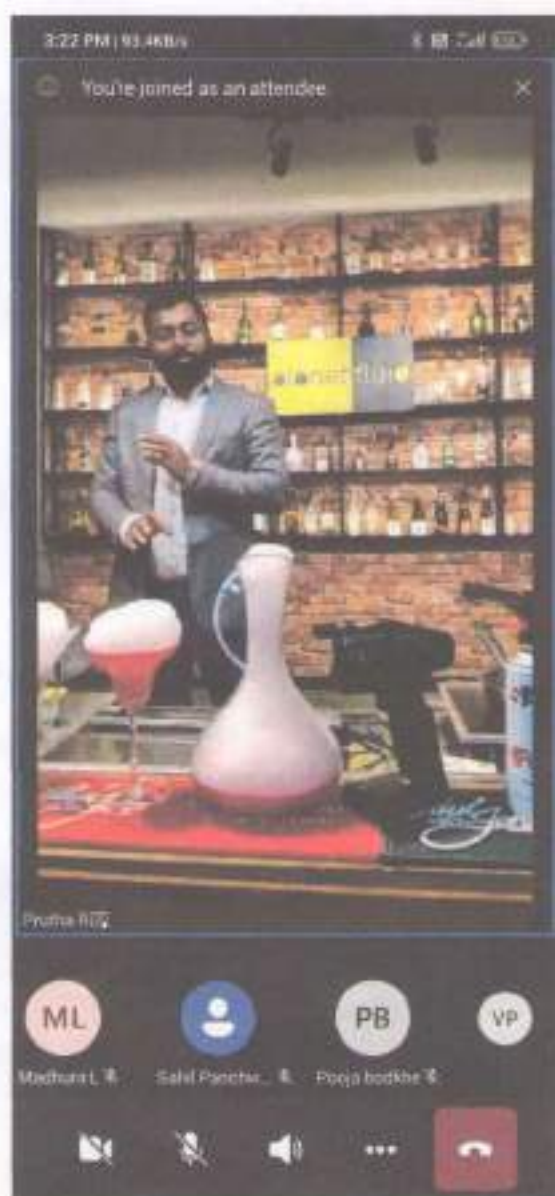
Principal





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

Cocktail Demonstration by Planetfluid



Amasodhi
PRINCIPAL
(BHMCT)

Maharashtra State Institute of
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Shivajinagar, Pune-411016





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

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

ONLINE LECTURE: MR GRAYDON RODRICKS 2022

Type of the Event : Guest Lecture
Date of the Event : 17/02/2022
Conducted by : Mr Graydon R, Training Manager, The Ritz Carlton Bangalore
Objectives :

- Provide an avenue for First Year BHMCT students to understand the importance of Development of Communication Skills
- Engage in an informative session on various key aspects to keep in mind for an effective and structured communication from personal and operation point of view
- Conducting an informative Q & A session with session for further addition of information on the topic

Organised By : MSIHMCTRS, Degree, Pune				
Event Coordinator		Anahita Manna		
Topic Covered : Developing Communication Skills				
Venue	Online - Google Meet	Time / Duration	4:00pm-5:00pm	
Total Number of Participants	Students	Faculty	Non-Teaching	
80	79	01	NA	
Event Details		<p>The guest lecture organised on 15 of Feb, 2022 was aimed to provide students with insights into the importance of developing communication skills and ways to improve it. The session followed a structured format highlighting the key aspects of communication such as verbiage, tone, confidence and so on. It shed light on how communication is crucial in the Hospitality industry.</p> <p>Mr. Graydon R, The Training Manager, The Ritz Carlton Bangalore, provided an overview of the topic and began with department based situations where communication plays a crucial part of the operations and how communication barriers can hinder the smooth functioning of any department. He explained how fluency is not really associated to effective communication and that expression of thoughts and ideas is what matters.</p> <p>A discussion and Q & A was then conducted towards the end of the session which concluded on a note of new learning about an important topic.</p>		
Type of Learning Outcome (Tick the appropriate option)				
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Learning Outcome		<ol style="list-style-type: none">1. Gain insights on importance of Developing Communication Skills. Understand the necessity of effective communication in the various departments of the hotel.2. Develop an understanding of effective communication and etiquettes required in the Hotel Industry.3. Understand the concept of expressing and conveying thoughts not only by words.4. Gain insights into the success story of The Ideal Hospitality Figure that one strives to be and how to achieve that goal		



Mapping of the event with PO and CO			Program Outcome											
Subject Code	Subject Name	Course Outcome	P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
C 205	Communication Skills		✓		✓		✓	✓				✓	✓	✓

Enclosures:

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

Anahita

ANAHITA MANNA

Name and Sign of Event Coordinator

Anita Moodliar

Dr. Anita Moodliar

Principal

(BHMCT)

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





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TECHNOLOGY AND RESEARCH SOCIETY, PUNE

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

REF: MSIHMCT/UG-PG/SS/2022/104

Date: 15/02/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Training Manager Ritz-Carlton Bangalore

Name of the Event: Guest lecture by Mr Graydon R. Date of Event: 17/02/2022

'Developing Communication skills'

Programme: BHMCT / MHMCT

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

Day: Thursday

Year

Time: 4:00pm - 5:00pm

Types of Function:

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

Guest Profile / Name: Mr Graydon Rodriguez

Faculty Coordinating: Anahita Manna

Venue:

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

Online - Google Meet

Sr. No. of SCA Registrar - 75

FOOD & BEVERAGE DEPARTMENT: N/A

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



ROOM DIVISION MANAGEMENT ARRANGEMENT: N/A

Type of Linen: Nos. Faculty In-charge:

Flower Arrangement:

Camera :

Special Instruction:

STUDENT IN CHARGE: N/A

Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

Principal
(BHMCT)
Maharashtra State Institute of
Hotel Management & Catering Technology
Shri Chhatrapati Shivaji Maharaj
Mumbai-411018





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

CORRESPONDENCE TRAIL

From: Rodricks, Graydon <Graydon.Rodricks@ritzcarlton.com>
Date: Tue, 15 Feb 2022, 12:52
Subject: RE: Guest Lecture for First Year BHMCT students on 17/02/2022
To: msihmctspo@gmail.com, anita.moodliar <anita.moodliar@gmail.com>

Dear Dr. Moodliar,

Warm greetings from The Ritz-Carlton, Bangalore!

Thank you for giving me the opportunity to be a guest speaker for the students of MSIHMCT.

It is always a pleasure to inspire budding hoteliers and nurture them as they continue their journey in Hospitality and Service.

Looking forward to the session on Thursday, the 17th of Feb. at 16:00 hrs.

Thank you.

Warm Regards,

Graydon



From: msihmct tpo <msihmcttpo@gmail.com>
Sent: Monday, February 14, 2022 8:00 PM
To: Rodricks, Graydon <Graydon.Rodricks@ritzcarlton.com>; anita.moodliar <anita.moodliar@gmail.com>
Subject: Guest Lecture for First Year BHMCT students on 17/02/2022

Dear Mr. Graydon,

Greetings from MSIHMCT, Pune!!

With reference to your discussion with Anahita Manna, we at MSIHMCT, are very keen to have you as Guest Speaker for the First Year BHMCT students.

This lecture is planned for helping them to understand the Importance of Communication Skills in the Hotel Industry with respect to verbal or written skills, and how one can develop themselves to improve their professional image by the time they join the industry in 4 years.

We would be delighted if you could share your experiences, tips and tricks and also guide them to understand the importance of sharpening their interpersonal skills and what must one do to improve their communication skills, verbal and written.

We propose to have this online session for 40 minutes and the rest of the time we can have Q&A Sessions with the students to get their doubts clarified.

We are requesting you to occupy the Thursday, 17/02/2022 4:00pm to 5:00pm slot for this lecture, as per discussion.

Please connect with Anahita Manna- 9096358264 for any further communication and coordination.

Regards

Dr. Anita Moodliar
Principal
MSIHMCT, Pune.

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





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THANK YOU EMAIL

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

From: [msihmcttpo](mailto:msihmcttpo@gmail.com) <msihmcttpo@gmail.com>

Date: Sat, 19 Feb 2022, 20:16

Subject: Thank you for your valuable time.

To: Rodricks, Graydon <Graydon.Rodricks@ritzcarlton.com>

Dear Mr Graydon Rodricks,

Greetings from MSIHMCT Pune!!

We thank you for accepting our invitation to be a guest lecturer for our FY BHMCT students held on 17/02/2022 for the development and improvement of their communication skills in the hotel industry.

Your session was well received and provided valuable insight and we thank you for your patience while answering the doubts and questions which the students posed your way.

Your valuable knowledge and experience coupled with your positivity to the students in these unassuming times will give them a stepping stone to their progress ahead.

We at MSIHMCT, look forward to a continuous and long association with you.

Requesting your valuable feedback on the following link to help us improvise in future.

https://docs.google.com/forms/d/e/1FAIpQLSdK4hmknv5rOeC4QEbB0f0cp7PhqzNDKPyI0XyYR3dRkhzoQ/viewform?usp=sf_link

Regards,


Dr. Anita Moodliar

PRINCIPAL

(BHMCT)

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





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ATTENDANCE SHEET

Sr.No.	Roll No.	Student Name	Statu
1.	202101	Agrawal Harsh	P
2.	202102	Ahiwale Yash	P
3.	202106	Barshikar Aman	P
4.	202107	Belhekar Aditi	P
5.	202109	Bhosale Yugandhara	P
6.	202112	Borade Suchanshu	P
7.	202113	Chaudhari Parag	P
8.	202114	Chaudhari Sujeet	P
9.	202115	Chaudhari Swapnil	P
10.	202117	Chendke Ojas	P
11.	202119	Dalvi Atharva	P
12.	202120	Dengavekar Aditya	P
13.	202121	Deoghatole Shantanu	P
14.	202127	Dhage Varun	P
15.	202128	Dhede Manasi	P
16.	202129	Dhumal Anand	P
17.	202130	Dhumal Utkarsha	P
18.	202131	Dimber Shreya	P
19.	202133	Durgule Rohan	P
20.	202134	Edke Shweta	P
21.	202135	Falak Dipti	P
22.	202136	Gaikwad Amav	P
23.	202139	Gawade Aditya	P
24.	202140	Gedam Pranali	P
25.	202141	Ghodake Nimai	P
26.	202142	Gole Rudra	P
27.	202143	Gore Manali	P
28.	202144	Gunjal Jay	P
29.	202152	Kadam Atharva	P
30.	202153	Kamble Yash	P
31.	202154	Karnik Radhika	P
32.	202155	Kasbe Harshada	P
33.	202156	Kataria Shruti	P
34.	202157	Kendurkar Tejas	P
35.	202158	Khade Samrudhi	P



Sr.No.	Roll No.	Student Name	Status
36.	202159	Kharade Tanaya	P
37.	202160	Khatkhate Atharv	P
38.	202161	Khetre Samiksha	P
39.	202162	Kirve Kaushal	P
40.	202163	Koli Abhishek	P
41.	202165	Kulkarni Moksh	P
42.	202173	Mane Niranjana	P
43.	202174	Mane Siddesh	P
44.	202180	More Soham	P
45.	202183	Nanakshahi Drishti	P
46.	202184	Navale Pritesh	P
47.	202185	Nemade Vinit	P
48.	202186	Neware Roshni	P
49.	202187	Nikam Prathamesh	P
50.	202188	Pandure Darshan	P
51.	202189	Pansare Om	P
52.	202191	Patange Nandini	P
53.	202193	Pathak Mrunal	P
54.	202194	Aditi Patil	P
55.	202195	Patil Samiksha	P
56.	202196	Pawar Adwait	P
57.	2021106	Ruparel Parth	P
58.	2021107	Sadanshiv Abhishek	P
59.	2021108	Sangle Shubham	P
60.	2021109	Santar Sanket	P
61.	2021114	Shelkande Shreyash	P
62.	2021115	Shelke Prathmesh	P
63.	2021116	Shenolikar Prutha	P
64.	2021117	Shete Varun	P
65.	2021119	Shinde Sanyukta	P
66.	2021120	Shinde Siddharth	P
67.	2021121	Siddha Surbhi	P
68.	2021122	Sonawane Rohit	P
69.	2021123	Sorte Sahil	P
70.	2021124	Suryawanshi Siya	P
71.	2021125	Sutar Tanmayee	P
72.	2021126	Tanty Tapaswini	P
73.	2021127	Tavdare Tejaswi	P
74.	2021128	Tembe Pratik	P
75.	2021130	Tupsagar Anuja	P
76.	2021132	Untwale Rishabh	P
77.	2021133	Vaidya Shriraj	P
78.	2021135	Waghunde Ankush	P
79.	2021136	Waikar Om	P

Amadhiya

PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411005





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FEEDBACK ANALYSIS

Mr Graydon

How will you rate the session?

38 responses



Was the session relatable to the syllabus taught?

38 responses



● Yes
● No

On a scale from 1 to 5, how informative was the lecture?

38 responses



What was the take-away from the session?

- Information about communication skills
- It was a wonderful Session with sir, teaching us about communication skills and helping us in our syllabus and even for entire career! Thank you and looking forward for such lectures!
- Understanding the key points of importance of communication and how to improve communication
- One should always strive to develop and work on their soft skills to become a successful individual



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PHOTOGRAPHS

ZONE:

Which ones do you think would need a firm response?

01 I don't really like you.	02 I don't really like you.	03 I don't really like you.
04 I don't really like you.	05 I don't really like you.	06 I don't really like you.
07 I don't really like you.	08 I don't really like you.	09 I don't really like you.

COMMUNICATION ETIQUETTE

Graydon is presenting

Graydon

FYBHMCT

USING A FIRM TONE:

- Changing a couple of words to a firm tone.
- Really have to use a firm tone.
- Poling doesn't or negative.
- Don't confuse firm with negative.





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Quantity business start-up-its requisites and difficulties.

Type of the Event: Start up and innovation

Date of the Event: 25 May 2022

Conducted by: Ms. Neeta Patil.

Objectives:

- To understand quantity food production principles and production methods.
- To plan and develop menus suitable for quantity food production.
- To identify common challenges and obstacles encountered in quantity food production businesses,

Organised By: Start up and innovation cell																
Event Coordinator		Mr. Abhay Manolkar			Ms. Pooja Pawar											
Venue		Assembly hall			Time / Duration			01 hour								
Total Number of Participants		Students			Faculty			Non-Teaching								
101		97			02			02								
Event Details		The session was covered under start up and innovation cell														
Type of Learning Outcome (Tick the appropriate option)																
Contextualization of Knowledge		Praxis and technique		Critical Thinking		Research		Soft Skills								
✓																
Learning Outcome		Students gained a comprehensive understanding of the fundamental principles, processes, and practices involved in quantity food production businesses. Students acquired knowledge on entrepreneurial mind-set, gaining the confidence and skills necessary to start quantity food production businesses. Students became aware about the challenges inherent in the quantity food production industry.														
Mapping of the event with PO and CO						Program Outcome										
Start up and innovation activity						P	P	P	P	P	P	P	P	P	P	P
						1	2	3	4	5	6	7	8	9	10	11
								✓		✓						



Enclosures:

- Function Prospectus
- Poster / Brochure
- Attendance Sheet
- 360 Feedback
- Remuneration paid if any


ASHAY MAHOLKAR

Name and Sign of Event Coordinator



Dr. Seema Zagade

Principal

PRINCIPAL
(BHMCT)

Maharashtra State Institute of
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Shivajinagar, Pune-411016.





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REF: MSIHMCT/UG-PG/SS/2022/411

Date: 22 MAY 2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: QUANTITY BASED NEW START UP 171
PREREQUISITE OF VOL. CATERING & DIFFICULTIES **Date of Event:** 25 MAY 2022

Programme: BHMCT / MHMCT **Year:** 1st / 2nd / 3rd / Final **Day:** WEDNESDAY
Year **Time:** 4:15 to 5:15

Types of Function: • Meeting • Interview • Guest lecture • Workshop
• Seminar • Visit • Others (Please Specify)

Guest Profile / Name: MRS. NEETHA. PATIL.

Faculty Coordinating: ABHAY. M. & POOJA. P.

Venue: • Classroom • Iris • Zaffran • Conference
• Assembly Hall • Board Room • Principal Office

Sr. No. of SCA Registrar : 101

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen:

Nos.

Faculty In-charge:

Flower Arrangement:

Camera: SHOBHAM TALWAR

Special Instruction:

STUDENT IN CHARGE:

Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Dr. S. Zagade		15.	Ms. S. Mantri	
2.	Mr. S. Rayarikar		16.	Ms. U. Toke	
3.	Mr. V. Sarup		17.	Mr. S. Jagade	
4.	Dr. V. Kadam		18.	Mr. D. Ishte	
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7.	Mr. C. Sahasrabudhe		21.	Mr. V. Kaware	
8.	Ms. S. Paranjpe		22.	Ms. R. Jadhav	
9.	Mr. D. Janvekar		23.	Mr. R. Khilare	
10.	Ms. P. Pawar		24.	Mr. A. Adsule	
11.	Ms. A. Manna		25.	Ms. S. Deokar	
12.	Mr. R. Gade		26.	Ms. J. Kamble	
13.	Ms. D. Mame		27.	Mr. S. Rathod	
14.	Ms. N. Dimble				

Principal

(Signature)

Principal

Principal

Principal

Reg. No. RAH/699/2000/Pune

Dt. 11/06/2009

A Talk Session on **Quantity business start-up-its requisites and difficulties.**

Schedule
25 May 2022

Talk session by
Ms Neeta Patil
Time- 03.15 pm to
04.15pm



Organised by
**Start-up and Innovation Cell of
Maharashtra State Institute of Hotel Management
and Catering Technology (MSIHMCT), Pune**

About Institute:

The MSIHMCT&RS is a pioneering Institute of Hotel Management & Catering Technology in Maharashtra. Our Institute also has recently completed **50** years of academic excellence. We offer a 4 year Bachelors Programme in Hotel Management & Catering Technology (BHMCT) affiliated to Savitribai Phule Pune University and recognized by the AICTE. We are also pioneers in starting the Two

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(BHMCT)

Maharashtra State Institute of
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Shivajinagar, Pune-411006



years Masters Programme in Hotel Management & Catering Technology (MHMCT) recognized by AICTE and affiliated to Savitribai Phule Pune University. This is the first Masters Programme in Hotel Management in Maharashtra and probably in India. The institute also regularly conducts Short-term programmes in Bakery, Cookery and Hospitality Services.

About Start-up and Innovation Cell

We are proud to have initiated the Start-up and Innovation cell of Maharashtra State Institute of Hotel Management and Catering Technology, Pune, under the guidance of Centre for Innovation, Incubation & Enterprise of Savitribai Phule Pune University, to promote the culture of Start-ups and innovations. The activities conducted under this cell are talk sessions by Industrialists / start-up owners, Start-up idea generation competition, projects on creative thinking and innovative ideas, etc

TALK SESSION OVERVIEW

About -NEETA CATERING SERVICES

Neeta Catering Services was established in August 2007 by Nutritionist Ms.Neeta Patil with the sole aim of providing quality food to institutions and companies at reasonable rates. Neeta catering services is an ISO: 22000:2005 company, having a Central Kitchen located at Thatawade, Pune – 411033. The firm also their private catering services to the local people. The organisation caters almost 1000 meals a day including breakfast, lunch, dinner.

About today's speaker -

Mrs. Neeta Patil, is a graduate in Nutrition and Dietetics from Women's Christian College, Chennai, one of the premier colleges in India for Applied Nutrition. After a successful stint as a restaurateur, she joined Indira Kids, Baner, Pune as an in-house Nutritionist before setting up NCS. Her husband Capt. Prasanna Patil, a Marine Pilot with Abu Dhabi National Oil Corporation with 20 years of valuable sailing experience is the backbone of the company providing valuable guidance with his



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



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

(UG & PG - Degree Programme)

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

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

Voucher No.

Date: 28/05/2022

Mr./Ms./Mrs./ MRS. NEETA PATIL

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

On account of GUEST SECURITY on 21/5/2022

Paid
Date: 28/06/2022
Cheque no.: 252297
Amount: 600/-
Bank Name: SCM

Paid by cash

[Signature]
Principal

[Signature]
Registrar

[Signature]
Signature

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CATERING TECHNOLOGY (UG & PG – Degree Programme)

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

Date -25 May 2022

Type of the Event: Quantity business start up-its requisites and difficulties

Attendance : SYBHMCT

Sr. No.	Roll No.	Student Name	Attendance
1.	202001	Aacharya Hrishikesh Umesh	P
2.	202002	Aher Gargi Darshan	P
3.	202003	Aswar Sourav Ganesh	P
4.	202004	Attar Afroz Salim	P
5.	202007	Barangale Sanika	P
6.	202013	Borawake Abhishek Pandurang	P
7.	202014	Budhe Aniket Subhash	P
8.	202015	Chandegra Eshita Jitendra	P
9.	202016	Chavan Omkar Sandip	P
10.	202017	Chaware Prajwal Kiran	P
11.	202018	Chincholikar Raj Shankumar	P
12.	202019	Dalvi Akanksha Fulchand	P
13.	202020	Dalvi Pranjali Sumesh	P
14.	202021	Deepake Sandesh Gautam	P
15.	202022	Dere Aakash Chandrashekhar	P
16.	202023	Dimble Diksha Vitthal	P
17.	202029	Gadre Omkar Bapu	P
18.	202030	Gaikwad Aniket Popat	P
19.	202031	Gaikwad Ayush Raju	P
20.	202032	Gaikwad Pandurang Sandipan	P
21.	202033	Gaikwad Prabodh Vijay	P
22.	202034	Gaikwad Sakshi Suresh	P
23.	202037	Gaikwad Tanvi Mukesh	P
24.	202038	Galinde Chetana Shekhar	P
25.	202041	Gosavi Aditya Jayawant	P
26.	202042	Gude Rutvij Vijay	P
27.	202043	Gujar Mitesh Sanjay	P
28.	202044	Hatkar Suhani Amol	P
29.	202045	Hundiware Vaishnavi Dhananjay	P
30.	202046	Jadhav Atharva Suhas	P
31.	202047	Jadhav Sakshi Pravin	P
32.	202052	Joshi Vipul Jayesh	P
33.	202053	Kagne Shankar Suresh	P
34.	202054	Kahar Hrishikesh Rahul	P
35.	202055	Kamble Dayanand Utkarsh	P

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Sr. No.	Roll No.	Student Name	Attendance
36.	202056	Kanade Sakshi Santosh	P
37.	202057	Kate Atharva Ajti	P
38.	202064	Kulkarni Manali Milind	P
39.	202065	KumavatAtharvNanasaheb	P
40.	202066	Kunal Kishori Lal	P
41.	202067	KurveSharwari Rajesh	P
42.	202068	Lohar Yash Kishor	P
43.	202069	Lokhande Pratham Ramakant	P
44.	202070	LokhandeSuchita Shashikant	P
45.	202071	Mali Smitraj Ashok	P
46.	202072	MandavkarRevati Maruti	P
47.	202073	MaratheMayuraSachin	P
48.	202074	Mehdi MohdTaqi	P
49.	202075	Mohite Ayush Rupesh	P
50.	202076	More Yash Chandrkant	P
51.	202077	MulikAnuja Sunil	P
52.	202078	NadaTaufeeq Saleem	P
53.	202079	NagaonkarSharvay Shirish	P
54.	202080	Nemaniwar Vidhi Anil	P
55.	202081	NijampurkarAmey Amit	P
56.	202082	NikamDhruvjeetDhanajirao	P
57.	202083	Panchwagh Sahil Vivek	P
58.	202084	Pardeshi Mandar Prabhu	P
59.	202085	PatangeRitesh Santosh	P
60.	202086	Patil Prasad Pravin	P
61.	202087	Patil Utkarsh Udhav	P
62.	202088	Patil Vaibhavi Rajkumar	P
63.	202089	Patil Vedant Prabhakar	P
64.	202090	PawarRevati Rajesh	P
65.	202091	Pawar Shubham Kiran	P
66.	202092	Pawar Somesh Baliram	P
67.	202093	Pawar Sourabh Ajit	P
68.	202094	Pillewan Tanmay Surdas	P
69.	202095	PisalVedant Nitin	P
70.	202096	Rade Sanvi Sachin	P
71.	202097	RajemahadikSanketVijaysing	P
72.	2020100	Roopnoor Vaibhav Gopal	P
73.	2020101	Sahsrabudhe Om Rajeev	P
74.	2020102	Sante Siddharth Sainath	P
75.	2020105	Sartape Vaishnavi Satish	P
76.	2020106	Sathe TejasSopan	P
77.	2020107	Sathe Yukta Rajesh	P
78.	2020108	Savle Yash Abhijeet	P
79.	2020109	Sharma Sahil Anand	P
80.	2020110	Sharma Tanu	P

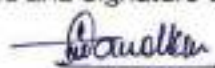
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Shivajinagar, Pune-411016.



Sr. No.	Roll No.	Student Name	Attendance
81.	2020111	ShataniAnsh Neeraj	P
82.	2020112	SheteSuyash Sandeep	P
83.	2020113	Shinde Aditya Anil	P
84.	2020116	SonawaneNaadSiddheshwar	P
85.	2020117	Suryawanshi Himanshu Sunil	P
86.	2020118	Swami Kaivalya Rajendra	P
87.	2020119	Tantak Manthan Pramod	P
88.	2020120	TapaleTanay Harshad	P
89.	2020121	Thopte Shivani Vijaysinh	P
90.	2020122	Tikhe Mukta Rajesh	P
91.	2020123	Torne Nachiket Ashok	P
92.	2020124	Tukshetti Shubham Ganesh	P
93.	2020125	Tulse Vikrant Vijay	P
94.	2020130	Waghmode Mansi Tatyasaheb	P
95.	2020131	Wani Sahil Sunil	P
96.	2020132	Nishant Zalikar	p
97.	2020138	WaghAtulyaVinodkumar	P

Name and Signature of the Faculty


ARUN MANOJKAR


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Maharashtra State Institute of
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Shivajinagar, Pune-411016



Guest Lecture on Volume Catering by Mrs. Neeta Patil under the Startup and Innovation cell.

Feedback and Attendance - 25.05.2022

Email *

nishant.zal321@gmail.com

First Name *

Nishant

Last Name *

Zalkikar

Year *

☐ SYBHMCT Class 1

☒ SYBHMCT Class 2

Roll Number *

2020132

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How would you rate the session? *

Lowest 1 2 3 4 5 Highest

☐ ☐ ☐ ☐ ☒

Would you like more sessions like this? *

☒ Yes
☐ No

What was the take-away from the session? *

Very new perspective over quantity catering

This form was created outside of your domain.

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Shrinagar, Pune-411016



Guest Lecture on Volume Catering by Mrs. Neeta Patil under the Startup and Innovation cell.

Feedback and Attendance - 25.05.2022

Email *

manthantantak4@gmail.com

First Name *

Manthan

Last Name *

Tantak

Year *

☐ SYBHMCT Class 1

☒ SYBHMCT Class 2

Roll Number *

2020119

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How would you rate the session? *

Lowest 1 2 3 4 5 Highest

☐ ☐ ☐ ☐ ☒

Would you like more sessions like this? *

☒ Yes

☐ No

What was the take-away from the session? *

Very nice and informative

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Industry expert/ Guest lecture/Demonstrator feedback

Under Startup and Innovation cell - Guest Lecture by Mrs. Neeta Patil on Volume Catering. - 25.02.2022

Email *

neetapatil1875@gmail.com

NAME OF THE FACILITATOR *

Neeta Patil

DESIGNATION *

Partner

NAME OF HOTEL/ ORGANISATION *

NCS Foods LLP

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Students were aware of practical and operational knowledge and skills of the topic. (1 being * not agree and 5 being strongly agree)

- ☐ 1
- ☐ 2
- ☐ 3
- ☒ 4
- ☐ 5

Students possess knowledge of technological advancement in the industry (1 being not agree and 5 being strongly agree) *

- ☐ 1
- ☐ 2
- ☐ 3
- ☒ 4
- ☐ 5

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Students showed dynamism and enthusiasm (1 being not agree and 5 being strongly agree) *

☐ 1

☐ 2

☐ 3

☒ 4

☐ 5

Students were questioning frequently related to the topic (1 being not agree and 5 being strongly agree) *

☐ 1

☐ 2

☒ 3

☐ 4

☐ 5

Students were able to understand the content delivered (1 being not agree and 5 being strongly agree) *

☐ 1

☐ 2

☐ 3

☐ 4

☒ 5

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How do you rate the class overall? (1 being not agree and 5 being strongly agree) *

- ☐ 1
- ☐ 2
- ☐ 3
- ☒ 4
- ☐ 5

Any other suggestions *

More interactions and questions need to be asked.

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

Start up and current trends in micro greens .

Type of the Event: Start up and Innovation

Date of the Event: October 29th, 2021

Conducted by: Mr. Swapnil Kharde, Director and founder
GMV BIO(Growing vertically) And trainer and consultant digital
marketing.

Objectives:

- To identify potential business opportunities in micro green farming.
- To provide an opportunity to enhance culinary skills and creativity by using micro greens.

Organised By: Start up and innovation cell														
Event Coordinator	Mr. Abhay Manolkar				Ms. Pooja Pawar									
Venue	Online				Time / Duration				01 hour					
Total Number of Participants	Students				Faculty				Non-Teaching					
39	35				03				01					
Event Details		The session was covered under start up and innovation cell												
Type of Learning Outcome (Tick the appropriate option)														
Contextualization of Knowledge	Praxis and technique			Critical Thinking			Research			Soft Skills				
✓														
Learning Outcome	Students gained a comprehensive understanding of what microgreens are, their nutritional benefits, and their diverse culinary applications. Students became aware of various methods and techniques for growing microgreens													
Mapping of the event with PO and CO					Program Outcome									
					P	P	P	P	P	P	P	P	P	P
					1	2	3	4	5	6	7	8	9	10
Start up and innovation activity					✓		✓							



Enclosures:

- Function Prospectus
- Poster / Brochure
- Correspondence trail
- Attendance Sheet
- 360 Feedback


ABHAY. M

Name and Sign of Event Coordinator



Dr. Seema Zagade

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

REF: MSIHMC/UG-PG/SS/2021/ 304

Date: 29/10/2021

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: start up and current trends
in micro business.

Date of Event: 29/10/2021

Programme: BHMCT / MHMCT

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

Day: FRIDAY

Year

Time: 4:15 to 5:15

Types of Function:

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

Guest Profile / Name: Mr. Swapnil Khade

Faculty Coordinating: ABHAY MANOLKAR
POOJA. PAWAR

Venue: • Classroom • Ipr • Zgiffan • Conference
• Assembly Hall • Board Room • Principal Office online #602

Sr. No. of SCA Registrar 58

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

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

Flower Arrangement: -

Camera :

Special Instruction: *online session*

STUDENT IN CHARGE:

Food Production: -

Food & Beverage Service: -

Accommodation: -

Any other instruction (For Students) -

CIRCULATED TO ALL FACULTY AND STAFF

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

[Signature]
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(BHMCT)
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Shivajinagar, Pune-411015



**A Talk Session on
Start-up and Current Trends in
Microgreen farming**



**SCHEDULE
29 OCTOBER 2021**



Talk Session by 04:15 to
Mr. Swapnil Kharde 05:15

**Organised by
Start-up and Innovation Cell of
Maharashtra State Institute of Hotel Management
and Catering Technology (MSIHMCT), Pune**


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Talk Session Overview

What Are Microgreens?

Microgreens are young vegetable greens that are approximately 1–3 inches (2.5–7.5 cm) tall. They have an aromatic flavor and concentrated nutrient content and come in a variety of colors and textures. Microgreens are considered baby plants, falling somewhere between a sprout and baby green. Microgreens are very convenient to grow, as they can be grown in a variety of locations, including outdoors, in greenhouses and even on your windowsill. Microgreens vary in taste, which can range from neutral to spicy, slightly sour or even bitter, depending on the variety.

About today's speaker -

Mr. Swapnil Kharde is a digital marketing specialist. He has completed his Bachelors in Agriculture Biotechnology and further done an MBA in Marketing. He is into cultivation of microgreens and urban cultivation.



Fwd: Invitation as a Guest speaker

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

From: **Swapnil Kharde** <swapnilk11@gmail.com>

Date: Thu, Oct 21, 2021 at 1:58 PM

Subject: Re: Invitation as a Guest speaker

To: ABHAY MANOLKAR <abhaymsihmct@gmail.com>

Thank you !!!

On Thu, Oct 21, 2021 at 1:21 PM ABHAY MANOLKAR <abhaymsihmct@gmail.com> wrote:

Dear Mr. Swapnil Kharde,

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

Further to your telephonic conversation with Mr. Abhay Manolkar, thank you for confirming the Guest lecture on "**Startup and current trends in Microgreen farming**", with our students from Bachelors in Hotel Management and Catering Technology, on October 29th, 2021 from 4:15pm to 5:15pm.

This talk session is arranged as an activity under the Innovation and Startup cell of MSIHMCT, Pune.

Look forward to your continuous support.

Regards,

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

Pune.


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Shivajinagar, Pune-411016



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

From: **ABHAY MANOLKAR** <abhaymsihmct@gmail.com>

Date: Sat, Nov 6, 2021 at 9:09 AM

Subject: Thanks for the Talk session

To: <swapnilk11@gmail.com>

Dear Swapnil,

Greetings from team MSIHMCT!!!

On behalf of team MSIHMCT, I justly express my thankfulness for taking time out of your busy schedule for the talk session on Start-up and Current trends in Micro green farming conducted on 29 October 2021.

It was a thoroughly enlightening and informative session for our students and the information you shared with the students was very educational.

Once again, our profound thanks to you for backing up this vital line of business knowledge motion. We wish to tie up with you again in the future.

Also sharing the link for your valuable feedback.

<https://docs.google.com/forms/d/1q3xsmF1LDJvLC9mxOCRxmEpTEr4oZCDqcrRbl9Ebdsc/edit?usp=sharing>

Thanks & Regards

Team MSIHMCT





Date 29 October 2021

Attendance for: Growing demand of Micro green plantation

Class : TY BHMCT

Sr. No.	Roll No.	Student Name	Attendance	Remark
1.	201901	Agrawal Jagdish Santosh	P	
2.	201902	Baghe Sachin Devendra	P	
3.	201905	Bhagat Prajwal Anil	P	
4.	201906	Bhagwat Arya Nikhil	P	
5.	201907	Bhaik Digambar Suresh	p	
6.	201908	Bhosale Saloni Ramesh	P	
7.	201911	Chavan Rajeshwari Umesh	P	
8.	201912	Chavan Sakshi Gorakhnath	P	
9.	201913	Chavrekar Madhura Prasad	p	
10.	201914	Chikodkar Tanmay Vaibhav	P	
11.	201915	Choudhar Kasturi Prashant	p	
12.	201917	Deshpande Madhav Suhas	p	
13.	201919	Dimbar Aditya Sudam	P	
14.	201920	Gaikwad Joel Ratan	P	
15.	201921	Gaikwad Rasika Suresh	P	
16.	201922	Gengaje Pankaj Santosh	p	
17.	201923	Godbharle Nandini Ajit	p	
18.	201924	Gurav Prajyot Pradip	P	
19.	201930	Jadhav Roshni Mohan	P	
20.	201931	Jog Nandini Nilesh	P	
21.	201932	Kadam Manaswini Milind	P	
22.	201933	Kadam Mrunalini Milind	P	

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Shivajinagar, Pune - 16



Sr. No.	Roll No.	Student Name	Attendance	Remark
23.	201935	Kanade Prasad Kishor	P	
24.	201941	Kulkarni Shounak Hrishikesh	P	
25.	201942	Kure Pratiksha Saudagar	P	
26.	201945	Musale Prasanna Shashikant	P	
27.	201946	Nagpure Arpita Ravi	P	
28.	201947	Naik Prabhanjan Atul	P	
29.	201956	Phadtare Vedant Santosh	P	
30.	201959	Salunke Atharva Sanjay	P	
31.	201960	Sapkale Jayesh Bhagwan	p	
32.	201961	Sathelrawati Sachin	P	
33.	201963	Shete Ritika Dinesh	P	
34.	201964	Shewadkar Atharva Shamsunder	P	
35.	201966	Timande Dinesh Purushottam	P	

Name and signature of the faculty

Abhay Manojkar

ABHAY MANOJKAR.

Abhay Manojkar

PRINCIPAL
(BHMCT)

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



feedback of Mr. Swapnil Kharde.

Growing
demand of Micro green plantation

Email *

swapnilk11@gmail.com

NAME OF THE FACILITATOR *

Swapnil Kharde

DESIGNATION *

Entrepreneur

NAME OF HOTEL/ ORGANISATION *

Microgreens

Students were aware of knowledge and skills of the topic. (1 being not agree and 5 being strongly agree) *

☐ 1

☐ 2

☐ 3

☒ 4

☐ 5

Students showed dynamism and enthusiasm (1 being not agree and 5 being strongly agree) *

☐ 1

☐ 2

☐ 3

☒ 4

☐ 5




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



Students were questioning frequently related to the topic (1 being not agree and 5 being strongly agree) *

- ☐ 1
☐ 2
☐ 3
☒ 4
☐ 5

Students were able to understand the content delivered (1 being not agree and 5 being strongly agree) *

- ☐ 1
☐ 2
☐ 3
☒ 4
☐ 5

How do you rate the class overall? (1 being not agree and 5 being strongly agree) *

- ☐ 1
☐ 2
☐ 3
☒ 4
☐ 5

Any other suggestions *

Excellent session

This form was created inside Maharashtra State Institute of Hotel Management and Catering Technology, Pune.

Google Forms




PRINCIPAL
(BHMCT)

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





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: 28th October 2021

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

Director & Founder GMV Bio

NAME OF THE RESOURCE PERSON :

Mr. Swapnil Khare

NAME OF THE EVENT

Growing Demand of Microgreen Plantation

NAME OF STUDENT

Sakshi Chavan

ENROLLMENT NO (INST.)

201912

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	(5)	4	3	2	1
2	Content delivery of the resource person	(5)	4	3	2	1
3	Encourage students to ask questions	5	4	3	2	1
4	Was there any element of creativity	5	(4)	3	2	1
5	Subject matter knowledge/command on subject	(5)	4	3	2	1
6	Presented the subject clearly and systematically	(5)	4	3	2	1
7	Answered the doubts or queries of the students	(5)	4	3	2	1
8	Time management	5	(4)	3	2	1
9	Would you recommend the instructor for other class	(5)	4	3	2	1
10	How do you rate the class overall?	(5)	4	3	2	1
TOTAL SCORE 43 OUT OF 50						

Signature of Student

PRINCIPAL
(BHMCT)

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





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

Date: 29/10/21

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

Director & Founder GMV Bio

NAME OF THE RESOURCE PERSON :

Mr. Swapnil Khurde

NAME OF THE EVENT

Growing Demand of Microgreen
Plantation

NAME OF STUDENT :

Prasad Kanade

ENROLLMENT NO (INST.) :

201935

Please circle the relevant score

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

Signature of Student

(Signature)

PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Hotel Management and Catering Technology
Shri. K. M. Munshi Marg, 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, Bahinai Paul Chowk, Shivajinagar, Pune – 16.

☎- 25676640 Email: msihctrsoffice@gmail.com, web site: msihctrs.in

Talk session on business insight.

Type of the Event: Start up and Innovation

Date of the Event: 23 December 2021

Conducted by: Mr. Amogh Bedekar.

Objectives:


- To develop a diverse and appealing menu for an outlet.
- To understand the importance of complying with food safety regulations
- To focus on providing excellent customer service.

Organised By: Start up and innovation cell													
Event Coordinator	Mr. Abhay Manolkar	Ms. Pooja Pawar											
Venue	Online	Time / Duration	01 hour										
Total Number of Participants	Students	Faculty	Non-Teaching										
44	40	02	02										
Event Details	The session was covered under start up and innovation cell												
Type of Learning Outcome (Tick the appropriate option)													
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills									
✓													
Learning Outcome	The session focused on Indian snacks industry, including its size, trends, and market dynamics. Students learned the essential operational skills such as inventory management, staffing, quality control, and regulatory compliance. Mr Bedekar also highlighted on how customer service and customer relationship is important for any 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
Start up and Innovation activity		✓		✓		✓							



Enclosures:

- Function Prospectus
- Poster / Brochure
- Correspondence trail
- Attendance Sheet
- 360 Feedback


ABHAY. M

Name and Sign of Event Coordinator



Dr. Seema Zagade

PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411018







MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING
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MAHARASHTRA STATE INSTITUTE OF MANAGEMENT AND CATERING
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412 - C, K.M.Murshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune - 16.
☎ - 25676640 Email: msihmctpo@gmail.com, web-site: msihmctrs.in

REF: MSIHMCT/UG-PG/SS/2021/ 384

Date: 22-12-2021

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Talk session "Business Insight" under Startup and innovation cell. **Date of Event:** 23/DEC/2021

Programme: BHMCT / MHMCT **Year:** 1st / 2nd / 3rd / Final **Day:** THURSDAY, **Time:** 11:00

Types of Function: • Meeting • Interview • Guest lecture • Workshop
• Seminar • Visit • Others (Please Specify) -

Guest Profile / Name: MR. AMOGH BEDIKAR

Faculty Coordinating: ABHAY M & POOJA P

Venue: • Classroom • Iris • Zafiran • Conference
• Assembly Hall • Board Room • Principal Office (ONLINE)

Sr. No. of SCA Registrar 69

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: Nos. Faculty In-charge:

Flower Arrangement:

Camera :

Special Instruction: LINK TO BE CREATED & SENT TO GUEST.

STUDENT IN CHARGE:

Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students) JOIN THE SESSION 10 MIN PRIOR.

CIRCULATED TO ALL FACULTY AND STAFF

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

Principal
(BHIAT)
Shri Chhatrapati Shivaji Maharaj State Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411016



A Talk Session on Business Insights

Schedule
23 December 2021

Talk Session by
Mr. Amogh Bedekar
Time- 11:00am to 12:00pm



Organised by

**Start-up and Innovation Cell of
Maharashtra State Institute of Hotel Management
and Catering Technology (MSIHMCT), Pune**

About Institute:

The MSIHMCT&RS is a pioneering Institute of Hotel Management & Catering Technology in Maharashtra. Our Institute also has recently completed **50** years of academic excellence. We offer a 4 year Bachelors Programme in Hotel Management & Catering Technology (BHMCT) affiliated to Savitribai Phule Pune University and recognized by the AICTE. We are also pioneers in starting the Two years Masters Programme in Hotel Management & Catering Technology (MHMCT) recognized by AICTE and affiliated to Savitribai Phule Pune University. This is the first Masters Programme in Hotel Management in Maharashtra and probably in India. The institute also regularly conducts Short-term programmes in Bakery, Cookery and Hospitality Services.



About Start-up and Innovation Cell

We are proud to have initiated the Start-up and Innovation cell of Maharashtra State Institute of Hotel Management and Catering Technology, Pune, under the guidance of Centre for Innovation, Incubation & Enterprise of Savitribai Phule Pune University, to promote the culture of Start-ups and innovations. The activities conducted under this cell are talk sessions by Industrialists / start-up owners, Start-up idea generation competition, projects on creative thinking and innovative ideas, etc

Talk Session Overview

About Bedekar Misal-

Bedekar Misal has been serving tasty, spicy authentic Misal in consistent way for more than six decades since 1948 in Pune. It has trendy fan following in Pune since the beginning. Bedekar Misal has its own sole taste unlike the other spicy Misal in Pune or rest of Maharashtra. Courtesy to the strategic location, foodies in and around the neighbourhood can visit this place without facing any hassle.

About today's speaker -

Mr Amogh Bedekar the co-owner at Bedekar Misal was born and brought up into a family of hospitality that is Bedekar Misal. Mr Amogh has an experience of 1.5 years in cold Kitchen at The Oberoi Mumbai. He is a Sports Fanatic and has been part of two record breaking, award winning cake decorations. Mr Bedekar completed BSc Hs in Hotel/Motel Administration Management from All India Shivaji Memorial society's Institute of Hotel Management and Catering Technology in 2016.



Fwd: Thank you for addressing the students

Inbox

Search for all messages with label Inbox

Remove label Inbox from this conversation



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

12:40 PM (2
hours ago)

to me

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

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

Date: Thu, 23 Dec 2021 at 13:01

Subject: Thank you for addressing the students

To: <bedekaradity@gmail.com>

Cc: <bedekaradity@gmail.com>

Dear Amogh,

Greetings from team MSIHMCT!!!

On behalf of team MSIHMCT, I justly express my thankfulness for taking time out of your busy schedule for the talk session on Business Insight conducted on 23 December 2021.

It was a thoroughly enlightening and informative session for our students and the information you shared with the students was very educational.

Once again, our profound thanks to you for backing up this vital line of business knowledge motion. We wish to tie up with you again in the future.

Also sharing the link for your valuable feedback.

<https://forms.gle/XAtg5WmLzpGCksZ48>

Thank you

Team MSIHMCT

Start up and innovation cell





Date 23 December 2021

Attendance for: On Business insight

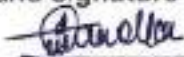
Class : TY BHMCT

Sr. No.	Roll No.	Student Name	Attendance	Remark
1.	201901	AgrawalJagdishSantosh	P	
2.	201902	BaghelSachinDevendra	P	
3.	201905	BhagatPrajwal Anil	P	
4.	201906	BhagwatArya Nikhil	P	
5.	201907	BhaikDigambar Suresh	p	
6.	201908	BhosaleSaloni Ramesh	P	
7.	201911	ChavanRajeshwariUmesh	P	
8.	201912	ChavanSakshiGorakhnath	P	
9.	201913	ChavrekarMadhura Prasad	p	
10.	201914	ChikodikarTanmayVaibhav	P	
11.	201915	ChoudhariKasturiPrashant	p	
12.	201917	DeshpandeMadhavSuhas	p	
13.	201918	DeshpandeSakshiVithalrao	P	
14.	201919	DimbarAdityaSudam	P	
15.	201920	Gaikwad Joel Ratan	P	
16.	201921	GaikwadRasika Suresh	P	
17.	201922	GengajePankajSantosh	p	
18.	201923	GodbharleNandiniAjit	p	
19.	201924	GuravPrajyotPradip	P	
20.	201926	Heera Max Ajitpal	P	
21.	201930	JadhavRoshni Mohan	P	
22.	201931	Jog NandiniNilesh	P	
23.	201932	KadamManaswiniMilind	p	
24.	201933	KadamMrunaliniMilind	P	



Sr. No.	Roll No.	Student Name	Attendance	Remark
25.	201935	Kanade Prasad Kishor	P	
26.	201941	KulkarniShounakHrishikesh	P	
27.	201942	Kure PratikshaSaudagar	P	
28.	201945	MusalePrasannaShashikant	P	
29.	201946	NagpureArpita Ravi	P	
30.	201947	NaikPrabhanjanAtul	P	
31.	201951	NandgudeAkshat Rahul	P	
32.	201952	PardeshiAtharvJaideep	P	
33.	201953	PatrudkarVishvajeetSuryakant	P	
34.	201956	PhadtareVedantSantosh	P	
35.	201959	SalunkeAtharva Sanjay	P	
36.	201960	SapkaleJayeshBhagwan	P	
37.	201961	SathelrawatiSachin	P	
38.	201963	SheteRitika Dinesh	P	
39.	201964	ShewadkarAtharvaShamsunder	P	
40.	201966	Timande Dinesh Purushottam	P	

Name and signature of the Faculty



ABHAY MANOJKAR





PRINCIPAL
(BHMCT)

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



Feedback of Mr. Amogh Bedekar.

On
Business Insight

Email *

bedekaraditya@gmail.com

NAME OF THE FACILITATOR *

Amogh Bedekar

DESIGNATION *

Entrepreneur

NAME OF HOTEL/ ORGANISATION *

Bedekar Misal

Students were aware of knowledge and skills of the topic. (1 being not agree and 5 being strongly agree) *

☐ 1

☐ 2

☐ 3

☒ 4

☐ 5

Students showed dynamism and enthusiasm (1 being not agree and 5 being strongly agree) *

☐ 1

☐ 2

☐ 3

☒ 4

☐ 5



Students were questioning frequently related to the topic: (1 being not agree and 5 being strongly agree) *

- ☐ 1
☐ 2
☐ 3
☒ 4
☐ 5

Students were able to understand the content delivered: (1 being not agree and 5 being strongly agree) *

- ☐ 1
☐ 2
☒ 3
☐ 4
☐ 5

How do you rate the class overall? (1 being not agree and 5 being strongly agree) *

- ☐ 1
☐ 2
☐ 3
☒ 4
☐ 5

Any other suggestions *

Overall it was a good session

This form was created inside Maharashtra State Institute of Hotel Management and Catering Technology, Pune.

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

Date: 23 Dec, 2021

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

Bedekar Misal

NAME OF THE RESOURCE PERSON :

Mr. Amogh Bedekar

NAME OF THE EVENT

On Business Insight

NAME OF STUDENT

Jaal Gaikwad

ENROLLMENT NO (INST.)

201920

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	(4)	3	2	1
2	Content delivery of the resource person	5	(4)	3	2	1
3	Encourage students to ask questions	5	4	(3)	2	1
4	Was there any element of creativity	5	(4)	3	2	1
5	Subject matter knowledge/command on subject	5	4	(3)	2	1
6	Presented the subject clearly and systematically	5	(4)	3	2	1
7	Answered the doubts or queries of the students	(5)	4	3	2	1
8	Time management	5	4	(3)	2	1
9	Would you recommend the instructor for other class	5	(4)	3	2	1
10	How do you rate the class overall?	5	4	(3)	2	1
TOTAL SCORE <u>30</u> OUT OF 50						

Jaal
Signature of Student

1





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

Date: 23 December 202

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

Bedekar Misal

NAME OF THE RESOURCE PERSON :

Mr. Amogh Bedekar

NAME OF THE EVENT

On Business Insight

NAME OF STUDENT :

Roshni Jadhar

ENROLLMENT NO (INST.) :

201930

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	(4)	3	2	1
2	Content delivery of the resource person	5	(4)	3	2	1
3	Encourage students to ask questions	5	(4)	3	2	1
4	Was there any element of creativity	5	4	(3)	2	1
5	Subject matter knowledge/command on subject	(5)	4	3	2	1
6	Presented the subject clearly and systematically	5	(4)	3	2	1
7	Answered the doubts or queries of the students	5	(4)	3	2	1
8	Time management	5	4	(3)	2	1
9	Would you recommend the instructor for other class	(5)	4	3	2	1
10	How do you rate the class overall?	5	(4)	3	2	1
TOTAL SCORE <u>40</u> OUT OF 50						

Roshni Jadhar
Signature of Student





Report on "Visit to Biophilia"

Title: A Landscaping Tour at 'Biophilia - The Garden'

Date: 9 May 2022

Time: 9:00 onwards

Speaker: Mrs. Sharvari Barve, Botanist, Ecologist, Landscaper and Author

Objective: The program aimed for exploring plant-based Chandlers, understanding the importance of green elements in hotels, and studying diverse plant varieties.

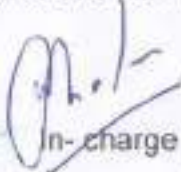
Report:

On May 9th, 2022, the final year accommodation specialization students went on a garden tour at "Biophilia - The Garden" in Erandwane, Pune. The tour to Biophilia -The garden was organized by Dr. Vidya Kadam.

Mrs. Sharvari Barve, who is a botanist, landscaper, author and ecologist, guided us.

The garden had different types of plants arranged in different ways - some in rows, some hanging. They were placed in areas where they could get the right amount of sunlight. Each plant was well-cared for and made the garden look very inviting. Students even had a fun activity where they had to find specific plants in the garden. During this, we learned about different plants like Jade and Philodendron.

Mrs. Sharvari also taught the students about different plant shapes, watering needs, and the materials used to grow them. Students also got to see how plants can be grown vertically on walls. She explained how water is given to the plants using sprinklers. We also learned about using plants to make natural decorations like chandeliers, which can make hotels look more appealing. Overall, it was a great learning experience about plants and how they can make spaces beautiful.


In-charge




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)

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☎- 25676640 Email: msihmctrsoffice@gmail.com, website: msihmctres.in

REPORT ON VISIT TO BIOPHILIA HELD ON 9th MAY - 22





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TECHNOLOGY AND RESEARCH SOCIETY, PUNE
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☎ - 25676640 Email: msihmcttpo@gmail.com , web site: msihmctrs.in

REF: MSIHMCT/UG-PG/SS/2022/ 325

Date: 06/05/22

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event:

Biophilia - The garden
Center Visit

Date of Event: 09/05/2022

Programme: BHMCT / MHMCT

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

Year

Day: Monday

Time: 9:00am

Types of Function:

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

Guest Profile / Name:

Ms. Sharvari Barve

Dr. Seema

Faculty Coordinating:

Dr. Vidya Kadam

Venue:

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

Sr. No. of SCA Registrar

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

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

Flower Arrangement: _____

Camera :

Special Instruction: _____

STUDENT IN CHARGE:

Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Dr. S. Zagade		15.	Ms. S. Mantri	
2.	Mr. S. Rayarikar		16.	Ms. U. Toke	
3.	Mr. V. Sarup		17.	Mr. S. Jagade	
4.	Dr. V. Kadam		18.	Mr. D. Ishte	
5.	Mr. D. Joshi		19.	Mr. P. Padvekar	
6.	Mr. A. Manolkar		20.	Mr. S. Deshmukh	
7.	Mr. C. Sahasrabudhe		21.	Mr. V. Kaware	
8.	Ms. S. Paranjpe		22.	Ms. R. Jadhav	
9.	Mr. D. Jarvekar		23.	Mr. R. Khilare	
10.	Ms. P. Pawar		24.	Mr. A. Adsule	
11.	Ms. A. Manna		25.	Ms. S. Deokar	
12.	Mr. R. Gade		26.	Ms. J. Kamble	
13.	Ms. D. Marne		27.	Mr. S. Rathod	
14.	Ms. N. Dimble				

Principal



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



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☎ - 25676640 Email: msihmettpo@gmail.com, web site: msihmetrs.in

FINAL YEAR – 2022-23 Even Sem

EVENT:- visit to Biophilia

Date:- 9.5.22

Sr. No.	Roll No.	Student Name	Sign
1.	201902	Baghel Sachin D.	P
2.	201903	Barkade Ritika S.	P
3.	201910	Borse Shruti M.	P
4.	201911	Chavan Rajeshwari U.	P
5.	201912	Chavan Sakshi G.	P
6.	201915	Choudhari Kasturi P.	P
7.	201917	Deshpande Madhav S.	P
8.	201918	Deshpande Sakshi V.	P
9.	201919	Dimbar Aditya S.	P
10.	201920	Gaikwad Joel R.	P
11.	201925	Hadke Shlok	P
12.	201931	Jog Nandini N.	P
13.	201932	Kadam Manaswini M.	P
14.	201933	Kadam Mrunalini M.	P
15.	201934	Kadam Shivrati S.	P
16.	201936	Karandikar Shrinidhi K.	P
17.	201940	Kopulwar Tanvi N.	P
18.	201948	Naik Purnima S.	P
19.	201951	Nandgude Akshat R.	P
20.	201952	Pardeshi Atharv J.	P
21.	201954	Pawar Shripad D.	P
22.	201956	Phadtare Vedant S.	P
23.	201963	Shete Ritika D.	P
24.	201965	Thikekar Vighnesh S.	P
25.	201966	Timande Dinesh P.	P
26.	201967	Ware Rutuja D.	P
27.	201970	Dhavale Vinit	P
28.	201971	Khurid Abhishekkumar	P
29.	201984	Shewadkar Atharva S.	P





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Industry expert/ Guest lecture/Demonstrator feedback

Date 9/6/22

NAME OF HOTEL/ ORGANISATION

Biophilia - The Garden

NAME OF THE FACILITATOR

Sharvari Barve

DESIGNATION

Landscaper, Author

Please circle the relevant score

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

10/6/22

Sharvari Barve

Signature of facilitator





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Date: 31/5/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : M61HmCT
NAME OF THE RESOURCE PERSON : Sharvari Barve
NAME OF THE EVENT : Visit to Biophilia
NAME OF STUDENT : Shilpi Hadke
ENROLLMENT NO (INST.) : 201925

Please circle the relevant score

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

Shilpi
Signature of Student





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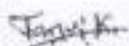
Date: 31/5/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : MSIHMCT
NAME OF THE RESOURCE PERSON : Shawari Barve
NAME OF THE EVENT : Visit to Biophilia
NAME OF STUDENT : Kopulwar Tanvi
ENROLLMENT NO (INST.) : 201940

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	(5)	4	3	2	1
2	Content delivery of the resource person	(5)	4	3	2	1
3	Encourage students to ask questions	(5)	4	3	2	1
4	Was there any element of creativity	(5)	4	3	2	1
5	Subject matter knowledge/command on subject	(5)	4	3	2	1
6	Presented the subject clearly and systematically	(5)	4	3	2	1
7	Answered the doubts or queries of the students	(5)	4	3	2	1
8	Time management	5	(4)	3	2	1
9	Would you recommend the instructor for other class	5	(4)	3	2	1
10	How do you rate the class overall?	(5)	4	3	2	1
TOTAL SCORE <u>48</u> OUT OF 50						


Signature of Student





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Date: 9/5/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : MSIHMCT
NAME OF THE RESOURCE PERSON : Mrs. Gharvati Borge
NAME OF THE EVENT : Visit to Biophilia
NAME OF STUDENT : Shruti Borge
ENROLLMENT NO (INST.) : 201910

Please circle the relevant score

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

Shruti Borge
Signature of Student





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Date: 9/5/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : MSIHMCJ
NAME OF THE RESOURCE PERSON : Mrs. Sharvari Borve
NAME OF THE EVENT : Visit to Biophilia
NAME OF STUDENT : Aditya Dimbar
ENROLLMENT NO (INST.) : 201919

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	(5)	4	3	2	1
2	Content delivery of the resource person	(5)	4	3	2	1
3	Encourage students to ask questions	(5)	4	3	2	1
4	Was there any element of creativity	(5)	4	3	2	1
5	Subject matter knowledge/command on subject	(5)	4	3	2	1
6	Presented the subject clearly and systematically	(5)	4	3	2	1
7	Answered the doubts or queries of the students	(5)	4	3	2	1
8	Time management	5	(4)	3	2	1
9	Would you recommend the instructor for other class	5	(4)	3	2	1
10	How do you rate the class overall?	(5)	4	3	2	1
TOTAL SCORE <u>48</u> OUT OF 50						

Aditya
Signature of Student





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Report on Food Cost Control

Lecture

Introduction

- A seminar was conducted on 21st April 2022 on food cost control by Mr. Anil Nayar.
- He is alumni of MSIHMC. He is 1990 passout. He has been working experience with Malaka spice pune since 20 years. He is Training manager at malaka.spice pune.
- The lecture was arranged by prof.vidya kadam.

Topic covered In lecture

- He talk about food cost control , Budget, Training staff, Fluctuating in price.
- Portion control, consistency in all item, portion size etc.
- He also talk about how to choose right vendor/ contractor.
- He also covered par stock
Eg: 100 rs is consumed
125 rs should be par stock
- He also talk about what are A,B,C grade item.
- Purchase cost consumption cost is consider as food cost.
- He also talk about Inventory, Material cost, profit margin.
- He also talk about :
Food cost :30 % labour cost: 25%
Overhead cost: 15-20%
- He also discuss about SOP of cashier and training staff like:
1.Bill settlement
2.Fake note identification
3.Cash deposition
4.Credit debit card settlement
5.Discount policy
6. Non chargeable item etc.
- He also talk about how to maintain relation with staff.
- He also told us how to generate revenue in this competitive world.
- He also talk if the cost of material aur other miscellaneous charges increase then increase the drinks food item cost.
- He also talk about how to take necessary precautions to control your cost.
- Then he open a question answer round were student ask there doubt.





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REF: MSIHMCT/UG-PG/SS/2022/271

Date: 13/4/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: *Understanding MIS in Restaurant & Food Cost Control.* Date of Event: *Tuesday.*

Programme: BHMCT / MHMCT

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

Day: *21* / 4 / 22

Year: *2021-22* Time: *12 - 1 pm*

Types of Function:

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

Guest Profile / Name: *MR. Amit Nair,*

Faculty Coordinating: *Ms. Sampada Paranjpe*

Venue: ☒ Classroom (602) • Iris • Zaffran • Conference
• Assembly Hall • Board Room • Principal Office

Sr. No. of SCA Registrar *84*

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen:

Nos.

Faculty In-charge:

Flower Arrangement: *small with artificial flowers*

Camera: *Tanmay Chikodkar*

Special Instruction:

STUDENT IN CHARGE: - *Dinesh Timande*

Food Production:

Food & Beverage Service: *To be in neat uniforms & immaculate grooming*

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Dr. S. Zagade		15.	Ms. S. Mantri	
2.	Mr. S. Rayarikar		16.	Ms. U. Toke	
3.	Mr. V. Sarup		17.	Mr. S. Jagade	
4.	Dr. V. Kadam		18.	Mr. D. Ishte	
5.	Mr. D. Joshi		19.	Mr. P. Padvekar	
6.	Mr. A. Manolkar		20.	Mr. S. Deshmukh	
7.	Mr. C. Sahasrabudhe		21.	Mr. V. Kaware	
8.	Ms. S. Paranjpe		22.	Ms. R. Jadhav	
9.	Mr. D. Janvekar		23.	Mr. R. Khilare	
10.	Ms. P. Pawar		24.	Mr. A. Adsule	
11.	Ms. A. Manna		25.	Ms. S. Deokar	
12.	Mr. R. Gade		26.	Ms. J. Kamble	
13.	Ms. D. Marne		27.	Mr. S. Rathod	
14.	Ms. N. Dimble				

Principal



Learning outcomes

It was very informative and fun session we got to know a lot of things regarding how the food cost is being control and why it is important. This kind of knowledge we gain through such experience. We got to know many new things terms which will help us in future to start our business.

Mr. Pradeep nair sir assit manager at malaka spice and Mr Narayan (auditor)

We also learn a lot from them they made us comfortable and make the session interactive we are part that we were part of it .





Amasdhia

PRINCIPAL
(BHMCT)

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



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REF: MSIHMCT/UG-PG/2022/

Date: 21.04.2022

To,
Mr. Anil Nair
Training Manager
Malaka Spice
Pune

Dear Mr. Nair

Greetings from M.S.I.H.M.C.T.!!

We sincerely thank you for accepting our invitation to share your knowledge on Food and Beverage Control systems with our students.

We would also like to thank your team for sparing their time to interact with the students. Look forward to your continued support.

Thank you once again.

Warm regards,

PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Hotel Man. Technology
Shivajinagar, Pune - 411016



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FINAL YEAR – 2022-23 Even Sem

EVENT:- *Guest Lecture on Food Cost Control*

Date:- *21st April 2022.*

Sr. No.	Roll No.	Student Name	
1.	201901	Agrawal Jagdish	P
2.	201902	Baghel Sachin	A
3.	201903	Barkade Ritika	P
4.	201905	Bhagat Prajwal	P
5.	201906	Bhagwat Arya	P
6.	201908	Bhosale Saloni	A
7.	201909	Borkar Omkar	P
8.	201910	Borse Shruti	P
9.	201911	Chavan Rajeshwari	P
10.	201912	Chavan Sakshi	P
11.	201913	Chavrekar Madhura	P
12.	201914	Chikodkar Tanmay	P
13.	201915	Choudhari Kasturi	P
14.	201916	Dalvi Ketan	P
15.	201917	Deshpande Madhav	P
16.	201918	Deshpande Sakshi	P
17.	201919	Dimbar Aditya	P
18.	201920	Gaikwad Joel	A
19.	201921	Gaikwad Rasika	A
20.	201922	Gengaje Parkaj	P
21.	201923	Godbharle Nandini	P
22.	201924	Gurav Prajyot	A
23.	201925	Hadke Shlok	A
24.	201926	Heera Max	P
25.	201927	Hingane Alok	P
26.	201928	Jadhav Durga	A
27.	201929	Jadhav Prasad	P
28.	201930	Jadhav Roshni	P
29.	201931	Jog Nandini	A
30.	201932	Kadam Manaswini	A





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Industry expert/ Guest lecture/Demonstrator feedback

Date 21/4/22

NAME OF HOTEL/ ORGANISATION

Malaka Spice

NAME OF THE FACILITATOR


Mr. Narayan

DESIGNATION

F&B Controller

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Students grooming standards and body language	5 ✓	4	3	2	1
2	Spoke loudly and clearly	5 ✓	4	3	2	1
3	Students were aware of practical and operational knowledge and skills of the topic	5 ✓	4	3	2	1
4	Students possess knowledge of technological advancement in the industry	5 ✓	4	3	2	1
5	Showed dynamism and enthusiasm	5	4 ✓	3	2	1
6	Questioning frequently related to the topic	5 ✓	4	3	2	1
7	Able to understand the content delivered	5	4 ✓	3	2	1
8	How do you rate the class overall?	5 ✓	4	3	2	1
TOTAL SCORE <u>38</u> OUT OF 40						


Signature of facilitator





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Date: 21-4-22

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION :

Malaka Spice

NAME OF THE RESOURCE PERSON :

Mr. Narayan

NAME OF THE EVENT

F & B Control

NAME OF STUDENT :

Atharva Pardeshi

ENROLLMENT NO (INST.) :

201952

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	4 ✓	3	2	1
2	Content delivery of the resource person	5	4 ✓	3	2	1
3	Encourage students to ask questions	5 ✓	4	3	2	1
4	Was there any element of creativity	5 ✓	4	3	2	1
5	Subject matter knowledge/command on subject	5 ✓	4	3	2	1
6	Presented the subject clearly and systematically	5 ✓	4	3	2	1
7	Answered the doubts or queries of the students	5 ✓	4	3	2	1
8	Time management	5 ✓	4	3	2	1
9	Would you recommend the instructor for other class	5 ✓	4	3	2	1
10	How do you rate the class overall?	5 ✓	4	3	2	1
TOTAL SCORE 48 OUT OF 50						

Signature of student



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Date: 21-4-22

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Malaka Spice
NAME OF THE RESOURCE PERSON : Mr. Narayan
NAME OF THE EVENT : F&B control
NAME OF STUDENT : Vineet Dhavale
ENROLLMENT NO (INST.) : 201970

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
		5	4	3	2	1
1	Introduction given of both (self and topic)	5	4✓	3	2	1
2	Content delivery of the resource person	5	4✓	3	2	1
3	Encourage students to ask questions	5	4✓	3	2	1
4	Was there any element of creativity	5	4✓	3	2	1
5	Subject matter knowledge/command on subject	5✓	4	3	2	1
6	Presented the subject clearly and systematically	5✓	4	3	2	1
7	Answered the doubts or queries of the students	5✓	4	3	2	1
8	Time management	5	4	3✓	2	1
9	Would you recommend the instructor for other class	5	4✓	3	2	1
10	How do you rate the class overall?	5✓	4	3	2	1
TOTAL SCORE <u>43</u> OUT OF 50						


Signature of student



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Date: 21-4-22

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Malaka Spice
NAME OF THE RESOURCE PERSON : Mr. Narayan
NAME OF THE EVENT : F & B Control
NAME OF STUDENT : Pinesh Timande
ENROLLMENT NO (INST.) : 201966

Please circle the relevant score

Sr. No	CRITERIA	✓	SCORE				
1	Introduction given of both (self and topic)	5	4	3	2	1	
2	Content delivery of the resource person	5	4	3	2	1	
3	Encourage students to ask questions	5	4✓	3	2	1	
4	Was there any element of creativity	5	4✓	3	2	1	
5	Subject matter knowledge/command on subject	5✓	4	3	2	1	
6	Presented the subject clearly and systematically	5✓	4	3	2	1	
7	Answered the doubts or queries of the students	5✓	4	3	2	1	
8	Time management	5	4✓	3	2	1	
9	Would you recommend the instructor for other class	5	4✓	3	2	1	
10	How do you rate the class overall?	5	4✓	3	2	1	
TOTAL SCORE <u>45</u> OUT OF 50							

P. Timande
Signature of student





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Date: 21-4-22

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Malaka Spice
NAME OF THE RESOURCE PERSON : Mr. Narayan
NAME OF THE EVENT : F&B Control
NAME OF STUDENT : Rutuja Wale
ENROLLMENT NO (INST.) : 201967

Please circle the relevant score

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

Rutuja
Signature of student





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Date: 21-4-22

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Malaka Spice
NAME OF THE RESOURCE PERSON : Mr. Narayan
NAME OF THE EVENT : F&B Control
NAME OF STUDENT : Ritika Shete
ENROLLMENT NO (INST.) : 201963

Please circle the relevant score

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

Ritika
Signature of student





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: 21-4-22

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : malaka Spice
NAME OF THE RESOURCE PERSON : Ms. Narayan
NAME OF THE EVENT : Ed B control
NAME OF STUDENT : Shikshana Kadam
ENROLLMENT NO (INST.) : 201934

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5 ✓	4	3	2	1
2	Content delivery of the resource person	5 ✓	4	3	2	1
3	Encourage students to ask questions	5 ✓	4	3	2	1
4	Was there any element of creativity	5	4 ✓	3	2	1
5	Subject matter knowledge/command on subject	5	4 ✓	3	2	1
6	Presented the subject clearly and systematically	5	4 ✓	3	2	1
7	Answered the doubts or queries of the students	5	4 ✓	3	2	1
8	Time management	5	4 ✓	3	2	1
9	Would you recommend the instructor for other class	5	4 ✓	3	2	1
10	How do you rate the class overall?	5	4 ✓	3	2	1
TOTAL SCORE <u>43</u> OUT OF 50						


Signature of student





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Date: 21-4-22

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Malaka Spice
NAME OF THE RESOURCE PERSON : Mr. Nalayan
NAME OF THE EVENT : F&B Control
NAME OF STUDENT : Madhar Deshpande
ENROLLMENT NO (INST.) : 201917

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	4 ✓	3	2	1
2	Content delivery of the resource person	5	4 ✓	3	2	1
3	Encourage students to ask questions	5	4 ✓	3	2	1
4	Was there any element of creativity	5	4 ✓	3	2	1
5	Subject matter knowledge/command on subject	5 ✓	4	3	2	1
6	Presented the subject clearly and systematically	5	4 ✓	3	2	1
7	Answered the doubts or queries of the students	5 ✓	4	3	2	1
8	Time management	5 ✓	4	3	2	1
9	Would you recommend the instructor for other class	5	4 ✓	3	2	1
10	How do you rate the class overall?	5 ✓	4	3	2	1
TOTAL SCORE <u>44</u> OUT OF 50						

Madhar Deshpande
Signature of student





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AND CATERING TECHNOLOGY

(UG & PG – Degree Programme)

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

Date: 21-6-22

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Malaka Spice
NAME OF THE RESOURCE PERSON : Mr. Narayan
NAME OF THE EVENT : PA F&B Control
NAME OF STUDENT : Sakshi Deshpande
ENROLLMENT NO (INST.) : 201918

Please circle the relevant score

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

Sakshi Deshpande
Signature of student





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AND CATERING TECHNOLOGY

(UG & PG – Degree Programme)

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

Date: 21-4-22

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Malaka Spice
NAME OF THE RESOURCE PERSON : Mr. Narayan
NAME OF THE EVENT : P.B. Content
NAME OF STUDENT : Nandini Jog
ENROLLMENT NO (INST.) : 201931

Please circle the relevant score

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

Signature of student



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Date: 21-4-22

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : malaka Spice
NAME OF THE RESOURCE PERSON : Mr. Narayan
NAME OF THE EVENT : F&B central
NAME OF STUDENT : Aaditya Dimbare
ENROLLMENT NO (INST.) : 201919

Please circle the relevant score

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


Signature of student





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING
TECHNOLOGY AND RESEARCH SOCIETY, PUNE
**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
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COKTAIL DEMONSTRATION 2023

Type of the Event : Demonstration

Date of the Event : 06/05/2023

Conducted by : Mr Shreyas Gugale, Flairology

Objectives :

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

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



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

Enclosures:

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

Anahita

Anahita Manra

Name and Sign of Event Coordinator

Seema Zagade

Dr. Seema Zagade
Principal
(SHACT)

Maharashtra State Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411015.





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

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

Date 03/05/2023

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: COCKTAIL DEMO

Date of Event: 06/05/2023

Programme: BHMCT / MHMCT

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

Day: SATURDAY

Time: 11:30 am - 01:30 pm

Types of Function:

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

Guest Profile / Name &

Designation / Organization:

FLAIROLOGY : MR SHREYAS GUGLE

Faculty In - Charge: MS SAMPADA PARANJPE / MS ANAHITA MANNA

Venue:

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

Sr. No. of SCA Registrar 181

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
					Food Prod.	Service	Staff
Breakfast							
Tea							
Lunch							
PMT							
Takeaways	<u>1:30</u>	<u>04</u>	<u>QTK</u>	<u>Pooja P</u>			



ROOM DIVISION FACULTY INCHARGE :

Venue and Set up : OTK : SAMPADA PARANJPE / ANAHITA MANNA
 Linen : N/A
 Flower Arrangement : N/A
 Function Board : N/A
 Escorting : N/A
 Social Media In charge : ANAHITA MANNA
 Photography : ANAHITA MANNA

Media update after event – Face Book ☒ Instagram ☒

STUDENT IN CHARGE:

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

CIRCULATED TO ALL FACULTY AND STAFF

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

Social Media updated on _____ Signature _____

Principal 3/5/23

3/5/23





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

REF: MSIHMCTRS/2023/348(A)

Date: 6.05.2023

To,
Mr. Rohit Awate
Training Manager,
Flairyology Pune.

Dear Mr. Rohit,

Greetings from M.S.I.H.M.C.T.R.S. !!

On behalf of the MSIHMCCT team, we would like to extend a heartfelt thank you for sparing your valuable time and accepting our invitation for the session on **"Cocktail Demonstration"** on 6th May 2023.

This session was appreciated by the students. It was indeed a great session!

Thank you for all your support.

Looking forward to your association in the future!

With regards,

Dr. Seema Zagade

PRINCIPAL
(BHMCT)

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





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TECHNOLOGY AND RESEARCH SOCIETY, PUNE
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ATTENDANCE SHEET

Roll no.	Student Name	Status
202101	Agrawal Harsh	P
202102	Ahiwale Yash	P
202106	Barshikar Aman	P
202107	Belhekar Aditi	P
202109	Bhosale Yugandhara	P
202112	Borade Sudhanshu	P
202113	Chaudhari Parag	P
202114	Chaudhari Sujeet	P
202115	Chaudhari Swapnil	P
202117	Chendke Ojas	P
202119	Dalvi Atharva	P
202120	Dengavekar Aditya	P
202121	Deoghatole Shantanu	P
202127	Dhege Varun	P
202128	Dhede Manasi	P
202129	Dhumal Anand	P
202130	Dhumal Utakarsha	P
202131	Dimber Shreya	P
202133	Durgule Rohan	P
202134	Edke Shweta	P
202135	Falak Dipti	P
202136	Gaikwad Arnav	P
202139	Gawade Aditya	P
202140	Gedam Pranali	P
202141	Ghodake Nimai	P
202142	Gole Rudra	P
202143	Gore Manali	P
202144	Gunjal Jay	P
202152	Kadam Atharva	P
202153	Kamble Yash	P
202154	Karnik Radhika	P



Roll no.	Student Name	Status
202155	Kasbe Harshada	P
202156	Kataria Shruti	P
202157	Kendurkar Tejas	P
202158	Khade Samrudhi	P
202159	Kharade Tanaya	P
202160	Khatkhate Atharv	P
202161	Khetre Samiksha	P
202162	Kirve Kaushal	P
202163	Koli Abhishek	P
202165	Kulkarni Moksh	P
202173	Mane Niranjana	P
202174	Mane Siddesh	P
202180	More Soham	P
202183	Nanakshahi Drishti	P
202184	Navale Pritesh	P
202185	Nemade Vinit	P
202186	Neware Roshni	P
202187	Nikam Prathamesh	P
202196	Pawar Adwait	P
2021106	Ruparel Parth	P
2021107	Sadanshiv Abhishek	P
2021108	Sangle Shubham	P
2021109	Santar Sanket	P
2021114	Sheikande Shreyash	P
2021115	Sheike Prathamesh	P
2021116	Shenolikar Prutha	P
2021117	Shete Varun	P
2021119	Shinde Sanyukta	P
2021120	Shinde Siddharth	P
2021121	Siddha Surbhi	P
2021132	Untwale Rishabh	P




PRINCIPAL
 (BHMCT)

Maharashtra State Institute of
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FEEDBACK ANALYSIS

Cocktail Demo 2023

How will you rate the session?
60 responses



On a scale from 1 to 5, how informative was the lecture?
60 responses



Was the session relatable to the syllabus taught?
60 responses



● Yes
● No



What was the take-away from the session?

- All the bar tending stuff was ok but his marketing skills were good .
- The session was good at start and distracted on end . It was helpful because of it was actually related to syllabus and hence through theory and practical the concepts was cleared by practical.

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A talk session by chocolate expert as an entrepreneur.

Type of the Event: Start up and Innovation

Date of the Event: 09 December 2022

Conducted by: Mr. Mandar Bhosale

Objectives:


- To provide an overview of the chocolate industry, its growth trends, and opportunities for entrepreneurs.
- To educate on the different types of chocolate, cocoa bean varieties, and chocolate production processes.
- To discuss common challenges faced by chocolate entrepreneurs and strategies for overcoming them.

Organised By: Start up and innovation cell																	
Event Coordinator		Mr. Abhay Manolkar				Ms. Pooja Pawar											
Venue		601 class				Time / Duration				01 hour							
Total Number of Participants		Students				Faculty				Non-Teaching							
60		55				03				02							
Event Details		The session was covered under start up and innovation cell															
Type of Learning Outcome (Tick the appropriate option)																	
Contextualization of Knowledge		Praxis and technique		Critical Thinking		Research		Soft Skills									
✓																	
Learning Outcome		Students gained a comprehensive understanding of the chocolate industry, including its growth trends, and entrepreneurial opportunities. Students were able to understand chocolate production techniques, including tempering, moulding, enrobing, and flavouring, enabling them to create high-quality chocolates. They were also aware with challenges such as competition, supply chain issues, and changing consumer trends.															
Mapping of the event with PO						Program Outcome											
Start up and innovation 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:

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


ANSHU . MANOLKAR

Name and Sign of Event Coordinator



Dr. Seema Zagade

Principal
(BHMCT)

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





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REF: MSIHMCT/UG-PG/SS/2022/1328

Date: 06/12/22

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: A talk session ^{by} with a chocolate expert as an entrepreneur Date of Event: 09/12/22

Programme: BHMCT / MHMCT Year: 1st / 2nd / Final Day: FRIDAY
Year: Time: 4:15 to 5:15

Types of Function:

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

Guest Profile / Name: MR. MANDAR BHOSALE

Faculty Coordinating: ABHAY . M & POOJA . P.

Venue:

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

Sr. No. of SCA Registrar 144

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
					Food Prod.	Service	Sta
Breakfast	-	-	-	-	-	-	-
Tea	4:15	-	-	-	poorja . P.	-	satya
Lunch	-	-	-	-	-	-	-
PMT	-	-	-	-	-	-	-
Takeaways	-	-	-	-	-	-	-



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: Nos. Faculty In-charge:

Flower Arrangement: — —

Camera : Itawati Sathe Fathe/xx

Special Instruction: —

STUDENT IN CHARGE:

Food Production: Itawati Sathe Fathe/xx

Food & Beverage Service: —

Accommodation: —

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

Principal
Maharaja Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411006



A Talk Session on Chocolate expert as an entrepreneur.

Schedule
09 December 2022

Talk Session by
Mr. Mandar Bhosale
Time- 3.15 pm to 4.15pm



Organised by
**Start-up and Innovation Cell of
Maharashtra State Institute of Hotel Management and
Catering Technology (MSIHMCT), Pune**

About Institute:

The MSIHMCT&RS is a pioneering Institute of Hotel Management & Catering Technology in Maharashtra. Our Institute also has recently completed **50** years of academic excellence. We offer a 4 year Bachelors Programme in Hotel Management & Catering Technology (BHMCT) affiliated to Savitribai Phule Pune University and recognized by the AICTE. We are also pioneers in starting the Two years Masters Programme in Hotel Management & Catering Technology (MHMCT) recognized by AICTE and affiliated to Savitribai Phule Pune University. This is the first Masters Programme in Hotel Management in Maharashtra and probably in India. The institute also regularly conducts Short-term programmes in Bakery, Cookery and Hospitality Services.

About Start-up and Innovation Cell


PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Hotel Management & Catering Technology
Shriwastogi, Pune-411018



We are proud to have initiated the Start-up and Innovation cell of Maharashtra State Institute of Hotel Management and Catering Technology, Pune, under the guidance of Centre for Innovation, Incubation & Enterprise of Savitribai Phule Pune University, to promote the culture of Start-ups and innovations. The activities conducted under this cell are talk sessions by Industrialists / start-up owners, Start-up idea generation competition, projects on creative thinking and innovative ideas, etc

TALK SESSION OVERVIEW

Mr. Mandar is an Alumni and is a chocolate enthusiast and certified chocolate taster with a vision to introduce and promote the real chocolate in the Indian market. He is a prominent speaker and influencer. Mr. Mandar is also a columnist with Times of India, Sakal Times and various other magazines. He invokes chefs and industry professionals on transforming their menus from compounds to chocolate.


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



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RESEARCH SOCIETY, PUNE



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

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

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

REF: MSIHMCTRS/BHMCT/2022/ 1345

Date: 9.12.2022

To,
Mr. Mandar Bhosale
Entrepreneur,
Cacao Solutions,
Pune.
M – 8446928879.

Dear Mr. Mandar Bhosale,

Greetings from M.S.I.H.M.C.T.R.S. !!

On behalf of the MSIHMCCT team, we would like to extend a heartfelt thank you for sparing your valuable time and accepting our invitation for a talk session by Chocolate expert as an entrepreneur on 9th December, 2022.

The session was conducted under the startup and innovation cell of the Institute.

This session was appreciated by the students. It was indeed a great session!

Thank you for all your support.

Looking forward to your association in the future!

With regards,

Dr. Seema Zagade

I/c. Principal

(BHMCT)

o/c
Principal
Maharashtra State Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411016

PRINCIPAL
(BHMCT)

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



Fwd: Invitation as a Guest speaker

Inbox

Search for all messages with label Inbox

Remove label Inbox from this conversation

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

12:14 PM (2 hours ago)

to me

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

From: **Mandar** <mandarbhosle05@gmail.com>

Date: Tue, 6 Dec 2022 at 13:43

Subject: Re: Invitation as a Guest speaker To: Startup and Innovation Cell SIC <startup@msihmctrs.in>

Hello Team,

Please to confirm my availability for the session.

My introduction

Mandar bhosale

Certified chocolate taste and entrepreneur at cacao solutions.

Cacao solutions organizes corporate platform for chocolate entrepreneurs- choconomics and trove experiences.

Cacao solutions has pure chocolate bean bar product for baking - Root bean to bar. Available on Amazon.

Cacao solutions works on various projects on chocolates from their market upgradation to setups.

Insta page - chocolate_taster

Thank you.

On Tue, Dec 6, 2022, 11:12 AM Startup and Innovation Cell SIC <startup@msihmctrs.in> wrote:

Dear Mr. Mandar,

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

Further to your telephonic conversation with Mr. Abhay Manolkar, thank you for confirming the Guest lecture on "A talk session by a chocolate expert as an entrepreneur", with our students from Bachelors in Hotel Management and Catering Technology, on December 09, 2022 from 4.15pm to 5.15pm. The session will be conducted on premises in the class room with the students.

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

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

Look forward to your continuous support!

Regards,

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


PRINCIPAL
(MSIHMCT)

Startup and Innovation Cell
Maharashtra State Institute of
Hotel Management and Catering Technology

Mr. Abhay Manolkar +91-7249014701 Ms. Pooja Pawar



+91 9527681265

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



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

Date 09 December 2022

Attendance for : Chocolate expert as an entrepreneur.

Class : Final Year BHMCT

Sr. No.	Roll No.	Student Name	Attendance	Remark
1.	201903	Barkade Ritika Sanjay	P	
2.	201904	Betharia Archisha Nilesh	P	
3.	201906	Bhagwat Arya Nikhil	P	
4.	201908	Bhosale Saloni Ramesh	P	
5.	201909	Borkar Omkar Ankush	P	
6.	201910	Borse Shruti Mahesh	P	
7.	201911	Chavan Rajeshwari Umesh	P	
8.	201912	Chavan Sakshi Gorakhnath	P	
9.	201914	Chikodkar Tanmay Vaibhav	P	
10.	201916	Dalvi Ketan Sanjay	P	
11.	201918	Deshpande Sakshi Vithalrao	P	
12.	201919	Dimbar Aditya Sudam	P	
13.	201920	Gaikwad Joel Ratan	P	
14.	201921	Gaikwad Rasika Suresh	P	
15.	201924	Gurav Prajyot Pradip	P	
16.	201925	Hadke Shlok Ganesh	P	
17.	201926	Heera Max Ajitpal	P	
18.	201929	Jadhav Prasad Suresh	P	
19.	201930	Jadhav Roshni Mohan	P	
20.	201931	Jog Nandini Nilesh	P	
21.	201932	Kadam Manaswini Milind	P	
22.	201933	Kadam Mrunalini Milind	P	
23.	201934	Kadam Shivrtna Shrinivas	P	

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Hotel Management & Catering Technology
Shivajinagar, Pune-411016



Sr. No.	Roll No.	Student Name	Attendance	Remark
24.	201935	Kanade Prasad Kishor	P	
25.	201938	Khan Junaid Sameer	P	
26.	201939	KhandkeShalmali Rajesh	P	
27.	201940	KopulwarTanviNitin	P	
28.	201941	KulkarniShounakHrishikesh	P	
29.	201942	Kure PratikshaSaudagar	P	
30.	201943	MogalParthAvinash	P	
31.	201945	MusalePrasannaShashikant	P	
32.	201946	NagpureArpita Ravi	P	
33.	201947	NaikPrabhanjanAtul	P	
34.	201948	NaikPaumnimaSantosh	P	
35.	201949	NaikShubhamMilind	P	
36.	201952	PardeshiAtharvJaideep	P	
37.	201953	PatrudkarVishvajeetSuryakant	P	
38.	201954	PawarShripadDevdatt	P	
39.	201955	PhadShivprasadBalaji	P	
40.	201956	PhadtareVedantSantosh	P	
41.	201958	RaskarNishigandhaChandrakant	P	
42.	201959	SalunkeAtharva Sanjay	P	
43.	201961	SathelrawatiSachin	P	
44.	201962	Sawane Pratik Mahadev	P	
45.	201963	SheteRitika Dinesh	P	
46.	201964	ShewadkarAtharvaShamsunder	P	
47.	201965	ThikekarVighneshSharad	P	
48.	201966	Timande Dinesh Purushottam	P	
49.	201967	Ware Rutuja Deepak	P	
50.	201968	BadyaiManishaJagdish	P	
51.	201970	DhavaleVineetSanjiv	P	
52.	201971	KhiridAbhishekkumar Ashok	P	
53.	2021143	Gautam Shinde	P	SYBHMCT
54.	2021125	Tanmayee Sutar	P	SYBHMCT
55.	2021102	Mitra Rao	P	SYBHMCT

Signature of the faculty







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Industry expert/ Guest lecture/Demonstrator feedback

Date 9/12/22

NAME OF HOTEL/ ORGANISATION

CACAO SOLUTIONS

NAME OF THE FACILITATOR

Mr. Mandar Bhosale

DESIGNATION

Entrepreneurship

Please circle the relevant score

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

Signature of facilitator

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☎ - 25676640 Email: msihmettpo@gmail.com, web site: msihmetrs.in

Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMET, Pune
NAME OF THE RESOURCE PERSON : Mr. Mandar Bhasale
NAME OF THE EVENT : Session on Chocolate Entrepreneurship
NAME OF STUDENT : Sakshi V. Deshpande
ENROLLMENT NO (INST.) : 201918

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	4	3	2	1
2	Content delivery of the resource person	5	4	3	2	1
3	Encourage students to ask questions	5	4	3	2	1
4	Was there any element of creativity	5	4	3	2	1
5	Subject matter knowledge/command on subject	5	4	3	2	1
6	Presented the subject clearly and systematically	5	4	3	2	1
7	Answered the doubts or queries of the students	5	4	3	2	1
8	Time management	5	4	3	2	1
9	Would you recommend the instructor for other class	5	4	3	2	1
10	How do you rate the class overall?	5	4	3	2	1
TOTAL SCORE <u>48</u> OUT OF 50						

Sakshi
Signature of student



Pooja
PRINCIPAL
(MSIHCT)

Hotel Management and Catering Technology



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY

(UG & PG – Degree Programme)

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

Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCERS
NAME OF THE RESOURCE PERSON : Mr. Mandar Jadhav
NAME OF THE EVENT : Session on Chocolate Entrepreneurship
NAME OF STUDENT : Gautam Shinde
ENROLLMENT NO (INST.) : 2021143

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	4	3	2	1
2	Content delivery of the resource person	5	4	3	2	1
3	Encourage students to ask questions	5	4	3	2	1
4	Was there any element of creativity	5	4	3	2	1
5	Subject matter knowledge/command on subject	5	4	3	2	1
6	Presented the subject clearly and systematically	5	4	3	2	1
7	Answered the doubts or queries of the students	5	4	3	2	1
8	Time management	5	4	3	2	1
9	Would you recommend the instructor for other class	5	4	3	2	1
10	How do you rate the class overall?	5	4	3	2	1
TOTAL SCORE <u>38</u> OUT OF 50						

Signature of student




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

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☎ - 25676640 Email: msihmetrsoffice@gmail.com , web site: msihmetr.in

On 9th December 2022, Mr. Mandar Bhosale, A Certified Chocolate Taster and Entrepreneur, Gave a talk on bean to bar Chocolate. The Startup and Innovation Cell Hosted The Session.



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



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



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


PRINCIPAL
(B-FACT)
Maharashtra State Institute of
Hotel Management and Catering Technology
Pune





Avishkar Competition

Type of the Event: Start up and Innovation competition

Date of the Event: September 2022

Conducted by: SPPU

Objectives:


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

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



Enclosures:

- Notice
- Poster / Brochure
- Correspondence trail


ABHAY. M

Name and Sign of Event Coordinator



Dr. Seema Zagade

Principal
PRINCIPAL
(BHMCT)

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



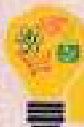
02/09/2022



SAVITRIBAI PHULE PUNE UNIVERSITY

(FORMERLY UNIVERSITY OF PUNE)

Avishkar - 2022



Avishkar

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

Aims and Objectives of Avishkar:

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

Disciplines (Theme of group)

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

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

Levels of Participation

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

Eligibility Criteria

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

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

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

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

Prizes and Trophies

Cash Prize State level to winners of each level:

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

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

Fellowship for State level Winners:

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

Tentative Schedule for various levels of competition.

Zone Level: Sep. – Oct. 2022, University Level : 1st Week of Nov. 2022
State Level: 1st Week of Jan. 2023

Contact : Avishkar,

IQAC-Cell, Savitribai Phule Pune University, Pune

Maharashtra State Institute of

Hotel Management & Catering Technology

Shivajinagar, Pune-411016

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

avishkarsupport@unipune.ac.in





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

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

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

REF: MSIHMCTRS/UG-PG/2022/930

Date: 27.09.2022

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

Respected Sir,

Greetings from MSIHMCCT!!!

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

Names of the students

1. Nimai Sanjay Ghodake
2. Vaishnavi Prashant Deshpande

Please find the following attachment.

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

For your further perusal.

o/c
Prashant
Thank you

Prashant

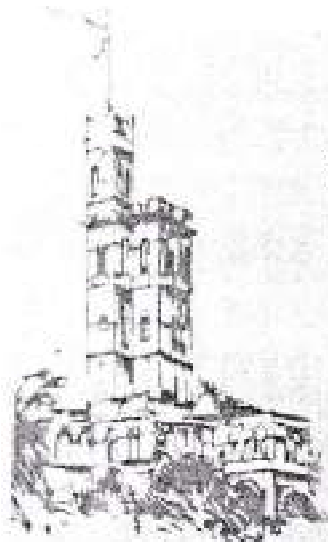
PRINCIPAL
(HMCT)

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Shivajinagar, Pune-411016



Received
27/09/2022





SAVITRIBAI PHULE PUNE UNIVERSITY (FORMERLY UNIVERSITY OF PUNE)

Avishkar - 2022



Avishkar

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

Aims and Objectives of Avishkar:

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- > To encourage original and novel thinking
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- 4) Agriculture and Animal Husbandry
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- 6) Medicine & Pharmacy.

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- | | |
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- | | |
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- > General Champion Trophy
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Fellowship for State level Winners

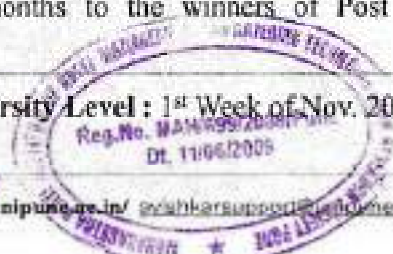
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Tentative Schedule for various levels of competition.

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State Level: 1st Week of Jan. 2023

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

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





CAFE WHERE YOU CAN ADOPT AND PLAY WITH DOGS

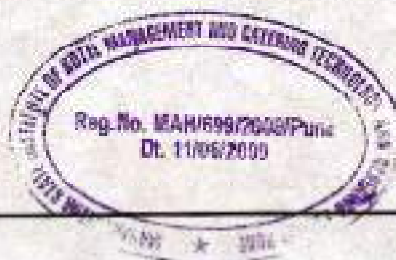
*Stray Dogs Should Be adopted
Rather than Breed Dogs*



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



Protect Stray Dogs



Should We Throw Away Drinking Water?

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



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



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



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



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

3. This collected Water can be used for: -

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



• Advantages Of following this system are:-

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

PRINCIPAL
(Signature)

Maharaja Institute of
Hotel Management & Catering Technology
Sector-10, Gurgaon-122001



Made By- Nirma Ghoshal
SBHMCT Class I



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
(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)

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

☎- 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





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

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 Kachake

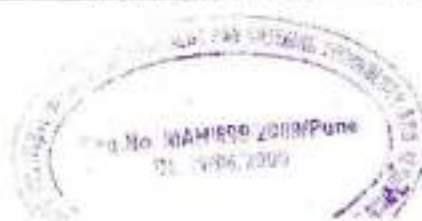
ENROLLMENT NO (INST.)

202167

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>46</u> OUT OF 50						

Signature of Student



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Date: 14/10/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Deepawali Delights

YEAR OF THE EVENT

2022

NAME OF STUDENT

Irawati Sathur

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 managementTOTAL SCORE 47 OUT OF 50

Irawati
Signature of Student



Deppawali

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



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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

Atharva Salunkhe

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: Effectiveness of teamwork & Time management.

TOTAL SCORE 35 OUT OF 50

A. Salunkhe
Signature of Student



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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

Tanmayee Lutar

ENROLLMENT NO (INST.)

2021125

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 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				
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 Faraal

MSIHMCCT (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





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Demo for Egg Cookery

Type of the Event: Demonstration

Date of the Event: 22 and 23 May 2023

Conducted by: Chef Kalakrushna, Courtyard by Marriott

Objectives:

- To teach students different methods of preparing eggs.
- To improve cooking skills, especially in preparing eggs, which can be a challenging ingredient to cook perfectly.

Organised By : MSIHMCTRS				
Event Coordinator		Abhay Manolkar		
Topic Covered :				
<ul style="list-style-type: none">• Preparation of various breakfast preparations.• Plate presentation of eggs preparations.				
Venue		MSIHMCT		Time / Duration
				Four hour
Total Number of Participants		Students		Faculty
				Non-Teaching
79		76		02
				01
Event Details		The study tour to Hotel Cocoon was organized for students studying hospitality management to provide them with a first-hand experience of the luxury hospitality industry and to understand the standards of service and operations maintained by a star hotel.		
Type of Learning Outcome (Tick the appropriate option)				
Contextualization of Knowledge		Praxis and technique		Critical Thinking
				Research
✓				Soft Skills
Learning Outcome		Students learned different techniques for cooking eggs, such as scrambling, frying, and poaching, and understand the differences in texture and flavour that each method produces. They also learned how eggs can be part of a healthy and balanced breakfast, understanding their role in providing essential nutrients and energy.		


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

Enclosures:

- Function Prospectus

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




Principal

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



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

REF: MSIHMC/UG-PG/SS/2023/ 386

Date: 17 MAY. 2023.

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Eggle. COOKERY

Date of Event: 22 MAY 2023
23 MAY 2023

Programme: BHMCT / MHMCT

Year: 1st 2nd / 3rd / Final

Day:

Year

Time: 10: am to 1 pm.

Types of Function:

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

Guest Profile / Name &
Designation / Organization:

CHEF AM COURVARD MARZOCC

Faculty In - Charge:

: ASHAY. M. & CHETAN. G.

Venue:

- Classroom
- Iris
- Zafiran
- Conference
- Assembly Hall
- Board Room
- Principal Office
- Stk.

Sr. No. of SCA Registrar : 184

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION FACULTY INCHARGE :

Venue and Set up :
Linen :
Flower Arrangement :
Function Board :
Escorting :
Social Media In charge :
Photography : ~~Anand~~ ~~Indrade~~ - S.

Media update after event – Face Book ☐ Instagram ☐

STUDENT IN CHARGE:

Food Production : Abhijeet. K. & Anush S.
Food & Beverage Service :
Rooms Division :
Social Media / Media : Ananya D. & Piyush P.

CIRCULATED TO ALL FACULTY AND STAFF

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

Social Media updated on _____ Signature _____

Principal

18/5/23
PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411015





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

REF: MSIHMCTRS/BHMCT/2023/400

Date: 23.05.2023

To,
Mr. Kalakrushna Bhuyan
Sous Chef,
Courtyard by Marriott,
Hinjewadi, Pune,
M – 8530671300.

Dear Mr. Kalakrushna,

Greetings from M.S.I.H.M.C.T.R.S. !!

On behalf of the MSIHMCTRS (Degree) team, we would like to extend a heartfelt thank you for sparing your valuable time and accepting our invitation on 22nd and 23rd May 2023 for the demonstration of various breakfast egg preparations, egg-based sauces and cooking techniques for our FY BHMCT students in their day to day practical operations.

This session was appreciated by the students. It was indeed a great session!

We hope to have the pleasure of working with you again in the future.

With regards,



Dr. Seema Zagade
I/c. Principal
PRINCIPAL
(BHMCT)

o/c
23/5/23
Maharashtra State Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411016





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Demonstration Egg Cookery

Class FYBHMCT

SR NO	ROLL NO.	NAME OF THE STUDENT	Attende nce
1.	202201	Agarwal Daksh	P
2.	202202	Ambi Tanmay	P
3.	202203	Andhare Prajyot	P
4.	202204	Auti Rajat	P
5.	202205	Bakre Gandhar	P
6.	202206	Bhandare Rewati	P
7.	202207	Bhosale Shruti	P
8.	202208	Biware Tanaya	P
9.	202209	Bobade Rupali	P
10.	202210	Borawake Tanishq	A
11.	202211	Borde Vivan	P
12.	202212	Bramhe Shantanu	P
13.	202213	Chavan Swapnil	A
14.	202214	Chopade Jineet	P
15.	202215	Desale Vaishnavi	P
16.	202216	Deshpande Advait	P
17.	202217	Deshpande Atharva	P
18.	202218	Dhebe Sahil	P
19.	202219	Dhoot Ayush	P
20.	202220	Galkwad Sujal	P
21.	202221	Gejage Amruta	P
22.	202222	Ghate Arya Ganesh	P
23.	202223	Ghorpade Prathamesh	P
24.	202224	Gokhale Nishad	P
25.	202225	Gore Bhushan	P
26.	202226	Hedao Nikhil	P
27.	202227	Howale Aniket	A
28.	202228	Ingavale Abhijeet	A
29.	202229	Jadhav Saksham	P
30.	202230	Jajjal Tejas	P


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31.	202231	Jekate Rutuja	P
32.	202232	Jere Anish	P
33.	202233	Joshi Amol	P
34.	202234	Joshi Apurva	P
35.	202235	Joshi Sarthak	P
36.	202236	Joshi Yash	P
37.	202237	Kaibhor Karan	P
38.	202238	Katwate Abhijeet	P
39.	202239	Katwate Abhishek	P
40.	202240	Kekare Soham	P
41.	202241	Kharat Atharva	P
42.	202242	Kondhare Dhruv	P
43.	202243	Kurawale Harshad	A
44.	202244	Lunde Rushikesh	P
45.	202245	Londhe Harsh	P
46.	202246	Londhe Nikita	A


ABHAY. M.
Signature of the Faculty


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





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Demonstration Egg Cookery

Class FYBHMCT

1.	202247	Mahajan Arpan	P
2.	202248	Makasare Shalmali	P
3.	202249	Malusare Abhishek	A
4.	202250	Manolkar Piyush	P
5.	202251	Mohite Pranay	P
6.	202252	Newaskar Akshada	P
7.	202253	Nirwane Shivani	P
8.	202254	Ochani Sid	P
9.	202255	Pardhe Raj	P
10.	202256	Patel Aditya	P
11.	202257	Pawar Piyush	P
12.	202258	Pawar Yash	P
13.	202259	Phule Krishna	P
14.	202260	Pol Suraj Shir	P
15.	202261	Pore Parth	P
16.	202262	Rajmane Harshal	P
17.	202263	Rathod Karan	P
18.	202264	Sahare Mahesh	P
19.	202265	Sahare Pandurang	P
20.	202266	Saloni	P
21.	202267	Sangir Aditya	P
22.	202268	Shaikh Aabed	A
23.	202269	Shaikh Afzal	P
24.	202270	Sharma Monika	A
25.	202271	Shedge Aayush	P
26.	202272	Shelke Sarthak	P
27.	202273	Shinde Riddhi	P
28.	202274	Shirke Pranav	P
29.	202275	Shivsharan Ketki	P
30.	202276	Shujat Ali	P



31.	202277	Singh Eshaan	P
32.	202278	Sope Aniket	P
33.	202279	Suradkar Rushikesh	P
34.	202280	Thokai Manoj	P
35.	202281	Tonde Sujal	P
36.	202282	Turekar Viraj	P
37.	202283	Umarand Om	P
38.	202284	Vhawal Sumit	P
39.	202285	Zankar Manshri	P

Aravall
ARAVALL M.
 Signature of the faculty



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



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Date: 22 & 23 May 23

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : Countyaid by Marriott
NAME OF THE RESOURCE PERSON : chef kalakrausha
NAME OF THE EVENT : Egg Demo
NAME OF STUDENT : Vash Joshi
ENROLLMENT NO (INST.) : _____

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	(5)	4	3	2	1
2	Content delivery of the resource person	(5)	4	3	2	1
3	Encourage students to ask questions	5	(4)	3	2	1
4	Was there any element of creativity	5	4	(3)	2	1
5	Subject matter knowledge/command on subject	5	(4)	3	2	1
6	Presented the subject clearly and systematically	5	4	3	(2)	1
7	Answered the doubts or queries of the students	(5)	4	3	2	1
8	Time management	(5)	4	3	2	1
9	Would you recommend the instructor for other class	5	(4)	3	2	1
10	How do you rate the class overall?	5	4	(3)	2	1
TOTAL SCORE <u>40</u> OUT OF 50						


Signature of Student


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Date: 21/23 May 23

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION :

Courtyard by Marriott

NAME OF THE RESOURCE PERSON :

Chef Kalakrushna

NAME OF THE EVENT

Egg Demo

NAME OF STUDENT

Rajat Auti

ENROLLMENT NO (INST.)

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	(4)	3	2	1
2	Content delivery of the resource person	5	4	(3)	2	1
3	Encourage students to ask questions	5	(4)	3	2	1
4	Was there any element of creativity	(5)	4	3	2	1
5	Subject matter knowledge/command on subject	5	(4)	3	2	1
6	Presented the subject clearly and systematically	(5)	4	3	2	1
7	Answered the doubts or queries of the students	5	(4)	3	2	1
8	Time management	(5)	4	3	2	1
9	Would you recommend the instructor for other class	5	(4)	3	2	1
10	How do you rate the class overall?	5	4	(3)	2	1
TOTAL SCORE <u>41</u> OUT OF 50						

Rajat Auti
Signature of Student

Rajesh
PRINCIPAL
(BHMCT)

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





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND
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Date: 24/28 May 28

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : Courtyard by Marriott
NAME OF THE RESOURCE PERSON : chef Kalakrishna
NAME OF THE EVENT : egg demo
NAME OF STUDENT : Aushikesh Londe
ENROLLMENT NO (INST.) : _____

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	4	(3)	2	1
2	Content delivery of the resource person	5	(4)	3	2	1
3	Encourage students to ask questions	5	4	(3)	2	1
4	Was there any element of creativity	(5)	4	3	2	1
5	Subject matter knowledge/command on subject	5	4	3	(2)	1
6	Presented the subject clearly and systematically	5	4	3	2	1
7	Answered the doubts or queries of the students	5	(4)	3	2	1
8	Time management	5	4	(3)	2	1
9	Would you recommend the instructor for other class	5	4	3	(2)	1
10	How do you rate the class overall?	5	4	(3)	2	1
TOTAL SCORE <u>29</u> OUT OF 50						

Aushikesh Londe
Signature of Student



Pragati
PRINCIPAL
(BHMCT)

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



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Date: 22 & 23 May 23

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION : Courtyard by marriot
NAME OF THE RESOURCE PERSON : chef kalakrushna
NAME OF THE EVENT : Egg Demo
NAME OF STUDENT : Bhushan Gore
ENROLLMENT NO (INST.) : _____

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	(4)	3	2	1
2	Content delivery of the resource person	5	4	(3)	2	1
3	Encourage students to ask questions	5	(4)	3	2	1
4	Was there any element of creativity	(5)	4	3	2	1
5	Subject matter knowledge/command on subject	5	4	(3)	2	1
6	Presented the subject clearly and systematically	5	4	3	(2)	1
7	Answered the doubts or queries of the students	5	(4)	3	2	1
8	Time management	(5)	4	3	2	1
9	Would you recommend the instructor for other class	5	4	(3)	2	1
10	How do you rate the class overall?	5	(4)	3	2	1
TOTAL SCORE <u>37</u> OUT OF 50						


Signature of Student




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



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Industry expert/ Guest lecture/Demonstrator feedback

Date

23/05/2023

NAME OF HOTEL/ ORGANISATION

NAME OF THE FACILITATOR

DESIGNATION

Countryard By Marriott
Chef Kala Krishna
Senior Chef

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
		5	4	3	2	1
1	Students grooming standards and body language	5				
2	Spoke loudly and clearly	5				
3	Students were aware of practical and operational knowledge and skills of the topic	5				
4	Students possess knowledge of technological advancement in the industry	5				
5	Showed dynamism and enthusiasm	5				
6	Questioning frequently related to the topic	5	4	3	2	1
7	Able to understand the content delivered	5				
8	How do you rate the class overall?	5				
TOTAL SCORE		49 OUT OF 40				

Signature of facilitator




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(BHMCT)

Maharashtra State Institute of
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Shivajinagar, Pune-411016



Demonstration: Egg Cookery

Class : FYBHMCT



4



Pragati

PRINCIPAL
(BHMCT)

Maharashtra State Institute of
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Shivajinagar, Pune - 411 004



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GUEST LECTURE BY MR KANCHAN CHITNIS

Type of the Event : Guest Lecture

Date of the Event : 18/11/2022

Conducted by : Mr Kanchan Chitnis, Freelancer, Ex Oberoi Talent Head, +9833403090

Objectives :

- Equip the students with essential interview skills and strategies for answering common interview questions tailored to the hospitality industry.
- Provide information on the hotel industry and the importance of soft skills such as customer service, adaptability, and teamwork.

Organised By : MSIHMCTRS, Degree, Pune				
Event Coordinator	Anahita Manna			
Topic Covered : Interview Skills				
Venue	Assembly Hall	Time / Duration	11:00am-2:00pm	
Total Number of Participants	Students	Faculty	Non-Teaching	
110	103	02	NA	
Event Details	<p>On the 18th of November Mr. Kanchan Chitnis graciously accepted our invitation to be an eminent Guest Speaker for the Second Year BHMCT Students. The lecture aimed to equip the students with essential soft skills and interview preparation techniques crucial for their upcoming 15-week Industrial Training. Mr. Chitnis, with his extensive 27-year career as a Human Resource Professional at the esteemed Oberoi Group of Hotels, inspired our students with his successful journey. He shared invaluable lessons and anecdotes, providing students with a broader perspective of industry demands and career pathways.</p> <p>The session also dove into key soft skills necessary for becoming well-rounded hospitality professionals, emphasizing the importance of communication, teamwork, problem-solving, and customer service skills. Additionally, Mr. Chitnis offered invaluable advice on interview preparation, including resume building, effective communication during interviews, and showcasing one's strengths and experiences.</p> <p>The highly informative session left our students enlightened and pre-equipped with the knowledge and confidence needed to succeed in their careers. Mr. Chitnis' words of wisdom resonated deeply with the students, leaving them inspired and motivated to excel in their future endeavors</p>			
Type of Learning Outcome (Tick the appropriate option)				
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
✓	✓			✓



Learning Outcome	<ol style="list-style-type: none"> 1. Gain insights into essential soft skills required for success in the hospitality industry. 2. Understand the significance of communication, teamwork, problem-solving, and customer service skills in becoming well-rounded hospitality professionals. 3. Learn effective interview preparation techniques, including resume building and showcasing one's strengths and experiences. 4. Gain a broader perspective of industry demands and career pathways in the hospitality sector. 5. Pre-equip students with the knowledge and confidence needed to succeed in their upcoming 15-week Industrial Training.
------------------	--

Mapping of the event with PO and CO			Program Outcome											
Subject Code	Subject Name	Course Outcome	P1	P2	P3	P4	P5	P6	P7	P8	P9	P10	P11	P12
C305	soft skills		✓		✓		✓	✓				✓	✓	✓

Enclosures:

- Function Prospectus
- Correspondence trail
- Attendance Sheet (Wherever applicable)
- 360 Feedback
- Remuneration paid if any (Appreciation Letter)
- Photographs of the event

Anahita

ANAHITA MANNA

Name and Sign of Event Coordinator

Seema Zagade

Dr. Seema Zagade

Principal
PRINCIPAL
(BHMCT)

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





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REF: MSIHMCT/UG-PG/SS/2022/1249

Date: 14/11/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Guest Speaker - Kanchan Chitnis

Date of Event: 18/11/2022

Programme: BHMCT / MHMCT

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

Day: Friday

Year

Time: 11:00am onwards

Types of Function:

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

Guest Profile / Name: Mr Kanchan Chitnis

Faculty Coordinating: Anahita Manna

Venue:

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

Sr. No. of SCA Registrar 136

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
					Food Prod.	Service	Staff
Breakfast	11:00am	01	Principal office	ATK	CS Chaitanya Sahastreswale	AM Anahita Manna	Pramod
Tea							
Lunch	1:30pm	01	Zaffran	ATK	CS	SP Sampada Khanjare	Pramod
PMT							
Takeaways	2:30pm	01	Principal office	Bakery	PP		



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: Table Cloth +
Foil Nos.

Faculty In-charge: Darshan J.
Darshan J.

Flower Arrangement: 1 no (optional)

Camera: 1

Special Instruction: Camera and memory card to be arranged

STUDENT IN CHARGE: Atharva S ; Irawati S, Sakshi D

Food Production: Atharva S

Food & Beverage Service: Irawati S

Accommodation: Sakshi D

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

Am
14/4/22
Principal
(BHMCT)
Maharaja Ganga Institute of
Technology





msihmct tpo <msihmcttpo@gmail.com>

Extending an invitation as an esteemed Guest Speaker for our SYBHMCT Degree Students.

msihmct tpo <msihmcttpo@gmail.com>

To: "kanchanchitnis1964@gmail.com" <kanchanchitnis1964@gmail.com>

Cc: principal@msihmctrs.in

Wed, Nov 9, 2022 at 6:07 PM

Dear Mr Chitnis,

Greetings from MSIHMCT, Pune!!

With reference to your discussion with Prof. Sachin Rayarikar, we at MSIHMCT, are very keen to have you as a Guest Speaker for our Second Year Degree students of Bachelors in Hotel Management. They are a batch comprising of 130 students.

As part of their curriculum, they have "Soft Skills Management" which focuses on developing their overall personality and getting them industry ready to face guests. They are also learning the tips and tricks to give a successful interview and fulfil various necessary expectations from the hotel industry. They will soon embark on their 15 week Industrial Training and will be facing interviews for the first time with brands they are in awe of!!

For this lecture we have a two fold request:

- They want to understand from you the soft skills that they need to develop before they go in for their Industrial training and
- The other is to understand and be inspired by your extensive and inspiring journey in this industry

We are sure that this session would enlighten the students and also give them a broader perspective of what is required of them to succeed in their careers.

We propose to have this session for 40 minutes and the rest of the time we can have an interactive Q&A session with the students to get their doubts clarified.

Requesting you to share your convenience with us. Please connect with Anahita Manna- 9096358264 for any queries.

We are looking forward to this wonderful session.

Warm Regards,

Dr. Seema Zagade
Principal

MSIHMCT(Degree)





msihmct tpo <msihmcttpo@gmail.com>

Extending an invitation as an esteemed Guest Speaker for our SYBHMCT Degree Students.

kanchan chitnis <kanchanchitnis1964@gmail.com>

Thu, Nov 10, 2022 at 7:00 PM

To: msihmct tpo <msihmcttpo@gmail.com>

Sir

It shall my pleasure to address your students on 18 th November 2022 at around 11 am

Regards

[Quoted text hidden]





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

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

Date: 18.11.2022

REF: MSIHMCT/UG-PG/2022/ 1256

To,
Mr. Kanchan Chitnis
EX HR Manager
The Oberoi

Dear Mr. Kanchan,

Greetings from M.S.I.H.M.C.T.!!

We sincerely thank you for sharing your knowledge on 'Soft Skills Management – An Interview Skills Required and Industry Expectations' with our students Second Year and Final Year Students.

The experience and the knowledge that you brought in, ensured that the students were memorized thorough out the session.

The session was immensely appreciated by the students and faculty alike.

Looking forward to your continued support and association with our Institute in future.

Thank you once again.

Warm regards,

Principal
(BHMCT)

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





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ATTENDANCE SHEET

202101	Agrawal Harsh	PRESENT
202102	Ahiwale Yash	PRESENT
202103	Aswar Swajit	PRESENT
202104	Bade Bhagwat	PRESENT
202106	Barshikar Aman	PRESENT
202107	Belhekar Aditi	PRESENT
202109	Bhosale Yugandhara	PRESENT
202111	Bhosale Swaraj	PRESENT
202112	Borade Sudhanshu	PRESENT
202113	Chaudhari Parag	PRESENT
202114	Chaudhari Sujeet	PRESENT
202115	Chaudhari Swapnil	PRESENT
202116	Swapnil Chavan	ABSENT
202117	Chendke Ojas	PRESENT
202119	Dalvi Atharva	PRESENT
202120	Dengavekar Aditya	PRESENT
202121	Deoghatole Shantanu	PRESENT
202122	Deolalikar Krushna	PRESENT
202123	Desale Lokesh	PRESENT
202124	Deshpande Sakshi	PRESENT
202125	Deshpande Vaishnavi	PRESENT
202127	Dhage Varun	PRESENT
202128	Dhede Manasi	PRESENT
202129	Dhumal Anand	PRESENT
202130	Dhumal Utkarsha	PRESENT
202131	Dimber Shreya	PRESENT
202133	Durgule Rohan	PRESENT
202134	Edke Shweta	PRESENT
202135	Falak Dipti	PRESENT
202136	Gaikwad Arnav	PRESENT
202139	Gawade Aditya	PRESENT
202140	Gedam Pranali	PRESENT
202141	Ghodake Nimai	PRESENT
202143	Gore Manali	PRESENT
202144	Gunjal Jay	PRESENT



202145	Hirve Anushka	PRESENT
202148	Jagtap Siddhi	PRESENT
202150	Jangam Sarvesh	PRESENT
202151	Kadam Ajay	PRESENT
202152	Kadam Atharva	PRESENT
202153	Kamble Yash	PRESENT
202154	Karnik Radhika	PRESENT
202155	Kasbe Harshada	PRESENT
202156	Kataria Shruti	PRESENT
202157	Kendurkar Tejas	PRESENT
202158	Khade Samrudhi	PRESENT
202159	Kharade Tanaya	PRESENT
202160	Khatkhate Atharv	PRESENT
202161	Khetre Samiksha	PRESENT
202162	Kirve Kaushal	PRESENT
202163	Koli Abhishek	PRESENT
202165	Kulkarni Moksh	PRESENT
202166	Kulkarni Swapna	PRESENT
202167	Lachake Ojas	PRESENT
202169	Mahadule Sarang	PRESENT
202170	Mahajan Abhishek	PRESENT
202171	Malge Trishala	PRESENT
202173	Mane Niranjana	PRESENT
202174	Mane Siddesh	PRESENT
202175	Mankar Mohit	PRESENT
202183	Nanakshahi Drishti	PRESENT
202185	Nemade Vinit	PRESENT
202186	Neware Roshni	PRESENT
202187	Nikam Prathamesh	PRESENT
202188	Pandure Darshan	PRESENT
202189	Pansare Om	PRESENT
202191	Patange Nandini	PRESENT
202192	Patankar Kushagra	PRESENT
202193	Pathak Mrunal	PRESENT
202194	Aditi Patil	PRESENT
202195	Patil Samiksha	PRESENT
202196	Pawar Adwait	PRESENT
202198	Phatak Dhanushree	PRESENT
2021100	Pulawale Anurag	PRESENT
2021101	Ranade Omkar	PRESENT
2021102	Rao Mitra	PRESENT
2021103	Rengade Shrushti	PRESENT



2021104	Renuse Niraj	PRESENT
2021105	Rupade Swapnil	PRESENT
2021106	Ruparel Parth	PRESENT
2021107	Sadanshiv Abhishek	PRESENT
2021109	Santar Sanket	PRESENT
2021112	Sasane Atharva	PRESENT
2021114	Shelkande Shreyash	PRESENT
2021115	Shelke Prathmesh	PRESENT
2021116	Shenolikar Prutha	PRESENT
2021119	Shinde Sanyukta	PRESENT
2021120	Shinde Siddharth	PRESENT
2021121	Siddha Surbhi	PRESENT
2021124	Suryawanshi Siya	PRESENT
2021125	Sutar Tanmayee	PRESENT
2021126	Tanty Tapaswini	PRESENT
2021127	Tavdare Tejaswi	PRESENT
2021128	Tembe Pratik	PRESENT
2021130	Tupsagar Anuja	PRESENT
2021132	Untwale Rishabh	PRESENT
2021133	Vaidya Shriraj	PRESENT
2021136	Wakar Om	PRESENT
2021138	Washivale Shravan	PRESENT
2021139	Zad Amav	PRESENT
2021140	Deshmukh Vishruti	PRESENT
2021142	Katti Yash	PRESENT
2021143	Shinde Gautam	PRESENT


PRINCIPAL
 (P.H.M.C.T.)
 Maharashtra State Institute of
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 Shivajinagar, Pune-411016





FEEDBACK ANALYSIS

Was the session relatable to the syllabus taught?

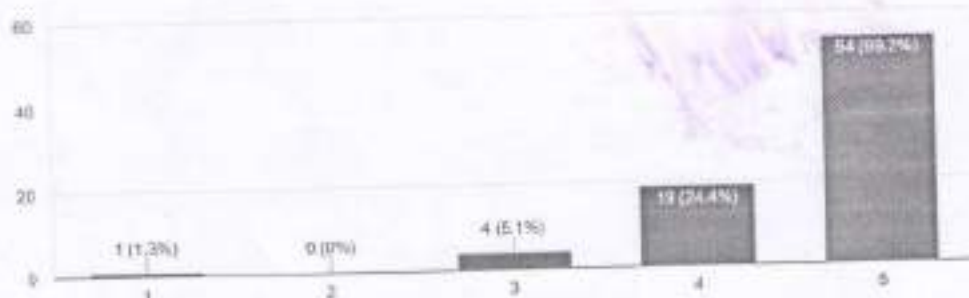
19 responses



● Yes
● No

On a scale from 1 to 5, how informative was the lecture?

78 responses



What was the take-away from the session?

- He told us about the interviews how to appear in interviews and how to be positive and how to passionate about your dream etc. It was helpful for future.
- Be your own brand ,work hard to accomplish your dreams ,just don't dream your dream work for it
- Positive energy of him and what we should do while interview and everything he said was awesome! Thank you for arranging a wonderful session!





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Date: 18/11/2022

Student Training feedback

NAME OF HOTEL : Mr. Kanchar Chitnis
NAME OF TRAINEE : Mitra Rao
ENROLLMENT NO (INST.) : 2021102

Please circle the relevant score-1 is lowest and 5 is highest

Sr. No	CRITERIA	SCORE					Remark
1	The training met with my expectations.	5	4	3	2	1	
2	I will be able to apply the knowledge & Skills learned.	5	4	3	2	1	
3	The training objectives for each skill were identified and followed.	5	4	3	2	1	
4	The training schedule was organized and easy to follow.	5	4	3	2	1	
5	The concerned department trainer was knowledgeable & approachable	5	4	3	2	1	
6	The quality of instruction was good.	5	4	3	2	1	
7	The concerned department trainer met with the training objectives	5	4	3	2	1	
8	Adequate time was provided for queries to be solved	5	4	3	2	1	
9	The time period for the training was sufficient	5	4	3	2	1	
10	How do you rate the training overall?	5	4	3	2	1	
11	What aspects of the training could be improved and which aspects were you satisfied with?						
TOTAL SCORE <u>50</u> OUT OF 50							

Signature of student





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Student Training feedback

Date: 18/11/2022

NAME OF HOTEL : Mr. Kanchar Chitnis
NAME OF TRAINEE : Pootha Shenolitar
ENROLLMENT NO (INST.) : 2021116

Please circle the relevant score-1 is lowest and 5 is highest

Sr. No	CRITERIA	SCORE					Remark
1	The training met with my expectations.	5	4	3	2	1	
2	I will be able to apply the knowledge & Skills learned.	5	4	3	2	1	
3	The training objectives for each skill were identified and followed.	5	4	3	2	1	
4	The training schedule was organized and easy to follow.	5	4	3	2	1	
5	The concerned department trainer was knowledgeable & approachable	5	4	3	2	1	
6	The quality of instruction was good.	5	4	3	2	1	
7	The concerned department trainer met with the training objectives	5	4	3	2	1	
8	Adequate time was provided for queries to be solved	5	4	3	2	1	
9	The time period for the training was sufficient	5	4	3	2	1	
10	How do you rate the training overall?	5	4	3	2	1	
11	What aspects of the training could be improved and which aspects were you satisfied with?						
TOTAL SCORE <u>47</u> OUT OF 50							

Signature of student





**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING
TECHNOLOGY AND RESEARCH SOCIETY, PUNE**
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☎ - 25676640 Email: msihmcttpo@gmail.com , web site: msihmetrs.in





Demo & Guest lecture on Charnock Equipment

Type of the Event: Demo + Guest Lecture

Date of the Event : 28 February 2023

Conducted by : Ms. Priya Ranade, Branch Head, Charnock Company

Objectives :

- To understand the types of various charnock equipments used
- To get the information about equipments manufactured by Charnock
- To use the charnock floor scrubber

Organised By : MSIHMCT														
Event Coordinator		Dr. Vidya Kadam												
Topic Covered : Demo of Charnock Equipment														
Venue		Assembly Hall			Time / Duration			11.30am to 1.30pm						
Total Number of Participants		Students			Faculty			Non-Teaching						
26		25			1			-						
Event Details		An equipment demonstration was organized by Charnock equipment private limited for final and third year accommodation specialization students on 28 th February 2023.												
Type of Learning Outcome (Tick the appropriate option)														
Contextualization of Knowledge		Praxis and technique		Critical Thinking		Research		Soft Skills						
		✓												
Learning Outcome		Attendees learned from Ms. Priya Ranade about the manufacturing and usage of charnock equipments												
Mapping of the event with PO and CO				Program Outcome										
Subject Code	Subject Name	Course Outcome	P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
601 C	Sp. Accom		✓	✓							✓			✓



Enclosures:

- Function Prospectus
- Correspondence trail
- Attendance Sheet (Wherever applicable)
- 360 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





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





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REF: MSIHMCT/UG-PG/SS/2022/179

Date: 23/02/2023

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Demonstration of cleaning equipments used in H.K. Sp. in Accom. Date of Event: 28/02/2023
Programme: BHMCT / MHMCT Year: 1st / 2nd / 3rd / Final Day: Tuesday
Time: 11:30 to 1:30

Types of Function: • Meeting • Interview • Guest lecture • Workshop
• Seminar • Visit • Others (Please Specify) - demo

Guest Profile / Name & Designation / Organization: Ms. Priya Ranade, Brand head - Charnock company

Faculty In - Charge: Dr. Vidya Kadam

Venue: • Classroom • Iris • Zaffran • Conference
• ☒ Assembly Hall • Board Room • Principal Office

Sr. No. of SCA Registrar 159

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
					Food Prod.	Service	Staff
Breakfast	-	-	-	-	-	-	-
Tea	11:30	02	-	QTK.	-	-	-
Lunch	-	-	-	-	-	-	-
PMT	-	-	-	-	-	-	-
Takeaways	1:30	01	-	-	Chintamani	-	Santosh.



ROOM DIVISION FACULTY INCHARGE :

Dr. Vidya Kadam

Venue and Set up :

Linen :

Flower Arrangement :

Function Board :

Escorting :

Social Media In charge :

Photography :

Media update after event - Face Book ☒ Instagram ☒

STUDENT IN CHARGE:

Food Production :

Food & Beverage Service :

Rooms Division : - Sachin, Ritika B, Abhishek.

Social Media / Media : Parking H.K.

CIRCULATED TO ALL FACULTY AND STAFF

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

Social Media updated on 4 march 2023 Signature _____

Principal



o/c Rave
23/02/23



Dr. Seema Zagade <principal@msihmctrs.in>

Demonstration for M.S.I.H.M.C.T students

2 messages

Dr. Vidya Kadam <iqac@msihmctrs.in>
To: priya@charnock.biz
Cc: principal@msihmctrs.in

20 February 2023 at 15:36

Dear Ms. Priya,

Greetings from the M.S.I.H.M.C.T. !!!

With reference to your mail, we would like to thank you for initiating the demo of the latest equipment for our Specialisation in Accommodation management students.

The session can be planned for the 28th of February, Tuesday at 11:30 am - 1:30 pm. Total numbers of students will be 75.

Do let me know in case you require any other assistance for the demonstration.

Look forward to meeting you

Regards,

Dr. Vidya Kadam,
Asst. Professor,
M.S.I.H.M.C.T.,
Pune.

Priya Ranade <priya@charnock.biz>
To: "Dr. Vidya Kadam" <iqac@msihmctrs.in>
Cc: principal@msihmctrs.in, vedant@charnock.biz, Charnock - Sales <sales@charnock.biz>

20 February 2023 at 16:38

Dear Vidya,

Confirming the same.

Kindly ensure the demo site has nearby water connection and arrange a hose pipe as well.

Thanks and Regards,

Priya Ranade

Branch Head

Charnock Equipments Pvt.Ltd.

Flat no 2 & 3, Plot no 16, S. no 163/2 A,

Adarsh Colony Road No.07, Tingra Nagar,

Pune-411 032, India.

Tel: 91- 20 - 2689 0750

Mob: +91 81500 00981

Fax: 91- 20 - 41651216

www.charnock.biz | Facebook | LinkedIn | Instagram | Youtube



CERTIFIED BY



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AND RESEARCH SOCIETY, PUNE



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FINAL YEAR – 2022-23 Even Sem

EVENT:- Guest lecture on Charnack equipment

Date:- 28.2.22

Sr. No.	Roll No.	Student Name	Sign
1.	201902	Baghel Sachin D.	P
2.	201903	Barkade Ritka S.	P
3.	201910	Borse Shruti M.	P
4.	201911	Chavan Rajeshwari U.	P
5.	201912	Chavan Sakshi G.	P
6.	201915	Choudhari Kasturi P.	P
7.	201917	Deshpande Madhav S.	A
8.	201918	Deshpande Sakshi V.	P
9.	201919	Dimbar Aditya S.	P
10.	201920	Gaikwad Joel R.	P
11.	201925	Hadke Shlok	P
12.	201931	Jog Nandini N.	P
13.	201932	Kadam Manaswini M.	P
14.	201933	Kadam Mrunalini M.	P
15.	201934	Kadam Shivrtna S.	P
16.	201938	Karandikar Shrinidhi K.	P
17.	201940	Kopulwar Tanvi N.	P
18.	201948	Naik Purnima S.	P
19.	201951	Nandgude Akshat R.	P
20.	201952	Pardeshi Atharv J.	P
21.	201954	Pawar Shripad D.	A
22.	201956	Phadtare Vedant S.	A
23.	201963	Shete Ritika D.	P
24.	201965	Thikekar Vighnesh S.	P
25.	201968	Timande Dinesh P.	P
26.	201967	Ware Rutuja D.	A
27.	201970	Dhavale Vinit	P
28.	201971	Khird Abhishekkumar	P
29.	201964	Shewadkar Atharva S.	P





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Industry expert/ Guest lecture/Demonstrator feedback

Date 28/2/2023

NAME OF HOTEL/ ORGANISATION

Charnode

NAME OF THE FACILITATOR

Ms. Priya Ranade

DESIGNATION

Branch Manager.

Please circle the relevant score

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

P. Ranade
Signature of facilitator





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Date: 28/02/23

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT Pune
NAME OF THE RESOURCE PERSON : Priya Ranade
NAME OF THE EVENT : Demo of chariot equipment
NAME OF STUDENT : Vighnesh . S. Thikekar
ENROLLMENT NO (INST.) : 201965

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	(4)	3	2	1
2	Content delivery of the resource person	(5)	4	3	2	1
3	Encourage students to ask questions	5	(4)	3	2	1
4	Was there any element of creativity	5	(4)	3	2	1
5	Subject matter knowledge/command on subject	5	(4)	3	2	1
6	Presented the subject clearly and systematically	(5)	4	3	2	1
7	Answered the doubts or queries of the students	5	(4)	3	2	1
8	Time management	(5)	4	3	2	1
9	Would you recommend the instructor for other class	(5)	4	3	2	1
10	How do you rate the class overall?	5	(4)	3	2	1
TOTAL SCORE <u>54</u> OUT OF 50						

Thikekar
Signature of student





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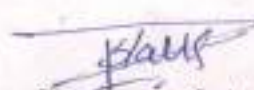
Date: 28/02/2023

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Charnock
NAME OF THE RESOURCE PERSON : Priya Ranade
NAME OF THE EVENT : Demo of charnock equipment
NAME OF STUDENT : Pournima Naik
ENROLLMENT NO (INST.) : 201948

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	✓ 5	4	3	2	1
2	Content delivery of the resource person	✓ 5	4	3	2	1
3	Encourage students to ask questions	5	✓ 4	3	2	1
4	Was there any element of creativity	5	✓ 4	3	2	1
5	Subject matter knowledge/command on subject	✓ 5	4	3	2	1
6	Presented the subject clearly and systematically	✓ 5	4	3	2	1
7	Answered the doubts or queries of the students	✓ 5	4	3	2	1
8	Time management	✓ 5	4	3	2	1
9	Would you recommend the instructor for other class	✓ 5	4	3	2	1
10	How do you rate the class overall?	✓ 5	4	3	2	1
TOTAL SCORE <u>48</u> OUT OF 50						


Signature of student





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Date: 28/02/2023

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION :

Charnock

NAME OF THE RESOURCE PERSON :

Priya Ranade

NAME OF THE EVENT :

Demo of Charnock equipment

NAME OF STUDENT :

Aditya Dimbae

ENROLLMENT NO (INST.) :

201919

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	✓5	4	3	2	1
2	Content delivery of the resource person	✓5	4	3	2	1
3	Encourage students to ask questions	5	✓4	3	2	1
4	Was there any element of creativity	5	✓4	3	2	1
5	Subject matter knowledge/command on subject	✓5	4	3	2	1
6	Presented the subject clearly and systematically	✓5	4	3	2	1
7	Answered the doubts or queries of the students	✓5	4	3	2	1
8	Time management	✓5	4	3	2	1
9	Would you recommend the instructor for other class	✓5	4	3	2	1
10	How do you rate the class overall?	✓5	4	3	2	1
TOTAL SCORE <u>48</u> OUT OF 50						

Signature of student





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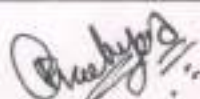
Date: 28/02/2023

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Charnock.
NAME OF THE RESOURCE PERSON : Miss. Priya
NAME OF THE EVENT : Demonstration of equipment.
NAME OF STUDENT : Pradnya. Pol
ENROLLMENT NO (INST.) : 2020137 (TYBHMCT)

Please circle the relevant score

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


Signature of student





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Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Channock
NAME OF THE RESOURCE PERSON : Ms. Priya Ranade
NAME OF THE EVENT : Demonstration of equipments
NAME OF STUDENT : TYBHMCT
ENROLLMENT NO (INST.) : _____

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	4	3	2	1
2	Content delivery of the resource person	5	4	3	2	1
3	Encourage students to ask questions	5	4	3	2	1
4	Was there any element of creativity	5	4	3	2	1
5	Subject matter knowledge/command on subject	5	4	3	2	1
6	Presented the subject clearly and systematically	5	4	3	2	1
7	Answered the doubts or queries of the students	5	4	3	2	1
8	Time management	5	4	3	2	1
9	Would you recommend the instructor for other class	5	4	3	2	1
10	How do you rate the class overall?	5	4	3	2	1
TOTAL SCORE <u>43</u> OUT OF 50						

Signature of student





Guest lecture on Housekeeping Audit

Type of the Event: Guest Lecture

Date of the Event : 18 May 2023

Conducted by : Mrs. Anuradha Khot, Hospitality Trainer & Consultant

Objectives :

- To understand the importance and advantages of brand audits.
- To understand various types of cleaning audits.
- To know the audit procedures which are followed in the organization.

Organised By : MSIHMCT															
Event Coordinator		Dr. Vidya Kadam													
Topic Covered : Housekeeping Audits															
Venue		Conference		Time / Duration		2.15 – 4.15 pm									
Total Number of Participants		Students		Faculty		Non-Teaching									
26		25		1		-									
Event Details		<p>The Guest Lecture was organised for Final year students BHMCT on 18/05/2023 at MSIHMCT. It was organised by Dr. Vidya Kadam.</p> <p>Various types of cleaning audits were covered in the lecture.</p>													
Type of Learning Outcome (Tick the appropriate option)															
Contextualization of Knowledge		Praxis and technique		Critical Thinking		Research		Soft Skills							
✓		✓		✓											
Learning Outcome		Attendees learned from Mrs. Anuradha Khot the information about the importance oh Housekeeping audits													
Mapping of the event with PO and CO				Program Outcome											
Subject Code	Subject Name	Course Outcome		P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
801 C	Sp. Accom.			✓	✓	✓									✓



Enclosures:

- ✓ Function Prospectus
- Notice
- Poster / Brochure
- ✓ Correspondence trail
- ✓ Attendance Sheet (Wherever applicable)
- ✓ 360 Feedback
- Remuneration paid if any
- ✓ Photographs of the event



Dr. Vidya Kadam
Name and Sign of Event Coordinator



Dr. Seema Zagade

Principal

PRINCIPAL
(BHMCT)

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





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GUEST LECTURE ON HOUSEKEEPING AUDIT
HELD ON 18 MAY - 23





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REF: MSIHMC/UG-PG/SS/2023/ 373

Date: 04/05/2023

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Various H.O. Audits.

Date of Event: 12/05/23
(18/05/23)

Programme: BHMCT / MHMCT

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

Day: Friday Thu.

Year Sp. Accom. Time: 2:15 to 4:15

10:30 to 12:30

Types of Function:

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

Guest Profile / Name &
Designation / Organization:

Ms. Anuradha Khot.
Facilitator - Hospitality Industry
Dr. Vidya Kadam

Faculty In - Charge:

Venue:

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

Sr. No. of SCA Registrar 182

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
					Food Prod.	Service	Staff
Breakfast							
Tea	4:00	01	-	QTh	-	-	Sandosh.
Lunch							
PMT							
Takeaways							



ROOM DIVISION FACULTY INCHARGE :

Dr. Vidya Kadam

Venue and Set up : ✓

Linen : ✓

Flower Arrangement : ✓

Function Board : ✓

Escorting : ✓

Social Media In charge : Dinesh

Photography : - " -

Media update after event - Face Book ☐ Instagram ☐STUDENT IN CHARGE:

Food Production : -

Food & Beverage Service : -

Rooms Division : Dinesh

Social Media / Media : - " -

CIRCULATED TO ALL FACULTY AND STAFF

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

Social Media updated on _____ Signature _____

Principal



o/c
4/6/23
4/6/23

Scanned
16/2

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REF: MSIHMCTRS/BHMCT/2023/387

Date: 18.05.2023

To,
Ms. Anuradha Khot
Consultant
Ph. 9975585795
9920605441

Dear Anuradha Khot,

Greetings from M.S.I.H.M.C.T.R.S.!!

On behalf of the MSIHMCT team, we would like to extend a heartfelt thank you for sparing your valuable time and accepting our invitation for the guest lecture with the Final Year BHMCT Sp. In Accommodation students.

This session was well appreciated by the students. It was indeed a great session!

We hope to have the pleasure of working with you again in the future.

Warm regards,

Dr. Seema Zagade
I/c. Principal





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Date: 18/05/23

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSI HMC T
NAME OF THE RESOURCE PERSON : Anuradha Khot Maam
NAME OF THE EVENT : House Keeping Audit
NAME OF STUDENT : Akshat Nandge
ENROLLMENT NO (INST.) : 201951

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
		5	4	3	2	1
1	Introduction given of both (self and topic)	5				
2	Content delivery of the resource person	5				
3	Encourage students to ask questions	5				
4	Was there any element of creativity	5				
5	Subject matter knowledge/command on subject	5				
6	Presented the subject clearly and systematically	5				
7	Answered the doubts or queries of the students	5				
8	Time management	5				
9	Would you recommend the instructor for other class	5				
10	How do you rate the class overall?	5				
TOTAL SCORE		40 OUT OF 50				

Signature of student





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☎ - 25676640 Email: msihmettpo@gmail.com, web site: msihmetrs.in

Date: 18/05/23

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : M.S.T.H.M.C.T
NAME OF THE RESOURCE PERSON : Anuradha Khat maeem
NAME OF THE EVENT : guest Lecture
NAME OF STUDENT : Dinesh Timande
ENROLLMENT NO (INST.) : 201966

Please circle the relevant score

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

Signature of student





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☎ - 25676640 Email: msihmettpo@gmail.com, web site: msihmetrs.in

Date: 18/05/23

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT
NAME OF THE RESOURCE PERSON : Ms. Anuradha Khot
NAME OF THE EVENT : Housekeeping Audit Guest Lecture
NAME OF STUDENT : Rutuja D. Ware
ENROLLMENT NO (INST.) : 201967

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	4	3	2	1
2	Content delivery of the resource person	5	4	3	2	1
3	Encourage students to ask questions	5	4	3	2	1
4	Was there any element of creativity	5	4	3	2	1
5	Subject matter knowledge/command on subject	5	4	3	2	1
6	Presented the subject clearly and systematically	5	4	3	2	1
7	Answered the doubts or queries of the students	5	4	3	2	1
8	Time management	5	4	3	2	1
9	Would you recommend the instructor for other class	5	4	3	2	1
10	How do you rate the class overall?	5	4	3	2	1
TOTAL SCORE <u>43</u> OUT OF 50						

Signature of student





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

Date: 18/05/23

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMC
NAME OF THE RESOURCE PERSON : Anuradha Khot Maam
NAME OF THE EVENT : Guest Lecture
NAME OF STUDENT : Shripad Pawar
ENROLLMENT NO (INST.) : 2019.54

Please circle the relevant score

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

Signature of student





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☎ - 25676640 Email: msihmettpo@gmail.com, web site: msihmetrs.in

Date: 18/05/23

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSHMT
NAME OF THE RESOURCE PERSON : Ms. Anuradha Khot
NAME OF THE EVENT : Housekeeping Audit Guest Lecture
NAME OF STUDENT : Nandini N. Jog
ENROLLMENT NO (INST.) : 201931

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
		5	4	3	2	1
1	Introduction given of both (self and topic)		4	3	2	1
2	Content delivery of the resource person	5	4	3	2	1
3	Encourage students to ask questions	5	4	3	2	1
4	Was there any element of creativity	5	4	3	2	1
5	Subject matter knowledge/command on subject	5	4	3	2	1
6	Presented the subject clearly and systematically	5	4	3	2	1
7	Answered the doubts or queries of the students	5	4	3	2	1
8	Time management	5	4	3	2	1
9	Would you recommend the instructor for other class	5	4	3	2	1
10	How do you rate the class overall?	5	4	3	2	1
TOTAL SCORE		43 OUT OF 50				

Nog
Signature of student





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

Date: 18/5/23

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCCT
NAME OF THE RESOURCE PERSON : Anuradha Khat Ma'am
NAME OF THE EVENT : Housekeeping Audit
NAME OF STUDENT : Prasad Kanade
ENROLLMENT NO (INST.) : 201935

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	(5)	4	3	2	1
2	Content delivery of the resource person	(5)	4	3	2	1
3	Encourage students to ask questions	(5)	4	3	2	1
4	Was there any element of creativity	(5)	4	3	2	1
5	Subject matter knowledge/command on subject	(5)	4	3	2	1
6	Presented the subject clearly and systematically	(5)	4	3	2	1
7	Answered the doubts or queries of the students	(5)	4	3	2	1
8	Time management	(5)	4	3	2	1
9	Would you recommend the instructor for other class	5	(4)	3	2	1
10	How do you rate the class overall?	(5)	4	3	2	1
TOTAL SCORE <u>44</u> OUT OF 50						

Signature of student



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☎ - 25676640 Email: msihmetpo@gmail.com, web site: msihmetrs.in

Student feedback on workshop/demonstration/lecture

Date: 18/05/23

NAME OF ORGANISATION : MSIHMET
NAME OF THE RESOURCE PERSON : Anuradha Khot
NAME OF THE EVENT : Audits
NAME OF STUDENT : Kasturi Choudhari
ENROLLMENT NO (INST.) : 201915

Please circle the relevant score

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

Kasturi
Signature of student





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Date: 16/05/23

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT
NAME OF THE RESOURCE PERSON : Anuradha Khot
NAME OF THE EVENT : Dpt. Audits
NAME OF STUDENT : Abhishek Khind
ENROLLMENT NO (INST.) : 201971

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	4	3	2	1
2	Content delivery of the resource person	5	4	3	2	1
3	Encourage students to ask questions	5	4	3	2	1
4	Was there any element of creativity	5	4	3	2	1
5	Subject matter knowledge/command on subject	5	4	3	2	1
6	Presented the subject clearly and systematically	5	4	3	2	1
7	Answered the doubts or queries of the students	5	4	3	2	1
8	Time management	5	4	3	2	1
9	Would you recommend the instructor for other class	5	4	3	2	1
10	How do you rate the class overall?	5	4	3	2	1
TOTAL SCORE		45 OUT OF 50				

Signature of student





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☎ - 25676640 Email: msihmettpo@gmail.com, web site: msihmetr.in

Date: 18/05/23

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : NSIHMCT
NAME OF THE RESOURCE PERSON : Anuradha Khot
NAME OF THE EVENT : Audits
NAME OF STUDENT : Madhura Chavrekar
ENROLLMENT NO (INST.) : 201913

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	4	3	2	1
2	Content delivery of the resource person	5	4	3	2	1
3	Encourage students to ask questions	5	4	3	2	1
4	Was there any element of creativity	5	4	3	2	1
5	Subject matter knowledge/command on subject	5	4	3	2	1
6	Presented the subject clearly and systematically	5	4	3	2	1
7	Answered the doubts or queries of the students	5	4	3	2	1
8	Time management	5	4	3	2	1
9	Would you recommend the instructor for other class	5	4	3	2	1
10	How do you rate the class overall?	5	4	3	2	1
TOTAL SCORE		48 OUT OF 50				

Signature of student





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

Date: 18/05/23

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSTHMC, Pune
NAME OF THE RESOURCE PERSON : Aniradha Khot Maam
NAME OF THE EVENT : Housekeeping Audit
NAME OF STUDENT : Vighnesh Thikekar
ENROLLMENT NO (INST.) : 201965

Please circle the relevant score

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

Vighnesh Thikekar
Signature of student





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Date: 11/05/23

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMC T
NAME OF THE RESOURCE PERSON : Anuradha khat Ma'am
NAME OF THE EVENT : Housekeeping Audit
NAME OF STUDENT : Aditya Dimbar
ENROLLMENT NO (INST.) : 201919

Please circle the relevant score

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


Signature of student



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FINAL YEAR - 2022-23 Even Sem

EVENT:- Guest Lecture on Housekeeping Audit

Date:- 18.5.23

Sr. No.	Roll No.	Student Name	Sign
1.	201902	Baghel Sachin D.	P
2.	201903	Barkade Ritika S.	P
3.	201910	Borse Shruti M.	P
4.	201911	Chavan Rajeshwari U.	P
5.	201912	Chavan Sakshi G.	P
6.	201915	Choudhari Kasturi P.	P
7.	201917	Deshpande Madhav S.	P
8.	201918	Deshpande Sakshi V.	P
9.	201919	Dimbar Aditya S.	P
10.	201920	Golkwad Joel R.	P
11.	201925	Hadke Shlok	P
12.	201931	Jog Nandini N.	P
13.	201932	Kadam Manaswini M.	P
14.	201933	Kadam Mrunalini M.	P
15.	201934	Kadam Shivrathna S.	P
16.	201936	Karandikar Shrinidhi K.	P
17.	201940	Kopulwar Tanvi N.	P
18.	201948	Naik Purnima S.	P
19.	201951	Nandgude Akshat R.	P
20.	201952	Pardeshi Atharv J.	P
21.	201954	Pawar Shripad D.	P
22.	201956	Phadtare Vedant S.	P
23.	201963	Shete Ritika D.	P
24.	201965	Thikekar Vighnesh S.	P
25.	201966	Timande Dinesh P.	P
26.	201967	Ware Rutuja D.	P
27.	201970	Dhavsle Vinit	P
28.	201971	Khiri Abhishekkumar	P
29.	201964	Shewadkar Atharva S.	P

PRINCIPAL
(SIGNATURE)

Maharashtra State Institute of
Hotel Management and Catering Technology





Guest lecture on Yield Management

Type of the Event: Guest Lecture

Date of the Event : 2 November 2022

Conducted by : Mr. Malay Ingale, Cinema Head, PVR Cinema

Objectives :

- To understand the importance of yield management
- Departmentalization in Cinema Theatres
- Different types of food items served in the cinema theatre

Organised By : MSIHMCT														
Event Coordinator		Dr. Vidya Kadam												
Topic Covered : Yield Management														
Venue		Conference Room		Time / Duration		10.30 – 11.30 am								
Total Number of Participants		Students		Faculty		Non-Teaching								
26		25		1		-								
Event Details		A guest lecture was conducted on 2 nd of November by Mr. Malay Ingale on Yield Management.												
Type of Learning Outcome (Tick the appropriate option)														
Contextualization of Knowledge		Praxis and technique		Critical Thinking		Research		Soft Skills						
✓				✓										
Learning Outcome		Attendees learned from Mr. Malay Ingale about the importance of yield management.												
Mapping of the event with PO and CO														
Subject Code	Subject Name	Course Outcome	P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
C 701	Sp. Accom		✓	✓	✓									✓



Enclosures:

- ✓ Function Prospectus
- Notice
- Poster / Brochure
- ✓ Correspondence trail
- ✓ Attendance Sheet (Wherever applicable)
- ✓ 360 Feedback
- ✗ Remuneration paid if any
- ✓ 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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GUEST LECTURE ON YIELD MANAGEMENT HELD ON 2 NOVEMBER - 2022





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REF: MSIHMC/UG-PG/SS/2022/ 118

Date: 31/10/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Concept of yield Mgt. in Entertainment Industry [PVR] Date of Event: 02/11/2022

Programme: BHMCT / MHMCT Year: 1st / 2nd / 3rd / Final Day: Wednesday
Sp. Accommodation. Year 2022 Time: 10:30 am to 11:30 am.

Types of Function:

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

Guest Profile / Name: Mr. Malay L. Ingale
Cinema Head - PVR

Faculty Coordinating: Dr. Vidya Kadam

Venue:

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

Sr. No. of SCA Registrar 129

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
					Food Prod.	Service	Staff
Breakfast							
Tea							
Lunch							
PMT							
Takeaways	11:00	01	-	-	H. Pooja P. [Signature]		Shakhen [Signature]



ROOM DIVISION MANAGEMENT ARRANGEMENT:

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

Flower Arrangement: _____

Camera : _____

Special Instruction: _____

STUDENT IN CHARGE:

Food Production: _____

Food & Beverage Service: _____

Accommodation: _____

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

Principal

PRINCIPAL

Principal

Principal

Principal

Principal

Principal



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

REF: MSIHMCTRS/BHMCT/2022/ 1133

Date: 2.11.2022

To,
Mr. Malay Ingale
Cinema Head,
PVR Cinema,
Pune.
M – 7350695356.

Dear Mr. Malay Ingale,

Greetings from M.S.I.H.M.C.T.R.S. !!

On behalf of the MSIHMCT team, we would like to extend a heartfelt thank you for sparing your valuable time and accepting our invitation for the session on "Concept of Yield Management in Multiplex" on 2nd November, 2022.

This session was appreciated by the students. It was indeed a great session!

Thank you for all your support.

Looking forward to your association in the future!

With regards,

Dr. Seema Zagade



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FINAL YEAR – 2022-23 Even Sem

EVENT:- Guest Lecture on Yield Management

Date:- 2/11/22

Sr. No.	Roll No.	Student Name	Sign
1.	201902	Baghel Sachin D.	P
2.	201903	Barkade Ritika S.	P
3.	201910	Borse Shruti M.	P
4.	201911	Chavan Rajeshwari U.	P
5.	201912	Chavan Sakshi G.	P
6.	201915	Choudhari Kasturi P.	P
7.	201917	Deshpande Madhav S.	P
8.	201918	Deshpande Sakshi V.	P
9.	201919	Dimbar Aditya S.	P
10.	201920	Gaikwad Joel R.	P
11.	201925	Hadke Shlok	P
12.	201931	Jog Nandini N.	P
13.	201932	Kadam Manaswini M.	A
14.	201933	Kadam Mrunalini M.	A
15.	201934	Kadam Shivratri S.	P
16.	201936	Karandikar Shrinidhi K.	P
17.	201940	Kopulwar Tarvi N.	P
18.	201948	Naik Purnima S.	P
19.	201951	Nandgude Akshat R.	A
20.	201952	Pardeshi Atharv J.	P
21.	201954	Pawar Shripad D.	P
22.	201956	Phadtare Vedant S.	A
23.	201963	Shete Ritika D.	P
24.	201965	Thikekar Vighnesh S.	P
25.	201966	Timande Dinesh P.	P
26.	201967	Ware Rutuja D.	P
27.	201970	Dhavaile Vinit	P
28.	201971	Khurid Abhishekkumar	P
29.	201964	Shewadkar Atharva S.	P





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Industry expert/ Guest lecture/Demonstrator feedback

Date 02/11/2022

NAME OF HOTEL/ ORGANISATION

PVR

NAME OF THE FACILITATOR

Malay Laxmikant Ingale

DESIGNATION

Cinema Head

Please circle the relevant score

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

Signature of facilitator





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: 02/11/2022

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT
NAME OF THE RESOURCE PERSON : Mr. Malay Ingale
NAME OF THE EVENT : Guest Lecture
NAME OF STUDENT : Dinesh Timande
ENROLLMENT NO (INST.) : 201966

Please circle the relevant score

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

Dinesh
Signature of student





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


Date: 2/11/22

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT
NAME OF THE RESOURCE PERSON : Mr. Malay Tingle
NAME OF THE EVENT : Guest Lecture
NAME OF STUDENT : Nandini Jog
ENROLLMENT NO (INST.) : 201931

Please circle the relevant score

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


Signature of student





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Date: 2/11/22

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT
NAME OF THE RESOURCE PERSON : Mr. Malay Ingale
NAME OF THE EVENT : Guest Lecture
NAME OF STUDENT : Rutuja D. Ware
ENROLLMENT NO (INST.) : 201967

Please circle the relevant score

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

Rutuja
Signature of student





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Date: 02/11/2022

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT
NAME OF THE RESOURCE PERSON : Mr. Malay Ingale
NAME OF THE EVENT : Guest Lecture
NAME OF STUDENT : Shrinidhi Kasondikar
ENROLLMENT NO (INST.) : 201936

Please circle the relevant score

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

Shrinidhi
Signature of student





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Innovative millet product making competition.

Type of the Event: Start up and innovation.

Date of the Event: 15 May 2023

Conducted by: MSIHMCTRS, Pune

Objectives:

- To raise awareness about nutritional benefits of millets and promote their consumption.
- To encourage participants to showcase their culinary skills and creativity in preparing delicious and innovative millet-based dishes.

Organised By: Start up and innovation cell												
Event Coordinator	Mr. Abhay Manolkar	Ms. Pooja Pawar										
Venue	MSIHMCT	Time / Duration	01 hour									
Total Number of Participants	Students	Faculty	Non-Teaching									
28	19	05	04									
Event Details	The session was covered under start up and innovation cell											
Type of Learning Outcome (Tick the appropriate option)												
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills								
		✓										
Learning Outcome	Students gained better understanding of the health benefits, nutritional value, and culinary versatility of millets. They were able to do menu planning based on millets and creating new innovative millet-based dishes.											
Mapping of the event with PO and CO		Program Outcome										
Start up and innovation 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
	✓		✓		✓							



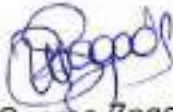
Enclosures:

- Function Prospectus
- Correspondence trail
- Attendance Sheet
- 360 Feedback
- Photographs of the event



ABHAY. M.

Name and Sign of Event Coordinator



Dr. Seema Zagade

PRINCIPAL
(BHMCT)

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





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☎ - 25676640 Email: mshimctsoffice@gmail.com, web site: mshimctrs.in

REF: MSHIMCT/UG-PG/SS/2023/372

Date: 11 MAY, 2023.

FUNCTION PROSPECTUS CUM OFFICE ORDER

INNOVATIVE KILLET PRODUCT MAKING

Name of the Event: **COMPETITION UNDER START UP & INNO** Date of Event: **15 MAY 20**
- VAYSON CELL

Programme: **BHMCT / MHMCT** Year: **1st / 2nd / 3rd / Final** Day: **15 MAY, 2023**
Year: Time: **11:30 am onwards**

Types of Function: • Meeting • Interview • Guest lecture • Workshop
• Seminar • Visit • Others (Please Specify) - **COMPETITION**

Guest Profile / Name & Designation / Organization: **: CHEF. NILISH LIMAYE.**

Faculty In - Charge: **: MR. SACHIN R.**

Venue: • Classroom • Iris • Zafraan • Conference
• Assembly Hall • Board Room • Principal Office
+ DINING ROOM & BTK.

Sr. No. of SCA Registrar **183**

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
					Food Prod.	Service	Staff
Breakfast							
Tea							
Lunch	1:30 pm 20		Zafraan	ATK.	Ashay. M.	Sampada. P.	Sushama. S.
PMT							
Takeaways							



ROOM DIVISION FACULTY INCHARGE:

Team RDM.

- ☒ Venue and Set up :
☒ Linen :
☒ Flower Arrangement :
☒ Function Board :
☒ Escorting :
☒ Social Media In charge :
☒ Photography :

Media update after event – Face Book ☐ Instagram ☐STUDENT IN CHARGE:

- Food Production : Chinmay. C.
 Food & Beverage Service : MAHIL. W.
 Rooms Division : Madhuri. C.
 Social Media / Media : Pratiksha. Kure.

CIRCULATED TO ALL FACULTY AND STAFF

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

Social Media updated on 16 MAY 2023 Signature

Principal
 (BHMCT)
 Maharashtra State Institute of
 Hotel Management & Catering Technology
 Shivajinagar, Pune-411018





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

REF: MSIHMCSTRS/BHMCT/2023/375

Date: 15.05.2023

To,
Chef Nilesh Limaye,
Pune.

Dear Chef Nilesh Limaye,

Greetings from M.S.I.H.M.C.T.R.S. !!

On behalf of the MSIHMCSTRS (Degree) team, we would like to extend a heartfelt gratitude for your valuable contribution to the Millet Day-Competition as an esteemed Judge and Guest Speaker. Your insightful and informative speech was truly inspiring and left a lasting impact on all the participants.

Yours speech not only educated us on the importance of millets but also motivated us to make healthier food choices and to promote the use of millet in our daily diet.

Once again, I would like to express my sincere appreciation for your contribution to the Millet Day competition. Your presence made a significant difference and we are truly grateful for your time and effort.

We hope to have your guidance again in the future as well.

Warm regards,


Dr. Seema Zagade
I/c. Principal


Recd. Nilesh Limaye

o/c
प्रमुख
प्रा. प्रि. 15/5/23
महाराष्ट्र राज्य इन्स्टिट्यूट ऑफ हॉटेल
मॅनेजमेंट अँड कॅटरिंग टेक्नॉलॉजी,
(पदवी व पदव्युत्तर पदवी)
शिवाजीनगर, पुणे-४११ ०१६





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

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Attendance for millet competition on 15th May 2023

Sr. No.	Name	Class	Millet used
1.	Abhishek katwate	FYBHMCT 1	Kodu
2.	Abhijeet katwate	FYBHMCT 1	Rajgira
3.	Nishad Gokhale	FYBHMCT 1	Barnyard
4.	Adwait Deshpande	FYBHMCT 1	Samai
5.	Saksham Jadhav	FYBHMCT 1	Foxtail
6.	Om umardand	FYBHMCT 2	Browntop
7.	Shivani	FYBHMCT 2	Buckwheat
8.	Anish jere	FYBHMCT 1	Barnyard
9.	Rupali bobade	FYBHMCT 1	Samai
10.	Sahil dhebe	FYBHMCT 1	Bajra
11.	Manoj T	FYBHMCT 2	Proso
12.	Mrunal Pathak	SYBHMCT 2	Browntop
13.	Darshan pandure	SYBHMCT 2	Jowar
14.	Atharva kadam	SYBHMCT 1	Rajgira
15.	Shudhanshu borade	SYBHMCT 1	Foxtail
16.	Swajit aswar	SYBHMCT 1	Bajra
17.	Aditi belhekar	SYBHMCT 1	Buckwheat
18.	Mitra Rao	SYBHMCT 2	Nachni
19.	Yash aivale	SYBHMCT 1	Nachni


ABHAY . M.


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



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Date: 15/05/2023

Student feedback

NAME OF COMPETITION

Innovative Millet Making competition
under startup & innovation cell.

NAME OF STUDENT

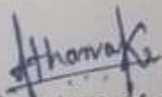
: Atharva Laxman Kadam


ENROLLMENT NO (INST.)

: 202152

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Do you consider millet as a healthy food	5	4	3	2	1
2	Whether enough time given for planning and preparation	5	4	3	2	1
3	Whether the required millet was provided to you during the competition.	5	4	3	2	1
4	Were you given sufficient tools and utensils during the competition	5	4	3	2	1
5	How you overall rate the competition	5	4	3	2	1
TOTAL SCORE <u>25</u> OUT OF 30						


Signature of student


PRINCIPAL
(BHMCT)

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



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A Millet Competition





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

Insight to institutional catering

Type of the Event: Guest lecture

Date of the Event: 01 June 2022

Conducted by: Ms. Neeta Patil.

Objectives:

- To develop skills in planning menus that are balanced, varied, and appealing to various institution.
- To understand the logistical aspects of large-scale food production and service, including procurement, storage, preparation, and distribution.
- To study institutional catering with respect to technology advancements to enhance all aspects of food service operations

Summary

The lecture on studying institutional catering provided an overview of the key concepts, objectives, and learning outcomes associated with the field. Ms Neeta Patil highlighted the importance of understanding the unique challenges and opportunities in providing food services to large groups of people in institutional settings such as schools, and corporate offices.

The lecture began with an introduction to institutional catering, explaining its significance in providing nutritious and quality food to diverse populations. Ms Patil also discussed the objectives of studying institutional catering, including understanding food service management principles, ensuring food safety and hygiene, and managing costs effectively. A significant portion of the lecture was dedicated to discussing the role of technology in institutional catering. The lecturer emphasized how technology can enhance efficiency, improve food quality, and enhance the customer experience.

Learning outcomes:

- The lecture focused on the principles including menu planning, food preparation, kitchen management, and customer service.
- The students were able understand the steps in planning nutritious and balanced menus that cater to the dietary needs and preferences of different populations.
- The lecture provided insight to use technological tools and systems relevant to food service operations, such as inventory management software, and various advancement in food production equipment.

Overall, the lecture provided valuable insights into the field of institutional catering and highlighted the importance of studying this area for those interested in pursuing careers in food service operations.

Enclosures:

- Function Prospectus
- Attendance Sheet
- 360 Feedback

Name and Sign of Event Coordinator

Dr. Anita Moodliar

Principal

(SHMCT)

Maharashtra State Institute of





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REF: MSIHMC/UG-PG/SS/2022/413

Date: 25 JUNE 20
28 MAY 2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: INSIGHT TO INSTITUTIONAL CATERING Date of Event: 01 JUNE 2022

Programme: BHMCT / MHMCT Year: 1st / 2nd / 3rd / Final Day: WEDNESDAY
Year: Time:

Types of Function:

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

Guest Profile / Name: MRS. NEETA PATIL

Faculty Coordinating: ABHAY MANOLKAR

Venue:

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

Sr. No. of SCA Registrar : 102

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen:

Nos.

Faculty In-charge:

Flower Arrangement:

Camera :

Special Instruction:

STUDENT IN CHARGE:



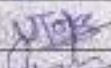

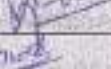


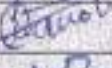


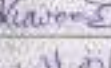

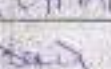

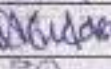
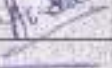

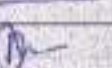
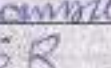
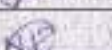





Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Dr. S. Zagade		15.	Ms. S. Mantri	
2.	Mr. S. Rayarikar		16.	Ms. U. Toke	
3.	Mr. V. Sarup		17.	Mr. S. Jagade	
4.	Dr. V. Kadam		18.	Mr. D. Ishte	
5.	Mr. D. Joshi		19.	Mr. P. Padvekar	
6.	Mr. A. Manolkar		20.	Mr. S. Deshmukh	
7.	Mr. C. Sahasrabudhe		21.	Mr. V. Kaware	
8.	Ms. S. Paranjpe		22.	Ms. R. Jadhav	
9.	Mr. D. Janvekar		23.	Mr. R. Khilare	
10.	Ms. P. Pawar		24.	Mr. A. Adsule	
11.	Ms. A. Manna		25.	Ms. S. Deokar	
12.	Mr. R. Gade		26.	Ms. J. Kamble	
13.	Ms. D. Mame		27.	Mr. S. Rathod	
14.	Ms. N. Dimble				

Principal





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Type of the Event: **Insight to Institutional Catering**

Attendance : **SYBHMCT**

Sr. No.	Roll No.	Remark	Attendance
1.	202001	Aacharya Hrishikesh Umesh	P
2.	202002	Aher Gargi Darshan	A
3.	202004	Attar Afroj Salim	P
4.	202005	Babar AtharvaRajendra	P
5.	202006	Baig Irram Samir	P
6.	202007	Barangule Sanika Vikas	P
7.	202008	Bhegade Parth Dnyanshwar	P
8.	202009	Bhosale Harshada Baburao	P
9.	202010	Bhosale Jaya Prakash	A
10.	202011	Bodke Pooja Dharmnath	P
11.	202012	Borate Dhiraj Ajit	A
12.	202013	Borawake Abhishek Pandurang	A
13.	202014	Budhe Aniket Subhash	P
14.	202015	Chandegra Eshita Jitendra	A
15.	202016	Chavan Omkar Sandip	P
16.	202017	Chaware Prajwal Kiran	P
17.	202018	Chincholikar Raj Shankumar	P
18.	202019	Dalvi Akanksha Fulchand	A
19.	202020	Dalvi Pranjali Sumesh	P
20.	202021	Deepake Sandesh Gautam	P
21.	202022	Dere Aakash Chandrashekhar	A
22.	202023	Dimble Diksha Vitthal	P
23.	202024	Dukare Swaraj Rajesh	A
24.	202025	Dumbare Yash Vilas	A
25.	202026	Dusane Lokesh Rajesh	P
26.	202028	Gadgil Om Vinayak	A
27.	202029	Gadre Omkar Bapu	A
28.	202030	Gaikwad Aniket Popat	P
29.	202031	Gaikwad Ayush Raju	A
30.	202032	Gaikwad Pandurang Sandipan	P
31.	202033	Gaikwad Prabodh Vijay	P
32.	202034	Gaikwad Sakshi Suresh	P
33.	202035	Gaikwad Shravani Kailas	P
34.	202036	Gaikwad Shreyash Ashish	P
35.	202037	Gaikwad Tanvi Mukesh	P



36.	202038	Galinde Chetana Shekhar	A
37.	202039	Gawali Jay Santosh	P
38.	202040	Gawade Shweta Shivaji	P
39.	202041	Gosavi Aditya Jayawant	P
40.	202042	Gude Rutwij Vijay	P
41.	202043	Gujar Mitesh Sanjay	A
42.	202044	Hatkar Suhani Amol	P
43.	202045	Hundiware Vaishnavi Dhananjay	P
44.	202046	Jadhav Atharva Suhas	P
45.	202047	Jadhav Sakshi Pravin	P
46.	202048	Jalgi Siddhi Ramesh	P
47.	202049	James PremAashish	P
48.	202050	Joshi Jayesh Jitendra	P
49.	202051	Joshi Padmnabh Shashikant	P
50.	202052	Joshi Vipul Jayesh	P
51.	202053	Kagne Shankar Suresh	P
52.	202054	Kahar Hrishikesh Rahul	P
53.	202055	Kamble Dayanand Utkarsh	P
54.	202056	Kanade Sakshi Santosh	P
55.	202057	Kate Atharva Ajti	P
56.	202058	Kathe Saurav Harshal	P
57.	202059	Ketkar Mihir Prashant	P
58.	202060	Kharat Omkar Sakharan	P
59.	202061	Khemchandani Aryan Sunil	P
60.	202062	Kolambekar Atharva Narendra	P
61.	202063	Kondhalkar Om Manoj	P
62.	202064	Kulkarni Manali Milind	P
63.	202065	Kumavat Atharv Nanasaheb	P
64.	202066	Kunal Kishori Lal	P
65.	202067	Kurve Sharwari Rajesh	P
66.	202068	Lohar Yash Kishor	P
67.	202069	Lokhande Pratham Ramakant	P
68.	202070	Lokhande Suchita Shashikant	P
69.	202071	Mali Smitraj Ashok	P
70.	202072	Mandavkar Revati Maruti	P
71.	202073	Marathe Mayura Sachin	P
72.	202074	Mehdi Mohd Taqi	P
73.	202075	Mohite Ayush Rupesh	P
74.	202076	More Yash Chandrakant	P
75.	202077	Mulik Anuja Sunil	P
76.	202078	Nadaf Taufeeq Saleem	P
77.	202079	Nagaonkar Sharvay Shirish	P
78.	202080	Nemaniwar Vidhi Anil	A
79.	202081	Nijampurkar Amey Amit	A
80.	202082	Nikam Dhruvjeet Dhanajirao	P
81.	202083	Panchwagh Sahil Vivek	



82.	202084	Pardeshi Mandar Prabhu	P
83.	202085	Patange Ritesh Santosh	P
84.	202086	Patil Prasad Pravin	P
85.	202087	Patil Utkarsh Udhav	P
86.	202088	Patil Vaibhavi Rajkumar	P
87.	202089	Patil Vedant Prabhakar	A
88.	202090	Pawar Revati Rajesh	P
89.	202091	Pawar Shubham Kiran	P
90.	202092	Pawar Somesh Baliram	P
91.	202093	Pawar Sourabh Ajit	P
92.	202094	Pillewan Tanmay Suresh	P
93.	202095	Pisal Vedant Nitin	P
94.	202096	Rade Sarvi Sachin	P
95.	202097	Rajemahadik Sanket Vijaysing	P
96.	202098	Rathod Karan Ramesh	P
97.	202099	Rengade Harshwardhan Santosh	P
98.	202100	Rupnir Vaibhav Gopal	P
99.	202101	Sahsrabudhe Om Rajeev	P
100.	202102	Sante Siddharth Sainath	P
101.	202103	Sarode Aditya Ankush	A
102.	202104	Sarsar Nirmitee Surendra	P
103.	202105	Sartape Vaishnavi Satish	P
104.	202106	Sathe Tejas Sopan	A
105.	202107	Sathe Yukta Rajesh	P
106.	202108	Savle Yash Abhijeet	P
107.	202109	Sharma Sahil Anand	P
108.	202110	Sharma Tannu	P
109.	202111	Shatani Ansh Neeraj	P
110.	202112	Shete Suyash Sandeep	P
111.	202113	Shinde Aditya Anil	P
112.	202114	Shinde Aditya Ravindra	P
113.	202115	Shitole Rituraj Manikrao	A
114.	202116	Sonawane Nand Siddheshwar	P
115.	202117	Suryawanshi Himanshu Sunil	P
116.	202118	Swami Kaivalya Rajendra	P
117.	202119	Tantak Manthan Pramod	P
118.	202120	Tapale Tanay Harshad	P
119.	202121	Thopte Shivani Vijaysinh	P
120.	202122	Tikhe Mukta Rajesh	P
121.	202123	Torne Nachiket Ashok	P
122.	202124	Tukshetti Shubham Ganesh	P
123.	202125	Tulse Vikrant Vijay	P
124.	202126	Tupkar Vaishnavi Balasaheb	P
125.	202127	Uttekar Aditi Maruti	P
126.	202128	Vidhate Shivam Kishor	P
127.	202129	Vishwakarma Preet Nitin	A



128.	2020130	Waghmode Mansi Tatyasaheb	P
129.	2020131	Wani Sahil Sunil	P
130.	2020132	Zalkikar Nishant Laxmikant	P
131.	2020133	Bhatkar Mayuresh Pravin	P
132.	2020134	Khole Atharva Pradeep	P
133.	2020135	Kumbhar Shubham Dilip	P
134.	2020136	Lele Madhura Uday	P
135.	2020137	Pol Pradnya Sanjay	P
136.	2020138	Wagh Atulya Vinodkumar	P
137.	2020139	Dhore Omkar Prakash	P
138.	2020140	Surve Giriraj Dinesh	P
139.	201955	Phad Shivprasad Balaji	A
140.	201857	Terwadiya Harshal Nandkishor	A

Abhay

ABHAY MANOLKAR

Signature of the faculty

Amasolite

PRINCIPAL
(BHMCT)

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Hotel Management & Technology





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Date: 01 June 22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

Meeta catering services.

NAME OF THE RESOURCE PERSON :

Ms. Meeta Patil

NAME OF THE EVENT

Tusight to institutional catering

NAME OF STUDENT :

Sauri Rade

ENROLLMENT NO (INST.) :

202096

Please circle the relevant score

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

Signature of Student

Amasolliya

PRINCIPAL
(BHICT)

Maharashtra State Institute of
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Shivajinagar, Pune-411016





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Industry expert/ Guest lecture/Demonstrator feedback

Date 01 JUNE 22

NAME OF HOTEL/ ORGANISATION

NEETA CATERING SERVICE

NAME OF THE FACILITATOR

MS. NEETA PATIL

DESIGNATION

ENTREPRENEUR

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
		5	4	3	2	1
1	Students grooming standards and body language	5	4	3	2	1
2	Spoke loudly and clearly	5	4	3	2	1
3	Students were aware of practical and operational knowledge and skills of the topic	5	4	3	2	1
4	Students possess knowledge of technological advancement in the industry	5	4	3	2	1
5	Showed dynamism and enthusiasm	5	4	3	2	1
6	Questioning frequently related to the topic	5	4	3	2	1
7	Able to understand the content delivered	5	4	3	2	1
8	How do you rate the class overall?	5	4	3	2	1
TOTAL SCORE		37 OUT OF 40				

Signature of facilitator

Neeta

Principal

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Date: 01 June 22

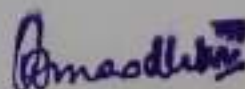
STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION : Neeta catering services
NAME OF THE RESOURCE PERSON : Ms. Neeta Patil.
NAME OF THE EVENT : Insight to institutional catering
NAME OF STUDENT : Ritesh Patange.
ENROLLMENT NO (INST.) : 202085

Please circle the relevant score

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


Signature of Student


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Date: 01 June 22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION : Heeta catering services

NAME OF THE RESOURCE PERSON : Heeta Patil

NAME OF THE EVENT : Insight to institutional catering

NAME OF STUDENT : Nadaf Tanveeq

ENROLLMENT NO (INST.) : 202078

Please circle the relevant score

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

Signature of Student

PRINCIPAL

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Date: 01 June 22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION : Neela catering services.
NAME OF THE RESOURCE PERSON : Mr. Neela Patil.
NAME OF THE EVENT : Traight to institutional catering
NAME OF STUDENT : Ravi Mandavkar
ENROLLMENT NO (INST.) : 202072

Please circle the relevant score

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

Signature of Student

Amadhiya

PRINCIPAL
(SIGNATURE)

Maharashtra State Institute of
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Pune - 411 008





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Report on Annual Theme Dinner

Type of the Event: Theme dinner

Date of the Event : 24 March 2023

Conducted by : Final Year Students

Objectives :

- Help students learn event planning, management, and execution.
- Give insights into cooking, organizing events, and working with sponsors.
- Develop skills in planning, organizing, and running big events.

Organised By : MSIHMCT														
Event Coordinator														
Topic Covered : Indian cuisine food with continental fusion.														
Venue		Zaffaran & Alfresco		Time / Duration		7.30pm onwards								
Total Number of Participants		Students		Faculty		Non-Teaching								
172		150		22										
Event Details		The final year students conceptualized and organized Annual theme dinner, JACKPOT, where Indian cuisine with continental fusion food was served. The event was held on 24th March 2023.												
Type of Learning Outcome (Tick the appropriate option)														
Contextualization of Knowledge		Praxis and technique		Critical Thinking		Research		Soft Skills						
✓		✓		✓		✓		✓						
Learning Outcome		The organization of JACKPOT provided final year students with hands-on experience in event conceptualization, coordination, and execution. The students gained insights into culinary, event management, and collaboration with sponsors.												
Mapping of the event with PO and CO				Program Outcome										
Subject Code	Subject Name	Course Outcome	P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
-	-	-	✓	✓	✓	✓				✓				✓



Enclosures:

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


Dr. Vidya Kedar

Name and Sign of Event Coordinator



Dr. Seema Zagade

Principal

PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Hotel Management & Catering Technology
Shri Chhatrapati Shivaji Maharaj Vastu Sangrahalaya, Mumbai-400016





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RESEARCH SOCIETY, PUNE
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REPORT ON ANNUAL THEME DINNER HELD ON
24 MARCH - 23





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FINAL YEAR – 2022-23 Even Sem

EVENT:- Theme Dinner

Date:- 24 March 2023

Sr. No.	Roll No.	Student Name	
1.	201901	Agrawal Jagdish	P
2.	201902	Baghel Sachin	P
3.	201903	Barkade Rinku	P
4.	201905	Bhagat Prajwal	P
5.	201906	Bhagwat Arya	P
6.	201908	Bhosale Soloni	P
7.	201909	Borkar Omkar	P
8.	201910	Borse Shrut	P
9.	201911	Chavan Rajeshwari	P
10.	201912	Chavan Sakshi	P
11.	201913	Chavnekar Madhura	P
12.	201914	Chikodkar Tanmay	P
13.	201915	Choudhari Kasturi	P
14.	201916	Dalvi Ketan	P
15.	201917	Deshpande Madhav	P
16.	201918	Deshpande Sakshi	P
17.	201919	Dimbar Aditya	P
18.	201920	Gaikwad Joel	P
19.	201921	Gaikwad Rasika	P
20.	201922	Gengaje Pankaj	P
21.	201923	Godhane Nandini	P
22.	201924	Gurav Prayot	P
23.	201925	Hacke Shlok	P
24.	201926	Heera Max	P
25.	201927	Hingane Alok	P
26.	201928	Jadhav Durga	P
27.	201929	Jadhav Prasad	P
28.	201930	Jadhav Roshni	P
29.	201931	Jog Nandini	P
30.	201932	Kadam Manaswini	P



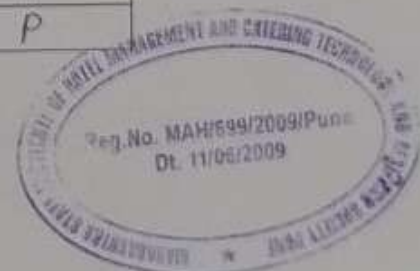
Sr. No.	Roll No.	Student Name	
31.	201933	Kadam Mrunalini	P
32.	201934	Kadam Shivratri	P
33.	201935	Kanade Prasad	P
34.	201936	Karandikar Shrinidhi	P
35.	201937	Kedari Sanskruti	P
36.	201938	Khan Junaid	P
37.	201939	Khandke Shalmali	P
38.	201940	Kopulwar Tanvi	P
39.	201941	Kulkarni Shounak	P
40.	201942	Kure Pratiksha	P
41.	201944	Muneshwar Sandesh	P
42.	201945	Musale Prasanna	P
43.	201946	Nagpure Arpita	P
44.	201947	Naik Prabhanjan	P
45.	201948	Naik Purnima	P
46.	201949	Naik Shubham	P
47.	201950	Nair Isha Vinod	P
48.	201951	Nandgude Akshat	P
49.	201952	Pardeshi Atharv	P
50.	201953	Patrudkar Vishvajeet	P
51.	201954	Pawar Shripad	P
52.	201956	Phadtare Vedant	P
53.	201957	Raghawant Shreyash	P
54.	201958	Raskar Nishigandha	P
55.	201959	Salunke Atharva	P
56.	201960	Sapkale Jayesh	P
57.	201961	Sathe Irawati	P
58.	201962	Sawane Pratik	P
59.	201963	Shete Ritika	P
60.	201964	Shewadkar Atharva	P
61.	201965	Thikekar Vighnesh	P
62.	201966	Timande Dinesh	P
63.	201967	Ware Rutuja	P
64.	201968	Badyal Manisha	P
65.	201969	Sharma Priya	P
66.	201970	Dhavale Vineet	P
67.	201971	Khird Abhishekkumar	P

[Signature]

PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Hotel Management & Catering Technology
SI 411016

[Signature]





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REF: MSIHMCT/UG-PG/SS/2023/258

Date: 21/03/2023

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Annual theme Dinner
"Jack - Pot"

Date of Event: 24/3/23

Programme: BHMCT / MHMCT

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

Day: Friday

Year

Time: 7:30 onwards.

Types of Function:

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

Guest Profile / Name &
Designation / Organization:

Faculty In - Charge:

Dr. Vidya Kadam

Venue:

- Classroom
- Iris
- Zaffran
- Conference
- Assembly Hall
- Board Room
- Principal Office
- 6th floor Terrace

Sr. No. of SCA Registrar 170

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION FACULTY INCHARGE :

Venue and Set up :
Linen :
Flower Arrangement :
Function Board :
Escorting :
Social Media In charge :
Photography :

Media update after event – Face Book ☐ Instagram ☐

STUDENT IN CHARGE:

Food Production :
Food & Beverage Service :
Rooms Division :
Social Media / Media : Darshan, Ananita & Devsh.

CIRCULATED TO ALL FACULTY AND STAFF

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

Social Media updated on 25 March 2023 Signature _____

Principal

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





Visit to Mega Meals and Cocoon Hotel

Type of the Event: Industrial visit

Date of the Event: 17 and 18 Feb 23

Conducted by: Cocoon Hotels

Objectives:

- To gain a first-hand understanding of the operations, management, and service standards of star hotels.
- To explore the design and decor of five-star hotels, including the use of high-quality materials, elegant furnishings, and stunning architectural features.
- To observe technological advancements or innovative practices used in the canteen to improve efficiency and service quality.

Organised By : MSIHMCRTS

Event Coordinator	Abhay Manolkar		
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Topic Covered: Introduction to the hotel, its brand identity, history, and unique selling points. Tour of the hotel's luxurious amenities and facilities

Venue	Magarpatta, Pune	Time / Duration	One day tour
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Total Number of Participants	Students	Faculty	Non-Teaching
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83	79	02	02
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Event Details	The study tour to Hotel Cocoon was organized for students studying hospitality management to provide them with a first-hand experience of the luxury hospitality industry and to understand the standards of service and operations maintained by a star hotel.
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Type of Learning Outcome (Tick the appropriate option)

Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
--------------------------------	----------------------	-------------------	----------	-------------

✓				
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Learning Outcome	Students learned about the importance of service excellence in luxury hospitality and observed how personalized service and attention to detail are key components of the hotel's service standards. Students had the opportunity to appreciate the design and decor of the hotel, including its use of high-quality materials, elegant furnishings, and stunning architectural features. Students learned about the hotel's sustainability practices, including efforts to reduce waste, conserve energy, and support local communities.
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Mapping of the event with PO and CO			Program Outcome											
Subject Code	Subject Name	Course Outcome	P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
		Co 01	✓	✓		✓								

Name and Sign of Event Coordinator



Dr. Seema Zagade
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)
112 - C, K.M.Munshi Marg, Bshirat Patil Chowk, Shivajinagar, Pune - 16.
☎ - 25676640 Email: msihmctrsoffice@gmail.com, web site: msihmctrs.in

REF: MSIHMCT/UG-PG/SS/2022/162

Date: 17/02/2023

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: VISIT TO MEGA MEALS ^{MEALS} CACCOON. Date of Event: 17 & 18 FEB 2023
Programme: BHMCT / MHMCT Year: 1st / 2nd / 3rd / Final Day: FRIDAY & SAT.
Time: 10:00

Types of Function:
• Meeting • Interview • Guest lecture • Workshop
• Seminar • Visit • Others (Please Specify) -

Guest Profile / Name & Designation / Organization: Mr. Sumit Bhatia.

Faculty In - Charge: Akhaya M. & Anshika M.

Venue:
• Classroom • Iris • Zaffran • Conference
• Assembly Hall • Board Room • Principal Office

Sr. No. of SCA Registrar 157

FOOD & BEVERAGE DEPARTMENT:

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



Note : online meeting with student was conducted on 15/1 and with parents on 16/2, regarding the visit as grooming standards to be maintained by the students.

ROOM DIVISION FACULTY INCHARGE :

Venue and Set up :
Linen :
Flower Arrangement :
Function Board :
Escorting :
Social Media In charge :
Photography :

Media update after event – Face Book ☐ Instagram ☐

STUDENT IN CHARGE:

Food Production :
Food & Beverage Service :
Rooms Division :
Social Media / Media :

CIRCULATED TO ALL FACULTY AND STAFF

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

Social Media updated on _____ Signature _____

Principal

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





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

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

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

Visit to: Cocoon hotel and Mega MEALS

Class FYBHMCT

Sr. No	Roll No.	Student Name	Attendance
1.	202201	Agarwal Daksh	P
2.	202202	Ambi Tanmay	P
3.	202203	Andhare Prajyot	P
4.	202204	Auti Rajat	P
5.	202205	Bakre Gandhar	P
6.	202206	Bhandare Rewati	P
7.	202207	Bhosale Shruti	P
8.	202208	Biware Tanaya	P
9.	202209	Bobade Rupali	P
10.	202210	Borawake Tanishq	P
11.	202211	Borde Vivan	P
12.	202212	Bramhe Shantanu	P
13.	202213	Chavan Swapnil	A
14.	202214	Chopade Jineet	P
15.	202215	Desale Vaishnavi	P
16.	202216	Deshpande Advait	P
17.	202217	Deshpande Atharva	P
18.	202218	Dhebe Sahil	P
19.	202219	Dhoot Ayush	P
20.	202220	Gaikwad Sujal	P
21.	202221	Gejage Amruta	P
22.	202222	Ghate Arya Ganesh	P
23.	202223	Ghorpade Prathamesh	P
24.	202224	Gokhale Nishad	P
25.	202225	Gore Bhushan	P
26.	202226	Hedao Nikhil	P
27.	202227	Howale Aniket	P
28.	202228	Ingavale Abhijeet	A
29.	202229	Jadhav Saksham	P
30.	202230	Jajjal Tejas	P



31.	202231	Jekate Rutuja	P
32.	202232	Jere Anish	P
33.	202233	Joshi Amol	P
34.	202234	Joshi Apurva	P
35.	202235	Joshi Sarthak	P
36.	202236	Joshi Yash	P
37.	202237	Kalbhor Karan	P
38.	202238	Katwale Abhijeet	P
39.	202239	Katwale Abhishek	P
40.	202240	Kekare Soham	P
41.	202241	Kharat Alharva	P
42.	202242	Kondhare Dhruv	P
43.	202243	Kurawale Harshad	P
44.	202244	Lande Rushikesh	P
45.	202245	Londhe Harsh	P
46.	202246	Londhe Nikita	A
47.	202247	Mahajan Arpan	P
48.	202248	Makasare Shalmali	P
49.	202249	Malusare Abhishek	A
50.	202250	Manolkar Piyush	P
51.	202251	Mohite Pranay	P
52.	202252	Newaskar Akshada	P
53.	202253	Nirwane Shivani	P
54.	202254	Ochani Sid	P
55.	202255	Pardhe Raj	P
56.	202256	Patel Aditya	P
57.	202257	Pawar Piyush	P
58.	202258	Pawar Yash	P
59.	202259	Phule Krishna	P
60.	202260	Pol Suraj Shir	P
61.	202261	Pore Parth	P
62.	202262	Rajemane Harshal	P
63.	202263	Rathod Karan	P
64.	202264	Sahare Mahesh	P
65.	202265	Sahare Pandurang	P
66.	202266	Saloni	P
67.	202267	Samgir Aditya	P
68.	202268	Shaikh Aabed	A
69.	202269	Shaikh Afzal	P



70.	202270	Sharma Monika	A
71.	202271	Shedge Aayush	P
72.	202272	Shelke Sarthak	P
73.	202273	Shinde Riddhi	P
74.	202274	Shirke Pranav	P
75.	202275	Shivsharan Ketki	P
76.	202276	Shujjat Ali	P
77.	202277	Singh Eshaan	P
78.	202278	Sope Aniket	P
79.	202279	Suradkar Rushikesh	P
80.	202280	Thokal Manoj	P
81.	202281	Tonde Sujal	P
82.	202282	Turekar Viraj	P
83.	202283	Umardand Om	P
84.	202284	Vhawal Sumit	P
85.	202285	Zankar Manshri	P


ABHAY .M.

Name and Sign of Event Coordinator


PRINCIPAL
(BHMCT)
Maharashtra State Institute of
Technology





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

Date: 11/12 Feb 23

Student feedback on industrial visit

NAME OF HOTEL : Mega Meals & Cocoon hotel
NAME OF STUDENT : Rupali Bobade
ENROLLMENT NO (INST.) : 202209

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	The objective of the visit was clearly defined	5	4	3	2	1
2	Participation and interaction were encouraged	5	4	3	2	1
3	The areas covered were relevant to me	5	4	3	2	1
4	The content was organized and easy to follow.	5	4	3	2	1
5	The visit experience will be useful to me	5	4	3	2	1
6	The quality of instruction was good.	5	4	3	2	1
7	The facilitator met the visit objectives	5	4	3	2	1
8	The time span allotted for visit was sufficient	5	4	3	2	1
9	Would you recommend the organization for visit for other class	5	4	3	2	1
10	How do you rate the visit overall?	5	4	3	2	1
TOTAL SCORE <u>46</u> OUT OF 50						

Signature of student

PRINCIPAL
(BHMCT)

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





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

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

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


Date: 17/18 Feb 23

Student feedback on industrial visit

NAME OF HOTEL : Megha Mahal Coroon Hotel
NAME OF STUDENT : Abhijeet Katwate
ENROLLMENT NO (INST.) : _____

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	The objective of the visit was clearly defined	(5)	4	3	2	1
2	Participation and interaction were encouraged	5	(4)	3	2	1
3	The areas covered were relevant to me	(5)	4	3	2	1
4	The content was organized and easy to follow.	5	(4)	3	2	1
5	The visit experience will be useful to me	(5)	4	3	2	1
6	The quality of instruction was good.	(5)	4	3	2	1
7	The facilitator met the visit objectives	5	(4)	3	2	1
8	The time span allotted for visit was sufficient	5	4	(3)	2	1
9	Would you recommend the organization for visit for other class	(5)	4	3	2	1
10	How do you rate the visit overall?	(5)	4	3	2	1
TOTAL SCORE <u>45</u> OUT OF 50						


Signature of student


PRINCIPAL
(BHMCT)

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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, Baharat Patil Chowk, Shivajinagar, Pune - 411 006.

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

Date: 17/2/2023

Student feedback on industrial visit

NAME OF HOTEL : MEGA METRO & COCOON HOTEL
NAME OF STUDENT : Dhruv Kondhare
ENROLLMENT NO (INST.) : _____

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	The objective of the visit was clearly defined	5	4	3	2	1
2	Participation and interaction were encouraged	5	4	3	2	1
3	The areas covered were relevant to me	5	4	3	2	1
4	The content was organized and easy to follow.	5	4	3	2	1
5	The visit experience will be useful to me	5	4	3	2	1
6	The quality of instruction was good.	5	4	3	2	1
7	The facilitator met the visit objectives	5	4	3	2	1
8	The time span allotted for visit was sufficient	5	4	3	2	1
9	Would you recommend the organization for visit for other class	5	4	3	2	1
10	How do you rate the visit overall?	5	4	3	2	1
TOTAL SCORE <u>42</u> OUT OF 50						

Signature of student

(3)


PRINCIPAL
(BHMCT)
Maharashtra State Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411006





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

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

☎ - 25676640 Email: msihmettpo@gmail.com, web site: msihmetrs.in

Date: 11/18 Feb 23

Student feedback on industrial visit

NAME OF HOTEL : Megha Megala Cocain Hotel
NAME OF STUDENT : Vaishnavi Desale
ENROLLMENT NO (INST.) : _____

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	The objective of the visit was clearly defined	5	(4)	3	2	1
2	Participation and interaction were encouraged	(5)	4	3	2	1
3	The areas covered were relevant to me	5	(4)	3	2	1
4	The content was organized and easy to follow.	(5)	4	3	2	1
5	The visit experience will be useful to me	(5)	4	3	2	1
6	The quality of instruction was good.	5	(4)	3	2	1
7	The facilitator met the visit objectives	(5)	4	3	2	1
8	The time span allotted for visit was sufficient	5	4	(3)	2	1
9	Would you recommend the organization for visit for other class	(5)	4	3	2	1
10	How do you rate the visit overall?	(5)	4	3	2	1
TOTAL SCORE <u>45</u> OUT OF 50						

Vaishnavi
Signature of student

Principal
PRINCIPAL
(SIGNATURE)

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: msihmettpo@gmail.com, web site: msihmetts.in

Industry expert/ Guest lecture/Demonstrator feedback

Date 18/02/2023

NAME OF HOTEL/ ORGANISATION

Cocoon Hotel

NAME OF THE FACILITATOR

Vijay Bagul

DESIGNATION

Manager

Please circle the relevant score

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

Vijay Bagul
Signature of facilitator

Principal
PRINCIPAL
(BHMCT)

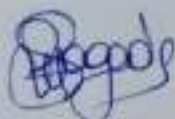
Maharashtra State Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411016



Visit to: Mega Meals And Cocoon Hotel

Class: FYBHMCT





PRINCIPAL
(BHMCT)

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





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.MunshiMarg, BahiratPatil Chowk, Shivajinagar, Pune – 16.

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

Report on “Workshop on Molecular Mixology”

Date: 09 November 2022

Time: 11.00 am Onwards.

Resource: Mr. Shreyas Gogle, Flairrology

Objective: To understand the different Cocktails families and their variations.

Report:

The workshop was organised for the Final year BHMCT students.

In the workshop, participants understood the scientific principles behind molecular mixology techniques, gaining proficiency in executing. They got creativity by experimenting with unique flavors and textures, while also prioritizing safety in handling hazardous materials. Participants refined their presentation skills, ensuring cocktails were visually appealing and catered to guest preferences. Additionally, they learned the art of culinary pairing, enhancing the overall dining experience. Finally, equipped with problem-solving abilities, participants embraced innovation, pushing the boundaries of traditional cocktail-making.

PRINCIPAL
(BHMCT)

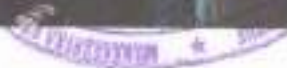
de
Maharashtra State Institute of
Management & Catering Technology
Shivajinagar, Pune-411016





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

Cocktail demonstration- Flairolgy





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

412 - C, K.M. Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune - 16.
☎- 25676640 Email: msihmctrsoffice@gmail.com, web site: msihmctrs.in

REF: MSIHMC/UG-PG/SS/2022/1203

Date: 4/11/22.

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Workshop on Molecular
Minology.

Date of Event: 9/11/22.

Programme: BHMCT / MHMCT Year: 1st + 2nd + 3rd Final

Day: Wednesday.

Year

Time: 11:00 am.

Types of Function:

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

Guest Profile / Name: Shreyas Google Minology.

Faculty Coordinating: Sampada Paranjpe.

Venue:

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

Sr. No. of SCA Registrar 124

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: Nos. Faculty In-charge:

Flower Arrangement:

Camera : Prabhakaran. N.

Special Instruction:

STUDENT IN CHARGE:

Food Production:

Food & Beverage Service: Vishwajeet. P.

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

Principal
Principal
(BHMCT)
Maharaja State Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411013





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING
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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: MSIHMC/UG-PG/2022/

Date: 09.11.2022

To,
Mr. Shreyas J. Gugale
Business Development Manager
Saksham, Impex

Dear Mr. Shreyas,

Greetings from M.S.I.H.M.C.T.!!

We sincerely thank you for sharing your knowledge on 'Flair Bartending and Molecular Mixology' with our students.

The session was immensely appreciated by the students which will help them in the future.

Look forward to your continued support.

Thank you once again.

Warm regards,



Principal

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





Pharmacist Day Celebration Cake – Spring

Type of the Event: Entrepreneurship development Activity

Date of the Event: 25th September, 2022.

Objectives:

- To develop creativity and innovativeness amongst the students.
- To cultivate and Entrepreneurial mindset.
- To foster an environment of team work and coordination between various departments.

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		05				04				01				
Event Details		A 10kg Pina-colada cake with hand-made edible flowers celebrating the season of spring was prepared on order for Pharmacist day 2022 celebration for the D.Y. Patil Institute.												
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 in making and handling a 10kg cake. The box and packaging for the same was made in-house. The transportation of the cake and finishing at the venue was also done by the students.												
Mapping of the event with PO and CO						Program Outcome								
Subject Code	Subject Name	Course Outcome	P1	P2	P3	P4	P5	P6	P7	P8	P9	P10	P11	P12
				✓	✓			✓	✓	✓		✓		✓

Enclosures:

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

Abhay M

Name and Sign of Event Coordinator

Dr. Seema Zagade

Dr. Seema Zagade
Principal
(BHMCT)





Pooja Pawar <pooja@msihmctrs.in>

Fwd: Gateaux for The Pharmacist Day

Dr. Seema Zagade <principal@msihmctrs.in>
To: pooja@msihmctrs.in

13 September 2023 at 14:44

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

From: **Dr. Seema Zagade** <principal@msihmctrs.in>
Date: Mon, 12 Sept 2022 at 11:04
Subject: Gateaux for The Pharmacist Day
To: <anup.pavekar@dpu.edu.in>

Respected Sir,

Greetings from MSIHMCT, Pune!!

We at MSIHMCT take pride and honour to be chosen for enriching your celebration for 'The Pharmacist Day' which is on September 25, 2022, Sunday, with our customized Gateaux.

We would like to suggest one of the recent trending flavour - "Pina Colada" for this event. The decadent Gateaux will have rich tender coconut with a mixture of fresh pineapple taking you on a tropical journey. We would also provide you with disposables required for service of the same.

The theme of the cake has been planned as suggested by Mr. Anup.

The cost of this 10kg Gateaux and packaging, including the disposables for this 100 pax occasion, will be Rupees. 14000/- only.

Please ensure the Gateaux, that will be ready by 12.00pm on September 25, 2022, Sunday, is to be picked up from Maharashtra State Institute of Hotel Management and Catering Technology, Shivaji Nagar, Pune - 411016, at the said time.

We would appreciate a 50% advance (Rs. 7000/- approx.) as a token of confirmation by September 14th, 2022, 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 –

Mr. Abhay Manolkar – +91 7249014701

Ms. Pooja Pawar - +91 9527681265

Regards,

Dr. Seema Zagade

Principal

MSIHMCT PUNE





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: PHARMACIST DAY CAKE (Spring) 2022

SR. NO	YEAR	NAME OF THE STUDENT	24/9	25/9
1.	SYBHMCT	Swapna Kulkarni	P	P
2.	SYBHMCT	Gautam Shinde	P	P
3.	SYBHMCT	Atharva Sasane	P	P
4.	SYBHMCT	Utkarsha Dhumal	P	P
5.	SYBHMCT	Mitra Rao	P	P

Signature of the Faculty-Incharge





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☎ - 25676640 Email: msihmettpo@gmail.com, web site: msihmetrs.in

Date: 25/09/22

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Pharmacist Day cake

YEAR OF THE EVENT

2022

NAME OF STUDENT

Gautam Shinde

ENROLLMENT NO (INST.)

2021143

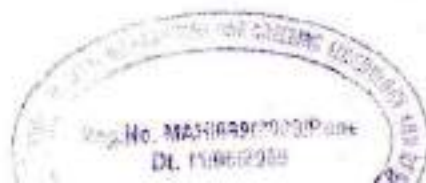
Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
1.	Effectiveness of teamwork	<u>5</u>	4	3	2	1
2.	Adequacy of resources	<u>5</u>	4	3	2	1
3.	Clarity of Instructions	<u>5</u>	4	3	2	1
4.	Time Management	5	<u>4</u>	3	2	1
5.	Contribution of activity towards learning new skills	5	<u>4</u>	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	<u>4</u>	3	2	1
9.	Support of facilitator	<u>5</u>	4	3	2	1
10.	Overall satisfaction with the activity	<u>5</u>	4	3	2	1

Learning Outcome: Learnt time management.

TOTAL SCORE 47 OUT OF 50

Signature of Student





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

Date: 25/09/22

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Pharmacist Day cake

YEAR OF THE EVENT

25th Sept. 2022

NAME OF STUDENT

Mitra Rao

ENROLLMENT NO (INST.)

: 2021102

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: <u>learned to make fondant based flowers & floral arrangement</u>						
TOTAL SCORE <u>47</u> OUT OF 50						

Signature of Student



DJP Spring

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PUNE



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Date: 25/9/22

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Pharmacist Day Cake

YEAR OF THE EVENT

25th Sept 2022

NAME OF STUDENT

Subarna Kulkarni

ENROLLMENT NO (INST.)

202166

Please circle the relevant score -

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

Learning Outcome: Learned new icing /decorating techniques.

TOTAL SCORE 49 OUT OF 50

Subarna
Signature of Student



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AND RESEARCH SOCIETY, PUNE



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PHARMACIST DAY CELEBRATION (SPRING THEME)

24th – 25th September 2022

Flavor: Pina colada with edible sugar flowers





PMS Demo Report

Type of the Event: Demo

Date of the Event : 12 September 2022

Conducted by : Ms. Pooja, Front Office Associate, Yash Regency

Objectives :

- To learn about functioning of property management system
- To understand the creation of manual reservation
- To learn about generation of invoice

Organised By : MSIHMCT														
Event Coordinator		Dr. Vidya Kadam												
Topic Covered : Property Management System														
Venue		Yash Regency					Time / Duration							
Total Number of Participants		Students					Faculty			Non-Teaching				
24		23					1			-				
Event Details		A demo on property management system was conducted by Ms. Pooja at Yash Regency on 12 th September 2022.												
Type of Learning Outcome (Tick the appropriate option)														
Contextualization of Knowledge		Praxis and technique			Critical Thinking			Research			Soft Skills			
Learning Outcome		Attendees learnt from Ms. Pooja about various operation systems followed in Front Office Department.												
Mapping of the event with PO and CO				Program Outcome										
Subject Code	Subject Name	Course Outcome	P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
C 601	Sp. Accom.		✓	✓							✓			✓

Enclosures:

- ✓ Function Prospectus
- Notice
- Poster / Brochure
- Correspondence trail
- ✓ Attendance Sheet (Wherever applicable)
- ✓ 360 Feedback
- Remuneration paid if any
- ✓ Photographs of the event

Name and Sign of Event Coordinator

Dr. Seema Zagade

PRINCIPAL
(BHMCT)

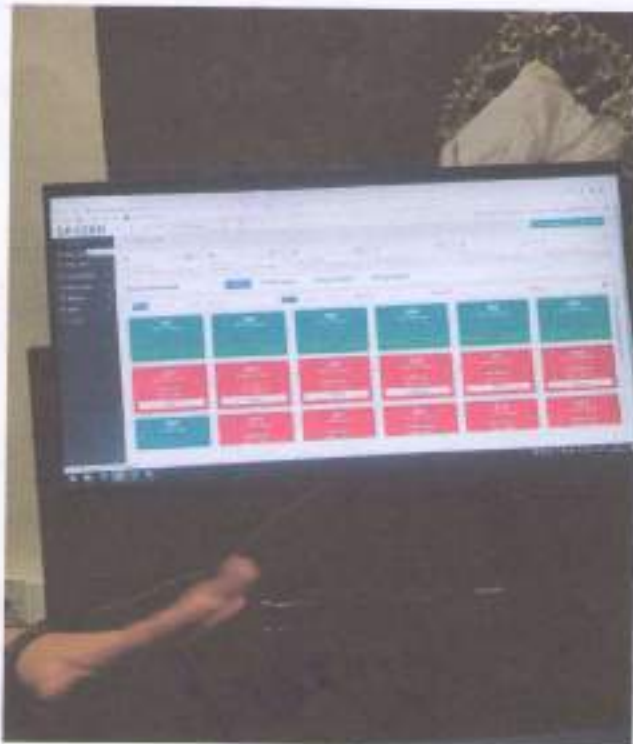
Maharashtra State Institute of Hotel Management and Catering Technology and Research Society, Pune





PMS DEMO REPORT HELD ON 12 SEPTEMBER

- 22



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FINAL YEAR – 2022-23 Even Sem

EVENT:- Demo about Property Management System

Date:- 12.9.22

Sr. No.	Roll No.	Student Name	Sign
1.	201902	Baghel Sachin D.	P
2.	201903	Barkade Ritika S.	P
3.	201910	Borse Shruti M.	P
4.	201911	Chavan Rajeshwari U.	P
5.	201912	Chavan Sakshi G.	P
6.	201915	Choudhari Kasturi P.	P
7.	201917	Deshpande Madhav S.	P
8.	201918	Deshpande Sakshi V.	P
9.	201919	Dimbar Aditya S.	P
10.	201920	Gaikwad Joel R.	A
11.	201925	Hadke Shlok	P
12.	201931	Jog Nandini N.	P
13.	201932	Kadam Manaswini M.	A
14.	201933	Kadam Mrunalini M.	P
15.	201934	Kadam Shivratna S.	A
16.	201936	Karandikar Shrinidhi K.	P
17.	201940	Kopulwar Tarvi N.	A
18.	201948	Naik Purnima S.	P
19.	201951	Nandgude Akshat R.	P
20.	201952	Pardeshi Atharv J.	P
21.	201954	Pawar Shripad D.	A
22.	201956	Phadtare Vedant S.	P
23.	201963	Shete Ritika D.	P
24.	201965	Thikekar Vighnesh S.	P
25.	201966	Timande Dinesh P.	A
26.	201967	Ware Rutuja D.	P
27.	201970	Dhavale Vinit	P
28.	201971	Khird Abhishekkumar	P
29.	201964	Shewadkar Atharva S.	A



(Signature)

PRINCIPAL
(BHMCT)

Maharashtra State Institute of
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Shivajinagar, Pune-411016

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Industry expert/ Guest lecture/Demonstrator feedback

Date 12.9.22

NAME OF HOTEL/ ORGANISATION

Yash Regency, Pune

NAME OF THE FACILITATOR

Ms. Pooja

DESIGNATION

Front Office Associate

Please circle the relevant score

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

Pooja
Signature of facilitator





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

Date: 12/3/12

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

MSIHMCT

NAME OF THE RESOURCE PERSON :

Ms. Pooja

NAME OF THE EVENT

Demo on Property Management System

NAME OF STUDENT :


Nandini Jog

ENROLLMENT NO (INST.) :

201991

Please circle the relevant score

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


Signature of Student





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Date: 12/5/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : MSIHMC
NAME OF THE RESOURCE PERSON : Ms. Pooja
NAME OF THE EVENT : Demo: Property Management System
NAME OF STUDENT : Ritika Barkade
ENROLLMENT NO (INST.) : 201903

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	(5)	4	3	2	1
2	Content delivery of the resource person	(5)	4	3	2	1
3	Encourage students to ask questions	(5)	4	3	2	1
4	Was there any element of creativity	(5)	4	3	2	1
5	Subject matter knowledge/command on subject	(5)	4	3	2	1
6	Presented the subject clearly and systematically	(5)	4	3	2	1
7	Answered the doubts or queries of the students	(5)	4	3	2	1
8	Time management	5	(4)	3	2	1
9	Would you recommend the instructor for other class	5	(4)	3	2	1
10	How do you rate the class overall?	(5)	4	3	2	1
TOTAL SCORE <u>48</u> OUT OF 50						

Ritika
Signature of Student





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Date: 12/3/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : msihmct

NAME OF THE RESOURCE PERSON : Ms. Pooja


NAME OF THE EVENT : Demo about property Management system.

NAME OF STUDENT : Shivratna Kadam

ENROLLMENT NO (INST.) : 201934

Please circle the relevant score

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


Signature of Student





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Date: 12/9/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION : MSIHMCT
NAME OF THE RESOURCE PERSON : Mr. Royna
NAME OF THE EVENT : Demo Property Management System
NAME OF STUDENT : Shripad Pawar
ENROLLMENT NO (INST.) : 201954

Please circle the relevant score

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

Shripad
Signature of Student





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Q&A session with Mr. Neelkanth Palekar.

Type of the Event: Start up and Innovation

Date of the Event: 06 May 2023

Conducted by: Mr. Neelkanth Palekar, Chairman - M.D.
Palekar Food Pvt. Ltd. Satara.

Objectives:

- To understand the entrepreneur's background, motivations, and journey in establishing and running a bakery business.
- To obtain insights of the bakery business, including production processes, staffing, inventory management, and customer service.
- To identify challenges encountered in running the bakery business, and to identify the strategies and solutions implemented to overcome the challenges.

Organised By: Start up and innovation cell				
Event Coordinator	Mr. Abhay Manolkar	Ms. Pooja Pawar		
Venue	Assembly hall	Time / Duration	01 hour	
Total Number of Participants	Students	Faculty	Non-Teaching	
80	74	04	02	
Event Details	The session was covered under start up and innovation cell			
Type of Learning Outcome (Tick the appropriate option)				
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
✓				
Learning Outcome	<p>Students gained a deep understanding of the bakery industry, including market trends, consumer preferences, and challenges faced by bakery entrepreneurs.</p> <p>The students became aware of the essential skills and qualities needed for a successful bakery entrepreneur, such as creativity, adaptability, resilience, and business insight.</p> <p>The session on bakery entrepreneur's innovation and how to adapt their products and strategies to meet changing market trends, consumer preferences, and industry challenges. Mr N. Palekar provided valuable insights into the challenges faced by bakery entrepreneurs and strategies for overcoming them.</p>			
HETEL MANAGEMENT AND CATERING TRAINING				




Mapping of the event with PO and CO	Program Outcome											
Start up and innovation 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:

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


ABHAY.M.

Name and Sign of Event Coordinator


Dr. Seema Zagade
Principal
PRINCIPAL
(BHMCT)
Maharashtra State Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411016







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REF: MSIHMC/UG-PG/SS/2023/338

Date: 25/04/23.

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: VISION OF PALEKAR BAKERY – A
LEGACY OF 50 YEARS
MORE THAN
Date of Event: 06 MAY.

Programme: BHMCT / MHMCT Year: 1st / 2nd / 3rd / Final Day: SAT.
Time: 3:15 PM,

Types of Function: • Meeting • Interview • Guest lecture • Workshop
• Seminar • Visit • Others (Please Specify) -

Guest Profile / Name & Designation / Organization: : MR. HEELKANTH PALEKAR,
PALEKAR BAKERY.

Faculty In – Charge: : ABHAY. MANOLKAR
POOJA PAWAR

Venue: • Classroom • Iris • Zaffran • Conference
• Assembly Hall • Board Room • Principal Office DINHAW ROOM.

Sr. No. of SCA Registrar

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
					Food Prod.	Service	Staff
Breakfast	—	—	—	—	—	—	—
Tea	—	—	—	—	—	—	—
Lunch	—	—	—	—	—	—	—
PMT	4:15 PM	04	ZAFFRAN RESTAURANT.	ATK.	ABHAY. M.	ABHAY. M.	D. ISHTE.
Takeaways	—	02	—	—	POOJA	—	—



ROOM DIVISION FACULTY INCHARGE :

Venue and Set up : ☒
Linen : ☒
Flower Arrangement : ☒
Function Board : ☒
Escorting : ☒
Social Media In charge : ☒
Photography : CHENYAMANY. S.

Media update after event – Face Book ☐ Instagram ☐

STUDENT IN CHARGE:

Food Production : ☒
Food & Beverage Service : ☒
Rooms Division : ☒
Social Media / Media : ☒

CIRCULATED TO ALL FACULTY AND STAFF

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

Social Media updated on 08 MAY 2022 Signature

Principal
(B-FACT)



To,
AM & Team,

Organize a Interview only
session instead of talk.



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

Date - 06 May 2023

Name of the event : Q&A session with Mr. Neelkanth Palekar

Attendance for : SY BHMCT

Sr. No.	Roll No.	Student Name	Attendance	Remark
1.	202102	Ahiwale Yash Ashish	P	
2.	202104	Bade Bhagwat Balkrushna	P	
3.	202105	Bade Rohit Narayan	P	
4.	202106	Barshikar Aman Salim	P	
5.	202109	Bhosale Patil Yugandhara Dhawal	P	
6.	202110	Bhosale Sarthak Shailendra	P	
7.	202111	Bhosale Swaraj Anand	P	
8.	202112	Borade Sudhanshu Sandip	P	
9.	202113	Chaudhari Parag Pundlik	P	
10.	202114	Chaudhari Sujeett Krishna	P	
11.	202115	Chaudhari Swapnil Bhaskar	P	
12.	202116	Chavan Swapnil Satish	P	
13.	202118	Chitale Shakti Mahendra	P	
14.	202123	Desale Lokesh Shashikant	P	
15.	202124	Deshpande Sakshi Shailendra	P	
16.	202125	Deshpande Vaishnavi Prashant	P	
17.	202128	Dhede Manasi Sanjay	P	
18.	202130	Dhumal Utkarsha Prasad	P	
19.	202134	Edke Shweta Ashru	P	
20.	202135	Falak Dipti Govinda	P	
21.	202136	Gaikwad Arnav Abhijeet	P	
22.	202139	Gawade Aditya Harshad	P	
23.	202140	Gedam Pranali Seyaji	P	
24.	202141	Ghodake Nimai Sanjay	P	
25.	202143	Gore Manali Laxman	P	
26.	202144	Gunjal Jay Balkrishna	P	
27.	202148	Jagtap Siddhi Gorakh	P	
28.	202149	Jamdar Prathamesh Santosh	P	
29.	202150	Jangam Sarvesh Deepak	P	
30.	202151	Kadam Ajay Ravindra	P	
31.	202154	Karnik Radhika Rohit	P	
32.	202155	Kasbe Harshada Nilesh	P	


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Shivajinagar, Pune-411016



Sr. No.	Roll No.	Student Name	Attendance	Remark
33.	202156	Kataria Shruti Yogesh	P	
34.	202157	Kendurkar Tejas Hemant	P	
35.	202158	Khade Samrudhi Satish	P	
36.	202166	Kulkarni Swapna Prasanna	P	
37.	202167	Lachake Ojas Mahesh	P	
38.	202168	Lole Rutik Dilip	P	
39.	202169	Mahadule Sarang Suresh	P	
40.	202170	Mahajan Abhishek Ravindra	P	
41.	202171	Malge Trishala Ramesh	P	
42.	202177	Mohite Amruta Ashok	P	
43.	202178	More Jay Harish	P	
44.	202179	More Sankalp Sanjay	P	
45.	202180	More Soham Rajendra	P	
46.	202183	Nanakshahi Drishti Teghbahadur	P	
47.	202184	Navale Pritesh Arjun	P	
48.	202185	Nemade Vinit Kiran	P	
49.	202186	Neware Roshni Jitendra	P	
50.	202187	Nikam Prathamesh Vasant	P	
51.	202192	Patankar Kushagra Abhijeet	P	
52.	202193	Pathak Mrunal Jayant	P	
53.	202194	Patil Aditi Dilip	P	
54.	202195	Patil Samiksha Sanjay	P	
55.	2021100	Pulawale Anurag Navin	P	
56.	2021101	Ranade Omkar Manoj	P	
57.	2021102	Rao Mitra Deviprasad	P	
58.	2021107	Sadanshiv Abhishek Sadanand	P	
59.	2021110	Sardesai Shreeyans Vinay	P	
60.	2021118	Shewale Aadesh Babasaheb	P	
61.	2021119	Shinde Sanyukta Indrajeet	P	
62.	2021120	Shinde Siddharth Jyotiram	P	
63.	2021121	Siddha Surbhi Satish	P	
64.	2021124	Suryawanshi Siya Umesh	P	
65.	2021125	Sutar Tanmayee Milind	P	
66.	2021129	Thorat Rupesh Bhanudas	P	
67.	2021130	Tupsagar Anuja Vithal	P	
68.	2021132	Untwale Rishabh Sandiprao	P	
69.	2021133	Vaidya Shiraj Harish	P	
70.	2021134	Vaishampayan Kunal Umesh	P	
71.	2021138	Washivale Shravani Laxman	P	
72.	2021141	Fulari Salman Roupmyan	P	
73.	2021142	Katti Yash Manish	P	
74.	2021143	Shinde Gautam Shridhar	P	


Signature of the Faculty


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Maharashtra State Institute of
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Sion, Pune-411018



Feedback of Mr. Neelkanth Palekar .

Q&A
session with Mr. Neelkanth Palekar

Email *

palekarfoods@gmail.com

NAME OF THE FACILITATOR *

Neelkanth Palekar

DESIGNATION *

Entrepreneur

NAME OF HOTEL/ ORGANISATION *

Palekar Foods

Students were aware of knowledge and skills of the topic. (1 being not agree and 5 being strongly agree) *

☐ 1

☐ 2

☐ 3

☒ 4

☐ 5

Students showed dynamism and enthusiasm (1 being not agree and 5 being strongly agree) *

☐ 1

☐ 2

☐ 3

☒ 4

☐ 5


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Maharashtra State Institute of
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Shivajinagar, Pune-411015



Students were questioning frequently related to the topic (1 being not agree and 5 being strongly agree) *

- ☐ 1
☐ 2
☐ 3
☐ 4
☒ 5

Students were able to understand the content delivered (1 being not agree and 5 being strongly agree) *

- ☐ 1
☐ 2
☐ 3
☐ 4
☒ 5

How do you rate the class overall? (1 being not agree and 5 being strongly agree) *

- ☐ 1
☐ 2
☐ 3
☐ 4
☒ 5

Any other suggestions *

The session was great.

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



Feedback for Mr. Neelkanth Palekar talk session

Email *

swapna.kul114@gmail.com

NAME OF THE FACILITATOR *

Neelkanth Palekar Sir

DESIGNATION *

Entrepreneur

NAME OF HOTEL/ ORGANISATION *

Palekar Foods products pvt. Ltd.



PRINCIPAL
(SHMCT)

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



Students were aware of knowledge and skills of the topic. (1 being not agree and 5 being strongly agree) *

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

Students showed dynamism and enthusiasm (1 being not agree and 5 being strongly agree) *

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5


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



Students were questioning frequently related to the topic (1 being not agree and 5 being strongly agree) *

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

Students were able to understand the content delivered (1 being not agree and 5 being strongly agree) *

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5


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Shivejiragar, Pune-411016



How do you rate the class overall? (1 being not agree and 5 being strongly agree) *

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

Any other suggestions *

No

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Shivajinagar, Pune-411016



Feedback for Mr. Neelkanth Palekar talk session

Email *

katariashruti31@gmail.com

NAME OF THE FACILITATOR *

Neelkanth Palekar

DESIGNATION *

Businessman

NAME OF HOTEL/ ORGANISATION *

Palekar Foods Products Pvt Ltd


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



Students were aware of knowledge and skills of the topic. (1 being not agree and 5 being strongly agree) *

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

Students showed dynamism and enthusiasm (1 being not agree and 5 being strongly agree) *

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5


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(BHMCT)
Maharaja's Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411018



Students were questioning frequently related to the topic (1 being not agree and 5 being strongly agree) *

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

Students were able to understand the content delivered (1 being not agree and 5 being strongly agree) *

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5


PRINCIPAL
(B-MCT)
Maharaja Institute of
Hotel Management & Catering Technology
Shree Siddhivinayak - 411016



How do you rate the class overall? (1 being not agree and 5 being strongly agree) *

☐ 1

☐ 2

☐ 3

☐ 4

☒ 5

Any other suggestions *

No

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Hotel Management & Catering Technology
Shivajinagar, Pune-411016

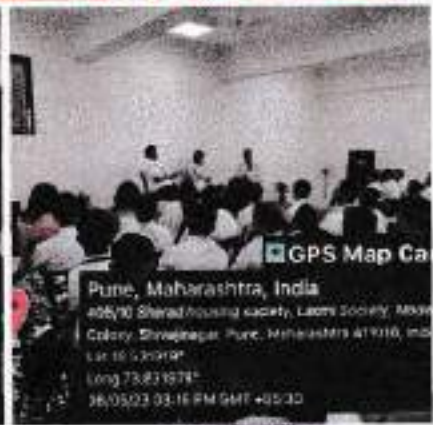




MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY
AND RESEARCH SOCIETY, PUNE
MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY
(UG & PG – Degree Programme)

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

Q & A session with Mr.Neelkanth Palekar was organized for SYBHMCTstudentsofMSIHMCTin
May2023.



Signature

PRINCIPAL
(BHMCT)

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





Rational Oven Demo 2023

Type of the Event: Demonstration / workshop

Date of the Event: 3rd March 2023.

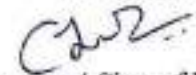
Objectives:

- To create understanding about usage of Rational oven among the students.
- To familiarize the various functions available in the oven.
- To enlighten the students with the technological advancements in the kitchen.
- To highlight the role of an R&D chef and introduce it as a career opportunity.

Organised By: Food Production Department														
Event Coordinator	Mr. Chintamani S.													
Venue	R&D kitchen	Time / Duration	04 hours											
Total Number of Participants	Students	Faculty	Non-Teaching											
			01											
Event Details	A demonstration on efficient use of Rational oven was organized for the students of specialization in food production department. This session introduced various features of the oven as a crucial equipment in the kitchen.													
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 various methods of cooking food in the oven like steaming, braising, grilling, etc. The students were introduced to combination cooking as a technique. They were taught the conversion of an oven as a dehydrator or a proofer etc. Moreover, the students could interact with the R&D chef of the company.													
Mapping of the event with PO and CO			Program Outcome											
Subject Code	Subject Name	Course Outcome	P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
				✓	✓			✓	✓	✓		✓		✓

Enclosures:

- Attendance Sheet
- 360 Feedback
- Photographs of the event


Name and Sign of Event Coordinator


Dr. Seema Zagade
Principal
(BHMCT)



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



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ATTENDANCE FOR RATIONAL DEMO CONDUCTED ON 3rd MARCH 2023

SR. NO	ROLL NO	NAME	REMARK
1	202004	Attar Afroj	P
2	202005	Babar Atharva	P
3	202007	Barangule Sanika	P
4	202008	Bhegade Parth	P
5	202012	Borate Dhiraj	A
6	202013	Borawake Abhishek	P
7	202017	Chaware Prajwal	A
8	202021	Deepake Sandesh	P
9	202032	Gaikwad Pandurang	A
10	202036	Gaikwad Shreyash	P
11	202042	Gude Rutwij	A
12	202045	Hundiware Vaishnavi	P
13	202046	Jadhav Atharva	P
14	202047	Jadhav Sakshi	P
15	202048	Jalgi Siddhi	P
16	202050	Joshi Jayesh	P
17	202055	Kamble Dayanand	A
18	202056	Kanade Sakshi	P
19	202058	Kathe Saurav	A
20	202059	Ketkar Mihir	P
21	202070	Lokhande Suchita	A
22	202072	Mandavkar Revati	P
23	202076	More Yash	A
24	202077	Mulik Anuja	P
25	202078	Nadaf Taufeeq	P
26	202081	Nijampurkar Amey	P



27	202083	Panchwagh Sahil	P
28	202084	Pardeshi Mandar	P
29	202087	Patil Utkarsh	A
30	202088	Patil Vaibhavi	P
31	202089	Patil Vedant	A
32	202092	Pawar Somesh	P
33	202093	Pawar Sourabh	A
34	202095	Pisal Vedant	P
35	2020101	Sahsrabudhe Om	A
36	2020102	Sante Siddharth	P
37	2020104	Sarsar Nirmitee	P
38	2020105	Sartape Vaishnavi	P
39	2020106	Sathe Tejas	P
40	2020107	Sathe Yukta	P
41	2020109	Sharma Sahil	A
42	2020114	Shinde Aditya	P
43	2020118	Swami Kaivalya	A
44	2020122	Tikhe Mukta	P
45	2020123	Torne Nachiket	A
46	2020124	Tukshetti Shubham	P
47	2020126	Tupkar Vaishnavi	A
48	2020135	Kumbhar Shubham	P
49	2020138	Wagh Atulya	P
50	2020139	Dhore Omkar	A

CSJ

Signature of the Faculty Incharge





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

Date: 9/3/23

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

MSIHmCT (Rational)

NAME OF THE RESOURCE PERSON :

Vinit Bhatia

NAME OF THE EVENT

Rational Demo

NAME OF STUDENT :

Sandeep Deepake

ENROLLMENT NO (INST.) :

202021

Please circle the relevant score

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

Signature of Student





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND
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Date: 3/5/23

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

National

NAME OF THE RESOURCE PERSON :

Vinit Bhatia

NAME OF THE EVENT

Demo

NAME OF STUDENT

A. R. Babar

ENROLLMENT NO (INST.)

202005

Please circle the relevant score

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

Signature of Student





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Date: 3/3/23

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION : Rationale
NAME OF THE RESOURCE PERSON : Vinit Bhatia
NAME OF THE EVENT : Demo
NAME OF STUDENT : Sachita Lokhande
ENROLLMENT NO (INST.) : 202070

Please circle the relevant score

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

S.S. Lokhande
Signature of Student



Deejawal

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



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Date: 3/3/23

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

Rational

NAME OF THE RESOURCE PERSON :

Vinit Bhatia

NAME OF THE EVENT

Demo

NAME OF STUDENT

Tejas Sathe

ENROLLMENT NO (INST.)

2020106

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	4	3	2	1
2	Content delivery of the resource person	5	4	3	2	1
3	Encourage students to ask questions	5	4	3	2	1
4	Was there any element of creativity	5	4	3	2	1
5	Subject matter knowledge/command on subject	5	4	3	2	1
6	Presented the subject clearly and systematically	5	4	3	2	1
7	Answered the doubts or queries of the students	5	4	3	2	1
8	Time management	5	4	3	2	1
9	Would you recommend the instructor for other class	5	4	3	2	1
10	How do you rate the class overall?	5	4	3	2	1
TOTAL SCORE <u>38</u> OUT OF 50						

Signature of Student





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

Date: 3/3/23

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

Rational

NAME OF THE RESOURCE PERSON :

Vinit Phatra

NAME OF THE EVENT

Demo

NAME OF STUDENT :

Yash m...

ENROLLMENT NO (INST.) :

202078

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	4	3	2	1
2	Content delivery of the resource person	5	4	3	2	1
3	Encourage students to ask questions	5	4	3	2	1
4	Was there any element of creativity	5	4	3	2	1
5	Subject matter knowledge/command on subject	5	4	3	2	1
6	Presented the subject clearly and systematically	5	4	3	2	1
7	Answered the doubts or queries of the students	5	4	3	2	1
8	Time management	5	4	3	2	1
9	Would you recommend the instructor for other class	5	4	3	2	1
10	How do you rate the class overall?	5	4	3	2	1
TOTAL SCORE <u>40</u> OUT OF 50						

Signature of Student





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND
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MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY
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RATIONAL DEMO CONDUCTED ON 3rd MARCH 2023





REPORT ON STANDARD OPERATING PROCEDURE DEVELOPMENT

Type of the Event: Guest Lecture

Date of the Event : 10 November 2022

Conducted by : Mrs. Anuradha Khot, Ex Executive Housekeeper, Taj Hotel

Objectives :

- Information on why SOP is important to develop.
- What points to be consider while developing SOP
- Different types of SOP development procedures

Organised By : MSIHMCT														
Event Coordinator		Dr. Vidya Kadam												
Topic Covered : SOP Development														
Venue		502 Classroom		Time / Duration		2.15 to 4.15								
Total Number of Participants		Students		Faculty		Non-Teaching								
59		58		1		-								
Event Details		A guest lecture was conducted on 10th November about SOP Development by Mrs. Anuradha Khot.												
Type of Learning Outcome (Tick the appropriate option)														
Contextualization of Knowledge		Praxis and technique		Critical Thinking		Research		Soft Skills						
✓		✓		✓		✓								
Learning Outcome		Attendees learned from Mrs. Anuradha Khot's lecture how to craft effective SOPs for hospitality operations.												
Mapping of the event with PO and CO				Program Outcome										
Subject Code	Subject Name	Course Outcome	P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
701 C	Sp. Accom.		✓	✓			✓							✓



Enclosures:

- ✓ Function Prospectus
- Notice
- Poster / Brochure
- ✓ Correspondence trail
- ✓ Attendance Sheet (Wherever applicable)
- ✓ 360 Feedback
- Remuneration paid if any
- ✓ Photographs of the event



Name and Sign of Event Coordinator



Dr. Seema Zagade

Principal

(Signature)

100 of
Technology

Mr.
Principal
Sd/-

1010





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

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REPORT ON STANDARD OPERATING PROCEDURE DEVELOPMENT
HELD ON 10 NOVEMBER- 22





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REF: MSIHMCT/UG-PG/SS/2022/1202

Date: 04/11/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Development of SOP

Date of Event: 10/11/2022

Programme: BHMCT / MHMCT

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

Day: Thursday

Year 2022

Time: 2:15 to 4:15

Types of Function:

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

Guest Profile / Name: Mrs. Anuradha Khot,

Faculty Coordinating: Dr. Vidya Kadam

Venue: ☒ Classroom 501 • Iris • Zaffran • Conference
• Assembly Hall • Board Room • Principal Office

Sr. No. of SCA Registrar: 132

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
					Food Prod.	Service	Staff
Breakfast							
Tea	<u>01</u>	<u>4:30</u>					<u>Supriya R.</u> <u>03/11/2022</u>
Lunch							
PMT							
Takeaways	<u>01</u>						



ROOM DIVISION MANAGEMENT ARRANGEMENT:

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

Flower Arrangement: _____

Camera : _____

Special Instruction: _____

STUDENT IN CHARGE:

Food Production: _____

Food & Beverage Service: _____

Accommodation: _____

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

Principal





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FINAL YEAR – 2022-23 Even Sem

EVENT:- Guest lecture on SOP Development

Date:- 10.11.22

Sr. No.	Roll No.	Student Name	
1.	201901	Agrawal Jagdish	P
2.	201902	Baghel Sachin	P
3.	201903	Barkade Ritika	P
4.	201905	Bhagat Prajwal	P
5.	201906	Bhagwat Arya	P
6.	201908	Bhosale Saloni	P
7.	201909	Borkar Omkar	P
8.	201910	Borse Shruti	P
9.	201911	Chavan Rajeshwari	A
10.	201912	Chavan Sakshi	P
11.	201913	Chavrekar Madhura	P
12.	201914	Chikodkar Tanmay	P
13.	201915	Choudhari Kasturi	P
14.	201916	Dalvi Ketan	P
15.	201917	Deshpande Madhav	P
16.	201918	Deshpande Sakshi	A
17.	201919	Dimbar Aditya	P
18.	201920	Gaikwad Joel	A
19.	201921	Gaikwad Rasika	P
20.	201922	Gengaje Pankaj	P
21.	201923	Godhale Nandini	P
22.	201924	Gurav Prajyot	P
23.	201925	Hadke Shlok	P
24.	201926	Heera Max	A
25.	201927	Hingane Alok	P
26.	201928	Jadhav Durga	P
27.	201929	Jadhav Prasad	P
28.	201930	Jadhav Roshni	P
29.	201931	Jog Nandini	P
30.	201932	Kadam Manaswini	A

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

Sr. No.	Roll No.	Student Name	
31.	201933	Kadam Munali	P
32.	201934	Kadam Shivratri	P
33.	201935	Kanade Prasad	P
34.	201936	Karandikar Shrinidhi	P
35.	201937	Kedar Sanskruti	P
36.	201938	Khan Junaid	P
37.	201939	Khandke Shalmali	P
38.	201940	Kopuwar Tanvi	P
39.	201941	Kulkarni Shounak	A
40.	201942	Kure Pratiksha	P
41.	201944	Muneshwar Sandesh	P
42.	201945	Musale Prasanna	P
43.	201946	Nagpure Arpita	P
44.	201947	Naik Prabhanjan	P
45.	201948	Naik Purnima	P
46.	201949	Naik Shubham	P
47.	201950	Nair Isha Vinod	P
48.	201951	Nandgude Akshat	P
49.	201952	Pardeshi Atharv	P
50.	201953	Patrudkar Vishvajeet	A
51.	201954	Pawar Shripad	P
52.	201956	Phadiare Vedant	P
53.	201957	Raghawant Shreyash	P
54.	201958	Raskar Nishigandha	P
55.	201959	Salunke Atharva	P
56.	201960	Sapkale Jayesh	P
57.	201961	Sathe Irawati	P
58.	201962	Sawane Pratik	A
59.	201963	Shete Ritika	P
60.	201964	Shewadkar Atharva	P
61.	201965	Thikekar Vighnesh	P
62.	201966	Timande Dinesh	P
63.	201967	Ware Rutuja	P
64.	201968	Badyal Manisha	P
65.	201969	Sharma Priya	P
66.	201970	Dhavale Vineet	P
67.	201971	Khind Abhishek Kumar	A

Roll No. 16A/0439/2009/Pune
DA. 15/06/2020

[Signature]

PRINCIPAL
(DIRECT)

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

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REF: MSIHMCTRS/BHMCT/2022/1232

Date: 10.11.2022

To,

Ms. Anuradha Khot

Hospitality Consultant and facilitator,
Baner, Pune.

M – 9975585795.

Dear Ms. Anuradha Khot,

Greetings from M.S.I.H.M.C.T.R.S. !!

On behalf of the MSIHMCT team, we would like to extend a heartfelt thank you for sparing your valuable time and accepting our invitation for the session on "Development of Standard Operating Procedure" on 10th November, 2022.

This session was appreciated by the students. It was indeed a great session!

Thank you for all your support.

Looking forward to your association in the future!

With regards,


Dr. Seema Zagade

I/c. Principal

PRINCIPAL
(BHMCT)

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

Thanking
Received
Anuradha
10.11.2022





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Industry expert/ Guest lecture/Demonstrator feedback

Date 10.11.2022

NAME OF HOTEL/ ORGANISATION

NAME OF THE FACILITATOR

DESIGNATION

Please circle the relevant score

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

Signature of facilitator





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Date: 10/11/2022

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT
NAME OF THE RESOURCE PERSON : Anuradha Khat
NAME OF THE EVENT : Sop development
NAME OF STUDENT : Sakshi chavan
ENROLLMENT NO (INST.) : 201912

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	(4)	3	2	1
2	Content delivery of the resource person	5	4	(3)	2	1
3	Encourage students to ask questions	5	(4)	3	2	1
4	Was there any element of creativity	5	4	(3)	2	1
5	Subject matter knowledge/command on subject	5	(4)	3	2	1
6	Presented the subject clearly and systematically	5	4	(3)	2	1
7	Answered the doubts or queries of the students	5	(4)	3	2	1
8	Time management	(5)	4	3	2	1
9	Would you recommend the instructor for other class	5	4	(3)	2	1
10	How do you rate the class overall?	5	(4)	3	2	1
TOTAL SCORE <u>33</u> OUT OF 50						

Shavan
Signature of student





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Date: 05/11/22

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : _____
NAME OF THE RESOURCE PERSON : Ms. Anuradha Khat
NAME OF THE EVENT : Seminars on writing SOP
NAME OF STUDENT : Tanmay Chitochkar
ENROLLMENT NO (INST.) : 201914

Please circle the relevant score

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

Signature of student





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Date: 10/11/2022

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT
NAME OF THE RESOURCE PERSON : Ms. Anuradha Khat
NAME OF THE EVENT : SOP Development
NAME OF STUDENT : Aditya Dimbar
ENROLLMENT NO (INST.) : 201919

Please circle the relevant score

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

Signature of student





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Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT
NAME OF THE RESOURCE PERSON : Anuradha Khot
NAME OF THE EVENT : SOP session
NAME OF STUDENT : Pratiksha Saudagar Kure
ENROLLMENT NO (INST.) : 201962

Please circle the relevant score

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

[Signature]

Signature of student





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Date: 10/11/2022

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSTHMCT, Pune
NAME OF THE RESOURCE PERSON : Ms. Anuradha Khot
NAME OF THE EVENT : SOP development
NAME OF STUDENT : Pavni Naik
ENROLLMENT NO (INST.) : 201948

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	4	3	2	1
2	Content delivery of the resource person	5	4	3	2	1
3	Encourage students to ask questions	5	4	3	2	1
4	Was there any element of creativity	5	4	3	2	1
5	Subject matter knowledge/command on subject	5	4	3	2	1
6	Presented the subject clearly and systematically	5	4	3	2	1
7	Answered the doubts or queries of the students	5	4	3	2	1
8	Time management	5	4	3	2	1
9	Would you recommend the instructor for other class	5	4	3	2	1
10	How do you rate the class overall?	5	4	3	2	1
TOTAL SCORE <u>48</u> OUT OF 50						

Pavni
Signature of student





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Date: 10/11/2022

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT
NAME OF THE RESOURCE PERSON : Ms. Anuradha Khat
NAME OF THE EVENT : SOP
NAME OF STUDENT : Auspita Nagare
ENROLLMENT NO (INST.) : 201946

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5 ✓	4	3	2	1
2	Content delivery of the resource person	5 ✓	4	3	2	1
3	Encourage students to ask questions	5	4 ✓	3	2	1
4	Was there any element of creativity	5	4	3 ✓	2	1
5	Subject matter knowledge/command on subject	5 ✓	4	3	2	1
6	Presented the subject clearly and systematically	5	4 ✓	3	2	1
7	Answered the doubts or queries of the students	5	4	3 ✓	2	1
8	Time management	5	4	3 ✓	2	1
9	Would you recommend the instructor for other class	5	4 ✓	3	2	1
10	How do you rate the class overall?	5	4 ✓	3	2	1
TOTAL SCORE <u>40</u> OUT OF 50						

Signature of student





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Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT
NAME OF THE RESOURCE PERSON : Anuradha Khot
NAME OF THE EVENT : SOP session
NAME OF STUDENT : Atharva Salunke
ENROLLMENT NO (INST.) : 201959

Please circle the relevant score

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

Atharva
Signature of student





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Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION :

MSIHMCT

NAME OF THE RESOURCE PERSON :

Anuradha Khot.

NAME OF THE EVENT :

SOP session.

NAME OF STUDENT :

Max Hecro.

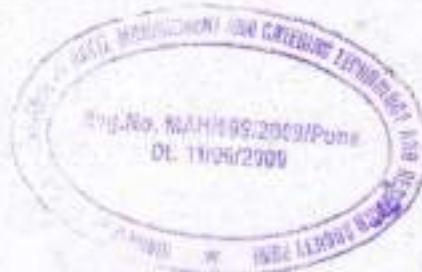
ENROLLMENT NO (INST.) :

201926

Please circle the relevant score

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

Max
Signature of student





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Date: 10/11/2022

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT
NAME OF THE RESOURCE PERSON : Ms. Anuradha Khat
NAME OF THE EVENT : SOP Development
NAME OF STUDENT : Pankaj Gengaj
ENROLLMENT NO (INST.) : 201922

Please circle the relevant score

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

Pengaj
Signature of student





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Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMC
 NAME OF THE RESOURCE PERSON : Pracanna Masale Anuradha Khot
 NAME OF THE EVENT : SOP
 NAME OF STUDENT : Pracanna Masale
 ENROLLMENT NO (INST.) : 201945

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	4	3	2	1
2	Content delivery of the resource person	5	4	3	2	1
3	Encourage students to ask questions	5	4	3	2	1
4	Was there any element of creativity	5	4	3	2	1
5	Subject matter knowledge/command on subject	5	4	3	2	1
6	Presented the subject clearly and systematically	5	4	3	2	1
7	Answered the doubts or queries of the students	5	4	3	2	1
8	Time management	5	4	3	2	1
9	Would you recommend the instructor for other class	5	4	3	2	1
10	How do you rate the class overall?	5	4	3	2	1
TOTAL SCORE <u>45</u> OUT OF 50						


 Signature of student





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

Talk session on Prerequisites to start a facility management company.

Type of the Event: Start up and Innovation

Date of the Event: 09 November 2022

Conducted by: Mr Dnyaneshwar Randhiv

Objectives:


- To introduce the concept of facility management, its scope, and its importance in various industries.
- To understand the needs and expectations of potential clients in facility management.

Organised By: Start up and innovation cell																	
Event Coordinator	Mr. Abhay Manolkar				Ms. Pooja Pawar												
Venue	601				Time / Duration				01 hour								
Total Number of Participants	Students				Faculty				Non-Teaching								
52	47				03				02								
Event Details	The session was covered under start up and innovation cell																
Type of Learning Outcome (Tick the appropriate option)																	
Contextualization of Knowledge	Praxis and technique			Critical Thinking			Research			Soft Skills							
✓																	
Learning Outcome	Students were able to understand the concept of facility management, its scope, and its importance in various industries. The students gained knowledge on client needs and industry trends, including facility maintenance, cleaning services, security, landscaping, waste management, and energy management.																
Mapping of the event with PO and CO						Program Outcome											
Start up and innovation 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:

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


ASHAY M

Name and Sign of Event Coordinator



Dr. Seema Zagade

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

REF: MSIHMCTRS/BHMCT/2022/ 29

Date: 9.11.2022

To,
Mr. Dnyaneshwar Randive
Owner,
KMPP / Facility Services ,
Pune-412105
M – 9075370273.

Dear Mr. Dnyaneshwar Randive,

Greetings from M.S.I.H.M.C.T.R.S. !!

On behalf of the MSIHMCCT team, we would like to extend a heartfelt thank you for sparing your valuable time and accepting our invitation for the session on "Prerequisites for starting a facility management company" on 9th November, 2022.

The session was conducted under the startup and innovation cell of the Institute.

This session was appreciated by the students. It was indeed a great session!

Thank you for all your support.

Looking forward to your association in the future!

With regards,

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



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

Fwd: Invitation as a Guest lecturer | MSIHMCT, Pune

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

12:29 PM (2 hours ago)

to me

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

From: **Dnyaneshwar** <dnyaneshwar.randive@kmppfacilityservices.com>

Date: Sun, 6 Nov 2022 at 16:08

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

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

Cc: <principal@msihmctrs.in>

Dear Sir/Madam,

Noted and thank you so much for your Invitation.

Regards,

Dnyaneshwar Randive

Director KMPP Facility Services

9075370273

On 6 Nov 2022 12:50, Startup and Innovation Cell SIC <startup@msihmctrs.in> wrote:

Dear Mr. Randive,

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

Further to your telephonic conversation with Mr. Abhay Manolkar, thank you for confirming the Guest lecture on "Prerequisites for starting a Facility Management Company", with our students from Bachelors in Hotel Management and Catering Technology, on November 09, 2022 from 3.15pm to 4.15pm. The session will be conducted on premises in the Assembly Hall with the students.

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

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

Look forward to your continuous support!

Regards,

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

Start Up and Innovation Cell

Mr. Abhay Manolkar +91 72990 72990

Ms. Pooja Pawar +91 9527681285
Principal
(BHMCT)
Maharashtra State Institute of
Hotel Management and Catering Technology
Shivajinagar, Pune-411016



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

Industry expert/ Guest lecture/Demonstrator feedback

Date 9/11/22

NAME OF HOTEL/ ORGANISATION

KMPP - Facility Services

NAME OF THE FACILITATOR

Mr. Dhyaneshwar Rordive

DESIGNATION

Proprietor

Please circle the relevant score

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

Signature of facilitator




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(BHMCT)
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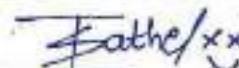
Date: 9/11/22

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : KMPP Facility Services
NAME OF THE RESOURCE PERSON : Dyneshwale Randire
NAME OF THE EVENT : prerequisites For Starting A
Facility Management Company.
NAME OF STUDENT : Iramati Sathe
ENROLLMENT NO (INST.) : 201961

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	4	3	2	1
2	Content delivery of the resource person	5	4	3	2	1
3	Encourage students to ask questions	5	4	3	2	1
4	Was there any element of creativity	5	4	3	2	1
5	Subject matter knowledge/command on subject	5	4	3	2	1
6	Presented the subject clearly and systematically	5	4	3	2	1
7	Answered the doubts or queries of the students	5	4	3	2	1
8	Time management	5	4	3	2	1
9	Would you recommend the instructor for other class	5	4	3	2	1
10	How do you rate the class overall?	5	4	3	2	1
TOTAL SCORE 45 OUT OF 50						


Signature of student


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

Date: 09/11/22

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : KMPP Facility Services.
NAME OF THE RESOURCE PERSON : Dnyaneshwar Randive
NAME OF THE EVENT : Prerequisites for Starting Facility Management company.
NAME OF STUDENT : Shruti Mahesh Borse
ENROLLMENT NO (INST.) : 201910

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	4	3	2	1
2	Content delivery of the resource person	5	4	3	2	1
3	Encourage students to ask questions	5	4	3	2	1
4	Was there any element of creativity	5	4	3	2	1
5	Subject matter knowledge/command on subject	5	4	3	2	1
6	Presented the subject clearly and systematically	5	4	3	2	1
7	Answered the doubts or queries of the students	5	4	3	2	1
8	Time management	5	4	3	2	1
9	Would you recommend the instructor for other class	5	4	3	2	1
10	How do you rate the class overall?	5	4	3	2	1
TOTAL SCORE <u>41</u> OUT OF 50						

Signature of student

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

Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : KMPP Facility Services
NAME OF THE RESOURCE PERSON : Mr. Dnyaneshwar Randive
NAME OF THE EVENT : Pre-requisite for starting a Facility Maint Company..
NAME OF STUDENT : Atharva Sanjay Salunke
ENROLLMENT NO (INST.) : 201959

Please circle the relevant score

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

Atharva
Signature of student
Nov. 9. 2020

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



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☎ - 25676640 Email: msihmcttpor@email.com, web site: msihmctrs.in

Voucher No.

Date: 09 NOV 2022

Mr./Ms./Mrs./ DNYANESHWAR RANDIVE

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


On account of GUEST LECTURE ON REQUIREMENT FOR
STARTING A FACILITY MANAGEMENT COMPANY.

Paid by cash

Principal

Registrar

Signature


PRINCIPAL
(BHMCT)

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





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

MSIHMCT & Start Up And Innovation Cell Organized A Talk Session on Prerequisites for Starting Of A Facility
Management Company,

By Mr. Dnyaneshwar Randive



PRINCIPAL
(MSIHMCT)

Maharashtra State Institute of
Hotel Management and Catering Technology
Pune - 411 004





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

REF: MSIHMCT/UG-PG/SS/2022/1200

Date: 09 / NOV / 2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Talk session - PRE REQUISITE TO START A FACILITY MANAGEMENT CO. Date of Event: 09 NOV 22

Programme: BHMCT / MHMCT Year: 1st / 2nd / 3rd / Final Day: WEDNESDAY
Time: 3:15 to 4:15

Types of Function: • Meeting • Interview • Guest lecture • Workshop
• Seminar • Visit • Others (Please Specify) -

Guest Profile / Name: MR. RANDHIVE DNYANESHWAR

Faculty Coordinating: ABHINAV M S PODDAR

Venue: • Classroom • Iris • Zaffran • Conference
• Assembly Hall • Board Room • Principal Office

Sr. No. of SCA Registrar : 130

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

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

Flower Arrangement: _____

Camera : _____

Special Instruction: _____

STUDENT IN CHARGE:

Food Production: _____

Food & Beverage Service: _____

Accommodation: _____

Any other instruction (For Students) : 

CIRCULATED TO ALL FACULTY AND STAFF

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

o/c
Principal
M. S. Chate State Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411015





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☎- 25676640 Email: msihmcsoffice@gmail.com, web site: msihmcra.in

The art of professional baking from home.

Type of the Event: Start up and innovation.

Date of the Event: 07 September 2022

Conducted by: Ms. Mariya Kagalwala

Objectives:

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

Organised By: Start up and innovation cell												
Event Coordinator	Mr. Abhay Manolkar	Ms. Pooja Pawar										
Venue	Assembly Hall	Time / Duration	01 hour									
Total Number of Participants	Students	Faculty	Non-Teaching									
98	94	02	02									
Event Details	The session was covered under start up and innovation cell											
Type of Learning Outcome (Tick the appropriate option)												
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills								
✓												
Learning Outcome	Students gained knowledge on topic such as an entrepreneurial mindset, opportunities for growth, innovation, and success in the home baking industry. Students acquired essential business management skills for operating a home-based baking business. Gained knowledge on packaging and transportation requirements necessary for home bakers.											
Mapping of the event with PO and CO		Program Outcome										
Start up and innovation activity		P	P	P	P	P	P	P	P	P	P	P
1		3	4	5	6	7	8	9	10	11	12	
✓		✓		✓								



Enclosures:

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


ABHAY .M

Name and Sign of Event Coordinator



Dr. Seema Zagade

PRINCIPAL
(BHMCT)

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





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

REF: MSIHMC/UG-PG/SS/2022/795

Date: 08/09/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

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

Programme: BHMCT / MHMCT Year: 1st / 2nd / 3rd / Final Day: WEDNESDAY.

Year

Time: 2.30 P.m.

Types of Function:

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

Guest Profile / Name: Ms. Mariya Kagalwala.

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

Venue: • Classroom • Iris • Zaftran • Conference
☒ Assembly Hall • Board Room • Principal Office

Sr. No. of SCA Registrar - 118

FOOD & BEVERAGE DEPARTMENT: NA

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



Fwd: Invitation as a Guest lecturer | MSIHMCT, Pune

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

12:36 PM (2 hours ago)

to me

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

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

Date: Sat, 3 Sept 2022 at 12:54

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

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

Thanku for this invitation!

Will see you!

Mariya Kagalwala

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

Dear Ms. Mariya Kagalwala,

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

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

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

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

Look forward to your continuous support!

Regards,

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

Start Up and Innovation Cell

Mr. Abhay Manolkar +91 7249014701

Ms. Pooja Pawar +91 9527681265


PRINCIPAL
(MSIHMCT)
Maharashtra State Institute of
Hotel Management and Catering Technology
Sion, Mumbai - 400 016





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

Date - 07 September 2022

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

Attendance for : SY BHMCT

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



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(BHMCT)

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



R-1

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


PRINCIPAL
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RJ

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

Name and signature of the faculty

Abhay Manohar

ABHAY MANOHAR

R. S. & S. Y.

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

Industry expert/ Guest lecture/Demonstrator feedback

Date - 7/9/22

NAME OF HOTEL/ ORGANISATION

Choco-licious

NAME OF THE FACILITATOR

Ms. Mariya Kagalwala

DESIGNATION

Chef / Homebaker.

Please circle the relevant score

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

Mariya K
Signature of facilitator

Pragati
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Date: 7/9/2022

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	(4)	3	2	1
2	Content delivery of the resource person	5	4	(3)	2	1
3	Encourage students to ask questions	(5)	4	3	2	1
4	Was there any element of creativity	(5)	4	3	2	1
5	Subject matter knowledge/command on subject	5	(4)	3	2	1
6	Presented the subject clearly and systematically	5	4	(3)	2	1
7	Answered the doubts or queries of the students	(5)	4	3	2	1
8	Time management	(5)	4	3	2	1
9	Would you recommend the instructor for other class	5	4	(3)	2	1
10	How do you rate the class overall?	5	(4)	3	2	1
TOTAL SCORE <u>41</u> OUT OF 50						


Signature of student


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Date: 7/9/22

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

T. D. D. D.
Signature of student

P. P. P. P.
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Date: 07/09/2022

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Choro - delicious
NAME OF THE RESOURCE PERSON : Ms. Mariya Kagalwala
NAME OF THE EVENT : An Art of Professional Baking from Home - Talk session.
NAME OF STUDENT : MBtra Rao
ENROLLMENT NO (INST.) : 2021102

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	(5)	4	3	2	1
2	Content delivery of the resource person	(5)	4	3	2	1
3	Encourage students to ask questions	5	(4)	3	2	1
4	Was there any element of creativity	5	(4)	3	2	1
5	Subject matter knowledge/command on subject	5	(4)	3	2	1
6	Presented the subject clearly and systematically	(5)	4	3	2	1
7	Answered the doubts or queries of the students	(5)	4	3	2	1
8	Time management	(5)	4	3	2	1
9	Would you recommend the instructor for other class	5	(4)	3	2	1
10	How do you rate the class overall?	5	(4)	3	2	1
TOTAL SCORE <u>45</u> OUT OF 50						

Signature of student


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☎ - 25676640 Email: msihmetpo@gmail.com, web site: msihmetrs.in

Voucher No. _____

Date: 07/09/22

Mr./Ms./Mrs./ Mariya Kagalwala ②

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

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

Paid by cash

Pragati
Principal

Shree
Registrar

Mariya
Signature

Pragati
PRINCIPAL
(BHMCT)

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





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Joy of Receiving - Traditional Plum Cake Sale for New Year 2022

Type of the Event: Entrepreneurship development Activity.

Date of the Event: 25th December to 31st December 2022.

Objectives:

- To help students create SOP and standardized recipe for consistent product quality.
- To encourage students to promote an conducive environment in the department with efficient coordination and teamwork.
- To help students understand the sale of one product without deviating from the quality.

Organised By: Entrepreneurship development cell																	
Event Coordinator		Mr. Sachin R.															
Venue		Bakery		Time / Duration		07 days											
Total Number of Participants		Students		Faculty		Non-Teaching											
15		10		4		1											
Event Details		A sale of traditional plum cakes was done by the students. A total of															
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						P1	P2	P3	P4	P5	P6	P7	P8	P9	P10	P11	P12
							✓	✓			✓	✓	✓		✓		✓

Enclosures:

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

Sachin R.

Name and Sign of Event Coordinator

Dr. Seema Zagade

Dr. Seema Zagade
Principal
(Faculty)

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Brochure for New Year Cake Sale



 *Joy Of Receiving*

**New Year
Flavours in a
Cake**

*Add to the New Year cheer
with our authentic plum cake
made the traditional way.
Wishing you a delicious
New year.*

We are accepting orders from
24th-27th December

Kindly collect your orders from
our institute.

**1/2 KG :
350/-**

To order your cakes contact
Mr. Devesh Jarvekar: 9421651501 Ms. Archita Manne: 9896555264
Address: 412-C, K.M. Munshi Road, Model Colony,
Shivajinagar, Pune-411016





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Date: 31/12/22

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Joy of Receiving
2022

YEAR OF THE EVENT

NAME OF STUDENT

Siddhesh Maware

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:

TOTAL SCORE 46 OUT OF 50

Signature of Student





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Date: 31/12/22

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Day of receiving
2022

YEAR OF THE EVENT

NAME OF STUDENT

Achit Belmekar

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: <u>Managing various things at same time</u>						
TOTAL SCORE <u>48</u> OUT OF 50						

Achit Belmekar
Signature of Student





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Date: 31/12/22

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Joy of receiving
2022

YEAR OF THE EVENT

NAME OF STUDENT

Rohit Sonawane

ENROLLMENT NO (INST.)

:

20211

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 Time Management.

TOTAL SCORE 44 OUT OF 50

Signature of Student





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EVENT: JOY OF GIVING (PLUM CAKE SALE)

SRL NO	YEAR	NAME OF THE STUDENT	13/9	14/9	15/9	16/9	17/9	18/9	19/9	20/9
1.	Final year BHMCT	Sanskriti Kedari	P	P	P	P	P	P	P	P
2.	Final year BHMCT	Nishigandha Raskar	P	P	P	P	P	P	P	P
3.	SYBHMCT	Swaraj Bhosale	P	P	P	P	P	P	P	P
4.	SYBHMCT	Atharva Khatkhate	P	P	P	P	P	P	P	P
5.	SYBHMCT	Aditya Gawade	P	P	P	P	P	P	P	P
6.	SYBHMCT	Rohit Sonawane	P	P	P	P	P	P	P	P
7.	SYBHMCT	Abhishek Mahajan	P	P	P	P	P	P	P	P
8.	SYBHMCT	Aditi Bhelekar	P	P	P	P	P	P	P	P
9.	SYBHMCT	Siddhesh Mane	P	P	P	P	P	P	P	P
10.	SYBHMCT	Mrunal Pathak	P	P	P	P	P	P	P	P


Signature of the Faculty-Incharge





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SYBHMCT THEME EVENT 2022

Type of the Event: Turkish Themed Hi-Tea

Date of the Event : 30th November 2022

Conducted by : Second Year, MSIHMCT

Objectives :

- Showcase the culinary preparations from bakery with an array of sweet and savory treats during the hi-tea event.
- Create an inviting ambiance through thoughtful decor elements and design, enhancing the overall atmosphere and setting the stage for an enjoyable and memorable experience for attendees.
- Demonstrate the professionalism and expertise of the food and beverage team through service, including prompt delivery of food and beverage offerings, attentive customer care, and adherence to high standards of hygiene and presentation.
- Highlight the creativity and innovation of the various team by incorporating thematic elements and aesthetic touches that complement the hi-tea theme, such as themed table settings and decorative accents to the event.

Organised By : MSIHMCT

Event Coordinator	Mr. Darshan Joshi, Ms. Anahita Manna, Ms. Pooja Pawar		
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Topic Covered : Planning a themed Hi-tea event.

Venue	Iris Restaurant	Time / Duration	2 hours
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Total Number of Participants	Students	Faculty	Non-Teaching
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62	58	3	1
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Event Details

The Second Year, BHMCT, Degree students hosted an elegant Turkish Hi-Tea theme event " ikindi çayı" on 30th November where they showcased the diverse and rich culture of Turkey. A lot of research was done to preserve the authenticity keeping in mind the varied and flavourful menu, the hand painted decor, a mix of drinks, and the ambience which can be seen in all aspects.

The event is conducted every year where students apply the know how of planning, organising and executing an event and put theory to practise.

The students conceptualise the theme with creativity and innovation under the guidance of faculty members and Principal.



	<p>A plethora of gourmets and eminent personalities across various industries were invited which consisted Ms Renu Soman: Partner Earth Heal Technologies, Ms Akanksha Sane- HR Director, PTC Software, Ms Amrita Advani: Baker and owner of Cocoa Patisserie, Mr Murli Sarda: Owner of Como Art Gallery, Mr Viraj Sawant: Entrepreneur and Master Sommelier, Mr Prasad Ganbote: Entrepreneur and Partner of Bhajipala, Mr Smaran Shetty: Owner, Piatto Cafe and Dessert Bar, Mr Saurabh Suryavanshi: Partner, Event Company, Mr Mandar Bhosale: Chocolatier and Owner of Cocoa Solutions, Mr Swapnil Shinde: Blogger, Hungernation and Ms Goutami Rane: Blogger and Representative of The Pune Foodie.</p> <p>The Turks say, "eyi vakit geçir" meaning reinventing yourself- or simply put having a good time, and it was truly an evening to remember.</p>
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Type of Learning Outcome (Tick the appropriate option)				
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Learning Outcome	Planning an event and executing it with co-ordination of all departments.			

Mapping of the event with PO and CO			Program Outcome											
Subject Code	Subject Name	Course Outcome	P1	P2	P3	P4	P5	P6	P7	P8	P9	P10	P11	P12
C301, 302, 302			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>

Enclosures:

- Function Prospectus
- Poster / Brochure
- Correspondence trail
- Attendance Sheet (Wherever applicable)
- 360 Feedback
- Photographs of the event


 ANAHITA M.
 Name and Sign of Event
 Coordinator


 Pooja Pawar


 Dr. Seema Zagade
 Principal

(BHMCT)
 Maharashtra State Institute of
 Hotel Management & Catering Technology
 Shivajinagar, Pune-411018





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REF: MSIHMC/UG-PG/SS/2022/1240

Date: 25/11/22

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Turkish HighTea - "İkindi çayı" Date of Event: 30/11/22

Programme: BHMCT / MHMCT Year: 1st / 2nd / 3rd / Final Day: WEDNESDAY
Time: 3:30pm onwards.

Types of Function: • Meeting • Interview • Guest lecture • Workshop
• Seminar • Visit • Others (Please Specify) - HighTea event

Guest Profile / Name: Guest list attached.

Faculty Coordinating: Mr. Darshan J. Ms. Pooja Pawar, Ms. Anahita. Manna

Venue: • Classroom • Iris • Zaffran • Conference
• Assembly Hall • Board Room • Principal Office

Sr. No. of SCA Registrar -

FOOD & BEVERAGE DEPARTMENT:

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

Takeaway - Kitchen - Goody bag.

Accommodation - Painted earthenware



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: Table cloth
Runner (blue), serviettes
Flower Arrangement:

Faculty In-charge: Mr. Darshan Joshi.
Ms. Mugdha S.

Camera: Niranjani Mane.

Special Instruction:

STUDENT IN CHARGE:

Food Production: Anurag Pulawale

Food & Beverage Service: Om Waikar

Accommodation: Mrunal Pathak

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

Principal
MCT
Maharaja's College Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411005



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



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

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

POSTER/ BROCHURE





Dr. Seema Zagade <principal@msihmcfs.in>

Thank You

Dr. Seema Zagade <principal@msihmcfs.in>
To: asane@ptc.com

3 December 2022 at 16:12

Merhaba (hello) Ms. Akanksha Sane,

Greeting from MSIHMC!!

We at the institute would like to extend a heartfelt thank you for having spared your precious time and creating an impactful presence at the Turkish High Tea " İkinci Çayı ".

We hope you enjoyed the delicacies of Turkey and the overall Turkish experience that our students tried to portray through the food, service, ambience and every other minutiae observed by you.

Your appreciation and motivational words at the event has helped in building up courage and confidence in the students. The positive reality of the industry put forth by you has surely sparked some eagerness towards learning for more.

Thank you once again for gracing the occasion with your presence.

We will be looking forward for many more such rendezvous!

Tesekkür Ederim ! (Thank you)
Hosçakal ! (Good bye)

Team MSIHMC.

7 attachments



72c474a2-9536-4c38-bd8a-8376c8d37526.JPG
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1304078a-ac2e-4ec7-9c8e-454df266596d.JPG
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Dr. Seema Zagade <principal@msihmctrs.in>

Thank You

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

3 December 2022 at 16:14

Merhaba (hello) Mr. Murli Sarda,

Greeting from MSIHMCT!!

We at the institute would like to extend a heartfelt thank you for having spared your precious time and creating an impactful presence at the Turkish High Tea " İkinci Cayı ".

We hope you enjoyed the delicacies of Turkey and the overall Turkish experience that our students tried to portray through the food, service, ambience and every other minutiae observed by you.

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Tesekkür Ederim ! (Thank you)

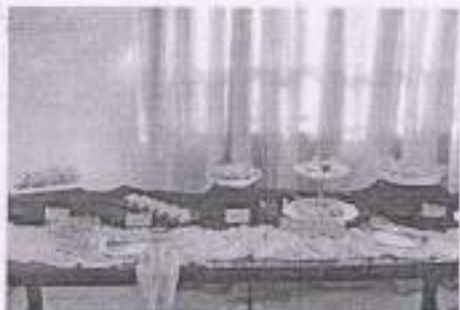
Hoscakal ! (Good bye)

Team MSIHMCT.

7 attachments



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1304078a-ac2e-4ec7-9c8e-454df266596d.JPG
128K





Dr. Seema Zagade <principal@msihmctrs.in>

Thank You

Dr. Seema Zagade <principal@msihmctrs.in>
To: "j216hs@gmail.com" <j216hs@gmail.com>

3 December 2022 at 16:29

Merhaba (hello) Mr. Prasad Ganbote,

Greeting from MSIHMCCT!!

We at the institute would like to extend a heartfelt thank you for having spared your precious time and creating an impactful presence at the Turkish High Tea " İkinci Çayı ".

We hope you enjoyed the delicacies of Turkey and the overall Turkish experience that our students tried to portray through the food, service, ambience and every other minutiae observed by you.

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Tesekkür Ederim ! (Thank you)
Hosca! ! (Good bye)

Team MSIHMCCT,

7 attachments



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Dr. Seema Zagade <principal@msihmctrs.in>

Thank You

Dr. Seema Zagade <principal@msihmctrs.in>

3 December 2022 at 16:32

To: "piattodessertstudio@gmail.com" <piattodessertstudio@gmail.com>

Merhaba (hello) Mr. Smaran Shetty,

Greeting from MSIHMCT!!

We at the institute would like to extend a heartfelt thank you for having spared your precious time and creating an impactful presence at the Turkish High Tea " İkinci Çayı ".

We hope you enjoyed the delicacies of Turkey and the overall Turkish experience that our students tried to portray through the food, service, ambience and every other minutiae observed by you.

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Tesekkür Ederim ! (Thank you)

Hoscakal ! (Good bye)

Team MSIHMCT.

7 attachments



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128K





Dr. Seema Zagade <principal@msihmctrs.in>

Thank You

Dr. Seema Zagade <principal@msihmctrs.in>
To: "mandarbhosale05@gmail.com" <mandarbhosale05@gmail.com>

3 December 2022 at 16:33

Merhaba (hello) Mr. Mandar Bhosale,

Greeting from MSIHMC!!

We at the institute would like to extend a heartfelt thank you for having spared your precious time and creating an impactful presence at the Turkish High Tea " İkinci Çayı ".

We hope you enjoyed the delicacies of Turkey and the overall Turkish experience that our students tried to portray through the food, service, ambience and every other minutiae observed by you.

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We will be looking forward for many more such rendezvous!

Tesekkür Ederim ! (Thank you)
Hoscakal ! (Good bye)

Team MSIHMC.

7 attachments



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128K





Dr. Seema Zagade <principal@msihmctrs.in>

Thank You

Dr. Seema Zagade <principal@msihmctrs.in>

3 December 2022 at 16:35

To: "Swapnil.hungernation@gmail.com" <Swapnil.hungernation@gmail.com>

Merhaba (hello) Mr. Swapnil Shinde,

Greeting from MSIHMCT!!

We at the institute would like to extend a heartfelt thank you for having spared your precious time and creating an impactful presence at the Turkish High Tea " İkinci Çayl ".

We hope you enjoyed the delicacies of Turkey and the overall Turkish experience that our students tried to portray through the food, service, ambience and every other minutiae observed by you.

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We will be looking forward for many more such rendezvous!

Tesekkür Ederim ! (Thank you)

Hoscakal ! (Good bye)

Team MSIHMCT.





Dr. Seema Zagade <principal@msihmctrs.in>

Thank You

Dr. Seema Zagade <principal@msihmctrs.in>
To: "sawantviraj21@gmail.com" <sawantviraj21@gmail.com>

3 December 2022 at 16:40

Merhaba (hello) Mr. Viraj Sawant,

Greeting from MSIHMC!!

We at the institute would like to extend a heartfelt thank you for having spared your precious time and creating an impactful presence at the Turkish High Tea " İkinci Çayl ".

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Tesekkür Ederim ! (Thank you)
Hosçakal ! (Good bye)

Team MSIHMC.

7 attachments



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Dr. Seema Zagade <principal@msihmctrs.in>

Thank You

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

3 December 2022 at 16:11

Merhaba (hello) Ms. Renu Soman,

Greeting from MSIHMCT!!

We at the institute would like to extend a heartfelt thank you for having spared your precious time and creating an impactful presence at the Turkish High Tea " İkinci Cayı ".

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Hoscakal ! (Good bye)

Team MSIHMCT.

7 attachments



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

ATTENDANCE SHEET

Roll No.	Student Name	Status
202173	Mane Niranjan	P
202174	Mane Siddesh	P
202175	Mankar Mohit	P
202177	Mohite Amruta	P
202179	More Sankalp	P
202180	More Soham	P
202183	Nanakshahi Drishti	P
202184	Navale Pritesh	P
202185	Nemade Vinit	P
202186	Neware Roshni	P
202187	Nikam Prathamesh	P
202188	Pandure Darshan	P
202189	Pansare Om	P
202191	Patange Nandini	P
202192	Patankar Kushagra	P
202193	Pathak Mrunal	P
202194	Aditi Patil	P
202195	Patil Samiksha	P
202196	Pawar Adwait	P
202198	Phatak Dhanushree	P
2021100	Pulawale Anurag	P
2021101	Ranade Omkar	P
2021102	Rao Mitra	P
2021103	Rengade Shrushti	P
2021104	Renuse Niraj	P
2021105	Rupade Swapnil	P
2021106	Ruparel Parth	P
2021107	Sadanshiv Abhishek	P



Roll No.	Student Name	Status
2021108	Sangle Shubham	P
2021109	Santar Sanket	P
2021111	Sargar Aditya	P
2021112	Sasane Atharva	P
2021113	Seha Piyush	P
2021114	Shelkande Shreyash	P
2021115	Shelke Prathmesh	P
2021116	Shenolikar Prutha	P
2021117	Shete Varun	P
2021118	Shewale Aadesh	P
2021119	Shinde Sanyukta	P
2021120	Shinde Siddharth	P
2021121	Siddha Surbhi	P
2021122	Sonawane Rohit	P
2021123	Sorte Sahil	P
2021124	Suryawanshi Siya	P
2021125	Sutar Tanmayee	P
2021126	Tanty Tapaswini	P
2021127	Tavdare Tejaswi	P
2021128	Tembe Pratik	P
2021130	Tupsagar Anuja	P
2021132	Untwale Rishabh	P
2021133	Valdiya Shiraj	P
2021135	Waghunde Ankush	P
2021136	Wakar Om	P
2021138	Washivale Shrivani	P
2021139	Zad Amav	P
2021140	Deshmukh Vishruti	P
2021142	Katti Yash	P
2021143	Shinde Gautam	P

PRINCIPAL
(B.MCT)

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



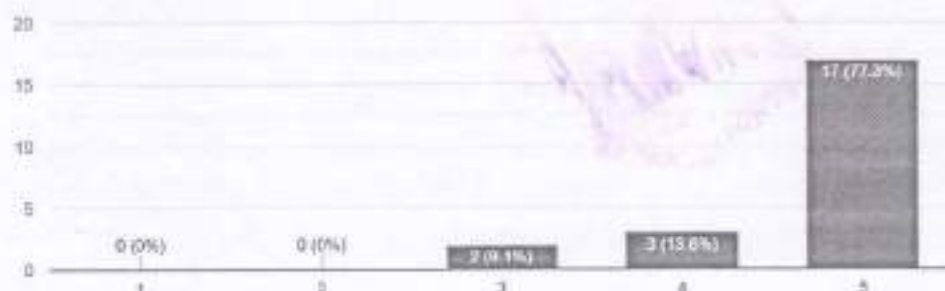


FEEDBACK ANALYSIS

How will you rate the session?
22 responses



On a scale from 1 to 5, how informative was the lecture?
22 responses



Was the session relateable to the syllabus taught?
22 responses



● Yes
● No

What was the take-away from the session?

- How to build up teamwork between two classes
- It was a great learning experience for us all.
- Excellent industrial information.



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PHOTOGRAPHS





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING
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THEME DINNER: UTTARAPATH 2023

Type of the Event: Theme Dinner Uttarapath

Date of the Event : 28-04-2023

Conducted by : Mr Chintamani Sahastrabudhe, Ms Anahita Manna, Mr Devesh Janvekar

Objectives :

- Providing an opportunity for students to create an immersive culinary experience for guests by designing a well-balanced menu.
- Showcase the diversity of regional cuisines and enhance participative learning through live cooking demonstrations, such as a Chaat counter, and the preparation of exclusive seasonal mocktails and implementing fine dine silver service by the Food and Beverage Team.
- Understand the need for ambiance and theme immersion through handcrafted decor elements by accommodation team.

Organised By : MSIHMCT			
Event Coordinator	Ms. Anahita Manna		
Topic Covered : Theme Dinner			
Venue	Zafran	Time / Duration	
		7pm to 11pm	
Total Number of Participants	Students	Faculty	Non-Teaching
120	116	3	1
Event Details	<p>A ticketed themed dinner was organised by the students of SYBHMCT. They showcased their skill in all the departments.</p> <p>The awaited theme dinner 'UTTARAPATH-The Grand Trunk Road' was hosted by the Second Year BHMCT students of MSIHMCT, an activity under the Entrepreneurship Development Cell on 28th April 2023.</p> <p>This one of a kind event was a small scaled event of 70 guests and the Second Year students were entrusted to sell tickets for the same.</p> <p>A well planned, balanced menu was designed which would take the guests on a flavourful ride of the UTTARAPATH, including the flavours from Afghani, Punjabi, Himachali, Bihari and Bengali cuisines by the Food Production Team. A live counter emulating the Delhi Chaat experience started the evening on a lovely note.</p> <p>The Food and Beverage Team prepared exclusive seasonal mocktails like the Watermelon Shikanji and Kairi Ka Jaljira and operated both the restaurants 'IRIS' and 'Zafran'. The guests experienced service of the highest quality as for the first time a fine dine silver service was practised by the team.</p> <p>The décor was all hand crafted and included props like a truck shaped photo booth, handmade lipin art, wall hangings, kneaded bottles and number plates from along the route to add to the entire experience of the theme.</p> <p>The students are currently reeling under the praises and the positive feedback received from all and cannot wait to be execute more such innovative events for the upcoming semesters.</p>		



Type of Learning Outcome (Tick the appropriate option)				
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Learning Outcome	The students understood the diversity of regional cuisine and enhance participative learning through live cooking demonstrations			

Mapping of the event with PO and CO			Program Outcome											
Subject Code	Subject Name	Course Outcome	P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
C 401, C402, C403			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>

Enclosures:

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

Anahita

Anahita Manna

C.R.

C.R. Sahasrabudhe.

Name and Sign of Event Coordinator

Devash
Devash Janekar

Dr. Seema Zagade

Dr. Seema Zagade

Principal

PRINCIPAL

(BHM/CT)

Maharashtra State Institute of

Hotel Management and Catering Technology

Shri. ... 411016





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

REF: MSIHMCT/UG-PG/SS/2023/339

Date: 25/04/2023

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Uttarapath - SYBHMCT Theme Dinner Date of Event: 28/04/2023

Programme: BHMCT / MHMCT

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

Day: Friday

Year

Time: 7pm onwards

Types of Function:

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

Guest Profile / Name &
Designation / Organization:

Faculty In - Charge:

Mr. Chintamani S., Mr. Divesh J.,
Ms. Anahita M.

Venue:

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

Sr. No. of SCA Registrar 178

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
					Food Prod.	Service	Staff
Breakfast	-	-	-	-	-	-	-
Tea	-	-	-	-	-	-	-
<u>Dinner</u> <u>Lunch</u>	<u>7pm onwards</u>	<u>70</u>	<u>Iris / Zaffran</u>	<u>ATK, STK, DTK</u>	<u>Chintamani</u>	<u>Anahita M.</u>	<u>Santosh J. Prasad P.</u>
PMT	-	-	-	-	-	-	-
Takeaways	-	-	-	-	-	-	-



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY
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POSTER/ BROCHURE/ TICKETS

Maharashtra State Institute of Hotel
Management & Catering Technology
& Research Society, Pune

uttarapath
The Grand Trunk Road

A timeless journey of rich flavours

Friday,
28th April
2023
Starts 7pm

An authentic theme dinner depicting the
journey from Kabul to Kolkata

We look forward to host you with immense pleasure
BOOK YOUR TICKETS NOW!!

Contact - Om W. - +91 74149 58739, Atharva K. - +91 95038 04419



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

POSTER/ BROCHURE/ TICKETS

Ticket's

COUPON

 **UTTARAPATH**

PASSE NO. 

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

 **UTTARAPATH**

RS 600/-

The Grand Trunk Road

IRIS
2ND FLOOR
111/2 A, K. M. MUNSHI MARG, SHIVAJI
COLONY, SHIVAJINAGAR, PUNE - 411014

Date & Time
28th April 2021
7.00PM Onwards

COUPON

 **UTTARAPATH**

PASSE NO. **233**

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

 **UTTARAPATH**

RS 600/-

The Grand Trunk Road

ZAFRAAN
4TH FLOOR
111/2 A, K. M. MUNSHI MARG, SHIVAJI
COLONY, SHIVAJINAGAR, PUNE - 411014

Date & Time
28th April 2021
7.00PM Onwards





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

ATTENDANCE SHEET

Sr.No.	Roll No.	Student Name	Status
1.	202101	Agrawal Harsh	P
2.	202102	Ahiwale Yash	P
3.	202103	Aswar Swajit	P
4.	202104	Bade Bhagwat	P
5.	202106	Barshikar Aman	P
6.	202107	Belhekar Aditi	P
7.	202109	Bhosale Yugandhara	P
8.	202110	Bhosale Sarthak	P
9.	202111	Bhosale Swaraj	P
10.	202112	Borade Sudhanshu	P
11.	202113	Chaudhari Parag	P
12.	202114	Chaudhari Sujeet	P
13.	202115	Chaudhari Swapnil	P
14.	202117	Chendke Ojas	P
15.	202119	Dalvi Atharva	P
16.	202120	Dengavekar Aditya	P
17.	202121	Deoghatole Shantanu	P
18.	202122	Deolalikar Krushna	P
19.	202123	Desale Lokesh	P
20.	202124	Deshpande Sakshi	P
21.	202125	Deshpande Vaishnavi	P
22.	202127	Dhage Varun	P
23.	202128	Dhede Manasi	P
24.	202129	Dhumal Anand	P
25.	202130	Dhumal Utkarsha	P
26.	202131	Dimber Shreya	P
27.	202133	Durgule Rohan	P
28.	202134	Edke Shweta	P
29.	202135	Falak Dipti	P
30.	202136	Gaikwad Amav	P
31.	202139	Gawade Aditya	P
32.	202140	Gedam Pranali	P
33.	202141	Ghodake Nimai	P
34.	202142	Gole Rudra	P
35.	202143	Gore Manali	P
36.	202144	Gunjal Jay	P



Sr.No.	Roll No.	Student Name	Status
37.	202145	Hirve Anushka	P
38.	202148	Jagtap Siddhi	P
39.	202150	Jangam Sarvesh	P
40.	202151	Kadam Ajay	P
41.	202152	Kadam Atharva	P
42.	202153	Kamble Yash	P
43.	202154	Karnik Radhika	P
44.	202155	Kasbe Harshada	P
45.	202156	Kataria Shruti	P
46.	202157	Kendurkar Tejas	P
47.	202158	Khade Samrudhi	P
48.	202159	Kharade Tanaya	P
49.	202160	Khatkhate Atharv	P
50.	202161	Khetre Samiksha	P
51.	202162	Kirve Kaushal	P
52.	202163	Koli Abhishek	P
53.	202165	Kulkarni Moksh	P
54.	202166	Kulkarni Swapna	P
55.	202167	Lachake Ojas	P
56.	202169	Mahadule Sarang	P
57.	202170	Mahajan Abhishek	P
58.	202171	Malge Trishala	P
59.	202173	Mane Niranjana	P
60.	202174	Mane Siddesh	P
61.	202175	Mankar Mohit	P
62.	202177	Mohite Amruta	P
63.	202179	More Sankalp	P
64.	202180	More Soham	P
65.	202183	Nanakshahi Drishti	P
66.	202184	Navale Pritesh	P
67.	202185	Nemade Vinit	P
68.	202186	Neware Roshni	P
69.	202187	Nikam Prathamesh	P
70.	202188	Pandure Darshan	P
71.	202189	Pansare Om	P
72.	202191	Patange Nandini	P
73.	202192	Patankar Kushagra	P
74.	202193	Pathak Mrunal	P
75.	202194	Aditi Patil	P
76.	202195	Patil Samiksha	P
77.	202196	Pawar Adwait	P
78.	202198	Phatak Dhanushree	P
79.	2021100	Pulawale Anurag	P
80.	2021101	Ranade Omkar	P
81.	2021102	Rao Mitra	P



Sr.No.	Roll No.	Student Name	Status
82.	2021103	Rengade Shrushti	P
83.	2021104	Renuse Niraj	P
84.	2021105	Rupade Swapnil	P
85.	2021106	Ruparel Parth	P
86.	2021107	Sadanshiv Abhishek	P
87.	2021108	Sangle Shubham	P
88.	2021109	Santar Sanket	P
89.	2021111	Sargar Aditya	P
90.	2021112	Sasane Atharva	P
91.	2021113	Seha Piyush	P
92.	2021114	Shelkande Shreyash	P
93.	2021115	Shelke Prathmesh	P
94.	2021116	Shenolikar Prutha	P
95.	2021117	Shete Varun	P
96.	2021118	Shewale Aadesh	P
97.	2021119	Shinde Sanyukta	P
98.	2021120	Shinde Siddharth	P
99.	2021121	Siddha Surbhi	P
100.	2021122	Sonawane Rohit	P
101.	2021123	Sorte Sahil	P
102.	2021124	Suryawanshi Siya	P
103.	2021125	Sutar Tanmayee	P
104.	2021126	Tanty Tapaswini	P
105.	2021127	Tavdare Tejaswi	P
106.	2021128	Tembe Pratik	P
107.	2021130	Tupsagar Anuja	P
108.	2021132	Untwale Rishabh	P
109.	2021133	Vaidya Shriraj	P
110.	2021135	Waghunde Ankush	P
111.	2021136	Waikar Om	P
112.	2021138	Washivale Shravani	P
113.	2021139	Zad Arnab	P
114.	2021140	Deshmukh Vishruti	P
115.	2021142	Katti Yash	P
116.	2021143	Shinde Gautam	P


PRINCIPAL
 (RMIT)

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 Shivajinagar, Pune-411016





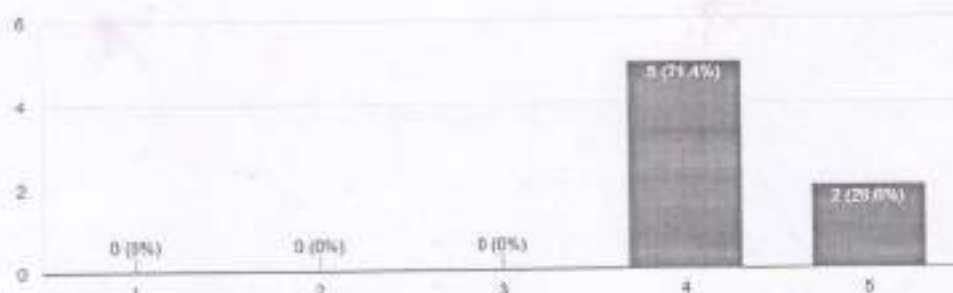
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FEEDBACK ANALYSIS

How will you rate the session?

7 responses



Was the session relatable to the syllabus taught?

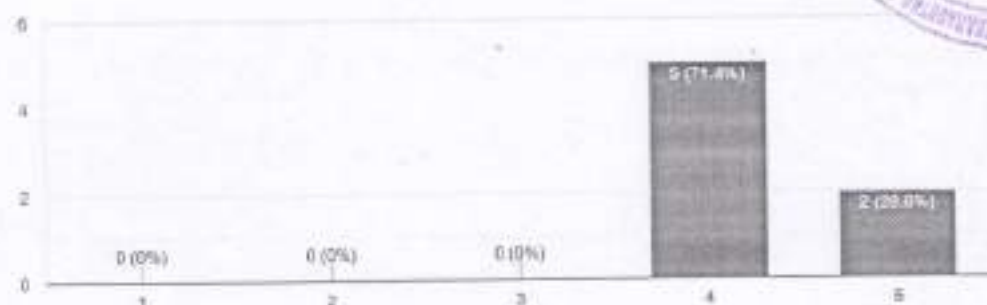
7 responses



● Yes
● No

On a scale from 1 to 5, how informative was the lecture?

7 responses



What was the take-away from the session?

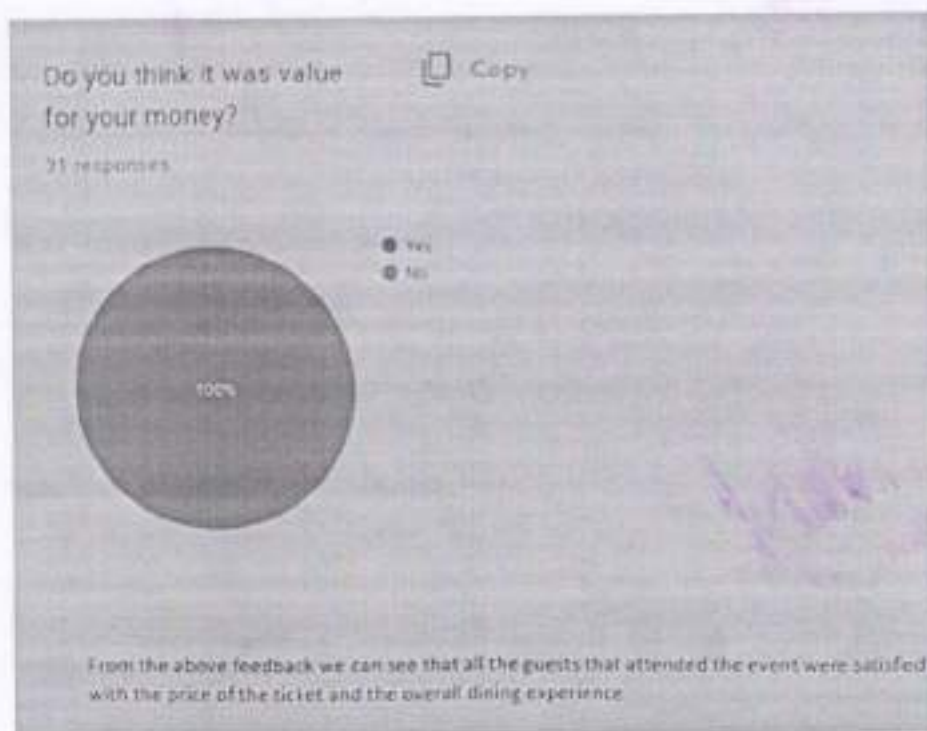
- The session was super fun as well as informative the take away points from this session were to actually see the kitchen layout and how do they actually work or manage their stuff there how the food is presented and served how can we improve and improvise our dishes in all together it was a great session
- Got a new experience visiting a great working restaurant and The showed us the restaurant with great ambience.



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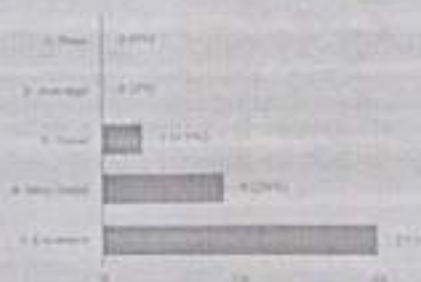
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GUEST FEEDBACK
FEEDBACK



How would you like to rate the service? ☐ Copy

37 responses



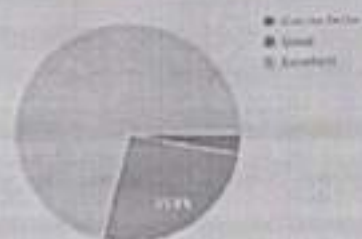
3 guests rated the service as "Good"

9 guests rated the service as "very good"

And 19 guests have rated the service as "Excellent"

How was the ambience and the decoration? ☐ Copy

31 responses



1 guest rated the ambience and décor as "Can be better"

4 guests rated the ambience and décor as "Good"

22 guests rated the ambience and décor as "Excellent"



FEEDBACK REPRESENTATION

An QR feedback form was given at the end of the meal, stuck onto the takeaway packet boxes given to each guest.

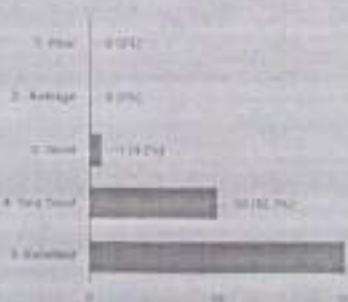
2 - Out of the 58 guests 21 have given their feedback, which is approximately 36% of the guests. Among the guests attending many of them have filled only one feedback form on behalf of their entire booking.

Below is the pictorial representation of each question asked in feedback form.

How would you like to rate the taste of food?



31 responses



One guest rated the food as "Good"

10 guests rated the food as "Very Good"

20 guests rated the food as "Excellent"

Students were very well mannered. So often we get to see it.

This was a booster event the students and parents as well. More activities to come up in near future.

Just keep green chutney with starters but overall everything is amazing.

Food was so tasty. I enjoyed every bite. The ambience was also good. The service was good but a little slow.

Bhendi was yummy, gravy of paneer was tasty, Pulao was good. Paneer was not soft enough. Roti could have been softer. Lachcha paratha was not identifiable. Desserts were good, little bit of sweetness was required in chandrakala.





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VISIT AND HI-TEA TO SASSY SPOON

Type of the Event : Visit

Date of the Event : 21/06/2022

Conducted by : Mr Nilesh Ayyar, AGM, The Sassy Spoon- Pune

Objectives :

- Provide an opportunity for Third Year Specialization in Food Production BHMCT students to observe and learn the operations of a multi-specialty restaurant's kitchen.
- Engage in an informative session with the kitchen team to understand menu considerations, factors in menu planning, clientele expectations, plate presentation techniques, recent trends, and the establishment's journey to becoming a leading restaurant for international cuisine in Pune.
- Organize a small Hi-Tea session at the esteemed restaurant, allowing students to experience a culinary event first hand, enhancing their practical knowledge and exposure to the hospitality industry.

Organised By : MSIHMCRTS, Degree, Pune			
Event Coordinator	Anahita Manna		
Topic Covered : Visit to a Fine Dine Speciality Restaurant			
Venue	Assembly Hall	Time / Duration	4:00pm-6:00pm
Total Number of Participants	Students	Faculty	Non-Teaching
22	21	01	NA
Event Details	<p>The visit to The Sassy Spoon, Pune, on 22nd June was aimed to provide students with insights into the operations of a multi-specialty restaurant and enhance their understanding of various aspects of the hospitality industry. Students were given a comprehensive tour of the restaurant, covering both the Front of House (FOH) and Heart of House (HOH) areas. They observed the layout, ambiance, and design elements of the restaurant, gaining facts about the customer experience.</p> <p>Mr. Nilesh Ayyar, AGM of The Sassy Spoon, provided an overview of each department's key role and their coordination within the restaurant. Students learned about the interplay between departments such as kitchen, service, and management in delivering a seamless dining experience.</p> <p>A discussion on current food and beverage trends was conducted, highlighting the importance of staying updated with industry trends and evolving consumer preferences in the hospitality sector. The concept of "owning your guest" was explained, emphasizing the significance of providing personalized and memorable experiences to guests to foster loyalty and repeat business.</p> <p>Mr. Nilesh shared into The Sassy Spoon's success story, detailing the journey of the restaurant to becoming a leading destination for international cuisine in Pune. Students gained valuable lessons on entrepreneurship, innovation, and maintaining quality standards.</p>		



Type of Learning Outcome (Tick the appropriate option)				
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Learning Outcome	<ol style="list-style-type: none"> 1. Gain insights into the operations of a multi-specialty restaurant by observing the layout, ambiance, and design elements of The Sassy Spoon, Pune. 2. Understand the roles and responsibilities of various departments, including Front of House (FOH) and Heart of House (HOH), in delivering a seamless dining experience. 3. Develop an understanding of current food and beverage trends in the hospitality industry. 4. Understand the concept of "owning your guest" and its significance in providing personalized and memorable experiences to guests. 5. Gain insights into the success story of The Sassy Spoon, Pune, and understand the key factors contributing to its success as a leading destination for international cuisine. 			

Mapping of the event with PO and CO			Program Outcome											
Subject Code	Subject Name	Course Outcome	P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
CS 601 A	Food Production Management		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>

Enclosures:

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


 Name and Sign of Event Coordinator **ANAHITA MANNA**


 Dr. Anita Moodliar
 PRINCIPAL
 (SHMCT)
 Maharashtra State Institute of
 Hotel Management & Catering Technology
 Shivajinagar, Pune-411016





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REF: MSIHMC/UG-PG/SS/2022/505

Date: 20/06/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Visit and HiTea at Sassy Spoon **Date of Event:** 21/06/2022

Programme: BHMCT / MHMCT **Year:** 1st / 2nd / 3rd / Final **Day:** Tuesday
Year: **Time:** 4:00pm - 6:00pm

Types of Function: • Meeting • Interview • Guest lecture • Workshop
• Seminar • Visit • Others (Please Specify) -

Guest Profile / Name: Mr. Nilesh Iyer

Faculty Coordinating: Ms. Anahita Manna

Venue: • Classroom • Iris • Zaffran • Conference
• Assembly Hall • Board Room • Principal Office - Sassy Spoon

Sr. No. of SCA Registrar : 111

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT: N/A

Type of Linen: Nos. Faculty In-charge:

Flower Arrangement:

Camera :

Special Instruction:

STUDENT IN CHARGE: N/A






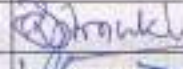
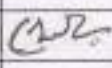
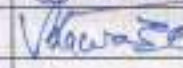
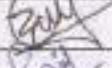

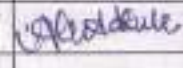
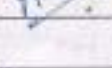
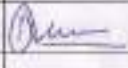
Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Dr. S. Zagade		15.	Ms. S. Mantri	
2.	Mr. S. Rayarikar		16.	Ms. U. Toke	
3.	Mr. V. Sarup		17.	Mr. S. Jagade	
4.	Dr. V. Kadam		18.	Mr. D. Ishte	
5.	Mr. D. Joshi		19.	Mr. P. Padvekar	
6.	Mr. A. Manolkar		20.	Mr. S. Deshmukh	
7.	Mr. C. Sahasrabudhe		21.	Mr. V. Kaware	
8.	Ms. S. Paranjpe		22.	Ms. R. Jadhav	
9.	Mr. D. Janvekar		23.	Mr. R. Khilare	
10.	Ms. P. Pawar		24.	Mr. A. Adsule	
11.	Ms. A. Manna		25.	Ms. S. Deckar	
12.	Mr. R. Gade		26.	Ms. J. Kamble	
13.	Ms. D. Marne		27.	Mr. S. Rathod	
14.	Ms. N. Dimble				

Anand
Principal
Maharaja State Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411016
20/6





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CORRESPONDENCE TRAIL

From: Nilesch Ayyar<nilesch@goenkaventures.com>

Date: Fri, 17 Jun 2022, 15:18

Subject: Re: Property Visit to Sassy Spoon for TYBHMCT Specialization Students from M.S.I.H.M.C.T

To: msihmctspo@gmail.com

Cc: anita.moodliar@gmail.com

Dear Anita,

Greetings from The Sassy Spoon, Pune!

Based on my brief chat with Ms. Anahita Manna moments ago, I am happy to have your students over on Wednesday (22.6.22), from 4p to 6pm. The Hi tea menu details have been shared with her separately.

Topics covered will be:

1. Physical tour of the restaurant (FOH & HOH)
2. Key of each department in brief and their co-ordination
3. F&B trends
4. Owning your guest
5. Sassy Spoon's success story in brief
6. Importance of having a career plan and path

Hope the above bullet heads are in line with your expectations. Feel free to add to it.

Looking forward...

Regards,

Nilesch Ayyar

AGM

The Sassy Spoon - Pune

+91 9975152575

THE CHOCOLATE SPOON CO PRIVATE LIMITED

Website: www.thesassyspoon.in

Twitter: @The_SassySpoon

Facebook: The Sassy Spoon - Pune

Instagram: <https://instagram.com/thesassyspoon/>

Koregaon Park: 7666222111



On Sat, May 21, 2022 at 1:28 PM msihmct tpo <msihmcttpo@gmail.com> wrote:

Dear Mr Nilesh,

Greetings from MSIHMCT, Pune!!

With reference to your brief conversation with Ms Anahita Manna we request you to organize a visit to your esteemed establishment for the Third Year Specialization in Food Production BHMCT students, who are a batch consisting of 21 students and will be accompanied with One Faculty and one staff.

This particular visit aims at allowing the students to observe and learn the working of a multi speciality restaurant's kitchen including the operations of the other departments.

An informative talk with you and the kitchen team about the menu considerations, factors that are taken while menu planning, your clientele expectations, plate presentation techniques, recent trends and what it has taken for your establishment to be one of the leading and go to restaurant for International Cuisine in Pune would be very helpful. This information and the exposure that they would get is very relevant as its included in the current syllabus and will also help shape them for the career they will pursue shortly.

As a batch of budding chefs who are always game for an interesting culinary experience, they are very keen on having a small Hi-Tea session at your esteemed restaurant which will be a paid event by the students.

Requesting you to guide us further on how to go about this Hi- Tea set up.

We propose any weekday at your convenience, with a preferable time slot of 3:00pm-5:00pm for this visit. Kindly let us know your suitable date and time for the same.

Looking forward to your continued association and support with us.

Regards,

Mrs Anita Modliar,
Principal

PRINCIPAL

MSIHMCT

HMCT UG & PG

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





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CORRESPONDENCE TRAIL

From: msihmct tpo <msihmcttpo@gmail.com>
Date: Thu, 23 Jun 2022, 08:24
Subject: Letter of Appreciation
To: [<nilesh@goenkaventures.com>](mailto:nilesh@goenkaventures.com), anita.moodliar <anita.moodliar@gmail.com>

Dear Nilesh,

Greetings from MSIHMCT Pune!!

We are writing to let you know how much we appreciate the wonderful and informative visit you planned for our students at your esteemed property on Tuesday 21/06/2022. We would also like to extend a note of sincere gratitude for sparing time out of your busy schedules for us. Your detailed and in depth walk through with our students to key departments and providing ample information will help them relate to their future academia subjects both theoretically as well as practically.

The visit was very well received and provided valuable insight and we thank you for your patience while answering the doubts and questions which the students asked. They were awe struck and they now participate in a very lively discussion amongst them every now and then about the same.

Your enthusiasm and willingness to go out of your way to make the students feel at ease during this visit is highly appreciated. This personalised warm hospitality the team and you helped provide, has created quite an impression in these young students, and has set a fine example of the service provided by an excellent hospitality professional. Please accept my sincere thank you for the fine job you are doing at Sassy Spoon.

We at MSIHMCT, look forward to a continuous and long association with you and your organisation.

Regards

Dr. Anita Moodliar
Principal
MSIHMC, Pune

Maharashtra State Institute of
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Shivajinagar, Pune-411016





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ATTENDANCE SHEET

201908	Bhosale Saloni R.	P
201914	Chikodkar Tanmay V.	P
201916	Dalvi Ketan S.	P
201921	Gaikwad Rasika S.	P
201922	Gengaje Pankaj S.	P
201924	Gurav Projyot P.	P
201929	Jadhav Prasad S.	P
201930	Jadhav Roshni M.	P
201937	Kedari Sanskruti S.	P
201938	Khan Junaid S.	P
201941	Kulkarni Shounak H.	P
201942	Kure Pratiksha S.	P
201944	Muneshwar Sandesh	P
201945	Musale Prasanna S.	P
201946	Nagpure Arpita R.	P
201949	Naik Shubham M.	P
201950	Nair Isha V.	P
201958	Raskar Nishigandha C.	P
201959	Salunke Atharva S.	P
201962	Sawane Pratik M.	P
201939	Shalmali Khandke	P

Amesdhia
PRINCIPAL
(BHMCT)

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





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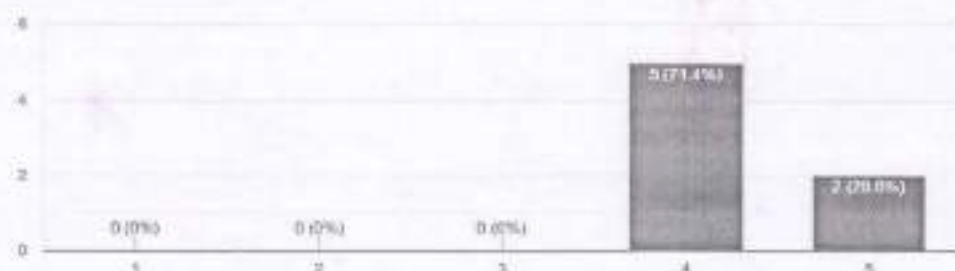
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FEEDBACK ANALYSIS

How will you rate the session?

7 responses



Was the session relatable to the syllabus taught?

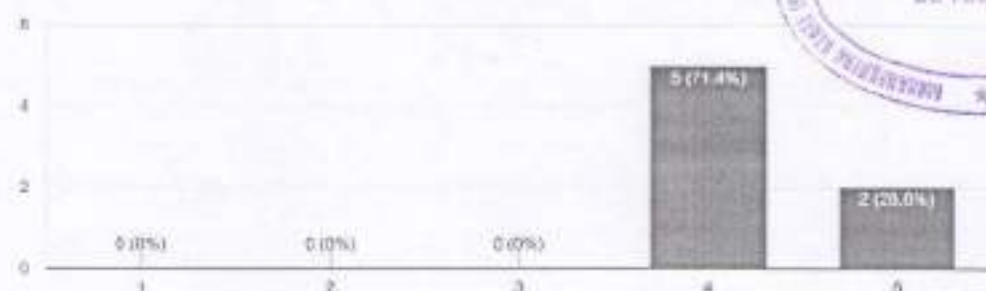
7 responses



● Yes
● No

On a scale from 1 to 5, how informative was the lecture?

7 responses



What was the take-away from the session?

- The session was super fun as well as informative the take away points from this session were to actually see the kitchen layout and how do they actually work or manage their stuff there how the food is presented and served how can we improve and improvise our dishes in all together it was a great session
- Got a new experience visiting a great working restaurant and The showed us the restaurant with great ambience.

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PHOTOGRAPHS





Visit to Ekbote Mall

Type of the Event: Field Visit

Date of the Event: 11 November 2022

Conducted by: MS. Chaitali, Consultant and Sales

Objectives:

- Introduction to different types of woods which are used in furniture
- To understand the importance of furniture in order to create and aesthetic ambience.
- Introduction to Manufacturing and Production of Furnished goods.

Organised By : MSIHMCT														
Event Coordinator		Dr. Vidya Kadam												
Topic Covered : Introduction to furniture														
Venue		Ekbote Mall				Time / Duration				11am onwards				
Total Number of Participants		Students				Faculty				Non-Teaching				
26		25				1				-				
Event Details		The visit to Suhas Ekbote's Designer Furniture and Accessories located in Pimpri-Chinchwad was organized By Dr.Vidya Kadam for the final year accommodation specialization students on 21 st November 2022.												
Type of Learning Outcome (Tick the appropriate option)														
Contextualization of Knowledge		Praxis and technique		Critical Thinking		Research		Soft Skills						
✓						✓								
Learning Outcome		Attendees learned from Ms. Chaitali about manufacturing, procurement, production and the importance of quality control.												
Mapping of the event with PO and CO						Program Outcome								
Subject Code	Subject Name	Course Outcome	P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
C 701	Sp. Accom.						✓							



Enclosures:

- ✓ Function Prospectus
- Notice
- Poster / Brochure
- Correspondence trail
- ✓ Attendance Sheet (Wherever applicable)
- ✓ 360 Feedback
- Remuneration paid if any
- ✓ 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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VISIT TO EKBOTE MALL HELD ON 21 NOVEMBER-22





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REF: MSIHMC/UG-PG/SS/2022/1253

Date: 16/11/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event:

Visit to Ekbote furniture
mall, Pimpri

Date of Event: 21/11/2022

Programme: BHMCT / MHMCT

Year:

1st / 2nd / 3rd / Final Sp. Day:
Accom.

Monday
Time: 11:00

Types of Function:

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

Guest Profile / Name:

Mr. Narendra Ekbote

Faculty Coordinating:

Dr. Vidya Kadam

Venue:

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

Sr. No. of SCA Registrar 138

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
					Food Prod.	Service	Staff
Breakfast							
Tea							
Lunch							
PMT							
Takeaways	10:00	01			Ms. Pooja P.		



ROOM DIVISION MANAGEMENT ARRANGEMENT:

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

Flower Arrangement: _____

Camera : _____

Special Instruction: _____

STUDENT IN CHARGE:

Food Production: _____

Food & Beverage Service: _____

Accommodation: _____

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

Principal



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FINAL YEAR – 2022-23 Even Sem

EVENT:- Visit to Ekbote Mall

Date:- 21.11.22

Sr. No.	Roll No.	Student Name	Sign
1.	201902	Baghel Sachin D.	P
2.	201903	Barkade Ritika S.	P
3.	201910	Borse Shruti M.	P
4.	201911	Chavan Rajeshwari U.	P
5.	201912	Chavan Sakshi G.	P
6.	201915	Choudhari Kasturi P.	P
7.	201917	Deshpande Madhav S.	P
8.	201918	Deshpande Sakshi V.	P
9.	201919	Dimbar Aditya S.	P
10.	201920	Gaikwad Joel R.	P
11.	201925	Hadke Shlok	P
12.	201931	Jog Nandini N.	P
13.	201932	Kadam Manaswini M.	P
14.	201933	Kadam Mrunalini M.	P
15.	201934	Kadam Shivratna S.	P
16.	201936	Karandikar Shrinidhi K.	P
17.	201940	Kopulwar Tanvi N.	A
18.	201948	Naik Purnima S.	P
19.	201951	Nandgude Akshat R.	P
20.	201952	Pardeshi Atharv J.	A
21.	201954	Pawar Shripad D.	P
22.	201956	Phadtare Vedant S.	P
23.	201963	Shete Ritika D.	P
24.	201965	Thikekar Vighnesh S.	P
25.	201966	Timande Dinesh P.	P
26.	201967	Ware Rutuja D.	P
27.	201970	Dhavale Vinit	P
28.	201971	Khurid Abhishekkumar	A
29.	201964	Shewadkar Atharva S.	A

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Industry expert/ Guest lecture/Demonstrator feedback

Date 11 November 2022

NAME OF HOTEL/ ORGANISATION

Subas Fkbote's Designer Furniture

NAME OF THE FACILITATOR

Ms. Chaitali

DESIGNATION

Consultant and Sales

Please circle the relevant score

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

Chaitali

Signature of facilitator





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Date: 11/11/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : MSIHMCT
NAME OF THE RESOURCE PERSON : Ms. Chaitali
NAME OF THE EVENT : Visit to Ekbote mall
NAME OF STUDENT : Nandini Jog
ENROLLMENT NO (INST.) : 201931

Please circle the relevant score

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


Signature of Student





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Date: 14/11/2022

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : MSIHMCT
NAME OF THE RESOURCE PERSON : Ms. Chaitali
NAME OF THE EVENT : Visit to Ekbote Mall
NAME OF STUDENT : Shruti Borse
ENROLLMENT NO (INST.) : 201910

Please circle the relevant score

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


Signature of Student





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Date: 11/11/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : MSIH MCT
NAME OF THE RESOURCE PERSON : Ms. Chaitali
NAME OF THE EVENT : Ekhote Furniture - Visit
NAME OF STUDENT : Gaikwad Joel
ENROLLMENT NO (INST.) : 201920

Please circle the relevant score

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

G. Joel

Signature of Student





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Date: 11/11/2022

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : M.S.I.H.M.C.T.
NAME OF THE RESOURCE PERSON : Ms. Chaitali
NAME OF THE EVENT : Visit to Ekbook Mall
NAME OF STUDENT : Chavan Sakshi
ENROLLMENT NO (INST.) : 201912

Please circle the relevant score

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


Signature of Student





Visit to Jadhavgad

Type of the Event: Visit

Date of the Event : 18 October 2022

Conducted by: Mr. Biswajeet Biswan, General manager

Objectives:

- To understand about the management operations in the hotels
- To understand what are ecotels.
- To know the procedures which are followed for sustainable and eco friendly practices.

Organised By : MSIHMCT														
Event Coordinator			Dr. Vidya Kadam				Ms. Sampada Paranjpe							
Topic Covered : Management operations procedures in ecotels														
Venue			Jadhavgadh Fort				Time / Duration				7am onwards			
Total Number of Participants			Students				Faculty				Non-Teaching			
62			60				2				-			
Event Details			MSIHMCT students visited Fort Jadhavgadh with Dr. Vidya Kadam and Prof. Sampada Paranjape, experiencing a heritage luxury hotel tour including historical museum, themed restaurants, and insights on eco-friendly practices.											
Type of Learning Outcome (Tick the appropriate option)														
Contextualization of Knowledge			Praxis and technique			Critical Thinking			Research			Soft Skills		
✓														
Learning Outcome			Attendees learned from Mr. Biswajeet Biswan about the history of Jadhavgadh, and also the insights of eco friendly practices.											
Mapping of the event with PO and CO						Program Outcome								
Subject Code	Subject Name	Course Outcome	P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
			✓	✓	✓		✓							



Enclosures:

- ✓ Function Prospectus
- Notice
- Poster / Brochure
- ✓ Correspondence trail
- ✓ Attendance Sheet (Wherever applicable)
- ✓ 360 Feedback
- Remuneration paid if any
- ✓ Photographs of the event



Name and Sign of Event Coordinator



Dr. Seema Zagade

Principal

PRINCIPAL
(BHMCT)

Maharashtra State Institute of

Hotel Management & Technology

Shri. Chhatrapati Shivaji Maharaj





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VISIT TO JADHAVGAD HELD ON
18 OCTOBER- 22





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REF: MSIHMCT/UG-PG/SS/2022/985

Date: 17/10/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: *Jadhav Fort - Jadhavgad* Date of Event: *18/10/2022*

Programme: *BHMCT / MHMCT* Year: *1st / 2nd / 3rd / Final* Day: *Tuesday*
Time: *7:00 am*

Types of Function: • Meeting • Interview • Guest lecture • Workshop
• Seminar • ☒ Visit • Others (Please Specify) -

Guest Profile / Name: *Mr. Biswajit Biswas - General Manager*

Faculty Coordinating: *Dr. Vidya Kadam and Ms. Sampada P.*

Venue: • Classroom • Iris • Zaffran • Conference
• Assembly Hall • Board Room • Principal Office -

Sr. No. of SCA Registrar *127*

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
					Food Prod.	Service	Staff
Breakfast							
Tea							
Lunch							
PMT							
Takeaways		<i>03</i>	-	-	<i>Ms. Pooja P.</i>	-	-



ROOM DIVISION MANAGEMENT ARRANGEMENT:

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

Flower Arrangement: _____

Camera : _____

Special Instruction: _____

STUDENT IN CHARGE:

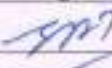

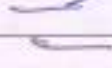





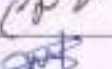
















Food Production: _____

Food & Beverage Service: _____

Accommodation: _____

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

Principal



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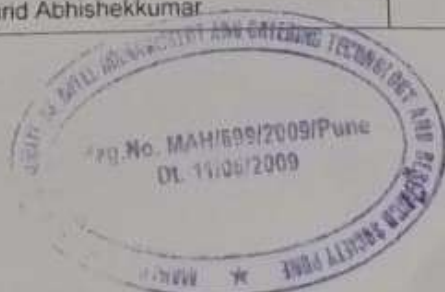
FINAL YEAR – 2022-23 Even Sem

EVENT:- **Jadhavgad Visit**

Date:- 18.10.22

Sr. No.	Roll No.	Student Name	
1.	201901	Agrawal Jagdish	P
2.	201902	Baghel Sachin	P
3.	201903	Barkade Ritika	P
4.	201905	Bhagat Prajwal	P
5.	201906	Bhagwat Arya	R
6.	201908	Bhosale Saloni	P
7.	201909	Borkar Omkar	P
8.	201910	Borse Shruti	P
9.	201911	Chavan Rajeshwari	P
10.	201912	Chavan Sakshi	P
11.	201913	Chavrekar Madhura	P
12.	201914	Chikodikar Tanmay	A
13.	201915	Choudhari Kasturi	P
14.	201916	Dalvi Ketan	R
15.	201917	Deshpande Madhav	P
16.	201918	Deshpande Sakshi	P
17.	201919	Dimbar Aditya	P
18.	201920	Gaikwad Joel	P
19.	201921	Gaikwad Rasika	P
20.	201922	Gengaje Pankaj	P
21.	201923	Godbharle Nandini	P
22.	201924	Gurav Prajyot	P
23.	201925	Hadke Shlok	A
24.	201926	Heera Max	P
25.	201927	Hingane Alok	P
26.	201928	Jadhav Durga	P
27.	201929	Jadhav Prasad	P
28.	201930	Jadhav Roshni	P
29.	201931	Jog Nandini	P
30.	201932	Kadam Manaswini	P

Sr. No.	Roll No.	Student Name	
31.	201933	Kadam Mrunalini	P
32.	201934	Kadam Shivratri	P
33.	201935	Kanade Prasad	P
34.	201936	Karandikar Shrinidhi	P
35.	201937	Kedari Sanskruti	P
36.	201938	Khan Junaid	P
37.	201939	Khandke Shalmali	P
38.	201940	Kopulwar Tarvi	P
39.	201941	Kulkarni Shounak	P
40.	201942	Kure Pratiksha	P
41.	201944	Muneshwar Sandesh	P
42.	201945	Musale Prasanna	P
43.	201946	Nagpure Arpita	P
44.	201947	Naik Prabhanjan	P
45.	201948	Naik Purnima	P
46.	201949	Naik Shubham	P
47.	201950	Nair Isha Vinod	P
48.	201951	Nandgude Akshat	A
49.	201952	Pardeshi Atharv	P
50.	201953	Patrudkar Vishvajeet	P
51.	201954	Pawar Shripad	P
52.	201956	Phadtare Vedant	P
53.	201957	Raghawant Shreyash	P
54.	201958	Raskar Nishigandha	P
55.	201959	Salunke Atharva	A
56.	201960	Sapkale Jayesh	P
57.	201961	Sathe Irawati	P
58.	201962	Sawane Pratik	P
59.	201963	Shete Ritika	P
60.	201964	Shewadkar Atharva	P
61.	201965	Thikekar Vighnesh	P
62.	201966	Timande Dinesh	P
63.	201967	Ware Rutuja	P
64.	201968	Badyal Manisha	A
65.	201969	Sharma Priya	P
66.	201970	Dhavale Vineet	P
67.	201971	Khind Abhishekkumar	P



[Signature]
PRINCIPAL
 (B.M.N.C.T.)

Maharashtra State Board of Technical Education
 Hotel Ma...
 Shivajinagar, Pune-411016



Dr. Seema Zagade <principal@msihmcctrs.in>

Regarding study visit at Jadhav Fort

1 message

Dr. Vidya Kadam <iqac@msihmcctrs.in>

13 October 2022 at 10:14

To: gm@fortjadhavgadha.com

Cc: principal@msihmcctrs.in

Dear Mr. Biswas ,

Greetings from M.S.I.H.M.C.T. !!!

Every academic session at the Maharashtra State Institute of Hotel Management and Catering Technology shivaji nagar, we organise industry visits for students to acquaint them with the actuality of operations.

We would like to show the Final year Accommodation Specialization teams consisting of 29 students the property and operations in your Heritage Hotel.

Do let us know if we could visit the site on any weekday of October and November . Students have a tentative Diwali vacation from 21st to 31st October.

We would also request you to organise lunch and tea for the students at your venue. Let us know the package for the same.

Look forward to your continued support and understanding.

Regards

Dr. Vidya Kadam,

Asst. Professor,

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

Pune

mob. 9823071682



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RESEARCH SOCIETY, PUNE



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REF: MSIHMCRTS/BHMCT/2022/982

Date: 15.10.2022

To,

Mr. Biswajeet Biswas

General Manager,

Fort Jadhavgad,

Saswad, Pune- 01

M – 9987573979.

Dear Sir,

Greetings from M.S.I.H.M.CT.!!

It was great pleasure for our students to visit your hotel on 18th October 2022 and experience the true hospitality, from your well experienced team. We appreciate your valuable time that you shared with our students.

They have learned a lot from this interactive session, which is the need of the hospitality industry today.

We look forward to your continued association.

With regards

Dr. Seema Zagade

PRINCIPAL

(BHMCT)

Maharashtra State Institute of

Hotel Management & Catering Technology
Shivajinagar, Pune-411016





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Date: 18/10/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE ✓

NAME OF ORGANISATION : MSIHMCCT
NAME OF THE RESOURCE PERSON : Biswajeet Biswan
NAME OF THE EVENT : Visit to Jadhavgad
NAME OF STUDENT : Ritika Ghete
ENROLLMENT NO (INST.) : 201963

Please circle the relevant score

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


Signature of Student





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Date:

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : MSIHMET

NAME OF THE RESOURCE PERSON : MR. Biswajeet Biswan

NAME OF THE EVENT : Visit to Tadhaugad

NAME OF STUDENT : Ketan Dalvi

ENROLLMENT NO (INST.) : 201916

Please circle the relevant score

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

Ketan D.
Signature of Student





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Date: 18/10/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : MSIHMCT
NAME OF THE RESOURCE PERSON : Mr. Biswajet Biswan
NAME OF THE EVENT : visit to Tadhaugh
NAME OF STUDENT : Tomay Chikodkar
ENROLLMENT NO (INST.) : 201914

Please circle the relevant score

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

Tomay Chikodkar
Signature of Student





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Industry expert/ Guest lecture/Demonstrator feedback

Date 18/10/22

NAME OF HOTEL/ ORGANISATION

Jadhavgad Fort

NAME OF THE FACILITATOR

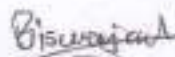
Biswajeet Biswan

DESIGNATION

General Manager

Please circle the relevant score

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


Signature of facilitator





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Date: 18/10/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : MSIHMCT
NAME OF THE RESOURCE PERSON : Biswajet Biswan
NAME OF THE EVENT : visit to Tadhavgad
NAME OF STUDENT : Saloni Bhosale
ENROLLMENT NO (INST.) : 201908

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	(5)	4	3	2	1
2	Content delivery of the resource person	(5)	4	3	2	1
3	Encourage students to ask questions	(5)	4	3	2	1
4	Was there any element of creativity	(5)	4	3	2	1
5	Subject matter knowledge/command on subject	(5)	4	3	2	1
6	Presented the subject clearly and systematically	(5)	4	3	2	1
7	Answered the doubts or queries of the students	(5)	4	3	2	1
8	Time management	5	(4)	3	2	1
9	Would you recommend the instructor for other class	5	(4)	3	2	1
10	How do you rate the class overall?	(5)	4	3	2	1
TOTAL SCORE <u>48</u> OUT OF 50						

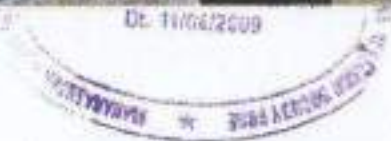
Saloni
Signature of Student



A visit to Fort Jadhav Gadh - Heritage Luxury Fort.



Dr. 11/06/2009





Visit to Katraj Dairy farms

Type of the Event: Visit

Date of the Event: 19th April, 2023

Objective:

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

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

Enclosures:

- ✕ Function Prospectus
- Photographs of the event

(Signature)

Name and Sign of Event Coordinator

(Signature)

Dr. Seema Zagade
Principal
(BHMCT)

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





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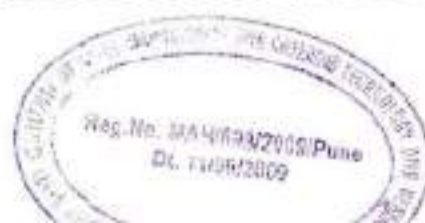
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ATTENDANCE FOR VISIT TO KATRAJ DAIRY FARMS FOR 19.04.2023

Sr. No.	Roll No.	Student Name	Attendance
1.	202001	Aacharya Hrishikesh Umesh	P
2.	202002	Aher Gargi Darshan	P
3.	202003	Aswar Sourav Ganesh	A
4.	202004	Attar Afroj Salim	P
5.	202005	Babar AtharvaRajendra	P
6.	202006	BaigIrram Samir	P
7.	202007	BaranguleSanika Vikas	P
8.	202008	BhegadeParthDnyanshwar	P
9.	202009	Bhosale HarshadaBaburao	A
10.	202010	Bhosale Jaya Prakash	A
11.	202011	Bodkhe PoojaDharmnath	P
12.	202012	Borate Dhiraj Ajit	A
13.	202013	Borawake Abhishek Pandurang	P
14.	202014	Budhe Aniket Subhash	P
15.	202015	ChandegraEshitaJitendra	A
16.	202016	Chavan Omkar Sandip	P
17.	202017	Chaware Prajwal Kiran	P
18.	202018	Chincholikar RajShankumar	P
19.	202019	Dalvi Akanksha Fulchand	P
20.	202020	Dalvi Pranjali Sumesh	P
21.	202021	Deepake Sandesh Gautam	A
22.	202022	Dere Aakash Chandrashekhar	A
23.	202023	Dimble Diksha Vitthal	P
24.	202024	Dukare Swaraj Rajesh	A
25.	202025	Dumbare Yash Vilas	A
26.	202026	Dusane Lokesh Rajesh	A
27.	202027	Gadge Abhijeet Rajesh	A
28.	202028	Gadgil Om Vinayak	P
29.	202029	Gadre Omkar Bapu	P
30.	202030	Gaikwad AniketPopat	A
31.	202031	Gaikwad AyushRaju	P
32.	202032	Gaikwad PandurangSandipan	P
33.	202033	Gaikwad Prabodh Vijay	P
34.	202034	Gaikwad Sakshi Suresh	P
35.	202035	Gaikwad Shravani Kailas	P



Sr. No.	Roll No.	Student Name	Attendance
36.	202036	Gaikwad ShreyashAshish	P
37.	202037	Gaikwad Tanvi Mukesh	A
38.	202038	Galinde Chetana Shekhar	P
39.	202039	Gawali Jay Santosh	A
40.	202040	Gawade Shweta Shivaji	P
41.	202041	Gosavi Aditya Jayawant	P
42.	202042	GudeRutwij Vijay	A
43.	202043	Gujar Mitesh Sanjay	P
44.	202044	Hatkar Suhani Amol	P
45.	202045	Hundiware Vaishnavi Dhananjay	P
46.	202046	Jadhav Atharva Suhas	P
47.	202047	Jadhav Sakshi Pravin	P
48.	202048	Jalgi Siddhi Ramesh	A
49.	202049	James PremAashish	A
50.	202050	Joshi Jayesh Jitendra	P
51.	202051	Joshi Padmnabh Shashikant	P
52.	202052	Joshi Vipul Jayesh	P
53.	202053	Kagne Shankar Suresh	P
54.	202054	Kahar Hrishikesh Rahul	A
55.	202055	Kamble Dayanand Utkarsh	P
56.	202056	Kanade Sakshi Santosh	P
57.	202057	Kate Atharva Ajti	P
58.	202058	Kathe SauravHarshal	P
59.	202059	Ketkar Mihir Prashant	P
60.	202060	Kharat Omkar Sakharam	A
61.	202061	Khemchandani Aryan Sunil	A
62.	202062	Kolambekar Atharva Narendra	P
63.	202063	Kondhalkar OmManoj	A
64.	202064	Kulkarni Manali Milind	P
65.	202065	KumavatAtharvNanasaheb	P
66.	202066	Kunal Kishori Lal	A
67.	202067	KurveSharwari Rajesh	P
68.	202068	Lohar Yash Kishor	P
69.	202069	Lokhande Pratham Ramakant	P
70.	202070	LokhandeSuchita Shashikant	P
71.	202071	Mali Smitraj Ashok	P
72.	202072	MandavkarRevati Maruti	A
73.	202073	MaratheMayuraSachin	A
74.	202074	Mehdi MohdTaqi	P
75.	202075	Mohite Ayush Rupesh	A



Sr. No.	Roll No.	Student Name	Attendance
76.	202076	More Yash Chandrkant	P
77.	202077	MulikAnuja Sunil	P
78.	202078	Nadaftaufeeq Saleem	A
79.	202079	NagaonkarSharvay Shirish	P
80.	202080	Nemaniwar Vidhi Anil	P
81.	202081	NijampurkarAmey Amit	P
82.	202082	NikamDhruvjeetDhanajirao	P
83.	202083	Panchwagh Sahil Vivek	P
84.	202084	Pardeshi Mandar Prabhu	A
85.	202085	PatangeRitesh Santosh	A
86.	202086	Patil Prasad Pravin	P
87.	202087	Patil Utkarsh Udhav	A
88.	202088	Patil Vaibhavi Rajkumar	P
89.	202089	Patil Vedant Prabhakar	P
90.	202090	PawarRevati Rajesh	A
91.	202091	Pawar Shubham Kiran	P
92.	202092	Pawar Somesh Baliram	P
93.	202093	Pawar Sourabh Ajit	P
94.	202094	Pillewan Tanmay Surdas	P
95.	202095	PisalVedant Nitin	P
96.	202096	Rade Sanvi Sachin	A
97.	202097	RajemahadikSanketVijaysing	A
98.	202098	Rathod Karan Ramesh	P
99.	202099	RengadeHarshwardhan Santosh	A
100.	2020100	Roopnoor Vaibhav Gopal	P
101.	2020101	Sahsrabudhe Om Rajeev	P
102.	2020102	Sante Siddharth Sainath	A
103.	2020103	Sarode Aditya Ankush	P
104.	2020104	SarsarNirmitee Surendra	P
105.	2020105	Sartape Vaishnavi Satish	P
106.	2020106	Sathe TejasSopan	P
107.	2020107	Sathe Yukta Rajesh	A
108.	2020108	Savle Yash Abhijeet	P
109.	2020109	Sharma Sahil Anand	P
110.	2020110	Sharma Tanu	P
111.	2020111	ShataniAnsh Neeraj	P
112.	2020112	SheteSuyash Sandeep	P
113.	2020113	Shinde Aditya Anil	A
114.	2020114	Shinde Aditya Ravindra	A
115.	2020115	ShitoleRiturajManikrao	P



Sr. No.	Roll No.	Student Name	Attendance
116.	2020116	SonawaneNaadSiddheshwar	A
117.	2020117	Suryawanshi Himanshu Sunil	P
118.	2020118	Swami Kaivalya Rajendra	P
119.	2020119	Tantak Manthan Pramod	A
120.	2020120	TapaleTanay Harshad	P
121.	2020121	Thopte Shivani Vijaysinh	P
122.	2020122	Tikhe Mukta Rajesh	P
123.	2020123	Torne Nachiket Ashok	P
124.	2020124	Tukshetti Shubham Ganesh	P
125.	2020125	Tulse Vikrant Vijay	A
126.	2020126	Tupkar Vaishnavi Balasaheb	A
127.	2020127	Uttekar Aditi Maruti	P
128.	2020128	VidhateShivam Kishor	A
129.	2020129	Vishwakarma Preet Nitin	P
130.	2020130	Waghmode Mansi Tatyasaheb	P
131.	2020131	Wani Sahil Sunil	A
132.	2020132	Zalkikar Nishant Laxmikant	P
133.	2020133	BhatkarMayuresh Pravin	P
134.	2020134	Khole Atharva Pradeep	P
135.	2020135	Kumbhar ShubhamDilip	P
136.	2020136	Lele Madhura Uday	P
137.	2020137	Pol Pradnya Sanjay	A
138.	2020138	WaghAtulyaVinodkumar	A


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: msihmettpo@gmail.com , web site:msihmetrs.in

Date: 19/4/23

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

MSIHMET + Katrij Dairy

NAME OF THE RESOURCE PERSON :

Katrij Dairy Team

NAME OF THE EVENT

Visit to Katrij Dairy

NAME OF STUDENT

Iram Sami Baig

ENROLLMENT NO (INST.)

202006

Please circle the relevant score

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

Signature of Student





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND
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412 – C, K.M.Munshi Marg, BahiratPatilChowk, Shivajinagar, Pune – 16.

☎ - 25676640 Email: msihmettpo@gmail.com, web site: msihmetrs.in

Date: 19/4/23

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

MSHMETRS Katsraj Dairy

NAME OF THE RESOURCE PERSON :

Katsraj Dairy Team

NAME OF THE EVENT

Visit to Katsraj Dairy

NAME OF STUDENT

Omkar Chavan

ENROLLMENT NO (INST.)

202016

Please circle the relevant score

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

Signature of Student





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND
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412 - C, K.M.Munshi Marg, BahiratPatilChowk, Shivajinagar, Pune - 16.

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

Date: 19/04/2023

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

MSIHMCCT
Katraj Dairy Katraj Dairy

NAME OF THE RESOURCE PERSON :

Katraj Dairy Team

NAME OF THE EVENT

Visit to Katraj Dairy

NAME OF STUDENT

Jayesh Joshi

ENROLLMENT NO (INST.)

202050

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	4	3	2	1
2	Content delivery of the resource person	5	4	3	2	1
3	Encourage students to ask questions	5	4	3	2	1
4	Was there any element of creativity	5	4	3	2	1
5	Subject matter knowledge/command on subject	5	4	3	2	1
6	Presented the subject clearly and systematically	5	4	3	2	1
7	Answered the doubts or queries of the students	5	4	3	2	1
8	Time management	5	4	3	2	1
9	Would you recommend the instructor for other class	5	4	3	2	1
10	How do you rate the class overall?	5	4	3	2	1
TOTAL SCORE <u>41</u> OUT OF 50						

Signature of Student





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

Date: 19/04/2013

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

ASTHAR Katraj Dairy Farm.

NAME OF THE RESOURCE PERSON :

Katraj dairy team

NAME OF THE EVENT

visit to Katraj Dairy

NAME OF STUDENT

Siddhart Sante

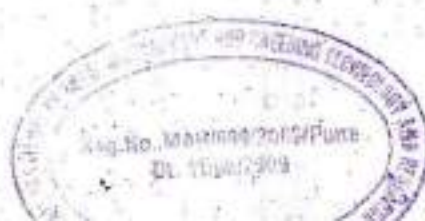
ENROLLMENT NO (INST.)

2020102

Please circle the relevant score

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

Signature of Student





Visit to Katraj Dairy farms





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. Masshi Marg, Bhirat Pail Chowk, Shivajinagar, Pune – 16.

☎ 25676640 Email: mail@msitoffice@gmail.com, web site: msitoffice.in

Workshop on chocolate-Barry Callebaut.

Type of the Event: Start up and Innovation

Date of the Event: 29 April 2023

Conducted by: Chef Snowil from the premier chocolate company Barry Callebaut

Objectives:


- To educate students about the origins, history, and different types of chocolate.
- To demonstrate various chocolate-making techniques, such as tempering, moulding, enrobing, and decorating.

Organised By: Start up and innovation cell			
Event Coordinator	Mr. Abhay Manolkar	Ms. Pooja Pawar	
Venue	Bakery	Time / Duration	01 hour
Total Number of Participants	Students	Faculty	Non-Teaching
22	17	03	02
Event Details	The session was covered under start up and innovation cell		
Type of Learning Outcome (Tick the appropriate option)			
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research
✓			
Learning Outcome	Students gained a deeper knowledge of chocolate, including its origins, history, production process, and different types/varieties. Students learn various chocolate-making techniques, such as tempering, moulding, enrobing, and decorating. The demonstration provided a great learning experience to our students		
Mapping of the event with PO and CO		Program Outcome	
		P 1	P 2
Start up and innovation activity		✓	✓



Enclosures:

- Function Prospectus
- Poster / Brochure
- Correspondence trail
- Attendance Sheet (Wherever applicable)
- 360 Feedback
- Photographs of the event


David . M

Name and Sign of Event Coordinator



Dr. Seema Zagade
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
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TECHNOLOGY (UG & PG - Degree Programme)
412 - C. K. M. Munde Marg, Bahini Patil Chowk, Shivajinagar, Pune - 16.
☎ - 25676640 Email: msihmctsoffice@gmail.com, web site: msihmctry.in

REF: MSIHMC/UG-PG/SS/2023/337

Date: 25/04/2023.

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: WORKSHOP ON CHOCOLATE - BAKERY COLLEBAUT.
UNDER STARY OF 8 INNOVATION CELL. Date of Event:

Programme: BHMCT/MHMCT Year: 1st/2nd/3rd/Final Day: 29 APRIL 2023
Year Time: 10 AM TO 1 PM

Types of Function: • Meeting • Interview • Guest lecture • Workshop
• Seminar • Visit • Others (Please Specify) -

Guest Profile / Name & Designation / Organization: CHEF. SHOUZE D'CUHHA - BAKERY COLLEBAUT.

Faculty In - Charge: : ABHAY. M.
POOTA. P.

Venue: • Classroom • Iris • Zaffran • Conference
• Assembly Hall • Board Room • Principal Office (Bakery)

Sr. No. of SCA Registrar

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION FACULTY INCHARGE:

Venue and Set up : ✓
Linen : ✓
Flower Arrangement : ✓
Function Board : ✓
Escorting : ✓
Social Media In charge :
Photography : MR. SACHIN. R.

Media update after event - Face Book ☐ Instagram ☐

STUDENT IN CHARGE:

Food Production : PRAJIZ. S.
Food & Beverage Service : ✓
Rooms Division : ✓
Social Media / Media : CHENMAY. C.

CIRCULATED TO ALL FACULTY AND STAFF

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

Social Media updated on 02/03/23 Signature

o/c
PRINCIPAL
25/4/23
Head, Management Technology
Shriwasthi, Pune-411010



Fwd: Invitation for demonstration-Barry Callebaut

Inbox

Search for all messages with label Inbox

Remove label Inbox from this conversation

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

12:45 PM (2 hours ago)

to me

Forwarded message

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

Date: Fri, 28 Apr 2023 at 16:08

Subject: Invitation for demonstration-Barry Callebaut

To: tushar_more@barry-callebaut.com <tushar_more@barry-callebaut.com>

Dear Mr. Tushar More,

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

The MSIHMCT&RS is a pioneering Institute of Hotel Management & Catering Technology in Maharashtra. Our Institute also has completed 50 years of academic excellence. We offer a 4-year Bachelors Programme in Hotel Management & Catering Technology (BHMCT) affiliated to Savitribai Phule Pune University and recognized by the AICTE. We are also pioneers in starting the Two years Masters Programme in Hotel Management & Catering Technology (MHMCT) recognized by AICTE and affiliated to Savitribai Phule Pune University. This is the first Masters's Programme in Hotel Management in Maharashtra and probably in India. The institute also regularly conducts Short-term programmes in Bakery, Cookery and Hospitality Services.

Further to your telephonic conversation with Mr. Abhay Manolkar, thank you for confirming the demonstration with our students from Bachelors in Hotel Management and Catering Technology, on April 29, 2023, from 10:00 am.

The session will be conducted on premises in the **Confectionary** room with the students and the Chocolatier from Barry Callebaut.

The demo will enlighten our students on handling chocolates, the difference between couverture and compound chocolate, usage and profile for each note in chocolate tasting.

The demo will be attended by 21 students of the **Final year BHMCT - Culinary Arts Specialization** and the faculty members.

Along with appreciating Chocolates, students will also be introduced to the world of chocolates and professionally engage with Barry Callebaut in future.

This demonstration is an activity under the **Innovation and Start-up Cell** of MSIHMCT, Pune.

Look forward to your continuous support in future!

Regards,

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

Start Up and Innovation Cell

Mr. Abhay Manolkar +91 7249014701

Ms. Pooja Pawar +91 9527681265

PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Hotel Management & Catering Technology



A Talk Session on Demonstration on Chocolates

Schedule
29 April 2023

Workshop by
Mr. Chef Snowil
Time- 9.30.am to 1.15pm




Organised by
**Start-up and Innovation Cell of
Maharashtra State Institute of Hotel Management and
Catering Technology (MSIHMCT), Pune**

About Institute:

The MSIHMCT&RS is a pioneering Institute of Hotel Management & Catering Technology in Maharashtra. Our Institute also has recently completed **50** years of academic excellence. We offer a 4-year Bachelors Programme in Hotel Management & Catering Technology (BHMCT) affiliated to Savitribai Phule Pune University and recognized by the AICTE. We are also pioneers in starting the Two years Masters Programme in Hotel Management & Catering Technology (MHMCT) recognized by AICTE and affiliated to Savitribai Phule Pune University. This is the first Masters Programme in Hotel Management in Maharashtra and probably in India. The institute also regularly conducts Short-term programmes in Bakery, Cookery and Hospitality Services.

About Start-up and Innovation Cell


PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Hotel Management & Catering Technology
Shriwasthi, Pune-411015



We are proud to have initiated the Start-up and Innovation cell of Maharashtra State Institute of Hotel Management and Catering Technology, Pune, under the guidance of Centre for Innovation, Incubation & Enterprise of Savitribai Phule Pune University, to promote the culture of Start-ups and innovations. The activities conducted under this cell are talk sessions by Industrialists / start-up owners, Start-up idea generation competition, projects on creative thinking and innovative ideas, etc

TALK SESSION OVERVIEW

Snowil Gilbert D'cunha completed his Food production & patisseries from I.H.M. in Mumbai and possess over 15 years of innovative experience in culinary kitchen. He has worked with international brands such as Carnival cruise lines, Virgin Voyages, Grand Hyatt, Morde Chocolates and presently working with Barry Callebaut AG is a Swiss-Belgian cocoa processor and chocolate manufacturer, with an average annual production of 2.3 million tonnes of cocoa & chocolate. And was created in 1996 through the merging of the French company Cacao Barry and the Belgian chocolate producer Callebaut.


PRINCIPAL
(IHMCT)
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)

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

REF: MSIHMCSTRS/BHMCT/2023/242

Date: 29/04/2023

To,
Mr. Tushar More
Territory Sales Executive,
Barry Callebaut,
Marketing and Sales
Pune.

Dear Tushar More,

Greetings from M.S.I.H.M.C.T.R.S. !!

On behalf of the MSIHMCSTRS (Degree) team, we would like to extend a heartfelt thank you for sparing your valuable time and accepting our invitation for the demonstration of Barry Callebaut Chocolates and its application for our Final Year BHMCT students. We would like to appreciate the support extended by Chef Snowil D'Cunha.

The session was conducted under the startup and innovation cell of the Institute.

The demo will certainly enlighten our students on handling chocolate, the difference between couverture and compound chocolate, usage and profile for each note in chocolate tasting.

The session was truly appreciated by the students.

Looking forward to your association in the future!

With regards,

Dr. Seema Zagade
Principal
(BHMCT)

Maharashtra State Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411005

PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411005





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

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

Date : 29 April 2023

Name of the event : Demonstration of Chocolates

Attendance for : Final Year Students

Sr. No.	Roll No.	Student Name	Attendance	Remark
1.	201914	ChikodkarTanmayVaibhav	P	
2.	201916	DalviKetan Sanjay	P	
3.	201917	DeshpandeMadhavSuhas	P	
4.	201921	GaikwadRasika Suresh	P	
5.	201922	GengajePankajSantosh	P	
6.	201924	GuravPrajoyPradip	P	
7.	201929	Jadhav Prasad Suresh	P	
8.	201930	JadhavRoshni Mohan	P	
9.	201938	Khan Junaid Sameer	P	
10.	201941	KulkarniShounakHrishikesh	P	
11.	201945	MusalePrasannaShashikant	P	
12.	201946	NagpureArpita Ravi	P	
13.	201949	NaikShubhamMilind	P	
14.	201950	Nair IshaVinod	P	
15.	201959	SalunkeAtharva Sanjay	P	
16.	201961	SathelrawatiSachin	P	
17.	201962	Sawane Pratik Mahadev	P	

Signature of the faculty

ABHINAV MAHALE

PRINCIPAL
(BHMCT)

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





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
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412 - C, K.M. Munde Marg, Dahisar Patil Chowk, Shivajinagar, Pune - 16.

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

Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Barry College
NAME OF THE RESOURCE PERSON : Chef Suresh
NAME OF THE EVENT : Chocolate Demo
NAME OF STUDENT : Prasanna Musak
ENROLLMENT NO (INST.) : 201948

Please circle the relevant score

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

Signature of student

Signature of Principal
PRINCIPAL
(E-Inst.)

Maharashtra State Institute of
Hotel Management and Catering Technology
Shivajinagar, Pune - 16



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

412 - C, K.M. Munshi Marg, Bahirat Paud Chowk, Shivajinagar, Pune - 16.
☎ 25676640 Email: msihmettpo@gmail.com, web site: msihmettpo.in

Date: 29/04/2023

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Bonny Callebaut
NAME OF THE RESOURCE PERSON : Chef Sunil
NAME OF THE EVENT : Chocolate Demonstration
NAME OF STUDENT : Shubham Naik
ENROLLMENT NO (INST.) : 201949

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	4	3	2	1
2	Content delivery of the resource person	5	4	3	2	1
3	Encourage students to ask questions	5	4	3	2	1
4	Was there any element of creativity	5	4	3	2	1
5	Subject matter knowledge/command on subject	5	4	3	2	1
6	Presented the subject clearly and systematically	5	4	3	2	1
7	Answered the doubts or queries of the students	5	4	3	2	1
8	Time management	5	4	3	2	1
9	Would you recommend the instructor for other class	5	4	3	2	1
10	How do you rate the class overall?	5	4	3	2	1
TOTAL SCORE		43 OUT OF 50				

SUNIL
Signature of student

Principal
PRINCIPAL
(DIRECT)

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



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



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

Industry expert/ Guest lecture/Demonstrator feedback

Date

NAME OF HOTEL/ ORGANISATION

NAME OF THE FACILITATOR


DESIGNATION

SNOWIL DCONHA
Technical Advisor B.C

Please circle the relevant score

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

Signature of facilitator


PRINCIPAL
(F-HCT)

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





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(UG & PG – Degree Programme)

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☎ - 25676640 Email: mahmctrsoffice@gmail.com, web site: mahmctrs.in

Under the Start-up and Innovation cell of MSIHMCSTRS (degree) Pune, a workshop on Chocolate was organized; Chef Snowil from Barry Callebaut demonstrated various chocolate products





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

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☎ - 25676640 Email: msihmettpo@gmail.com, web site: msihmetrs.in

VISIT TO ZAMPA GROVER VINEYARDS

Type of the Event : Visit

Date of the Event : 20/02/2023

Conducted by : Me Sushant Soni- Hospitality Manager- Grover Zampa Vineyards, Ltd. Nashik

Objectives :

- Familiarize students with the process of winemaking, from grape cultivation and harvesting to fermentation and aging, through a tour of Zampa Grover's state-of-the-art winery facilities.
- Educate them on the art of food and wine pairing
- Enable guests to refine their palates and deepen their appreciation for wine through a structured tasting session.
- Provide a vineyard visit experience, allowing students to explore where Zampa Grover's grapes are cultivated.

Organised By : MSIHMCT			
Event Coordinator	Ms Sampada Paranjpe/Ms. Anahita Manna		
Topic Covered : Wine Production, Grape harvesting, Wine tasting			
Venue	Grover Zampa Vineyards, Nashik	Time / Duration	5am-10pm
Total Number of Participants	Students	Faculty	Non-Teaching
160	154	4	2
Event Details	<p>A visit to the Zampa Grover Vineyards was conducted for the second year BHMCT, Sp. TYBHMCT and Final Year BHMCT students on 20/02/2023. The visit was aimed to show the students the workings of a winery and to understand from an expert about the food and wine pairing, a theoretical aspect that they have been practising. To make the students understand the true appreciation of wine, three of the popular Grover wines were tasted to make students understand the mouthfeel and the technical know how's of different types of wine.</p> <p>A day out in Nashik amongst the beautiful winery was enjoyed by the students.</p>		



Type of Learning Outcome (Tick the appropriate option)				
Contextualization of Knowledge ✓	Praxis and technique ✓	Critical Thinking	Research ✓	Soft Skills
Learning Outcome	The students understood the process of winemaking from grape cultivation and harvesting to fermentation and aging. They also learnt about wine pairing.			

Mapping of the event with PO and CO			Program Outcome											
Subject Code	Subject Name	Course Outcome	P1	P2	P3	P4	P5	P6	P7	P8	P9	P10	P11	P12
C302, CS601 B, CS701 B	Food and Beverage Service		✓	✓		✓	✓				✓	✓		✓

Enclosures:

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

Anahita

Anahita Manna

Sampada P.

Sampada P.
Name and Sign of Event
Coordinator

Dr. Seema Zagade

Dr. Seema Zagade
Principal
(BHMCT)

Maharashtra State Institute of
Hotel Management & Catering Technology
Siligooda, 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)

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

REF: MSIHMCT/UG-PG/SS/2022/151

Date: 13/2/23

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Visit to vineery Zampa Grovers Date of Event: 20/2/23

Programme: BHMCT / MHMCT Year: 1st / 2nd / 3rd / Final Day: Monday
sptr. Time: 5:00 am
Year

Types of Function: • Meeting • Interview • Guest lecture • Workshop
• Seminar • ☒ Visit • Others (Please Specify) -

Guest Profile / Name &
Designation / Organization: Mr. Sushant Soni,
Estate Manager.

Faculty In - Charge: Sampada P. Chintamani S. Anahita M. Dorech.
Chintamani S. Mr. Sachin R.

Venue: • Classroom • Iris • Zaffran • Conference
• Assembly Hall • Board Room • Principal Office

Sr. No. of SCA Registrar 154

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION FACULTY INCHARGE : NA

Venue and Set up :

Linen :

Flower Arrangement :

Function Board :

Escorting :

Social Media In charge :

Photography :

Devash. J. Anahita

Media update after event - Face Book ☐ Instagram ☐

STUDENT IN CHARGE:

Food Production :

Food & Beverage Service :

Rooms Division :

Social Media / Media :

Athava.

CIRCULATED TO ALL FACULTY AND STAFF

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

Social Media updated on _____ Signature _____

Principal





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 , web site: msihmctrs.in

REF: MSIHMCTRS/BHMCT/2023/

Date: 20.02.2023

To,
Mr. Sushant Soni
Hospitality Manager,
Grover Zampa Vineyards Ltd.,
Nashik

Dear Sir,

Greetings from M.S.I.H.M.C.T.!!

It was great pleasure for our students to visit your Winery on 20th February 2023 and experience the true hospitality, from your well experienced team! We appreciate your valuable time that you shared with our students.

They have learned a lot from this interactive session, which is the need of the hospitality industry today.

We look forward to your continued association.

With regards

Dr. Seema Zagade

PRINCIPAL
(BHMCT)

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





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ATTENDANCE SHEET

FINAL YEAR BHMCT

Roll No.	Student Name	Status
201901	Agrawal Jagdish	P
201905	Bhagat Prajwal	P
201906	Bhagwat Arya	P
201909	Borkar Omkar	P
201913	Chavrekar Madhura	P
201923	Godbharle Nandini	P
201926	Heera Max	P
201928	Jadhav Durga	P
201935	Kanade Prasad	P
201947	Naik Prabhakaran	P
201953	Patrudkar Vishvajet	P
201957	Raghawant Shreyash	P
201960	Sapkale Jayesh	P
201961	Sathe Irawati	P
201968	Badyal Manisha	P
201969	Sharma Priya	P
201812	Nupur Dakwale	P

THIRD YEAR BHMCT

Roll No.	Student Name	Status
202006	Baig Irram	P
202011	Bodkhe Pooja	P
202016	Chavan Omkar	P
202019	Dalvi Akansha Fulchand	P
202020	Dalvi Pranjali	P
202033	Gaikwad Prabodh	P
202034	Gaikwad Sakshi	P
202044	Hatkar Suhani	P
202049	James Prem	P
202051	Joshi Padmnath	P
202062	Kolambekar Atharva	P
202015	Chandegra Eshita	P
202065	Kumavat Atharv	P
202068	Lohar Yash	P
202085	Patange Ritesh	P
2020110	Sharma Tanu	P
2020111	Shatani Ansh	P
2020129	Vishwakarma Preet	P
2020130	Waghmode Mansi	P



SECOND YEAR BHMCT

Roll No.	Student Name	Status
202101	Agrawal Harsh Bipin	P
202102	Ahiwale Yash Ashish	P
202103	Aswar Swajit Shivaji	P
202104	Bade Bhagwat Balkrushna	P
202106	Barshikar Aman	P
202107	Belhekar Aditi Sandeep	P
202109	Bhosale Patil Yugandhara	P
202110	Bhosale Sarthak Shailendra	P
202111	Bhosale Swaraj Anand	P
202112	Borade Sudhanshu Sandip	P
202113	Chaudhari Parag Pundlik	P
202114	Chaudhari Sujeet Krishna	P
202115	Chaudhari Swapnil Bhaskar	P
202116	Chavan Swapnil Satish	P
202117	Chendke Ojas Prashant	P
202119	Dalvi Atharva Rajendra	P
202120	Dengavekar Aditya	P
202121	Deoghatole Shantanu Sunil	P
202122	Deolalikar Krushna Satyen	P
202123	Desale Lokesh Shashikant	P
202124	Deshpande Sakshi Shailendra	P
202125	Deshpande Vaishnavi Prashant	P
202126	Dhage Sachin Amogsiddh	P
202127	Dhage Varun Sunil	P
202128	Dhede Manasi Sanjay	P
202129	Dhumal Anand Vijayabhinandan	P
202130	Dhumal Utkarsha Prasad	P
202131	Dimber Shreya Manohar	P
202133	Durgule Rohan Rahul	P
202134	Edke Shweta Ashru	P
202135	Falak Dipti Govinda	P
202136	Gaikwad Anav Abhijeet	P
202137	Gaikwad Atharva	P
202139	Gawade Aditya Harshad	P
202140	Gedam Pranali Sayaji	P
202141	Ghodake Nimai Sanjay	P
202142	Gole Rudra Vikas	P
202143	Gore Manali Laxman	P
202144	Gunjal Jay Balkrishna	P
202145	Hirve Anushka Prashant	P
202147	Jagtap Shrineeel Nitin	P
202148	Jagtap Siddhi Gorakh	P
202150	Jangam Sarvsh Deepak	P
202151	Kadam Ajay Ravindra	P
202152	Kadam Atharva Laxman	P
202153	Kamble Yash Anand	P
202154	Karnik Radhika Rohit	P
202155	Kasbe Harshada Nilesh	P



Roll No.	Student Name	Status
202156	Kataria Shruti Yogesh	P
202157	Kendurkar Tejas Hemant	P
202158	Khade Samrudhi Satish	P
202159	Kharade Tanaya	P
202160	Khatkhate Atharv Rajiv	P
202161	Khetre Samiksha Dashrath	P
202162	Kirve Kaushal Rajendra	P
202163	Koli Abhishek Narsinh	P
202165	Kulkarni Moksh Vishwanath	P
202166	Kulkarni Swapna Prasanna	P
202167	Lachake Ojas Mahesh	P
202169	Mahadule Sarang Suresh	P
202170	Mahajan Abhishek Ravindra	P
202171	Malge Trishala Ramesh	P
202173	Mane Niranjana Shankar	P
202174	Mane Siddesh Raosaheb	P
202175	Mankar Mohit Subhash	P
202177	Mohite Amruta Ashok	P
202179	More Sankalp Sanjay	P
202180	More Soham Rajendra	P
202183	Nanakshahi Drishti	P
202184	Navale Pritesh Arjun	P
202185	Nemade Vinit Kiran	P
202186	Neware Roshni Jitendra	P
202187	Nikam Prathamesh Vasantrao	P
202188	Pandure Darshan Dnyaneshwar	P
202189	Pansare Om Nilesh	P
202191	Patange Nandini	P
202192	Patankar Kushagra Abhijeet	P
202193	Pathak Mrunal Jayant	P
202194	Patil Aditi Dilip	P
202195	Patil Samiksha Sanjay	P
202196	Pawar Adwait Ramnath	P
202198	Phatak Dhanushree	P
202199	Pohokar Swayam Prashant	P
2021100	Pulawale Anurag Navin	P
2021101	Ranade Omkar Manoj	P
2021102	Rao Mitra Deviprasad	P
2021103	Rengade Shrushti Kisan	P
2021104	Renuse Niraj Sanjay	P
2021105	Rupade Swapnil Santosh	P
2021106	Ruparel Parth Bharat	P
2021107	Sadanshiv Abhishek Sadanand	P
2021108	Sangle Shubham Rajaram	P
2021109	Sanket Santar	P
2021110	Sardesai Shreeyans Vinay	P
2021111	Sargar Aditya Paraji	P
2021112	Sasane Atharva Ashok	P
2021113	Seha Piyush Rohit	P



Roll No.	Student Name	Status
2021114	Shelkande Shreyash Durgadas	P
2021115	Shelke Prathmesh Subhash	P
2021116	Shenolikar Prutha	P
2021119	Shinde Sanyukta Indrajeet	P
2021120	Shinde Siddharth Jyotiram	P
2021121	Siddha Surbhi	P
2021123	Sorte Sahil Anand	P
2021124	Suryawanshi Siya	P
2021125	Sutar Tanmayee Milind	P
2021126	Tanty Tapaswini Satrugnan	P
2021127	Tavdare Tejaswi Ravindra	P
2021128	Tembe Pratik Ramesh	P
2021130	Tupsagar Anuja Vithal	P
2021132	Untwale Rishabh	P
2021133	Vaidya Shriraj Harish	P
2021136	Wakar Om Santosh	P
2021138	Washivale Shravani Laxman	P
2021139	Zad Arnav Ajay	P
2021140	Deshmukh Vishruti	P
2021142	Katti Yash	P
2021143	Shinde Gautam	P


PRINCIPAL
 (EMHCT)

Maharashtra State Institute of
 Hotel Management & Catering Technology
 Shivajinagar, Pune-411015



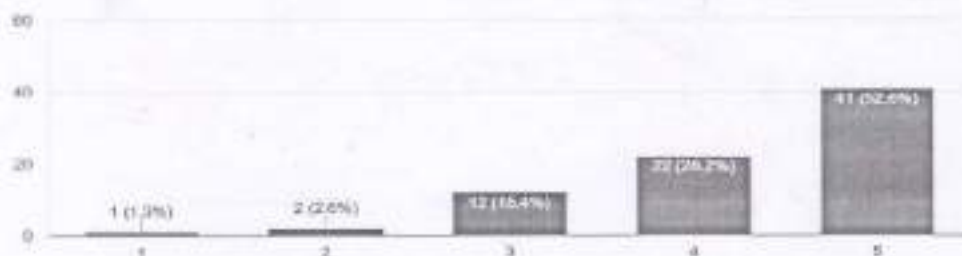


FEEDBACK ANALYSIS

Zaapa Grover 2023

How will you rate the session?

78 responses



Was the session relatable to the syllabus taught?

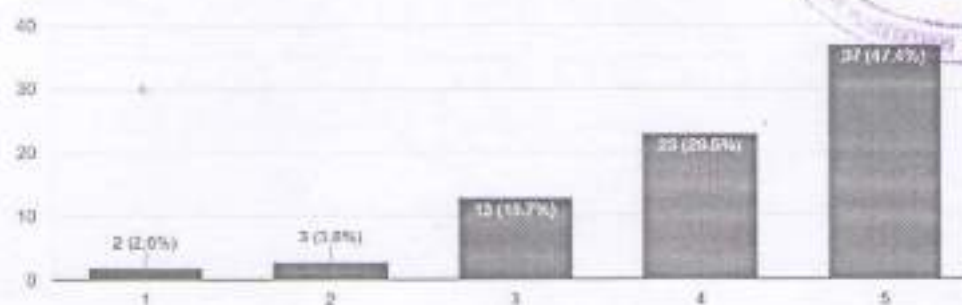
78 responses



● Yes
● No

On a scale from 1 to 5, how informative was the lecture?

78 responses



What was the take-away from the session?

- Different grapes variety, the grapes they harvested and the wine tasting and also process how wines are made white, red and rose wine
- Actual viticulture and wine making process was shown. Helped to understand deeply about the equipments and grape harvesting.

Industry expert/ Guest lecture/Demonstrator feedback

Zampa Grover Nashik

The respondent's email (sushant.soni@groverzampa.in) was recorded on submission of this form.

Email *

sushant.soni@groverzampa.in

NAME OF THE FACILITATOR *

Sushant N Soni

DESIGNATION *

Hospitality Manager

NAME OF HOTEL/ ORGANISATION *

Grover Zampa Vineyards Ltd Nashik



Students were aware of practical and operational knowledge and skills of the topic. (1 being not agree and 5 being strongly agree)

☐ 1

☐ 2

☐ 3

☐ 4

☒ 5

Students possess knowledge of technological advancement in the industry (1 being not agree and 5 being strongly agree)

☐ 1

☐ 2

☐ 3

☐ 4

☒ 5



Students showed dynamism and enthusiasm (1 being not agree and 5 being strongly agree) *

☐ 1

☐ 2

☐ 3

☐ 4

☒ 5

Students were questioning frequently related to the topic (1 being not agree and 5 being strongly agree) *

☐ 1

☐ 2

☐ 3

☐ 4

☒ 5



Students were able to understand the content delivered (1 being not agree and 5 being strongly * agree)

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

How do you rate the class overall? (1 being not agree and 5 being strongly agree) *

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

Any other suggestions *

Besides theoretical Knowledge the student should be take to manufacturing units to better understand the product.

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PHOTOGRAPHS





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SYBHMCT THEME EVENT 2022 BATCH I

Type of the Event: Harry Potter Themed Hi-Tea

Date of the Event : 22nd November 2022

Conducted by : Second Year, Batch I, MSIHMCTRS

Objectives :

- Showcase the culinary preparations from bakery with an array of sweet and savory treats during the hi-tea event.
- Create an inviting ambiance through thoughtful decor elements and design, enhancing the overall atmosphere and setting the stage for an enjoyable and memorable experience for attendees.
- Demonstrate the professionalism and expertise of the food and beverage team through service, including prompt delivery of food and beverage offerings, attentive customer care, and adherence to high standards of hygiene and presentation.
- Highlight the creativity and innovation of the various team by incorporating thematic elements and aesthetic touches that complement the hi-tea theme, such as themed table settings and decorative accents to the event.

Organised By : MSIHMCTRS				
Event Coordinator	Mr Chintamani Sahastrabudhe, Mr Devesh Janvekar, Mr Kevin Navgire			
Topic Covered : Planning a themed Hi-tea				
Venue	Iris Restaurant	Time / Duration	2 hours	
Total Number of Participants	Students	Faculty	Non-Teaching	
93	70	3	20	
Event Details	<p>A hi-tea was hosted by the students of second year where 15 guests were invited. The theme of the hi tea was Harry Potter.</p> <p>On 22nd November 2022, the students of Second Year degree of Maharashtra State Institute of Hotel Management & Catering Technology, Pune had organised a Hi- Tea - "Chamber of Secrets" It was based on the 'Harry Potter' theme. The food, beverages, and décor were planned keeping in mind the theme. The event is conducted every year where students apply the know how of planning, organising and executing an event. The students conceptualise the theme with creativity and innovation under the guidance of faculty members and Principal.</p> <p>The Joint Director of Technical Education, Pune - Dr. D. V. Jadhav, Directors from various hotel management colleges - Dr. Sonali Jadhav from AISSMS, Dr. Ayesha Siddiqui from Sinhgad Institute of Hotel Management, Dr. Aparna Deshpande from MSIHMCT, Pune, Ms. Yogita Sadre from AJMVPS, & Industry experts such as Mr. Amit Sharma, President, Poona Hoteliers Association, Mr. C R Vinod, General Manager, The Pride Hotel, Mr. Sharan Shetty, General Manager, Hotel Shree Panchratna were amongst the invitees who appreciated and motivated the students by gracing the event.</p>			
Type of Learning Outcome (Tick the appropriate option)				
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
Learning Outcome	Planning an event and executing it with co-ordination of all departments.			



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

Enclosures:

- Function Prospectus
- Poster / Brochure
- Correspondence trail
- Attendance Sheet (Wherever applicable)
- 360 Feedback
- Photographs of the event

Name and Sign of Event Coordinator



Dr. Seema Zagade
PRINCIPAL
 (BHMCT)
 Maharashtra State Institute of
 Hotel Management & Catering Technology
 Pune - 411 004





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY
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POSTER/ BROCHURE

 **Chamber of Secrets** 
A Hi Tea Party

Dear

Greetings Muggle,

We the Second-year BHMCT students of Maharashtra State Institute of Hotel Management & Catering Technology (Degree), Pune would like to extend a warm invitation to our upcoming World of Harry Potter "The Chamber of Secrets"

We look forward to your presence to enjoy the mystical "hi-tea" brought alive from the books of Harry Potter

Date: 22/06/2022 Time: 3:30 pm
Venue: Iris Restaurant, 2nd floor,
Maharashtra State Institute of Hotel Management
& Catering Technology, Pune.

Regards,
Team SVGH/MCT.

R. V. Prof. Dinesh Jambhar (+91 96226 39504)
M. Manish Chaudhary (+91 96222 39501)





Chamber of Secrets

A Hi Tea Party



Dear M. Arunika Arunika Mahesh
Co-founder,
Good Pastries, Pune.

Greetings Muggles,

We the Second-year SYBHMET students of Maharashtra State Institute of Hotel Management & Catering Technology (Degree), Pune would like to extend a warm invitation to our wizarding World of Harry Potter "The Chamber of Secrets"

We look forward to your presence to enjoy the mystical "hi-tea" brought alive from the books of Harry Potter

Date: 22/8/2022 Time: 3:30 pm
Venue: Iris Restaurant, 2nd floor,
Maharashtra State Institute of Hotel Management
& Catering Technology, Pune.

Regards,
Team SYBHMET.

RSUP: Prof. Devesh Jambekar (+91 94236 36504)
Ms. Manasi Dhode (+91 98223 37328)





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ATTENDANCE SHEET

Sr.No.	Roll No.	Student Name	Status
1.	202101	Agrawal Harsh	P
2.	202102	Ahiwale Yash	P
3.	202103	Aswar Swajit	P
4.	202104	Bade Bhagwat	P
5.	202106	Barshikar Aman	P
6.	202107	Belhekar Aditi	P
7.	202109	Bhosale Yugandhara	P
8.	202110	Bhosale Sarthak	P
9.	202111	Bhosale Swaraj	P
10.	202112	Borade Sudhanshu	P
11.	202113	Chaudhari Parag	P
12.	202114	Chaudhari Sujat	P
13.	202115	Chaudhari Swapnil	P
14.	202117	Chendke Ojas	P
15.	202119	Dalvi Atharva	P
16.	202120	Dengavekar Aditya	P
17.	202121	Deoghatole Shantanu	P
18.	202122	Doolalikar Krushna	P
19.	202123	Desale Lokesh	P
20.	202124	Deshpande Sakshi	P
21.	202125	Deshpande Vaishnavi	P
22.	202127	Dhage Varun	P
23.	202128	Dhede Manasi	P
24.	202129	Dhumal Anand	P
25.	202130	Dhumal Utkarsha	P
26.	202131	Dimber Shreya	P
27.	202133	Durgule Rohan	P
28.	202134	Edke Shweta	P
29.	202135	Fatak Dipti	P
30.	202136	Gakwad Arnav	P
31.	202139	Gawade Aditya	P
32.	202140	Gedam Pranali	P
33.	202141	Ghodake Nimal	P
34.	202142	Gole Rudra	P
35.	202143	Gore Manali	P



Sr.No.	Roll No.	Student Name	Status
36.	202144	Gunjal Jay	P
37.	202145	Hirve Anushka	P
38.	202148	Jagtap Siddhi	P
39.	202150	Jangam Sarvesh	P
40.	202151	Kadam Ajay	P
41.	202152	Kadam Atharva	P
42.	202153	Kamble Yash	P
43.	202154	Karnik Radhika	P
44.	202155	Kasbe Harshada	P
45.	202156	Katania Shruti	P
46.	202157	Kendurkar Tejas	P
47.	202158	Khade Samrudhi	P
48.	202159	Kharade Tanaya	P
49.	202160	Khalkhate Atharv	P
50.	202161	Khetre Samiksha	P
51.	202162	Kirve Kaushal	P
52.	202163	Koli Abhishek	P
53.	202165	Kulkarni Moksh	P
54.	202166	Kulkarni Swapna	P
55.	202167	Lachake Ojas	P
56.	202169	Mahadule Sarang	P
57.	202170	Mahajan Abhishek	P
58.	202171	Malge Trishala	P



PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Hotel Management & Catering Technology
Shri Chhatrapati Shivaji Maharaj
Sinhgadpur, Pune-411014





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FEEDBACK ANALYSIS

Harry Potter

How will you rate the session?
44 responses



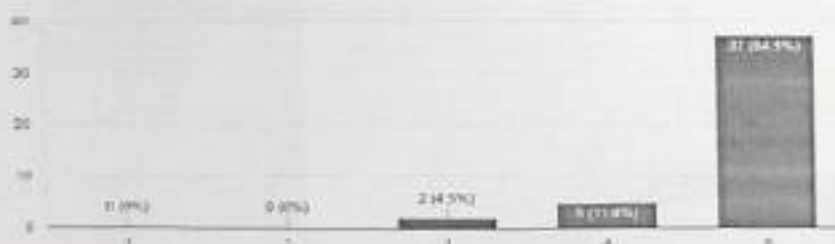
Was the session releatable to the syllabus taught?
44 responses



● Yes
● No



On a scale from 1 to 5, how informative was the lecture?
44 responses



What was the take-away from the session?

- Great learning experience related to the syllabus.
- Very innovative and learned hands on experience of an event
- In this event we get learn many new things like and we admire our faculty to gives us this opportunity



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MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY

(UG & PG – Degree Programme)

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FACULTY FEEDBACK

 **Chamber of Secret**
A SE - The Story

We appreciate your comments!

Name: Dr. Anshu K. Kulkarni

Please tick a comment to rate the following areas of service provided

	Excellent	Good	Fair	Poor
Course	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Service	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Facilities	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Value for money	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

We welcome any suggestions/queries you may have
be collect. would you have any
the lunch menu? It seems
to be appropriate to do so
and make sure that the price
of these are reasonable. Very Very Good

 **Chamber of Secret**
A SE - The Story

We appreciate your comments!

Name: Dr. Anshu K. Kulkarni

Please tick a comment to rate the following areas of service provided

	Excellent	Good	Fair	Poor
Course	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Service	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Facilities	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Value for money	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

We welcome any suggestions/queries you may have
be collect. would you have any
the lunch menu? It seems
to be appropriate to do so
and make sure that the price
of these are reasonable. Very Very Good





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Pune, MH, India

Dhotre Path, Shivaji Nagar, Pune, 411016,
MH, India

Lat 18.531769, Long 73.832212

11/22/2022 04:30 PM GMT+05:30

Note : Captured by GPS Map Camera





CASA AZZURA

Type of the Event: Theme lunch - Formal Banquet

Date of the Event: 18th April, 2023

Conducted by: Specialization year

Objective:

- To introduce the formal banquet service - Synchronized service to the students.
- To enhance the skills of the students in the respective specializations.

Organised By: TYBHMCT																	
Event Coordinator		Mr. Darshan J			Ms. Sampada P			Ms. Pooja P									
Topic Covered: European cuisine, Nouvelle cuisine, Appetizers, Formal Banquet (Synchronized Service), Function Catering, Personnel Management in F&B service, Budgetary Control, Flower Arrangements and Horticulture, Budgets, Designing of Brochures & Tariff cards, Purchasing and Store.																	
Venue		MSHIMCTRS			Time / Duration			8:30 am - 4:30 pm									
Total Number of Participants		Students			Faculty			Non-Teaching									
120		114			03			03									
Event Details		This Theme lunch was organized by the TYBHMCT specialization students and faculty for 15 invites. The cuisine served was Nouvelle Italian. An elaborate 7- course menu was planned and served following the etiquettes of synchronized service with the toast-master explaining each course to the guests.															
Type of Learning Outcome (Tick the appropriate option)																	
Contextualization of Knowledge		Praxis and Technique		Critical Thinking		Research		Soft Skills									
✓		✓		✓		-		✓									
Learning Outcome		The students gained practical experience in plating, picking, and serving 15 plates simultaneously, sharpening their time management and coordination skills. The emphasis on symmetrical service and clearance enhanced their attention to detail and aesthetic sensibilities. The event provided valuable lessons in menu planning, budget control, and effective storage of ingredients and equipment, imparting essential knowledge. Furthermore, students were actively involved in planning the set-up, including suitable décor and linen selection, fostering creativity and event management abilities.															
Mapping of the event with PO and CO						Program Outcome											
Subject Code		Subject Name				P1	P2	P3	P4	P5	P6	P7	P8	P9	P10	P11	P12
CS601A/B/C		Sp. Operations				✓	✓	✓	✓	✓	✓	-	-	✓	✓	-	✓

Enclosures:

- Function Prospectus
- Attendance
- Menu
- Photographs of the event

Name and Sign of Event Coordinator

[Signature]
Darshan J

[Signature]
Sampada P

[Signature]
Pooja P

Dr. Seema Zagade

PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Hospitality & Catering Technology
Shivajinagar, Pune-411018





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ATTENDANCE FOR CASA AZZURA 18/04/2023

Sr. No.	Roll No.	Student Name	Attendance
1.	202001	Aacharya Hrishikesh Umesh	P
2.	202002	Aher Gargi Darshan	P
3.	202004	Aitar Afroj Salim	P
4.	202005	Babar Atharva Rajendra	P
5.	202006	Baig Irram Samir	P
6.	202007	Barangule Sanika Vikas	P
7.	202008	Bhegade Parth Dnyaneshwar	P
8.	202009	Bhosale Harshada Baburao	P
9.	202010	Bhosale Jaya Prakash	A
10.	202011	Bodkhe Pooja Dharmnath	P
11.	202012	Borate Dhiraj Ajit	P
12.	202013	Borawake Abhishek Pandurang	P
13.	202014	Budhe Aniket Subhash	P
14.	202015	Chandegrashita Jitendra	P
15.	202016	Chavan Omkar Sandip	P
16.	202017	Chaware Prajwal Kiran	P
17.	202018	Chincholikar Raj Shankumar	P
18.	202019	Dalvi Akanksha Fulchand	P
19.	202020	Dalvi Pranjali Sumesh	P
20.	202021	Deepake Sandesh Gautam	P
21.	202023	Dimble Diksha Vitthal	P
22.	202024	Dukare Swaraj Rajesh	A
23.	202025	Dumbare Yash Vilas	A
24.	202026	Dusane Lokesh Rajesh	A
25.	202027	Gadge Abhijeet Rajesh	A
26.	202028	Gadgil Om Vinayak	P
27.	202029	Gadre Omkar Bapu	P
28.	202030	Gaikwad Aniket Popat	P
29.	202032	Gaikwad Pandurang Sandipan	P
30.	202033	Gaikwad Prabodh Vijay	P
31.	202034	Gaikwad Sakshi Suresh	P
32.	202035	Gaikwad Shravani Kailas	P
33.	202036	Gaikwad Shreyash Ashish	P
34.	202037	Gaikwad Tanvi Mukesh	A
35.	202039	Gawali Jay Santosh	P
36.	202040	Gawade Shweta Shivaji	P
37.	202041	Gosavi Aditya Jayawant	P
38.	202042	Gude Rutvij Vijay	A
39.	202043	Gujar Mitesh Sanjay	P
40.	202044	Hatkar Suhani Amol	P
41.	202045	Hundiwale Vaishnavi Dhananjay	P



42.	202046	Jadhav Atharva Subhan	P
43.	202047	Jadhav Sakshi Pravin	P
44.	202048	Jaigi Siddhi Ramesh	P
45.	202049	James PremAashish	P
46.	202050	Joshi Jayesh Jitendra	P
47.	202051	Joshi Padmnabh Shashikant	P
48.	202052	Joshi Vipul Jayesh	P
49.	202053	Kagne Shankar Suresh	P
50.	202054	Kahar Hrishikesh Rahul	P
51.	202055	Kamble Dayanand Utkarsh	P
52.	202056	Kanade Sakshi Santosh	P
53.	202057	Kate Atharva Ajti	P
54.	202058	Katbe SauravHarshal	P
55.	202059	Ketkar Mihir Prashant	P
56.	202060	Kharat Omkar Sakharan	A
57.	202061	Khemchandani Aryan Sunil	A
58.	202062	Kolambekar Atharva Narendra	P
59.	202063	Kondhalkar OmManoj	P
60.	202064	Kulkarni Manali Milind	P
61.	202065	KumavatAtharvNanasaheb	P
62.	202066	Kunal Kishori Lal	P
63.	202067	KurveSharwari Rajesh	P
64.	202068	Lohar Yash Kishor	P
65.	202069	Lokhande Pratham Ramakant	P
66.	202070	LokhandeSuchita Shashikant	P
67.	202071	Mali Smitraj Ashok	P
68.	202072	MandavkarRevati Maruti	P
69.	202073	MaratheMayuraSachin	P
70.	202074	Mehdi MohdTaqi	P
71.	202075	Mohite Ayush Rupesh	P
72.	202076	More Yash Chandrakant	P
73.	202077	MulikAnuja Sunil	P
74.	202078	NadafTaufeeq Saleem	P
75.	202079	NagaonkarSharvay Shirish	P
76.	202080	Nemaniwar Vidhi Anil	A
77.	202081	NijampurkarAmey Amit	P
78.	202082	NikamDhruvjeetDhanajirao	A
79.	202083	Panchwagh Sahil Vivek	P
80.	202084	Pardeshi Mandar Prabhu	P
81.	202085	PatangeRitesh Santosh	P
82.	202086	Patil Prasad Pravin	P
83.	202087	Patil Utkarsh Udhav	P
84.	202088	Patil Vaibhavi Rajkumar	P
85.	202089	Patil Vedant Prabhakar	P
86.	202090	PawarRevati Rajesh	P
87.	202091	Pawar Shubham Kiran	P
88.	202092	Pawar Somesh Baliram	P
89.	202093	Pawar Sourabh Ajit	P
90.	202094	Pillewan Tanmay Surdas	P
91.	202095	PisalVedant Nitin	P

92.	202096	Rade Sanvi Sachin	P
93.	202097	RajmahadikSanketVijaysing	P
94.	202098	Rathod Karan Ramesh	P
95.	202099	RengadeHarshwardhan Santosh	P
96.	2020100	Roopnoor Vaibhav Gopal	P
97.	2020101	Saharabudhe Om Rajeev	P
98.	2020102	Sante Siddharth Sainath	P
99.	2020103	Sarode Aditya Ankush	A
100.	2020104	SarsarNirmitee Surendra	A
101.	2020105	Sartape Vaishnavi Satish	P
102.	2020106	Sathe TejasSopan	P
103.	2020107	Sathe Yukta Rajesh	A
104.	2020108	Savle Yash Abhijeet	A
105.	2020109	Sharma Sahil Anand	P
106.	2020110	Sharma Tana	P
107.	2020111	ShutaniAnsh Neeraj	P
108.	2020112	SheteSuyash Sandeep	P
109.	2020113	Shinde Aditya Anil	P
110.	2020114	Shinde Aditya Ravindra	A
111.	2020115	ShitoleRiturajManikrao	A
112.	2020116	SonawaneNaadSiddheshwar	P
113.	2020117	Suryawanshi Himanshu Sunil	P
114.	2020118	Swami Kaivalya Rajendra	P
115.	2020119	Tantak Manthan Pramod	P
116.	2020120	TapaleTunay Harshad	P
117.	2020121	Thopte Shivani Vijaysinh	P
118.	2020122	Tikhe Mukta Rajesh	P
119.	2020123	Torne Nachiket Ashok	P
120.	2020124	Tukshetti Shubham Ganesh	P
121.	2020125	Tulse Vikrant Vijay	P
122.	2020126	Tupkar Vaishnavi Balasaheb	P
123.	2020127	Utekar Aditi Maruti	P
124.	2020128	VidhateShivam Kishor	A
125.	2020129	Vishwakarma Preet Nitin	A
126.	2020130	Waghmode Mansi Tatyasaheb	P
127.	2020131	Wani Sahil Sunil	P
128.	2020132	Zalkikar Nishant Laxmikant	P
129.	2020134	Khole Atharva Pradeep	P
130.	2020135	Kumbhar ShubhamDilip	P
131.	2020136	Lele Madhura Uday	P
132.	2020137	Pol Pradnya Sanjay	P
133.	2020138	WaghAtulyaVinodkumar	P

FACULTY INCHARGE -

CS 601 A -
CS 601 B -
CS 601 C -

PRINCIPAL
(H/MCT)

Maharashtra State Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411006





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

Date: 18/4/23.

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

CASSA A22 URRA
2023

YEAR OF THE EVENT

Vikrant Tulse

NAME OF STUDENT

Yash Durable

ENROLLMENT NO (INST.)

:

2020125

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 47 OUT OF 50

Signature of Student





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Date: 18/4/23

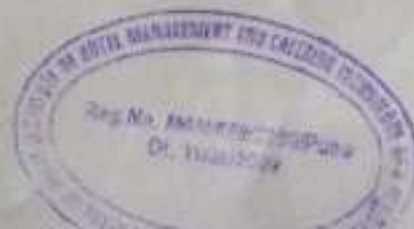
STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT: CASSA AZURRA
YEAR OF THE EVENT: 2023
NAME OF STUDENT: Shubham Tukshethi
ENROLLMENT NO (INST.): 2020124

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>47</u> OUT OF 50						

Signature of Student





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Date: 18/4/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

CASSA AZZURRA

2023

YEAR OF THE EVENT

NAME OF STUDENT

Yash Manu More

ENROLLMENT NO (INST.)

202076

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 47 OUT OF 50

Signature of Student





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Date: 18/4/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Cassa Azzurra
2023

YEAR OF THE EVENT

NAME OF STUDENT

Vedant Pinal

ENROLLMENT NO (INST.)

202095

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





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Date: 18/4/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

CASA Azzura

YEAR OF THE EVENT

2023

NAME OF STUDENT

Om Sahasrabudhe

ENROLLMENT NO (INST.)

:

2020101

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	<u>4</u>	3	2	1
3.	Clarity of Instructions	<u>5</u>	4	3	2	1
4.	Time Management	<u>5</u>	4	3	2	1
5.	Contribution of activity towards learning new skills	5	<u>4</u>	3	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	<u>4</u>	3	2	1
9.	Support of facilitator	<u>5</u>	4	3	2	1
10.	Overall satisfaction with the activity	<u>5</u>	4	3	2	1

Learning Outcome:

TOTAL SCORE 48 OUT OF 50

Signature of Student





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Date: 18/4/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

CASSA AZZURRA

YEAR OF THE EVENT

2023

NAME OF STUDENT

Nachiket Ashok Torne

ENROLLMENT NO (INST.)

2020123

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 45 OUT OF 50

Signature of Student



Casa Azzurra

Course Menu

APERITIVO

Arancini di riso

CHICKEN STUFFED DEEP-FRIED RISOTTO BALLS LACED WITH MARINARA SAUCE

MINISTRA

Zuppa Alla Pavese

BROTH, PAIRED WITH CURED EGG YOLKS, & REAL PARMIGIANO REGGIANO

PASTA

Zafferano & Gamberi Ravioli

PRAWNS RAVIOLI STUFFED WITH SPINACH PUREE & CHARCOAL POWDER

PORTATA PRINCIPALE

Pollo Alla Parmigiana

BREADED CHICKEN COVERED IN TOMATO SAUCE & A LAYER OF MOZZARELLA
ACCOMPANIMENT: ARUGULA & GRILLED FIG SALAD

SORBETTO

Anguria e Limone Granita

WATERMELON ICED AND CRUSHED WITH LEMON AND MINT

DOLCE

Cannoli Siciliana

PASTRY FILLED WITH A CITRUSY ORANGE & CREAM CHEESE FILLING

18th April 2023





Casa Azzurra

Course Menu

APPETIZER

Arancini di riso

MOZZARELLA STUFFED DEEP-FRIED RISOTTO BALLS LACED WITH MARINARA SAUCE

SOUP

Zuppa Alla Pavese

BROTH PAIRED WITH REAL PARMIGIANO REGGIANO

PASTA

Barbabietola Ravioli

BEETROOT RAVIOLI STUFFED WITH A SPINACH PUREE & PARSLEY POWDER

MAIN COURSE

Melanzana Parmigiana

EGGPLANT SLICES COVERED IN TOMATO SAUCE & A LAYER OF MOZZARELLA
ACCOMPANIMENT: ARUGULA & GRILLED FIG SALAD

SORBET

Anguria e Limone Granita

WATERMELON ICED AND CRUSHED WITH LEMON AND MINT

DESSERT

Cannoli Sicilian

PASTRY, FILLED WITH A CITRUSY ORANGE & CREAM CHEESE FILLING

18th April 2023





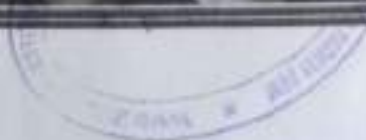
Maharashtra State Institute of Hotel Management and Catering Technology and Research Society Pune

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

CASSA AZZURRA





Report on "Laundry Visit"

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

Date: 27 August 2018

Time: 2pm onwards

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

Report:

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

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

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

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

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

Bmasodhian

PRINCIPAL
(BHMCT)

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





Laundry Visit

Date: 27th August 2018



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FINAL YEAR – 2018-19

EVENT:- Laundry Visit

Date:- 27/8/18

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





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Report on "Demo of KARCHER Company"

Title: A Demo of KARCHER Company was organised on 24th August 2018

Date: 24 August 2018

Time:

Objective: To introduce Karcher's cleaning equipment to enhance practical understanding for students and faculty at MSIHMCT.

Report:

On August 24th, 2018, representatives from Karcher Company visited the Maharashtra State Institute of Hotel Management And Catering Technology to introduce students and faculty to a range of cleaning equipment commonly used in the industry.

Karcher, a renowned German family-owned company known worldwide, showcased electronic mops, dry and wet vacuum cleaners, and jet spray machines.

The demonstration took place in the porch, where everyone gathered to learn about the equipment's features, prices, and usage. Students and faculty had the opportunity to handle the machines firsthand, gaining practical knowledge of their functions.

This hands-on experience undoubtedly enhanced their understanding of cleaning equipment and its importance in hospitality and catering settings.

Amasollian

**PRINCIPAL
(BHMCT)**

Maharashtra State Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411015





Demo of KARCHER Company

Date : 24th August 2018



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FINAL YEAR - 2018-19

EVENT:- Karcher Company Demo.

Date:- 24/8/18

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

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Introduction to convenience food for business prospect.

Type of the Event: Start up and Innovation

Date of the Event: 10 April 2023

Conducted by: Chef Raviraj Gai from Veeba Foods Services Pvt. Ltd.

Objectives:

- To provide an overview of convenience food, its definition, types, and its significance in the food industry.
- To focus on advantages of using convenience food, such as time savings, convenience, versatility, and reduced food waste.
- To incorporate convenience food into meal planning and preparations.

Organised By: Start up and innovation cell				
Event Coordinator	Mr. Abhay Manolkar	Ms. Pooja Pawar		
Venue	QTK	Time / Duration	01 hour	
Total Number of Participants	Students	Faculty	Non-Teaching	
98	94	02	02	
Event Details	The session was covered under start up and innovation cell			
Type of Learning Outcome (Tick the appropriate option)				
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
✓				
Learning Outcome	The students gained insight on convenience food, including its definition, types, and common characteristics. Also came to know various cooking skills and techniques used when incorporating convenience food into their meals,			

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
Start up and innovation activity	✓		✓		✓			✓				

Enclosures:

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


ABHAY. M.

Name and Sign of Event Coordinator



Dr. Seema Zagade

Principal
PRINCIPAL
(BHMCT)

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





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REF: MSIHMCT/UG-PG/SS/2023/286

Date: 10th APRIL 2023

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event : *Introduction to convenience food for Business prospect.* Date of Event: 10th APRIL 2023

Programme : BHMCT / MHMCT Year : 1st (2nd) 3rd / Final Day: ~~Thursday~~ MONDAY.

Time: 10:30 am.

Types of Function:

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

Guest Profile / Name & Designation / Organization: *VEEBA - CHEF. RAULRAY GAT.*

Faculty In - Charge: *ABHAY. M. & POOJA. P.*

Venue:

- Classroom
- Iris
- Zaffran
- Conference
- Assembly Hall
- Board Room
- Principal Office (Q7K)

Sr. No. of SCA Registrar 174

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
					Food Prod.	Service	Staff
Breakfast	✓	✓	✓	✓	✓	✓	✓
Tea	✓	✓	✓	✓	✓	✓	✓
Lunch	✓	✓	✓	✓	<i>Antimani's</i>	<i>Anahita. M.</i>	<i>Ramod</i>
PMT	✓	✓	✓	✓	✓	✓	✓
Takeaways	✓	✗	✓	✓	✓	✓	✓



Venue and Set up : —
Linen : —
Flower Arrangement : —
Function Board : —
Escorting : —
Social Media In charge : *Devash. S.*
Photography : *Chintamani. S.*
Media update after event – Face Book ☐ Instagram ☐

Food Production : -
Food & Beverage Service : -
Rooms Division : -
Social Media / Media : -
Photography : Niranjan . Mane

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

Social Media updated on 11/4/2023 Signature [Signature]





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Date 10 April 2023

Name of the event : Introduction to convenience food for business prospect

Attendance for : Second year

Sr. No.	Roll No.	Student Name	Attendance	Remark
1.	202102	Ahiwale Yash Ashish	P	
2.	202103	AswarSwajit Shivaji	P	
3.	202109	Bhosale Patil Yugandhara Dhawal	P	
4.	202110	Bhosale Sarthak Shailendra	P	
5.	202115	Chaudhari Swapnil Bhaskar	P	
6.	202116	Chavan Swapnil Satish	P	
7.	202117	Chendke Ojas Prashant	P	
8.	202118	Chitale Shakti Mahendra	P	
9.	202119	Dalvi Atharva Rajendra	P	
10.	202120	Dengavekar Aditya Prasad	P	
11.	202121	Deoghatole Shantanu Sunil	P	
12.	202125	Deshpande Vaishnavi Prashant	P	
13.	202126	Dhage Sachin Amogsiddh	P	
14.	202128	Dhede Manasi Sanjay	P	
15.	202129	Dhumal Anand Vijayabhinandan	P	
16.	202130	Dhumal Utkarsha Prasad	P	
17.	202131	Dimber Shreya Manohar	P	
18.	202133	Durgule Rohan Rahul	P	
19.	202134	Edke Shweta Ashru	P	
20.	202135	Falak Dipti Govinda	P	
21.	202137	Gaikwad Atharva Sanjay	P	
22.	202138	Gaikwad Prathamesh Rahul	P	
23.	202139	Gawade Aditya Harshad	P	
24.	202140	Gedam Pranali Sayaji	P	
25.	202141	Ghodake Nimai Sanjay	P	
26.	202142	Gole Rudra Vikas	P	
27.	202143	Gore Manali Laxman	P	
28.	202144	Gunjal Jay Balkrishna	P	
29.	202147	Jagtap Shrineel Nitin	P	
30.	202148	Jagtap Siddhi Gorakh	P	
31.	202149	Jamdar Prathamesh Santosh	P	
32.	202150	Jangam Sarvesh Deepak	P	
33.	202151	Kadam Ajay Ravindra	P	



Sr. No.	Roll No.	Student Name	Attendance	Remark
34.	202153	Kamble Yash Anand	P	
35.	202154	Karnik Radhika Rohit	P	
36.	202155	Kasbe Harshada Nilesh	P	
37.	202156	Kataria Shruti Yogesh	P	
38.	202157	Kendurkar Tejas Hemant	P	
39.	202158	Khade Samrudhi Satish	P	
40.	202159	Kharade Tanaya Nandan	P	
41.	202164	Kuchekar Mahesh Rajendra	P	
42.	202165	Kulkarni Mcksh Vishwanath	P	
43.	202166	Kulkarni Swapna Prasanna	P	
44.	202169	Mahadule Sarang Suresh	P	
45.	202170	Mahajan Abhishek Ravindra	P	
46.	202171	Malge Trishala Ramesh	P	
47.	202173	Mane Niranjan Shankar	P	
48.	202174	Mane Siddesh Raosaheb	P	
49.	202175	Mankar Mohit Subhash	P	
50.	202176	Mohd. Faizal	P	
51.	202179	More Sankalp Sanjay	P	
52.	202180	More Soham Rajendra	P	
53.	202181	Mulik Sanket Ajit	P	
54.	202183	Nanakshahi Drishti Teghbahadur	P	
55.	202184	Navale Pritesh Arjun	P	
56.	202185	Nemade Vinit Kiran	P	
57.	202186	Neware Roshni Jitendra	P	
58.	202187	Nikam Prathamesh Vasantrao	P	
59.	202188	Pandure Darshan Dnyaneshwar	P	
60.	202190	Parve Sahil Dadarao	p	
61.	202191	Patange Nandini Om	P	
62.	202192	Patankar Kushagra Abhijeet	P	
63.	202193	Pathak Mrunal Jayant	P	
64.	202196	Pawar Adwait Ramnath	P	
65.	202197	Pawar Ritik Shyam	P	
66.	202198	Phatak Dhanushree Vishwajit	p	
67.	2021100	Pulawale Anurag Navin	P	
68.	2021101	Ranade Omkar Manoj	P	
69.	2021102	Rao Mitra Deviprasad	P	
70.	2021103	Rengade Shrushti Kisan	P	
71.	2021104	Renuse Niraj Sanjay	P	



Feedback of Chef Raviraj Gai

Introduction
to convenience food for business prospect

Email *

ravirajgai@gmail.com

NAME OF THE FACILITATOR *

Chef Raviraj Gai

DESIGNATION *

Area chef for Pune region

NAME OF HOTEL/ ORGANISATION *

Veeba foods Pvt Ltd

Students were aware of knowledge and skills of the topic. (1 being not agree and 5 being strongly agree) *

- ☐ 1
☐ 2
☐ 3
☐ 4
☒ 5

Students showed dynamism and enthusiasm (1 being not agree and 5 being strongly agree) *

- ☐ 1
☐ 2
☐ 3
☒ 4
☐ 5

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Students were questioning frequently related to the topic (1 being not agree and 5 being strongly agree) *

- ☐ 1
☐ 2
☐ 3
☐ 4
☒ 5

Students were able to understand the content delivered (1 being not agree and 5 being strongly agree) *

- ☐ 1
☐ 2
☐ 3
☐ 4
☒ 5

How do you rate the class overall? (1 being not agree and 5 being strongly agree) *

- ☐ 1
☐ 2
☐ 3
☐ 4
☒ 5

Any other suggestions *

Convenience foods has wide range so need one more session

This form was created inside Maharashtra State Institute of Hotel Management and Catering Technology, Pune.

Google Forms

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Date: _____

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT/VEEBA
NAME OF THE RESOURCE PERSON : Raviraj Gai
NAME OF THE EVENT : Convenient Food for SYBHMCT
NAME OF STUDENT : Sourav Bhosale
ENROLLMENT NO (INST.) : 202111

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	4	3	2	1
2	Content delivery of the resource person	5	4	3	2	1
3	Encourage students to ask questions	5	4	3	2	1
4	Was there any element of creativity	5	4	3	2	1
5	Subject matter knowledge/command on subject	5	4	3	2	1
6	Presented the subject clearly and systematically	5	4	3	2	1
7	Answered the doubts or queries of the students	5	4	3	2	1
8	Time management	5	4	3	2	1
9	Would you recommend the instructor for other class	5	4	3	2	1
10	How do you rate the class overall?	5	4	3	2	1
TOTAL SCORE <u>44</u> OUT OF 50						


Signature of student


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Date: _____

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : VEEBA
NAME OF THE RESOURCE PERSON : Chef Raviraj Cai
NAME OF THE EVENT : Workshop
NAME OF STUDENT : Yugandhara Bhosale-Patil
ENROLLMENT NO (INST.) : 202109

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	4	3	2	1
2	Content delivery of the resource person	5	4	3	2	1
3	Encourage students to ask questions	5	4	3	2	1
4	Was there any element of creativity	5	4	3	2	1
5	Subject matter knowledge/command on subject	5	4	3	2	1
6	Presented the subject clearly and systematically	5	4	3	2	1
7	Answered the doubts or queries of the students	5	4	3	2	1
8	Time management	5	4	3	2	1
9	Would you recommend the instructor for other class	5	4	3	2	1
10	How do you rate the class overall?	5	4	3	2	1
TOTAL SCORE		48 OUT OF 50				


Signature of student


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Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : VEEBA
NAME OF THE RESOURCE PERSON : Chef Raviraj Chai
NAME OF THE EVENT : Workshop
NAME OF STUDENT : Motah Kulkarni
ENROLLMENT NO (INST.) : 202155

Please circle the relevant score

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

Signature of student

PRINCIPAL
(SHMCT)

Maharashtra State Institute of
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Under The Startup and Innovation Cell of MSIHMCTRS (Degree) Pune, A Workshop on Introduction to Convenience food for business prospect was Organized For SYBHMCT Students On 10th April 2023.
The workshop was conducted by Chef Raviraj Gai from Veeba Foods Services Pvt. Ltd.



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(BHMCT)

Maharashtra State Institute of
Hotel Management & Catering Technology



Workshop on Introduction to convenience food for business prospect

Schedule
10 April 2023

Demonstration session by
Chef Raviraj Gai
Time- 10.15 pm to 1.15pm



Organised by
**Start-up and Innovation Cell of
Maharashtra State Institute of Hotel Management
and Catering Technology (MSIHMCT), Pune**

About Institute:

The MSIHMCT&RS is a pioneering Institute of Hotel Management & Catering Technology in Maharashtra. Our Institute also has recently completed 50 years of academic excellence. We offer a 4 year Bachelors Programme in Hotel Management & Catering Technology (BHMCT) affiliated to Savitribai Phule Pune University and recognized by the AICTE. We are also pioneers in starting the Two years Masters Programme in Hotel Management & Catering Technology (MHMCT) recognized by AICTE and affiliated to Savitribai Phule Pune University. This is the first Masters Programme in Hotel Management in Maharashtra and probably in India.



The institute also regularly conducts Short-term programmes in Bakery, Cookery and Hospitality Services.

About Start-up and Innovation Cell

We are proud to have initiated the Start-up and Innovation cell of Maharashtra State Institute of Hotel Management and Catering Technology, Pune, under the guidance of Centre for Innovation, Incubation & Enterprise of Savitribai Phule Pune University, to promote the culture of Start-ups and innovations. The activities conducted under this cell are talk sessions by Industrialists / start-up owners, Start-up idea generation competition, projects on creative thinking and innovative ideas, etc

TALK SESSION OVERVIEW

About Veeba Food Products Pvt. Ltd –

Veeba is one of the leading Condiments & Sauce company in India. Having strong focus on Quality, Innovation and 'Better for You' products have helped them stand out in a very cluttered retail market. With a Pan India distribution network reaching both General Trade and Modern trade shops Veeba offer consumers the freshest and the most authentic flavours in the comfort of their homes. Extreme focus is put on procuring the finest and most authentic ingredients from across the globe and then manufacturing in a world class FSSC22000 certified manufacturing facility.

About today's speaker -

CHEF Raviraj Gai – is a area chef for VRB Consumer Products (Formerly Veeba Food Products) and is responsible for demonstrating the company products such as Sauces, Gravies, Syrups, Seasonings, Premixes in rest of Maharashtra. He is solely responsible for training the customers for proper application of the related products. He has also worked for various FMGC events for the company all over India. Chef Raviraj has 15 years of experience worldwide.

