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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

SR. NO.	Particulars
01	Report on Greek Theme Lunch Photo / Attendance /
02	Report on Guest Lecture on Business Management' Photo / Attendance
03	Report on "Guest lecture on Human Resource Management' Attendance
04	Report on "Guest lecture on Reservation Management" Photo / Attendance
05	Report on Tasses et scoupes High tea Attendance / photo /
06	Report on "Hotel Visit - The Westin' Photo / Attendance
07	Report on "Food Festival- 412 Alfresco Attendance
08	Report on "Visit to PVR Icon Multiplex" Attendance
09	Report on "Visit to Resonare Residency Hotel" Attendance
10	Report on "Visit to UBM India's B2B Event" Photo / Attendance
11	Report on Demo by Chef Dinesh Joshi Function prospectus / Communication Trail / Attendance
12	Report on Application of Fondant icing on cake and cupcake decoration Function prospectus / Attendance/ Feedbaack
13	Report on Swing to wonderland – High Tea Attendance/ Photo / Invitation letter.
14	Report on Budget and Budgetary control Function prospectus / Attendance
15	Report on Visit to Conrad Function prospectus / communication Trail / Attendance / Feedback analysis / Photo
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16	Report on Festive Treats 2021 Entrepreneurship development Activity
16	Attendance/ Feedback /
17	Report on "Funky Hats: Entrepreneurial Activity"
1/	Function prospectus/ Brochure/ Report / Photo
18	Guest Lecture: Chef Dinesh Kumar Joshi
10	Function prospectus/ correspondence trail/ Attendance / Feedback analysis
19	Report on Hospitality Sales and Career options
	Photo/ attendance/ communication Trail/ Function prospectus
20	Report on "Guest lecture on landscaping"
	Photo / Function prospectus / correspondence trail/ Attendance/ feedback
21	Report on visit to IISER Canteen
	Function prospectus / Attendance/ feedback / Feedback/ photo
22	Report on Visit to Meltish - The Cheese Café
	Function Prospectus/ Attendance / Feedback
23	Report on Online Workshop on Molecular Mixology
	Function Prospectus/ photo
24	Online lecture: Mr Graydon Rodricks 2022
	Function prospectus / correspondence trail/ Attendance/Feedback analysis/ photo
25	Report on Quantity business start-up – its requisites and difficulties
	Function Prospectus / Brochure / Remuneration paid if any / Attendance Sheet/ Feedback
26	Report on Start-up and current trends in micro greens
	Function Prospectus / Brochure / correspondence trail/ Attendance Sheet/ Feedback
27	Report on talk session on business insight
	Function Prospectus / Brochure / correspondence trail/ Attendance Sheet/ Feedback
28	Report on A Landscaping Tour at 'Biophilia - The Garden'
	Photo/ Function Prospectus / Attendance Sheet/ Feedback
29	Report on Food Cost Control
27	Function Prospectus/ Photo/ correspondence trail/ Attendance/ feedback
30	Report on Cocktail demonstration 2023
	Function Prospectus/ correspondence trail/ Attendance/ feedback analysis/ photo





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31	Report on a talk session by chocolate/ expert as an entrepreneur
	Function Prospectus / Brochure / correspondence trail/ Attendance Sheet/ Feedback/ photo
32	Report on Avishkar competition
	Brochure/ correspondence trail/ photo
33	Report on Deepawali Delishts2022 -Entrepreneurship Development Activity
	Attendance/ feedback/photo/ brochure/
34	Report on demo on egg cookery
	Function prospectus/ correspondence trail/ attendance/ feedback/ photo
	Report on Guest lecture by Mr Kanchan Chitnis
35	Function prospectus / correspondence trail/ Attendance Sheet/ Feedback analysis/
	Feedback/ photo
36	Report on Demo & Guest lecture on Charnock Equipment
00	Photo/ Function Prospectus/ correspondence trail/ attendance/ feedback
37	Report on Guest lecture on Housekeeping Audit
01	Photo/ function Prospectus/ / correspondence trail/ feedback/ attendance
38	Report on Guest lecture on Yield Management
00	Photo/ function prospectus/ / correspondence trail/ attendance/ feedback
39	Report on Innovative millet product making competition under start up and innovation cell
	Function prospectus/ correspondence trail / Attendance/ feedback / photo
40	Report on insight to Institutional catering
	Function prospectus/ Attendance/ Feedback
41	Report on Annual Theme Dinner
	Photo / attendance/ function prospectus
42	Report on visit to Mega Meals and Cocoon Hotel
	Function prospectus/ attendance/ feedback/photo
	Report on 55'Workshop on Molecular Mixology'
43	Photo/ function prospectus / correspondence trail/
44	Report on Pharmacist Day Celebration Cake – Spring
44	Correspondence trail/ attendance/ feedback / photo
45	Report on PMS Demo Report
43	Photo/ attendance/ feedback
46	Q&A session with Mr. Neelkanth Palekar
40	Function prospectus/ Attendance/ Feedback/ photo





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.,	Attendance/ Feedback/ photo
48	Report on standard operating procedure development
	Photo / function prospectus/attendance/ Correspondence trail / feedback
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49	Correspondence trail/ feedback/ Remuneration paid/ photo/ FunctionProspectus
	Report on The art of professional baking from home
50	Function prospectus/ correspondence trail / attendance/ feedback/ Remunerationpaid/
	photo
51	Report on Joy of Receiving - Traditional Plum Cake Sale for New Year 2022
	Brochure/ feedback/ attendance
52	Report on Turkish Themed Hi-Tea
-	Function prospectus / brochure/ correspondence trail/ attendance/ feedback analysis/ photo
53	Report on Theme Dinner Uttarapath
	Function prospectus/ brochure / tickets/ attendance/ feedback analysis/ photo
54	Report on Visit and hi-tea to Sassy Spoon
	Function prospectus/ correspondence trail/ attendance/ feedback analysis/photo
55	Report on Visit to Ekbote Mall Photo / function prospectus/ attendance/ feedback/
	Report on Visit to Jadhavgad
56	Photo/ function prospectus/ attendance/ correspondence trail/ feedback/ photo
	Report on Visit to Katraj Dairy farms
57	Attendance/ feedback/photo
50	Report on workshop on chocolate-Barry Callebaut
58	function prospectus/ brouchure/ correspondence trail/ attendance/ feedback/ photo
50	Report on Visit to Zampa Grover Vineyards
59	function prospectus / correspondence trail/ attendance/ feedback analysis/feedback/ photo
60	Report on Harry Potter –High tea
00	Brochure/ attendance/ feedback analysis/feedback/ photo
61	Report on Casa Azzura
01	Attendance/ feedback/ menu card/ photo
62	Report on laundry visit
	Photo/attendance
63	Report on _Demo of Karcher Company
	Photo/ attendance
64	Report on Introduction to convenience food for business prospect
64	Function prospectus/ attendance/ feedback/ photo/ brochure





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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 tirclessly 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:- 9110118

Sr. No.	Roll No.	Student Name	Status
1.	201503	Alhat Snohsl	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	lyer 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	ρ
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.

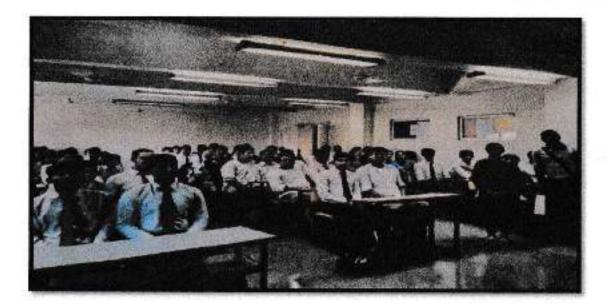
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Guest Lecture on Business Management

Date : 10th August 2018







(UG & PG - Degree Programme)

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FINAL YEAR - 2018-19

EVENT :- Crueat Lecture Businey Management

Date:- [0.8.18

Sr. No.	Roll No.	Student Name	Status
1.	201503	Alhat Snahai	P
2.	201507	Badigar Akash	A
3.	201511	Bhujbal Rutuja	P
4.	201515	Deshmukh Shivani	ρ
5.	201520	Gaikwad Prakash	P
6.	201521	Ganchi Shubham	P
7.	201525	lyer 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.	201260	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 Khaimar, 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.

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FINAL YEAR - 2018-19

EVENT:- H-R. Guest Ledure

Date:- 26 17118

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	A
6.	201521	Gandhi Shubham	P
7.	201525	lyer Raska	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 Mansli	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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Guest lecture on Reservation Management

Date : 21# July 2018



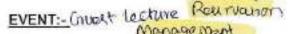




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FINAL YEAR - 2018-19



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	ρ
4.	201516	Deshmukh Shivani	A
5.	201520	Gaikwad Prakash	P
6.	201521	Gandhi Shubham	A
7.	201525	lyer 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	F
13,	201552	Raut Manal	P
14.	201556	Shinde Shriram	P
15.	201408	Borate Sai	p
16.	201413	Dhawale Nitish	A
17.	201260	Rajput Ashwin	f





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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 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, customer care, and adherence to high standards of hygicae 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 ereate 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 gaest and the students were more confident in organising such events in future.

Enclosures:

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

ABHAU, M Name and Sign of Event Coordinator

appliar

Dr. Anita Moodiiar Principal



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Sr. No.	Roll No.	Student Name	Attendance
and the second se	201701	Aldar Aditya Maruti	P
2.	201702	Andurkar Vedika Abhijit	P
	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 Shravance Dattatray	P
18.	201719	Gaikwad Pranita Prakash	P
19.	201720	Ghadgine Kaushik Deepak	A
20.	201721	Gosavi Tejas Subas	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 Nimisha Pinak	P
30.	201734	Misal Akash Kailas	
31.	201735	Natu Pranav Makarand	P
32.	201736	Pandhare Omkar Shashikant	P
33.	201738	Pathak Atharva Santosh	р
34.	201739	Potil Aliaban A -1	Р
35.	201742	Patil Ajinkya Anil Relekar Partha Garach	Р
36.	201743	Relekar Prutha Ganesh	р
37.	201744	Shastri Chaitanya Sameer	Р
38.	201745	Shinde Samruddhi Sushil	P
39.	201745	Shirsode Aishwarya Sunil	Р
200	44/17/40	Shivarkar Kashmira Dashrath	р

ATTENDANCE SHEET

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

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PRINCIPAL (BHMCT) Meherashira State Institute of Hotel Management 4. Telering Technology Shivelinages, Purve-411016



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

Date of the Event: 29/9/2018

Conducted by : Second Year, MSIHMCT



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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 MSIHMCT 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 comer 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.

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Hotel Visit - The Westin

Date : 25th October 2018







(UG & PG - Degree Programme)

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FINAL YEAR - 2018-19

EVENT :- Hotel visit - The Westin

Date:- 25 10/18

Sr. No.	Roll No.	Student Name	Status
1.	201503	Alhat Snehal	ρ
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	lyer Rasika	P
8.	201529	Joglekar Jaee	P
9.	201535	Karpate Rohan	ρ
10.	201542	Muley Shweta	P
11.	201547	Pardashi 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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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.

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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 Snehol	P
2.	201507	Badigar Akash	p
3.	201511	Bhujbal Rutuja	A
4.	201516	Deshmukh Shivani	A
5.	201520	Gaikwad Prakash	P
6.	201521	Gandhi Shubham	P
7.	201525	lyer 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	9
14.	201556	Shinde Shriram	A
15.	201408	Borate Sai	9
16.	201413	Dhawale Nitish	9
17.	201260	Rajput Ashwin	P



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25676640 Email: <u>msihmctrsoffice@gmail.com</u>, website: <u>msihmctrs.in</u>

Report on "Visit to PVR Icon Multiplex"

Title: A visit to Pavilion Mall's PVR lcon 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.

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FINAL YEAR - 2018-19

EVENT :- Visit to PVR I con

Date:- 18/2/19

Sr. No.	Roll No.	Student Name	Status
1.	201503	Alhat Snahal	P
2.	201507	Badigar Akash	A
3.	201511	Bhujbal Rutuja	A
4.	201516	Deshmukh Shivani	P
5.	201520	Gaikwad Prakash	p
6.	201521	Ganchi Shubham	P
7.	201525	lyer 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	Raut Manali	P
14.	201556	Shinde Shriram	P
15.	201408	Borate Sai	P
16.	201413	Dhawale Nitish	ρ
17.	201260	Rajput Ashwin	P



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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:- 713/115

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	lyer Rasika	A
8.	201529	Joglekar Jaee	P
9.	201535	Karpate Rohan	P
10.	201542	Muley Shweta	P
11.	201547	Pardeshi Shivanjali	P
12.	201550	Raina Priyanka	A
13.	201552	Raut Manal	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 FHIn, 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: Sabara Hotel, where UBM India's buzzing B2B event, Food and Hotel India (FHIn), 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. FHIn 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.

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Hotel Management L Sateling Technology Shivaknager, Pune-411016



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25676640 Email: <u>msihmctrsoffice@gmail.com</u>, website: <u>msihmctrs.in</u>

Visit to UBM India's B2B Event

Date : 7th September 2018









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FINAL YEAR - 2018-19

EVENT .. Visit to UBM Indiat B2B Event

Date:- 7.4.18

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	lyer Rasika	F
8.	201529	Joglekar Jace	P
9.	201535	Karpate Rohan	A
10.	201542	Muley Shweta	P
11.	201547	Pardeshi Shivanjali	P
12.	201550	Raina Priyanka	P 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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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

Organise	d By : Maha	rashtra St	ate Institute	OfH	lote	Mar	age	ment	&(ater	ing	Tech	inolog	y, Pu	n¢
	oordinator	Sachi			Π						T				
Topic Co	overed : Dem	onstration	on Thai C	uisine			1.5								
Venue		MSIH	MSIHMCT			Time / Duration: 9:30- 1:30			1.						
	Total Number of Students: Participants :			Faculty: 1			2	Non-Teaching: 2							
61		58			1		2		(a) -						
Event D	etails		nstration on the second s											Year	
Type of	Learning Out	come (Tie	k the appro	priate	: op	tion)		20102	10.000				· · · ·		
Contextualization of Knowledge		Praxis a techniqu		Critical Thinking					Soft Skills						
1	~														
Learning	Outcome				- 1			1							
Ingredie	Ingredients used in Flavor profiles of Thai cuisine. Various Thai dish				Unde dinir				Tha			dence ating	e in Thai d	ishes	
Mapping	of the event	with PO a	and CO	Pr	ogn	am O	utco	me							
Subject Code	Subject Nar	ne	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	ıt		5	ł	L					-			~	

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 Zag PRINCIPAL (BHMCT)

Meharastirs State Institute of

Hotel Man Street Technology



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REF: MSIHMCT/UG-PG/SS/2019/ Date: 13/8/19 FUNCTION PROSPECTUS CUM OFFICE ORDER Demo by chef Dinesh Toshi Date of Event: 14/8/19 Name of the Event : BHMCT/MHMCT Year: 1#12" / 3" / Final Year Day: Wed dogTime: 9.30 Programme : Workshop Guest lecture Interview Types of Function: Meeting · Others (Please Specify) - That Custor Visit Seminar Chef Dinesh Joshi DExecutive sous Guest Profile / Name:

Faculty Coordinating:

 Venue:
 • Classroom
 • Restaurant
 • Conference
 • Banquet
 / ATHELL

 • Auditorium
 • Principal room

 Sr. No. of SCA Registrar
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FOOD & BEVERAGE DEPARTMENT:

2222	0.00		Subcassies:			Faculty	
Meal	Time	Pax	Venue	Kitchen	Food Prod.	Service	Staff
Breakfast							
Tea							
Lunch	-	-					
PMT							
Takeaways							

16 1000

* Demopractical on Than Cuisine : multiment

ROOM DIVISION MANAGEMENT ARRANGEMENT:

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Type of Linen:		Nos.	Faculty In-ch	arge:		
Flower Arrangemen	nt: ,					
Camera :		Ms.	striya	Kama	alapurkan	¢
Special Instruction	n:					
STUDENT IN CHA	RGE:					
Food Production						
Food & Beverage	e Service:					
Accommodation	:					

MAHARASHT

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	1
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	1	22.	Mr. V. Kaware	





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MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

(UG & PG – Degree Programme)

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

REF MSIHMCTRS/BHMCT/2019/ 5 33

Date 14 08 12 013

To, Chef Dinesh Joshi. Executive Sous Chef Hotel Taj Sontacraiz. <u>Mumbai</u>

Dear Sir,

Greetings from M.S.I.H.M.CT.!!

This is to express our sincere gratitude for conducting a demo practical on 'That Cusine' on 14" 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



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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	р
2.	201902	Baghel Sachin Devendra	P
3.	201903	Barkade Ritika Sanjay	Р
4.	201905	Bhagat Prajwal Anil	Р
5.	201906	Bhagwat Arya Nikhil	P
6.	201908	Bhosale Saloni Ramesh	A
7.	201909	Borkar Omkar Ankush	Р
8.	201910	Borse Shruti Mahesh	Р
9,	201911	Chavan Rajeshwari Umesh	Р
10.	201912	Chavan Sakshi Gorakhnath	Р
11. 201913		Chavrekar Madhura Prasad	Р
12. 201914		Chikodikar Tanmay Vaibhav	Р
13. 201915		Choudhari Kasturi Prashant	Α
14.	201916	Dalvi Ketan Sanjay	A
15.	201917	Deshpande Madhav Suhas	Р
16.	201918	Deshpande Sakshi Vithalrao	P
17.		Dimbar Aditya Sudam	P
17.	201920	Gaikwad Joel Ratan	Р
			Р
19.	201921	Canting Thomas Containing	AT THE LANGER THERE A
20.	201922	Gengaje Pankaj Santostru	AHIEDAIDINA Pune

Dr. ASSIMILIZED

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21,	201923	Godbharle Nandini Ajit	Р
22.	201924	Gurav Prajyot Pradip	Р
23.	201925	Hadke Shlok Ganesh	Р
24.	201926	Heera Max Ajitpal	Р
25,	201927	Hingane Alok Ram	Р
26.	201928	Jadhav Durga Shivdas	A
27.	201929	Jadhav Prasad Suresh	Р
28.	201930	Jadhav Roshni Mohan	Р
29,	201931	Jog Nandini Nilesh	А
30,	201932	Kadam Manaswini Milind	Р
31.	201933	Kadam Mrunalini Milind	Р
32.	201934	Kadam Shivratna Shrinivas	A
33.	201935	Kanade Prasad Kishor	Р
34.	201936	Karandikar Shrinidhi Kaustubh	Р
35.	201937	Kedari Sanskruti Sunil	P
36.	201938	Khan Junaid Sameer	A
37.	201939	Khandke Shalmali Rajesh	Р
38.	201940	Kopulwar Tanvi Nitin	Р
39.	201941	Kulkarni Shounak Hrishikesh	А
40.	201942	Kure Pratiksha Saudagar	A
41.	201944	Muneshwar Sandesh Dadarao	A
42.	201945	Musale Prasanna Shashikant	A
43.	201946	Nagpure Arpita Ravi	Р
14.	201947	Naik Prabhanjan Atul	Р
45.	201948	Naik Paumima Santosh	р
VESSEL		- Total	P
16.	201949	Naik Shubham Milind	CANTANNE ICO.

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47.	201950	Nair Isha Vinod	Р
48.	201951	Nandgude Akshat Rahul	Р
49.	201952	Pardeshi Atharv Jaideep	Р
50.	201953	Patrudkar Vishvajeet Suryakant	р
51.	201954	Pawar Shripad Devdatt	р
52.	201956	Phadtare Vedant Santosh	Р
53.	201957	Raghawant Shreyash Raju	Р
54.	201958	Raskar Nishigandha Chandrakant	Р
55.	201959	Salunke Atharva Sanjay	Р
56.	201960	Sapkale Jayesh Bhagwan	Р
57.	201961	Sathe Irawati Sachin	Р
58.	201962	Sawane Pratik Mahadev	Р
59.	201963	Shete Ritika Dinesh	Р
50.	201964	Shewadkar Atharva Shamsunder	Р
51.	201965	Thikekar Vighnesh Sharad	Р
52.	201966	Timande Dinesh Purushottam	Р
53.	201967	Ware Rutuja Deepak	Р
54.	201968	Badyal Manisha Jagdish	Р
55.	201969	Sharma Priya Romesh	P
_		Dhavale Vineet Sanjiv	Р
66.	201970	1	р
67.	201971	Khirid Abhishekkumar Ashok	
68.	201812	Dakwale Nupur Vikram	Р

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PRINCIPAL (BHMGY) Maharashtru State Institute of Hotel Management & Catenag Technology Shrvajinagar, Powerd 11010



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY. PUNK

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MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG -- Degree Programme) 412 - C, K.M.Munshi Marg, BahiraiPaúl Chowk, Shivajinagar, Pune - 16.

2 - 25676640 Email: msihmetrsoffice@gmail.com, web alte: maihmetrs.in

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 ٠ 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 fondart 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 capcakes, 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 stanning and professionally decorated haked 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 copcakes 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.

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Name and Sign of Event Coordinator

Bradling Dt. 11/06/2009 Dr. Anita Moodliar Printph/CIPAL (THERE T)

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

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Hotel Manual Hotel Manual Hotel

Date: 12/02/19.

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: APPLY CAYLON OF FONDANT	Date of Event: 19 AUG 2019
Programme : BHMCT / MHMCT Year : 1" (2") 3" / Final Year	Day: MOH & Time: 9:50000.
Octimist	ase Specify) -
Guest Profile / Name: CHEF, MARXYA, KBOALLOALA	(Ev. stubert)
Faculty Coordinating: ARMAY, MAN DUCAK .	mount 4"BAR. LAB.
Venue: • Classroom • Restaurant • Conference • Ba	anquet 4 Briel Crito .
Auditorium Principal room	
Sr. No. of SGA Registrar	
FOOD & BEVERAGE DEPARTMENT:	

				A CONTRACTOR OF A CONTRACTOR O		Faculty	11 million	
Meal	Time	Pax	Venue	Kitchen	Food Prod.	Service	Staff	
Breakfast								
Tea	16						-	
Lunch		1					1	
PMT							-	
Takeaways					0	tion		

Reg. No. MANAGEMENT

YEEF

15733

ROOM DIVISION MANAGEMENT ARRANGEMENT:

Faculty In-charge: Nos. Type of Linen:

Flower Arrangement:

SHAMBHURAJE A NON. 1945 . M. ADAHZAN Camera : HUE, 201

- HATOMAN

Special Instruction:

STUDENT IN CHARGE:

Food Production:

Food & Beverage Service:

Accommodation:

TO ASE RREFERY ALL STUDENY Any other instruction (For Students) KZY. COMPLETE IN CLEAN UNIFORN &

CIRCULATED TO ALL FACULTY AND STAFF

	And a start of the		S.N.	Name	Sign
S. N.	Name	Sign	12.	Ms. N. Dimble	HU
1.	Dr. S. Zagade	65		Ms. S. Mantri	in.
2.	Mr. S. Rayarikar	m	13.	133223511125	UTSES
_	Mr. V. Sarup	11-25	14.	Ms. U. Toke	UISIS
3,		X	15.	Ms. D. Ghavate	96
4.	Dr. P. Navare	as at	16.	Ms. G. Mohite	
5.	Dr. V. Kadam	002-191		Ms. S. Jadhav	
6.	Mr. D. Joshi	MS	17.		at
7.	Mr. A. Manolkar	-	18.	Mr. S. Jagade	14
-	Mr. C. Sahasrabudhe	not	. 19.	Mr. D. Ishte	Sver
8.	120.055	Co	20.	Mr. P. Padvekar	Raphs.
9.	Ms. S. Paranjpe	att		Mr. S. Deshmukh	(D.MI
10.	Mr. R. Gade	-	21.		Permo
11.	Ms. D. Marne	On	22.	Mr. V. Kaware	

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

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



Class:

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, BahiratPatil Chowk, Shivajinagar, Pune – 16.

2-25676640 Email: msihmetrsoffice@gmail.com, web site: msihmetrs.in

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

SY BHMCT

Sr. No	Roll No.	Student Name	Attendance
1.	201801	Aher Niranjan Ashok	р
2.	201802	Aiwale Akash Sanjay	Р
3.	201803	Arnikar Kunal Ganesh	Р
4.	201804	Avhad Sarthak Chandrashekhar	A
5.	201805	Autade Shambhuraje Sadashiv	Р
6.	201806	Bedekar Shweta Anand	Р
7.	201807	Bendre Ashish Sanjay	Р
8.	201808	Bhise Shivam Anil	A
9.	201809	Bhuwad Shreya Anil	р
10.	201811	Chavan Swapnali Sandip	Р
11.	201813	Deshpande Maithili Prasad	Р
12.	201814	Devkamble Tejas Nivrutti	Р
13.	201815	Dhaaawade Omkar Dharmraj	Р
14.	201816	Dhurve Harshal Rangrao	Р
15.	201817	Gaikwad Mansi Rangnath	Р
16.	201818	Gaitonde Shreya Sudhir	Р
17.	201819	Gavande Fatema Satej	Р
18.	201820	Gavit Gaurav Anil	Α
19.	201821	Ghone Anurag Sunil	Р
20.	201822	Ingale Girish Suresh	Р
21.	201823	Jadhav Mayuri Nandkumar	Р
22.	201824	Jadhav Neeraj Sanjay	Р
23.	201827	Joshi Sharvari Shirish	Р
24.	201828	Jugdar Ashwin Sudhir	Р
25.	201829	Kale Rashmi Balkrishna	Р
26.	201830	Kapale Aditi Abhay	Р
27.	201831	Kashikar Hritik Rahul	P
28.	201832	Khaimar Akshay Kiran	Р
29.	201834	Kulkarni Harshada Amol	Р
30.	201835	Lingras Pruthviraj Mangesh	Р
31.	201836	Magar Harshvardhan Nandkishor	Р
32.	201837	Mahale Atul Bhimrao	- P
33.	201838	Makani Yash Jagadish	P
34.	201839	Mithare Yashada Sachin	P P
35.	201840	More Aditya Arvind	P
36.	201841	Nagargoje Gajanan Arjuntao Reg. No. MAH/6991	2005/Pune PS

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

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Name and Sign of Event Coordinator

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



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25676640 Email: <u>msihmettpo@gmail.com</u>, web site: <u>msihmetrs.in</u>

Date: 21/08/19

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score

Zashada. S. Mithare 201839

chocolicious

chef. Maliya Kagalawala

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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	11		

TOTAL SCORE 45 OUT OF 50

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a - 25676640 Email: msihmettpo@email.com , web site: msihmetrs.in

Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION NAME OF THE RESOURCE PERSON NAME OF STUDENT

Chorolicious chef Masia Kagalwala 1a sh Makan

Please circle the relevant score

ENROLLMENT NO (INST.)

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

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



AND CATERING TECHNOLOGY (UG & PG - Degree Programme) 412 - C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune - 16.

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Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF STUDENT

ENROLLMENT NO (INST.)

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Sr. No	CRITERIA		SCORE						
1	Introduction given of both (self and topic)	5	3	3	2	1			
2 .	Content delivery of the resource person	5	1	3	2	1			
3	Encourage students to ask questions	5	1	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	1	3	2	1			
10	How do you rate the class overall?	5	(4)	3	2	11			

TOTAL SCORE - OUT OF 50

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



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

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

Industry expert/ Guest lecture/Demonstrator feedback

Date

Baker

Chocolicious

Home

Chel: Maria Raj Kagalunlo

NAME OF HOTEL/ ORGANISATION

NAME OF THE FACILITATOR

DESIGNATION

Please circle the relevant score

Sr. No	CRITERIA		5	SCORE		
1	Students grooming standards and body	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	X	3	2	1
4	Students possess knowledge of technological advancement in the industry	5	3	. 3	2	1
5	Showed dynamism and enthusiasm	5	4	3	2	1
6	Questioning frequently related to the topic	5	A	3	2	1
7	Able to understand the content delivered	5	A	3	2	1
8	How do you rate the class overall?	5	. 4	3	2	1

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Signature of facilitator

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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 crate 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.

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Name and Sign of Event Coordinator

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Dr. Anita Moodliar Principal

(BHMCT) (BHMCT) Meharashtra State Institute of Hotel Management & Catering Technology Shivoltraper Prints-411618





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(UG & PG – Degree Programme) 412 – C, K.M.MurshiMarg, BahiratPatil Chowk, Shivajinagar, Pune – 16. 2- 25676640 Email: msihmetrsoffice@gmail.com , web site: msihmetrs.in

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6.	201806	Bedekar Shweta Anand	Р
7.	201807	Bendre Ashish Sanjay	Р
8.	201808	Bhise Shivam Anil	Р
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10.	201811	Chavan Swapnali Sandip	- P
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28.	201832	Khaimar Akshay Kiran	Р
29.	201834	Kulkarni Harshada Amol	P
30.	201835	Lingras Pruthviraj Mangesh	Р
31.	201836	Magar Harshvardhan Nandkishor	Р
32.	201837	Mahale Atul Bhimrao	P
33.	201838	Makani Yash Jagadish	р
34.	201839	Mithare Yashada Sachin	Р
35.	201840	More Aditya Arvind	P



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39.	201846	Patil Adhiraj Anil	Р
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48.	201855	Shinde Rohan Appasaheb	Р
49.	201856	Supekar Preeti Suresh	P
50.	201858	Thakare Yash Narendra	Р
51.	201859	Ubhe Pranav Prakash	P
52.	201860	Uike Kamalesh Madanlal	P
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55.	201864	Khedekar Rushikesh	P
56.	201865	Kumbhar Abhinav	P
57.	201867	Moulisingh Manish	Р
58.	201868	Rais Mir Taha	P
59.	201740	Pharande Aniket Nitin	р
60.	201602	Akotkat Vaishnavi	Р

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Signature of the Faculty

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

Date of the Event: 01/10/2019



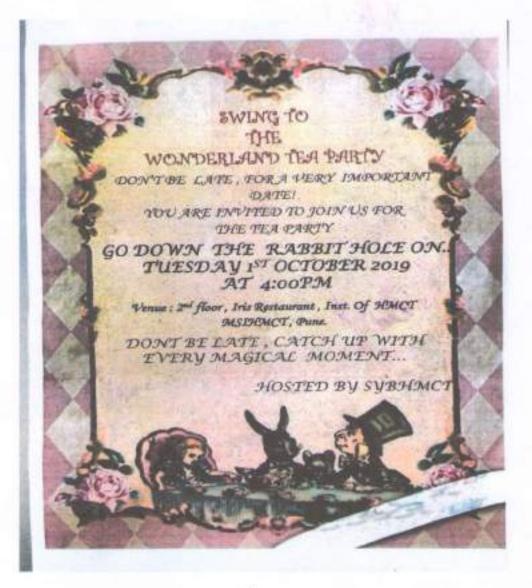
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Invitation letter



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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 ravigate towards success, ensuring smooth sailing even amidst challenges.

In-charge

AANABEMENT AND SATEBU No. MAH/699/2009/Pane Dt. 11/06/2009 JNBN KE LASVEVANN *

Mathematical Earlier Institute of Hotel Management Control Technology Statement Control Statement Cont



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16. 25676640 Email: msihmettpo@gmail.com , web site: msihmetrs.in

REF: MSIHMCT/UG-PG/SS/2022/ 30 (Date: 2 5 2022 FUNCTION PROSPECTUS CUM OFFICE ORDER Name of the Event: Budget and Budgetary Control Date of Event: 07/05/22 1st 12th T30 TFinal Day: Set BHMCT / MHMCT Year: Programme : Time: 9:30 -11:30 Year Types of Function: Interview · Guest lecture · Workshop Meeting Seminar · Visit Others (Please Specify) -Mr. Chelan Konde, Ex. Ha BD. sellupy Guest Profile / Name: Dr. Vidya Kadam Faculty Coordinating: Zaffran Venue: Classroom Conference Iris Assembly Hall **Principal Office** Board Room Sr. No. of SCA Registrar 87

FOOD & BEVERAGE DEPARTMENT:

11-11	Time	Dev	Versus	Kitahan	1000	Faculty	
Meal	lime	Time Pax	Venue	Kitchen	Food Prod.	Service	Staff
Breakfast	11:30	02	Principal.	Bakery			Ramda
Tea	1.1				12		
Lunch	0	1.125		0			
PMT			The second	1025		and the second	
Takeaways		13.0			Sec. 1	and the se	

WANTER IN TALEN

Reg.No. MAHSBO 2009 Phote Dt. 1006/2009

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	AR	15.	Ms. S. Mantri	7m
2.	Mr. S. Rayarikar	-Sm?	16.	Ms. U. Toke	Utto-
3.	Mr. V. Sarup		-17.	Mr. S. Jagade	And
4.	Dr. V. Kadam	14/5	18.	Mr. D. Ishte	gilloun
5.	Mr. D. Joshi	- MA	-19.	Mr. P. Padvekar	Robe
6.	Mr. A. Manolkar	Gall	20.	Mr. S. Deshmukh	Donuel
7.	Mr. C. Sahasrabudhe	ar	21.	Mr. V. Kaware	Kerwoitel
8.	Ms. S. Paranjpe	alt	22.	Ms. R. Jadhav	221011
9.	Mr. D. Janvekar	Took	23.	Mr. R. Khilare	Box
10.	Ms. P. Pawar	feel	24.	Mr. A. Adsule	Rende
11.	Ms. A. Manna	Ander.	25.	Ms. S. Deokar	RIDAT
12.	Mr. R. Gade	12	- 26.	Ms. J. Kamble	Samol
13.	Ms. D. Marne	Ann.	27.	Mr. S. Rathod	SR
14.	Ms. N. Dimble	NP			
	Transfer and the second	A California and a	-		

Principal 0



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: <u>msihmettpo@gmail.com</u>, web site: <u>msihmetrs.in</u>

FINAL YEAR - 2022-23 Even Sem

EVENT: Budget & Budgetory Control Date: 07/05/2022

No.	Roll NO.	Student Name	
۱.	201902	Baghel Sachin D.	P
2.	201903	Barkade Ritika S.	2
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
в.	201918	Deshpande Sakshi V.	ρ
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 Shivratna 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 Athary 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	Dhavale Vinit	Providence
28.	201971	Khirid Abhishekkumar	12.00
29.	201964	Shewadkar Atharva S.	Reg. No. MA

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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 : MSIH	MCTRS, Degree, Pune		
Event Coordinator	Anahita Manna/Vidya Kadam		
Topic Covered : Visit to	o a Star Property		
Venue	Conrad Hotel	Time / Duration	11:00am-2:00pm
Total Number of Participants	Students	Faculty	Non-Teaching
69	67	02	NA
No. NAAH/699/2009/Pane Dt. 11/06/2009	hotel. Fifteen students we explore the hotel premise divided into teams based to focus on areas of partic Development Manager at guide throughout the visit	ad Hotels, Pune. The v nsights into the operation OPs) followed by various are divided into four bates from 11:00 am to 2:0 on their specialization cular interest or expert t Conrad, Pune, served the students orchensive explanation	isit aimed to provide ons and standard us departments within the tches, each scheduled to 00 pm. The students were subjects, allowing them ise. The Learning & d as the knowledgeable s through the hotel us of the workings of each

Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
Learning Outcome	2. By obs banque 2. By obs them, operati within a 3. By with special produc able to 4. By eng departr explore visit fa	aspects of hotel ons, housekeeping et management. erving industry profe students gained p ons and standard of a hospitality setting. nessing the implem lization subjects, suc tion and service, ar bridge the gap betw paging with industry ments within Conra- potential career pa	management, food and bey assignals in actio ractical insights operating procedu- mentation of com- th as rooms divisi- nd event manage- veen theory and p professionals ai d Hotel Pune, s- opportunities,	ed understanding o including front desi- verage service, and n and interacting with into the day-to-day ures (SOPs) followed cepts taught in theil on management, food ement, students were ractice. Ind exploring different tudents were able to spitality industry. The allowing students to

wapping	of the ever	nt with PO and CO					Pro	gra	m O	utco	me			
Subject	Subject	Course Outcome	P	P	P	P	P	P	P	P	P	P	P	P
Code	Name	Course Outcome	1	2	3	4	5	6	7	8	9	10	11	12

Enclosures:

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

ANAHITA MANNA

Name and Sign of Event Coordinator

Omaschion

Dr. Anita Moodliar Provide NCIPAL (BHRIDT) Maharashina State Inathrite of Hotel Management & Coloring Technology Shivalinagar, Pene-4 11016





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> REF: MSIHMCT/UG-PG/SS/2022/439 Date: 2/6/2028

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Property Visit to Contrad Hotel Date of Event: 31/05/2022
Programme: BHMCT/MHMCT Year: 1"/2" (3" / Final Day: Tuesday
Year <u>Time</u> : 11:000m - 2:00 pm
Types of Function: • Meeting • Interview • Guest lecture • Workshop • Seminar • Visit • Others (Please Specify) -
Guest Profile / Name: Mis Aarti Chotsi - Conrad Hotele
Faculty Coordinating: Anabita Manna
Venue: • Classroom • Iris • Zaffran • Conference
Assembly Hall Board Room Principal Office A A
Sr. No. of SCA Registrar 107

FOOD & BEVERAGE DEPARTMENT: N/A

20.000 C	-		A PROVIDENCE	Machan		Faculty	
Meal	Time F	Time Pax Venue	Kitchen	Food Prod.	Service	Staff	
Breakfast	1						
Tea					20 The		
Lunch						S. S. A.	
PMT			C. Sale		and the state		
Takeaways					1024	Market P	



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen:

Nos.

Faculty In-charge:

NYA

Flower Arrangement:

Camera :

Special Instruction:

STUDENT IN CHARGE: 14 /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	1600	15.	Ms. S. Mantri	ten
2.	Mr. S. Rayarikar	m	16.	Ms. U. Toke	667
3.	Mr. V. Sarup	- 1	- 17.	Mr. S. Jagade	Rel
4.	Dr. V. Kadam	(M	18.	Mr. D. Ishte	Dila
5.	Mr. D. Joshi	Yast	19.	Mr. P. Padvekar	-TR
6.	Mr. A. Manoikar	Galacet	20.	Mr. S. Deshmukh	Stoweth
7.	Mr. C. Sahasrabudhe	Sp	21.	Mr. V. Kaware	Manar
8.	Ms. S. Paranjpe		22.	Ms. R. Jadhav	20191
9.	Mr. D. Janvekar	toushing	23.	Mr. R. Khilare	am
10.	Ms. P. Pawar	Prof	24.	Mr. A. Adsule	decadori
11.	Ms. A. Manna	(and)	25.	Ms. S. Deokar	रगठीना
12.	Mr. R. Gade	1/-	26.	Ms. J. Kamble	-
13.	Ms. D. Marne	Du-	27.	Mr. S. Rathod	SR
14.	Ms. N. Dimble	NOR.			77 404

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RENTERS AND GALLERING Reg.No. MAH/599/2099/Pune Dt. 11/05/2009 2019/11/2019 STITING I *

From: msihmet tpo <msihmettpo@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



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



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENTAND CATERING TECHNOLOGY (UG & PG – Degree Programme)

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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 31th 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 31th 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,

madian

Principal, MSHMCJCPENEL (BHMCT) Maharoshtra State Institute of Hotel Managament & Caterlog Technology Shrvalinagar, Pune-411016



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CORRESPONDENCE MAIL

------ Forwarded message -------From: Arti Choksi<<u>Arti Choksi@conradhotels.com</u>> Date: Fri, 10 Jun 2022, 09:38 Subject: RE: Letter of Appreciation To: msihmct tpo <<u>msihmcttpo@gmail.com</u>> 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 quiet 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, Mangaidas Road, Pune 411001, India

p: +91 20 6745 6745 m: +91 7770017260 f: +91 20 6745 6746 e: <u>Arti Choksi@conradhotels.com</u> Website: <u>www.ConradPune.com</u>



From: msihmet too <msihmettoo@gmail.com> Sent: Thursday, June 2, 2022 3:35 PM To: Arti Choksi <arti.choksi@conradhotels.com>; aarti.choksi@conradhotels.com Cc: anita.moodliar<arti.amoodliar@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.

egards naod

Dr. Anita Moodlian

PIFICIAL (BHMCT) MahMSIHMCT/POWerte of Hotel Management & Catering Technology Shivalinggar, 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	Accomodation Operations	P
201903	Barkade Ritika	Accomodation Operations	Р
201905	Bhagat Prajwal	Food and Beverage Service	Р
201908	Bhagwat Arya	Food and Beverage Service	P
201908	Bhosale Saloni	Food Production	P
201909	Borkar Omkar	Food and Beverage Service	P
201910	Borse Shruti	Accomodation Operations	P
201911	Chavan Rajeshwari	Accomodation Operations	Р
201912	Chavan Sakshi	Accomodation Operations	Р
201913	Chavrekar Madhura	Food and Beverage Service	P
201914	Chikodikar Tanmay	Food Production	Р
201915	Choudhari Kasturi	Accomodation Operations	Р
201916	Dalvi Ketan	Food Production	P
201917	Deshpande Madhav	Accomodation Operations	P
201918	Deshpande Sakshi	Accomodation Operations	P
201919	Dimbar Aditya	Accompdation Operations	Р
201920	Gaikwad Joel	Accomodation Operations	Р
201921	Gaikwad Rasika	Food Production	P
201922	Gengaje Pankaj	Food Production	P
201923	Godbharle Nandini	Food and Beverage Service	Р
201924	Gurav Prajyot	Food Production	P
201925	Hadke Shlok	Accomodation Operations	P
201926	Heera Max	Food and Beverage Service	P
201928	Jadhav Durga	Food and Beverage Service	P
201929	Jadhav Prasad	Food Production	P
201920	Jadhay Roshni	Food Production	p
201931	Jog Nandini	Accomodation Operations	Р
201932	Kadam Manaswini	Accomodation Operations	P
201932	Kadam Mrunaini	Accomodation Operations	P
	Kadam Shivratna	Accomputation Operations	P
201934	Kanade Prasad	Food and Beverage Service	AT CALLBRID TO P
201935	Karandikar Shrinidhi	Accomodation Operations	R

Reg.No. MAN(699)2009/Punt Dt. 11(06)2009

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CANTON KITTAN

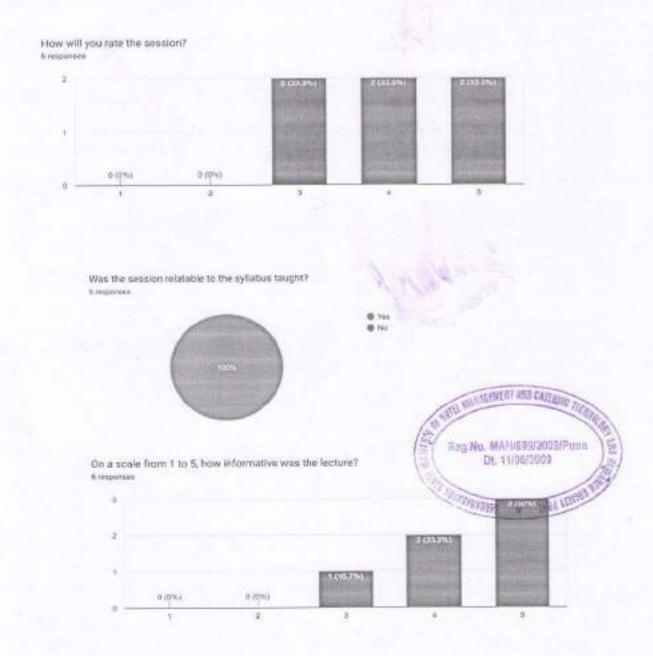
RELICONTE

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	Accomodation 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	Nalk Purnima	Accomodation Operations	P
201949	Naik Shubham	Food Production	P
201950	Nair Isha Vinod	Food Production	P
201951	Nandgude Akshat	Accomodation Operations	P
201952	Pardeshi Atharv	Accomodation Operations	P
201953	Patrudkar Vishvajeet	Food and Beverage Service	P
201954	Pawar Shripad	Accomodation Operations	P
201956	Phadtare Vedant	Accomodation 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	Р
201961	Sathe Irawati	Food and Beverage Service	Р
201962	Sawane Pratik	Food Production	P
201963	Shete Ritika	Accomodation Operations	Р
201964	Shewadkar Atharva	Accomodation Operations	P
201965	Thikekar Vighnesh	Accomodation Operations	Р
201966	Timande Dinesh	Accomodation Operations	Р
201967	Ware Rutuja	Accompdation Operations	P
201968	Badyal Manisha	Food and Beverage Service	P
201969	Sharma Priya	Food and Beverage Service	Р
201970	Dhavale Vineet	Accomodation Operations	P
201971	Khirid Abhishekkumar	Accomodation Operations	Р
201812	Nupur Dakwale	Food and Beverage Service	P



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FEEDBACK ANALYSIS



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





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MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

(UG & PG - Degree Programme)

412-C, K. M. Munshi Marg, Bahirut Patil Chowk, Shivajinagar, Pune – 16.
25676640 Email: msihmetrsoffice@demail.com, website: msihmetrs.in

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.

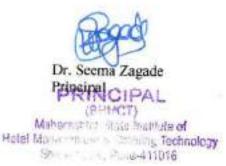
Organised By: Entrepreneurship development cell

Event Coordinator	Mr. Chintan	nani S.												
Venue	Bakery		Time	Time / Duration 07 da			7 day	s						
Total Number of Participants	Students		Faculty			N	Non-Teaching							
22	13		06				2							
Event Details	dried tomate hand-made	A sale of customized hampers with gournet products that included mint cakesicles, dried tomato focaccia, guilt-free chocolate bark, orange and thyme cookies, etc. hand-made by the students and marketed to the customers. Approximately Type of Learning Outcome (Tick the appropriate option)												
Contextualization Praxis and Critical		in contract	Research			Soft Skills								
of Knowledge			2											
Learning Outcome	The students activity.	s got an expe	rience	ofa	n end	to e	nd p	roces	s inv	olved	in a	n entre	eprene	urial
Mapping of the	event with PO	and CO					Р	ogra	m O	utcor	ne			
Entrepreneurship Development Activity		P	P 2	P	P	P 5	P 6	P	P 8	P 9	P 10	P 11	P 12	
concepteneurship De	evelopment Acti	vity	-	1	V	-			1	0	7	-	m	-
			1	V	V	-	1	~	V	V	1.22	1-		~

Enclosures:

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

Name and Sign of Event Coordinator





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: msihmetrsoffice@gmail.com, website: msihmetrs.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	Р	Р	P	P	Р	Р	P
2.	Final year BHMCT	Pranav Ubhe	P	P	P	Р	Р	Р	P
3.	Final year BHMCT	Yash Thakare	P	P	P	P	Р	Р	P
4.	Final year BHMCT	Shreya Gaitonde	р	Р	P	Р	Р	Р	P
5.	Final year BHMCT	Atharva Sangewar	P	Р	Р	P	Р	Р	P
6.	SYBHMCT	Aryan Khemchandani	Р	P	P	P	Р	Р	P
7.	SYBHMCT	Madhura Lele	Р	P	P	P	Р	Р	P
8.	SYBHMCT	Shubham Tukshetty	Р	P	P	Р	Р	Р	P
9.	SYBHMCT	Mukta Tikhe	P	P	Р	P	Р	Р	p
10.	SYBHMCT	Jayesh Joshi	P	Р	Р	P	Р	Р	P
11.	SYBHMCT	Mayura Marathe	Р	P	Р	P	Р	Р	P
12.	SYBHMCT	Omkar Dhore	P	P	Р	P	Р	Р	P
13.	SYBHMCT	Sanvi Rade	P	P	Р	P	Р	Р	P

Signature of the Faculty-Incharge



Ferthe Treater 21.

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



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

Date: 25/12/21

Fastive Treats

Shucya Gentaltonde

2021

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

÷

NAME OF THE EVENT:

YEAR OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score -

Sr. No.	CRITERIA		S	CORE		
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	8	2	1
9.	Support of facilitator	5	x	3	2	1
10.	Overall satisfaction with the activity	18	4	3	2	1

TOTAL SCORE 42- OUT OF 50



NAMES OF THE PARTY Reg.No. MAH/699/2009/Pune 500 Dt. 11/06/2009

Feative Treat

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



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

Date: 15/12/2)

21

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

YEAR OF THE EVENT

NAME OF STUDENT

Yash Thaka're

Festive Treats

2021-2022

ENROLLMENT NO (INST.)

Please circle the relevant score -

Sr. No.	CRITERIA		5	CORE		
1.	Effectiveness of teamwork	5	4	3	2	11
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

TOTAL SCORE -43 OUT OF 50

Signature of Student

AND THE PARTY AND THE PARTY AND No. MAH/699/2009/Pane Nill I Di. 11/06/2009

Feetive Treats 21.

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



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

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Pranav ubbe

2021-2022

Date: 25/12/21

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

YEAR OF THE EVENT

NAME OF STUDENT

ENROLLME	NT NO (INST.)
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Please circle the relevant score -

Sr. No.	CRITERIA		S	CORE		
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		4	3	3	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	

Learning Outcome: learnt about managing team and alloration OF work for smooth work flow

TOTAL SCORE 40 OUT OF 50

MACHINE IN AND CARERING

Pag.Ro. MAH/689/2009/Paga DL 11/06/2009

Signature of Student

Fertine Treads 21

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



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, BahiratPatilChowk, Shivajinagar, Pune – 16. 25676640 Email: <u>msihmettpo@gmail.com</u>, web site:<u>msihmetrs.in</u>

Festive Treats

2020122

202062

Date: 25/12/21

(chemdra)

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

YEAR OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score -

Sr. No.	CRITERIA		S	CORE		3.1
1.	Effectiveness of teamwork	15	4	3	2	1
2.	Adequacy of resources	5	4	3	2	1
З.	Clarity of Instructions	5	4	3	2	1
4.	Time Management	5	4	3	2	1
5.	Contribution of activity towards learning new skills		4	3	2	4
6.	Practical Applicability	5	4	3	2	1
7.	Extent to which creativity was promoted	5	4	3-	2	1
8.	Level of autonomy	5	4	3	2	1
9.	Support of facilitator	5	4	3	2	1
10.	Overall satisfaction with the activity	5	4	3	2	1

Learning Outcome: Team Work

TOTAL SCORE 39 OUT OF 50

Signature of Student

ID.No. MAIN593/2009/Ponc Dt. 11/06/2009

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



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

Date: 25/12/21

FerFive

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

YEAR OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Sanci Rade 202096

Festive Treat

2021

Please circle the relevant score -

Sr. No.	CRITERIA		S	CORE		
1,	Effectiveness of teamwork	5	4	3	2	1
2.	Adequacy of resources	5	4	3	2	1
З.	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	14	3	2	1
8.	Level of autonomy	5	4	18	2	1
9.	Support of facilitator	5	V	3	2	1
10.	Overall satisfaction with the activity	5	4	3	2	1

TOTAL SCORE - OUT OF 50

IT 158 CHERNE FEEN

10.No. MAN 699/2009/Puer

Sanui

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) 412-C, K.M.Munshi Marg, BahiratPatilChowk, Shivajinagar, Pune-16. 2-25676640 Email: msihmettpo@gmail.com , web site:msihmetrs.in

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Date: 25/12/21

25 12 21 to silvelat

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

YEAR OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Tikhe . Mukig

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2020122

Please circle the relevant score -

Sr. No.	CRITERIA		5	CORE		
1.	Effectiveness of teamwork	5	4	3	2	1
2.	Adequacy of resources	,5	4	3	2	1
З.	Clarity of Instructions	5	4	3	2	1
4.	Time Management	5/	4	3	2	1
5.	5. Contribution of activity towards learning new skills		4	3	2	1
6.	Practical Applicability	5	A	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 42 OUT OF 50

NAT 1419 CREAMING TO

a.No. 124///99/2009/Punc CH -1/06/2000

Signature of Student

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



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

Festive Treats

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Reg.No. MAH/698/2009/Pune Di. 19/06/2009 Date: 25/12/2]

Parties 21

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

YEAR OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score -

A STATE OF A STATE OF	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	3	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			1				
9.	Support of facilitator	5	4	3	2	1				
10.	Overall satisfaction with the activity	5	4	3	2	1				
	Outcome: It helped realise + management.	Le in	New York	_		r				
		CODE	11	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)

412-C, K. M. Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16. 2-25676640 Email: msihmctrsoffice@gmail.com, website: msihmctrs.in

> EESTIVE TREATS 2021 25th December 2021 – 31st December 2021 Products In The Hamper



HAMPERS

CAKESICLES



FOCACCIA



ROSE AND PISTACHIO BARKS



Dt. 11/06/2629

in the

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. 2-25676640 Email: msihmetrsoffice@gmail.com , web site; msihmetrs.in

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:

- Provide students with practical experience in entrepreneurship by organizing and managing an event, allowing them to apply theoretical knowledge in a real-world setting.
- Enable students to develop skills in event planning, coordination, and execution, including logistics, marketing, and customer engagement.
- 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.
- Encourage students to unleash their creativity by designing unique themes, menus, and attractions for their respective groups.
- Foster teamwork and healthy competition among students by organizing the event into two groups, stimulating collaboration, leadership, and managerial skills development.
- 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 Clao 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

Event In - Charge



Dr Anita Moodliar

pdlik

(BHMCT) (BHMCT) Maharashtro State Institute of Hotel Management & Catoring Technology Shivalinegal, Pune-411016



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16. 25676640 Email: msihmettpo@gmail.com , web site: msihmetrs.in

REF: MSIHMCT/UG-PG/SS/2022/2 5 Date:27 04 2022 FUNCTION PROSPECTUS CUM OFFICE ORDER Name of the Event: Under 50C - Funky Hat Date of Event: 3014/22 1ª / 2" / 3the / Final Day: Set. Programme: BHMCT / MHMCT Year: Time: 1:00 on words Year Types of Function: Interview · Guest lecture Workshop Meeting · Others (Please Specify) - ED Activity Visit Seminar Guest Profile / Name: Dr. Vidya Kadam and Anahita H. Faculty Coordinating: Venue: Zaffran Conference Classroom Iris • Principal Office . lyround & loon parling Board Room Assembly Hall . Sr. No. of SCA Registrar Q () FOOD & BEVERAGE DEPARTMENT:

Maral	Time	Dev	Manua	Kinhon	Faculty				
Meal	Time	Pax	Venue	Kitchen	Food Prod.	Service	Staff		
Breakfast	-			1					
Tea	< 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		-		0	+			
Lunch							1541		
PMT	~		1			Santa !!			
Takeaways	-	-	-21						



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen:

Nos.

Faculty In-charge:

Flower Arrangement:

Camera :

Special Instruction:

STUDENT IN CHARGE:

Food Production:

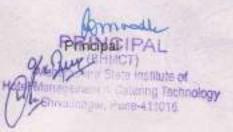
Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Dr. S. Zagade	THE	15.	Ms. S. Mantri	the
2.	Mr. S. Rayarikar	m	16.	Ms. U. Toke	Unds
3.	Mr. V. Sarup		17.	Mr. S. Jagade	W
4.	Dr. V. Kadam	10	18.	Mr. D. Ishte	mile
5.	Mr. D. Joshi	KE	19_	Mr. P. Padvekar	-R
6.	Mr. A. Manolkar	attiet	20,	Mr. S. Deshmukh	Somuch
7.	Mr. C. Sahasrabudhe	anto	- 21.	Mr. V. Kaware	Havail
8.	Ms. S. Paranjpe	A	22.	Ms. R. Jadhav	221211
9.	Mr. D. Janvekar	Firex	23.	Mr. R. Khilare	12ml
10.	Ms. P. Pawar	1239	24.	Mr. A. Adsule	Rando
11.	Ms. A. Manna	from	25.	Ms. S. Deokar	পাঁঠীব।
12.	Mr. R. Gade	12	- 26.	Ms. J. Kamble	Jamal
13.	Ms. D. Marne	Ohn-	27.	Mr. S. Rathod	SR
14.	Ms. N. Dimble	NEB			





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

FUNKY HATS

TYBHMCT PRESENTS



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

15w12

22 silica street is ready to enhance your foody taste

Food Our •Music

·Beverager Reg. No. MAMIESSIZODOSPUN

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

412 - C, K.M.MunshiMarg, BahiratPatilChowk, Shivajinagar, Pune - 16.

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. 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

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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





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



Reg.No.

INTERNAL

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

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 :	1

- 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.

Event Coordinato	ISIHMCTRS, Degre	Ms. Anahita Mann	a
Topic Covered : In	nternational Cuisine	and Ingredients	
Venue	501	Time / Duration	09:30am-11:15am
Total Number of Participants	Students	Faculty	Non-Teaching
22	21	01	NA easoned executive chef with a
	knowledge and e Production. Chef Dinesh Joshi told the students a culinary knowledge tapestry of flavours	renowned for his culinary fir bout his passion for cooking Throughout the lecture, stu	line guest lecture to impart his dents Specialization in Food nesse and innovative approach and his extensive repertoire of udents were immersed in a rich sights as Chef Joshi showcased
THE EATTOOLS' FRENC	Chef Joshi took st	udents on a global gastrono cuisine and the technical ski	Id flavours of Moroccan tagine mic adventure, highlighting the Ils required to execute them to

Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
		and the second se		
	 practices for for Encourage s and cooking m Provide stud 	od preparation, o students to exper ethods to foster o tents with a realis and dynamics of	ooking, and preser iment with a variety creativity in the kitc tic understanding o	r of ingredients, flavours, nen.

Mappin	g of the event CO	t with PO and					Pro	gra	m O	utc	ome	•		
Subject	Subject	Course	P	P	P	P	P	P	P	P	P	P	P	P
Code	Name	Outcome	1	2	3	4	5	6	7	8	9	10	11	12
CS 601	FP (Food Manageme		1		~		/	4					~	~

Enclosures:

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

HALL ANAHITA MANNA

Name and Sign of Event Coordinator

Omesdian

Dr. Anita Moodliar PPRENCIPAL (BHMCT) Meharashtra State Institute of Hotel Management II Cataring Technology Shivajinagar, Pube-411016





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16. 25676640 Email: msihmettpo@gmail.com , web site: msihmetrs.in

> REF: MSIHMCT/UG-PG/SS/2022/208 Date: 2-2/03/202-2-

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event	TRODUCTION INTERNATI			Date of Event: 28 03) 2022
Programme : BHMCT /	мнмст у	<u>ear</u> :	1st / 2nd / 3nd / Final	Day: MONDAY
			Year	Time: 7:3000 - 11:15am
Types of Function:	MeetingSeminar	IntervVisit	view Guest lecture • Others (Plea	and a state of the
Guest Profile / Name:	CHEF DIN	JESH	KOMBE JOSH	Remitorisani wata wag
Faculty Coordinating:	ANAHITA	MANN	Automation	
Venue: Classroom	• Iris		Zaffran Con	ference
 Assembly H 	tall . Board	Room	 Principal Office 	
Sr. No. of SCA Registrar	81			

FOOD & BEVERAGE DEPARTMENT: -- N/A

Meal	Time	Pax	Venue	Kitchen		Faculty	,
meen	citating.	Time Tax Venue Ni	Auchen	Food Prod.	Service	Staff	
Breakfast	30			10 10	No.		6
Tea	Distant.	31	1.000	M 28	2408	10 million (* 1920)	-
Lunch	25 m Car	1	a second se	10 75	5797	1000	- 11
PMT			1000		Stall_		11
Takeaways							J. S. Carl



ROOM DIVISION MANAGEMENT ARRANGEMENT: N/A

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	Nes	12	Mr. R. Gade	
2.	Mr. S. Rayarikar	sor	13.	Ms. D. Marne	Olan
3.	Mr. V. Sarup		14.	Ms. N. Dimble	ND
4.	Dr. V. Kadam	(Jh.	15.	Ms. S. Mantri	tm
5.	Mr. D. Joshi	The	16.	Ms. U. Toke	UTOLS -
6.	Mr. A. Manolkar	Barch	17.	Mr. S. Jagade	Rit
7.	Mr. C. Sahasrabudhe	ar	18.	Mr. D. Ishte	ander
8.	Ms. S. Paranjpe	ente	19.	Mr. P. Padvekar	R
9.	Mr. D. Janvekar	twee	20.	Mr. S. Deshmukh	Smul
10.	Ms. P. Pawar	Parton	-21.	Mr. V. Kaware	Ver-El
11.	Ms. A. Manna	Mail			

a france Amandhe

Pripapa CIPAL (SHMCT) Maharaphtra State lastitute of Hotel Management & Citering Technology Shiveringgar, Peue-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: msihmetrsoffice@gmail.com, web site: msihmetrs.in

CORRESPONDENSE TRAIL FOR 28/03/2022

------ Forwarded message ------From: msihmet tpo <msihmettpo@gmail.com> Date: Tue, 29 Mar 2022, 13:33 Subject: Thank you for your valauable time. To: <dineshkumar.joshi@tajhotels.com>, anita.moodliar <anita.moodliar@gmail.com>, <dineshkumar.joshi@tajhotels.com>, anita.moodliar <anita.moodliar@gmail.com>, </display="block">

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 Speacialzation 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/1eFVIS2a0Kqbj0FKnIa5X_W8GH0QnZloL5uJFjuYEBTs/edit

Also kindly provide your bank account details. Name: Bank A/c No: IFSC Code; Bank Name:

Regards,

0.odl Anita Moodlian

Pripote PNCIPAL MSIHMCT/IPOne. Maharashtra State Institute of Hotel Management & Catering Technology Shivajinagar, Pane-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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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.	Р
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.	Р
201962	Sawane Pratik M.	Р
201939	Shalmali Khandke	A

Amadling

PRINCIPAL (BHMCT) Maharachine State Institute of Hotel Managements & Celering Technology Shiwanagan, Pune-411016



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

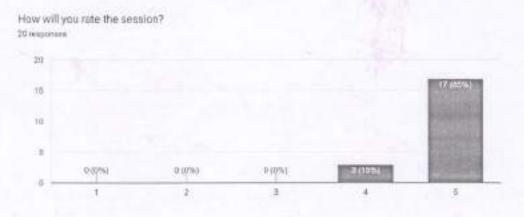


MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

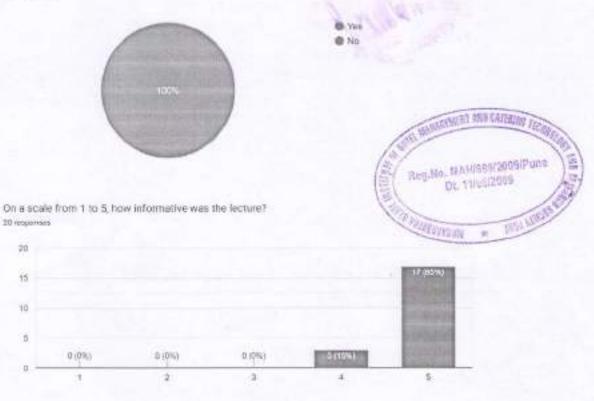
(UG & PG – Degree Programme)

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FEEDBACK FOR GUEST LECTURE TAKEN BY CHEF DINESH JOSHI



Was the session relatable to the syllabus taught? 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 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 : 5711 2 2-

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

Objectives :

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

Organised By : MSIH	MCTRS				
Event Coordinator	Ms.Sampada Paran	ljpe			
Topic Covered : Banqu	aet Slaes and Selling P	Process			
Venue	Assembly Hall	Time / D	Furation	1	
Total Number of Participants	Students	Faculty		Nor	n-Teaching
	76	1		-	
Event Details	A guest lecture was	s organised for the SY	students with h	ospitali	ity sales as an elective.
San and an and a second second	Type of Le	arning Outcome (Tick	the appropriate	option	0 -
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	1.	Soft Skills
Learning Outcome	developing busines were highlighted.	is queries, converting The lecture also gave lous reports that need	leads into busin the students a	ess. The n insigh	quet sales including the process of e skills required for these activities it into the daily routine of a sales stroduction into the softwares used
Mapping of the ev	ent with PO and CO		Prog	ram O	utcome

Subject Code	Subject Name	Course Outcome	P 1	P 2	P 3	P 4	P 5	P 6	P 7	р 8	P 9	P 10	P 11	P 12
DSE 3064	Hesp. Bales	all					~		~					

Enclosures:

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

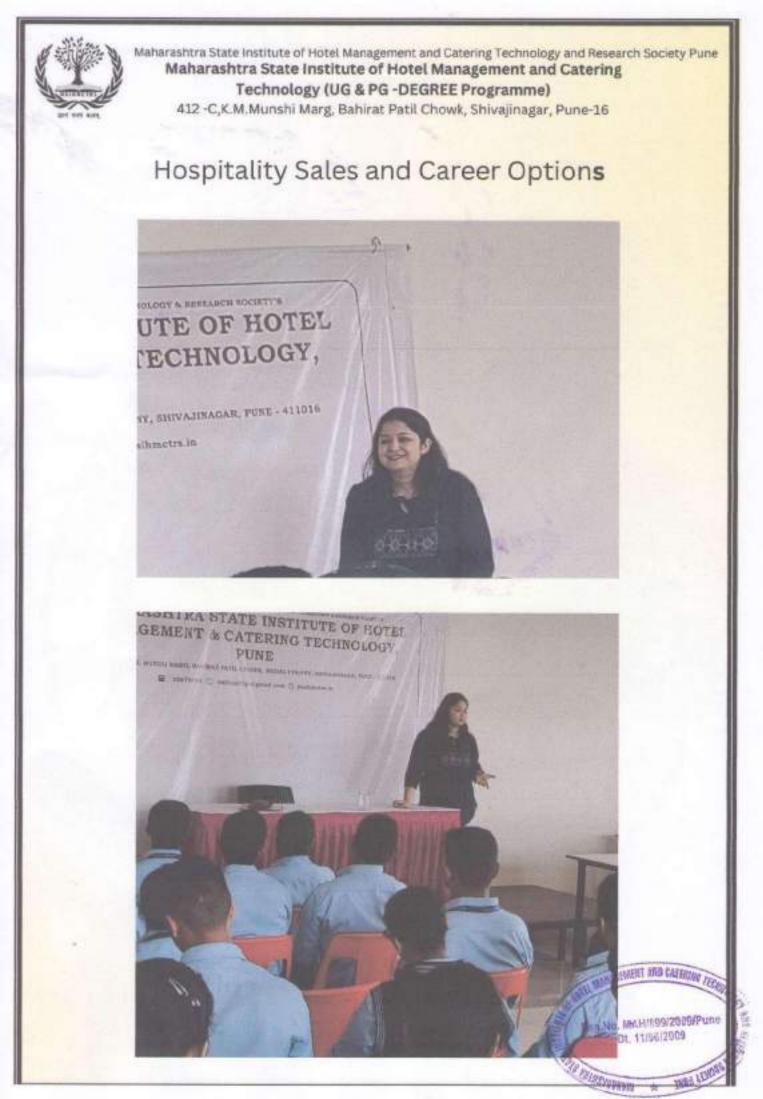
Name and Sign of Event Coordinator

Dr. Seema Zagade PRINCIPAL

(SHMCT) Maharashtra State Institute of Hotel Management & Catering Technology Shivalingdar, Pune-411016







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(DG & PG Degree Programme)

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SECOND YEAR - 2022-23 Even Sem

EVENT: invest Lecture stoppitality sales

Date: 11/22

Sr. No.	Roll No.	Student Name	REMARK	
1	202103	Aswar Swajit	٨	
2	202104	Bade Ehagwat	F	
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 Shakt	P	
11.	202119	Dalvi Atharva	P	
12.	202120	Dengavekar Aditya	P	
13.	202122	Declalikar Krushna	P	1
14.	202123	Desale Lokesh	P	1
15.	202124	Deshpande Sakshi	P	1
16.	202125	Deshpande Vaishnavi	P	1
17.	202126	Dhage Sachin	P	1
18.	202128	Dhede Manasi	P	1
19.	202130	Ohumai Utkarsha	A	1
20.	202131	Dimber Shreya	A	1
21.	202133	Durgule Rohan	P	1
22.	202134	Edke Shweta	P	1
23.	202135	Falak Dipti	P	1
24.	202136	Gaikwad Arnav	A	1
25.	202140	Gedam Pranali	P	1
26.	202141	Ghodake Nimai	A	
27.	202142	Gole Rudra	P	NUL BLUNSINENT AND CATES
28.	202143	Gore Manali	P S	
				Reg.No. MALHIS99/2000 Di 1106/2000

ir. Io.	Roll No.	Student Name	REMARK
9.	202145	Hirve Anushka	P
0.	202146	Jadhav Sumit	P
1.	202147	Jagtap Shrineel	P
2	202150	Jangam Sarvesh	P
3.	202151	Kadam Ajay	P
4.	202152	Kadam Atharva	P
5.	202154	Karnik Radhika	P
6.	202155	Kasbe Harshada	P
17.	202158	Khade Samrudhi	P
8.	202159	Kharade Tanaya	P
9.	202160	Khatkhate Atharv	P
10.	202161	Khetre Samiksha	P
11.	202162	Kirve Kaushal	P
12	202163	Koli Abhishek	P
13.	202171	Malge Trishala	۵
44.	202177	Mohite Amruta	A
45.	202179	More Sankalp	A
46,	202118	Neware Roshni	A
47.	202187	Nikam Prathamesh	P
48.	202188	Pandure Darshan	P
49.	202100	Patange Nandini	P
50.	202191	Patankar Kushagra	P
51.	202192	Pathak Mrunal	P
52.	202195	Patil Aditi	P
53.	202194	Patil Samiksha	P
54.		Pawar Adwait	P
55.	202196	Phatak Dhanushree	P
2022	202198	Pohokar Swayam	P
56.	202199	Pulawale Anurag	P
57.	2021100	Ranade Omkar	P
58.	2021101	Ranade Onnice Rao Mitra	P
59.	2021102	Renuse Niraj	P
60. 61.	2021104	Ruparel Parth	P
62.	2021106	Sadanshiv Abhishek	P
63.	2021107	in the sec	P
64.	2021108		P
65.	2021109		- Com

Reg.No. 1849/699/2009/Puna Dt. 11/06/2009

inde

(ITEST

Sr. No.	Roll No.	Student Name	
66.	2021115		REMARK
67.	2021116	Shelke Prathmesh	P
68,	2021117	Shenolikar Prutha	P
69.	2021118	Shete Varun	P
70.	2021119	Shewale Aadesh	P
71.		Shinde Sanyukta	P
72.	2021120	Shinde Siddharth	P
73.	2021121	Siddha Surbhi	P
74.	2021122	Sonawane Rohit	P
	2021123	Sorte Sahil	- P
75.	2021124	Suryawanshi Siya	P
76.	2021125	Sular 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 Amav	P
87.	2021140	Deshmukh Vishruti	P
88.	2021141	Fulari Salman	P





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



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT

(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 MCT/2022/ 1210 Date: 5.11.2022

REF: MSIHMCTRS/BHMCT/2022/ 1210

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 MSIHMCT 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) Manager State Institute of Self Manager Collecting Technology Self-Manager Collecting Technology Self-Manager Collecting Technology





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> REF: MSIHMCT/UG-PG/SS/2022/1204 Date: 4/11/2-2

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: 12121012001 Final Day: Saturday. Year Time: //: 3-0 Types of Function:

Meeting Interview Guest lecture Workshop Seminar
 Visit
 Others (Please Specify) -Guest Profile / Name: Maithili agale. Faculty Coordinating: Sampada Paranjoe Venue: Classroom Iris Zaffran Conference Assembly Hall Board Room
 Principal Office Sr. No. of SCA Registrar /83

FOOD & BEVERAGE DEPARTMENT:

30 million and and

N. 201

Meal	Time	Pax	Venue	Kitchen	1.00	Faculty	
mean	Food Pro	Food Prod.	Service	Staff			
Breakfast				1011 101	20075		-
Tea				1	1834		
Lunch	24.74.15				-		
PMT					0.00	Sec. 1	
Takeaways							



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Nos.

Faculty In-charge:

Flower Arrangement:

Type of Linen:

Camera :

Special Instruction:

STUDENT IN CHARGE:

Food Production:

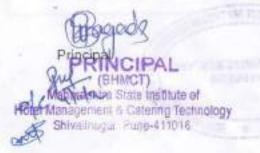
Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Mr. S. Rayarikar	-ma?	14.	Ms. S. Mantri	-
2.	Mr. V. Sarup	-	15.	Ms. U. Toke	UELS
3.	Dr. V. Kadam	1%	16.	Mr. S. Jagade	fight
4,	Mr. D. Joshi	MIL	17.	Mr, D. Ishte	Stieder
5.	Mr. A. Manolkar	Boull	18.	Mr. P. Padvekar	TR
6.	Mr. C. Sahasrabudhe	012	- 19,	Mr. S. Deshmukh	Samuel
7.	Ms. S. Paranjpe	200	20.	Mr. V. Kaware	VOUSSEE
8.	Mr. D. Janvekar	GEX	21,	Ms. S. Deokar	सार्थता
9.	Ms. P. Pawar	Vax	22.	Mr. S. Rathod	∩ SR
10.	Ms. A. Manna	hat	23.	Ms. Surekha R.	रुदुब्खा
11.	Mr. R. Gade	-	24.	Ms. K. Pawar	mani
12.	Ms. D. Marne	n-	25.	Mr. S. Bedse	9 bedse
13.	Ms. N. Dimble	ND.			





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. 2-25676640 Email: msihmctrsoffice@gmail.com, web site: msihmctrs.in

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.

Pro No. MAHIR09/2009/Pund

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charge



Mahamatikho Skale institute of Hotel Management of Hotel Management Shive means, runo-411018 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. 2-25676640 Email: msihmetrsoffice/algmail.com, website: msihmetrs.in





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





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16. 26:25676640 Email: msihmettpo@gmail.com, web site: msihmetrs.in

REF: MSIHMCT/UG-PG/SS/2022/32.6 Date: 05 05 2022 FUNCTION PROSPECTUS CUM OFFICE ORDER Name of the Event: (omponents of Landscaping Date of Event: 10 5 2022 Year: 1#12" / 3" / Final Day: Thesday Programme : BHMCT / MHMCT Sp. Accommodulien + F.O. Time: 9:30 - 14:30 an Year Types of Function: Meeting Interview Guest lecture • Workshop Seminar Visit · Others (Please Specify) -Guest Profile / Name: Ms. Sharvari Barve, awner Helicope Landscap 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			
		1			Food Prod.	Service	Staff	
Breakfast	11:30	02	Staffroms		-	-	Ramdas	
Теа			00			जन ने स	End ALIDRED	
Lunch					1000			
PMT				101.11	7			
Takeaways						North State		



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen:	-	Nos.	Faculty In-ch	arge:	
Flower Arrangement	- /				
Camera : Special Instruction:					
STUDENT IN CHARG	2E.		h an		
STUDENT IN CHARG	<u></u>				
Food Production:					
Food & Beverage Se	ervice:				

Accommodation:

Any other instruction (For Students)

S. N.	Name	Sign	S. N.	Name	Sign
1.	Dr. S. Zagade	AKK .	15.	Ms. S. Mantri	the
2.	Mr. S. Rayarikar	m	16.	Ms. U. Toke	(TOPS-
3.	Mr. V. Sarup		. 17.	Mr. S. Jagade	hit
4.	Dr. V. Kadam		18.	Mr. D. Ishte	210
5.	Mr. D. Joshi	M	19.	Mr. P. Padvekar	-PL
6.	Mr. A. Manolkar	10°	20.	Mr. S. Deshmukh	Storkl
7.	Mr. C. Sahasrabudhe	pr	21.	Mr. V. Kaware	Heard
8.	Ms. S. Paranjpe	and	22.	Ms. R. Jadhav	Kulel
9.	Mr. D. Janvekar	hart	23.	Mr. R. Khilare	Kelin
10.	Ms. P. Pawar	Call.	24.	Mr. A. Adsule	DRUBACI
11.	Ms. A. Manna	hat.	25.	Ms. S. Deokar	Sugge
12	Mr. R. Gade	-	26	Ms. J. Kamble	
13.	Ms. D. Marne	Due	27.	Mr. S. Rathod	SR
14.	Ms. N. Dimble	NE			

CIRCULATED TO ALL FACULTY AND STAFF

@ Principal 9 0/2 July 0/2 July 0/2 July 0/2 July

HE NO. MANGED 2018/PUBE Qt. 11/08/2016 Photo 114th

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16. 25676640 Email: msihmetrsoffice@gmail.com , web site: msihmetrs.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.CT.!!

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 PRINCIPAL Ole (BHMCT) Maharashira 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

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FINAL YEAR - 2022-23 Even Sem

EVENT - Guest Lecture on components of landscaping

Date:-10 5.1.1

Sr. No	HEORE NO	Student Name	Sign	
1.	201802	Baghel Sachin D	P	
2.	201903	Barkade Ritika S.	P	
3.	201910	Borse Shrut 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 Shkk	A	
12;	201931	Jog Nandini N.	C	
13,	201932	Kadam Manaswini M.	P	
14.	201933	Kadam Mrunalini M.	P	
15.	201934	Kadam Shivratna S.	P	
16.	201936	Karandikar Shrinidhi K	P	
7.	201940	Kopulwar Tanvi N.	8	
8	201948	Naik Purnima S.	P	
9,	201951	Nandgude Akshat R	P	
0.	201952	Pardeshi Athary J.	P	
1.	201954	Pawar Shripad D.	A	
2	201956	Phadtare Vedant S.	P	
3.	201963	Shete Ritika D.	P	
4.	201965	Thikekar Vighnesh S.	P	
5.	201966	Timande Dinesh P.	A	
1		Ware Rutuja D.	P	
		Dhavale Vinit	P	
		Khirid Abhishekkumas estat III 19	Contraction of the local division of the loc	
	the second design of the secon	Shewadkar Athana S	- MA	

Dr. Theoretics

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



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

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

Industry expert/ Guest lecture/Demonstrator feedback

Date 10/5/22

NAME OF HOTEL/ ORGANISATION

Biophilia - The Garden

-andscaper and Author

NAME OF THE FACILITATOR

DESIGNATION

Please circle the relevant score

Sr. No	CRITERIA	SCORE					
1	Students grooming standards and body	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		4	3	2	1	
4	Students possess knowledge of technological advancement in the industry		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	

Vols 22 Signature of facilitator



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Date: 10/5/20072

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON :

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

MSIHMCT

Mrs. Sharvari Barve

Guest lecture on components of landicuping

Shewadkar Atharva S

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		4	3	2	1	
6	Presented the subject clearly and systematically		4	3	2	1	
7	Answered the doubts or queries of the students	15	4	3	2	1	
8	Time management	5	1	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?	15	4	3	2	1	

IOTAL SCORE

Signature of Student



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



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Date: 10/5/22

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE 1

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON :

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

MSIHMCT

Mrs. Barvari Barve

Guest recture : Landacape components

Ware Rutija

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		4	3	2	1	
7	Answered the doubts or queries of the students	5	4	3	2	1	
8	Time management		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	

I UTAL SCORE





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



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Date: 10/6/22

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON :

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

MBIHMCT

Sharvari Barve

Cruent Lecture: Components of Landscoping.

Pardeshi Athanva

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	З	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			

Signature of Student



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Date: 10/5/22

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON :

NAME OF THE EVENT

Gharvari Barve

NAME OF STUDENT

ENROLLMENT NO (INST.)

201963

MEIHMOT

Ritika Shete

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		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	(5)	4	3	2	1	
10	How do you rate the class overall?	(5)	4	3	2	1	

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) 412 - C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune - 16. 2-25676640 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.

Pag.No. MAP0989/2006/Punit Dt. 11/06/2009

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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
- Photogragh

miell -ADJERY, M.

Name and Sign of Event Coordinator

andling

Dr. Anita Moodliar Principal CIPAL (SHMCT) Meharashira State Institute of Hotel Management & Catering Technology Shiveinepar, Pune-411016





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16. 25676640 Email: msihmettpo@gmail.com , web site: msihmetrs.in

> REF: MSIHMCT/UG-PG/SS/2022/428 Date: 24 MAY, 2022.

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: VISIT TO II	ser canteen.	Date of Event: 50 MAY, 2022
Programme : BHMCT/MHMCT , Year :	1" / 💬 / 3" / Final	Day: MON, HUE, WED THU.
	Year	Time: 10:30 Drusards .
	Interview • Guest lect Visit • Others (Pl	ure • Workshop ease Specify) -
Guest Profile / Name: IISER -	MR, KUMAR -	
Faculty Coordinating: ; ABHAY.		
Venue: • Classroom • Iris	• Zaffran • Co	onference
Assembly Hall Board Roon	• Principal Office	
Sr. No. of SCA Registrar LOS		

FOOD & BEVERAGE DEPARTMENT:

Maal	Time	Daw	Venue	Kitchen	Faculty		N. 20
Meal	Time	Pax	Venue	Kitchen	Food Prod.	Service	Staff
Breakfast							
Tea				1.000	2027		
Lunch			all and	100	103244		
PMT			A Super			No.	
Takeaways	2						- alt

NAMES OF TAXABLE PARTY Reg No. MAH/699/2009/Pune OL 11/06/2009 FEIREFEITER 1944 km/stek *

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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	AN	15.	Ms. S. Mantri	Am.
2.	Mr. S. Rayarikar	m	16.	Ms. U. Toke	Upt
3.	Mr. V. Sarup	-	17.	Mr. S. Jagade	M
4.	Dr. V. Kadam	141	18.	Mr. D. Ishte	21 Me
5.	Mr. D. Joshi	ME	19.	Mr. P. Padvekar	TR
6.	Mr. A. Manolkar	Addres	20.	Mr. S. Deshmukh	Strack
7.	Mr. C. Sahasrabudhe	00	21.	Mr. V. Kaware	Kaurente
8.	Ms. S. Paranjpe	-	22.	Ms. R. Jadhav	2.001
9,	Mr. D. Janvekar	and	23.	Mr. R. Khilare	Retin
10.	Ms. P. Pawar	No.9	24.	Mr. A. Adsule	Kaladan
11.	Ms. A. Manna	1. A	25.	Ms. S. Deokar	साम्रीम
12.	Mr. R. Gade	2-	26.	Ms. J. Kamble	doemore
13.	Ms. D. Marne	Au-	27.	Mr. S. Rathod	SR
.14.	Ms. N. Dimble	621	The Party		

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Amunde rincipal PRINCIPAL (BHMCT) Maharashtra State Institute of Hotel Min-

USID MARASEMENT MED CATERNAL TICS Reg:No. MAH/899/2009/Pune Dt. 11/06/2009 FRUSTRETATE JAM LEIST *

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 Pasil Chowk, Shivajinagar, Pune – 16. 25676640 Email: msihmetrsoffice@gmuil.com, web site: msihmetrs.in

Type of the Event: Vis Attendance : SY

t: Visit to IISER canteen SYBHMCT

Sr. No.	Roll No.	Remark	Attendar
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	Р
7	202008	Bhegade Parth Dnyanshwar	p:
8	202009	Bhosale Harshada Baburao	p.
9	202010	Bhosale Jaya Prakash	A
10	202011	Bodkhe Pooja Dharmnath	Р
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	Р
17	202018	Chincholikar Raj Shankumar	A
18	202019	Dalvi Akanksha Fulchand	р
19	202020	Dalvi Pranjali Sumesh	Р
20	202021	Deepake Sandesh Gautam	Р
21	202022	Dere Aakash Chandrashekhar	Р
22	202023	Dimble Diksha Vitthal	Р
23	202024	Dukare Swaraj Rajesh	A
24	202025	Dumbare Yash Vilas	A
25	202026	Dusane Lokesh Rajesh	Р
26	202028	Gadgil Om Vinayak	Р
27	202029	Gadre Omkar Bapu	А
28	202030	Gaikwad Aniket Popat	р
29	202031	Gaikwad Ayush Raju	А
30	202032	Gaikwad Pandurang Sandipan	р

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Reg.No. MANU69912008(Pune DL 11/06/2009

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

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Reg.No. MA1469913658/Public D1. 11/06/2009

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

NUMBERS AND CALEGORY /

Reg:No. MA1/109/3090Pone 01. 11/06/2009

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108	2020110	Sharma Tannu	p
109	2020111	Shatani Ansh Neeraj	р
110	2020112	Shete Suyash Sandeep	р
111	2020113	Shinde Aditya Anil	P
112	2020114	Shinde Aditya Ravindra	Р
113	2020115	Shitole Rituraj Manikrao	Α
114	2020116	Sonawane Naad Siddheshwar	р
115	2020117	Suryawanshi Himanshu Sunil	Р
116	2020118	Swami Kaivalya Rajendra	Р
117	2020119	Tantak Manthan Pramod	Р
118	2020120	Tapale Tanay Harshad	Р
119	2020121	Thopte Shivani Vijaysinh	Р
120	2020122	Tikhe Mukta Rajesh	р
121	2020123	Torne Nachiket Ashok	Р
122	2020124	Tukshetti Shubham Ganesh	Р
123	2020125	Tulse Vikrant Vijay	p
124	2020126	Tupkar Vaishnavi Balasaheb	Р
125	2020127	Uttekar Aditi Maruti	Р
126	2020128	Vidhate Shivam Kishor	Р
127	2620129	Vishwakarma Preet Nitin	٨
128	2020130	Waghmode Mansi Tatyasaheb	Р
129	2020131	Wani Sahil Sunil	P
130	2020132	Zalkikar Nishant Laxmikant	P
131	2020133	Bhatkar Mayuresh Pravin	P
132	2020134	Khole Atharva Pradeep	Р
133	2020135	Kumbhar Shubham Dilip	Р
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	Phod Shivprasad Balaji	A
140	201857	Terwadiya Harshal Nandkishor	A

Consul

Signature of the faculty

Omesdias

PRINCIPAL (BHMCT) Meharantore State Institute of Hotel Manas Shivertugae, cane-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

Date: 30 MAY. 22.

Student feedback on industrial visit

NAME OF HOTEL NAME OF STUDENT ENROLLMENT NO (INST.) VISIT TO IISER CANTEEN subham Tukehelly 2020124

Please circle the relevant score

Sr. No	CRITERIA	11/10-	5	CORE		
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		4	3	2	1
8	The time span allotted for visit was sufficient		3	3	2	1
9	Would you recommend the organization for visit for other class		4	3	2	1
10	How do you rate the visit overall?	(5)	4	3	2	1

Signature of student

nandlian

PRINCIPAL (84MCT) Maharashtra state institute of Hotel Managers State institute of Shivaphugar, Pune-411016



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Date: 31 MAY 22

Student feedback on industrial visit

NAME OF HOTEL

NAME OF STUDENT

ENROLLMENT NO (INST.)

HUCHA Sotter JICER

2020107

Please circle the relevant score

Sr. No	CRITERIA	120.	5	CORE		
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 50 OUT OF 50

Signature of student

WITH MANAGEMENT AND GATERNAL madling Reg.No. MAHINEM2009/Puni PRINCIPAL Dt. 11/06/2009 hote of Hute on Vectorology Provinging Mah 1624 119 Shivennager, Pune-411016 Hotel Ma.... *

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

Date: 02 JUNE 22

Student feedback on industrial visit

NAME OF HOTEL NAME OF STUDENT ENROLLMENT NO (INST.)

JISER ANUJA MULIK 202077

Please circle the relevant score

Sr. No	CRITERIA	100	S	CORE		
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	¥	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.		4	3	2	1
7	The facilitator met the visit objectives		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



Omesdia

PRINCIPAL

(EHMCT)



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. 2-25676640 Email: msihmettpo@gmail.com , web site: msihmetrs.in

Date: 30 MAY 22

Student feedback on industrial visit

NAME OF HOTEL NAME OF STUDENT ENROLLMENT NO (INST.) TIZEY 10 1 SWAMI KAIVAL YA 2020118

Please circle the relevant score

Sr. No	CRITERIA	1200	S	CORE		
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	A	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	15	4	3	2	1
6	The quality of instruction was good.	5	4	3	2	1
7	The facilitator met the visit objectives		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	.8	4	3	2	1
10	How do you rate the visit overall?	5	4	3	2	1

TOTAL SCORE ----- OUT OF 50

wame Signature of student

nasdian

PRINCIPAL

(BHMCT)

Meharashika Store institute of

Shiveinagar, Pune-411016

WITH MARAGEMENT AND CATEGORY INC. Reg.No. MAHIS99/2009/Pupe DL 11/05/2009 Hotel Management & Caloring Technology PHISSYNYNYN Wild LT ŵ

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. 2 - 25676640 Email: <u>msihmettpo@gmail.com</u>, web site: <u>msihmetrs.in</u>

Industry expert/ Guest lecture/Demonstrator feedback

IISER Canteen

Mr. Kumar Manager

NAME OF HOTEL/ ORGANISATION

NAME OF THE FACILITATOR

DESIGNATION

Please circle the relevant score

Sr. No	CRITERIA	1	S	CORE		
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	×	3	2	1
6	Questioning frequently related to the topic	5	x	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

Lan Signature of facilitator

RINCIPAL

Mahu

Reg.No. MAH/599/2009/Puns Dt. 11/06/2009

Date 30/05/2022

+0 02/06/2022

Shivenegas, Pune-411018

SHACT)

MAHARASHIRA 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.Murshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16. 25676640 Email: milhimetrisoffice@gmail.com, web site: milhimetrisin

Visit to IISER canteen

Date of the Event: 30 May to 2 June 2022



nandl PRINCIPAL

(EI-MCT) Maharawa and Institute of Hotel Maria, and Church Technology Shivaanagai, mune-411015



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, BahiratPatilChowk, Shivajinagar, Pune – 16. 2-25676640 Email: msihmetrsoffice@email.com , web site:msihmetrs.in

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

Lanoll

Name and Sign of Event Coordinator

Dr. Seema Zagade Principal PRINCIPAL (BHMCT) Maharashira Stute Institute of

Hotel Managerik, An Jaturning Technology Shivinginging, Published 1016





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16. 25676640 Email: msihmettpo@gmail.com, web site: msihmetrs.in

> REF: MSIHMCT/UG-PG/SS/2021/33+ Date: 02 DEC (2021.

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: VISIT	TO MELTILH THE CHEESE CAPE Date of Event: 04 DEC. 2021.
Programme : BHMCT / MHMCT	Year : 10/200/30/Final Day: SATURDAY . PROD & RDM Year Time: 2:30 PM
Types of Function: Meeting Semina	
Guest Profile / Name: MR	SHUGHAM RATHY
Faculty Coordinating: Pd3	HAY MAMOLICAR
	Iris • Zaffran • Conference Board Room • Principal Office
Sr. No. of SCA Registrar 65	

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen		Faculty	
meat	Time	Fax	venue	Kitchen	Food Prod.	Service	Staff
Breakfast		2		1 37 1	3 8 M.		
Теа			Constant V	1.5		Test 1	
Lunch							
PMT	-10	357		1000	NY YOUR	9.200	
Takeaways						14/034	107 C



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	Denne
2.	Mr. S. Rayarikar	-572	12.	Ms. N. Dimble	ase
3.	Mr. V. Sarup	Vit	13.	Ms. S. Mantri	Alm
4.	Dr. P. Navare	in	14.	Ms. U. Tcke	Tals
5.	Dr. V. Kadam	ali	15.	Mr. S. Jagade	Rich
6.	Mr. D. Joshi	LMS.	16.	Mr. D. Ishte	Stind
7.	Mr. A. Manolkar	Jacob	17.	Mr. P. Padvekar	Ralk
8.	Mr. C. Sahasrabudhe	an	18.	Mr. S. Deshmukh	Struck
9.	Ms. S. Paranjpe	at	19.	Mr. V. Kaware	1 Kenora 9
10.	Mr. R. Gade	SCHOOL SC	20.		V

+ Principal Principal (BHMCT) Maharashtra State Institute of Motel Management & Calering Technology Shivesinegar, Puna-411016

Reg:No. SLARITOSTOCE/Pure Di. 1005/2005

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, BahiratPatilChowk, Shivajinagar, Pune - 16. 2-25676640 Email: msihmetrsoffice@gmail.com , web site:msihmetrs.in

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

Class:

SY BHMCT

Sr. No	Roll No.	Student Name	Attendance
1.	201801	Aher Niranjan Ashok	A
2.	201802	Aiwale Akash Sanjay	Р
3.	201803	Arnikar Kunal Ganesh	Р
4.	201804	Avhad Sarthak Chandrashekhar	Р
5.	201805	Autade Shambhuraje Sadashiv	Р
6.	201806	Bedekar Shweta Anand	Р
7.	201807	Bendre Ashish Sanjay	Р
8.	201808	Bhise Shivam Anil	Р
9.	201809	Bhuwad Shreya Anil	Р
10.	201811	Chavan Swapnali Sandip	Р
11.	201813	Deshpande Maithili Prasad	Р
12.	201814	Devkamble Tejas Nivrutti	Р
13.	201815	Dhanawade Omkar Dharmraj	A
14.	201816	Dhurve Harshal Rangrao	Р
15.	201817	Gaikwad Mansi Rangnath	P
16.	201818	Gaitonde Shreya Sudhir	Р
17.	201819	Gavande Fatema Satej	р
18.	201820	Gavit Gauray Anil	A
19.	201821	Ghone Anurag Sunil	Р
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	Р
25.	201829	Kale Rashmi Balkrishna	Р
26.	201830	Kapale Aditi Abhay	Р
27.	201831	Kashikar Hritik Rahul	Р
28.	201832	Khairnar Akshay Kiran	Р
29.	201834	Kulkarni Harshada Amol	e p
30.	201835 WALLAN	181 Ma tanalangeras Pruthviraj Mangesh	Р
31.	201836	Magar, tarshvardhan Nandkishor	Р
32.	201837 No. 1	Autoaraceapu Mabare Atul Bhimrao	Р
33.		11/51/2009 Makani Yash Jagadish	Р

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

Atriall

ABHINY MANQUEAR Name and Sign of Event Coordinator



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

Date: 0400.21

Student feedback on industrial visit

NAME OF HOTEL NAME OF STUDENT ENROLLMENT NO (INST.)

Mettish - The Cheese Cafe Fatima gawande 201819

Please circle the relevant score

Sr. No	CRITERIA	100	5	CORE		
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	9	4	3	2	1
4	The content was organized and easy to follow.	٩	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		4	3	2	1
8	The time span allotted for visit was sufficient		4	3	2	1
9	Would you recommend the organization for visit for other class		4	3	2	1
10	How do you rate the visit overall?	5	(4)	3	2	1

Gardial Signature of student

PRIN IPAL

(BHMCT) Maharashtra State Institute of Hotel Management & Catering Technology Shivalinagar, Puno-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

Date: 04/12/2021

Student feedback on industrial visit

NAME OF HOTEL

NAME OF STUDENT

ENROLLMENT NO (INST.)

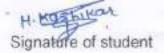
Meltish - The cheese cafe

Hritik Kashikat

201831

Please circle the relevant score

Sr. No	CRITERIA	2100	5	CORE		
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		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







Maharashira State Insilute of Hotel Management & Catenny Technology Shwajinagai, 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.

2-25676640 Email: msihmettpo@gmail.com , web site: msihmetrs.in

Date: 04/12/2021

Student feedback on industrial visit

NAME OF HOTEL		TRIHigh - The choese cafe
NAME OF STUDENT		Atul Mahale
ENROLLMENT NO (INST.)	:	- 7.018037

Please circle the relevant score

Sr. No	CRITERIA	100	5	CORE		
1	The objective of the visit was clearly defined	5	4	3	2	1
2	Participation and interaction were encouraged	3	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.	0	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.	6	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	6	4	3	2	1
10	How do you rate the visit overall?	5	4	3	2	1



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aal PRINCIPAL

(BHMCT) Maharashtra State Institute of Hotel Management & Catering Technology Shivajiaagar, 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.

2-25676640 Email: msihmettpo@gmail.com , web site: msihmetrs.in

Date: 04 DEC 21.

Student feedback on industrial visit

NAME OF HOTEL

201803

MECHESH - THE CHEEFE CAFE

Please circle the relevant score

ENROLLMENT NO (INST.)

Sr. No	CRITERIA	10	S	CORE		
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





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



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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.

dias

PBRCTPAL (BRMCT) Catarosbira State Institute of Managements - Catarong Technology Shivannaues, Pane-411015





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> REF: MSIHMCT/UG-PG/SS/2021/ 32-2-Date: 20/11/21

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event :	mine worshe	p of Molec	ular	Date of Event: 25th /21.
V	аа г/мнмст <u>ч</u>	<u>'ear</u> : 1 [#] /2	nd/3nd/Final	Day: Thursday.
		Year		Time: 2:30 pm -
Types of Function:	MeetingSeminar	InterviewVisit		ure • Workshop (online) ease Specify) -
Guest Profile / Name:	Mr. Samo	dhan, po	repaietor	Planetfluid.
Faculty Coordinating:	No sampao	la.P & M	h. Devech	. Jaureker.
Venue: • Classroo	m • Iris	• Z:	affran • Co	onference
 Assembl 	y Hall • Board	Room • Pr	incipal Office	
Sr. No. of SCA Registe	ar 62			

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Daw	Venue	Kitchen	- 1813	Faculty		
Meal	Time	Pax	Venue	Kitchen	Food Prod.	Service	Staff	
Breakfast	NA.			100	11.	4359		
Tea	Sunt		Subject 8	N ST	180	W. D. Street		
Lunch	Proved a	7	Finad V	61	261	English A. M.	at .	
PMT					10	1		
Takeaways				-	1.4.5.	Claure	ant'	



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

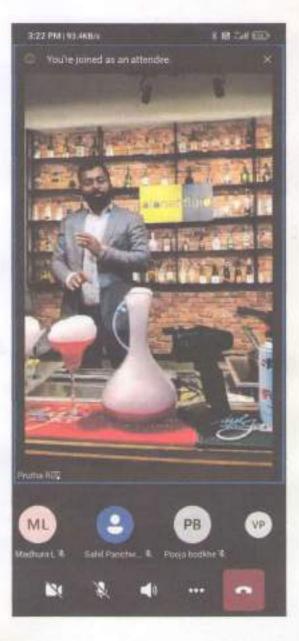
S. N.	Name	Sign	S. N.	Name	Sign
1.	Dr. S. Zagade	-	11.	Mr. R. Gade	
2.	Mr. S. Rayarikar	Sm?	12.	Ms. D. Marne	Dur
3.	Mr. V. Sarup	Va	13.	Ms. N. Dimble	NO2
4.	Dr. V. Kadam	(4)/	14.	Ms. S. Mantri	the
5.	Mr. D. Joshi	NES	15.	Ms. U. Toke	JKOYS
6.	Mr. A. Manolkar	Famel	16.	Mr. S. Jagade	Junto
7.	Mr. C. Sahasrabudhe	con.	17.	Mr. D. Ishte	5103
8.	Ms. S. Paranjpe	AN	18,	Mr. P. Padvekar	-10
9.	Mr. D. Janvekar	Entry	19.	Mr. S. Deshmukh	Struck
10.	Ms. P. Pawar	Patrice	20.	Mr. V. Kaware	- Thurson

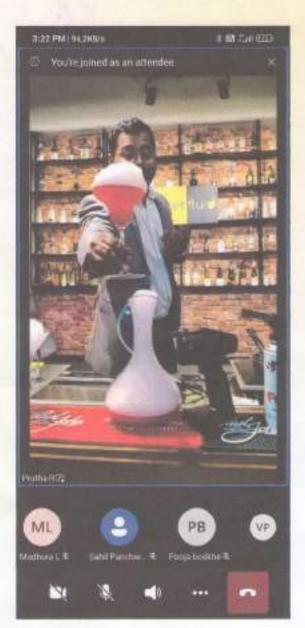




Maharashtra State Institute of Hotel Management and Catering Technology and Research Society Pune Maharashtra State Institute of Hotel Management and Catering Technology (UG & PG -DEGREE Programme) 412 -C,K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune-16

Cocktail Demonstration by Planetfluid







Hotel Managament & Cataring Technology Shivaline(j.sr., 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: <u>msihmetrsoffice@gmail.com</u>, web site: <u>msihmetrs.in</u>

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

Event Coordinator	Anahita Manna			
Topic Covered : Deve	loping Communication Sk	lis		
Venue	Online - Google Meet	Time / D	uration	4:00pm-5:00pm
Total Number of Participants	Students	Faculty	The second	Non-Teaching
80	79	01	A	NA
	students with insights skills and ways to im highlighting the key a confidence and so on Hospitality industry. Mr. Graydon R, The	Into the imp prove it. The ispects of co It shed light Training M	entance of de session follo mmunication on how comm anager, The c and began	22 was almed to provid eveloping communicatio owed a structured forma such as verbiage, tone nunication is crucial in the Ritz Carlton Bangalore with department base
	situations where com how communication department. He expla communication and th	barriers can ned how flue at expression	hinder the send of the send of thoughts a	part of the operations an mooth functioning of an illy associated to effectiv and ideas is what matter ands the end of the sessio
	Situations where communication in department. He explain communication and the A discussion and Q & which concluded on a	barriers can ned how flue at expression A was then co note of new	hinder the sincy is not real of thoughts a inducted towa learning about	mooth functioning of an illy associated to effectiv and ideas is what matter ards the end of the sessio it an important topic.
	situations where communication in department. He explain communication and the A discussion and Q & which concluded on a Type of Learning Outcom	barriers can ned how flue at expression A was then co note of new e (Tick the ap	hinder the sincy is not real of thoughts i inducted towa learning about propriate opt	mooth functioning of an illy associated to effectiv and ideas is what matter ands the end of the sessio it an important topic, ion)
Contextualization of Knowledge.	situations where communication in department. He explain communication and the A discussion and Q & which concluded on a Type of Learning Outcom	barriers can ned how flue at expression A was then co note of new	hinder the sincy is not real of thoughts a inducted towa learning about	mooth functioning of an illy associated to effectiv and ideas is what matter ards the end of the sessio it an important topic.
and share the second	situations where communication is department. He expla communication and the A discussion and Q & which concluded on a Type of Learning Outcom Praxis and Critic technique	barriers can ned how flue at expression A was then co note of new e (Tick the ag cal Thinking	hinder the sincy is not real of thoughts a inducted towa learning about propriate opt Research	mooth functioning of an illy associated to effectiv and ideas is what matter ands the end of the sessio it an important topic, ion)

Mapping	of the eve	nt with PO and CO					Pro	gra	m O	utco	me			
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	Skills	ation	1		1		1	~				/	1	V

Enclosures:

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

ANAHMA MANNA

Name and Sign of Event Coordinator

Omesdias

Dr. Anita Moodliar PRGD4C1PAL (BHMCT) Maharashtra Stole lositlute of Hotel Management & Oatuning Technology Strivejinagat, Pune-411016





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> REF: MSIHMCT/UG-PG/SS/2022/104 Date: 15 02 2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Training Manager Ritz- Carlton Bangalore Mr Graydon Date of Event: Name of the Event : Guest Lecture by 17022022 Communication skills Developing Programme : BHMET / MHMCT 2"/ 2" / 3" / Final Year: Day: Thursday Year Time: 4:00pm - 5:00pm Types of Function: Meeting · Guest lecture Interview Workshop Seminar · Others (Please Specify) - Visit Guest Profile / Name: Mr Graydon Rodniquez Faculty Coordinating: Anahita Manna Venue: Classroom Iris Zaffran Conference Assembly Hall Board Room Principal Office (3000) Sr. No. of SCA Registrar - 75

FOOD & BEVERAGE DEPARTMENT: H / A

Meal	Time	Pax	Venue	Kitchen			
Breakfast	and the second	1.400	Tende	ringrich	Food Prod.	Service	Staff
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Lunch			tion it is				
PMT				~ 3	201	and A off	24
Takeaways				0			



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:

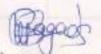
Food & Beverage Service:

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	m	13.	Ms. D. Marne	Qui
3.	Mr. V. Sarup	-1	14.	Ms. N. Dimble	Dap.e
4.	Dr. V. Kadam	01	15.	Ms. S. Mantri	stm .
5.	Mr. D. Joshi	The way	16.	Ms. U. Toke	UEIS
6.	Mr. A. Manolkar	Band	17.	Mr. S. Jagade	John
7.	Mr. C. Sahasrabudhe	ppr.	18.	Mr. D. Ishte	Stele
8.	Ms. S. Paranjpe	B	19.	Mr. P. Padvekar	Tal
9.	Mr. D. Janvekar	Trues	20.	Mr. S. Deshmukh	Showle
10.	Ms. P. Pawar	Cont Dan	21.	Mr. V. Kaware	Howel
11.	Ms. A. Manna	DE			1



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CORRESPONDENCE TRAIL

From: Rodricks, Graydon <Graydon.Rodricks@ritzcariton.com> Date: Tue, 15 Feb 2022, 12:52 Subject: RE: Guest Lecture for First Year BHMCT students on 17/02/2022 To: msihmet tpo <msihmettpo@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: msihmet tpo <msihmettpo@gmail.com> Sent: Monday, February 14, 2022 8:00 PM To: Rodricks, Graydon <Graydon.Rodricks@ritzcariton.com>; anita.moodilar <anita.moodllar@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

adlion Dr. Anita Moodliar

Bingingi CIPAL MSIHMOTOPyne. Maharashira State institute of

Hotel Management & Catering Technology Shivajinagar, Piene-411016.



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25676640 Email: <u>msihmctrsoffice@gmail.com</u>, web site: <u>msihmctrs.in</u>

THANK YOU EMAIL

------ Forwarded message ------From: msihmet tpo <msihmettpo@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/1FAIpQLSdk4hmknpv5rOeC4QEbB0f0cp7PhqzNDKPyI0XyYR3dR khzoQ/viewform?usp=sf_link

Regards. Dodh Dr. Anita Moodlian

HERINCIPAL (BHMCT) MaMSHMACFuBUREitute of Hotel Management & Catering Technology Shivajinagar, Pune-411016.



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Sr.No.	Roll No.	Student Name	Statu
1.	202101	Agrawal Harsh	Р
2.	202102	Ahiwale Yash	Ρ
З,	202106	Barshikar Aman	Р
4.	202107	Belhekar Aditi	Р
5.	202109	Bhosale Yugandhara	Р
6,	202112	Borade Sudhanshu	Р
7.	202113	Chaudhari Parag	Р
8.	202114	Chaudhari Sujeet	Р
9.	202115	Chaudhari Swapnil	Р
10.	202117	Chendke Ojas	P
11.	202119	Dalvi Atharva	Р
12.	202120	Dengavekar Aditya	P
13.	202121	Deoghatole Shantanu	Р
14.	202127	Dhage Varun	Р
15.	202128	Dhede Manasi	Р
16.	202129	Dhumal Anand	Р
17.	202130	Dhumal Utkarsha	P
18.		Dimber Shreya	P
19.		Durgule Rohan	P
20		Edke Shweta	P
21.		Falak Dipti	P
22.	0.0001200028	Gaikwad Arnav	р
23		Gawade Aditya	P
24.	10.365/238	Gedam Pranali	P
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29	1 C-15 - Chiefe	Gunjal Jay	P
30.		Kadam Atharva	P
31.		Kamble Yash	P
32.		Karnik Radhika	P
33.		Kasbe Harshada	P
2/21		Kataria Shruti	P
34.	202157	Kendurkar Tejas	1.00
35.	202158	Khade Samrudhi	P

ATTENDANCE SHEET





Sr.No.	Roll No.	Student Name	Status
36.	202159	Kharade Tanaya	Р
37.	202160	Khatkhate Atharv	Р
38.	202161	Khetre Samiksha	Ρ
39.	202162	Kirve Kaushal	P
40.	202163	Koli Abhishek	P
41.	202165	Kulkami Moksh	Р
42.	202173	Mane Niranjan	ρ
43.	202174	Mane Siddesh	Р
44.	202180	More Soham	P
45.	202183	Nanakshahi Drishti	P
46.	202184	Navale Pritesh	P
47.	202185	Nemade Vinit	P
48.	202186	Neware Roshni	Р
49.	202187	Nikam Prathamesh	Р
50.	202188	Pandure Darshan	Р
51.	202189	Pansare Om	Р
52	202191	Patange Nandini	Р
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.		Sadanshiv Abhishek	p
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60.	D. C. Starten and	Santar Sanket	P
61.		Shelkande Shreyash	P
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63.	\$203225595	Shenolikar Prutha	p
64.		Shete Varun	p
65.		Shinde Sanyukta	Р
66.		Shinde Siddharth	P
67.		Siddha Surbhi	P
68		Sonawane Rohit	P
69.		Sorte Sahil	р
70.		Suryawanshi Siya	P
71.		Sutar Tanmayee	P
72.		Tanty Tapaswini	P
73.	1.1111111111	Tavdare Tejaswi	Р
74		Tembe Pratik	P
75.	1 St. O L	Tupsagar Anuja	P
76.	I SACUSSIA	Untwale Rishabh	P
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78.		Waghunde Ankush	P
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PRINCIPAL (BHMCT)

(Elfinitor) Maharashira Sisie Iostitute of Hotel Management & Catering Technology Shivajiaagar, Puse-411015



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FEEDBACK ANALYSIS

@ Yes · 160

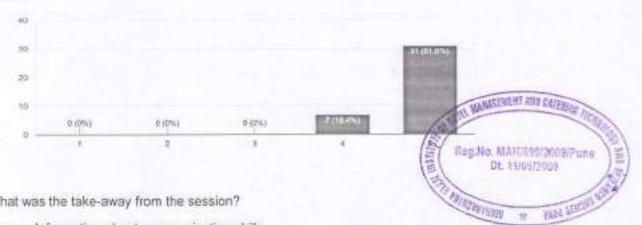
Mr Graydon

How will you rate the session? 38 responses 30 20 10 0(0%) 5 (0%) 0.10%) ż 3 15

Was the session relatable to the syllabus taught? 38 164



On a scale from 1 to 5, how informative was the lecture? 38 wappendies

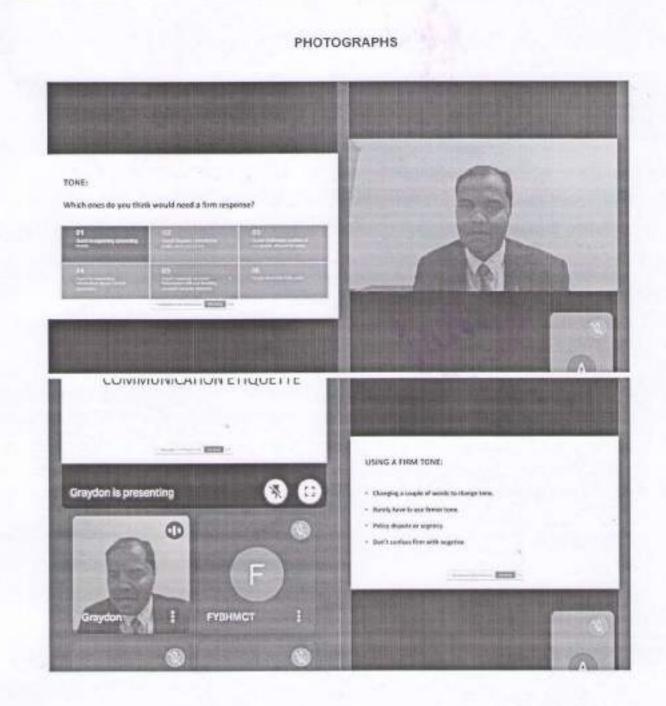


What was the take-away from the session?

- Information about communication skills ٠
- It was a wonderful Session with sir, teaching us about communication skills and helping us in ٠ 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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2-25676640 Email: msihmetrsoffice@gmail.com, web site: msihmetrs.in

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,

Event Coordinator	Mr. Abhay I	Manolkar	Ms.	Pot	ja Pa	war						
Venue		Assembly hall		Time / Duration				01 hour				
Total Number of Participants	Students		Faculty			Non-Teaching		ng				
101	97		02					02	Ì			
Event Details	The session	n was cov	red	und	er sta	rt u	p ar	nd in	nov	ation	n cell	
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Enclosures:

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

Intelka AGHAY MAHOLEAK

Name and Sign of Event Coordinator

0

Dr. Seema Zagade

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





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REF: MSIHMCT/UG-PG/SS/2022/ 4 \ \

Date: 24 MAH 2022.

FUNCTION PROSPECTUS CUM OFFICE ORDER

UNE LAN MATE LIGHTLOS PHENON

PLUCIAS Date of Event: 25 MAY 202
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Programme ; BHMCT	/MHMCT Year	: 1" @ 3	3 rd / Final	Day: Lee	DHODAY
		Year	4	Time: 4	15 15 17:13
Types of Function:	Meeting	Interview •	Guest lectur	e • Wor	kshop
er verste det verste en soller Filter verste verste soller	Seminar	• Visit •	Others (Plea	ise Specify)	contribution of the
Guest Profile / Name:	MRS MEETA	PATZE .	the Victoria	a line at	Elperante.
Faculty Coordinating:	ABHAN M.	& Pecda	P.	Niter	

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Venue:		Classroom		Iris	Elinan	0.19	Zatiron	1993	Conference	ŝ
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Assembly Hall
 Board Room
 Principal Office

Sr. No. of SCA Registrar 101

FOOD & BEVERAGE DEPARTMENT: --

Time	Pax			Faculty			
1. The Mar		Venue	Kitchen	Food Prod.	Service	Staff	
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	121	121 DL.	A STATE AND SATERAGE TESTING	Reg.No. MAH/699/2003/Pune Dt. 11/06/2009	Reg.No. MAH/699/2009/Pane Dt. 11/06/2009	Reg.No. MAH/699/2009/Pune Dt. 11/06/2009	

ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: Nos. Faculty In-charge:

Flower Arrangement:

Camera: - SHOBHAM PALOPR

Special Instruction: ---

Same S

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STUDENT IN CHARGE:

Food Production:

Food & Beverage Service:

Accommodation:

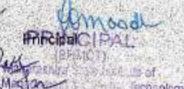
Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1. ().	Dr. S. Zagade	EL-	15	Ms. S. Mantri	th
2.	Mr. S. Rayarikar	-in2	16.	Ms. U. Toke	-AB
3.	Mr, V. Sarup	-0	17.	Mr. S. Jagade	hit
4.	Dr. V. Kadam	1A-	18.	Mr. D. Ishte	Sult
5.	Mr. D. Joshi	-AB-	19,	Mr. P. Padvekar	R
6.	Mr. A. Manolkar	Grands	20.	Mr. S. Deshmukh	Afronukl
7.	Mr. C. Sahasrabudhe	gr:	21.	Mr. V. Kaware	Marte
8.	Ms. S. Paranjpe	AB	22.	Ms. R. Jadhav	L'Unir
9	Mr, D. Janvekar	(all	23.	Mr. R. Khilare	Bara
10.	Ms. P. Pawar	Port	24.	Mr. A. Adsule	Walesdan
11.	Ms. A. Manna	frain	25.	Ms. S. Deckar	ATIDAT,
12.	Mr. R. Gade		26.	Ms. J. Kamble	
13.	Ms. D. Marne	Du	27.	Mr. S. Rathod	ISR
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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

> Hotel Management & Catsring Fechnology Shivainagar, Pune-411016

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

0) 1300 CT 20 - 3951 (0)

TALK SESSION OVERVIEW

About -NEETA CATERING SERVICES

a se pile

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

21655 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. 2-25676640 Email: msihmettpo@gmail.com , web site: msihmetrs.in Date: 28/05/022 Voucher No. Mr.M.S.Misi MRS. MEETA PATIL Particulars of claim Rs. 6007 In word: SIN HUHDRED ONLY On account of Geness CECAURE. on 215/2022. SIC Date 28106 2022 Gradue in 252277 Amount : Coot Bank Name: BCM Paid by cash thood Principal Registrar Signature ALL MANAGEMENT AND CATE PRINCIPAL Rep.No. MAH1699/2009/Pum (BHMCT) Dt. 11/06/2009 Maharachira State institute of Hotel Management & Creaning Technology Shivajinagar, Pune-411018 SILLY VEYNAM THERA AN 4

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



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Date -25 May 2022

Reg. No. MARIESSIZAGUTUN

Dt. 11/06/2009

MARIA

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 Afroj Salim	P
5.	202007	Barangale Sanika	P
6.	202013	Borawake Abhishek Pandurang	P
7.	202014	Budhe Aniket Subhash	P
8.	202015	ChandegraEshitaJitendra	Р
9.	202016	Chavan Omkar Sandip	P
10.	202017	Chaware Prajwal Kiran	p
11.	202018	Chincholikar RajShankumar	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	Р
17.	202029	Gadre Omkar Bapu	P
18.	202030	Gaikwad AniketPopat	P
19.	202031	Gaikwad AyushRaju	P
20.	202032	Gaikwad PandurangSandipan	P
21.	202033	Gaikwad Prabodh Vijay	P
22.	202034	Gaikwad Sakshi Suresh	р
23.	202037	Gaikwad Tanvi Mukesh	P
24.	202038	Galinde Chetana Shekhar	P
25.	202041	Gosavi Aditya Jayawant	P
26.	202042	GudeRutwij Vijay	P
27.	202043	Gujar Mitesh Sanjay	P
28.	202044	Hatkar Suhani Amol	P
29.	202045	Hundiwale 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	Contraction of
35.	202055	Kamble Dayanand Utkarsh	- C FRIER

PRINCIPAL (BHMCT) Maharashtra State Institute of

Hotel Management & Cetering Technology Shivainagar, Pune-411016

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	Р
42.	202068	Lohar Yash Kishor	P
43.	202069	Lokhande Pratham Ramakant	Р
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	Р
51.	202077	MulikAnuja Sunil	P
52.	202078	NadafTaufeeq 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	Р
59.	202085	PatangeRitesh Santosh	P
60.	202086	Patil Prasad Pravin	Р
61.	202087	Patil Utkarsh Udhav	P
62.	202088	Patil Vaibhavi Rajkumar	Р
63.	202089	Patil Vedant Prabhakar	Р
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	Р
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

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

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Sr. No.	Roll No.	Student Name	Attendance
B1.	2020111	ShataniAnsh Neeraj	P
82.	2020112	SheteSuyash Sandeep	P
83.	2020113	Shinde Aditya Anil	Р
84.	2020116	SonawaneNaadSiddheshwar	P
85.	2020117	Suryawanshi Himanshu Sunil	P
86.	2020118	Swami Kaivalya Rajendra	Р
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	Р
96.	2020132	Nishant Zalikar	p
97.	2020138	WaghAtulyaVinodkumar	P

Name and Signature of the Faculty

Dauella ABHLAY MANOULAK

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



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

Feedback and Attendance - 25.05.2022

	all	

nishant.zai321@gmail.com

First Name *

Nishant

Last Name *

Zalkikar

Year*

SYBHMCT Class 1

SYBHMCT Class 2

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Roll Number *	A.	Reg No Mellingdoman
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Hotel Nanomoren S. Spalling Technology Shrutanagar, Pane-411016



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

Feedback and Attendance - 25.05.2022

Email * manthantantak4@gn	iail.com
First Name * Manthan	
Last Name * Tantak	
Year*	
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Roll Number * 2020119	PRINCIPAL (BI-INICI) Maharashtre Staus Institute of Hotel Manugement & Calanting Technology Shivajinagat, Pune-411016

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PRINCIPAL (8HMCT) Mahamahura Stata Institute of Hotel Management S. Caranov, Sechnology Shivatalagar, Prate-411016



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 *

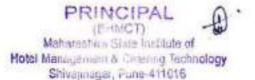
Neeta Patil

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)

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

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

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Any other suggestions *

More interactions and questions need to be asked.

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MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16. 22-25676640 Email: msihmetrsoffice@gmail.com, web site: msihmetrs.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.

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Event Coordinator	Mr. Abhay Mar	nolkar	M	Ms. Pooja Pawar			të 🛛						
Venue	Online		Ti	Time / Duration				01 hour					
Total Number of Participants	Students		Fa	Faculty				Non-Teaching					
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Start up and innova	Reg.No. MAH/69 Dt. 11/06/	1.000	2	3	4	5	0	1	0	9	10	1	
Mapping of the ev		d	P	P	P	P	P	Ρ	P	P	P	P	

Enclosures:

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

melle ABHAY. M

Name and Sign of Event Coordinator



Dr. Seema Zagade PPIRINCIPAL (8HMCT) Maharashtre State Institute of Hotel Management & Cetering Technology Shiveimapar, Pure-411018





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16. 26676640 Email: msihmettpo@gmail.com , web site: msihmetrs.in

> REF: MSIHMCT/UG-PG/SS/2021/ 30 년 Date: 유명 / 10 (고이고)

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event : 540 in mice gie Programme : BHMCT/	1	S
Types of Function;		Time: 4:15 +0 5:15 est lecture • Workshop ers (Please Specify) -
Guest Profile / Name; ,	Mr. swapnil kharde ABHAY MAHOULAR	
Venue: • Classroom • Assemblý ł	· los · Zaittan	· Conference

Sr. No. of SCA Registrar

FOOD & BEVERAGE DEPARTMENT:

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Meal	Time	Pax	Venue	Kitchen	Food Prod.	Service	Staff
Breakfast	-	-	-		-	-	-
Tea	-	+	-	-	-	-	-
Lunch	-	-	-	-	<i>t</i> i	-	-
PMT	-	-	NULL MANAGEMERY AND GATERN	VS TECHNIC	-	~	-
Takeaways	-	- (Reg.No. MAH/699/2009	Pune	-	-	~

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ROOM DIVISION MANAGEMENT ARRANGEMENT:

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

Flower Arrangement:

Camera :

Special Instruction: outine setsion

STUDENT IN CHARGE:

Food Production: _____ Food & Beverage Service: _____ Accommodation: _____

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

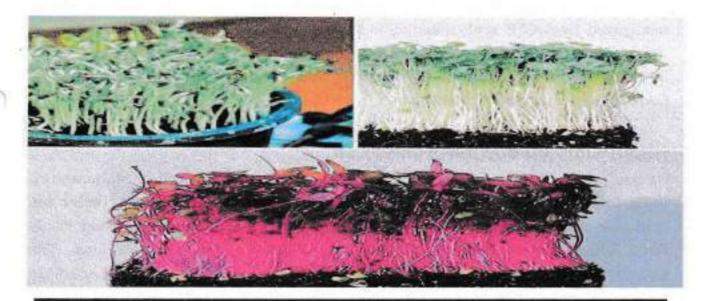
S. N.	Name	Sign	S. N.	Name	Sign
1.	Dr. S. Zagade	AUG	11.	Ms. N. Dimble	NB
2.	Mr. S. Rayarikar	-m?	12.	Ms. S. Mantri	me
3.	Mr. V. Sarup	Y	13.	Ms. U. Toke	UTER
4.	Dr. V. Kadam	0%	14.	Mr. S. Jagade	hin
5.	Mr. D. Joshi	Nº8-	15.	Mr. D. Ishte	Stich
6.	Mr. A. Manolkar	Javoll	- 16.	Mr. P. Padvekar	-tofalls
7.	Mr. C. Sahasrabudhe	pr	17.	Mr. S. Deshmukh	asmarh
8.	Ms. S. Paranjpe	and	18.	Mr. V. Kaware	Thanke
9,	Mr. R. Gade		19.	Mr.D. Janvekar	Garage
10.	Ms. D. Marne	Dun-	20.	MS. P. Pawar	Ist + Lawar

PRINCIPAL (BHMCT) Meter actions State Institute of Iotel Management & Category Technology

Mañagement & Catering Technology Shivajinagar, Pune-411016



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



SCHEDULE 29 OCTOBER 2021



Talk Session by04:15 toMr. Swapnil Kharde05:15

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

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PRINCIPAL	Reg.No. MAH/69972009/Pune
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About Institute :

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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.

> Reg.No. MAH/699/2009/Pun Dt. 11:06/2009

> > 71493 1.982

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 <abhaymsihmet@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.





------ Forwarded message ------From: ABHAY MANOLKAR <<u>abhaymsihmct@gmail.com</u>> Date: Sat, Nov 6, 2021 at 9:09 AM Subject: Thanks for the Talk session To: <<u>swapnik11@gmail.com</u>>

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/1q3xsmF1LDJvLC9mxOCRxmEpTE r4oZCDqcrRbl9Ebdsc/edit?usp=sharing

Thanks & Regards

Team MSIHMCT



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. 2-25676640 Email: msihmettpo@gmail.com , web site:msihmetrs.in

Date 29 October 2021

Attendance for:

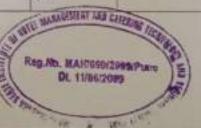
Growing demand of Micro green plantation

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 Anii	P	
4_	201906	Bhagwat Arya Nikhil	P	5
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.	281914	Chikodikar 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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Sr. No.	Roll No.	Student Name	Attendance	Remark
23,	201935	Kanade Prasad Kishor	P	
24.	201941	Kulkarni Shounak Hrishikesh	Р	
25.	201942	Kure Pratiksha Saudagar	Р	
26.	201945	Musale Prasanna Shashikant	Р	
27.	201946	Nagpure Arpita Ravi	P	
28.	201947	Naik Prabhanjan Atul	P	
29.	201956	Phadtare Vedant Santosh	Р	
30.	201959	Salunke Atharva Sanjay	Р	
31.	201960	Sapkale Jayesh Bhagwan	P	
32.	201961	Sathelrawati Sachin	Р	
33.	201963	Shete Ritika Dinesh	P	
34.	201964	Shewadkar Atharva Shamsunder	Р	
35.	201966	Timande Dinesh Purushottam	P	

Name and signature of the faculty

1 may

ACHAY MANOLKAR.

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



feedback of Mr. Swapnil Kharde.

Growing

demand of Micro green plantation

Email*

swaprilk11@gmail.com

NAME OF THE FACILITATOR *

Swapnil Kharde

DESIGNATION *

Entrepreneur

NAME OF HOTEL/ ORGANISATION *

Microgreens

0 5

Students were aware of knowledge and skills of the topic. (1 being not agree and 5 being strongly agree) * O1 . 02 01 4

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

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Maharasin a state institute of Hotel Management's Charting Technology Shivasinagai, Fune-411016



Students were quest	ioning frequently related to the topic (1 being not agree and 5 being strongly agree) *
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Students were able t	o understand the content delivered (1 being not agree and 5 being strongly agree) *
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How do you rate the	class overall? (1 being not agree and 5 being strongly agree)*
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Any other suggestion	ns *
Excellent session	
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MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG - Degree Programme) 412-C, K.M.Munshi Marg, BahiratPatilChowk, Shivajinagar, Pune-16. 2-25676640 Email: msihmettpo@gmail.com , web site:msihmetrs.in

Date: 29 October 2021

Canoneen

Plantition

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON -

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

201912

aksni

grawing Demano

Director & Founder GMV Bio

min

Mr. Swappil Kharde

Please circle the relevant score

Sr. No	CRITERIA		S	CORE		
1	Introduction given of both (self and topic)	5	4	3	2	1
2	Content delivery of the resource person	6	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

-havanc Signature of Student



(BHMCT) Maharasht a 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, BahiratPatilChowk, Shivajinagar, Pune – 16. 25676640 Email: <u>msihmettpo@gmail.com</u>, web site:<u>msihmetrs.in</u>

Date: 29/10/21

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON :

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Director & Founder GMV Bio Mr. Swapnil Khurde

the south the state

Growing Demand of Microgreen Plansation

- · mariant
- Prasad Kanade

201935

Please circle the relevant score

Sr. No	CRITERIA		5	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	٩	3	2	1
4	Was there any element of creativity	6	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





MAHARASHITRA 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 Paul Chowk, Shivajinagar, Pune – 15. 25676640 Email: <u>msihanctraofficro@gmail.com</u>, web sike: <u>msihanctra.in</u>

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.

Start up and Innov	ation activity	1		1		1		Street R	MANA	BERNERIY	AND SAYE	11 Ing TECHN g/Pane	and a
Start up and Innov	ation activity										and the second s		1
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Mapping of the e		d				Prog	grar	n 0	utc	ome	•		
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Venue	Mr. Abhay Ma	nolkar		Ms. Pooja Pawar				-				-	

Enclosures:

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

amuell ABHAY . M

Name and Sign of Event Coordinator

Dr. Seema Zagade PIPRINCIPAL (BHMCT) Maharashtra State Institute of Hotel Managament & Calering Technology Shivajinagar, Pune-411018





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16. 2:5670640 Email: mshmetipo@gmail.com , web site: msiltunets.in

> REF: MSIHMCT/UG-PG/SS/2021/ 38 4 Date: 22-12-202)

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FUNCTION PROSPECTUS CUM OFFICE ORDER

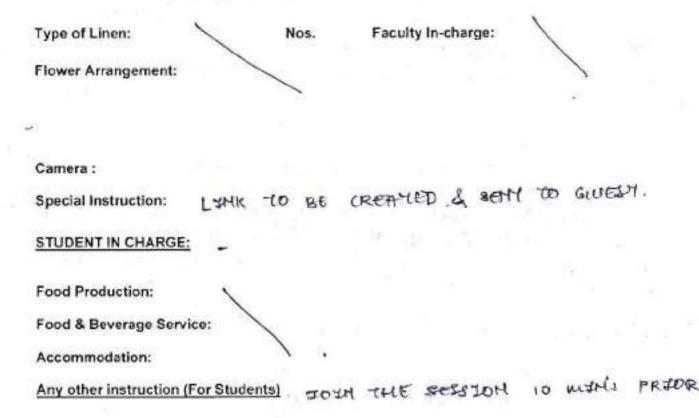
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Guest Profile / Name:)	TR. AMOGLH	BEDEKA	B.		
Faculty Coordinating:	ABUAH M J	POOJA-	P .		
Venue: • Classroom	• iris	• Zaffr		ference	
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FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Baw	Manua	Kitchen	0	Faculty	
meai	time	Pax	Venue	Kitchen	Food Prod.	Service	Staff
Breakfast	-	-					
Tea				-			
Lunch							
PMT							
Takeaways			MANABEMENT AND CATERN	-			



ROOM DIVISION MANAGEMENT ARRANGEMENT:



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	m	12.	Ms. D. Marne	Que
3.	Mr. V. Sarup	1	13.	Ms. N. Dimble	ND
4.	Dr. V. Kadam	AL	14.	Ms. S. Mantri	Am
5.	Mr. D. Joshi	YA	15.	Ms. U. Toke	10To13-
6.	Mr. A. Manolkar	Batial	16.	Mr. S. Jagade	an
7.	Mr. C. Sahasrabudhe	no	- 17.	Mr. D. Ishte	Sulde
8,	Ms. S. Paranjpe	att	18.	Mr. P. Padvekar	TR
9.	Mr. D. Janvekar	Gradens	519.	Mr. S. Deshmukh	Stonut
10.	Ms. P. Pawar	Pal	20.	Mr. V. Kaware	Husson

fotel Manugement & Cataling Technology Shiveanager, Pane-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.

1103/20

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 -

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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

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 <<u>startup@msihmctrs.in</u>> Date: Thu, 23 Dec 2021 at 13:01 Subject: Thank you for addressing the students To: <<u>bedekaradity@gmail.com</u>> Cc: <<u>bedekaradity@gmail.com</u>>

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 December2021.

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





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

Date 23 December 2021

Attendance for: On Business insight

Class

: TY BHMCT

Sr. No.	Roll No.	Student Name	Attendence	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	

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Sr. No.	Roll No.	Student Name	Attendance	Remark
25.	201935	Kanade Prasad Kishor	P	
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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

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ABUAY MUAHQUEAR

PRINCIPAL (BHMCT) Maharashira State Institute of Hotel Management & Catering Technology Shivajinagar, Pune-411018



Feedback of Mr. Amog	h Bedekar.	
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Business Insight		
Email *		
bedekaraditya@gmail.com		
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Arnogh Bedekar		
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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: <u>msihmettpo@gmail.com</u>, web site:<u>msihmetrs.in</u>

Date: 23 Dec , 2021

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON :

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Bedekar Misal. Mr. Amogh Bedekar On Business Thright Jael Gaikwad

201920

Please circle the relevant score

Sr. No	CRITERIA		5	CORE	2.0	
1	Introduction given of both (self and topic)	5	0	3	2	1
2	Content delivery of the resource person	5	1	3	2	1
3	Encourage students to ask questions	5	4	3	2	1
4	Was there any element of creativity	5	1	3	2	1
5	Subject matter knowledge/command on subject	5	4	3	2	1
6	Presented the subject clearly and systematically	5	٢	3	2	1
7	Answered the doubts or queries of the students	5	4	3	2	1
в	Time management	5	4	3	2	1
9	Would you recommend the instructor for other class	5	٢	3	2	1
10	How do you rate the class overall?	5	4	3	2	1

JoeL: Signature of Student





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Bedekar Misal

Roshni Jadhav

201930

Amogh Bedekar

Date: 23 December 202

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON :

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score

Sr. No	CRITERIA		S	CORE		
1	Introduction given of both (self and topic)	5	1	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
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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



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) 412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16. 25676640 Email: msihmctrsoffice@gmail.com, web site: msihmctrs.in

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.

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THUNKS

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Maharashira Sinte Institute of Hotel Management 5 Catering Technology Shivelington, 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. 2-25676640 Email: msihnetrsoffice@gmail.com, website: msihnetrs.in

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







MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, Bahimt Patil Chowk, Shivajinagar, Pune – 16. 25676640 Email: msihmettpo@gmail.com , web site: msihmetrs.in

> REF: MSIHMCT/UG-PG/SS/2022/ 375 Date: 0.6 05 022

FUNCTION PROSPECTUS CUM OFFICE ORDER
Name of the Event: Biophiliq - The Gardon Date of Event: 09/05/2022
Programme: BHMCT/MHMCT Year: 1"/2" / J" / Final Day: Monday Year Time: 9:00am
Year <u>Time</u> 9:00am
Types of Function: • Meeting • Interview • Guest lecture • Workshop • Seminar • Visit • Others (Please Specify) -
Guest Profile / Name: Mr. Sharvan Barve Dr. Seema Z. Faculty Coordinating: Dr. Vidya Kadam
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		And Street Street	Faculty	in surgeries		
INFECTI	Time	FdA	venue	Ritchen	Food Prod.	Service	Staff
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Lunch					200		-
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Takeaways			-		500	1	-



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen:	Nos.	Faculty In-charge: 🦳
Flower Arrangement:	-	
Camera :		
Special Instruction:	Con Bride	
STUDENT IN CHARGE:		
Food Production:		field white

Food & Beverage Service:

Accommodation:

OL Principal

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Dr. S. Zagade	196	15.	Ms. S. Mantri	ant-
2	Mr. S. Rayarikar	(Sn)	16.	Ms. U. Toke	UTOK-
3.	Mr. V. Sarup		17.	Mr. S. Jagade	ab
4.	Dr. V. Kadam		18.	Mr. D. Ishte	: alaan
5.	Mr. D. Joshi	M	19.	Mr. P. Padvekar	R
б.	Mr. A. Manolkar	Glacon	20.	Mr. S. Deshmukh	amil
7.	Mr. C. Sahasrabudhe	or	21.	Mr. V. Kaware	Macroe
8,	Ms. S. Paranjpe	art	22.	Ms. R. Jadhav	Balall
9.	Mr. D. Janvekar	Car	23.	Mr. R. Khilare	mis
10.	Ms. P. Pawar	Vor.	24.	Mr. A. Adsule	10 California
11.	Ms. A. Manna	August.	25,	Ms. S. Deokar	रगांधीला
12.	Mr. R. Gade	1	26.	Ms. J. Kamble	- 10 may
13.	Ms. D. Marne	O-	27.	Mr. S. Rathod	SR
14,	Ms. N. Dimble	ANB.			

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



(UG & PG - Degree Programme)

412 - C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune - 16. 25676640 Email: 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
	201902	Baghel Sachin D.	٩
2.	201903	Barkade Ritika S.	P
3,	201910	Borse Shruti M.	P
4.	201911	Chavan Rajeshwari U.	P
5.	201912	Chavan Sakshi G.	ρ
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.	P
18.	201948	Naik Purnima S.	P
19.	201951	Nandgude Akshat R.	B
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.	ρ
26.	201967	Ware Rutuja D.	A
27.	201970	Dhavale Vinit	P
28.	201971	Khirid Abhishekkumar	asi
29.	201964	Shewadkar Atharva S.	P



Industry expert/ Guest lecture/Demonstrator feedback

Date 9/6/72

Biophilia - The Gorden

· Sharvari Barve

and scoper, Author

NAME OF HOTEL/ ORGANISATION

NAME OF THE FACILITATOR

DESIGNATION

Please circle the relevant score

Sr. No	CRITERIA		5	CORE		
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

10/5/22





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Date: 915/22

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON :

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

MEIHMET

Sharvari Barve

Visit to Biophilia

Shiols Hadke

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	З	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



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Date: 315/22

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON :

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

MSIHMET

Shawari Barve

Visit to Biophilia

Kopulwar Tanvi

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

001 OF 50

Janst Kr Signature of Student





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

Date: 9|5/22

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON :

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

MELHMAT

mrs. Shavvari Barre

Visit to Biophilia

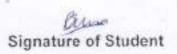
Shruti Borse

201910

Please circle the relevant score

Sr. No	CRITERIA	SCORE					
1	Introduction given of both (self and topic)	6	4	3	2	1	
2	Content delivery of the resource person	3	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	6	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







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Date: 9 |5 / 22

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON :

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

MYS'	Sha	IYNAYI	BAYVE
Vigit	to	Riophil	ia

Aditya Dimbar

MAIHMO

201919

Please circle the relevant score

Sr. No	CRITERIA		S	CORE		
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

Advis 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 MSIHMCT.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 cashler and training staff like:

 Bill settlement
 Fake note identification
 Cash deposition
 Credit debit card settlement
 Discount policy
 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/ 27

Date: 18/4/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Understanding MIS in Restancet Date of Event: Tuesday. Day: # 14. /22 Year : 1* / 2** / 3** / Final Programme : BHMCT / MHMCT Year Time: 12 - 1 pm Interview Guest lecture Workshop
 Visit Others (Please Specify) -Types of Function:

Meeting Seminar Guest Profile / Name: MR. Amit Nain. Faculty Coordinating: Ms. Sampada. Paraupe Venue: Classroom 602) Iris Zaffran
 Conference Assembly Hall
 Board Room
 Principal Office Sr. No. of SCA Registrar 8 /r

FOOD & BEVERAGE DEPARTMENT:

Mool	Time	Daw	Manua	Vitaban	Faculty		
Meal	Time	Pax	venue Venue	Kitchen	Food Prod.	Service	Staff
Breakfast	-	24		-			
Tea	1		-		1321-		-
Lunch					No.		-
PMT			SUMP 2	10 10		and it is	24
Takeaways					100	March M. chi	1.1



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen:

Nos. Faculty In-charge:

To be in neat uniforme &

immaculate

Flower Arrangement small with artificial flowers.

Camera: Tanaray Chikedikar.

Special Instruction:

STUDENT IN CHARGE: - Dinesh Timande

grooming

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	n Bo	15.	Ms. S. Mantri	th
2.	Mr. S. Rayarikar	so?	16.	Ms. U. Toke	UTER
3.	Mr. V. Sarup	200	17.	Mr. S. Jagade	and
4.	Dr. V. Kadam	Mr.	18.	Mr. D. Ishte	Riedu
5.	Mr. D. Joshi	ME	19.	Mr. P. Padvekar	-12
6.	Mr. A. Manolkar	Davel	20.	Mr. S. Deshmukh	Salmulch
7.	Mr. C. Sahasrabudhe	ar	21.	Mr. V. Kaware	VawaEl
8.	Ms. S. Paranjpe	A	22.	Ms. R. Jadhav	201011
9.	Mr. D. Janvekar	Fuel	23,	Mr. R. Khilare	(and
10.	Ms. P. Pawar	Post	24.	Mr. A. Adsule	KARUKOKIY
11.	Ms. A. Manna	And -	25.	Ms. S. Deokar	o minister
12.	Mr. R. Gade	12-	26.	Ms. J. Kamble	
13.	Ms. D. Marne	me-	27.	Mr. S. Rathod	
14.	Ms. N. Dimble	MD)			

Principal

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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.







Bradlion

PRINCIPAL (BHMCT) Maharashine state institute of Hotel Manage science intering Technology Shikamaga, nume-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.CT.!!

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,

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PIRING PAL (BHMCT) Material Science institute of Hotel Music Technology Shares and an antity





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

FINAL YEAR - 2022-23 Even Sem

EVENT: Guest Lecture on Food Cost control

Date: - 21 St 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	Chikodikar Tanmay	P
13.	201915	Choudhari Kasturi	P
14.	201916	Dalvi Ketan	P
15.	201917	Deshpande Machav	P
16.	201918	Deshpande Sakshi	P
17.	201919	Dimbar Aditya	P
18.	201920	Gaikwad Joel	A
19.	201921	Gaikwad Rasika	A
20.	201922	Gengaje Pankaj	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 DE TRANSPORT AND ELTERN
29.	201931	Jog Nandini	P
30.	201932	Kadam Manaswini	Dt 1164/2009

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Sr. No.	Roll No.	Student Name	
1,	201933	Kadam Mrunalini	P
2.	201934	Kadam Shivratna	P
33.	201935	Kanade Prasad	P
34.	201936	Karandikar Shrinidhi	P
35.	201937	Kedari Sanskruti	A
36.	201938	Khan Junsid	A
37.	201939	Khandke Shaimali	P
38.	201940	Kopulwar Tarwi	P
39.	201941	Kulkami Shounak	P
40.	201942	Kure Pratiksha	P
41.	201944	Muneshwer Sandesh	A
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 Athary	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
50.	201964	Shewadkar Atharva	P
61.	201965	Thikekar Vighnesh	P
62.	201966	Timande Dinesh	P
33.	201957	Ware Rutuja	P
34.	201968	Badyal Manisha	P
85.	201969	Sharma Priya	P
56.	201970	Dhavale Vineet	P
37.	201971	Khirid Abhishekkumar	٨

PRINCIPAL

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Industry expert/ Guest lecture/Demonstrator feedback

Date 21/4/22

Malaka Spice

Mr. Navayan F&B Controller

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	A	3	2	1			
6	Questioning frequently related to the topic	5	4	3	2	1			
7	Able to understand the content delivered	5	A	3	2	1			
8	How do you rate the class overall?	5 1	4	3	2	1			

Signature of facilitator





Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

57

Malaka

Date: 21-4-22

Nagayan

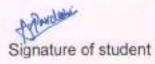
a sida Pardeshi

ngar

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 0	- 4	3	2	1		
6	Presented the subject clearly and systematically	5 0	4	3	2	1		
7	Answered the doubts or queries of the students	5 V	4	3	2	1		
8	Time management	5	- 4	3	2	1		
9	Would you recommend the instructor for other class	5 /	٤ 4	3	2	1		
10	How do you rate the class overall?	5 /	4	3	2	1		

TOTAL SCORE - OUT OF 50







2-25676640 Email: msihmettpo@gmail.com , web site: msihmetrs.in

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

laka Narayan ontra Dhavale

Date: 21-4

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 13- OUT OF 50

when 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)



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

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

201966

Malaka Spice

Mr Narayan

F&B Control

Jinesh Timande

Date: 21-4-22

Please circle the relevant score

Sr. No	CRITERIA	1	SC	CORE		
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	44	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	З	2	1

TOTAL SCORE 45 OUT OF 50



Signature of student



Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

laka. CR.

22

080

Please circle the relevant score

Sr. No	CRITERIA		S	CORE		
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 4-6 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



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

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

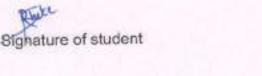
NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score

Sr. No	CRITERIA		S	CORE		
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	





W. Narayar

Date: 21-4-22

0 963

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

= 25070040 Email: msmineupougnan.com ; web site: msmineus.

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

malaka Spice

Fd B control

Shirstotna Kadam

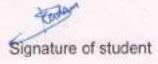
Date: 21-4-22

201934

Please circle the relevant score

Sr. No	CRITERIA		SC	ORE		
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 4	3	2	1
7	Answered the doubts or queries of the students	5	4	3	2	1
8	Time management	5	44	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





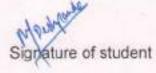


Student feedback on wor	kshop	/demonstration/lecture
NAME OF ORGANISATION	2	Malaka Speice
NAME OF THE RESOURCE PERSON	ī	Mr. Naleyan
NAME OF THE EVENT		F&B Control
NAME OF STUDENT	4	madhar Dechyande
ENROLLMENT NO (INST.)		201917

Please circle the relevant score

Sr. No	CRITERIA		S	CORE		
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	T
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	
В	Time management	5 /	4	3	2	1
9	Would you recommend the instructor for other class	5	4	3	2	
10	How do you rate the class overall?	5	4	3	2	







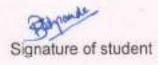
MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16. 25676640 Email: <u>msihmettpo@gmail.com</u>, web site: <u>msihmetrs.in</u>

Student feedback on wor	kshop	Date: 21-4-22
NAME OF ORGANISATION	:	Malaka Spice
NAME OF THE RESOURCE PERSON	ł	Mr. Narayon
NAME OF THE EVENT		pa Fills Control
NAME OF STUDENT	÷	Sakoshi Deshpande
ENROLLMENT NO (INST.)	4	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				
8	Time management	5	4	3	2				
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 96. OUT OF 50





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Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Malaka Apice Menanar Contra

Date: 21-4-22

Please circle the relevant score

Sr. No	CRITERIA		SC	ORE		
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

Signature of student





		Date: 21-4 - 22
Student feedback on world	kshop	/demonstration/lecture
GANISATION	4	malaka Spice
RESOURCE PERSON		Mar Nagrayan

ontra

Dimbag

NAME OF THE RESOURCE PER

NAME OF THE EVENT

NAME OF ORGANISA

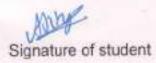
NAME OF STUDENT

ENROLLMENT NO (INST.)

201919

Please circle the relevant score

Sr. No	CRITERIA		S	CORE		
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 v	. 3	2	1
6	Presented the subject clearly and systematically	5 🗸	74	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





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

COKTAIL DEMONSTRATION 2023

Type of the Event : Demonstration

Date of the Event : 06/05/2023

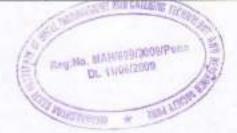
Conducted by : Mr Shreyas Gugale, Flairology

Objectives:

1011 4181

- 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 : MSIH Event Coordinator	M/s Anahita Manna	3		
Topic Covered : Cock	tails			
Venue	Quantity Training Kitchen	Time / Dura	tion 11:30am-01:30pm	
Total Number of Participants	Students	Faculty	Non-Teaching	
65	62	2	1	
	Step behind the b Gugale & Mr. Ro demonstration was making to the atter guide the students From classic cock various mixing sty signature drinks. making technique understanding of h them insights into	ar and experience hit Awte from the organized to impain indees by the said of about the intricacion tails to innovative ites and even got This included a di- s and processes, now to execute the	tents at MSIHMCT got the opport to the art of mixology with Mr. S Flairology Bar School & Event the knowledge about the basics of c experts in the field, who were pre- es of the art form. The creations, our students got tra- to try their hand at making the etailed explanation of various c and students were given a p m. The immersive experience als portunities available in the bar	hreya: s. The ocktail sent tr ined in ir own ocktail ractica
	Cheers to a memo Type of Learning Ou	Construction of the second	and the second	tending
Contextualization of	Cheers to a memo Type of Learning Ou	tcome (Tick the ap	and the second	tending
Contextualization of Knowledge	Cheers to a memo	tcome (Tick the ap	propriate option)	tending
Contextualization of Knowledge	Cheers to a memo Type of Learning Ou Praxis and	tcome (Tick the ap Critical Rese	propriate option)	tendin



Mapping of the event with PO and CO			1				Pro	gram	Outo	ome				
Subject Code	Subject Name	Course Outcome	P1	P2	P3	P4	P5	P6	P7	P	P9	P 10	P	P
C 402	Food a Beverage	ind Service		1		~					1	10	1	12

Enclosures:

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

- 1 ٩.

Anahita Manna Name and Sign of Event Coordinator

Dr. Seema Zagade FRicipal CTPAL (SHATOT) Maharashma Stele Institute of Hotel Management & Cetering Technology Shivokagar, Pane-411016.





MAHARASHTRA STATE INSTITUTE OF BOTEL 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, Babirat Patil Chowle, Shivajinagar, Pane-16. 2 - 25676640 Email: msibmetrsoffice@gmail.com, web site: msibmetrs.in

REF: MSIHMCT/UG-PG/SS/2023/348 Date 03 05 2023

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event : COCKTAL DEMO

Programme : BHMCT / MHMCT

Types of Function:

Day: SATURDAY

Date of Event: 06 05 102.3

Time: 11:30 am - 01:30pm

1ts

Year

Year:

Meeting

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

2º7 Final

Guest Profile / Name & Designation / Organization; FLAIR O LOGY : MR SHREYAS GUGLE

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

Venue:

Classroom

Zaffran Conference Iris.

Assembly Hall . Board Room . Principal Office

Sr. No. of SCA Registrar 121

FOOD & BEVERAGE DEPARTMENT:

Meal	Time		A Francisco and	Affilia branco	AFRA - L	Faculty	
	1.118	Pax	Venue	Kitchen	Food Prod.	Service	Staff
Breakfast					X Z		12
Tea							
Lunch					100		
PMT							
Takeaways	1160	04	QTK	Pooja · Bs	Statistical and Extra-		



ROOM DIVISION FACULTY INCHARGE :

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

V

STUDENT IN CHARGE:

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

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Mr. S. Rayarikar	m	13.	Ms. N. Dimble	(ND)
2.	Mr. V. Sarup	701	14.	Ms, S. Mantri	AM
3,	Dr. V. Kadam	01	15.	Ms. U. Toke	UBH
4.	Mr. D. Joshi	MS	16.	Mr. S. Jagade	At
5.	Mr. A. Manolkar	Wasell	17.	Mr. D. Ishte	and
6.	Mr. C. Sahasrabudhe	mr.	18.	Mr. P. Padvekar	R
7.	Ms. S. Paranjpe	app	19.	Mr. S. Deshmukh	Doronal
8,	Mr. D. Janvekar	text	20.	Mr. S. Bedse	S. Later
9.	Ms. P. Pawar	Rox	21.	Mr. V. Kaware	-
10.	Ms. A. Manna	Just	22.	Ms. Aarti Babar	
11,	Mr. R. Gade		22.	Ms. Varsha Rathod	
12.	Ms. D. Marne	Alle	23.		

Social Media updated on _____ Principal 3/5/28-

Signature

A. C

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Reg.No. HOWESSINGSIP und Dr. VUDbi2009

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



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

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REF: MSIHMCTRS/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 MSIHMCT 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 (8HMCT) Meharashtry Stite Institute of Hotel Managament & Catering Technology Shive@wagar, Pune-411016.



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

ATTENDANCE SHEET

Roll no.	Student Name	Status
202101	Agrawal Harsh	P
202102	Ahiwale Yash	Р
202106	02106 Barshikar Aman	
202107	Belhekar Aditi	P
202109	Bhosale Yugandhara	Р
202112	Borade Sudhanshu	Р
202113	Chaudhari Parag	P
202114	Chaudhari Sujeet	Р
202115	Chaudhari Swapnil	Р
202117	Chendke Ojas	P
202119	Dalvi Atharva	P
202120	Dengavekar Aditya	Р
202121	Deoghatole Shantanu	P
202127	Dhage Varun	P
202128	Dhede Manasi	P
202129	Dhumal Anand	P
202130	Dhumal Utkarsha	P
202131	Dimber Shreya	Р
202133	Durgule Rohan	P
	Edke Shweta	P
202135	Falak Dipti	P
202136	Gaikwad Arnav	P
202139	Gawade Aditya	P
	Gedam Pranali	Р
	Ghodake Nimai	P
And the second	Gole Rudra	Р
11.00	Gore Manali	Р
	Gunjal Jay	Р
	Kadam Atharva	Р
And the second s	Kamble Yash	P
	Kamik Radhika	P



Roll no.	Student Name	Status
202155	Kasbe Harshada	Р
202156	Kataria Shruti	P
202157	202157 Kendurkar Tejas	
S775 320	Khade Samrudhi	P
202159	Kharade Tanaya	P
202160	Khatkhate Atharv	Ρ
202161	Khetre Samiksha	P
202162	Kirve Kaushal	P
202163	Koli Abhishek	Р
202165	Kulkarni Moksh	P
202173	Mane Niranjan	Р
202174	Mane Siddesh	Р
202180	More Soham	P
202183	Nanakshahi Drishti	P
202184	Navale Pritesh	P
202185	Nemade Vinit	P
202186	Neware Roshni	Р
202187	Nikam Prathamesh	Р
202196	Pawar Adwait	P
2021106	Ruparel Parth	P
	Sadanshiv Abhishek	Р
2021108	Sangle Shubham	P
2021109	Santar Sanket	Р
2021114	Shelkande Shreyash	р
2000	Shelke Prathmesh	P
2021116	Shenolikar Prutha	Ρ
2021117	Shete Varun	Р
2021119) Shinde Sanyukta	P
) Shinde Siddharth	Р
	Siddha Surbhi	P
	Untwale Rishabh	P





PRINCIPAL (BHNCT) Mahanoshira Scale Ionitiste of Hotel Management & Crusting Technology Shivaunage, Puse-411016

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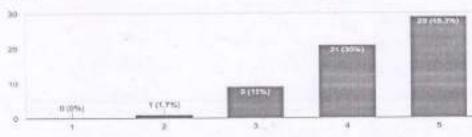
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25676640 Email: msihmetrsoffice@gmail.com , web site: msihmetrs.in

FEEDBACK ANALYSIS

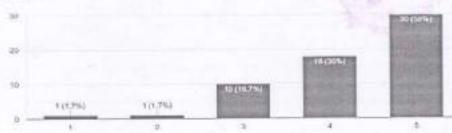
Cocktail Demo 2023

UT1 118 4141

How will you rate the session? 60 wepanes



On a scale from 1 to 5, how informative was the lecture? 62 associat



Was the session relatable to the syllabus laught?





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.

@ Ves

10 No.

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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: Sta Event Coordinator	and the second se	the second state of the se	Ms. Pooja Pawar								
Venue	601 class	vianoikar	Time / Duration				01 hour			_	-
Total Number of	Students		1. 1.0.0.0.0.e.s.W.IDerstans/adeloaderst0.0.			Non-Teaching		a	-		
Participants	Students	Students		Faculty			Non-reaching		9		
60	55		03				02	_	_		
Event Details	The session	n was cov	ered u	nder	start up	o an	d ini	nova	ation	cell	
Туре	of Learning O	utcome (7	Tick the	e app	ropriat	е ор	tion)			
Contextualization of Knowledge	Praxis and technique	Praxis and Critica		R	esearc	h		Soft	Skill	S	
1											
Learning Outcome	chocolate in entrepreneu Students w	ndustry, ir urial oppo ere able t	ncludin ortunitie o unde	g its g is. irstan	growth	tren colat	ids, e pr	and odu	ction		
Loanning Calobinio	chocolate in entrepreneu	ndustry, ir urial oppo ere able t including enabling t also awar	ncludin ortunitie o unde tempo them to re with	g its g erstan ering, o crea challe	d choc mould ate high enges	tren colat ling, n-qu suci	e pr enr ality n as	oduo obin chc con	ction ig, ar ocola npeti	nd tes.	-
Mapping of the	chocolate in entrepreneu Students we techniques, flavouring, They were supply chai	ndustry, in urial oppo ere able t including enabling t also awar n issues,	ncludin ortunitie o unde tempo them to re with	g its g es. erstan ering, o crea chall hangii	d choc mould ate high enges	tren colat ling, n-qu such such	e pr enr ality n as ier ti	and odui obin chc con rend	ction ng, ar ocola npeti Is.	nd tes.	
	chocolate in entrepreneu Students we techniques, flavouring, They were supply chai	ndustry, in urial oppo ere able t including enabling t also awar n issues,	ncludin ortunitie o unde tempo them to re with	g its g es. erstan ering, o crea chall hangii	growth d choc mould ate high enges ng con	tren colat ling, n-qu such such	e pr enr ality n as ier ti	and odui obin chc con rend	ction ng, ar ocola npeti Is.	nd tes.	P 12

Enclosures:

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

Name and Sign of Event Coordinator



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





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16. 25676640 Email: msihmctrsoffice@gmail.com, web site: msihmctrs.in

> REF: MSIHMCT/UG-PG/SS/2022/ 1328 Date: 06 12 22

0011-1-

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event : A	talk session			Date of Event: 09/12/22
Programme : BHMCT	/MHMCT Year	: 1+120	F/ 2rd / Final	Day: FRIDAY
		Year		Time: 4:15 +0 5 : 1.
Types of Function:	Meeting	 Interview 	• Guest lectu	ire • Workshop
	Seminar	• Visit	Others (Ple	ease Specify) -
Guest Profile / Name:	MR. MANDA	R BHOS	LAIG	
Faculty Coordinating:	M . PAHBA	8 P00.	JA, P.	
Venue: • Classroo		2000 - 1997-19 1997-19	iffran • Co ncipal Office	onference
Assembly Sr. No. of SCA Registr	,		noipar onnoo	

FOOD & BEVERAGE DEPARTMENT:

		T		CUSED.		Faculty	
Meal	Time	Pax	Venue	Kitchen	Food Prod.	Service	Sta
Breakfast	-	-		-	1	-	-
Теа	4:15				Pooja · Prok		saly
Lunch	-	-	-	-	7	-	-
PMT		+	5	e		-	-
Takeaways		-	+	OTH MAMABEMI	NT MIN CATER/INA	-	-

Reg.No. MAH/699/2009/Pune Dt. 11/05/2009 INES ABES

ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen:

Nos.

Faculty In-charge:

Flower Arrangement:

Camera : T 1 awal

Itawa

Special Instruction:

STUDENT IN CHARGE:

Food Production:

Sa

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	1507	14.	Ms. S. Mantri	Am
2.	Mr. V. Sarup		15.	Ms. U. Toke	UTAS
3.	Dr. V. Kadam		16.	Mr. S. Jagade	A
4.	Mr. D. Joshi	M	17.	Mr. D. Ishte	Thor
5.	Mr. A. Manolkar	Dough	18.	Mr. P. Padvekar	R
6.	Mr. C. Sahasrabudhe	ar	19.	Mr. S. Deshmukh	Should
7.	Ms. S. Paranjpe	COP	20.	Mr. V. Kaware	Vhente
8.	Mr. D. Janvekar	Got	21.	Ms. S. Deokar	-
9.	Ms. P. Pawar	Voit	22,	Mr. S. Rathod	9-
10.	Ms. A. Manna	traction	23.	Ms. Surekha R.	25201
11.	Mr. R. Gade	12	24.	Ms. K. Pawar	कविला
12.	Ms. D. Marne	Om	25.	Mr. S. Bedse	Shelly
13.	Ms. N. Dimble	æ			

Stute of Moring Technology



A Tell Cossien on

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

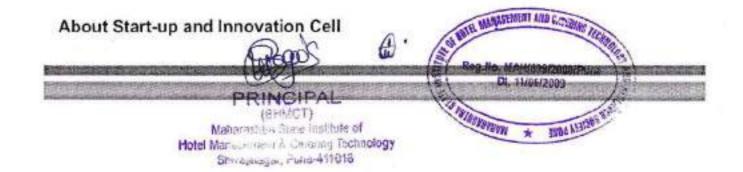


Organised by Start-up and Innovation Cell of Maharashtra State Institute of Hotel Management and Catering Technology (MSIHMCT), Pune

About Institute:

2

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.



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, Startup 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.



(BHMCT) Maharashtra State Institute of Hotel Management & Catering Technology Shivemagar, Pupe-411018



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



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

(UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16. 25676640 Email: msihmcttpo@gmail.com , web site: msihmctrs.in

REF: MSIHMCTRS/BHMCT/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. II

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 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,

O(C Dr. Seema Zagade I/C. Pripring CIPAL (BHMCT) Hotel Management & Catering Technology Shivajinagar, Pune-411016

PRINCIPAL (BHMCT) Maharastina State Institute of Hotel Manaconexit & Catering Technology Showing Qar, Pone-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 <<u>mandarbhosle05@gmail.com</u>> Date: ue, 6 Dec 2022 at 13:43 Subject: Re: Invitation as a Guest speaker To: Startup and Innovation Cell SIC <<u>startup@mshmctrs.in</u>> 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!	A PAID MANUSCHERT NEW & CTERRY THERE
Regards,	(Baggor a-	Reg.No. MAH/699/2008/Purse
Team M.S.I.H.M.C.T.	PRINCIPAN	Dt. 11/06/2009
Start Up and Innovation	on Cetterrana State Institute of lotel Ma	DOY HUMPHINE + HALLING
Mr. Abhay Manolkar	+91-7249014701+M89Po	- O/ H 3288

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, BahiratPatilChowk, Shivajinagar, Pune - 16. 25676640 Email: msihmettpo@gmail.com , web site:msihmetrs.in

Date 09 December 2022

Attendance for : Chocolate expert as an entrepreneur.

Class

: Final Year BHMCT

Sr. No. Roll No. Student Name		Attendence	Remark	
1.	201903	903 BarkadeRitika Sanjay P		
2.	201904	BethariaArchishaNilesh	P	
3.	201906	BhagwatArya Nikhil	P	
4.	201908	BhosaleSaloni Ramesh	P	
5.	201909	BorkarOmkarAnkush	P	
6.	201910	BorseShruti Mahesh	P	
7.	201911	ChavanRajeshwariUmesh	P	
8.	201912	ChavanSakshiGorakhnath	P	
9.	201914	ChikodikarTanmayVaibhav	P	
10.	201916	DalviKetan Sanjay	P	
11.	201918	DeshpandeSakshiVithalrao	P	
12.	201919	DimbarAdityaSudam	P	
13.	201920	Gaikwad Joel Ratan	P	
14.	201921	GaikwadRasika Suresh	P	
15.	201924	GuravPrajyotPradip	P	
16.	201925	HadkeShlok Ganesh	P	
17.	201926	Heera Max Ajitpal	P	
18.	201929	Jadhav Prasad Suresh	P	
19.	201930	JadhavRoshni Mohan	P	
20.	201931	Jog NandiniNilesh	P	
21.	201932	KadamManaswiniMilind	P	
22.	201933	KadamMrunaliniMilind	P	
23.	201934	KadamShivratnaShriniyas	P	





Hotel Management & Catering Technology Shivaiinagar, Pune-411018



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	NaikPaumimaSantosh	P			
35.	201949	NaikShubhamMilind	P			
36.	201952	PardeshiAtharvJaideep	P			
37,	201953	PatrudkarVishvajeetSuryakant	P			
38.	201954	PawarShripadDevdatt				
39.	201955	PhadShivprasadBalaji	the second se			
40.	201956	PhadtareVedantSantosh	hadtareVedantSantosh P			
41.	201958	RaskarNishigandhaChandrakant	askarNishigandhaChandrakant 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	BadyalManishaJagdish	P			
51.	201970	DhavaleVineetSanjiv	P			
52.	201971	KhiridAbhishekkumar Ashok	P			
53.	2021143	Gautam Shinde	P	SYBHMC		
54.	2021125	Tanmayee Sutar	P	SYBHMC		
55.	2021102	Mitra Rao	P	SYBHMC		

Signature of the faculty

atual

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PRINCIPAL (SHMCT) 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: <u>msihmettpo@gmail.com</u>, web site: <u>msihmetrs.in</u>

Industry expert/ Guest lecture/Demonstrator feedback

NAME OF HOTEL/ ORGANISATION

NAME OF THE FACILITATOR

DESIGNATION

Date 9 12 22 CACAO SOLUTIONS Mandar Bhosale Entropy neurship

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	*	3	2	1				
3 Students were aware of practical and operational knowledge and skills of the topic		5	4	3	2	1				
4	the second s		4 0	<u>^ 3</u>	2	1				
5	Showed dynamism and enthusiasm		e	. 3	2	1				
3 Questioning frequently related to the topic		5	4	2	2	1				
7	Able to understand the content delivered		4	3	•2	1				
8	How do you rate the class overall?	5	4	3	2	1				

Signature of facilitator

PRINCIPAI (SHMCT) Maharastina State Institute of

Hotel Management 3 Chiering 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.

2 - 25676640 Email: msihmettpo@gmail.com , web site: msihmetrs.in

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

MSIHNCT, Pune Mr. Mandar Bhosale Session on Chocolate Entrepreneurship Sakshi V. Deshpande

201919

Date:

Please circle the relevant score

Sr. No	. 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	0	3	2	1				
5	Subject matter knowledge/command on subject		4	3	2	1				
6	Presented the subject clearly and systematically		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				
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



thology

fstudent

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



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Date:

Session on Cherdate Entreprenent

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Jantan Shinde

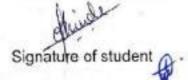
MSIMMCERS

Mr. Mandal Fadhan

Please circle the relevant score

Sr. No	r. No CRITERIA			SCORE								
1	Introduction given of both (self and topic)	3	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		4	3	2	1						
5	Subject matter knowledge/command on subject		4	3	2	1						
6	Presented the subject clearly and systematically		4	3	2	1						
7	Answered the doubts or queries of the students	(5)	4	3	2	1						
8	Time management		4	3	2	1						
9	Would you recommend the instructor for other class		4	3	2	1						
10	How do you rate the class overall?	5	(4)	3	2 -	1						

TOTAL SCORE -98- OUT OF 50





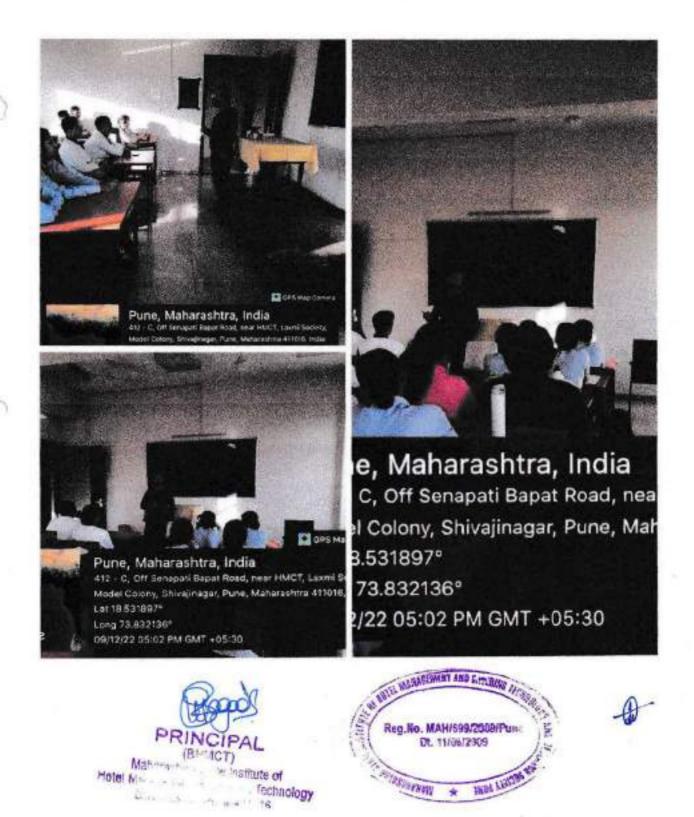


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MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.MunshiMarg, BahiratPatil Chowk, Shivajinagar, Pune – 16. 25676640 Email: msihmetrsoffice@gmail.com , web site: msihmetrs.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.





 MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE
 MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16.
 25676640 Email: msihmctrsoffice@gmail.com, web site: msihmctrs.in

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 Ma	nolk	ar	Ms. Pooja Pawar										
Venue	SPPU			Tim	e / C	Dura	atior	۱	1	day	y			
Total Number of	Students			Fac	ulty				Ν	lon-	Teac	hing		
Participants														
07	02			03					0	2				
Event Details	The session w	was c	ove	ered	und	er s	tart	up	and	inn	ovati	on ce	ell	
Туре	of Learning Out	come	e (T	ick tł	ne a	ppro	opri	ate	opti	on)				
Contextualization	Praxis and	Criti	ical			Re	sea	rch		S	Soft S	Skills		
of Knowledge	technique	Thir	nkin	g										
		\checkmark												
Learning Outcome The students we work efficiently u The students we unique and com			der e ab	pres le to	sure thin	e. Ik in	nov	ativ				-		
Mapping of the event with PO and CO					F	Proę	grar	n O	utc	om	9			
Start up and innovation activity			P 2	3	P 4 √	P 5	P 6	P 7	P 8 √	P 9	P 10	P 11	P 12	
Reg.No. MAH/699/2009/Pune Dt. 11/06/2009														

Enclosures:

- Notice
- Poster / Brochure ÷
- Correspondence trail .

about ABHAN .M

Name and Sign of Event Coordinator



Dr. Seema Zagade

PriPRINCIPAL (BHMCT) Maharashtra State Institute of Hotel Management & Security Technology Shivestees, Prose-411/118





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 & 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.
- 3) Pure Sciences
- 5) Engineering & Technology

Levels of Participation

I) Undergraduate Level (UG) III) Post PG level (M. Phil /PhD) (PPG)

Eligibility Criteria

alon

II) Post Graduate level (PG) IV) Teachers' level (TH)

2) Commerce, Management & Law

6) Medicine & Pharmacy.

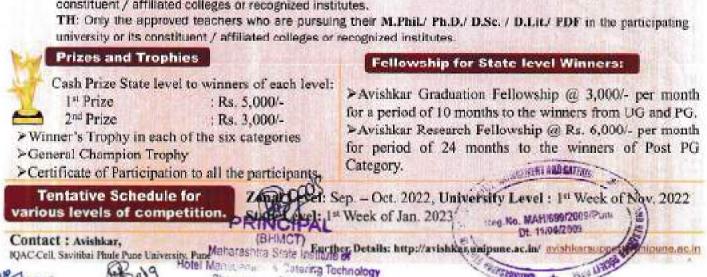
4) Agriculture and Animal Husbandry

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UC : 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.



Sheetenade, Puse-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 - HMCT) 412 - C, K.M.Munshi Marg, Shivajinagar, Pune - 16.

25676640 Email: msihmetrsoffice@gmail.com, web site: msihmetrs.in

REF: MSIHMCTRS/UG-PG//2022/9.30

Date: 27.09.2022

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

Respected Sir,

Greetings from MSIHMCT!!!

As per the mail dated 01/09/022 by SPPU regarding Avishkar 2022, team MSIHMCT made awareness of the competition among the students. Following students participated for the competition at institute level and the institute suggests the same students to further participate at SPPU Avishkar 2022 competition.

Names of the students

- 1. Nimai Sanjay Ghodake
- 2. Vaishnavi Prashant Deshpande

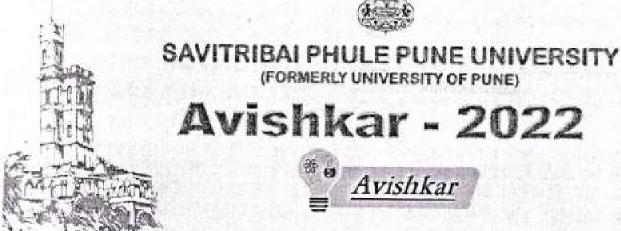
Please find the following attachment.

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

For your further perusal.







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 & 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.
- 3) Pure Sciences
- 5) Engineering & Technology

Levels of Participation

I) Undergraduate Level (UG) III) Post PG level (M. Phil /PhD) (PPG)

Eligibility Criteria

16/6/299

Wester

II) Post Graduate level (PG) IV) Teachers' level (TH)

2) Commerce, Management & Law

6) Medicine & Pharmacy,

Agriculture and Animal Husbandry

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

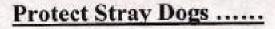
constituent / affiliated colleges or recognized insti	Ph.D./ D.Sc. / D.Lit./ PDF in the participating university or its tutes. ng their M.Phil./ Ph.D./ D.Sc. / D.Lit./ PDF in the participating
Prizes and Trophies	Followship for State level Winners:
Cash Prize State level to winners of each level: 1 st 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.	 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
	POCK 2022, University Level : 1s Week of Nov. 2022 Week of Jan. 2023
Contact : Avishkar, NAC Cell, Savitibal Phale Pune University, Pane	her Details: http://agishkar.unipuse.ge.in/ arahkarsupport and me.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





湖谷

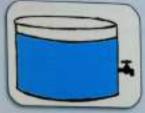
Should We Throw Away Drinking Water?

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 Honwe away in restaurants?

> Yes Nimal, I have an Idea Just a very simple system a restaurant can follow!

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



e

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.

PRINCIPA

- 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 2600

stitute of

Hay Technology

Dt. TSIGE/2009

Matha Hobel Mar

Made By-Nimus Ghoduke SY8HMCT Class 1



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: <u>msihmetrsoffice@gmail.com</u>, website: <u>msihmetrs.in</u>

Deepawali Delights 2022

Type of the Event: Entrepreneurship development Activity

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

Objectives:

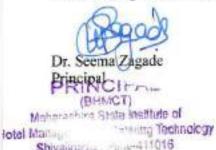
- To help students understand the upcoming trends and applying fusion in food products from bakery and their market demands.
- To encourage innovation and creativity among the students.
- To train the students for all the documentation required for the analysis of accounts.

Organised By: Entrepreneurship development cell Event Coordinator Mr. Chintamani S. Venue Bakery Time / Duration 07 days Total Number of Students Non-Teaching Faculty Participants 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 Praxis and Critical Research Soft Skills Knowledge technique Thinking 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 P P P P P P P P P P Р 12 1 2 3 4 5 6 7 8 9 10 11 Entrepreneurship Development Activity 1

Enclosures:

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

Name and Sign of Event Coordinator



ALL ALL AND GATELING UNG MAH SSST2009PURE Dit 11/06/2005 Peak 10(%)

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(UG & PG - Degree Programme)

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

25676640 Email: msihmetrsoffice@gmail.com, website: msihmetrs.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	Р	Р	P	Р	P	Р	р
2.	. Final year BHMCT Irawati Sathye		Р	Р	Р	р	р	P	P
3.	Final year BHMCT	Nandini Jog	P	Р	P	р	Р	Р	P
4.	Final year BHMCT	Nishigandha Raskar	Р	Р	P	р	P	P	P
5.	SYBHMCT	Aditya Gawade	P	Р	P	Р	P	Р	P
6.	SYBHMCT	Swapnil Chaudhari	P	Р	P	Р	P	Р	P
7.	SYBHMCT	Swaraj Bhosale	P	P	P	Р	р	Р	P
8.	SYBHMCT	Yash Katti	P	Р	Р	Р	Р	Р	р
9.	SYBHMCT	Radhika Karnik	P	Р	P	P	P	Р	P
10.	SYBHMCT	Swapna Kulkarni	Р	Р	P	P	P	Р	P
11.	SYBHMCT	Manasi Dhede	Р	Р	P	Р	р	Р	Р
12.	SYBHMCT	Ojas Lachke	Р	Р	P	P	Р	P	Р
13.	SYBHMCT	Nandini Patange	P	Р	Р	P	P	Р	р
14.	SYBHMCT	Siddhi Jagtap	р	Р	P	Р	Р	P	P
15.	SYBHMCT	Samruddhi Khade	Р	P	P	Р	P	Р	P
16.	SYBHMCT	Tanmayee Sutar	Р	Р	Р	Р	P	Р	P
17.	SYBHMCT	Shruti Kataria	Р	Р	Р	Р	P	Р	P
18.	SYBHMCT	Siddharth Shinde	P	Р	Р	Р	Р	Р	P
19.	SYBHMCT	Yugandhara Bhosale Patil	Р	р	P	Р	Р	P	P
20.	SYBHMCT	Tejasvi Tavdare	p	P	P	р	Р	P	P

Signature of the Faculty-Incharge





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Deepawali

20216

Date: 14/10/22

Delight

Desperied P-

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

YEAR OF THE EVENT

NAME OF STUDENT

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	з	2	1			
4.	Time Management	5	+	3	2	1			
5.	5. Contribution of activity towards learning new skills		4	3	2	1			
6,	Practical Applicability	5	A	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

La cata de la compañía

-0.No XIAH1899 2009/Punk

Signature of Student

Deepowell Delights



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2022-

Date: 14/10(23)

Deepawali Delights

Tramate source

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

YEAR OF THE EVENT

NAME OF STUDENT

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	11			

Learning Outcome: Time Management, product management

TOTAL SCORE -47 OUT OF 50

Inaug ti Signature of Student

NUMBER OF THE PARENTS Red No. MAH/689/2005/Puzo Dt. 11/06/2000



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Deppawali

2022

Athazua

Date: 14/10/22

Delight

Salunkhe

Despaweli

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

YEAR OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE							
1.	Effectiveness of teamwork	15	4	3	2	1			
2.	Adequacy of resources	5	4	3	2	1			
З.	Clarity of Instructions	5	4	3	2	1			
4.	Time Management	5	4	3	2	1			
5.	5. Contribution of activity towards learning new skills		A	3	2	1			
6.	Practical Applicability		4	3	2	2			
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	13	2	1			

man agement.

TOTAL SCORE 35. OUT OF 50

Salut Signature of Student

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Date: 14/10/27

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

YEAR OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Deepawali Delights Tannayer Littor

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Please circle the relevant score -

Sr. No.	CRITERIA	SCORE								
1.	Effectiveness of learnwork	\$	4	3	2	1				
2.	Adequacy of resources	5	×	3	2	1				
3.	Clarity of Instructions	5	4	3	2	1				
4.	Time Management	5	x	3	2	1				
5.	Contribution of activity towards learning new skills	5	A	3	2	1				
6.	Practical Applicability	5	4	3	2	1				
7.	Extent to which creativity was promoted	5	4	3	2	T				
8.	Level of autonomy	5	A	3	2	1				
9.	Support of facilitator	25	4	з	2	1				
10.	Overall satisfaction with the activity	5	4	3	2	T				

TOTAL SCORE 46 -- OUT OF 50

IA PHEROPPOLE

Signature of Student

Deepsoon D. Gg W



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2029

Date: 14/10/22

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

YEAR OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Radhika Karnik 202154

Deepawali Deligh

Please circle the relevant score -

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

Learning Outcome:

line managem ent

TOTAL SCORE LC OUT OF 50

NUMBER OF THE PARTY OF THE PART

Reg.No. MANU699/2009/Pune DL 11/05/2009

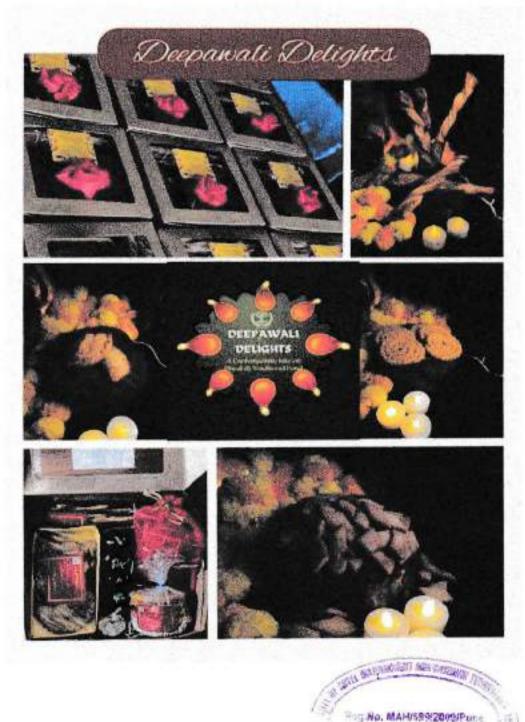
Elcamil.

Signature of Student



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 25676640 Email: msihmetrsoffice@gmail.com, website: msihmetrs.in

Photos of Deepawali Delights

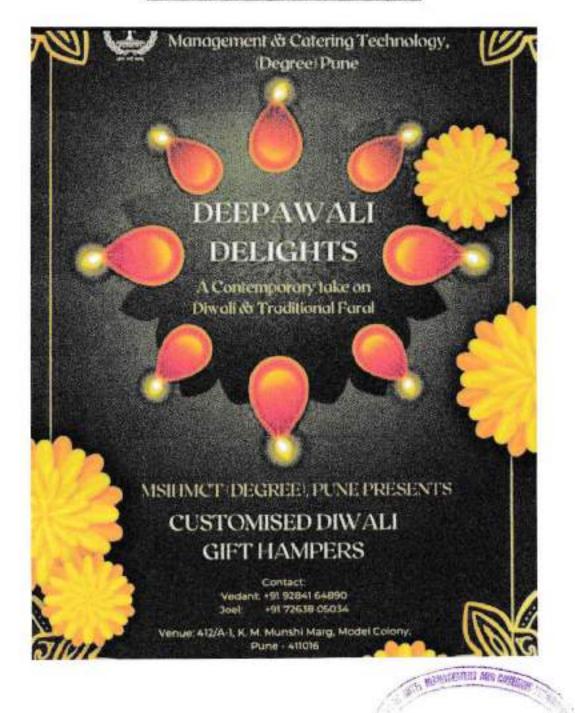


DL 11/06/2005



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Brochure for Deepawali Delights



Dt. 1106/2019/1-1



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.

The second secon

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 : MSI	HMCTRS					
Event Coordinator	Abhay Manolka	ar				
Topic Covered :	·				•	
Preparation	of various breakfas	st prepar	ations.			
 Plate present 	tation of eggs prep	parations				
Venue	MSIHMCT		Time / D	Duration	Fou	ır hour
Total Number of	Students		Faculty		No	n-Teaching
Participants						
79	76		02		01	
Event Details	The study tour	to Hotel	Cocoon	was organized	d for	students
	studying hospi	tality mai	nagemen	t to provide the	em v	vith a first-hand
	experience of t	he luxury	/ hospital	ity industry an	d to	understand the
	standards of se		•	ons maintaine	d by	a star hotel.
Type of Learning Ou	tcome (Tick the a	ppropriat	e option)			
Contextualization	Praxis and	Critical		Research		Soft Skills
of Knowledge	technique	Thinkin	g			
\checkmark						
Learning Outcome	Students learn	ed differe	ent techni	ques for cook	ing e	eggs, such as
	scrambling, fry	ing, and	poaching	, and understa	and t	he differences
	in texture and	flavour th	nat each r	nethod produc	ces.	
	They also learn	ned how	eggs can	be part of a h	ealth	ny and balanced
	breakfast, und	erstandir	ng their ro	le in providing	g ess	ential nutrients
	and energy.					

Mapping CO	of the eve	nt with PO and	Pr	ogra	am (Outo	com	е							Enclosures: • Function
Subject Subject Course		Course Outcome	Р 1	P 2	Р 3	P 4	Р 5	P 6	Р 7	P 8	Р 9	P 10	Р 11	P 12	Prospectus
		CO 02	1	√						an a		(an thai	
Cor	responder	Ce trail										Rg	de		

Attendance Sheet (Wherever applicable)

- 360 Feedback MAH/699/2009/Pane
- Photographs of the event
 - ALASYDYANNA * 3NBA ACTIV

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

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.Murshi Marg, Bahirat Patil Chowle, Shiwajinagar, Prov - 16. 22 - 25676640 Email: mithroctrsoffice@gmail.com, web site: mithroctrs.in

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

Date: 14 MAY. 2023.

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event : Each. COOKERY	Date of Event: 22 MAY 202
Programme: BHMCT/MHMCT Year: (1)2"/3"/Final	28 MAY 6023 Day
Year	Time: 10; am do 1 pm .
Types of Function: • Meeting • Interview • Guest lectu	ure • Workshop
Seminar Visit Others (Ple	ease Specify) -
Guest Profile / Name & CREF AT COURTYARD MERZO Designation / Organization;	were .
Faculty In - Charge: : ABHAY. M , & OHETAH.G.	
Venue: • Classroom • Iris • Zalfran • Co	onference
Assembly Hall Board Room Principal Office	stk.

Sr. No. of SCA Registrar 1 184

FOOD & BEVERAGE DEPARTMENT:

Maria	Hanna -	Day	Manutin	Kitchen	Faculty		
Meal	Time	Pax	Venue	raterien	Food Prod.	Service	Staff
Breakfast							
Tea		3					
Lunch							
PMT							
Takeaways					ALL DARFALLET A		



ROOM DIVISION FACULTY INCHARGE :

Venue and Set up	the second s
Linen	*
Flower Arrangement	
Function Board	
Escorting	in a state of the
Social Media In charge	1
Photography	: Anomata - teachpart e . S.
Media update after event -	Face Book Instagram
STUDENT IN CHARGE:	
Food Production	: Abliject . 19. S. Avush 2.
Food & Beverage Service	
Rooms Division	
Social Media / Media	: Attawa D. & Piyach, P.

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Mr. S. Rayarikar	m	- 13.	Ms. N. Dimble	ap-
2	Mr. V. Sarup	~	- 14.	Ms. S. Mantri	the
3.	Dr. V. Kadam	(9)	15.	Ms. U. Toke	VIDA
4.	Mr. D. Joshi	The	16.	Mr. S. Jagade	BA
5.	Mr. A. Manolkar	Adriell	17.	Mr. D. Ishte	SUCHE
6.	Mr. C. Sahasrabudhe	M	18	Mr. P. Padvekar	-te
7.	Ms. S. Paranjpe	B	19.	Mr. S. Deshmukh	Simula
8.	Mr. D. Janvekar	GH	20.	Mr. S. Bedse	S. Bedse
9	Ms. P. Pawar	Rol	21.	MrV. Kaware	-
10.	Ms. A. Manna	12	22	Ms. Aarti Babar	Hunti'
11,	Mr. R. Gade	12	.22.	Ms. Varsha Rathod	Vais ha
12.	Ms. D. Marne	am	23.		

Principal 18 5 23

Maharashita State Institute of Hotel Management & Catering Technology Shivatinagat, Pane 411016





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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 22rd 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 0/6 I/c. Principal NCIPAL ADAOL (BHMCT) nhareshins State Institute of ter Management & Critering Technology Shiventanst, Pune-411016



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Demonstration Egg Cookery

Class FYBHMCT

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

(BHMCT) Maharashira State Institute of Hotel Mahagoment & Calenceg Technology Shivalinagar, Puna-411016

PRINCIPAL



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

ABHAH. M. Signature of the Faculty

AS INTEL MANAGEMENT AND CATHORN PRINCIPAL (BHMCT) Maharashtra State Institute of Hotel Manaprimeri & Contrary Technology Shavamagas, Parape 11016 Reg.No. MAN/699/2009/Pune Dt. 11/06/2009 CLIPTION .

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Demonstration Egg Cookery

Class

FYBHMCT

Ľ.	202247	Mahajan Arpan	P
2	202248	Makasare Shaimali	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	Ь
8.	202254	Ochani Sid	Р
9.	202255	Pardhe Raj	Р
10.	202256	Patel Aditya	р
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	Rajemane Harshal	P
17,	202263	Rathod Karan	P
18.	202264	Sahare Mahesh	Р
19,	202265	Sahare Pandurang	P
20.	202266	Saloni	P
21.	202267	Samgir 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	Р
27,	202273	Shinde Riddhi	Р
28.	202274	Shirke Pranav	P
29.	202275	Shivsharan Ketki	Р
30.	202276	Shujjat Ali	P



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

Hanell Signature of the faculty





PRINCIPAL (BHMCT) Maharashtra State Institute of Motel Management & Calendal Technology of Shivganesed, marged right



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: <u>msihmettpo@gmail.com</u>, web site:<u>msihmetrs.in</u>

Tourlyard by Marriel

Egg Dand

Vash Josh

kalakushra

Date: 22 & 23 May 23

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE /

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score

CRITERIA		1	SCORE		
Introduction given of both (self and topic)	(5)	4	3	2	1
Content delivery of the resource person	6	4	3	2	1
Encourage students to ask questions	5	۲	3	2	1
Was there any element of creativity	5	4	3	2	1
Subject matter knowledge/command on subject	5	(4)	3	2	1
Presented the subject clearly and systematically	5	4	3	3	1
Answered the doubts or queries of the students	3	4	3	2	1
Time management	6	4	3	2	1
Would you recommend the instructor for other class	5	٢	3	2	1
How do you rate the class overall?	5	4	3	2	1
	Introduction given of both (self and topic) Content delivery of the resource person Encourage students to ask questions Was there any element of creativity Subject matter knowledge/command on subject Presented the subject clearly and systematically Answered the doubts or queries of the students Time management Would you recommend the instructor for other class	Introduction given of both (self and topic)(5)Content delivery of the resource person(5)Encourage students to ask questions5Was there any element of creativity5Subject matter knowledge/command on subject5Presented the subject clearly and systematically5Answered the doubts or queries of the students(5)Time management(5)Would you recommend the instructor for other class5	Introduction given of both (self and topic)(5)4Content delivery of the resource person(5)4Encourage students to ask questions5(9)Was there any element of creativity54Subject matter knowledge/command on subject5(4)Presented the subject clearly and systematically54Answered the doubts or queries of the students(5)4Time management(6)4Would you recommend the instructor for other class5(4)	Introduction given of both (self and topic)Image: Content delivery of the resource personImage: Content delivery of the resource person </td <td>Introduction given of both (self and topic)(5)432Content delivery of the resource person(5)432Encourage students to ask questions5(4)32Was there any element of creativity54(3)2Subject matter knowledge/command on subject5(4)32Presented the subject clearly and systematically5432Time management(5)432Would you recommend the instructor for other class5(4)32</td>	Introduction given of both (self and topic)(5)432Content delivery of the resource person(5)432Encourage students to ask questions5(4)32Was there any element of creativity54(3)2Subject matter knowledge/command on subject5(4)32Presented the subject clearly and systematically5432Time management(5)432Would you recommend the instructor for other class5(4)32

TOTAL SCORE 40 OUT OF 50

Signature of Student



(BHMCT) Maharashira Stale Institute of Hotal Manaperne II 4. Calering Technolog Shivainagia, Porte-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: msihmettpo@email.com , web site:msihmetrs.in

Date: 22 \$23 May 23

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE /

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON :

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score

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lag Demo	_chef	Kala	Krust	ang
	80	9 Dem	00	

Sr. No	CRITERIA	1000	1	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	(1)	3	2	1
4	Was there any element of creativity	(5)	4	3	2	1
5	Subject matter knowledge/command on subject	5	(1)	3	2	1
6	Presented the subject clearly and systematically	٢	4	3	2	1
7	Answered the doubts or queries of the students	5	(4)	3	2	1
8	Time management	(3)	4	3	2	1
9	Would you recommend the instructor for other class	5	۲	3	2	1
10	How do you rate the class overall?	5	4	(3)	2	1

TOTAL SCORE ____OUT OF 50

Signature of Student

IPA1 (BHMCT) Maharashtra State Institute of Hotel Management & Dearry Clightelogy Shiverinagor, Puna-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: <u>msihmettpo@gmail.com</u>, web site;msihmetrs.in

Countrand

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Date: 24823 May 28

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE /

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Aushikesh Lande

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Kalahmahna

Please circle the relevant score

Sr. No	CRITERIA	10		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 29 OUT OF 50

Signature of Student

NUMBRENERS AND RATES Reg.No. MAHM252008/Punz Ot. 11/06/2005 AS IS YEAR 3464.3

Maharashtra State Institute of Hotel Manacement 5 Interims, Technology Shmuomatch, Pune-411018



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C. K.M.Munshi Marg, BahiratPatilChowk, Shivajinagar, Pune – 16. 26-25676640 Email: msihmettpo@gmail.com , web site:msihmetrs.in

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Bhyshan Gore

Kalakrushna

Date: 22223May 23

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON :

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score

Sr. No	CRITERIA		5	CORE		
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
3	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 _32 OUT OF 50

Signature of Student

AANASEMENT AND CATER Reg.No. MAH/639/2009/Pune Dt. 11/06/2009 INTRA STAT 35

PRINCIPAL

(BHMCT) Meharashtra State Institute of Hotel Management & Cutering Technology Shivailangte, Pune-411016



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412 - C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune - 10.
25676640 Email: <u>msihmettpo@gmail.com</u>, web site: <u>msihmetrs.in</u>

Industry expert/ Guest lecture/Demonstrator feedback

NAME OF HOTEL/ ORGANISATION

yand By Harriell

DESIGNATION

Please circle the relevant score

Sr. No	CRITERIA		S	CORE		
1	Students grooming standards and body	5	4	3	2	1
2	Spoke loudly and clearly	15	4	3	2	1
3	Students were aware of practical and operational knowledge and skills of the topic	15	4	3	2	1
4	Students possess knowledge of technological advancement in the industry	15	4	3	2	1
5	Showed dynamism and enthusiasm	5	4	3	2	1
6	Questioning frequently related to the topic	5	A	3	2	1
7	Able to understand the content delivered	5	4	3	2	1
8	How do you rate the class overall?	10	4	3	2	1

Signature of facilitator

NARRASEMENT AND CATERON Reg:No. MAH/E95/2009/Pune DL 11/05/2009 ALLEY YOU YOU 1663

(BHMCT) Maharashtra State Institute of Hotel Mensionmen & Catering Technology Shivaininger, Puna-411016

MAHARASHIRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PLANE MAHARASHIRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pane – 16. 26676640 Email: milmetrooffice@gmail.com, web site: msihmetr.in

Demonstration: Egg Cookery

Class : FYBHMCT







Service community

GUEST LECTURE BY MR KANCHAN CHITNIS

Type of the Event	: Guest Lecture	
and the second second second second	101110000	

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.

a set as 19 inclusion of a set of the set of	IMCTRS, Degree, P			
Event Coordinator	Anahita Manna			
Fopic Covered : Inter		have the second s	and Million (×4.00 0.00
Venue	Assembly Hall	Time / D	uration	11:00am-2:00pm
Fotal Number of Participants	Students	Faculty	100	Non-Teaching
110	103	02	1.1.1	NA.
Event Details	invitation to be Students. The I and interview p Industrial Train Human Resour inspired our stu lessons and an industry deman The session als rounded hospit communication Additionally. Mi including resun showcasing on The highly infor equipped with t careers. Mr. Ch leaving them in	ecture aimed to equi reparation technique ing. Mr. Chitnis, with ce Professional at th idents with his succe ecdotes, providing s ids and career pathy so dove into key soft ality professionals, e , teamwork, problem r. Chitnis offered invi- ne building, effective e's strengths and ex- mative session left of the knowledge and c	peaker for the Si ip the students v es crucial for their his extensive 27 he esteemed Obi- siful journey. He tudents with a bi- vays. skills necessary mphasizing the solving, and cu aluable advice or communication periences. our students enli- confidence needer on resonated de d to excel in their	econd Year BHMCT vith essential soft skills r upcoming 15-week 7-year career as a eroi Group of Hotels, shared invaluable roader perspective of for becoming well- importance of stomer service skills, n interview preparation during interviews, and ghtened and pre- ed to succeed in their eply with the students, r future endeavors
Contextualization of	and the second se	Surgar Luning	The second second	Contening
	technique			
Contextualization of Knowledge	technique	AND ATLY CALIFORNIA TOCALITY		1

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APIS SUBSTRUCT

Learning Outcome	 Gain insights into essential soft skills required for success in the hospitality industry. Understand the significance of communication, teamwork, problem- solving, and customer service skills in becoming well-rounded hospitality professionals. Learn effective interview preparation techniques, including resume building and showcasing one's strengths and experiences. Gain a broader perspective of industry demands and career pathways in the hospitality sector. Pre-equip students with the knowledge and confidence needed to
	succeed in their upcoming 15-week Industrial Training.

Mapping	g of the ev	ent with PO and CO					Pro	ogra	m C)utco	me			
Subject Code	Subject Name	Course Outcome	P1	P2	P3	P4	P5	P6	P7	P 8	P9	P 10	P 11	P 12
C305	sats	kius	1		1	1	/	1	1			1	~	/

Enclosures:

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

ANAHITAMANNA

Name and Sign of Event Coordinator



Dr. Seema Zagade Pripsie NCIPAL

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





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) " 412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16. 25676640 Email: msihmetrsoffice@gmail.com, web site: msihmetrs.in

> REF: MSIHMCT/UG-PG/SS/2022/1249 Date: 14 11 2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of th	e Event :	Gue	ot speak		nchan hitnis	Date of Event:	18/11/2022
Programme	E: BHMC	T/MH	MGT Yea	<u>r</u> : 1"/	2007 310 / Final	Day: Frida	مب
				Yea	r	Time: 11:00	am onware
Types of Fi	unction:		Meeting	· Interview	• Buest lec	ture • Worksho	ip
		• 3	Seminar	• Visit	Others (P	lease Specify) -	
Guest Prof	ile / Name:	Mr	kanch	an Ch	itaic		
Venue:	Classroo		IrisBoard R		Zaffran • C Fincipal Office	Conference	
Sr. No. of S	CA Regist	rar 1	36		Dana L		
FOOD & BE	VERAGE	DEPAR	RTMENT:			full	
Meal	Time	Pax	Venue	Kitche		Faculty	Ci-H
Breakfast	211:000m	01	Principal	ATK	1	d. Service	Staff
Tea	J		office		Sabhastycio		•
·	1200	21	0.11	A		12	2 1

Lunch	1:30pm	01	2affran	ATK	CS	(SP) of	Promod
РМТ					and the	Janpada	
Takeaways	2:50pm	01	Principal	Baking	PP	100-31	



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: Toble Clother Nos. Faculty In-charge: Develor Ford Flower Arrangement: 1 no (Optional)

Camera :

Special Instruction: Camera and memory card to be arranged

STUDENT IN CHARGE: Athonia. S ; Irawati . S, Sakchi . D

Food Production: Athania . S

Food & Beverage Service: Irausati - 5

Accommodation: Salesh D

Any other instruction (For Students)

Tachnology

CIRCULATED TO ALL FACULTY AND STAFF

C N	Name	Sign	S. N.	Name	Sign
S. N. 1.	Mr. S. Rayarikar	ww	14.	Ms. S. Mantri	Sm
2.	Mr. V. Sarup	ra	15,	Ms. U. Toke	THE C
3,	Dr. V. Kadam	AL	16.	Mr. S. Jagade	16F
4.	Mr. D. Joshi	VIS	17.	Mr. D. Ishte	tita
5.	Mr. A. Manolkar	Aniell	18.	Mr. P. Padvekar	R
6.	Mr. C. Sahasrabudhe	12	19.	Mr. S. Deshmukh	Saloned
7.	Ms. S. Paranjpe	att	20.	Mr. V. Kaware	Vouro El
8.	Mr. D. Janvekar	Galade	21.	Ms. S. Deokar	स्मितिग्ति
9.	Ms. P. Pawar	Val	22.	Mr. S. Rathod	~SR
10.	Ms, A. Manna	And	23.	Ms. Surekha R.	A34 (81)
11.	Mr. R. Gade	1.	24.	Ms. K. Pawar	andal
12.	Ms. D. Marne	On	25.	Mr. S. Bedse	Sidedse
13.	Ms. N. Dimble	(ND)	a.,		

OT U. WANDARCHMANT AND CATCHING

Reg.No. MAH/509/2000/Punc Ot. 11/06/2000



msihmet tpo <msihmettpo@gmail.com>

Extending an invitation as an esteemed Guest Speaker for our SYBHMCT Degree Students.

msihmet tpo <msihmettpo@gmail.com>

To: "kanchanchitnis1964@gmail.com" <kanchanchitnis1964@gmail.com> Cc: principal@msihmetrs.in

Wed, Nov 9, 2022 at 8:07 PM

Dear Mr Chitnis,

Greetings from MSIHMCT, Punel!

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.

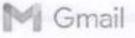
Warm Regards,

Dr. Seema Zagade Principal

MSIHMCT(Degree)



1.14



msihmet tpo <msihmettpo@gmail.com>

Extending an invitation as an esteemed Guest Speaker for our SYBHMCT Degree Students.

kanchan chitnis <kanchanchitnis1964@gmail.com> To: msihmct tpo <msihmcttpo@gmail.com> Thu, Nov 10, 2022 at 7:00 PM

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 (UG & PG - Degree Programme)

412 - C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune - 16. 2-25676640 Email: msihmetrsoffice@email.com , web site: msihmetrs.in

REF: MSIHMCT/UG-PG/2022/ 12.56

Date: 18.11.2022

To. Mr. Kanchan Chitnis EX HR Manager The Oberoi

Dear Mr. Kanchan,

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

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,





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

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	
	Durgule Rohan	PRESENT	
	Edke Shweta	PRESENT	
and the second s	Falak Dipti	PRESENT	
	Gaikwad Arnav	PRESENT	
	Gawade Aditya	PRESENT	
	Gedam Pranali	PRESENT	1
	Ghodake Nimai	PRESENT	of the local division of the local divisiono
	Gore Maneli	PRESENT	1
		PRESENT	
202144	Gunjal Jay	1.	

ATTENDANCE SHEET



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			
and the second second second	Kulkarni Moksh	PRESENT			
202166	Kulkarni Swapna	PRESENT			
	Lachake Ojas	PRESENT			
	Mahadule Sarang	PRESENT			
	Mahajan Abhishek	PRESENT			
	Malge Trishala	PRESENT			
	Mane Niranjan	PRESENT			
	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			
	Pawar Adwait	PRESENT			
202198	Phatak Dhanushree	PRESENT			
2021100	Pulawale Anurag	PRESENT			
2021101	Ranade Omkar	PRESENT			
2021102	Rao Mitra	PRESENT			
2021103	Rengade Shrushti	PRESENT			

Reg.Mo: WAH/E19/2000/Pune Dt. 1006/2000

NAMES OF THE PARTY OF THE PARTY

Charles a making

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	Sheikande 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	Waikar Om	PRESENT
2021138	Washivale Shravani	PRESENT
2021139	Zad Arnav	PRESENT
2021140	Deshmukh Vishruti	PRESENT
2021142	Katti Yash	PRESENT
2021143	Shinde Gautam	PRESENT





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FEEDBACK ANALYSIS

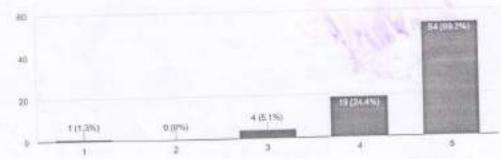
Was the section relatable to the syllabor looght?



8 N

Br Var

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: 18/11/2012

Mor Kanchan Chitris Mitra Ruo

2021102

Student Training feedback

NAME OF HOTEL

NAME OF TRAINEE

ENROLLMENT NO (INST.)

Please circle the relevant score-1 is lowest and 5 is highest

Sr. No	CRITERIA		S	COR	E		Remark
1	The training met with my expectations.	15	4	3	2	1	125 123
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	11
4	The training schedule was organized and easy to follow.	5	4	3	2	1	19
5	The concerned department trainer was knowledgeable & approachable	5	4	3	2	1	1.1.
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	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	182
11	What aspects of the training could be improved and satisfied with?	which	aspe	ects w	ere y	cu	
11-10-1	TOTAL SCO	RF -	52		OF	50	

AND DESCRIPTION AND CATTO

Reg.No. MAH/199/3000/Public Dt. 1105/2009

Signature of student

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Student Training feedback

NAME OF HOTEL

Mr. Kanchan Chitnis Pontha Shenolitar

2021116

Date: 18

2022

NAME OF TRAINEE

ENROLLMENT NO (INST.)

Please circle the relevant score-1 is lowest and 5 is highest

Sr. No	CRITERIA		5	COF	RE		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	100
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	建設計
7	The concerned department trainer met with the training objectives	5	4	3	2	1	17
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	1
11	What aspects of the training could be improved and satisfied with?	which	aspi	ects w	ere y	ou	
1 3	TOTAL SCO	RE 4	7	OUT	OF	50	15

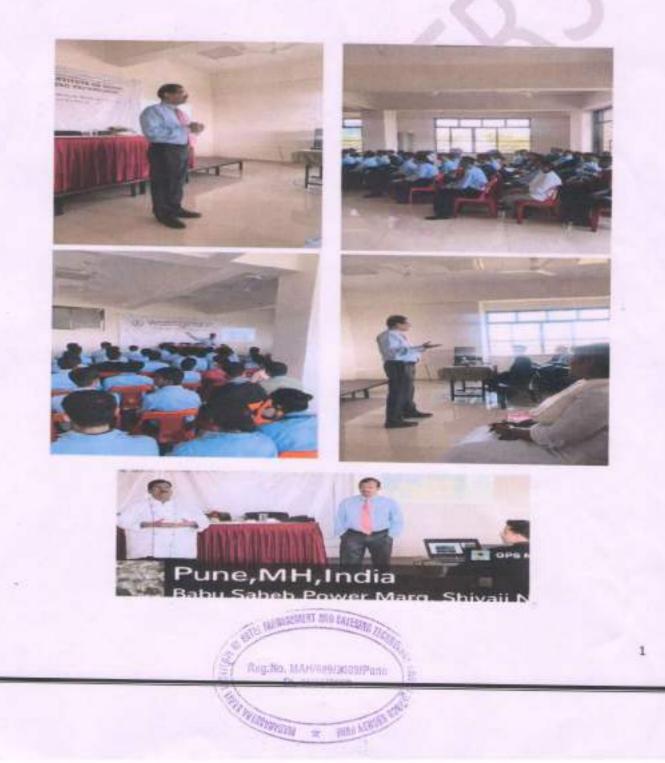
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Funde

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) 412 – C, K.M.MunshiMarg, BahiratPatilChowk, Shivajinagar, Pune – 16. 25676640 Email: msihmettpo@gmail.com, web site:msihmetrs.in



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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						_		_		-	-	_	_		
		Dr. Vidya Kad			_	_		-					_		
Topic Cov	ered : De	emo of Charnock	c Equip	ome	nt				_			_	_	_	
Venue		Assembly Hal	H	T	ime	2/0)ura	tion	E.	10.00	1.30 .30p)am 1)m	to		
Total Num Participan		Students		F	acu	ulty			1	N	on-	Teac	hing		
26		25		1	0					-	ed by Charnock				
	Type	equipment accommodat 2023. of Learning Out		eci	aliz	atio		tud	ents	s o	n 2		rd y Febri		
Contextua of Knowle	alization	Praxis and technique	Critic	al				sea			03	Soft S	Skills		
Learning	Outcome	Attendees lea manufacturin	arned i g and	rom usa	n Me ge (s. P of c	riya harr	Ra	nad k eq	e al Juipi	nen	the ts			
Mappir	ng of the and	event with PO CO				ł	Prog	gran	m O	utc	om	e		1000	
Subject Code	Subject Name		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		V	1							~			V	



Enclosures:

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

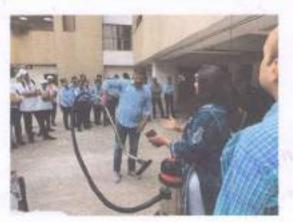
Name and Sign of Event Coordinator

Dr. Seema Zagade PIRCINC IPAL (BHMCT) Mehareshtra State Institute of Hotel Management & Category Shivelinggar, Pune-411018



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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 Date of Event: 28 equipments used in H-14. Sp. in Accomm. Date of Event: 28 Sp. in Accomm. Date of Event: 28 Date of Event: 28 02 2023 Time: 11:30 to 1:30 Year Meeting
 Interview
 Guest lecture
 Workshop Types of Function: Seminar • Visit • Others (Please Specify) - demo Dr. Vidya Kadam Guest Profile / Name & Designation / Organization: Faculty In - Charge: Zaffran • Conference Venue: Classroom Iris. Assembly Hall
 Board Room
 Principal Office

Sr. No. of SCA Registrar 159

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Dav	Venue	Kitchen		Faculty	
Meat	Time	Pax	venue	Kitchen	Food Prod.	Service	Staff
Breakfast	-	10°	-		alesi .	apple to the sale	1
Теа	11:30	02	-	QTh.			
Lunch	-	-	-			No of Section	
PMT	-	+					
Takeaways	1:30	01			Chintamani	-	Santpsh



ROOM DIVISION FACULTY INCHARGE :

Dr. Vidya Kadan

Venue and Set up	1
Linen	I THE REAL PROPERTY OF A DESCRIPTION OF
Flower Arrangement	
Function Board	
Escorting scot	Sol F S and
Social Media In charge	to the second and the second
Photography	Permanente from al eleverine
Media update after event	- Face Book 📝 Instagram 🗹
STUDENT IN CHARGE:	
Food Production	:
Food & Beverage Servio	
Rooms Division	: - Sachin, Ritilla B, Abhishele. Parti unit
	Peaks

CIRCULATED TO ALL FACULTY AND STAFF

Social Media / Media

S. N.	Name	Sign	S. N.	Name	Sign
1.	Mr. S. Rayarikar	m	14.	Ms. S. Mantri	stin
2.	Mr. V. Sarup	-	15,	Ms. U. Toke	istalist-
3.	Dr. V. Kadam	-	16,	Mr. S. Jagade	Rist
4.	Mr. D. Joshi	18S	17.	Mr. D. Ishte	210
5.	Mr. A. Manolkar	for.	18.	Mr, P. Padvekar	A
6.	Mr. C. Sahasrabudhe	Car2	- 19,	Mr. S. Deshmukh	Should
7.	Ms. S. Paranjpe	alt	20.	Mr. V. Kaware-	A12000
8.	Mr. D. Janvekar	Ent	21.	Mr. S. Bedse	s-bodse
9.	Ms. P. Pawar	Rost	22.	Ms. S. Rathod-	
10.	Ms. A. Manna	field	23.	Ms. K. Pawar-	Company of the
11.	Mr. R. Gade		24.	Ms. P. Nagavi-	
12.	Ms, D. Marne	am	25.	Mr. M. Irkal	
13.	Ms. N. Dimble	NON		1 C	

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H.L.

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TANA K.

CALIFICANO CONTRACTOR

Social Media updated on 4 morch 2023 Signature

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Dr. Seema Zagade <principal@msihmctrs.in>

Demonstration for M.S.I.H.M.C.T students 2 messages

Dr. Vidya Kadam <igec@msihmctrs.in> To: priys@chamock.biz Co: principel@mshmctrs.in

Dear Ms, Priya,

Greetings from the M.S.J.H.M.C.T. III

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 1130 am - 1:30 pm. Total numbers of students will be 75.

Do let ma know in case you require any other assistance for the demonstration.

Look forward to meeting you

Regards,

Dr. Vidya Kadam, Asst. Professor, M.S.J.H.M.C.T. Pune,

Priya Ranade <priya@chamock.biz> To: "Dr. Vidya Kadam" <iqac@msihmetrs.in> Co: principal@msihmetrs.in, vodant@chamock.biz, Chamock - Sales <sales@chamock.biz>

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 Ranada

Branch Head

Chamook Equipments Pvt.Ltd.

Flat no 2 & 3 , Plot no 16, S, no 163/2 A,

Adarsh Colory Road Ne 07, Tingre Nagar,

Pune 411 032, India.

Tel: 91-20-2689.0750

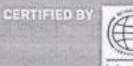
Mob: +91 81500 00981

Fax: 91-80-41651216

www.charnock.biz |Facebook|Linkedin|Instagram|Youtube

RNOCK





intertek

20 February 2023 at 15:36

20 February 2023 at 16:38

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FINAL YEAR - 2022-23 Even Sem

EVENT:- Guest lecture on Charnack equipment

Date: - 128, 2.2.2

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.	9
5.	201912	Chavan Sakshi G.	P
6.	201915	Choudhari Kasturi P.	P
7.	201917	Deshpande Madhav S.	A
8.	201918	Deshpande Sakshi V,	P P
9.	201919	Dimbar Aditya S.	P
10.	201920	Gaikwad Joel R.	P
11.	201925	Hadke Shiok	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.	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.	P
27.	201970	Dhavale Vinit	Put and a series
28.	201971	Khirid Abhishekkumar	0
29.	201964	Shewadkar Atharva S.	Paria Marenan Paria Marenan Anti-Anti-Anti-Anti-Anti-Anti-Anti-Anti-



Industry expert/ Guest lecture/Demonstrator feedback

NAME OF HOTEL/ ORGANISATION

NAME OF THE FACILITATOR

DESIGNATION

Date 28 2 2023 harnou Range 2140 hanaasi 19/100

Please circle the relevant score

Sr. No	CRITERIA		5	CORE		
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	2	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

Regarde Signature of facilitator



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MSTHMCT PUNC

Vighnesh, S. Thitekour

Demo OF Channet equipment

Priva Ranade

201965

Date: 28 02 03

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1117

OK. PERMITTON

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score

Sr. No	CRITERIA		S	CORE		
1	Introduction given of both (self and topic)	5	0	3	2	1
2	Content delivery of the resource person	5	4	3	2	1
3	Encourage students to ask questions	5	O	3	2	1
4	Was there any element of creativity	5	Ø	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	0	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 SUG OUT OF 50

Whitebal Signature of student



arnock

zina

auxnima

201948

3

Student feedback on workshop/demonstration/lectu
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NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score

Sr. No	CRITERIA	COL.	5	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	22	- 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

Hall Signature of student



Date: 28 02 2023

arnock equipment

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Date: 28 02 2023

arnock equipment

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Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

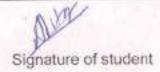
NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score

Sr. No	CRITERIA	No.	S	CORE		
1	Introduction given of both (self and topic)	15-	4	3	2	1
2	Content delivery of the resource person	15-	4	3	2	1
3	Encourage students to ask questions	5	12	3	2	1
4	Was there any element of creativity	5	4	3	2	1
5	Subject matter knowledge/command on subject	25-	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	З	2	1
8	Time management	15	4	3	2	1
9	Would you recommend the instructor for other class	15	4	3	2	1
10	How do you rate the class overall?	15	4	3	2	1

TOTAL SCORE 48 OUT OF 50





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



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Date: 28 02 2023

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

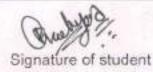
ENROLLMENT NO (INST.)

Charnock. Miss. Priya Demonstration of courseners. Yol radiua YBHMCT 02013

Please circle the relevant score

Sr. No	CRITERIA	-	S	CORE		
1	Introduction given of both (self and topic)	5	4	3	2	1
2	Content delivery of the resource person	NS	4	3	2	1
3	Encourage students to ask questions	5	4	3	2	1
4	Was there any element of creativity	\$	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?	15	4	3	2	1

TOTAL SCORE 49 OUT OF 50







Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

MS. Philla Ranad

charnock

Demenstration of equipment

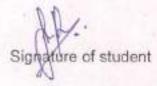
Date:

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	13	2	1
10	How do you rate the class overall?	5	4	(3)	2	1

TOTAL SCORE 43 OUT OF 50





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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: M	SIHMCT													
Event Coo	ordinator	Dr. Vidya Ka	adam		T						T				
Topic Cov	vered : H	ousekeeping Au	udits		-	1			1	2	-	-			
Venue		Conference			T	ime	/ Di	urati	on	120	2	15 -	- 4.15	5 pm	
Total Num Participan		Students			F	acu	ity			1	Non-Teaching				
26		25			1	_		_							
	1	on 18/05/20 Kadam. Various type	es of c	lear	ning	aud	lits v	were	e co	vere	d in	the			
Contextua of Knowle		Praxis and technique		itica iinkii	i			Research				Soft Skills			
/	e	/	-	V	1										
Learning	Outcome	Attendees le								not t	ne ir	nforr	natio	n abo	out
Mappin	The second s	event with PO CO	and	ľ			1	Pro	gra	m O	utc	ome	r.		
Subject Code	Subject Name	t Course Out		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	A CONTRACT OF	E.C.C.MIN	K	2	1									1

Reg No. WARRESS CONTINUES

Enclosures:

Function Prospectus

Notice

- Poster / Brochure
- Correspondence trail
- Attendance Sheet (Wherever applicable)
- -360 Feedback
- Remuneration paid if any
- Photographs of the event

Da Vidya Kadam Name and Sign of Event Coordinator



Dr. Seema Zagade



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. 2-25676640 Email: msihmetrsoffice@email.com, website: msihmetrs.in









GUEST LECTURE ON HOUSE KEEPING AUDIT HELD ON 18 MAY - 23





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

REF: MSIHMCT/UG-PG/SS/2023/ 37 Date: 04/05/2023 FUNCTION PROSPECTUS CUM OFFICE ORDER Name of the Event: Various FI. L. Auclits. Programme: BHMCT/MHMCT Year: 1*/2**/3**/Final Day: Friday Thu: Year Sp. Accom. Time: 2:15 fo 4:15 Name of the Event: Various H.L. Audits. Interview
 Guest lecture
 Workshop
 Io:30+0 2:30 Types of Function: Meeting Visit
 Others (Please Specify) - Seminar Ms. Anuracha khot. Faulitalos - Hospitality Industry Dr. Vidya Kadam Guest Profile / Name & Designation / Organization: Faculty In - Charge: Classroom Iris Venue: Assembly Hall . Board Room . Principal Office

Sr. No. of SCA Registrar | 82

FOOD & BEVERAGE DEPARTMENT:

watering the second		Carrier Contractor	44000000	Mitchen	Faculty					
Meal	Time	Pax	Venue	Kitchen	Food Prod.	Service	Staff			
Breakfast					039					
Теа	4:00	01	14	QT4	R.F.	-	Santosh.			
Lunch	1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1	-								
PMT										
Takeaways					NORTHERN AND					



ROOM DIVISION FACU	LTY IN	CHARGE: DA. Vidya Ka	t
Venue and Set up		V U	
Linen	3	4	
Flower Arrangement	1		
Function Board	:	MINESS MILLING THE REAL PROPERTY OF	
Escorting	11		
Social Media In charge	4	Dinesh	
Photography	1	_ ^ _	
Media update after even	t – Fac	e Book 🔄 Instagram	
STUDENT IN CHARGE	Į.		
Food Production			
Food & Beverage Servi	ice :	5-0	
Rooms Division	4	Dinish	
Social Media / Media	4	- "- "	

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
t.	Mr. S. Rayarikar	-497	13,	Ms. N. Dimble	ND
2.	Mr. V. Sarup	-A-	14.	Ms, S. Mantri	AL
3.	Dr. V. Kadam	1ye	15.	Ms. U. Toke	VIEN
4.	Mr. D. Joshi	ME	16.	Mr. S. Jagade	John
5.	Mr. A. Manolkar	Daus	17.	Mr. D. Ishte	mos
6.	Mr. C. Sahasrabudhe	ar	- 18	Mr. P. Padvekar	R
7.	Ms. S. Paranjpe	the con	19.	Mr. S. Deshmukh	Smule
8.	Mr. D. Janvekar	East	20.	Mr. S. Bedse	S. beckse
9.	Ms. P. Pawar	Port	21.	Mr. V. Kaware-	
10.	Ms. A. Manna	hall	22.	Ms. Aarti Babar	Aunth
11.	Mr. R. Gade	~/	22.	Ms. Varsha Rathod	Vaisha
12.	Ms. D. Marne ··· (Then	23.		

Social Media updated on _

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9/41 \$23

Signature

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REF: MSIHMCTRS/BHMCT/2023/387

Date: 18.05.2023

Scanned

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 La Que



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.

2-25676640 Email: msihmettpo@gmail.com , web site: msihmetrs in

MSTHMC

Anuradha Khot Maam

House Keeping Audit

Akshat Nandaude

20195

Date: 18/05/23

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score

e. No.	CRITERIA		S	CORE		-
Sr. No	Introduction given of both (self and topic)	6	4	3	2	1
and the second		8	4	3	2	1
2	Content delivery of the resource person			- 8-1		4
3	Encourage students to ask questions	(9	4	3	10 - 4 y	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	Ð	4	3	2	1
7	Answered the doubts or queries of the students	(5	4	3	2	1
8	Time management	(3	4	3	2	1
9	Would you recommend the instructor for other	3	4	3	2	1
10	How do you rate the class overall?	(5)	4	3	2	1

of student Signature



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Student feedback on work	hop/demonstration/lecture	100725
NAME OF ORGANISATION	M.S.J .H.M.C	Т-
	. Anuradha kh	11 maen
NAME OF THE RESOURCE PERSON	quest Lectu	ad
NAME OF THE EVENT	Dineth Tim	anto
NAME OF STUDENT	:	- Alter

Please circle the relevant score

ENROLLMENT NO (INST.)

Sr. No	CRITERIA	1	S	CORE		
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	3	4	3	2	1
7	Answered the doubts or queries of the students	(5)	4	3	2	1
8	Time management	(5)	4	з	2	
9	Would you recommend the instructor for other class	5	4	3	2	
10	How do you rate the class overall?	(5)	4	3	2	

Signature of student

Datar idlasta a



Date: 18/05/23

MSIHMLT

Housekeeping Audit Guest Lecture

Ms. Anwaddha Khot

Rutina. D. Ware

20196

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION NAME OF THE RESOURCE PERSON NAME OF THE EVENT NAME OF STUDENT

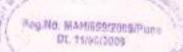
ENROLLMENT NO (INST.)

Please circle the relevant score

Sr. No	CRITERIA		5	CORE		
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 - 92 OUT OF 50

Signature of student



Hora Land

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Date: 18/15/23

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score

SCORE CRITERIA Sr. No (5) 3 2 1 Introduction given of both (self and topic) 4 1 5 3 2 1 4 Content delivery of the resource person 2 (5) 3 2 1 4 Encourage students to ask questions 3 3 2 1 (5) 4 Was there any element of creativity 4 5 1 2 3 Subject matter knowledge/command on subject 4 5 3 2 1 5 4 Presented the subject clearly and 6 systematically 3 2 1 5 4 Answered the doubts or queries of the students 7 2 1 5 4 3 Time management 8 5 2 1 3 4 Would you recommend the instructor for other 9 class 15 3 2 1 4 How do you rate the class overall? 10

TOTAL SCORE Se OUT OF 50

Signature of student



MISIHMICT Anurudha Khot Magin Gruent Lecture Shripad Pawar

201954



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Date: 18/05/23

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score

Sr. No	CRITERIA		5	CORE		
1	Introduction given of both (self and topic)	5		3	2	1
2	Content delivery of the resource person	6	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	
10	How do you rate the class overall?	5	4	3	2	1





MSHM7 Ahmaddha Khot House leaping Audit Guest Leature Nandini · N. 109

20193



Date: 19/5/23

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

201935

MSIMMCT

Annuadha khat Ma'am

House Keeping Audit

Prosad Kanode

Please circle the relevant score

Sr. No	CRITERIA		S	CORE		
1	Introduction given of both (self and topic)	5	4	3	2	1
2	Content delivery of the resource person	3	4	3	2	1
3	Encourage students to ask questions	6	4	3	2	1
4	Was there any element of creativity	6	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	6	4	3	2	1
8	Time management	5	4	3	2	1
9	Would you recommend the instructor for other class	5	4	З	2	1
10	How do you rate the class overall?	(5)	4	3	2	1

TOTAL SCORE - OUT OF 50

A OT ANN GATERING

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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) 412 - C, K.M.Monshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune - 16. 2-25676640 Email: msihmettpo@gmail.com , web site: msihmetrs in

Student feedback on workshop/demonstration/lecture

Date: 15/05/23

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score

How do you rate the class overall?

Kastun Choudhan

Anuradha Khot

MOJHMET

Sr. No. CRITERIA SCORE Introduction given of both (self and topic) Content delivery of the resource person Encourage students to ask questions A Was there any element of creativity Subject matter knowledge/command on subject Presented the subject clearly and systematically Answered the doubts or queries of the students 4-Time management Would you recommend the instructor for other class

TOTAL SCORE 47 OUT OF 50

ture of student



Audits



Date: 16 / 05/23

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

MSIHMCT

Anuradha Khot

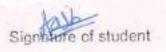
DPt- Audits

Abhishek Khirid

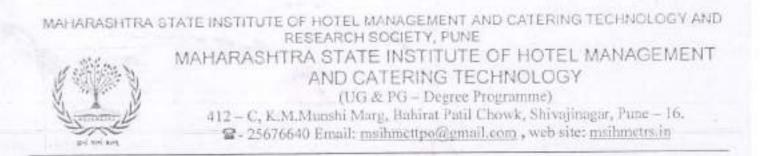
201971

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	A	3	2	1			
3	Encourage students to ask questions	5	4	3	2	1			
4	Was there any element of creativity	5	A	3	2	1			
5	Subject matter knowledge/command on subject	5	1	3	2	1			
6	Presented the subject clearly and systematically	5	*	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		4	3	2	1			
10	How do you rate the class overall?	5	A	3	2 .	1			







Date: 15/05/23 Student feedback on workshop/demonstration/lecture

NSIHNCT

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Andradha khot Addig Madhura Chavetar

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	25	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?	15	4	3	2	1			







Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score

SCORE Sr. No CRITERIA Introduction given of both (self and topic) (5) 4 3 2 1 1 (5) 3 2 1 4 Content delivery of the resource person 2 (5) 3 2 1 Encourage students to ask questions 4 3 3 2 1 4 5 Was there any element of creativity 4 (5) 2 Subject matter knowledge/command on subject Δ 3 1 5 (5 3 2 Ť 14 Presented the subject clearly and 6 systematically (5) 2 3 1 Answered the doubts or queries of the students 4 7 (5) 3 2 t 4 Time management 8 (5) 3 2 1 4 Would you recommend the instructor for other 9 class (5 3 2 1 How do you rate the class overall? 4 10

TOTAL SCORE _5.0 OUT OF 50



TableT

Date: 18/05/23

MSTHMCT, Pune

-Anivadha khot Maam

Housekeeping Audit

Vighnesh Thikekar

201965



Date: 11/05/25

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score

Sr. No	CRITERIA	SCORE							
1.	Introduction given of both (self and topic)	6	4	3	2	1			
2	Content delivery of the resource person	6	4	3	2	1			
3 .	Encourage students to ask questions	3	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	(3)	4	3	2	1			
9	Would you recommend the instructor for other class	(5)	4	З	2	1			
10	How do you rate the class overall?	(5)	4	3	2 -	1			

TOTAL SCORE _ S.C. OUT OF 50

MSIHMCT

Anoradha khat Makim

Househerping Audit

Ha Dimbar

201919



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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FINAL YEAR - 2022-23 Even Sem

EVENT: Gruest lecture on Housekeeping Audut

Date: 18 5.23

1. 2. 3. 4.	201902 201903	Baghel Sachin D.	P
3.			
100		Barkade Ritika S.	
4,	201910	Bonse Shruti M.	P
	201911	Chavan Rajeshwari U.	F
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.	B
10.	201920	Gaikwad Joel R.	P
11	201925	Hadka Shiok	A
12	201931	Jog Nandini N.	P
13.	201932	Kadam Manaswini M.	P
14.	201933	Kadam Mrunalini M	P
15.	201934	Kadam Shivratha S.	P
16.	201936	Karandikar Shrinidhi K.	P
17.	201940	Kopulwar Tanvi N	P
18.	201948	Naik Purnima 5.	P
19.	201951	Nandgude Akshat R.	P
20	201952	Pardeshi Atharv J	P
21	201954	Pawar Shripad D	P
22.	201956	Phadare 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	Khirid Abhisbekkumar	P P PARTIE PROVIDE
29.	201964	Shewadiyar Atharva S.	Ra
	PRIN	CIPAL	Di Tuise Ster

Hotel Manager Technology

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



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

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

By: MS	SIHMCT			S.,					1				
ordinator	Dr. Vidya Kadar			1								_	
vered : Yi	eld Managemen	t								_			
			n Time / Duration					10.30 - 11.30 am					
nber of nts	Students		1	Faculty				Non-Teaching					
		1						-					
tails	A guest lectu Malay Ingale	re wa on Y	is co ield	ondu Mar	icte nag	d o eme	n 2' ent.	^{id} of	No	ven	nber	by N	Ar.
Type	of Learning Out	come	(Tio	ck th	ie a	ppr	opri	ate	opti	on)	Luna	-	
alization	Praxis and	Critica		al		Research			Soft Skills				
1	1												
Outcome							/ Ing	gale	abo	out	the		
					F	Proj	grai	m O	utc	om	e		
Subjec	Course	P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
Sp. Accom		2	1	/									-
	ordinator vered : Yi hber of hts tails Type alization edge Outcome outcome ng of the and Subjec t Name Sp.	Vered : Yield Managemen Conference F Inber of Students 25 tails A guest lectu Malay Ingale Type of Learning Out alization Praxis and technique Outcome Attendees lea importance o and CO Subjec Course t Name Outcome Sp.	ordinator Dr. Vidya Kadam vered : Yield Management Conference Room hber of Students 25 tails A guest lecture wa Malay Ingale on Y Type of Learning Outcome alization Praxis and Criti technique Thin Outcome Attendees learned importance of yield outcome I Subjec Course P t Name Outcome 1	ordinator Dr. Vidya Kadam vered : Yield Management Conference Room nber of Students 25 tails A guest lecture was con Malay Ingale on Yield Type of Learning Outcome (Tic alization Praxis and Critical Thinking Outcome Attendees learned from importance of yield ma of the event with PO and CO Subjec Course P P t Name Outcome 1 2	ordinator Dr. Vidya Kadam vered : Yield Management Conference Room Time nber of Students Factoria 1 25 1 tails A guest lecture was condu Malay Ingale on Yield Mar Type of Learning Outcome (Tick the Thinking alization Praxis and Critical odge technique Thinking Outcome Attendees learned from Mr Importance of yield manage mg of the event with PO Importance P Subjec Course P P Sp. J 2 3	ordinator Dr. Vidya Kadam vered : Yield Management Conference Room Time / I nber of Students Faculty 25 1 tails A guest lecture was conducte Malay Ingale on Yield Manage Type of Learning Outcome (Tick the a alization Praxis and odge technique Outcome Attendees learned from Mr. M importance of yield management Importance of yield management Mand CO Importance of yield management Subjec Course P P Sp. Utcome 1 2 3	ordinator Dr. Vidya Kadam vered : Yield Management Conference Room Time / Dura nber of Students Faculty 1 25 1 tails A guest lecture was conducted of Malay Ingale on Yield Management Type of Learning Outcome (Tick the apprentite of technique Readge outcome Attendees learned from Mr. Malay importance of yield management. outcome Attendees learned from Mr. Malay importance of yield management. ng of the event with PO and CO Program Co Subjec Course P P P Sp. Utcome 1 2 3 4 5	ordinator Dr. Vidya Kadam vered : Yield Management Conference Room Time / Duration nber of Students Faculty 1 25 1 tails A guest lecture was conducted on 2' Malay Ingale on Yield Management. Type of Learning Outcome (Tick the approprialization Praxis and odge technique Thinking Outcome Attendees learned from Mr. Malay Ingale on Yield management. of the event with PO and CO Program Subjec Course P P P P P Subjec Course 1 2 3 4 5 6	ordinator Dr. Vidya Kadam vered : Yield Management Conference Room Time / Duration nber of Students Faculty 25 1 tails A guest lecture was conducted on 2 nd of Malay Ingale on Yield Management. Type of Learning Outcome (Tick the appropriate alization Praxis and odge technique Thinking Outcome Attendees learned from Mr. Malay Ingale importance of yield management. of the event with PO and CO Program O Subjec Course P P P P P Subjec Course 1 2 3 4 5 6 7	Ordinator Dr. Vidya Kadam vered : Yield Management Conference Room Time / Duration 1 nber of Students Faculty N nts 25 1 - tails A guest lecture was conducted on 2 nd of No Malay Ingale on Yield Management. - Type of Learning Outcome (Tick the appropriate opticalization Praxis and technique Critical Thinking Research Outcome Attendees learned from Mr. Malay Ingale abore importance of yield management. - Mg of the event with PO and CO Program Outcome Subjec Course Outcome P P P P P Sp. 1 2 3 4 5 6 7 8	Ordinator Dr. Vidya Kadam vered : Yield Management Conference Room Time / Duration 10.30 nber of Students Faculty Non- nts 25 1 - tails A guest lecture was conducted on 2 nd of Noven Malay Ingale on Yield Management. Type of Learning Outcome (Tick the appropriate option) alization Praxis and Critical adge technique Thinking A Search Search Outcome Attendees learned from Mr. Malay Ingale about to importance of yield management. Search Search Search ng of the event with PO and CO Program Outcom Students P <	Ordinator Dr. Vidya Kadam vered : Yield Management Conference Room Time / Duration 10.30 – 1 nber of nts Students Faculty Non-Tead 25 1 - tails A guest lecture was conducted on 2 nd of November Malay Ingale on Yield Management. - Type of Learning Outcome (Tick the appropriate option) alization Research Soft S adge technique Thinking Soft S Soft S Outcome Attendees learned from Mr. Malay Ingale about the importance of yield management. Soft S mg of the event with PO and CO Program Outcome Subjec Course P	Ordinator Dr. Vidya Kadam vered : Yield Management Conference Room Time / Duration 10.30 – 11.30 nber of Students Faculty Non-Teaching ats 25 1 - tails A guest lecture was conducted on 2 nd of November by M Malay Ingale on Yield Management. Type of Learning Outcome (Tick the appropriate option) Alization Praxis and Critical alization Praxis and Critical Research Soft Skills odge technique Thinking Soft Skills Soft Skills odge technique Thinking Program Outcome Soft Skills odge Course P<



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

(BHMCT) Maharashtra State Institute of Hotel Management & Chitering Technology Shiviernagar, Pune-411918



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: msihmetrooffice@gmail.com, website: msihmetrs.in



GUEBT LECTURE ON YIELD MANAGEMENT HELD ON 2 NOVEMBER - 2022



COLTRACTORY SHIE CATEGORY IN Rog No. MAH/699/2009/Pune DL 11/06/2905 P 183 YU WINW WAN KEW



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16. 25676640 Email: msihmetrsoffice@gmail.com, web site: msihmetrs.in

> REF: MSIHMCT/UG-PG/SS/2022/ /118 Date: 31 10 2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Concept of yield Mart. in Date of Event: 02 11 2022 Enteetainment Day: Wednesda 1st / 2nd / 3rd / Final BHMCT / MHMCT Year : Programme : Sp. Accommatchion. Year 2022 Time: 10:300 Interview Guest lecture Workshop Types of Function: Meeting Seminar Others (Please Specify) - Visit Mr. Malay naale Guest Profile / Name: Cinema Adad In. Vidua Faculty Coordinating: Kadan Venue: Classroom Iris Zaffran Conference Assembly Hall . Board Room Principal Office Sr. No. of SCA Registrar | 29

FOOD & BEVERAGE DEPARTMENT:

Tea
Tea Lunch
Lunch
PMT
Takeaways 11:00 01 - H. Poor a P. She khe

ANAL N

*

PRINT PROVIN

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	-507	14.	Ms. S. Mantri	-
2.	Mr. V. Sarup		15.	Ms. U. Toke	UTals
3.	Dr. V. Kadam		16.	Mr. S. Jagade	AF
4.	Mr. D. Joshi	180	17.	Mr. D. Ishte	51035
5.	Mr. A. Manolkar	atrich	18.	Mr. P. Padvekar	The
ő.	Mr. C. Sahasrabudhe	ar	19.	Mr. S. Deshmukh	Smuch
7.	Ms. S. Paranjpe	and	20.	Mr. V. Kaware	WHOWAER
8.	Mr. D. Janvekar	TANK	21.	Ms. S. Deokar	संबीता
9.	Ms. P. Pawar	Vel.	22.	Mr. S. Rathod	1SR
10,	Ms. A. Manna	Frank	23.	Ms. Surekha R.	मुरुदा
11.	Mr. R. Gade	1	24.	Ms. K. Pawar	astant
12,	Ms. D. Marne	Du	25,	Mr. S. Bedse	Shearp
13.	Ms. N. Dimble	ND	-		- 50150

NCIPAL



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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Date: 2.11.2022

REF: MSIHMCTRS/BHMCT/2022/ 11 33

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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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

FINAL YEAR - 2022-23 Even Sem

EVENT: - Guest Lecture on Yield Management

Date:- 2/11/22

SITTER D

124 125

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.	B
15.	201934	Kadam Shivratna S.	P
16.	201935	Karandikar Shrinidhi K.	P
17.	201940	Kopulwar Tanvi N.	P
18.	201948	Naik Purnima S.	ρ
19.	201951	Nandgude Akshat R.	A
20.	201952	Pardeshi Atharv J.	P
21.	201954	Pawar Shripad D.	P
22.	201956	Phadtare Vedant S.	B
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	Khirid Abhishekkumar	P and a sentence and
29,	201964	Shewadkar Atharva S.	ALL MALESSER

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 02 91 2022

NAME OF HOTEL/ ORGANISATION

NAME OF THE FACILITATOR

PUR Malay Laxmileast Ingale_ Cisema Head

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	

Signature of facilitator

TANK STORE Eanes ng No. MANARR/2008/Pune Dt. 11/06/2009 BARLA BERGE 4

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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MSIHMCT

Mr. Malay Ingale Guest Lecture

Dinesh Timande

201966

Date: 02/11/2022

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

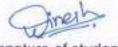
NAME OF STUDENT

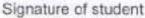
ENROLLMENT NO (INST.)

Please circle the relevant score

Sr. No			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		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	3	4	3	2	1			
10	How do you rate the class overall?	5	4	3	2	1			

TOTAL SCORE -49 OUT OF 50







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



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MSIHMCT

Cruest lecture

Mandini

12. Malay Ingle

Date: 2 11 2-2

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score

Sr. No	CRITERIA		SCORE				
1	Introduction given of both (self and topic)	Ø	4	3	2	1	
2	Content delivery of the resource person	D	4	3	2	1	
3	Encourage students to ask questions	5	4	3	2	1	
4	Was there any element of creativity	6	4	3	2	1	
5	Subject matter knowledge/command on subject	3	4	3	2	1	
6	Presented the subject clearly and systematically	٢	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	6	4	3	2	1	
10	How do you rate the class overall?	(5)	4	3	2	1	

TOTAL SCORE _ DUT OF 50

Signature of student



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> 2/11/22 Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Mr. Malay Ingale guest acture Rutija. D. Ware

MSIHMCT

Please circle the relevant score

Sr. No	CRITERIA	10000	S	CORE		
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 -- 4 TOUT OF 50

Signature of student



201967



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 25676640 Email: <u>msihmettpo@gmail.com</u>, web site: <u>msihmetrs.in</u>

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Mr. Malay Tingale Gruest lecture Sheinidli kasiandikas 201936

Date: 02 11 2022

Please circle the relevant score

Sr. No	CRITERIA		S	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		Subject matter knowledge/command on subject	5	- 4.	3	2	1
6	Presented the subject clearly and systematically		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		

Signature of student





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: Sta	art up and innova	tion ce								
Event Coordinator				Po	oja Pawar					
Venue	MSIHMCT				Duration	01	hour			
Total Number of	Students		Fa	culty		No	n-Teaching			
Participants							-			
28	19		05			04				
Event Details						o and innovation cell				
Type of Learning Outcome (Tick the appropriate option)										
Contextualization	Praxis and	Critica			Research		Soft Skills			
of Knowledge	technique	Think	ing							
		~	,							
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 Ou	ITCO MENY M	ME SASEBING TREM			
Start up and innov	Start up and innovation activity				P P P 5 6 P	P	P P P P P 99/2009/Pape1 12 5/2009			
					eng munsvavn	ay 🖈	HURA ACTIVITY PROF			

Enclosures:

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

anell

ABURY . M . Name and Sign of Event Coordinator

Dr. Seema Zagade

(BHMCT) Meharashtra 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) 432 – C, K.M.Murshi Marg, Babinet Patil Chewa, Shivajinagar, Pere – 16, 25676640 Encail: mshmetrsoffice@genail.com. web site: mshmetrs.in

REF: MSIHMCT/UG-PG/SS/2023/372-

Date: 11 MAY. 2023.

FUNCTION PROSPECTUS CUM OFFICE ORDER

Programme : BHM	CT/MHMCT Year: 1"/2"/3"/Final Day: 15 MMY, 2023
	Year Time: 11:30 and cuic
Types of Function:	Meeting Interview Guest lecture Workshop Seminar Visit Others (Please Specify) - LOMPE 121
Guest Profile / Name Designation / Organ	
Faculty in - Charge:	HR. SACHIN R.

+ DINIT BOARD BOARD BOARD

Sr. No. of SCA Registrar 183

FOOD & BEVERAGE DEPARTMENT:

Staff
L
Stephen .
10.00
а." С

ROOM DIVISION FACULTY INCHARGE :

5	Tean	R	DI	M	2
19	10 ani	D	P	-1	

1	Venue and Set up	3	
1	Innen	:	
1	Elower Arrangement		
1	Function Board	:	
2	Escorting	:	
N	Social Media In charge	:	
i	Photography	:	

Media update after event – Faca Book 📃 Instagram

STUDENT IN CHARGE:

Food Production	:	chinney. C.
Food & Beverage Service	1	MAHSZ. W.
Rooms Division	્ર	maduki. C.
Social Media / Media	3	Pustikaha . Kure.

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Mr. S. Rayarikar	Sm2	13.	Ms. N. Dimble	NB
2.	Mr. V. Sarup	-	14.	Ms. S. Mantri	tro.
3.	Dr. V. Kadam	110	15.	Ms. U. Toke	VERST
4.	Mr. D. Joshi	ms	-16	Mr. S. Jagade	art
5.	Mr. A. Manolkar	Ad	17_	Mr. D. Ishte	ALLA
6,	Mr. C. Sahasrabudhe	100	18.	Mr. P. Padvekar	-12
7.	Ms. S. Paranjpe	et	19.	Mr. S. Deshmukh	anne
8.	Mr. D. Janvekar	GNX	20.	Mr. S. Bedse	Shales
Ð.	Ms. P. Pawar	lot	21.	Mr. V. Kaware	- and
10.	Ms. A. Manna	Anal	22.	Ms. Aarti Babar	Hanti
11.	Mr. R. Gade	1	- 22.	Ms. Varsha Rathod	Valsba
12.	Ms. D. Marne	here	23.		

Social Media updated on <u>16 MAY 2023</u> Signature Prince ipe 172 5 25 Man 1923 State Institute of Hotel Man 1923 State Institute of Shivepaston scale 4 11018 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. 22-25676640 Email: msihmctrsoffice@gmail.com , web site: msihmctrs.in

REF: MSIHMCTRS/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. II

On behalf of the MSIHMCTRS (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

> मिरास्ट्र राज्य हन्दिरद्युट ऑफ हॉटेल मिनेजमेंट ऑप केटरींग टेयमॉलॉजी, (पदवी व पदच्युत्तर पदवी) शिवाजीनगर, पुण-४१९ ०९६





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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Attendance for millet competition on	15th May 2023
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Sr. No.	Name	Class	Millet used
L	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 I	Bajra
11.	Manoj T	FYBHMCT2	Proso
12.	Mrunal Pathak	SYBHMCT 2	Browntop
13.	Darshan pandure	SYBHMCT 2	Jowar
14.	Atharva kadam	SYBHMCT I	Rajgira
15.	Shudhanshu borade	SYBHMCT I	Foxtail
16.	Swajit aswar	SYBHMCT I	Bajra
17.	Aditi belhekar	SYBHMCT 1	Bucksyheat
18.	Mitra Rao	SYBHMCT 2	Nachni
19.	Yash aiwale	SYBHMCT 1	Nachni

attavel APHAY.

PRINCIPAL (BHMCT) Maharashtra State Institute of Hotel Management & Cataring 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, Babiest Buil Chaology

412 - C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune - 16. 25676640 Email: msihmettpo@gmail.com , web site: msihmetrs.in

202152

Date: 15/05/2023

Innovative Millet Making competition under startup finnovation cell.

Alhana Laxman Kudam

Student feedback

NAME OF COMPETETION

NAME OF STUDENT

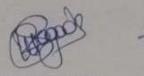
ENROLLMENT NO (INST.)

Please circle the relevant score

Sr. No	CRITERIA		5	SCORE		
1	Do you consider millet as a healthy food	5	4	3	2	1
2	Whether enough time given for planning and preparation	3	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	9	4	3	2	1
5	How you overall rate the competiton	6	4	3	2	1

TOTAL SCORE 29 OUT OF 30

thoway Signature of student

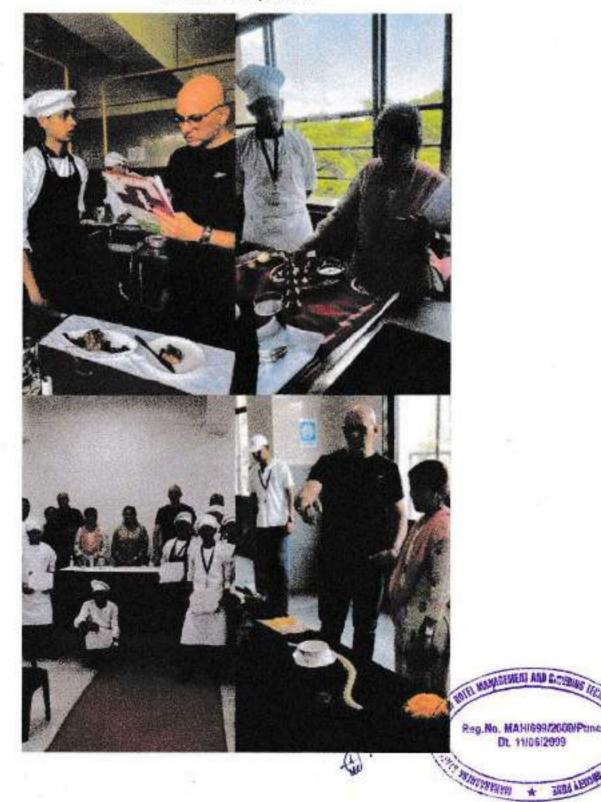


PRINCIPAL (BHMCT) Meharashira State Institute of Hotel Management & Catering Technology Shivajinagar, Pune-411016



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.MunshiMarg, BahiratPatilChowk, Shivajinagar, Pune – 16. 2 - 25676640 Email: <u>msihmetrsoffice@gmail.com</u>, web site:<u>msihmetrs.in</u>

A Millet Competition



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: <u>msihmcttpo@gmail.com</u>, web site: <u>msihmctrs.in</u>

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 hyglene, 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

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Name and Sign of Event Coordinator

Dr. Anita Moodliar PRINCIPAL (SHMCT) Maharashtra State Institute of





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16, 25676640 Email: msihmettpo@graail.com, web site: msihmetrs.in

REF: MSIHMCT/UG-PG/SS/2022/ 413

Time:

Date: 2.45 1000 - 20 - 25 1994 2002

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: INSJORNAL TO INSTITUTIONAL Date of Event: OF JUNE 2022

Programme: BHMCT/MHMCT Year: 1st 2nd 13d / Final Day: WCDMSD144

Year

Types of Function:

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

Guest Profile / Name: MRI. HECTA PAYTE

Faculty Coordinating: PBHAY MANDLEONR

- Venue: Classroom
- and the second se
 - Iris
 - Assembly Hall . Board Room
- Zaffran
 Conference
- Principal Office

Sr. No. of SCA Registrar 1 (0 2_____

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	a - Ashira - Aradi	Faculty	
			rende	rachen	Food Prod.	Service	Staff
Breakfast	S States	ALC: NO	「「「「「「「」」			CHO HEALTAN	
Теа		- Este	And Manager		N-1-1-1	Contraction of the second	
Lunch	(U)all	and and					
PMT	1.000	A Strategie	the second	NO TIMO			
Takeaways	1212	1724		11 - 11 - 11 - 11 - 11 - 11 - 11 - 11		The second second	



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Nos.

Faculty In-charge:

5-12-05-

Type of Linen:

Flower Arrangement:

Camera :

Special Instruction:

STUDENT IN CHARGE:

Food Production:

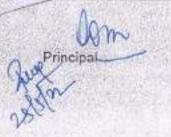
Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1. 30	Dr. S. Zagade	AR	15.	Ms. S. Mantri	Am
2.	Mr. S. Rayarikar	ST	16.	Ms. U. Toke	UTOPS
3.	Mr. V. Sarup	THE	17.	Mr. S. Jagade	Wint
4.	Dr. V. Kadam	1.	18.	Mr. D. Ishte	and
5.	Mr. D. Joshi	YIV	19.	Mr. P. Padvekar	-12
6,	Mr. A. Manolkar	Bauel	20.	Mr. S. Deshmukh	Formel
7.	Mr. C. Sahasrabudhe	m	21	Mr. V. Kaware	Winver E
8.	Ms. S. Paranjpe	alt	22	Ms. R. Jadhav	Lyon
9.	Mr. D. Janvekar	twee	23.	Mr. R. Khilare	mail
10.	Ms. P. Pawar	Partie	. 24.	Mr. A. Adsule	Malda
11.	Ms. A. Manna	Acar	25,	Ms. S. Deokar	इत्रिता
12,	Mr. R. Gade	1	26.	Ms. J. Kamble	Somal
13.	Ms. D. Mame	m-	27.	Mr. S. Rathod	SR
14.	Ms. N. Dimble	SP?	ALL TO	at an loss and	and a state of the state





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MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, Babirat Patil Chowk, Shivajinagar, Pune – 16.

25676640 Email: msihmetriofficere email.com, web site: msihmetrs.in

Type of the Event: Insight to Institutional Catering

Attendance : SYBHMCT

Sr. No.	Roll No.	Remark	Attendance
L.	202001	Aacharya Hrishikesh Umesh	P
2,	202002	Aher Gargi Darshan	А
3.	202004	Attar Afroj Salim	Р
4.	202005	Babar AtharvaRajendra	P
5.	202006	Baig Irram Samir	Р
6.	202007	Barangule Sanika Vikas	Р
7.	202008	Bhegade Parth Dnyanshwar	Р
8.	202009	Bhosale Harshada Baburao	P
9.	202010	Bhosale Jaya Prakash	A
16.	202011	Bodkhe Pooja Dharmnath	р
11.	202012	Borate Dhiraj Ajit	A
12.	202013	Borawake Abhishek Pandurang	A
13.	202014	Budhe Aniket Subhash	Р
14.	202015	Chandegra Eshita Jitendra	A
15.	202016	Chavan Omkar Sandip	P -
16.	202017	Chaware Prajwal Kiran	Р
17.	202018	Chincholikar Raj Shankumar	Р
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	Р
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	Galkwad Ayush Raju	A
30.	202032	Gaikwad Pandurang Sandipan	Р
31.	202033	Gaikwad Prabodh Vijay	Р
32.	202034	Gaikwad Sakshi Suresh	Р
33.	202035	Gaikwad Shravani Kailas	р
34.	202036	Gaikwad Shreyash Ashish	p
35.	202037	Gaikwad Tanvi Mukesh	P

WITH MANAGEMENT AND CATERONE TREAM Solution. Reg.No. MAH/699/2009/Punk Dt. 11/06/2009 102410001 PULASTRUM ÷k

36.	202038	Galinde Chetana Shekhar	A
37.	202039	Gawali Jay Santosh	Р
38.	202040	Gawade Shweta Shivaji	Р
39.	202041	Gosavi Aditya Jayawant	Р
40.	202042	Gude Rutwij Vijay	Р
41.	202043	Gujar Mitesh Sanjay	A
42.	202044	Hatkar Suhani Amol	Р
43.	202045	Hundiwale Vaishnavi Dhananjay	Р
44.	202046	Jadhav Atharva Suhas	Р
45.	202047	Jadhav Sakshi Pravin	Р
16.	202048	Jalgi Siddhi Ramesh	Р
47.	202049	James PremAashish	Р
48.	202050	Joshi Jayesh Jitendra	Р
19,	202051	Joshi Padmnabh Shashikant	Р
50.	202052	Joshi Vipul Jayesh	Р
51.	202053	Kagne Shankar Suresh	р
52.	202054	Kahar Hrishikesh Rahul	Р
\$3.	202055	Kamble Dayanand Utkarsh	Р
54.	202056	Kanade Sakshi Santosh	Р
55.	202057	Kate Atharva Ajti	р
6,	202058	Kathe Saurav Harshal	Р
57.	202059	Ketkar Mihir Prashant	Р
8,	202060	Kharat Omkar Sakharam	Р
59.	202061	Khemchandani Aryan Sunil	р
50.	202062	Kolambekar Atharva Narendra	Р
ól.	202063	Kondhalkar Om Manoj	Р
12.	202064	Kulkarni Manali Milind	Р
3.	202065	Kumavat Athary Nanasaheb	P
i4.	202066	Kunal Kishori Lal	Р
5.	202067	Kurve Sharwari Rajesh	Р
6.	202068	Lohar Yash Kishor	р
7.	202069	Lokhande Pratham Ramakant	Р
8.	202070	Lokhande Suchita Shashikant	P
9.	202071	Mali Smitraj Ashok	Р
0.	202072	Mandavkar Revati Maruti	Р
1.	202073	Marathe Mayura Sachin	P
2.	202074	Mehdi Mohd Taqi	P
3.	202075	Mohite Ayush Rupesh	P
4.	202076	More Yash Chandrkant	Р
5.	202077	Mulik Anuja Sunil	Р
6.	202078	Nadaf Taufeeq Saleem	Р
7_	202079	Nagaonkar Sharvay Shirish	р
8,	202080	Nemaniwar Vidhi Anil	А
9.	202081	Nijampurkar Amey Amit	A
0.	202082	Nikam Dhruvjeet Dhanajirao	р
1.	202083	Panchwagh Sahil Vivek	-R- a

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

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27,	2020129	Vishwakarma Preet Nitin	A
26.	2020128	Vidhate Shivam Kishor	Р
25.	2020127	Uttekar Aditi Maruti	Р
24.	2020126	Tupkar Vaishnavi Balasaheb	Р
23.	2020125	Tulse Vikrant Vijay	Р
22.	2020124	Tukshetti Shubham Ganesh	Р
121.	2020123	Torne Nachiket Ashok	Р
120.	2020122	Tikhe Mukta Rajesh	Р
119.	2020121	Thopte Shivani Vijaysinh	P
18.	2020120	Tapale Tanay Harshad	P
17.	2020119	Tantak Manthan Pramod	p
16.	2020118	Swami Kaivalya Rajendra	P
15.	2020117	Suryawanshi Himanshu Sunil	P
114,	2020116	Sonawane Nand Siddheshwar	P
113.	2020115	Shitole Rituraj Manikrao	A
112,	2020114	Shinde Aditya Ravindra	Р
111.	2020113	Shinde Aditya Anil	Р
110.	2020112	Shete Suyash Sandeep	р
109.	2020111	Shatani Ansh Neeraj	P
168,	2020110	Sharma Tannu	P
107.	2020109	Sharma Sabil Anand	P
106.	2020108	Savle Yash Abhijeet	P
105.	2020107	Sathe Yukta Rajesh	P
104.	2020106	Sathe Tejas Sopan	A
103.	2020105	Sartape Vaishnavi Satish	P
102.	2020104	Sarsar Nirmitee Surendra	P
101.	2020103	Sarode Aditya Ankush	A
100.	2020102	Sante Siddharth Sainath	P
99.	2020101	Sahsrabudhe Om Rajeev	P
98.	2020100	Rupnur Vaibhav Gopal	p
97.	202099	Rengade Harshwardhan Santosh	P
96.	202098	Rathod Karan Ramesh	p
95.	202097	Rajemahadik Sanket Vijaysing	p
94.	202096	Rade Sanvi Sachin	P
93.	202095	Pisal Vedant Nitin	P
92.	202094	Pillewan Tanmay Surdas	p
91.	202093	Pawar Sourabh Ajit	P
90.	202092	Pawar Somesh Baliram	P
89.	202091	Pawar Shubham Kiran	P
88.	202089	Pawar Revati Rajesh	A
87.	202088	Patil Vedant Prabhakar	P
86.	202087	Patil Valbhavi Rajkumar	P
85.	202086	Patil Prasad Pravin Patil Utkarsh Udhav	P
84.	202085	Patange Ritesh Santosh	P
83.	202085	Descent Diversity of the second	100

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128.	2020130	Waghmode Mansi Tatyasaheb	Р
129,	2020131	Wani Sahil Sunil	Р
130.	2020132	Zalkikar Nishant Laxmikant	Р
131.	2020133	Bhatkar Mayuresh Pravin	Р
132,	2020134	Khole Atharya Pradeep	Р
133.	2020135	Kumbhar Shubham Dilip	р
134.	2020136	Lele Madhura Uday	Р
135.	2020137	Pol Pradnya Sanjay	P
136.	2020138	Wagh Atulya Vinodkumar	Р
137.	2020139	Dhore Omkar Prakash	P
138.	2020140	Surve Giriraj Dinesh	Р
139,	201955	Phad Shivprasad Balaji	A
140.	201857	Terwadiya Harshal Nandkishor	A

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ABRAY MANOLOUR

Signature of the faculty

Amadelit BUT MUMACEMENT INU CATERINE ICO anne PRINCIPAL (BHIMCT) Matarashira State Institute of Hotel Mar Reg.No. MAH/699/2009/Pune Dt. 11/66/2009 2 PZ Technology FROMENNESS INGA LUNCH 415-41-1-14 *

MANARASHTRA STATE INSTITUTE OF INITEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, BahiratPatilChowk, Shivajinogar, Pone – 16. 2-25676640 Email: msihmettpo@gmail.com , web site:msihmetrs.in

Date: OI June 22

STUDENT FEEDBACK ON WORKSHOP IDEMONSTRATION / LECTURE

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON :

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Heeta catuling cancel	ω
Ms. Neeta Pahil	
Turight so institutio	mal calculug
Samui Rade	-
202096	1 1 1 1

Please circle the relevant score

Sr. No	CRITERIA		S	CORE		
1	Introduction given of both (sell 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	31 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 *	5	4	3	2	1
10	How do you rate the class overall?	5	14	3	2	1

TOTAL SCORE 46 OUT OF 50

Signature of Student



PRINGIPAL (BHIACT) Mehamatria Case institute of Hotel Managament Case institute of Shiva inacourter in the 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, Babirat Patil Chowk, Shivajinagar, Pune - 16. 25676640 Email: msihmettpo@gmail.com , web site: msihmetrs.in

Industry expert/ Guest lecture/Demonstrator feedback

Date DI JUNE 22

NAME OF HOTEL/ ORGANISATION

NEETA CATERINA SERVICE.

ENTREPRENEUR,

MS. NEETA PATTL

DESIGNATION

Please circle the relevant score

NAME OF THE FACILITATOR

	CRITERIA	0.000	S	CORE		
Sr. No	25174519-23100410	15)	4	3	2	1
1	Students grooming standards and body language	(3)	4	3	2	1
2	Spoke loudly and clearly	C	-		-	1
3	Students were aware of practical and operational knowledge and skills of the topic	5	4	3	2	1
	Students possess knowledge of technological	5	0	3	2	
4	advancement in the industry	A	4	3	2	1
5	Showed dynamism and enthusiasm	0				-
0	Questioning frequently related to the topic	(5)	4	3	1	
6		5	(4)	3	2	1
7	Able to understand the content delivered	0	-	3	2	1
8	How do you rate the class overall?	(5)	4	0	-	

Signature of facilitator

PRINCIPAL

(BHMCT) Mohereshira State Institute of Hotel Managument & Batering Technology Shivainanan Puna-411016





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

Date: 01 June 22

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

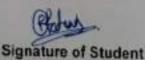
ENROLLMENT NO (INST.)

Neela	catu	ing sew	uica.
M.	Neela	Palil.	
			ioned comin
Ritesh	Pata	ge,	
2020		0	

Please circle the relevant score

Sr. No	CRITERIA		5	CORE		
1	Introduction given of both (self and topic)	5	4	3	2	1
2	Content delivery of the resource person	5	1	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 4 OUT OF 50





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



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

Date: or June 22

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

307

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON :

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Neela catting semicu Heela Pah tunight to unstitutional catering Nadaj Taufeeg.

202079.

Please circle the relevant score

Sr. No	CRITERIA	-	S	CORE		
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	3	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
	the second se	Water		1-		1

Signature of Student

MAT IN CASE AND Reg.No. MAHILI99/2009/Pur PRINCIPAL DR. 11(96/2009) Mainne Hotel Manlute of Technology Shivanita :- Pune-411016 1 DIN

TOTAL SCORE SQ. OUT OF 50

PUNE PUNE



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C. K.M.Munshi Marg, BahiratPatilChowk, Shivajinagar, Pune – 16. 2 - 25676640 Email: msihmettpo@gmail.com , web site:msihmetrs.in

Date: 01 June 22

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

Neela caluing services.

Traight to unstitutional calify

Mr. Meeta Pahl.

NAME OF THE RESOURCE PERSON :

NAME OF THE EVENT

NAME OF STUDENT

Rovali Mandeuker

ENROLLMENT NO (INST.)

ature of Student

202072

Please circle the relevant score

Sr. No	CRITERIA		5	CORE		
1	Introduction given of both (self and topic)	15	4	3	2	1
2	Content delivery of the resource person	15	4	3	2	1
3	Encourage students to ask questions	15	4.	3	2	1
4	Was there any element of creativity	15	4	3	2	1
5	Subject matter knowledge/command on subject	5	4	3	2	1
6	Presented the subject clearly and systematically	15	4	3	2	1
7.	Answered the doubts or queries of the students	~5	4	3	2	1
5	Time management	15	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



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16. 25676640 Email: msihmctrsoffice@gmail.com , web site: msihmctrs.in

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: MS	IHMCT									-			_	
Event Cod	ordinator		24												
Topic Cov	ered : Ind	ian cuisine food	with co	ntine	ntal	fusi	ótti.								
Venue		Zaffaran & Alf	resco		T	ime	/ Du	ratic	m	-	7.	30pi	n onv	vards	
Total Nun Participan	121 Carl 122 Carl	Students		F	acul	IY.				N	on-T	eachi	ing		
172		150			2	2	-	-	-	-	1	-			
Event Det	ails	The final years JACKPOT, wh The event was Type of Learni	iere Indi held on	an cu 24th	nisin Ma	rch 3	th co 2023	ontio ,	enta	d fus	sion 1				
Contextua of Knowle		Praxis and technique	Cr	itical	Thi	inkin	g	Rest	carel	b	2	S	oft SI	kills	
	5	/	-	2	-	-	+	-	~	-	_		/	-	_
Learning (Outcome	The organization experience in e students gained with sponsors.	vent co	ncept	uali	zatio	in, ci	oord	inati	ion, a	and e	xec	ution.	The	
Mappin	g of the ev	ent with PO an	d CO				-	Pre	ogra	m C	outeo	me			
Subject Code	Subject	Course Oute	ome	P P P P P P 1 2 3 4 5 6				P 7	P 8	P 9	P 10	P 11	P 12		
	-	-		1	1	1	/				1				/



Enclosures:

- Function Prospectus
- Notice
- Poster / Brochure
- Correspondence trail
- Attendance Sheet (Wherever applicable)
- 360 Feedback
- Remuneration paid if any
- · Photographs of the event

Dr. Vicho Kala

Name and Sign of Event Coordinator



Dr. Seema Zagade Principal

(BHMCT) Maharashire Siala Institute of Hotel Manusci Siala Institute of









REPORT ON ANNUAL THEME DINNER HELD ON 24 MARCH - 23



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLO AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG - Degree Programme) 12 - C, K.M.Munshi Marg, Bahirat Paul Chowle, Shivajinagar, Pine - 16, 2-25676640 Emuil: <u>msihmettpo@gmail.com</u>, web site: <u>msihmetre.in</u>

FINAL YEAR - 2022-23 Even Sem

EVENT .- Theme Dinner

Dates- 24 March 20

Sr. No.	Roll No.	Student Name		
1.	201901	Agrawal Jagdish	ρ	
2.	201902	Beghel Sachin	P	
3;	201903	Barkado Ritka	P	
4	201005	Enlight Praywal	P	
5.	201906	Bhagwat Arya	P	
6.	201908	Bhosale Saloni	P	
7.	201909	Barkar Omicar	P	
8	201010	Barse Strut	p	
9	201911	Chavan Rajeshwan	P	
10	201912	Chavan Sakshi	P	
11.	201913	Chavrekar Madhura	P	
12	201814	Chikodikar Tanmay	P	
13.	201915	Choudhari Kasturi	ρ	
14	201916	Datvi Katan	p	
15.	201917	Destponde Modhov	P	
10	201910	Deshpanda Seksni	P	
17	201919	Dimbar Aditya	P	
18	201920	Gaikwad Joel	P	
19	201921	Gaiswad Raska	P	÷
20.	201922	Gengaje Pankaj	P	2
21,	201922	Godonarie Nandini	P	
22	201924	Garay Proyot	P	
23	201925	Hacke Shiok	P	
24	201926	Hitera Max	P	
25	201927	Hingane Acok	P	
26.	203928	Jadhav Durga	P	
27	201929	Jadhav Frasad	P	
28	201930	Jachav Roshni	P	MANAGEMEET AND SATE
20	201931	Jog Netstini	P /s	TOTA MANADERALENY AND SATES
30.	201932	Kadam Monetwijel	e (Reg.No. MAH/699/200 Dt. 11/06/2009

Sr. No.	Roll No.	Student Name		1
31.	201933	Kadam Mrunalini	p	
32.	201934	Kadam Shivratna	P	-
33.	201935	Kanade Prasad		-
34.	201936	Karandikar Shrinidhi	P	-
35.	201937	Kedari Sanskruti	P	-
36.	201938	Khan Junaid		-
37.	201939	Khandke Shalmali	P	
38.	201940	Kopulwar Tanvi	P	-
39.	201941	Kulkarni Shounak		
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 Athary	P	
50.	201953	Patrudkar Vishvajeet	P	
51.	201954	Pawar Shripad	6	
52.	201956	Phadtare Vedant	ρ	
53.	201957	Raghawant Shreyash	P	
54.	201958	Raskar Nishigandha	P	
55.	201959	Salunke Atharva	P	
56.	201960	Sapkale Jayesh	ρ	
57.	201961	Sathe Irawati	P	
58.	201962	Sawane Pratik	P	
59.	201963	Shete Ritika	ρ	
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	Khirid Abhishekkumar	P	ANGEMENT AND CATERING



Peg.No. MAH/599/2009/Pune Dt. 11/06/2009 ALL ISA * THINKE

Hotel Man



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16. 25676640 Email: msihmctrsoffice@gmail.com, web site: msihmctrs.in

REF: MSIHMCT/UG-PG/SS/2023/ 2.58 Date: 21 03 2023 FUNCTION PROSPECTUS CUM OFFICE ORDER Name of the Event: Annual theme Dinner Date of Event: 24 3 23 Day: Friday Year: 1st / 2nt / 3nd / Final Programme ; -BHMCT / MHMCT Time 7:36 mwarch. Year Types of Function: Meeting
 Interview
 Guest lecture
 Workshop · Visit · Others (Please Specify) - Theme Dinney Seminar Davillan Gratula B Guest Profile / Name & Designation / Organization: Dr. Vidya Kadam Faculty In - Charge: · Zalfran Venue: Classroom Conference innau 1009 Assembly Hall
 Board Room
 Principal Office
 G Sr. No. of SCA Registrar 170

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty			
MICOL	tune	FdX	venue	Anchen	Food Prod.	Service	Staff	
Breakfast	97896				NOV I		1.1	
Tea	U.Jek	A			3/5/			
Lunch			1				1.25	
PMT								
Takeaways					CALIFY DE DEPICIA	21	CA	
-	17		I THE REAL PROPERTY AND ADDRESS OF ADDRESS O		LINE SNO PATING		MITT	

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

FN MM

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ROOM DIVISION FACULTY INCHARGE :

Venue and Set up	Several and the second s
Linen	
Flower Arrangement	: - Servers and the server of the servers and the s
Function Board	A STATE OF A
Escorting	· Contraction
Social Media In charge	
Photography	
Media update after event – STUDENT IN CHARGE:	Face Book Instagram
Food Production	1
Food & Beverage Service	
Rooms Division	
Social Media / Media	: Davehan, Analita & Devel.

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Mr. S. Rayarikar	sn	12.	Ms. D. Marne	Om-
2.	Mr. V. Sarup		13.	Ms. N. Dimble	ND
3.	Dr. V. Kadam		14.	Ms. S. Mantri	the
4.	Mr. D. Joshi	NB	15.	Ms. U. Toke	UTOR
5.	Mr. A. Manolkar	David	16.	Mr. S. Jagade	Res
6.	Mr. C. Sahasrabudhe	Not.	.17.	Mr. D. Ishte	SIGA
7.	Ms. S. Paranjpe	ONE	18.	Mr. P. Padvekar	TO
В.	Mr. D. Janvekar	Fank	19.	Mr. S. Deshmukh	Though
9.	Ms. P. Pawar	Vox	20,	Mr. S. Bedse	Sbedse
10.	Ms. A. Manna	Jack	21.	Ms. Aarti Babar	Acmil
11.	Mr. R. Gade	11-	22.	Ms. Varsha Rathod	MONTENS

NUMBER OF AND CATERN

Reg.No. MAHI699/2009/Pun Dt. 11/08/2009

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Social Media updated on 25march 2.023 Signature

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

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. ٠
- To explore the design and decor of five-star hotels, including the use of high-quality materials, elegant ٠ furnishings, and stunning architectural features.
- To observe technological advancements or innovative practices used in the canteen to improve
- efficiency and service quality.

Event Coordin			Abhay Mano												
Topic Covered hotel's luxurio	 Introduct us amenitis 	tion to es and	facilities			_				unio					our of the
		Magarpatta,	Pune		Fime	/D	urat	ion		On	e da	y tou	r		
Total Number of Participants		ants	Students		1	Facu	ty	-			No	n-T	eachi	ng	
83		-	79					02						02	
Event Details			The study too hospitality m the luxury ho and operation	anag spita ns mi	eme ality ainta	indu indu	pro stry by	and a sta	them to un to un	n wi den :1.	th a stan	firs d th	t-han	d experi	ience of
		Type	of Learning O			TICK	_	app ritic		-		a property and the	10	oft Skil	le
Itextualizat Knowledge	tion of		Praxis and te	cnni	que		100	1.1.1.1	king	Research		-	Soft Skills		
1							1								
Learning	Students	learne	ed about the in	port	ance	of	erv	ice e	xcell	ence	: in	huxu	iry ho	spitalit	y and
5000 1000 20 0 00	observed hotel's se Students use of hi Students	how rvice had th gh-qui learne	personalized s standards. he opportunity ality materials, ed about the ho	to aj , eleg	e an ppre jant susi	d att ciate furni taina	enti the ishin bilit	on t des ngs, y pr	o deta ign ar and s actice	il a nd d tunr s, i	re k econ ning	ey of arel	ompo the he hitect	onents o otel, inc tural fea	f the luding it: tures.
500 BBB 200 BB	observed hotel's se Students use of hi Students waste, co	how rvice had th gh-qu learno onserv	personalized se standards. he opportunity ality materials, ed about the he e energy, and	to aj , eleg	e an ppre jant susi	d att ciate furni taina	enti the ishin bilit	on t des ngs, y pr	o deta ign ar and s actice	il a d d tunr s, i	econ ning nclu	ey of arcl ding	ompo the he hitect g effo	onents o otel, inc tural fea	f the luding it: tures.
Outcome	observed hotel's se Students use of hi Students waste, co	how rvice had th gh-qui learno mserv with h	personalized se standards. he opportunity ality materials, ed about the he e energy, and	to aj , eleg	e an ppre jant susi	d att ciate furni taina	enti the ishin bilit	on t des ngs, y pr	o deta ign ar and s actice nities.	il a d d tunr s, i	econ ning nclu	ey of arcl ding	ompo the he hitect g effo	onents o otel, inc tural fea	f the luding it: tures.
	observed hotel's se Students use of hi Students waste, co the event Subject	how rvice had th gh-qui learno mserv with h	personalized s standards, he opportunity ality materials, ed about the he e energy, and PO and CO rse Outcome	to aj to aj eleĝ supp	e an ppre gant sust ort l	d att ciate furn taina ocal	enti the ishin bilit con	on t des ngs, y pr nmu P	o deta ign ar and s ractice nities. Prog	il a nd d tunn s, in gran	re k econ ning nclu n O P	ey of arch ding utee	ompo the ho hitect g effo sme P	onents o otel, inc oral fea orts to re	f the luding it: tures. duce



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REF: MSIHMCT/UG-PG/SS/2022/ | C2

Date: 17 02/2023

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event : VJ	LAT TO MEGIA MEALS S Date of Event:
Programme : BHMCT/M	HMCT Year: (19/200/30/Final Day: FRIDAN & 347. Year <u>Time</u> 19:00
Types of Function:	Meeting Interview Guest lecture Workshop Seminar Visit Others (Please Specify) -
Guest Profile / Name & Designation / Organization	191. sumit Baha.
Faculty In - Charge:	: Abhay M. & Analika. M.
Venue: • Classroom • Assembly Hal	Iris Zaffran Conference Board Room Principal Office
Sr. No. of SCA Registrar	157

FOOD & BEVERAGE DEPARTMENT:

	-	Pax	Venue	Kitchen	and the second	Faculty	
Meal	Time	Pax	venue	Kitchen	Food Prod.	Service	Staff
Breakfast							
Теа							
Lunch							
РМТ							
Takeaways							



Note: online meeting with chident was conducted on 15%. and with parenter on 16/2, segonding the visit as gooming whandards to be maintained by the students.

ROOM DIVISION FACULTY INCHARGE :

Venue and Set up	:
Linen	:
Flower Arrangement	;
Function Board	:
Escorting	2

Social Media In charge :

Photography

Media update after event - Face Book Instagram

:

:

- 2

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STUDENT IN CHARGE:

Food Production

Food & Beverage Service :

Rooms Division

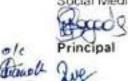
Social Media / Media

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1,	Mr. S. Rayarikar				Am.
2.	Mr. V. Sarup		15.	Ms. U. Toke	VERS
3.	Dr. V. Kadam	14	16.	Mr. S. Jagade	Cot.
4.	Mr. D. Joshi	YR	- 17.	Mr. D. Ishte	Sileste
5.	Mr. A. Manolkar	-	18.	Mr. P. Padvekar	-P
6.	Mr. C. Sahasrabudhe	crr.	19.	Mr. S. Deshmukh	
7.	Ms. S. Paranjpe	at	20.	Mr. V. Kaware	
8.	Mr. D. Janvekar	ant	21.	Mr. S. Bedse	s.bedse
9.	Ms. P. Pawar	Part	22.	Ms. S. Rathod	
10.	Ms A Manna	And	23.	MsK-Pawar	
11.	Mr. R. Gade	2	24,	Ms. P. Nagavi	
12.	Ms. D. Marne	an-	25.	Mr. M. Irkal	
13	Ms. N. Dimble	QD .			

Social Media updated on

Signature











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

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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.	202205	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	Р
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	Hedaoo Nikhil	P
27.	202227	Howale Aniket	P
28.	202228	Ingavale Abhijeet	A
29.	202229	Jadhav Saksham	P
30.	202230	Jajjal Tejas	P

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PAS WING

11.	202231	Jekate Rutuja	P
12.	202232	Jere Anish	P
13,	202233	Joshi Amol	P
14.	202234	Joshi Apurva	P
15.	202235	Joshi Sarthak	P
16	202236	Joshi Yash	P
37.	202237	Kalbhor Karan	P
18	202238	Katwale Abhijeet	P
10	202239	Katwate 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	Р
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 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	Р
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

Contell ABHAN .M.

Name and Sign of Event Coordinator

PRINCIPAL (BHMCT) Maharashira Si ule Institute di hindingy stated by



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, Babirat Patil Chowk, Shivajinagar, Pune - 16. 25676640 Email: msihmettpo@gmail.com , web site: msihmetrs.in

Date: Mis Fib 23

Student feedback on industrial visit

NAME OF HOTEL

ENROLLMENT NO (INST.)

- Mega MEULE & Cocoon hutel - Rupati Bobade - 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	A	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	A	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	A	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?	15	4	3	2	1			

TOTAL SCORE ----- OUT OF 50

fupel:

Signature of student

PRINCIPAL

(BHMCT) Maharashtra State Institute of Hotel Management & Caloring 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

1



(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: 1118 Feb 23

Corpon Hotel

Student feedback on industrial visit

Abhijed kadwate

NAME OF HOTEL

ENROLLMENT NO (INST.)

Please circle the relevant score

Sr. No	CRITERIA		S	CORE		
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	1	3	2	1
5	The visit experience will be useful to me	6	4	3	2	1
6	The quality of instruction was good.	3	4	3	2	1
7	The facilitator met the visit objectives	5	۲	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 -4.C -- OUT OF 50





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.

2 - 25676640 Email: msihmettpo/agmail.com , web site: msihmetrs in

Date: 1 2 18 FCB 23

Student feedback on industrial visit

NAME OF HOTEL	:	MEGIA MOTULES & COLOOH HOYEL .
NAME OF STUDENT	2	Dhaur Kondhaze
ENROLLMENT NO (INST.)	:	

Please circle the relevant score

Sr. No	CRITERIA		S	CORE		
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 LE OUT OF 50

- unall Signature of student 0





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.

412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16. 25676640 Email: <u>msihmettpo@gmail.com</u>, web site: <u>msihmetrs.in</u>

Date: 1118 Feb 23

Student feedback on industrial visit

NAME OF HOTEL : Megha Medic Cacain Hatel NAME OF STUDENT : <u>Voichney Desale</u> ENROLLMENT NO (INST.) : _____

Please circle the relevant score

Sr. No	CRITERIA		\$	CORE		
1	The objective of the visit was clearly defined	5	٩	3	2	1
2	Participation and interaction were encouraged	5	4	3	2	1
3	The areas covered were relevant to me	5	(3)	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	6	4	3	2	1
10	How do you rate the visit overall?	(5)	4	3	2	1

TOTAL SCORE --- OUT OF 50

Vesale Signature of student

C





NUMBER MENT AND CASE AND

Menagardier La Sudwing Technol Shwaana St. Pane-4112/15

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(UG & PG - Degree Programme) 412 - C. K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune - 16. 2-25676640 Email: msihmettpo@gmail.com , web site: msihmetrs.in

Cocoon Hotel

Industry expert/ Guest lecture/Demonstrator feedback

Date 18 0E 2023

NAME OF HOTEL/ ORGANISATION

NAME OF THE FACILITATOR

DESIGNATION

Please circle the relevant score

Sr. No	CRITERIA		S	CORE		
1	Students grooming standards and body language	5	4	3	2	1
2	Speke loudly and clearly	8	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

of facilitator





Visit to: Mega Meals And Cocoon Hotel



0





PRINCIPAL (BHMCT) Maharashtra State Institute of Hotel Manager State Institute of State State Institute of State State Institute





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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.

(BHMCT) (BHMCT) Management & Catering Technology Shiventopar, Pane-411018





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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> REF: MSIHMCT/UG-PG/SS/2022/ 1203 Date: 4/11/22 .

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Worshop on Molecular Minology. Date of Event: 9/11/22 . Programme: BHMCT / MHMCT Year: 12/20/130/1Final Day: wednesday. Year Time: 11:00 am. Types of Function: Interview
 Guest lecture
 Workshop Meeting Visit
 Others (Please Specify) - Seminar Chreyas Google Flairology. Guest Profile / Name: Faculty Coordinating: Sampada. Paranjpe Venue: Classroom Iris . Zälfran • Conference Assembly Hall
 Board Room
 Principal Office Sr. No. of SCA Registrar 124

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
-				THE TON	Food Prod.	Service	Staff
Breakfast	1.4	-		101			
Tea							1.1.1
Lunch	Water						
PMT	199						
Takeaways							



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen:

Nos.

Faculty In-charge:

Flower Arrangement:

Camera:

Paabhanjan. N

Special Instruction:

STUDENT IN CHARGE:

Food Production:

Food & Beverage Service: Vishnajeet . P.

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Mr. S. Rayarikar	-sn	14.	Ms. S. Mantri	-
2.	Mr. V. Sarup		15.	Ms. U. Toke	UBIG
3.	Dr. V. Kadam	Q.	16.	Mr. S. Jagade	For
4.	Mr. D. Joshi	me	17.	Mr. D. Ishte	Siloan
5.	Mr. A. Manolkar	anel	18.	Mr. P. Padvekar	F
6.	Mr. C. Sahasrabudhe	no	19.	Mr. S. Deshmukh	Stonuel
7.	Ms. S. Paranjpe	-	20.	Mr. V. Kaware	Merera El
8.	Mr. D. Janvekar	Ent.	21.	Ms. S. Deokar	स्ताजीवा
9,	Ms. P. Pawar	Rox	22.	Mr. S. Rathod	NSR
10.	Ms. A. Manna	high	23.	Ms. Surekha R.	श्रिखा
11.	Mr. R. Gade		24.	Ms. K. Pawar	andani
12.	Ms. D. Marne	0-	25.	Mr. S. Bedse	Shedge
13.	Ms. N. Dimble	NB			249805





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REF: MSIHMCT/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.CT.!!

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,

Ac Principal HMCTPAL Makerosters State Institute of Makerosters State Institute of Makerosters State Institute of Makerosters State Institute of Makerosters State Institute of





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: mihmetrsoffice/agmail.com, website: msihmetrs.in

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: Entrep	oreneurship	develop	ment cell													
Event Coor	rdinator	Mr. Abha	y M						- 1125-								
Venue		Bakery	Senit series		Time	Dur	ation		0	2 days							
Total Num Participant		Students			Facult	Faculty Not			Non-Teaching								
10		05		a series all	04				0	1					_		
Event Deta	ils		10kg Pina-colada cake with hand-made edible flowers celebrating the season of spring was repared on order for Pharmacist day 2022 celebration for the D.Y. Patil Institute.														
		1	ype of L	earning C	utcome	(Tic	k the	appr	opria	te opti	ion)			2020			
Contextual Knowledge		7 Praxis and Critical technique Thinking			g	F	Resear	ch	Soft Skills								
Learning O	outcome		was mad	n experier le in-house ats.													
Мар	ping of the	e event wit	h PO an	d CO					P	rogra	um O	utcor	ne				
Subject Code	Subject Name	t Co	ourse Ou	tcome	P1	P2	Р 3	P 4	P 5	P 6	P7	P 8	P9	P 10	P 11	P 12	
	-					~	~			~	1	1-		~		-	
											And in case of			and the second second			

Enclosures:

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

andl

Name and Sign of Event Coordinator

Dr. Seema Zagade PIREN CIPAL (6日(1)(1))

Maharashtria Stitle Institute of Hotel Management 1 Christing Technology Shivajuagan, Pune-411016



4/21/24, 10:23 AM

Maharashtra State Institute of Hotel Management and Catering Technology, Pune Mail - Fwd: Galeaux for The Pharmacist Day



Pooja Pawar <pooja@msihmctrs.in>

Fwd: Gateaux for The Pharmacist Day

Dr. Seema Zagade <principal@msibmctrs.in> To: pocia@msibmctrs.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, Punell

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



#121/24 10:23 AM

IFS Code - MAHB0000750

Maharashtra State Institute of Hotel Management and Catering Technology, Pune Mail - Fwd: Gateaux for The Pharmacist Day

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 Reg.No. MANTENSI AND CAREARY (ICONSIGNATION)

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: msihmetrsoffice@gmail.com, website: msihmetrs.in

EVENT: PHARMACIST DAY CAKE (Spring) 2022

SR. NO	YEAR	NAME OF THE STUDENT	24/9	25/9
1.	SYBHMCT	Swapna Kulkarni	P	Р
2.	SYBHMCT	Gautam Shinde	P	P
3.	SYBHMCT	Atharva Sasane	Р	Р
4.	SYBHMCT	Utkarsha Dhumal	P	Р
5.	SYBHMCT	Mitra Rao	P	P

hugh

Signature of the Faculty-Incharge



THE SMAL



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2022

Date: 25/09 22.

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

YEAR OF THE EVENT

NAME OF STUDENT

Gautam Shinded

Pharmasist Day cake

ENROLLMENT NO (INST.)

2021143

Please circle the relevant score -

Sr. No.	CRITERIA		S	CORE		
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	9	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 time management.

TOTAL SCORE -47OUT OF 50

-a No. MASSIRA9170030P and Dt. 159662355

Dat

Date: 25 09 22

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



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STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

YEAR OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Pharmanist Day lake 25th Sept. 2522 Mitra Rao

Please circle the relevant score -

Sr. No.	CRITERIA	-	S	CORE		
1.	Effectiveness of teamwork	15	4	3	2	1
2.	Adequacy of resources	15	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	e	3	2	1
8.	Level of autonomy	5	4	3	2	1
9.	Support of facilitator	8	4	3	2	1
10.	Overall satisfaction with the activity	5	14	3	2	1
Learning	3 Outcome: learnt to make fe 8 floral arrangen	ndout ent score	4 bau	ud d	fone	ury.
			110			

Dyr spring.



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Date: 25/9/22

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

YEAR OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

202166

25+

Pharmack Day Cake

Suppras Kutkdein

SEDL 2022

Please circle the relevant score -

Sr. No.	CRITERIA		S	CORE		
1.	Effectiveness of teamwork	5	4	3	2	11
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	11
5.	Contribution of activity towards learning new skills	15	4	3	2	1
6,	Practical Applicability	5	A	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

TOTAL SCORE -49 OUT OF 50

Signature of Student

MAH/039/2609/Pune 둼 The Privace and ŝ

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PHARMACIST DAY CELEBRATION (SPRING THEME)

24th – 25th September 2022 Flavor: Pina colada with edible sugar flowers





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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

Organise	d By : M	SIHMCT													
Event Coordinat	tor	Dr. Vidya Kad	am												
Topic Co	vered : P	roperty Manage	ment Sy	sten	n										
Venue		Yash Regence				e/[Dura	tion							-
Total Nun Participar		Students			Faculty					Non-Teaching					
24		23			1					-			-		-
Event De	570445	A demo on pro at Yash Reger Type of Learning	ncy on 12	21 S	epte	mbe	er 20	022.				ed by	Ms.	Pooja	3
Contextua of Knowle	alization	Praxis and technique	Critic	cal		uic (and some states	sea		2pao		Soft S	Skills		
Learning Outcome		Attendees lea followed in Fro						vario	ous	oper	atio	n sys	tems	5	
Mapping	of the e	vent with PO a	and CO					Pro	gra	mO	utco	ome			-
Subject Code	Subje	1 01/260 / 11	itcome	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.			12	1	1						1		1	10

Enclosures:

C 601

Function Prospectus

Accom.

- 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 PRAMICIPAL

(BHMCT Matheraol

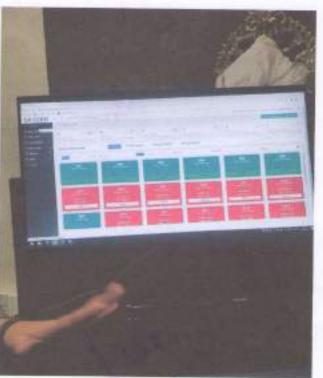
ing No. MANIE PORTONNIPUNE DL \$1106/2009 17:21 alayer with

MAHARASHIRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHIRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412-C, K. M. Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16. 2-25676640 Email: insihmetrsoffice@gmail.com, website: insihmetrs.in

PMS DEMO REPORT HELD ON 12 SEPTEMBER

- 22











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(UG & PG - Degree Programme)

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DL 10/06/2000

JAN HAR

FINAL YEAR - 2022-23 Even Sem

EVENT: Demo about Property Management Betern

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.	۴
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 Tanvi 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.	ß
22,	201956	Phadtare Vedant S.	P
23.	201963	Shete Ritika D.	P
24.	201955	Thikekar Vighnesh S.	P
25.	201966	Timande Dinesh P.	P
26.	201967	Ware Rutuja D.	P
27.	201970	Dhavale Vinit	P CALINARY TICOP
28.	201971	Khirid Abhishekkumar	These
29.	201964	Shewadkar Atharva S.	Bargaourune R

PRINCIPAL (BEINGT)

otel Mattern Contrology Shweether, Paulo-411016.





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Ms. Pooja

Industry expert/ Guest lecture/Demonstrator feedback

Date 12.9.22

NAME OF HOTEL/ ORGANISATION

Yash Regency, Pune

NAME OF THE FACILITATOR

DESIGNATION

Front Office Associate

Please circle the relevant score

Sr. No	CRITERIA	SCORE								
1	Students grooming standards and body language		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	٢	4	3	2	1				
4	Students possess knowledge of technological advancement in the industry		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	З	2	1				
8	How do you rate the class overall?	5	4	3	2	1				

100jok Signature of facilitator





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Date: 12/3/12

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

MSIHMCT

Ms. Pooja

Duns on Property Management Bystem

Nandini Joo

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		Content delivery of the resource person	Content delivery of the resource person (5)	(5)	4	3	2	1	
3	Encourage students to ask questions		4	3	2	1				
4	Was there any element of creativity		4	3	2	1				
5	Subject matter knowledge/command on subject		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	2				
9	Would you recommend the instructor for other class	5	4	3	2	3				
10	How do you rate the class overall?	(5)	4	3	2	1				





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Date: 12/9/22

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON :

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

MSIHMCT

Mg. Pooja

Demo Property Management Bystom

Ritika Barkade

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		4	3	2	1					
3	Encourage students to ask questions		4	3	2	1					
4	Was there any element of creativity		4	3	2	1					
5	Subject matter knowledge/command on subject		4	3	2	1					
6	Presented the subject clearly and systematically		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					





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Date: 12/9/22

1

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON :

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

MOLHMCT

Ms. Poojo

Domo about property Management system.

Shivratra Kadam

201934

Please circle the relevant score

Sr. No	CRITERIA	SCORE								
1	Introduction given of both (self and topic) Content delivery of the resource person		4	3	2	1				
2			4	3	2	1				
3	Encourage students to ask questions		4	3	2	1				
4	Was there any element of creativity		4	З	2	1				
5	Subject matter knowledge/command on subject		4	3	2	1				
6	Presented the subject clearly and systematically		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				





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Date: 12/9/22

4

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON :

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

MSHMCI

Mr. Roma

Demo Property Management System.

Kauny Shripad

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		4	3	2	1				
3	Encourage students to ask questions		4	3	2	1				
4	Was there any element of creativity		4	3	2	1				
5	Subject matter knowledge/command on subject		4	3	2	1				
6	Presented the subject clearly and systematically		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				

Shipall Signature of Student





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25676640 Email: msihmetrsoffice@gemail.com, web site: nsihmetrs.in

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 identity the strategies and solutions implemented to overcome the challenges.

Mr. Abhay M Assembly h Students 74		Faculty	Duration y		hour n-Teaching
74			y	No	n-Teaching
and the second se		0.4			
		04		02	
The session	was cov	ered une	der start up a	and i	nnovation cell
of Learning O	utcome (1	Fick the	appropriate	optio	
Praxis and technique			Research		Soft Skills
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qualities ne as creativity The session adapt their trends, con N. Palekar	eded for a , adaptab n on bake products : sumer pre- provided v	a succes pility, res ry entre and stra afarence valuable	asful bakery illience, and preneur's inr tegies to me s, and indus insights inte	entre busin novat et ch try cl o the	preneur, such ness insight, tion and how to langing market hallenges, Mr challenges
	Praxis and technique Students ga industry, ind challenges The studen qualities ne as creativity The session adapt their trends, con N. Palekar	Praxis and technique Critica Thinkir Students gained a de industry, including ma challenges faced by I The students became qualities needed for a as creativity, adaptat The session on bake adapt their products trends, consumer pre N. Palekar provided	Praxis and Critical technique Thinking Students gained a deep under industry, including market tree challenges faced by bakery of The students became aware qualities needed for a success as creativity, adaptability, res The session on bakery entree adapt their products and streat trends, consumer preferences N. Palekar provided valuable faced by bakery entrepreneu	Praxis and Critical Thinking Research technique Thinking Students gained a deep understanding of industry, including market trends, consum challenges faced by bakery entrepreneur The students became aware of the esser qualities needed for a successful bakery as creativity, adaptability, resilience, and The session on bakery entrepreneur's inreadapt their products and strategies to me trends, consumer preferences, and indus N. Palekar provided valuable insights into faced by bakery entrepreneur and strategies to the trends.	technique Thinking Students gained a deep understanding of the industry, including market trends, consumer proceeding and the second by bakery entrepreneurs. The students became aware of the essential a qualities needed for a successful bakery entre as creativity, adaptability, resilience, and busing the session on bakery entrepreneur's innovation adapt their products and strategies to meet chattends, consumer preferences, and industry of N. Palekar provided valuable insights into the freeded by bakery entrepreneur and strategies.

Mapping of the event with PO and CO				1	Prog	gra	m O	utc	om	D		
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
	1		1		1							

Enclosures:

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

100 ABHAY.M.

Name and Sign of Event Coordinator

Dr. Seema Zagade

Hotel Management & Catering Technology Shivagingar, 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.Murshi Marg, Bahirat Patil Chowk, Shivajinagar, Pane – 16, 2676640 Email: msihmetrsoffice@gmail.com, web site: msihmetrs.in

> REF: MSIHMCT/UG-PG/SS/2023/338 Date: 25/04/23.

FUNCTION PROSPECTUS CUM OFFICE ORDER

PROFILE OF BITC LEVELL	Date of Event: 06 MAY.
Programme : BHMCT /	MORE THAN MHMCT Year: 1"/2"/3"/Final Day: SAT.
	Year <u>Time</u> : 3:15 FM,
Types of Function:	Meeting Interview Guest lecture Workshop
	Seminar Visit Cthers (Please Specify) -
Guest Profile / Name & Designation / Organization	: MR. HEELKANTH PALEKAR . MI PALEKAR SAKERY.
Faculty in - Charge:	PROJA PRIVAR
Venue: • Classroom	Iris Zaffran Conference
Assembly H	all . Board Room . Principal Office PIHING FROM.

Sr. No. of SCA Registrar

FOOD & BEVERAGE DEPARTMENT:

Time 	Pax 	Venue	Kitchen	Food Prod.	Service	Staff
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ROOM DIVISION FACULTY INCHARGE :

Venue and Set up	\$		-	
Linen	÷		-	
Flower Arrangement	ţ.	2	2	
Function Board	Ŧ	-	-	
Escorting	÷.	-		
Social Media In charge	÷	-	-	
Photography :			CHARM-CH	MANY. S.
Media update after event	– Fi	асе	Book	Instagram
STUDENT IN CHARGE:				
Food Production		:	-	
Food & Beverage Servic	e	1	-	
Rooms Division		;	-	
Social Media / Media		1	-	

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Mr. S. Rayarikar	1m2	13.	Ms. N. Dimble	620
2.	Mr. V. Sarup		14,	Ms. S. Mantri	the
3,	Dr. V. Kadam	191	15.	Ms. U. Toke	UTSI
4.	Mr. D. Joshi	YRS	16.	Mr. S. Jagade	02
5.	Mr. A. Manolkar	Atriel	17.	Mr. D. Ishte	Shich
Ġ,	Mr. C. Sahasrabudhe	n	18,	Mr. P. Padvekar	R
7.	Ms. S. Paranjpe	B	19.	Mr. S. Deshmukh	Domile
8,	Mr. D. Janvekar	642	20.	Mr. S. Bedse	SJELOP
9.	Ms. P. Pawar	for	21.	Mr. V. Keware	
10.	Ms. A. Manna	have	22.	Ms. Aarti Babar	Aurti
11.	Mr. R. Gade		22.	Ms. Varsha Rathod	- Contraction
12.	Ms. D. Marne	De	23.		

Social Media updated on	08 MAY 2022 Signature	Aunell-	
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Hotel Menagers () California Technology Shive marker (Panel 411016	DL 11/96/2009	Organize	a Interviewonly
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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	Р	
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 Sayaji	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	



SALESSALES OF A FOR SALESSALES Reg.No. MAHI6997009/Pu DI. 11/06/2000 Liventer 1421 6

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	Р	
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	λ
50.	202187	Nikam Prathamesh Vasantrao	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	Р	
59.	2021110	Sardesai Shreeyans Vinay	Р	
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	Р	
65.	2021125	Sutar Tanmayee Milind	Р	
66.	2021129	Thorat Rupesh Bhanudas	P	
67.	2021130	Tupsagar Anuja Vithal	P	
68.	2021132	Untwale Rishabh Sandiprao	P	
69.	2021133	Vaidya Shriraj Harish	P	
70.	2021134	Vaishampayan Kunal Umesh	P	
71.	2021138	Washivale Shravani Laxman	P	
72.	2021141	Fulari Salman Roupmiyan	P	
73.	2021142	Katti Yash Manish	P	
74.	2021142	Shinde Gautam Shridhar	P	

Signature of the Faculty



PRINCIPAL (BHMCT) Maharashtra State Institute of Hotel Management & Catening Technology Sturvilineger, Pune-411018



1.....

BA ession with Mr. Neekani	f Mr. Neelkanth Paleka	ar.
imail * Wekerfoods@gmail.com		
IAME OF THE FACILI'	ATOR +	
ESIGNATION *		
IAME OF HOTEL/ OR: alekar Foods	SANISATION *	
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5	Students were questioning frequently related to the topic (1 being not agree and 5 being strongly agree) *
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	other suggestions *
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	Mahatashan style unshind technology
	Hotel Mature Pune-411016
	The second a sold water water

Ъ.,

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. Itd.





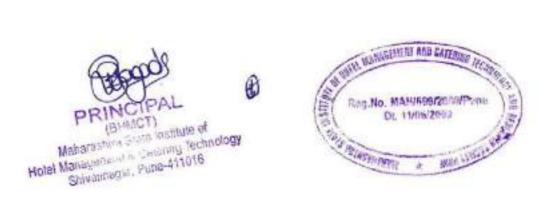
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Students were aware of	knowledge and skills of the topic. (1 being not agree and 5 being
strongly agree)	

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

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

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(6)					



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

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

Google Forms





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



Maharashira State Institute of Hotel Managemen & Calaring Technology Shivajinargar, Pune-411018



6/30/23, 12 14 PM

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

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Students showed dynamism and enthusiasm (1 being not agree and 5 being strongly agree)* 1 2 3 4 1 5



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Students were q	juestioning frequently	related to the topic	: (1 being not a	gree and 5 being
strongly agree)				

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

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

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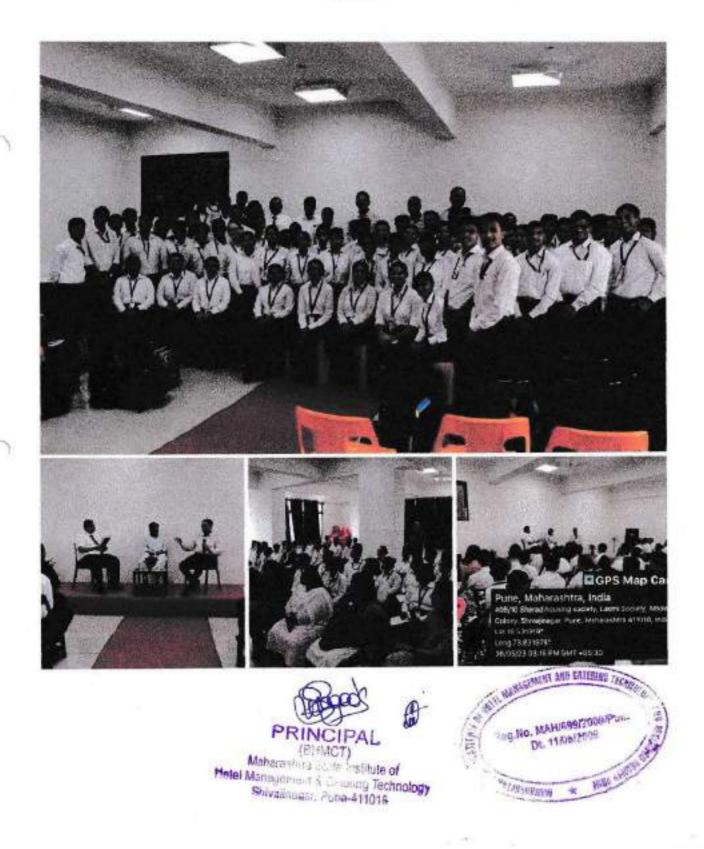
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MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.MunshiMarg, BahiratPatil Chowk, Shivajinagar, Pune – 16. 25676640 Email: msihmetrsoffice@gmail.com , web site: msihmetrs.in

Q & A session with Mr.Neelkanth Palekar was organized for SYBHMCTstudentsofMSIHMCTin May2023.



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,

2-25676640 Email: <u>msihmetrsoffice@gmail.com</u>, website: <u>msihmetrs.in</u>

Rational Oven Demo 2023

Type of the Event: Demonstration / workshop

Date of the Event: 3rd March 2023.

Objectives:

È

- 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.

and the second	and solved in the set of the	a contraction of the temperature provided	and an extension the book state of an advect to be a state of a scheduler.
Organised By:	Food	Production	Department

Event Coordinat	or	Mr. Chintamar	Mr. Chintamani S.												
Venue		R&D kitchen	kitchen Time / Duration				04	04 hours							
Total Num Participan		Students		Faculty			Non-Teaching								
								01				11140			
Event Deta	ails	A demonstrati specialization the oven as a c	in food prod	duction	depa	rtme	nt. T	ove his :	n wa sessio	s org n int	aniz rodu	ed fo	or the various	stude featu	nts of res of
		Type of L	earning Ou	tcome	Tick	the the	app	ropr	iate o	optio	n)			-	
Contextualization Praxis and Critical of Knowledge technique Thinking			Ro	scar	ch		Soft Skills								
Learning		The students	got an expe	erience	of v	ariou	s m	etho	ds of	cool	king	food	in th	e ove	n like
Outcome		steaming, brais technique. The Moreover, the	y were tau	g, etc. T ght the	he st conv	uden ersio	ts we n of	ere ir 'an c	ntrodu oven a	iced i as a i	to co dehy	mbir drate	nation o or or a	:ookin	ig as a
	ng of the	steaming, brais technique. The Moreover, the	students co	g, etc. T ght the	he st conv	uden ersio	ts we n of	ere in an c &D	ntrodu oven a	as a of the	to co dehy e con	mbir dratc npan	nation o or or a	:ookin	ig as a
	ag of the Subje	steaming, brais technique. The Moreover, the event with PO	students co	g, etc. T ght the	he st conv	uden ersio	ts we n of	ere in an c &D	oven a chef	as a of the	to co dehy e con	mbir dratc npan	nation o or or a	:ookin	ig as a

Enclosures:

- The filling of
- Attendance Sheet
- 360 Feedback
- Photographs of the event

Name and Sign of Event Coordinator



Maharaphira State institute of otel Managements & Catering Technology





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

(UG & PG - Degree Programme)

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ATTENDANCE FOR RATIONAL DEMO CONDUCTED ON 3rd MARCH 2023

SR. NO	ROLL NO	NAME	REMARK
1	202004	Attar Afroj	Р
2	202005	Babar Atharva	Р
3	202007	Barangule Sanika	Р
4	202008	Bhegade Parth	р
5	202012	Borate Dhiraj	A
6	202013	Borawake Abhishek	Р
7	202017	Chaware Prajwal	A
8	202021	Deepake Sandesh	P
9	202032	Gaikwad Pandurang	A
10	202036	Gaikwad Shreyash	Р
11	202042	Gude Rutwij	A
12	202045	Hundiwale Vaishnavi	Р
13	202046	Jadhav Atharva	Р
14	202047	Jadhav Sakshi	Р
15	202048	Jalgi Siddhi	Р
16	202050	Joshi Jayesh	Р
17	202055	Kamble Dayanand	Α
18	202056	Kanade Sakshi	Р
19	202058	Kathe Saurav	A
20	202059	Ketkar Mihir	Р
21	202070	Lokhande Suchita	А
22	202072	Mandavkar Revati	Р
23	202076	More Yash	A
24	202077	Mulik Anuja	Р
25	202078	Nadaf Taufeeq	Р
26	202081	Nijampurkar Amey	Р

10.495

NUMBER REALESSING

27	202083	Panchwagh Sahil	Р
28	202084	Pardeshi Mandar	P
29	202087	Patil Utkarsh	A
30	202088	Patil Vaibhavi	Р
31	202089	Patil Vedant	A
32	202092	Pawar Somesh	Р
33	202093	Pawar Sourabh	A
34	202095	Pisal Vedant	P
35	2020101	Sahsrabudhe Om	A
36	2020102	Sante Siddharth	Р
37	2020104	Sarsar Nirmitee	P
38	2020105	Sartape Vaishnavi	р
39	2020106	Sathe Tejas	P
40	2020107	Sathe Yukta	P
41	2020109	Sharma Sahil	A
42	2020114	Shinde Aditya	р
43	2020118	Swami Kaivalya	A
44	2020122	Tikhe Mukta	Р
45	2020123	Torne Nachiket	A
46	2020124	Tukshetti Shubham	Р
47	2020126	Tupkar Vaishnavi	A
48	2020135	Kumbhar Shubham	Р
49	2020138	Wagh Atulya	P
50	2020139	Dhore Omkar	A

26

Signature of the Faculty Incharge

NARMETHEN AND CAREMON Ting.No. MAH/199/21/99/Punc Dt. 11/07/2010 13 1/04 153 177.50 ÷.



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Date: 93 13

Demo

MSIHMET (Rational

Vinit Bhatia

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION : NAME OF THE RESOURCE PERSON NAME OF THE EVENT

Sandesh Deepake

ona

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score

Sr. No	CRITERIA	13	k (SCORE	5 11 July	
1	Introduction given of both (self and topic)	15	4		2	1
2	Content delivery of the resource person	5	4.2	.3	2.	1
3	Encourage students to ask questions	15	74.	3	2	1
4	Was there any element of creativity	15.	4	. 3	12	1
5	Subject matter knowledge/command on subject	15	4.	3	2	1.1.
6	Presented the subject clearly and systematically	15	450	3	. 2	1
7	Answered the doubts or queries of the students	5	4	3	2	1
8.5	Time management	5	4	3	2	1
9	Would you recommend the instructor for other	5	• 4	: 3	2	1
10	How do you rate the class overall?	25	. 4	3.	2	1

TOTAL SCORE 50 OUT OF 50

Signature of Studen

on No. WARESTROAM Bt: 41/86/2009



 MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme)
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Date: 3 3 3

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION :	fational.
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	10	1 5	CORE	C 11 _ 11 _ 24	1.74
1	Introduction given of both (sell and topic)	5	4	. S	. 2	1
2	Content delivery of the resource person	(5)	4.	3.	2.2	1
3. Pet	Encourage students to ask questions	75.)	(4)	3 ∵	- 25	1
4	Was there any element of creativity	5.	47	3	1.2	1
5	Subject matter knowledge/command on subject	- 5.	0	3	2	1.
6	Presented the subject clearly and systematically	5	4 2	3.3	2. ···	1
7	Answered the doubts or queries of the students	5.	(A).	3	2	-1
8);;	Time management	5	4 .	(3)	2	1
9. *	Would you recommend the instructor for other to class	15	4	ъ., З	2	31
10.	How do you rate the class overall?	5	(4)	3.	2	.1

1.No. Midster 1019/Pune

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 :

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score

Sr. No	CRITERIA		-	SCORE	81. 24	
1	Introduction given of both (self and topic)	5	4	3	2	11
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 SD OUT OF 50

Sis Lallouk

Signature of Student





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Date: 3 3 23

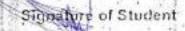
STUDENT FEEDBACK ON WORKSHOP IDEMONSTRATION / LECTURE

NAME OF ORGANISATION :	Rationa
NAME OF THE RESOURCE PERSON :	Vinit
NAME OF THE EVENT	Pen
NAME OF STUDENT	Tejas
ENROLLMENT NO (INST.)	2020

Please circle the relevant s

Sr. No	CRITERIA	4		SCORE	To tat	
1	Introduction given of both (sell and topic)	5	4	3	. 2	1
2	Content delivery of the resource person	5	4.4	3.	2.2 2.2 2.2	1
3	Encourage students to ask questions	5	A.	3	- 25	1
4:	Was there any element of creativity	5/	X	3	2	1
5	Subject matter knowledge/command on subject	+ 5.	.4.	3.	20	1.
6	Presented the subject clearly and systematically	5	- <u>A</u> /-	3	2	1
7	Answered the doubts or queries of the students	5.	A.	3-	2	1
8,25	Time management	. 5/	4	3	2	1
9	Would you recommend the instructor for other class	5	1.4	1.13	- 2	1.
10	How do you rate the class overall?	5	A	3.	. 2	3.

TOTAL SCORE 3.8 OUT OF 50





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 25676640 Email: msihmetrpo@gmail.com , web site:msihmetrs.in

Rational

Vinit Bhatio

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Date: 3 3 27

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON :

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score

SCORE Sr. No. CRITERIA 3 2 Introduction given of both (sell and topic) 5 4 1 1 25 1 5 з ě. Content delivery of the resource person 2 4 1 5 2 4 3 Encourage students to ask questions' 3 5 2 Was there any element of creativity 4 1 4 5. 63 2: 1 Subject matter knowledge/command on subject 4 5 2 Presented the subject clearly and 5 4:0 3 . 1 6. 12 systematically " 2 1 Answered the doubts or queries of the students 5 4 . 3 . 7 2 \$ 5 4 3 8 ... Time management 2 1 Would you recommend the instructor for other 5 4 3 9 *class* 3. 2 1. 5 4 How do you rate the class overall? 10 10

TOTAL SCORE LOD OUT OF 50

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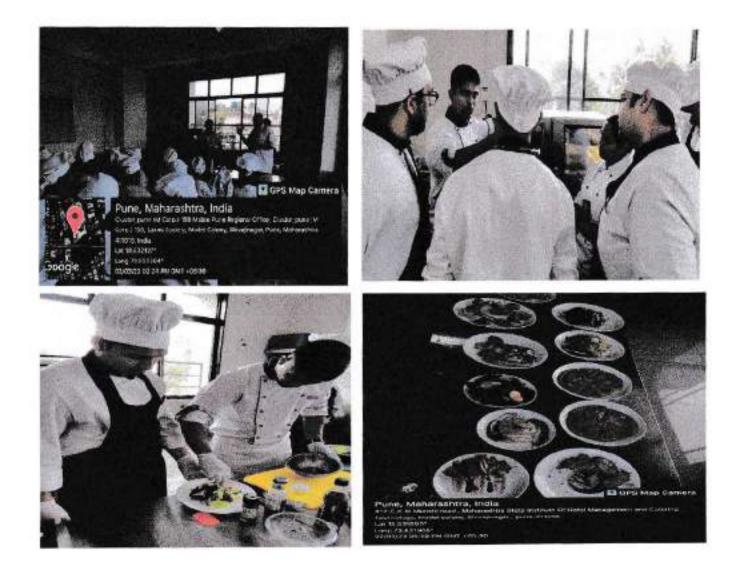
Signature of Student

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MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412-C, K. M. Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16.

2-25676640 Email: msihmetrsoffice@gmail.com, website: msihmetrs in

RATIONAL DEMO CONDUCTED ON 3rd MARCH 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. 25676640 Email: msihmctrsoffice@gmail.com , web site: msihmctrs.in

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: M	SIHMCT												
Event Co	ordinator	Dr. Vidya Ka	adam											
Topic Cov	vered : Si	OP Developme	ent			3	1	3	-					
Venue	-	502 Classroom		17	Tim	e / E	Dura	ation	1	2	.15	to 4.	15	
CONTRACTOR CONTRACTOR	otal Number of Students articipants			-	Faculty					N	lon-	Teac	hing	1
59		58		1	1					-				
Event De	tails	A guest lect SOP Devel										ber a	abou	t
	Туре	of Learning O	utcome	€ (Tio	ck tł	ie a	ppr	opri	ate	opti	ion)			
Contextualization of Knowledge		Praxis and technique		Critical Thinking			Re	sea	rch	0	201	Soft S	Skills	6
	/						/							
Learning	Outcome	Attendees lo craft effective										cture	e hov	v to
Mappin	ng of the and	event with PO	C	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
	Sp.	Children and a state of a	A Long and	A X			1		1					1

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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

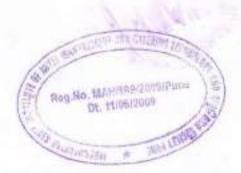


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REPORT ON STANDARD OPERATING PROCEDURE DEVELOPMENT HELD ON 10 NOVEMBER - 22





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REF: MSIHMCT/UG-PG/SS/2022/120 Date: 04/11/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Development of SOP Date of Event: 10 11 2022. Year: 1=12nd/3rd/Final Day: Thursday Programme : BHMCT/MHMCT Year 2022 Time: 2:15 10-14:15 Interview Guest lecture · Workshop Types of Function: Meeting Seminar Visit · Others (Please Specify) -Mrs. Anuradha Khot Guest Profile / Name: Dr. Vidya Kadam Faculty Coordinating: · Classroom Co | · Iris Venue: Zaffran Conference Assembly Hall . Board Room Principal Office Sr. No. of SCA Registrar + 32

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
iwear	nine	FdX	venue	Ritchen	Food Prod.	Food Prod. Service	
Breakfast	15				10		
Tea	01	4:30			- N		Supelha R
Lunch							व्युन्सा
PMT	10000				100		
Takeaways	01						05.00



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)

Name S. N. Name S. N. Sign Sign Ms. S. Mantri 1. Mr. S. Rayarikar 14. Ms. U. Toke 15. 2. Mr. V. Sarup 3. Dr. V. Kadam 16. Mr. S. Jagade Mr. D. Joshi Mr. D. Ishte 4. 17. Mr. P. Padvekar 5 Mr. A. Manolkar 18. Mr. C. Sahasrabudhe Mr. S. Deshmukh 6. 19. SIL 7 Ms. S. Paranjpe 20 Mr. V. Kaware aun El 8. Mr. D. Janvekar 21. Ms. S. Deokar 15RGI 22. 9. Ms. P. Pawar Mr. S. Rathod Ms. A. Manna 23. Ms. Surekha R. 234 21 10. Mr. R. Gade Ms. K. Pawar 11. 24. PHA1 25. Mr. S. Bedse 12 Ms. D. Marne an Spedso 13. Ms. N. Dimble ND

CIRCULATED TO ALL FACULTY AND STAFF



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MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG - Degree Programme) 412 - C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune - 16. 25676640 Email: msihmettpo@gmail.com , web site: msihmetrs.in

FINAL YEAR - 2022-23 Even Sem

EVENT: - Chuest lecture on BOP 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	8
4.	201905	Bhagat Prajwal	P
5.	201906	Bhagwat Arya	P
6.	201908	Bhosale Saloni	P
7.	201909	Borkar Omkar	P
8.	201910	Borse Shruti	Р
9.	201911	Chavan Rajeshwan	R
10.	201912	Chavan Sakshi	P
11.	201913	Chavrekar Madhura	P
12.	201914	Chikodikar Tanmay	P
13.	201915	Choudhari Kasturi	P
14.	201916	Dalvi Ketan	P
15.	201917	Deshpande Madhav	P
16.	201918	Deshpande Sakshi	R
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	Р
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 P P P
30.	201932	Kadam Manaswini	A

* REALDON M

	Student Name	Roll No.	Sr. No.
	Kadam Mnunalini	201933	1.
r	Kodam Shivratna	201934	2
	Kahade Prasad	201935	13.
P	Karandikar Shrieldhi	201936	34.
9	Kedan Sanskruti	201937	35.
P	A DECEMBER OF THE OWNER OF	201938	36.
P	Khan Junaid	201939	37.
P	Khandke Shalmali		38.
P	Kopulwar Tanvi	201940	39.
9	Kulkarni Shounak	201941	40.
P	Kure Pratiksha	201942	41.
P	Muneshwar Sandesh	201944	42
	Musale Prasanna	201945	
8	Nagpure Arpita	201945	43.
P	Naik Prabhanjan	201947	44.
P	Naik Purnima Naik Shubham	201948	46.
P	Nair Isha Vinod	201949	47
P	Nandgude Akshat	201950	48
P	Pardeshi Athory	201951	49
P	Patrudka/ Vishvajeet	201952	50
P	Pawar Shripad	201954	51.
e		201956	52
P	Raghawant Shreyash	201957	53
P	The second of the second secon	201958	54
P		201959	55.
P		201960	56.
P		201961	57.
P	Sawane Pratik	201902	58.
P	State Ritika	201963	59.
P	Shewadkar Alharva	201964	60
P	Thikekar Vighnesh	201965	61.
P	3 Timande Dinesh	20199	62
P	7 Ware Rutuja	20196	63.
P	8 Badyal Manisha	20196	64.
P	9 Sharma Priya	20196	65
P		20197	66
Par A	1 Khind Abhishekkumlar	20197	67

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PRINCIPAL (BHARCT) Maharashira Stole Institute of Hotel Managertuan Consuming Rectinology Shiroquinglis, Hume-411016



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(UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16. 25676640 Email: msihmctrpo@gmail.com , web site: msihmctrs.in

REF: MSIHMCTRS/BHMCT/2022/232

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 (SHINGT) (SHINGT) (SHINGT) Shive State Institute of Shive Sector 2 (Shive States) Shive Sector 2 (Shive S



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Industry expert/ Guest lecture/Demonstrator feedback

Anne

Date	10:11	- 2822
------	-------	--------

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			

ALTER

Signature of facilitator

COMPACT AND SAFERING LED Hog.No. MANUERS/200%/Pund DL 1106/2005 Bild House WPR19 ŵ.



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Date: |0|110 2022

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

MEIHMOT

Anuradha khot

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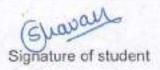
sakshi chavan

201912

Please circle the relevant score

Sr. No	CRITERIA		5	SCORE		
1	Introduction given of both (self and topic)	5	1	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 3.3. OUT OF 50







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

Date: 05/11/22

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Ms. Houradha Seminar on uniting SOP Chikockikan annau 0191

Please circle the relevant score

Sr. No	CRITERIA		S	CORE		
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	2	4	3	2	1
4	Was there any element of creativity	V	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 59 OUT OF 50

Signature of student





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

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

MSIHMCT

Ms. Anuradha khet

SOP Development

Aditya Dimbar 201919

Please circle the relevant score

Sr. No	CRITERIA		1	SCORE		
1	Introduction given of both (self and topic)	3	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	6	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	6	4	3	2	1
8	Time management	5	4	3	2	9
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	

TOTAL SCORE ____ OUT OF 50

Signature of student

ASE CALERING tg.No. MAHM99/2019/Pupp DI. 11/mi/2008 · 描述日期

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.

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

_Pratiksha. Saudag ar Kwel

Anuradha Khot

SOP Session

Date:

201962

MSIHMCT

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

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Reg. No. MAN/R09/2003/Pub/ Di: 11/06/2009

Signature of student



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

	Date: 10	[11]	2022
Student feedback on workshop/demonstration/lecture		0	

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Tauxnima Noik

MSTHMCT, Pune

30P development

Ms. Anwadha khot

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		
В	Time management	5	4	3	2	1		
9	Would you recommend the instructor for other class	6	4	3	2	1		
10	How do you rate the class overall?	5	4	3	2	1		

TOTAL SCORE 48- OUT OF 50

Flack Signature of student





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412 - C, K.M.Munshi Marg, Banirat Paul Chowk, Shivajinagar, Pune - 10.
☎- 25676640 Email: msihmettpo@gmail.com , web site: msihmetrs.in

Date: 10/11/2022

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

apita Naglacus

SOP

MSLHMET

Ms. Anuradha Ichat

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 -40 OUT OF 50

Signature of student

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Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Anumalha Khot Sop session

MSIHMCT

Athaniva Salunke

Date:

201959

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

Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

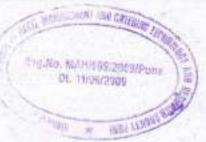
Please circle the relevant score

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 50 OUT OF 50

10000

Signature of student



201921

MSIHMET

Anuradha Khot .

SOP SESSION.

Max Hecao,



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Date: 10 11 2022

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Pankaj Gengaje

Ms. Anuradha Khot

SOP Development

201322

MSIHMCT

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

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Bungas

Signature of student



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

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Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

PHETTHE	Fausale Anungh
· SOP	Kh
Pracanna	57nsc)e
201345	

Date:

Please circle the relevant score

duction given of both (self and topic) tent delivery of the resource person burage students to ask questions	5	4	3	2	1
	0.06884	4	2		
ourage students to ask questions			3	2	1
	5	4	3	2	1
there any element of creativity	5	4	3	2	1
ect matter knowledge/command on subject	5	4	3	2	1
ented the subject clearly and ematically	5	4	3	2	1
wered the doubts or queries of the students	5	4	3	2	1
a management	15	4	3	2	1
Id you recommend the instructor for other	5	4	3	2	1
do you rate the class overall?	15	4	3	2	1
	a management Ild you recommend the instructor for other s	a management 5 Ild you recommend the instructor for other 5	a management $5 4$ Ild you recommend the instructor for other $5 4$	e management (5 4 3 Ild you recommend the instructor for other 5 4 3 s do you rate the class overall? 5 4 3	a management (5 4 3 2 Ild you recommend the instructor for other 5 4 3 2 s

TOTAL SCORE -45 OUT OF 50

Signature of student





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERINGTECHNOLOGY 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: <u>msihmctrsoffice@gmail.com</u>, website: <u>msihmctrs.in</u>

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 Randhive

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	t up and innovatio	n cell											
Event Coordinator	Mr. Abhay Ma	anolka	r	Ms.	Poc	oja P	awa	r					
Venue	601			Time / Duration				0	01 hour				
Total Number of	Students			Facu	ılty				Ν	lon-	Teacl	ning	
Participants													
52	47			03					0	2			
Event Details	The session w	as cov	vered	l und	ler s	tart	up a	nd i	nnov	vatic	on cel	1	
Ту	pe of Learning O	utcom	e (Ti	ick tł	ne ap	opro	pria	te oj	otion	ı)			
Contextualization	Praxis and	Crit	ical			Re	sear	ch		S	Soft S	kills	
of Knowledge	technique	Thi	nkin	g									
\checkmark													
Learning Outcome	Students were	able t	ble to understand the concept of facility										
	management,	its scc	pe, a	and i	ts in	npor	tanc	e in	var	ious	indu	stries	•
	The students g	gained	kno	wled	lge d	on cl	ient	nee	ds a	nd i	ndust	ry tre	nds,
	including faci	lity m	ainte	enanc	e, c	lean	ing	serv	ices	, sec	urity	,	
	landscaping, v	vaste 1	nana	agem	ent,	and	ene	ergy	mar	age	ment	•	
Mapping of the e		1				Pro	gra	m C	outc	ome			
		P	P	P	P	P	P	P	P	P	Р	P	P
Start up and innovat	ion activity	AND SAVED	2	3	4	5	6	7	8	9	10	11	12
-	N HILL MAN	1	- HEMMA			\checkmark							
	Reg.No. MA Dt. 1	1/06/2009	/Pane		•	•		•	•	-	•		-

Enclosures:

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

ball

ABUAY M Name and Sign of Event Coordinator

Dr. Seema Zagade

(BHMCT) Maharashira State institute of Hotel Management & Catoring Technology Shiraninagar, Pung-417016





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

(UG & PG – Degree Programme)

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REF: MSIHMCTRS/BHMCT/2022/ (28)

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 MSIHMCT 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.

Locking forward to your association in the future!

With regards,

OIC . Dr. Seema Zagade PRINCIPAL (EHHC) Maharashirn Sta al Managerney 1 5 inclogy Shivaina - 440 11015



Maharasolica Shala Indibute of Motel Mers January C. Controls, Technology Sith Analysis, Humer411936

Fwd: Invitation as a Guest lecturer | MSIHMCT, Pune Inbox

Search for all messages with label Inbox

Remove label Inbox from this conversation



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,

Drivaneshwar 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,

Start Up and Innovation Cell

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

Ms. Pooja Pawar





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: <u>msihmettpo@gmail.com</u>, web site: <u>msihmetrs.in</u>

Industry expert/ Guest lecture/Demonstrator feedback

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





Date 9 11 22

Kard

uaneshwar

Dervices.



Maharashira Stele Institute of Hotel Management & Cetering Technology Shivalinegar, Pane-411016

2

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.

2- 25676640 Email: <u>msihmettpo@gmail.com</u>, web site: <u>msihmetrs.in</u>

2019 61

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

KMPP Facility Services Dyneshware Randire Prerequisites For Starting A -Facil Tramati Sathe

Date: 9 11/22

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	0	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

Eathe/xx

Signature of student

PRIN CIPAL (BHEACT)

(BHRCT) Maitakashtra Erkin Instituto of Hotel Management & Catariag Technology Shvainagar, Pane-411018



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



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Student feedback on workshop/demonstration/lecture

ż

9

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

KMPP Facility Sprvi for Stephind (ombany). Management Shouti 1chesh 201910

Date: 09/11/22

Please circle the relevant score

Sr. No	CRITERIA		S	CORE		
1	Introduction given of both (self and topic)	15	4	3	2	1
2	Content delivery of the resource person	.,5	4	3	2	1
3	Encourage students to ask questions	5	A	3	2	1
4	Was there any element of creativity	5	A	3	2	1
5	Subject matter knowledge/command on subject	\$	4	3	2	1
6	Presented the subject clearly and systematically	€⁄.	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	15	4	3	2	1
10	How do you rate the class overall?	5	4	3	2	1

TOTAL SCORE 41- 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



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KMPP

Athanvo

201959

. Mr. Dhurneshwar

Be-sequisi to

Date:

Randive

Calunk

Services

stauting a facility

Mamt Company

Facility

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

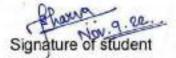
NAME OF STUDENT

ENROLLMENT NO (INST.)

Please	circle	the	relevant :	score

Sr. No	CRITERIA	SCORE						
1	Introduction given of both (self and topic)	58	4	3	2	1		
2	Content delivery of the resource person	5	4	3	2	1		
3	Encourage students to ask questions	5	4	3	2	1		
4	Was there any element of creativity	5	4	3	2	1		
5	Subject matter knowledge/command on subject	5	4	3	2	1		
6	Presented the subject clearly and systematically	5	4	3	2	1		
7	Answered the doubts or queries of the students	5	4	3	2	1		
8	Time management	5	4	3	2	1		
9	Would you recommend the instructor for other class	5	4	3	2	1		
10	How do you rate the class overall?	5	4	3	2	1		

TOTAL SCORE 47 OUT OF 50





Mahamar it a price institute of Hotel Management of the angli Technology Shivapagar, Pune-411016

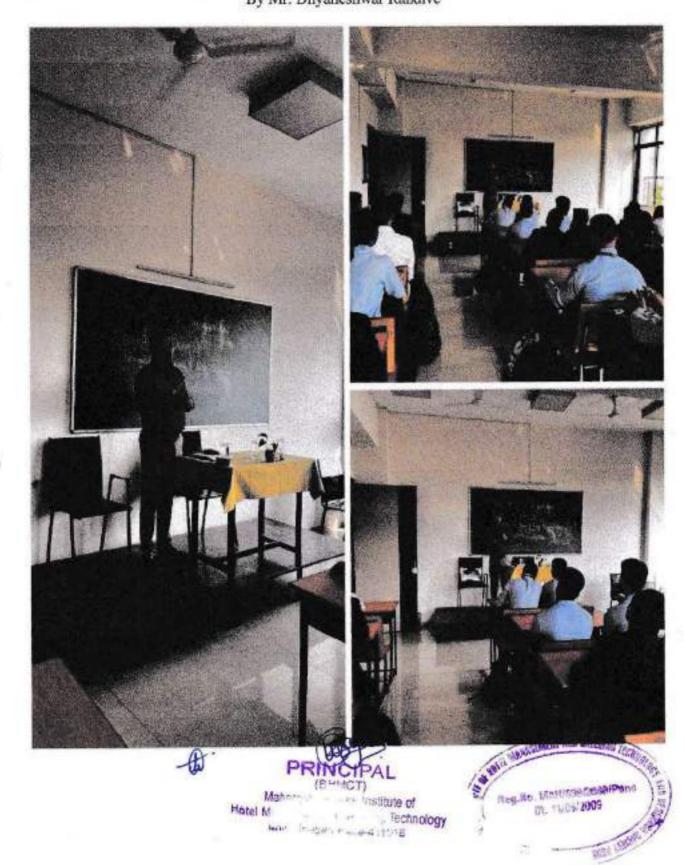


MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG - Degree Programme) 412-C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune-16. 2-25676640 Email: msihmettpor@email.com , web site: msihmetrs.in Date: 09 NOV 2022 Voucher No. RANDIVE DNYAHESHWAR Mr./Ms./Atro./ MOL Particulars of claim Rs. 600F. In word _Sto HUNDRED ONLY On account of GUEST LECTURE ON REQUTREMENT FOR STARTING A FACILITY MANAGEMENT LOMPANY Paid by cash Registrar Principal CALIFORNIA STATE AND SALES IPAL PRINC (BHMGT) Maharashirn Sida Institute of en No. MAMINGST2800/P Hotel Managemers & Cateling Technology Shivaling 211, Pube-411016 DL 71/06/2022



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.MunshiMarg, BahiratPatil Chowk, Shivajinagar, Pune – 16. 25676640 Email: msihmetrsoffice@gmail.com , web site: msihmetrs.in

MSIHMCT & Start Up And Innovation Cell Organized A Talk Session on Prerequisites for Starting Of A Facility Management Company. By Mr. Dnyaneshwar Randive





Ń

 MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE
 MAHARASHTRA STATE INSTITUTE OF MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme)
 412 – C, K.M.Munshi Marg, Babirat Patil Chowk, Shivajinagar, Pane – 16.
 25676640 Email: mshmctrsoffice@gmail.com, web site: mshmctrs.in

REF: MSIHMCT/UG-PG/SS/2022/12.00

Date: OF INON 2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

		- PRE REQUISITE DO STARY A FACILITY MANAGEMENY, CO	A CONTRACTOR OF CONTRACTOR
Programme ; BHMCT	/ MHMCT	(ear: 1#/2**/3**/Final	Day: WEDNESDAY
		Year	Time: 3115 to 6115
Types of Function:	Meeting	Interview Guest lease	cture • Workshop
	Seminar	Visit Others (F	Please Specify) -
Guest Profile / Name:	MR. RAH	DHANE DHANESH	OAR,
Server reterre			
Faculty Coordinating:	ABHAH. 1	A & PODTA P.	
			Conference

FOOD & BEVERAGE DEPARTMENT:

	-	Day	Manua	Klahan		Faculty	
Meal	Time	Pax	Venue	Kitchen	Food Prod.	Service	Staff
Breakfast	-	-	-	-	-	-	-
Теа	-	-	-	-	-	-	-
Lunch	-	-	-	-	-		-
PMT	-	-	-	-	-	-	-
Takeaways	-		-	-		-	-



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen:	Nos.	Faculty In-charge:
Flower Arrangement:	~	
Camera :	-	
Special Instruction:	7	
STUDENT IN CHARGE:		a chi su
Food Production:	1.	· · · ·
Food & Beverage Service:	-	
Accommodation:	~	
Any other instruction (For S	tudents) 🕴 🖈	

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Mr. S. Rayarikar	SA	7 14.	Ms. S. Mantri	
2.	Mr, V, Sarup	Tal	15.	Ms. U. Toke	LITERY
3.	Dr. V. Kadam	12	16.	Mr. S. Jagade	Right
4.	Mr. D. Joshi	MS	17.	Mr. D. Ishte	51100
5.	Mr. A. Manoikar	Chuch	18.	Mr. P. Padvekar	E
6.	Mr. C. Sahasrabudhe	cho2	-19.	Mr. S. Deshmukh	Should
7.	Ms. S. Paranjpe	劉	20.	Mr. V. Kaware	Kowo-Et
8.	Mr. D. Janvekar	and	21.	Ms. S. Deokar	रनजीवत
9.	Ms. P. Pawar	Part	22.	Mr. S. Rathod	1 SR
10.	Ms. A. Manna	Avan.	23.	Ms. Surekha R.	अवरत ।
11.	Mr. R. Gade	1-	24.	Ms. K. Pawar	andall
12.	Ms. D. Marne	0-	25.	Mr. S. Bedse	Sibedara
13.	Ms. N. Dimble	ND			

o/c PEPERICIPAL Dauell Due (28HMCT) More States and I where of More Machine States I where of More Machine States I where of Shill Machine States I where of Shill Machine States I where of Shill Machine States I where of 11015





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K. M.Munshi Marg, Bahirat Patil Chowk, Shivajitagar, Pune – 16. 2-25676640 Email: msiluneusoffice@gmail.com, web site: msiluneus.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: Sta Event Coordinator	Mr. Abhay I					01 bour			_	-
Venue	Assembly H	fall	Time / Duration		nc			and an internal states	-	_
Total Number of Participants	Students	coone	Faculty			Non-Teach		achi	ng	
98	94		02			02				
Event Details	The session	n was cow	ered un	der sta	rt up a	nd ir	nov	ation	r cell	_
Туре	of Learning O	lutcome (T	ick the	approp	riate o	ption	n)	_	_	_
Contextualization of Knowledge	Praxis and technique	Critical	Act 1	Rese	arch		So	ft Ski	lls	
✓ Learning Outcome	mindset, op the home b	portunities aking indu	s for gro istry.	wth, in	novati	on, a	and	succ	ess i	n
✓ Learning Outcome	mindset, op	portunities aking indu cquired es home-bas wiledge or	s for gro ustry. sential sed bak n packa	with, in busines ing bus ging ar	novati ss mar siness. id tran	on, a iage	and mer	succ it skil	ess i	n
✓ Learning Outcome Mapping of the er	mindset, op the home b Students ac operating a Gained kno requirement	aking inductive aking inductive desired es home-based based by the second state of the	s for gro istry, sential sed bak packa ary for t	with, in busines ing bus ging ar nome b	novati ss mar siness. id tran	on, a lage spor	and mer tatio	succ it skil	ess i	n
Mapping of the e	mindset, op the home b Students ac operating a Gained kno requirement vent with PO O	aking induced aking induced aking induced as home-based and and and and and and and and and an	s for gro istry, sential sed bak packa ary for t	with, in busines ing bus ging ar nome b	novati ss mar siness. ad tran akers.	on, a lage spor	and mer tatio	succ it skil	ess i	n

Enclosures:

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

Name and Sign of Event Coordinator

Dr. Seema Zagade PPIPEINCIPAL (BHMCT)

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





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16. 25675640 Email: msihmettpo@gmail.com , web site: msihmetrs.in

> REF: MSIHMCT/UG-PG/S5/2022/ 7 95 Date: 08/09/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event : ho	Art of fr me-under	ofessional B start-up f	ting from	Date of Event: 07 09 2022
	MHMCT	Year: 1 ^w /	2 ⁵⁴ /3" / Final	Dax: WEDNESDAY .
		Yea	r	Time: 2+30 Pm.
Types of Function:	MeetingSeminar	InterviewVisit		ture • Workshop lease Specify) -
Guest Profile / Name:	Ms. May	iya kaga	lwala.	
Faculty Coordinating:	Mr. Albhau	M. Ms R	oja P.	
Venue: • Classroom	• Iris	• •	cattran • C	onference
Assembly I	Hall • Boa	ard Room • P	rincipal Office	

Sr. No. of SCA Registrar - 118

FOOD & BEVERAGE DEPARTMENT: NA

Meal	Time	Pax	Venue	Kitchen	and Service II	Faculty	
mear	Tune	Fax	venue	Faterien	Food Prod.	Service	Staff
Breakfast	-	-	-	-	-	-	~
Tea	-	-	-	-	-	-	
Lunch	~	~	-	-		-	-
РМТ	-		141	-	-	-	-
Takeaways	-	*	~	~	-	-	-

MARAGEMENT AND SATEBING TH Reg.No. MAH/699/2009/Pane Dt. 11/06/2009 THIRSUNANT * JUNN LOW

ROOM DIVISION MANAGEMENT ARRANGEMENT: NA

Type of Linen:

Nos.

Faculty In-charge:

Flower Arrangement:

Camera: Gautan Shinde.

Special Instruction:

STUDENT IN CHARGE:

Food Production:

Accommodation: 🗡

Food & Beverage Service:

Inform drand to get the venue ready.

Any other instruction (For Students)

Technology

Shirellagar, Pune-411013

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Dr. S. Zagade		15,	Ms. S. Mantri	4m
2.	Mr. S. Rayarikar	500	16.	Ms. U. Toke	VER
З.	Mr. V. Sarup	-	17.	Mr. S. Jagade	Desta
4.	Dr. V. Kadam	Ohr	18.	Mr. D. Ishte	alder
5.	Mr. D. Joshi	ne	19.	Mr. P. Padvekar	-je
6.	Mr. A. Manolkar -	Stauch	20.	Mr. S. Deshmukh	Brok
7.	Mr. C. Sahasrabudhe	ar.	21.	Mr. V. Kaware	Marro El
8.	Ms. S. Paranjpe	A	22.	Mr. A. Adsule	Duppene
9.	Mr. D. Janvekar	tent	23.	Ms. S. Deokar	2-119700
10.	Ms. P. Pawar	ted	24.	Mr. S. Rathod	SR
11.	Ms. A. Manna	har	25.	Ms. Surekha R.	23 रखा
12.	Mr. R. Gade		26.	Mr. D. Kadu	and the
13.	Ms. D. Marne	Qu-	27.	Ms. K. Pawar	बावित"।
14,	Ms. N. Dimble	aprose			

Reg. No. MAH/\$98/2069/Pum/ Dt. 11/06/2009

140

Fwd: Invitation as a Guest lecturer | MSIHMCT, Pune Inbox

Search for all messages with label Inbox

Remove label Inbox from this conversation



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

12:36 PM (2 hours ago)

to me

------Forwarded message ------From: Mariya Kagalwala <<u>mariyak.mk@gmail.com</u>> Date: Sat, 3 Sept 2022 at 12:54 Subject: Re: Invitation as a Guest lecturer | MSIHMCT, Pune To: Startup and Innovation Cell SIC <<u>startup@msihmctrs.in</u>>

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.





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

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 Sujeett Krishna	P	-
9.	202116	Chavan Swapnil Satish	P	
10.	202118	Chitale Shakti Mahendra	P	
11.	202119	Dalvi Atharva Rajendra	P	
12.	202120	Dengavekar Aditya Prasad	P	
13.	202122	Deolalikar Krushna Satyen	P	
14.	202125	Deshpande Vaishnavi Prashant	P	
15.	202127	Dhage Varun Sunil	P	
16.	202129	Dhumal Anand Vijayabhinandan	P	
17.	202130	Dhumal Utkarsha Prasad	P	
18.	202131	Dimber Shreya Manohar	P	
19.	202132	Dolas Akshay Ravindra	P	
20.	202134	Edke Shweta Ashru	P	
21.	202135	Falak Dipti Govinda	P	
22.	202137	Gaikwad Atharva Sanjay	P	
23.	202138	Gaikwad Prathamesh Rahul	P	
24.	202139	Gawade Aditya Harshad	P	
25.	202140	Gedam Pranali Sayaji	P	
26.	202141	Ghodake Nimai Sanjay	Р	
27.	202142	Gole Rudra Vikas	P	
28.	202143	Gore Manali Laxman	Р	
29.	202144	Gunjal Jay Balkrishna	P	
30.	202147	Jagtap Shrineel Nitin	Р	
31.	202148	Jagtap Siddhi Gorakh	p	



Hotel Matacement & Catoring Technology Shevesheers, Pune-411018



		L I Namp	Attendance	Remark
Sr. No.	Roll No.	Student Name	P	
32.	202149	Jamdar Prathamesh Santosh	Р	
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 Athary Rajiv	P	
41.	202161	Khetre Samiksha Dashrath	P	
42.	202164	Kuchekar Mahesh Rajendra	P	
43.	202165	Kulkarni Moksh Vishwanath		
44.	202167	Lachake Ojas Mahesh	P	
45.	202169	Mahadule Sarang Suresh	P	
46.	202170	Mahajan Abhishek Ravindra		
47.	202171	Malge Trishala Ramesh		
48.	202173	Mane Niranjan Shankar	P	
49.	202174	Mane Siddesh Raosaheb	P	
50.	202175	Mankar Mohit Subhash	P	
51.	202177	Mohite Amruta Ashok	Р	
52.	202178	More Jay Harish	Р	
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	Р	
59.	202186	Neware Roshni Jitendra	Р	1
60.	202187	Nikam Prathamesh Vasantrao	Р	
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 (BHMCT) Maheramina State Institute of Hotel Mano, Historic Science Technology Shtye, Historic Fune-411016



RS

Sr. No.	Roll No.	Student Name	Attendance	Remark
70,	2021102	Rao Mitra Deviprasad	P	
71.	2021103	Rengade Shrushti Kisan	р	
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

164

Dauell ABHAY MAHOULAR

PRINCIPAL

21

(BHMCT) Maharashira Stats Institute of Hotel Management & Calesing Technology Shivajinagar, Pune-411018

IN INSUMENT AND CATERINE IEC.I. Reg. No. MAHI699/2003/Pune Dt. 11/06/2009 ASTURA. CIPS VALUE VALUE VI BALLINS.

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



AND CATERING TECHNOLOGY

(UG & PG - Degree Programme)

412 - C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune - 16. 2-25676640 Email: msihmettpo@gmail.com., web site: msihmetrs.in

Industry expert/ Guest lecture/Demonstrator feedback

Date - 7922

NAME OF HOTEL/ ORGANISATION

NAME OF THE FACILITATOR

DESIGNATION

Choco-Luicion Mariya kagalwala. balce FIDME

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	A	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	\$	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	

Signature of facilitator



Hotel Management is Catering Technology Shivajinegar, 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

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score

Sr. No	CRITERIA	SCORE						
1	Introduction given of both (self and topic)	5	0	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	٩	3	2	1		
6	Presented the subject clearly and systematically	5	4	B	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 41 OUT OF 50

Signature of student



Hotel Management & Channed Technology Shivejinagar, Pune-411016

ATACHT ALL FRIMAL No. Marisee/20ab/Ptm DL 11/08/2000

2021101

Ms. Mariya Kagalwala

Ankar M. Rarade

inder Mart-up and innovation cell

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Date: 7/9/

2022



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

(UG & PG - Degree Programme)

Date: 7/9/22

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412 - C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune-16. 2 - 25676640 Email: msihmettpo@gmail.com , web site: msihmetrs.in

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

202106

Please circle the relevant score

Sr. No	CRITERIA	SCORE					
1	Introduction given of both (self and topic)	6	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	3	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	3	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



Shivemager, 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: <u>msihmettpo@gmail.com</u>, web site: <u>msihmetrs.in</u>

Date: 07/09/2022

Kagalu

PASICON

ome - Talk sersion.

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Mitra Rolo

2021102

how -lindous

Please circle the relevant score

Sr. No	CRITERIA		S	CORE		
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	1	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



Maharash - State Institute of Hotel Maharash - Catesing Technology Studention in rubg-411018



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT A. ... CATERING TECHNOLOGY MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG - Degree Programme) 412 - C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pene - 16. 2 = 25676640 Email: msihmettpo@gmail.com , web site: msihmetrs.in Voucher No. Date: 07/09/22 Mr. Ms. Maniya Karalicalo Particulars of claim Rs. 6004 In word SIX HUHDRED WHUY On account of GUEST LECTURE UNDER STARY UP4 INNOVATE BHMCT students Paid by cash ature NAMEST AND SATES PRINCIPAL (BPMGT) Maharautte the trip titute of Reg.No. MAW599/2008/Pub Hotel Manmeaning Technology DL 11/06/2018 Shim 100-411016 THE PARK

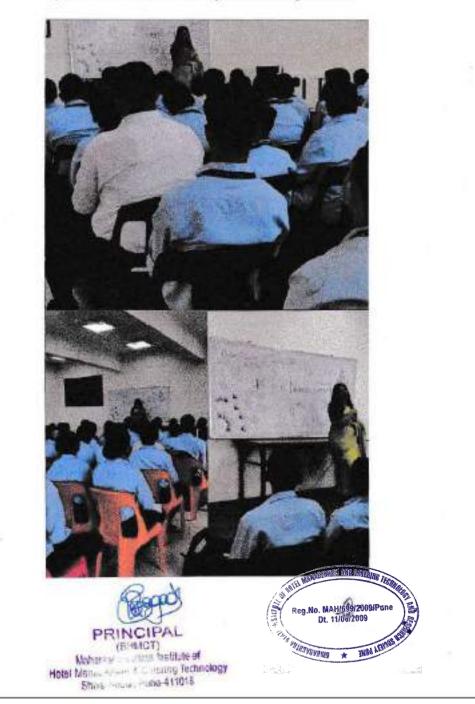
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MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.MunshiMarg, BahiratPatil Chowk, Shivajinagar, Pune – 16. 2-25676640 Email: msihmetmoffice@gmail.com , web site: msihmetrs.in

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



SOCIETY, PUNE



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

(UG & PG – Degree Programme)

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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 31th 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 Students Non-Teaching Faculty Participants 15 10 4 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 Critical Research Soft Skills Praxis and technique Knowledge Thinking 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 P9 P P P P P1 P2 P7 11 3 5 8 10 12 4 6 Entrepreneurship Development Activity

Enclosures:

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

Sachin R

Name and Sign of Event Coordinator

Dr. Seema Zagade PRIMIPAL SP CI Contra line Hits of

Shive ano-411076

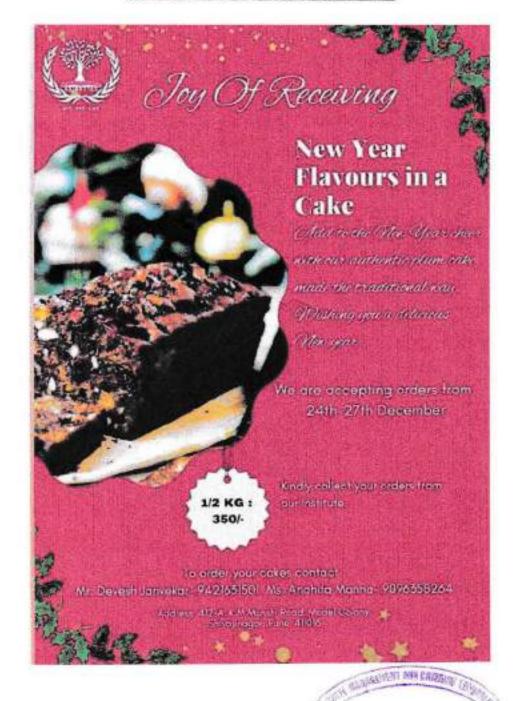
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Brochure for New Year Cake Sale



No. M& 4/639/251/8/Pull

474 - 1920 a 194

In Thidesphere



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Date: 31/12/22

Mane

Joy of receiving

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

YEAR OF THE EVENT

NAME OF STUDENT

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	N	3	2	1			

Learning Outcome:

Signature of Student

AGAINTIN THE COL M# 4659(2009/Pune CK. 11/06/2009

TOTAL SCORE 46 OUT OF 50

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



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25676640 Email: <u>msihmettpo@gmail.com</u>, web site:<u>msihmetrs.in</u>

Date: 31/12/22

Selbelaat

Joy of receiving

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

YEAR OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score -

Sr. No.	CRITERIA		S	CORE		
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	
9.	Support of facilitator	5/	4	3	2	1
10.	Overall satisfaction with the activity	5	4	3	2	

Learning Outcome: Managing various things at same time

TOTAL SCORE -48 OUT OF 50

Signature of Student

WANTERS AND EASTERING Pag.No. MAN/599/2009/Pune 5 Dt. 11/06/2009

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



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Date: 31/12/22

Joy of receiving.

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

YEAR OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Joy TUNIN Robit Someware 20211

Please circle the relevant score -

Sr. No.	CRITERIA		S	CORE		
1.	Effectiveness of teamwork	5/	4	3	2	1
2.	Adequacy of resources	5	4/	3	2	1
З.	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 fime Hanagueuct.

TOTAL SCORE -44 OUT OF 50

SALASTAN BIR 1359 AL

2eg.No. MAM/599/2009/Pulm

Dt. 11/08/2009

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



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25676640 Email: msihmetrsoffice@gmail.com, website: msihmetrs.in

EVENT: JOY OF GIVING (PLUM CAKE SALE)

SR. NO	YEAR	NAME OF THE STUDENT	13/9	14/9	15/9	16/9	17/9	18/9	19/9	20/9
١.	Final year BHMCT	Sanskruti Kedari	р	p	Р	р	р	Р	P	P
2.	Final year BHMCT	Nishigandha Raskar	Р	P	P	Р	Р	Р	P	P
3.	SYBHMCT	Swaraj Bhosale	Р	Р	P	P	P	Р	P	P
4.	SYBHMCT	Atharva Khatkhate	Р	P	P	Р	Р	P	P	P
5.	SYBHMCT	Aditya Gawade	P	Р	Р	P	Р	P	Р	P
6.	SYBHMCT	Rohit Sonawane	р	Р	P	p	Р	Р	P	P
7.	SYBHMCT	Abhishek Mahajan	P	Р	р	р	р	Р	P	P
8.	SYBHMCT	Aditi Bhelekar	P	Р	Р	P	Р	Р	P	P
9.	SYBHMCT	Siddhesh Mane	P	Р	P	P	P	Р	Р	P
10.	SYBHMCT	Mrunal Pathak	P	Р	Р	Р	P	Р	Р	P

Signature of the Faculty-Incharge



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



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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.

Event Coordinator	Mr. Darshan Joshi, Ms. Anahita Manna, Ms. Pooja Pawar		
Topic Covered : PI	anning a themed Hi-tea event		
Venue	Iris Restaurant	Time / Duration	2 hours
Total Number of Participants	Students	Faculty	Non-Teaching
62	58	3	1
	Hi-Tea theme event " ikin		osted an elegant Turkis

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 Cocao 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 Cocao Solutions, Mr Swapnil Shinde: Blogger, Hungernation and Ms Goutami Rane: Blogger and Representative of The Pune Foodie.

The Turks say, "eyi vakit geçir" meaning reinventing yourself- or simply put having a good time, and it was truly an evening to remember.

Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
Learning Outcome	Planning an ev departments.	vent and executin	g it with co-ordin	nation of all

	g of the e PO and C	event with					Prog	ram	Outc	ome				
Subject Code	Subject Name	Course Outcome	P1	P2	P3	P4	P5	P6	P7	P8	P9	P 10	P 11	P 12
C301,3	02,302	2	/	/	/		/	/		~		/	/	~

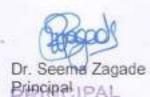
Enclosures:

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

ANAHITA .M

Danhan 7.

Name and Sign of Event Coordinator



(BHINGT) Maharashtra State Institute of Hotel Management & Caloring Technology Shivemager, Pune-411018





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> REF: MSIHMCT/UG-PG/SS/2022/ 1240 Date: 25/11/22

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Tukish Highten - Ikindi çayi Date of Event: 30 11 22 15 / 2nd / 3rd / Final Day: WEDNESDA Programme: BHMCT/MHMCT Year: Time: 3:30pm onwards. Year Types of Function: Guest lecture
 Workshop · Meeting Interview · Others (Please Specify) - HighTea event Seminar Visit Guest Profile / Name: Guest list attached Faculty Coordinating: Mr. Darshan J. Ms. Pooja Pawar, Ms. Anahita Manna ATTACHER ST Venue: Classroom Zaffran • Conference Iris Assembly Hall
 Board Room Principal Office Sr. No. of SCA Registrar _

FOOD & BEVERAGE DEPARTMENT:

10	Time	ne Pax	Manage	Kitebon	266.1	Faculty	
Meal	Time	Pax	Venue	Kitchen	Food Prod.	Service	Staff
Breakfast					242/		
Tea							
Lunch	1.	1		-			1.5
PMT					100	100 C	0.00
Takeaways							-

Taxeaway - kitchen - Goody bag ...

Accommodation - Painted earthern warthumman and care



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: Table cloth, Nos. Refinerer (blue), gewiertes Flower Arrangement:

Camera: Niranjan Mane. Special Instruction:

STUDENT IN CHARGE:

Food Production; Anurag Pulawale Food & Beverage Service: On Waikal Accommodation: Meunal Pathat Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Mr. S. Rayarikar	in	14.	Ms. S. Mantri	two
2	Mr. V. Sarup	-Th	15.	Ms. U. Toke	VIOLS .
3.	Dr. V. Kadam	1.1/2	16.	Mr. S. Jagade	Any
4.	Mr. D. Joshi	YN	17.	Mr. D. Ishte	alla
5.	Mr. A. Manolkar	amiell	18.	Mr. P. Padvekar	-FE.45
6.	Mr. C. Sahasrabudhe	me	19.	Mr. S. Deshmukh	Smile
7.	Ms. S. Paranjpe	att	20.	Mr. V. Kaware	Kowoz
8.	Mr. D. Janvekar	6	21.	Ms. S. Deokar	स्तिवि
9.	Ms. P. Pawar	Rat	22,	Mr. S. Rathod	-
10.	Ms. A. Manna	Har	23.	Ms. Surekha R.	जुरुखा
11.	Mr. R. Gade	14	_ 24.	Ms. K. Pawar	avidut
12.	Ms. D. Marne	Dum	25,	Mr. S. Bedse	Siberice
13.	Ms. N. Dimble	NB			- Contenno





Faculty In-charge: Mr. Darshan Joshi-

Mc. Mugdha. S.

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



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POSTER/ BROCHURE





Thank You

Dr. Seema Zagade <principal@msihmctrs.in> To; asane@ptc.com 3 December 2022 at 16:12

Memaba (hello) Ms. Akanksha Sane,

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 " Ikindi Cayi ".

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 eagements 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) Hoscakal ! (Good bye)

Team MS/HMCT.

7 attachments



72c474a2-9536-4c38-bd8a-8376c8d37526.JPG 134K







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 " Ikindi Cayi ".

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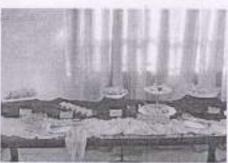
Tesekkür Ederim I (Thank you) Hoscakal I (Good bye)

Team MSIHMCT.

7 attachments



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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 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 " Ikindi Cayi ".

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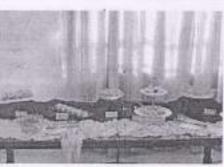
Tesekkür Ederim ! (Thank you) Hoscakal ! (Good bye)

Team MSIHMCT,

7 attachments



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Thank You

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

3 December 2022 at 16:32

Merhaba (hello) Mr. Smaran Shetty,

Greating 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 " Ikindi Cayi ".

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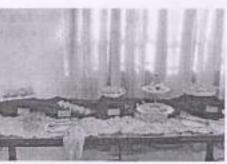
Tesekkür Ederim ! (Thank you) Hoscakal ! (Good bye)

Team MSIHMCT.

7 attachments



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Thank You

Dr. Seema Zagade <principal@msihmctrs.in> To: "mandarbhosale05@gmail.com" <mandarbhosale05@gmail.com> 3 December 2022 at 16:33.

Memaba (hello) Mr. Mandar Bhosale,

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 " Ikindi Cayi ".

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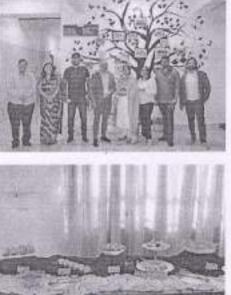
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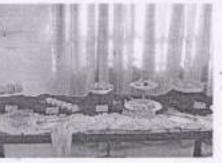
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Team MSIHMCT.

7 attachments



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Thank You

Dr. Seema Zagade <principal@msihmctrs.in> To: "Swapnil.hungernation@gmail.com* <Swapnil.hungernation@gmail.com>

3 December 2022 at 16 35

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." Ikindi Cayl ".

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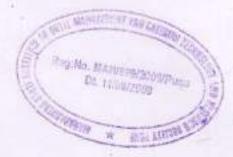
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Thank you once again for gracing the occasion with your presence.

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Tesekkür Ederim ! (Thank you) Hoscakal ! (Good bye)

Team MSIHMCT.





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,

Greating 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 " Ikindi Cayl ".

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7 attachments



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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 MSIHMCTIL

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 " Ikindi Cayi ".

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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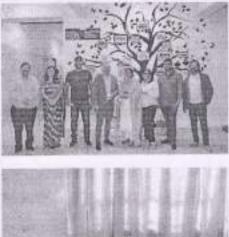
Thank you once again for gracing the occasion with your presence.

We will be looking forward for many more such rendezvous!

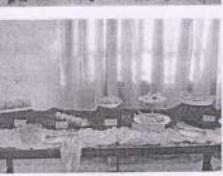
Tesekkür Ederim ! (Thank you) Hoscakal ! (Good bye)

Team MSIHMCT,

7 attachments



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ATTENDANCE SHEET

Roll No.	Student Name	Status
202173	Mane Niranjan	Р
202174	Mane Siddesh	Р
202175	Mankar Mohit	Р
202177	Mohite Amruta	Р
202179	More Sankalp	Р
202180	More Soham	P
202183	Nanakshahi Drishti	P
202184	Navale Pritesh	Р
202185	Nemade Vinit	Р
202186	Neware Roshni	P
202187	Nikam Prathamesh	Р
202188	Pandure Darshan	Р
202189	Pansare Orn	Р
202191	Patange Nandini	Р
202192	Patankar Kushagra	Р
202193	Pathak Mrunal	P
202194	Aditi Patil	Р
202195	Patil Samiksha	Р
202196	Pawar Adwait	Р
202198	Phatak Dhanushree	Р
2021100	Pulawale Anurag	Р
2021101	Ranade Omkar	Р
2021102	Rao Mitra	P
2021103	Rengade Shrushti	Р
2021104	Renuse Niraj	Р
2021105	Rupade Swapnil	Р
2021106	Ruparel Parth	Р
2021107	Sadanshiv Abhishek	P



Roll No.	Student Name	Status
021108	Sangle Shutham	P
021109	Santar Sanket	p
2021111	Sargar Aditya	p
2021112	Sasane Atharva	p
2021113	Seha Piyush	P
2021114	Shelkande Shreyash	9
2021115	Shelke Prathmesh	p
2021116	Shenolikar Prutha	P
2021117	Shete Varun	P
202118	Shewale Aadesh	Р
2021119	Shinde Sanyukta	P
2021120	Shinde Siddharth	P
2021121	Siddha Surbhi	Р
2021122	Sonawane Rohit	Р
2021123	Sorte Sahil	p
2021124	Suryawanshi Siya	p
2021125	Sutar Tanmayee	P
2021126	Tanty Tapaswini	P
2021127	Tavdare Tejaswi	р
2021128	Tembe Pratik	P
2021130	Tupsagar Anuja	P
2021132	Untwale Rishabh	P
2021133	Vaidya Shritaj	P
2021135	Waghunde Ankush	P
2021136	Waikar Om	Р
2021138	Washivale Shravani	Р
2021139	Zad Amav	P
2021140	Deshmukh Vishruti	Р
2021142	Katti Yash	P
2021143	Shinde Gautam	P



PRINCIPAL (BHINGT) Mahamathina State Frenchicles of Hotel Managements of State Frenchiclogy Sharestation, Public 411015

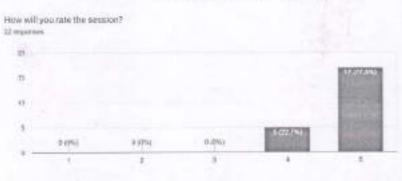
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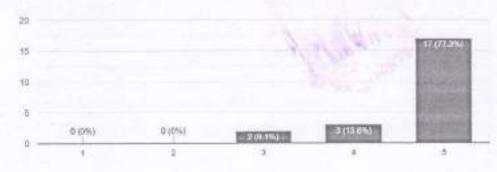
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FEEDBACK ANALYSIS



On a scale from 1 to 5, how informative was the lecture? 22 expanses



Yes
 No

Was the session relatable to the syllabus taught? 27 separate

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





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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 quests . 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.

Event Coordinator	Ms. Anahita Manna	Jr. f.	1
Topic Covered :	Theme Dinner		2
Venue	Zaffran	Time / Duration 7pm to 11pm	
Total Number of Participants	Students	Faculty	Non-Teaching
120	116	3	1
	by the Second Year BHN Entrepreneurship Develo This one of a kind event Year students were entry A well planned, balanced flavourful ride of the UTT Himachali, Bihari and Be counter emulating the De note. The Food and Beverage Watermelon Shikanji and and ' Zaffran'. The guest first time a fine dine silve The décor was all hand o booth, handmade lipin at	er ' UTTARAPATH-The Gro ICT students of MSIHMCT pment Cell on 28th April 2 was a small scaled event of isted to sell tickets for the I menu was designed whice ARAPATH, including the f ngali cuisines by the Food othi Chaat experience start Team prepared exclusive I Kairi Ka Jaljira and opera s experienced service of the r service was practised by crafted and included props	023. of 70 guests and the Second same. In would take the guests on a lavours from Afghani, Punjat Production Team. A live ed the evening on a lovely seasonal mocktails like the ted both the restaurants 'IRI he highest quality as for the the team. like a truck shaped photo bottles and number plates
HICOSIDODBIPURO 1/06/2003		mot wait to be execute mo	s and the positive feedback are such innovative events for

Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
				V
Learning Outcome	The students understo participative learning the			nd enhance

Mapping of the event with PO and CO							Pro	gram	Out	come				
Subject	Subject	Course	P	P	P	P	P	P	P	P	P	Р	Р	P
Code	Name	Outcome	1	2	3	4	5	6	7	8	9	10	11	12
= 401,	C402,	C403	1	1	~	-	1	1	1	1	/	~	/	~

Enclosures:

- Function Prospectus
- Poster / Brochure
- Attendance Sheet (Wherever applicable)
- 360 Feedback
- · Photographs of the event

Anahita Manna

JV. C.R.Sahassabud 0. Name and Sign of Event Coordinator

Deutsch Januebas

Dr. Seema Zagade PRHNEIPAL

(BHMCT) Mahamathira Sade Institute of Hotel Mana State Technology State Page Factoria





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> REF: MSIHMCT/UG-PG/SS/2023/339 Date 25 04 2023

> > DL 1104/2012

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19:00

THE LIBOR

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event : UH	tarapath - SY	BHMCT Them	E Date of Event: 28 04) 2023
Programme : BHMCT / I	7 La	1*1 / 2** / 3** / Final	Day: Friday
		Year	Time: 7pm onwards
Types of Function:		nterview • Guest leo /isit • Others (P	ture · Workshop lease Specify) - Theme Dinner
Guest Profile / Name & Designation / Organizatio Faculty In – Charge:	Ar. chintama	nis., Mr.E Anahita M.	xeveeh J.
Venue: • Classroom	V Ins	•Zattran • 0	Conference
Assembly H	all • Board Room	Principal Office	
Sr. No. of SCA Registrar	178		

FOOD & BEVERAGE DEPARTMENT:

STREET.		144.002	- Augustanes	1995	1500	Faculty	
Meal	Time	Pax	Venue	Kitchen	Food Prod.	Service	Staff
Breakfast	-	12	-	-	377 -	-	-
Tea	-	-	-	-	-	-	
Dinner	7 pm	na 70	Iris Zafraan	ATESTE	Chintargani	Anahiha M.	Santashj. Pramod P.T
PMT	-	-	~	-	-	-	-
Takeaways	-	-	-	-	-	The second	5
	10	1 (IT AD	The second second		al showed	WARD SAFERING STATE	ik.
	138		12 August		15	- Caller	ant A
	17 Sent		and the set of the second		The Mits. Ha. Mar	#081/2000/Puto	LO

ROOM DIVISION FACULTY INCHARGE :

Venue and Set up Linen Flower Arrangement Function Board Escorting Social Media In charge Photography Mr. Devech Canvelcas Analyta M. Deveeh3.

Media update after event - Face Bock 📝 Instagram 📝

STUDENT IN CHARGE:

Food Production : Ms. Yugandhara B. /Ms. Prutha S. Food & Beverage Service : Mr. Anand D. / Mr. Atharavas. Rooms Division : Mr. Abhichek M.) Ms. Tejachi S. Social Media / Media : Mr. Atharva K. / Ms. Vichruti D.

CIRCULATED TO ALL FACULTY AND STAFF

S. N,	Name	Sign	S. N.	Name	Sign
1.	Mr. S. Rayankar	1sd)	13.	Ms, N. Dimble	600
2	Mr. V. Sarup	~	- 14,	Ms. S. Mantri	the
3.	Dr. V. Kadam	1	15.	Ms. U. Toke	-
4,	Mr. D. Joshi	Vine	16,	Mr. S. Jagade	the
5.	Mr. A. Manolkar	and	17.	Mr. D. Ishte	alen
6.	Mr. C. Sahasrabudhe	NV	18,	Mr. P. Padvekar	a
7	Ms. S. Paranjpe	- 4	19.	Mr. S. Deshmukh	astonu
8.	Mr. D. Janvekar	East	20.	Mr. S. Bedse	N
9.	Ms. P. Pawar	Cal	21	Mr. V. Kawere	Subara
10,	Ms. A. Manna	hart	22	Ms. Aarti Babar	-
11.	Mr. R. Gade	-	22.	Ma. Varsha Rathod	Aarti.
12.	Ms. D. Mame	me	23.	average and the second	the start

Societ Media updated on

Technology

ne-411016

Hotel

Signature



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The Grand Trunk Road

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Contact - Om W.-9174149 58739. Atharva K.-+9195038 04419



UTTIKAPAT

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POSTER/ BROCHURE/ TICKETS





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1.			
1001	202101	Agrawal Harsh	P
2.	202102	Ahiwale Yash	Р
3.	202103	Aswar Swajit	P
4.	202104	Bade Bhagwat	P
5.	202106	Barshikar Aman	P
6.	202107	Belhekar Aditi	Р
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	Р
16.	202120	Dengavekar Aditya	P
17,	202121	Deoghatole Shantanu	P
18,	202122	Deolalikar Krushna	Р
19.	202123	Desale Lokesh	P
20,	202124	Deshpande Sakshi	P
21,	202125	Deshpande Vaishnavi	P
22.	202127	Dhage Varun	P
23.	202128	Dhede Manasi	Р
24.	202129	Dhumal Anand	P
25.	and the second second second second	Dhumal Utkarsha	P
26.	1000000	Dimber Shreya	P
27.		Durgule Rohan	P
28,		Edke Shweta	P
29.		Falak Dipti	P
30.		Gaikwad Amav	P
31.		Gawade Aditya	P
32.		Gedam Pranali	P
33.		Ghodake Nimai	P
34.			P
35.	1	Gole Rudra	P
36.		Gore Manali Gunjal Jay	P

ATTENDANCE SHEET



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	Р
50.	202161	Khetre Samiksha	Р
51.	202162	Kirve Kaushal	P
52.	202163	Koli Abhishek	Р
53.	202165	Kulkarni Moksh	P
54.	202166	Kulkarni Swapna	p
55,	202167	Lachake Ojas	P
56.	202169	Mahadule Sarang	P
57.	202170	Mahajan Abhishek	Р
58.	202171	Malge Trishala	P
59.	202173	Mane Niranjan	P
60.	202174	Mane Siddesh	P
61.	202175	Mankar Mohit	Р
62.	202177	Mohite Amruta	P
63.	202179	More Sankalp	Р
64.	202180	More Soham	Р
65.	202183	Nanakshahi Drishti	Р
66.	202184	Navale Pritesh	P
67.	202185	Nemade Vinit	P
68.	202186	Neware Roshni	Р
69.	202187	Nikam Prathamesh	Р
70.	202188	Pandure Darshan	P
71.	202189	Pansare Om	P
72.	202191	Patange Nandini	P
73.	202192	Patankar Kushagra	P
74,	202193	Pathak Mrunal	Р
75.	202194	Aditi Patil	P
76.	202195	Patil Samiksha	Р
77.	202196	Pawar Adwait	Р
78.	202198	Phatak Dhanushree	P
79.	2021100	Pulawale Anurag	Р
80.	2021101	Ranade Omkar	P
81.	2021102	Rao Mitra	Р

Creation and the fatters income

Sr.No.	Roll No.	Student Name	Status
82.	2021103	Rengade Shrushti	р
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.		Sasane Atharva	P
91.	2021113	Seha Piyush	Р
92.		Shelkande Shreyash	P
93.		Shelke Prathmesh	Р
94.		Shenolikar Prutha	P
95.		Shete Varun	P
96.		Shewale Aadesh	P
97,		Shinde Sanyukta	P
98.		Shinde Siddharth	P
99		Siddha Surbhi	P
100,		Sonawane Rohit	P
101.	2021123	Sorte Sahil	P
102.	2021124	Suryawanshi Siya	P
103.	12 Mar 200 Locale	Sutar Tanmayee	P.
104.		Tanty Tapaswini	P.
105.	0.000000000000	Tavdare Tejaswi	P
106.		Tembe Pratik	P
107.		Tupsagar Anuja	P
108.	Contract of the second	Untwale Rishabh	P
109.		Vaidya Shriraj	P
110.		Waghunde Ankush	P
111.		Waikar Om	P
112.		Washivale Shravani	P
113.		Zad Arnav	P
114.		Deshmukh Vishruti	P
115.		Katti Yash	P
116.		Shinde Gautam	P

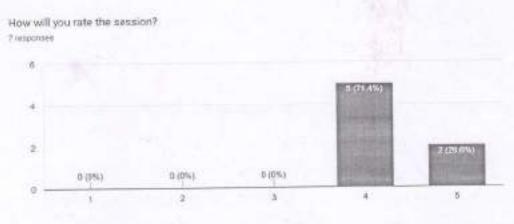
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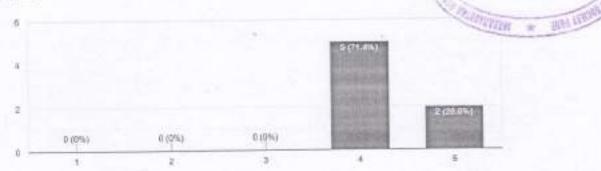
FEEDBACK ANALYSIS



Was the session relatable to the syllabus taught? 7 responses



On a scale from 1 to 5, how informative was the lecture? 7 responses



Yoi
 No

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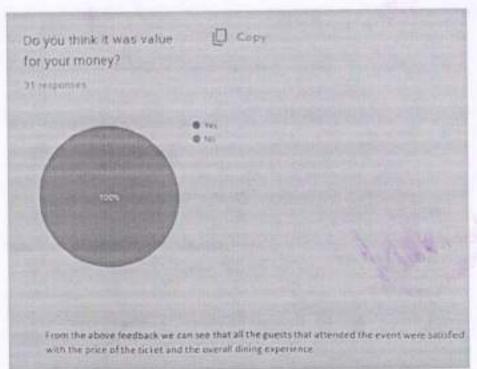
What was the take-away from the session?

- 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 ambiance.

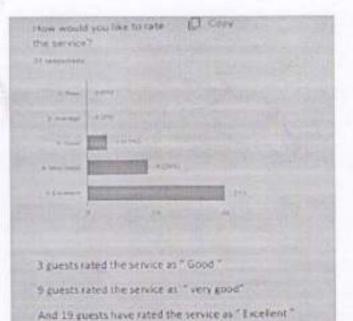
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GUEST FEEDBACK FEEDBACK







How was the ambience and D Conv the decoration?

1 guest rated the ambience and decor as "Can be better" If guests rated the ambience and decor as "Good" 22 guests rated the ambience and decor as "Excelient"

Di Canada Di Ganada Di Anasheri



FEEDBACK REPRESENTATION

An GR "weithink horrs was given at this end of the steral, stark note the baseway period taken given to each given.

2. Coul of the full parents RL have given their freshlanck, which is exercise match S2% of the guess. According the parent attending many of them have filled and one feedback form on behall of their and an incomp, incomp.

beins is the pictoria representation of each gardien assed in heidback form.

the faste o				
3.04				
2 Average	1.0%			
	Contract.			
	10.0	-		
		1 1 1 1 1 1		
b Salarang			1	
		14		
		inor		

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.

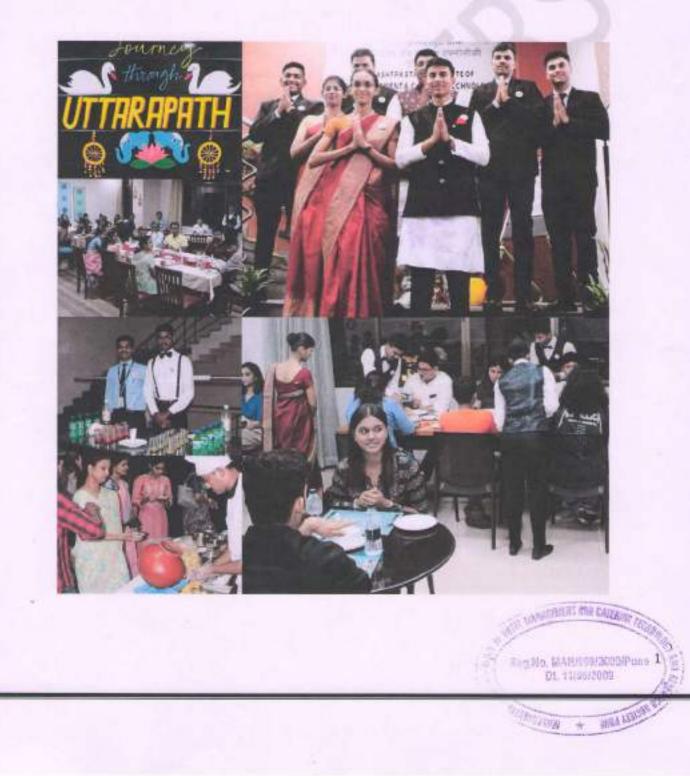
Food was so tasty. I enjoyed every bite. The ambience was also good. The service was good but a little slow.

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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(UG & PG - Degree Programme)

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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.

Event Coordinator	MCTRS, Degree, Pune Anahita Manna							
	to a Fine Dine Speciality	Restaurant	1					
Venue	Assembly Hail							
Total Number of Participants	Students	Faculty	Non-Teaching					
22	21	01	NA					
Reg.No. Management and Comparison of the second sec	with insights into the understanding of varial a comprehensive too and Heart of House design elements of to Mr. Nilesh Ayyar, A department's key ro learned about the in management in delive A discussion on cur the importance of s preferences in the to explained, emphas memorable experient Mr. Nilesh shared in the restaurant to be	operations of a multi-spect nous aspects of the hospit ar of the restaurant, covering a (HOH) areas. They obsi- he restaurant, gaining fact AGM of The Sassy Spoor oble and their coordination terplay between department vering a seamless dining e rent food and beverage to taying updated with indus nospitality sector. The cor- nizing the significance noes to guests to foster loy to The Sassy Spoon's suc- coming a leading destination valuable lessons on en-	rends was conducted, highlighting try trends and evolving consume neept of "owning your guest" was of providing personalized and					

	Type of Le	Barming	Outcome (Tick the	appropriate op	hiony
Contextualization of Knowledge,			Critical Thinking	Research	Soft Skills
Learning Outcome		observit Spoon, Underst includin a seam Develop hospital Underst providin Gain in underst	ng the layout, amb Pune. land the roles an g Front of House (F less dining experier o an understanding lity industry. land the concept of g personalized and sights into the suc	iance, and desi d responsibilitie OH) and Heart o ice. of current food "owning your g memorable exp cess story of Th s contributing to	ulti-specialty restaurant b gn elements of The Sass s of various departments f House (HOH), in delivering and beverage trends in the uest" and its significance in eriences to guests. e Sassy Spoon, Pune, and b its success as a leading

Mapping	g of the eve	nt with PO and CO					Pro	gra	m O	utco	me			
Subject Code	Subject Name	Course Outcome	P 1	P 2	P	P	P	P	P 7	P	P	P 10	P 11	P 12
C 5 601	A For	d Production	1	-	~		~	1	1		-	1	~	V

Enclosures:

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

ANAHMA MANNA

Name and Sign of Event Coordinator

Omesdian Dr. Anita Moodliar PRIMICIPAL

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





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16. 25676640 Email: msihmettpo@gmail.com , web site: msihmetrs.in

> REF: MSIHMCT/UG-PG/SS/2022/505 Date: 2.0/06/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event : Visit and t	tiTea at saesy spoo	Date of Event: 21 06 2022
Programme: BHMCT / MHMCT	Year: 1 st /2 nd /3 rd /Final	Day: Tuesday
	Year	Time: 4:00pm - 6:00pm
Types of Function: Meeting Seminar	1	ture • Workshop lease Specify) -
Guest Profile / Name: Mr Nile	sh Iyer	
Faculty Coordinating: M.S. Ano	ihita Manna	
Venue: • Classroom • Iri	s • Zaffran • (Conference
Assembly Hall Bi	oard Room • Principal Office	- Sassy Spoon
Sr. No. of SCA Registrar 111		
	41 81	

FOOD & BEVERAGE DEPARTMENT:

	and the second		Second 1	Marken .		Faculty	
Meal	Time	Pax	Venue	Kitchen	Food Prod.	Service	Staff
Breakfast							
Tea	in the second	2					
Lunch							
PMT		1000	1.154			The second	
Takeaways		1					37



ROOM DIVISION MANAGEMENT ARRANGEMENT: N/A

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

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	R	15.	Ms. S. Mantri	m
2.	Mr. S. Rayarikar		16.	Ms. U. Toke	UBS
3.	Mr. V. Sarup	-	17.	Mr. S. Jagade	a successive
4.	Dr. V. Kadam	AL	18.	Mr. D. Ishte	Elicate
5.	Mr. D. Joshi	Vi	19.	Mr. P. Padvekar	
6.	Mr. A. Manolkar		20.	Mr. S. Deshmukh	Corould
7.	Mr. C. Sahasrabudhe	ar	21.	Mr. V. Kaware	Vacase
8.	Ms. S. Paranjpe		22.	Ms. R. Jadhav	
9,	Mr. D. Janvekar	EN	23.	Mr. R. Khilare	
10.	Ms. P. Pawar	Post	24.	Mr. A. Adsule	alloldente
11.	Ms. A. Manna	A.D.	25.	Ms. S. Deokar	
12.	Mr. R. Gade	12.	26.	Ms. J. Kamble	
13.	Ms. D. Marne	Am	27.	Mr. S. Rathod	A Store
14.	Ms. N. Dimble	V		100-100-100 C.	

Agmad -6 PAREIPAL in institute of Hotel Neht & Cathring Technology hapar, Pune-411016



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CORRESPONDENCE TRAIL

From: Nilesh Ayyar<nilesh@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: msihmct tpo <msihmcttpo@gmail.com> Cc: anita.moodliar <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,

Nilesh 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 msihmet too <msihmettoo@gmail.com> wrote:

Dear Mr Nilesh,

Greatings from MSIHMCT, Punell

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.

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Mrs Anita Mocdliar,

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Hotel Management 1 Comment Thinkingy Shelictories mare 4 17016



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CORRESPONDENCE TRAIL

From msihmet tpo <msihmettpo@gmail.com> Date: Thu, 23 Jun 2022, 08:24 Subject: Letter of Appreciation To: <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

Prosodia

Dr. Anita Moodliar PIPICIPAL MSIHMCT, Purje

Maharashire State Institute of Hotel Management & Cottering Technology Shivelineger, Pene-411016



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ATTENDANCE SHEET

201908	Bhosale Saloni R.	P
201914	Chikodikar Tanmay V.	P
201916	Dalvi Ketan S.	р
201921	Gaikwad Rasika S.	P
201922	Gengaje Pankaj S.	P
201924	Gurav Projyot P.	P
201929	Jadhav Prasad S.	Р
201930	Jadhav Roshni M.	P
201937	Kedari Sanskrufi S.	P
201938	Khan Junaid S.	P
201941	Kulkarni Shounak H.	P
201942	Kure Pratiksha S	Р
201944	Muneshwar Sandesh	Р
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

needling PRINCIPAL (BHMCT) Meherachtra State Institute of Hotel Management & Ontering Technology Shivalandgal, Puna-411016



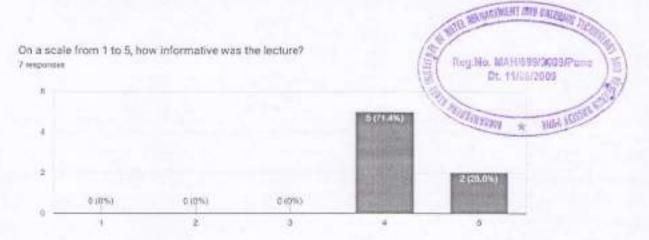
MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme)

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

FEEDBACK ANALYSIS How will you rate the session? 7 respanses

Was the session relatable to the syllabus taught? 7 unpanes





O Yes

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 ambiance.

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PHOTOGRAPHS





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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.

Organise	d By: M	SIHMCT							M	1					
Event Co	ordinator	Dr. Vidya Ka	adam	1			N	2		-	10				
Topic Co	vered : In	troduction to fu	rnitu	re	102					-					
Venue		Ekbote Mall			1	Time	e / E	Dura	itior	1	1	1an	n onv	vards	3
Total Nur Participa		Students	Students		F	acı	ulty				N	lon-	Tead	ching	8
26		25	25		1	1			_		-	_			
Event De		The visit to Accessories By Dr.Vidya specializatio	a loca Kad on st	ate lan ude	d in n fo ents	Pir the	npri e fir 21	i-Ch nal y st N	inc /ear	hwa r ac emb	id w com	/as 1mo 2022	orga datio		4
Contextu	to be a first of the second	Praxis and		ritic	- Andrewson and the second sec	an u	ic a	a second second		irch	_		Soft S	Skills	2
of Knowle		technique			king			n.c	000	-			Jone	Juno	
6	/								~		_				
Learning	Outcome	Attendees le procuremen control.													•
Маррі	ng of the and	event with PC CO)				F	oro	grai	m O	utc	om	e		
Subject Code	Subject Name	and the second se		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.	1	01210	Ye	Yan I	1		1					×.		

Rog.No. MAN(699(2009)Pun/ DL 11/06/2009

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 CIPAL (BHMCT) Maharashtra State Institute of Hotel Management & Catering Technology a Shiveminique, Pube-411016



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VIBIT TO EKBOTE MALL HELD ON 21 NOVEMBER-22





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> REF: MSIHMCT/UG-PG/SS/2022/ 12-53 Date: 16 11 2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Visit to Ekbote fumiture mall, Pimpri Date of Event: 21/11/2022 Year: 1"12" 13" / Final Sp. Day: Monday Accom. Time: 11:00 Programme: BHMCT/MHMCT Time: Interview
 Guest lecture
 Workshop Types of Function: Meeting Visit Seminar · Others (Please Specify) -Mr. Narendra Elibote Guest Profile / Name: Dr. Vidya Kadam Faculty Coordinating: 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	2011	Faculty	
Mean	THUE	Fax	vende	Kitchen	Food Prod.	Service	Staff
Breakfast		-		100	031		Sterente
Теа							
Lunch		1.	12015	10.00	0	10.0	
PMT					505	and soft	21
Takeaways	10:00	01			Hs. Povice P.	Den 8	

UNITED IN



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	-502	14.	Ms. S. Mantri	th.
2.	Mr. V. Sarup		15.	Ms. U. Toke	12648
3.	Dr. V. Kadam	-	16.	Mr. S. Jagade	hip
4.	Mr. D. Joshi	DIC	17.	Mr. D. Ishte	Silet
5,	Mr. A. Manolkar	Daugh	-18.	Mr. P. Padvekar	TI
6.	Mr. C. Sahasrabudhe	an	-19.	Mr. S. Deshmukh	Samuel
7,	Ms. S. Paranjpe	art	20.	Mr. V. Kaware	Vhaure
8.	Mr. D. Janvekar	60	21.	Ms. S. Deokar	2-112121
9.	Ms. P. Pawar	Port	22.	Mr. S. Rathod	NSR
10.	Ms. A. Manna	fran	23.	Ms. Surekha R.	रुषु रखा
11.	Mr. R. Gade		24,	Ms, K, Pawar	alacit
12.	Ms. D. Marne	0-	25,	Mr. S. Bedse	Shedse
13.	Ms. N. Dimble	æ		110000	3.061.5-

Principal June 2022 0/1



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.

FINAL YEAR - 2022-23 Even Sem

EVENT: - Vigit to Elibote Mall

Date: - 11-11. 2.2

Sr. No.	Roll No.	Student Name	Sign
1.	201902	Baghel Sachin D.	P
2.	201903	Barkade Ritika S.	F
3.	201910	Borse Shruti M.	P
4.	201911	Chavan Rajeshwari U.	9
5.	201912	Chavan Sakshi G.	P
6,	201915	Choudhari Kasturi P.	9
7.	201917	Deshpande Madhav S.	P
8,	201918	Deshpande Sakshi V.	P
9.	201919	Dimbar Aditya S.	P
10.	201920	Gaikwad Joel R.	6
11.	201925	Hadke Shick	9
12.	201931	Jog Nandini N.	8
13.	201932	Kadam Manaswini M.	8
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.	8
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	Khirid Abhishekkumar	A WATTATION IT AND CAL
29.	201964	Shewadkar Atharva S.	(SA

Dr. 11/06/2009/Pune

AN ALL



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 ² - 25676640 Email: <u>msihmettpo@gmail.com</u>, web site: <u>msihmetrs.in</u>

Industry expert/ Guest lecture/Demonstrator feedback

Date 11 November 2022

1

NAME OF HOTEL/ ORGANISATION

Suhas Ekbote's Designer Euroiture Ms. Chaitali

Consultant and Sales

NAME OF THE FACILITATOR

DESIGNATION

Please circle the relevant score

Sr. No	CRITERIA	A.L.	-	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	51	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

Signature of facilitator

WITT 270 GRITER Had, Ho. MARINGSO/2005/Pure DE 1106/2000 15021 *



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Date: 11 11/22

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON :

NAME OF THE EVENT

NAME OF STUDENT

201931

MSIHMCT

Ms. Chalitali

Nandini Jog

Visit to Expote mall

ENROLLMENT NO (INST.)

Please circle the relevant score

Sr. No	CRITERIA		5	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

Signature of Student





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Date: 14/11/2002.

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON :

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Ms. Chaitali

MSTHMCT

Visit to Exbote Mall.

Shruti Borse

201910

Please circle the relevant score

Sr. No	CRITERIA		S	CORE		
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







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Date: 11/11/22

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE /

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON :

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

MOIHMOT

MS. Chaiteli

EKbole Furniture - Visit

Gaikwad Joel

201920

Please circle the relevant score

Sr. No	CRITERIA		S	CORE		
1	Introduction given of both (self and topic)	6	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	6	4	З	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	6	4	3	2	1
10	How do you rate the class overall?	(5)	4	3	2	1

TOTAL SCORE 49 OUT OF 50

GJad

Signature of Student





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: 11/11/2022

1

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON :

NAME OF THE EVENT

NAME OF STUDENT

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

Ms. Chaitali

Visitto EKDOK Mall.

Chavan Sakshi

201912

ENROLLMENT NO (INST.)

Please circle the relevant score

Sr. No	CRITERIA		S	CORE		
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





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 Mara, Babirat Patil Chowk, Shivajinagar, Pune – 16

412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16. 25676640 Email: msihmctrsoffice@gmail.com , web site: msihmctrs.in

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.

Organise	d By: MS	SIHMCT													
Event Co	ordinator	Dr. Vidya Kad	am		As. 1 Para		npa e	da		18					
Topic Co	vered : M	anagement opera	ations	pro	ced	ure	s in	ecc	otels	5					
Venue		Jadhavgadh F	ort	1	ime	10)ura	tion	1	7	am	onwa	ards		
Total Nur Participar	and the second sec	Students		F	acu	ilty				N	on-	Teac	hing		
62		60		2	2					-					
Contraction		heritage luxur themed resta	urants come	, ar (Tic	nd it	nsig	hts ppro	on opri	eco ate	-frie	endl on)	ly pra	actice	es.	
Contextu of Knowle	and the second second second second	Praxis and technique	Critic Think	15.51			Re	sea	rch		0	Soft S	skills		
	/														
Learning	Outcome	 Attendees lea history of Jad practices. 												у	
				_	_				- 0	ute	om	e			
Маррі			Mapping of the event with PO and CO Program Outco							ure.	om				
Subject	and Subjec	CO Course	P	P	P	P	P	P	P	P	P	P		P	
	and	CO Course	1	P 2	P 3			2		P 8			P 11	P 12	

Rig.No. MAH/03/2009/Pune Dt. 11/06/2059 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

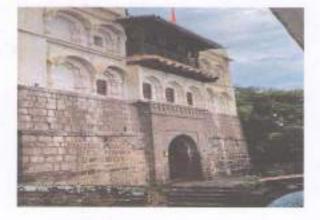
Dr. Seema Zagade

Mahamshina Timu hattuta af Hotal Manager Shina ang Shitinalagy Shina ang saga shitinalagy



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. 2-25676640 Email: msihmetrsoffice@gmail.com, website: msihmetrs.in







VISIT TO JADHAVGAD HELD ON 18 OCTOBER- 22





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinngar, Pune – 16. 25676640 Email: msihmetrsoffice@gmail.com, web site: msihmetrs.in

REF: MSIHMCT/UG-PG/SS/2022/ 985 Date: 17 10 2022 FUNCTION PROSPECTUS CUM OFFICE ORDER Name of the Event: Jackav Fort - Jackavaal Date of Event: 18 10 2022 Programme : BHMCT / MHMCT hesday 1st / 2nd / 3rd / Final Day: Year : Time: 7:00 cm Year Types of Function: Meeting Interview Guest lecture Workshop Visit · Others (Please Specify) - Seminar Guest Profile / Name: Mr. Bis wayer Biswan - General Manager Faculty Coordinating: Dr. Vidya Kadam and Mr. Sampada P Venue: Zaffran Conference Classroom Iris Assembly Hall Board Room Principal Office Sr. No. of SCA Registrar 27

FOOD & BEVERAGE DEPARTMENT:

Manl	Time	Daw	Venue	Kitchen	and the second	Faculty	
Meal	Time	Pax	Venue	Kitchen	Food Prod.	Service	Staff
Breakfast					0.24		
Теа							
Lunch					-		
PMT							
Takeaways		03		- M	Poora 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	sm	14.	Ms. S. Mantri	me
2.	Mr. V. Sarup	1	15.	Ms. U. Toke	UBSI
3.	Dr. V. Kadam		16.	Mr. S. Jagade	Tert
4.	Mr. D. Joshi	M	17.	Mr. D. Ishte	STUD
5.	Mr. A. Manolkar	Anul	18.	Mr. P. Padvekar	-B
6.	Mr. C. Sahasrabudhe	TAV	19,	Mr. S. Deshmukh	Romula
7.	Ms. S. Paranjpe	apps	20.	Mr. V. Kaware	Hower
8.	Mr. D. Janvekar	tes	21.	Ms. S. Deokar	र्श्तकोता
9.	Ms. P. Pawar	Rot	22.	Mr. S. Rathod	NSR
10.	Ms. A. Manna	fin	23.	Ms. Surekha R.	252 291
11.	Mr. R. Gade	-	24.	Ms. K. Pawar	कविता
12.	Ms. D. Marne	A	25.	Mr. S. Bedse	S-Bedse
13.	Ms. N. Dimble	ND		104.01	- pende



Principal O/LWX



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

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	Р
5.	201906	Bhagwat Arya	R
δ.	201908	Bhosale Saloni	P
7.	201909	Borkar Omkar	P
В.	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	Choudhan Kasturi	Ρ
14.	201916	Dalvi Ketan	B
15.	201917	Deshpande Madhav	P
16.	201918	Deshpande Sakshi	P
17.	201919	Dimbar Aditya	Ρ
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	ρ
28.	201930	Jadhav Roshni	P
29.	201931	Jog Nandini	P
30.	201932	Kadam Manaswini	6

No. MAH/599/2009/Pune OL 11/05/2009

IN STIERS

Sr. No.	Roll No.	Student Name	
1.	201933	Kadam Mrunalini	P
2.	201934	Kadam Shivratna	P
3.	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	A
49.	201952	Pardeshi Athary	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	P
65.	201969	Sharma Priya	P
66.	201970	Dhavale Vineet	P
67.	201971	Khirid Abhishekkumar	P

429.No. MAH/699/2009/Pune DL 11/06/2009 THEN & HEALLINGSTRAT

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PRINCIPAL Maha Hotel Mai Shivelinager, Pulse-411016 mology



Dr. Seema Zagade <principal@msihmctrs.in>

Regarding study visit at Jadhav Fort

1 message

Dr. Vidya Kadam <iqac@msihmctrs.in> To: gm@fortjadhavgadh.com Cc: principal@msihmctrs.in 13 October 2022 at 10:14

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 Diwall 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





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT

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

AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16.

REF: MSIHMCTRS/BHMCT/2022/082_

Date: 15.10.2022

To, Mr. Biswajeet Biswas General Manager, Fort Jadhavgadh, 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.

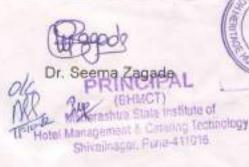
They have learned a lot from this interactive session, which is the need of the hospitality industry today.

We look forward to your continued association.

* FOA

141

With regards







MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, BahiratPatilChowk, Shivajinagar, Pune – 16. 22-25676640 Email: msihmettpo@gmail.com , web site:msihmetrs.in

Date: 18/10/22

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE /

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

MSIHMET

Biswajeet Biswan

Visit to Jadhaugad

Ritika Ghete

201963

Please circle the relevant score

Sr. No	CRITERIA		5	CORE		
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	G	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







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STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON :

NAME OF THE EVENT

NAME OF STUDENT

MSIHMET

Mr. Biswajut Biswan

Date:

Visit to Jadhavgad

ENROLLMENT NO (INST.)

201916

Ketan Dalvi

Please circle the relevant score

Sr. No	CRITERIA		5	CORE		
1	Introduction given of both (self and topic)	5	4	3	2	11
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

Signature of Student





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Date: 18/16/22

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

MSIHMCT

Mr. Biswajeet Biswan

visit to Jadhavgad

Thomay Chikodikar

1201914

Please circle the relevant score

Sr. No	CRITERIA		5	CORE		
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 _SO_ OUT OF 5

Signature of Student





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

(UG & PG-Degree Programme)

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Industry expert/ Guest lecture/Demonstrator feedback

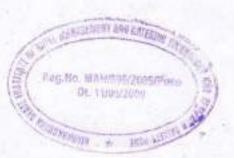
Date 18 /10/22

NAME OF HOTEL/ ORGANISATION NAME OF THE FACILITATOR DESIGNATION Jadhargadh Fort. Biswajeet Biswan Greneral Manager

Please circle the relevant score

Sr. No	CRITERIA	1.1	5	SCORE		
1	Students grooming standards and body language	9	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	6	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	З	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

Signature of facilitator





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Date: 18/10122

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON :

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

MAINMOT

Biswayed Biswan

visit to Jadhavgad

Saloni Bhosale

201908

Please circle the relevant score

Sr. No	CRITERIA		S	CORE		
1	Introduction given of both (self and topic)	6	4	3	2	1
2	Content delivery of the resource person	6	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





A visit to Fort Jadhav Gadh - Heritage Luxury Fort.



Dt. #1/06/2009

7584 N

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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.

2-25676640 Email: msihmetrsoffice@gmail.com, website: msihmetrs.in

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.

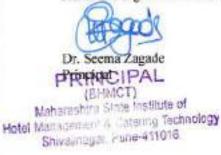
Surger of the second se	inder: Hotel	maintenance	12							1.00				
Event Coort	dinator	Mr. Ajay I	Bidwe	Ms. I	ooja Pa	war								
Topic Cover	red: Refrige	ration, Wate	r conservati	on, Ene	rgy con	servat	ion			-		-		
Ven	ue	Katraj D	airy farms	Tin	ne / Dur	ation	10	:30 a	m – 1	:30 p	m			
Total Nu Partici		Stu	dents		Facult	Y			Non-Teaching					
93	3		93		2								1.000	
		butter, cotta The aim of various equ the water sy	ellowed by the age cheese, and the visit was ipment's, release stems- which	mrakhar s from frigerati h was si	ida, etc. a Hotel on proc iccessfu	Mainte ess and ly fulf	mane their illed	e pen enen	specti gy co	ve ar nserv	id wa	s to sl	how th	em the
		Type of	Learning O	utcome	(Tick th	in in stars	ronri	ate of	ntion					
and the second second			the second s			ie app	opin		Jenois,				_	
Contextual Know		Praxis an Techniqu	d Cr	itical nking		Resea	110		J. I.O.I.		Soft	Skills		
() () () () () () () () () ()		Praxis an	d Cr			1.1.1	110				Soft	Skills √	6	
() () () () () () () () () ()	ledge	Praxis an Technique The visit sh were introd	d Cr	inking √ he majo 22000	r and m	Reseau	rch uipme	ent's	used i	n the	dairy	√ / farm.	The st	
Know √ Learning Ot	ledge , utcome	Praxis an Technique The visit sh were introd	ed light on the uced to ISO ad other dairy	inking √ he majo 22000	r and m	Reseau	rch uipme refrig	ent's	used i n (sto	n the	dairy) of ti	√ / farm.	The st	
Know √ Learning Ot	ledge utcome ng of the ev	Praxis an Techniqu ✓ The visit sh were introd like milk ar	ed light on the uced to ISO ad other dairy	inking √ he majo 22000	r and m	Resea nor eq s and	rch uipme refrig	ent's : eratio	used i n (sto	n the	dairy) of ti	√ / farm.	The st	

Enclosures:

Function Prospectus

· Photographs of the event

Name and Sign of Event Coordinator







MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT

AND CATERING TECHNOLOGY

(UG & PG - Degree Programme)

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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	Р
30.	202030	Gaikwad AniketPopat	A
31.	202031	Gaikwad AyushRaju	Р
32.	202032	Gaikwad PandurangSandipan	P
33.	202033	Gaikwad Prabodh Vijay	Р
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	Hundiwale Vaishnavi Dhananjay	P
46.	202046	Jadhav Atharva Suhas	P
47.	202047	Jadhav Sakshi Pravin	Р
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	Р
54.	202054	Kahar Hrishikesh Rahul	A
55.	202055	Kamble Dayanand Utkarsh	P
56.	202056	Kanade Sakshi Santosh	P
57.	202057	Kate Atharva Ajti	Р
58.	202058	Kathe SauravHarshal	P
59.	202059	Ketkar Mihir Prashant	P
60.	202060	Kharat Omkar Sakharam	A
61.	202061	Khemchandani Aryan Sunii	A
62.	202062	Kolambekar Atharva Narendra	Р
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

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Sr. No.	Roll No.	Student Name	Attendance
76.	202076	More Yash Chandrkant	Р
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 Vaibhay 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

Rog No. MAH/S09/2002/Pune Et. YV:96/2009

Sr. No.	Roll No.	Student Name	Attendance
116.	2020116	SonawaneNaadSiddheshwar	A
117.			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	Tome 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.	202013B	WaghAtulyaVinodkumar	A

3m 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. 2-25676640 Email: msihmettpo@gmail.com, web site:msihmetrs.in

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Date: 19/4/23

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STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score

Sr. No	CRITERIA	de la	S	CORE	2.20	
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	1	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 '	5	4	3	2	1
10	How do you rate the class overall?	5	4	3	2	1

TOTAL SCORE -97- OUT OF 50

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MAHARASHIRA 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

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Date: 19/4/23

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STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON :

NAME OF THE EVENT

NAME OF STUDENT

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	A	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

is No. MAH599/2569/Puna DI. 15438/2005



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, BahiratPatilChowk, Shivajinagar, Pune – 16. 22-25676640 Email: <u>msihmettpo@gmail.com</u>, web site:<u>msihmetrs.in</u>

Date: 19/04/2023

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON

Katraj Dair Team

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NAME OF THE EVENT

Jayrsh Joshi

NAME OF STUDENT

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ENROLLMENT NO (INST.)

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Sr. No	CRITERIA	30. 2	. 5	CORE	11.1.19	
1	Introduction given of both (self and topic)	\$	4	3	2	1
2.000	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	15	4	3	2	1
5	Subject matter knowledge/command on subject	\$	4	3	2	1
6	Presented the subject clearly and systematically	5	457	3	2	1
7	Answered the doubts or queries of the students	5	1	3	- 2	1
8	Time management	5	A	3	2	1
9	Would you recommend the instructor for other class	5	A	3	- 2 -	1
10	How do you rate the class overall?	5	A	3	2	1

TOTAL SCORE HI OUT OF 50

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Signature of Student



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, BahiratPatilChowk, Shivojinogar, Pune – 16. 2-25676640 Email: msihmettpo@gmail.com, web site:msihmetrs.in

Katra

STUDENT FEEDBACK ON WORKSHOP /DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON :

NAME OF THE EVENT

NAME OF STUDENT

Siddhart Sante

Date: 19/04/2013

Asimmet Katraj Dainy Farm.

dain team

visit to katraj Dairy

ENROLLMENT NO (INST.)

Please circle the relevant score

Sr. No	CRITERIA	10	1	SCORE		
1	Introduction given of both (self and topic)	5	4	3	2	1
2	Content delivery of the resource person	\$	4	3	2	1
3.	Encourage students to ask questions	ø	- 4	3	2	1
4	Was there any element of creativity	5	1	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	24
7	Answered the doubts or queries of the students	5/	4	3	2	1
8	Time management	ø	4	3	2	1
9	Would you recommend the instructor for other - class	\$	4	3	2	1
10	How do you rate the class overall?,	5	4	'3	2	1

TOTAL SCORE ____ OUT OF 50

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Signature of Student

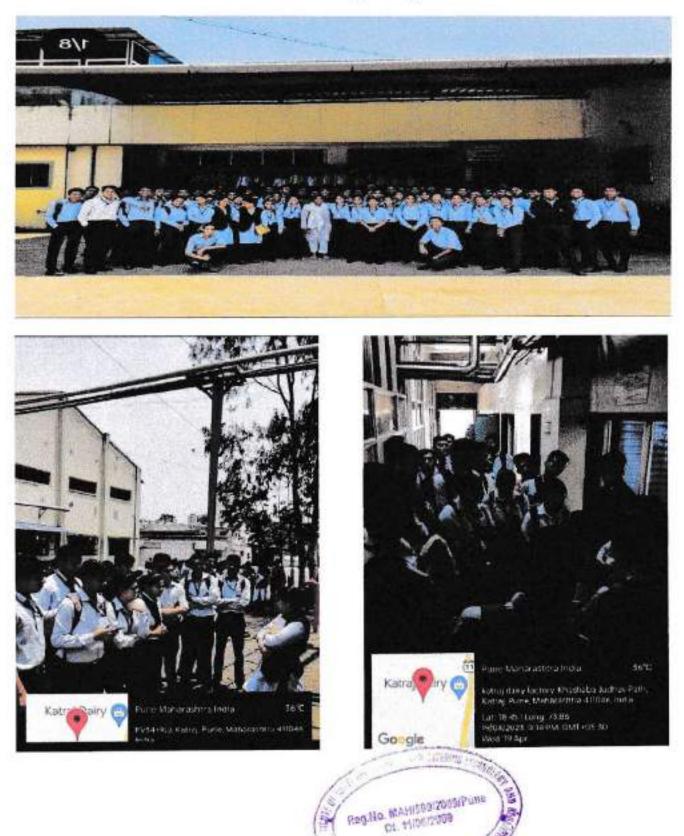
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MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG - Degree Programme)

412-C, K. M. Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune - 16. 2-25676640 Email: msihmetrsoffices/gmail.com, website: msihmetrs.in

Visit to Katraj Dairy farms



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG - Degree Programme) 412 - C, K.M.Manshi Marg, Dishirat Patil Chowk, Shivajinagar, Pane - 16. 25676640 Email: milimitreoffice@gmail.com. web size: milbracks.at

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: Sta Event Coordinator		olkar	Ms.									_
Venue	Bakery		Time	/D	urab	on			hou			-
Total Number of Participants	Students		Faculty			Non-Teaching			ng	_		
22	17		03		-		02			-		_
Event Details	The session w	as cov	wred i	inde	r sta	et aj	n ar	id in	nov	ation	1 cell	-
Туре	of Learning Outo	ome (*	Tick th	e ap	prop	priat	0.0	tion	1)			_
Contextualization of Knowledge	T TRAVER MILLS	Critica Thinki		3	Resi	earc	h		So	R Ski	lis	_
Learning Outcome	Students gaine	d a de	eper	knov on p	viedy	ge o	f ch and	oco diff	late	, incl	uding	1
Learning Outcome	Students gaine its origins, hist types/varieties Students learn tempering, more The demonstration our students	variou ulding	oducti is cho enrol	on p colal	roce le-m	iss, iakir I der	and ng te	diff schr sting	ierei niqu	nt es, s	uch a	
	its origins, hist types/varieties Students learn tempering, more The demonstration our students	variou ulding tion p	oducti is cho enrol	on p colai bing, d a (roce and grea	iss, iakir I der t lea	and og te cora amir	diff schr iting ig e	erei niqu L xpe	nt es, s rienc	uch a	
Mapping of the e	its origins, hist types/varieties Students learn tempering, more The demonstration our students	variou ulding tion p	oducti is cho enrol	on p colai bing, d a (roce le-m	iss, iakir I der t lea	and og te cora amir	diff schr iting ig e	erei niqu L xpe	nt es, s rienc	uch a	
Mapping of the e	its origins, hist types/varieties. Students learn tempering, mo The demonstra our students vent with PO and O	variou ulding tion p	oducti is cho enrol	on p colai bing, d a (roce and grea	iss, iakir I der t lea	and og te cora amir	diff schr iting ig e	erei niqu L xpe	nt es, s rienc	uch a	

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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

(BHMCT) Materiashtia State Institute of Hotel Management & Catoring Technology Shivauhogar, Pune-411016



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/	MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG - Degne Programme) 412 - C. K.M.Mumihi Marg, Bahimit Patil Chronic, Shivajinagar, Pune - 16. 22-25676640 Enuil: <u>multimetrioffice@wmail.com</u> , web site: multimetri.in
	REF MSHMCT/UG-PG/SS/2023/331- Date: 25104/2013.
	FUNCTION PROSPECTUS CUM OFFICE ORDER
	Name of the Event : WORKEHOP ON CRECOUNCE - BAKEY CALLEBAUT . UNDER STARY OF 8 SHHOVATACH CELL
0	Programme: BHMCT/MHMCT Year: 1"/2"/3"/Final Day: 29 APK#L 2023 Year Time to 44 to 1. PM
	Types of Function: • Meeting • Interview • Guest lecture • Workshop • Seminar • Visit • Others (Please Specify) -
	Guest Profile / Name & ONEF. SHOW THE - BARKY CALLEBAUY.
	Faculty In - Charge: ABHAN. M. POSTA . P.
	Venue: Classroom Iris Zattran Conference Assembly Hall Board Room Principal Office Assembly Hall
	Sr. No. of SCA Registrar

FOOD & BEVERAGE DEPARTMENT:

1446-0			1443553045	Kitchen Fred Bred		Faculty		
Meal	Time	Pax	Venue	Kitchen	Food Prod.	Service	Staff	
Breakfast	-	-		-	1.57	1	-	
Tea	-		64	-	Tight -	-	-	
Lunch	-	-	-	-	-	-	-	
PMT	4	-		-	11-	-	-	
Takeaways		-		-		-	-	

Riching & Hallower

ROOM DIVISION FACULTY INCHARGE :

Venue and Set up	: -
Linen	:-
Flower Arrangement	1-7-
Function Board	15
Escorting	1 -
Social Media In charge	3
Photography	HE .

K. SACHIN. R.

Media update after event - Face Book Instagram

STUDENT IN CHARGE

PRATIZK . S.

Food Production

Food & Beverage Service :

Rooms Division :

Social Media / Media

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CHENMAY, C.

GIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	-
1	Mr. S. Rayanikar	sn2	13.	Ms. N. Dimble	Sign
2	Mr. V. Sarup	- 0	14	Ms. S. Mantri	(HB)
3,	Dr. V. Kadam	Av	15.	Ms. U. Toke	- me
4.	Mr. D. Joshi	KS	16.	Mr. S. Jagade	21
5.	Mr. A. Manolkar	Amiel	17.	Mr. D. Isnte	na
Ø	Mr. C. Sahasrabudhe	ar	18.	Mr. P. Padvekar	10
7.	Ms. S. Paranjpe	and	19.	Mr. S. Deshmukh	Structor
8.	Mr. D. Janvekar	FOOTX	20.	Mr. S. Bedse	Smukl
9.	Ms. P. Powar	RA	23.	MrV.Kowere-	S.BAKE
10	Ms. A. Manna	har	22	Ms. Aarti Babar	-
11.	Mr. R. Gade	12	22	Ms. Varsha Rathod	Hanti
12.	Ms. D. Marrie	Am	-23.		

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A READING

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Fwd: Invitation for demonstration-Barry Callebaut

Inbox

Search for all messages with label Inbox.

Remove label linbox from this conversation

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

12:45 PM (2 hours ago)

to me

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.

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Ers.No. MA10990/2000 Dt. 11/06/2000

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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 72490147

Ms, Pooja Pawar +91 9527681265 PRINCIPA

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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.



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, Startup 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 cocca & chocolate. And was created in 1996 through the merging of the French company Cacao Barry and the Belgian chocolate producer Callebaut.



Maharashi Sanakarashi Sanakarashi Hotel Many Shinakarashi Fune-411016



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT

KER MSHMCTRS/SHMCT/2023/24/2

To, Mr. Tushar More Territory Sales Executive, Barry Collebaut, Marketing and Sales Pune.

Dear Tushar More,

With regards.

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

On behalf of the MSIHMCTRS (Degree) team, we would like to extend a heartfelt thank you for spering 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!

PRINCIPAL (DelCACT) Mad theta of Dr. Seema Zagade Hotel M. ole **Choolo** MANNINGTOP mana mana matthing of Dr. Laves they CONTRACT OF manage Technology Meximumpia, rema-stituta



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.MunshiMarg, BahirarPatilChowk, Shivajinagar, Pune – 16, \$\mathbf{S}\$- 25676640 Email: msilumetrpol@email.com , web site msilumetrs.in

Date : 29 April 2023

Name of the event : Demonstration of Chocolates

Attendance for

: Final Year Students

Sr. No.	Roll No.	Student Name	Attendence	Remark
1,	201914	ChikodikarTanmayVaibhav	p	
2	201916	DalviKetan Sanjay	P	
3.	201917	DeshpandeMadhavSuhas	p	
- 45	201921	GalkwadRasika Suresh	p	
5.	201922	GengajePankajSantosh	P	
6.	201924	GuravPrajyotPradip	P	
7.	201929	Jadhav Prasad Suresh	P	
8.	201930	JadhavRoshni Mohan	Р	
9	201938	Khan Junaid Sameer	P	-
10.	201941	KulkamiShounakHrishikesh	р	
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

Anualt ABHAH MAHOULAR

PRINCIPAL (BHMCT)

Maharashtis State institute of Hotel Management & Catering Technology Shinsinnaya, Pube-411015



MANABASHTRA 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.Mumhi Marg, Baharat Patil Chowk, Shovajinagar, Pime - 16-2 - 23676640 Email: mail: mail:mctrpolizemail.com , web site: mail:metra.in

10tanna

201945

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score

e of student

Mahill

Worked Mann

Sr. No	CRITERIA		5	CORE		
1	Introduction given of both (self and topic)	5	A	-3	2	1
2	Content delivery of the resource person	5	4	Э	2	1
3	Encourage students to ask questions	5	S	3	2	1
4	Was there any element of creativity	38	4	3	2	1
5	Subject matter knowledge/command on subject	N	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	15	4	3	2	1
0	Time management	3	1.4	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

DI. 11/06/2009

Keg No. MAH09972608 utim of lectinology

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Date:

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



AND CATERING TECHNOLOGY (UG & PG - Degree Programme)

> Barry Callebourt Chif Swavil

> > Shubban Naik.

201944

Cholate Demonstration.

412 – C. K.M.Monshi Marg, Bahirat Paril Chowk, Shivajinagar, Pune – 16. 2: 25676640 Email: unihmettpo@email.com , web site: millimetrs in

Date: 29/04 /2023

Student feedback on workshop/demonstration/jecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score

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

TOTAL SCORE 13 OUT OF 50

SMNN Signature of student

Hotel Manna Technology





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Industry expert/ Guest lecture/Demonstrator feedback

Date

SNOWIL DONHA.

Tecnical Advisit B.C.

NAME OF HOTEL/ ORGANISATION

NAME OF THE FACILITATOR

DESIGNATION

Please circle the relevant score

Sr. No	CRITERIA	5	CORE		
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	- 3
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

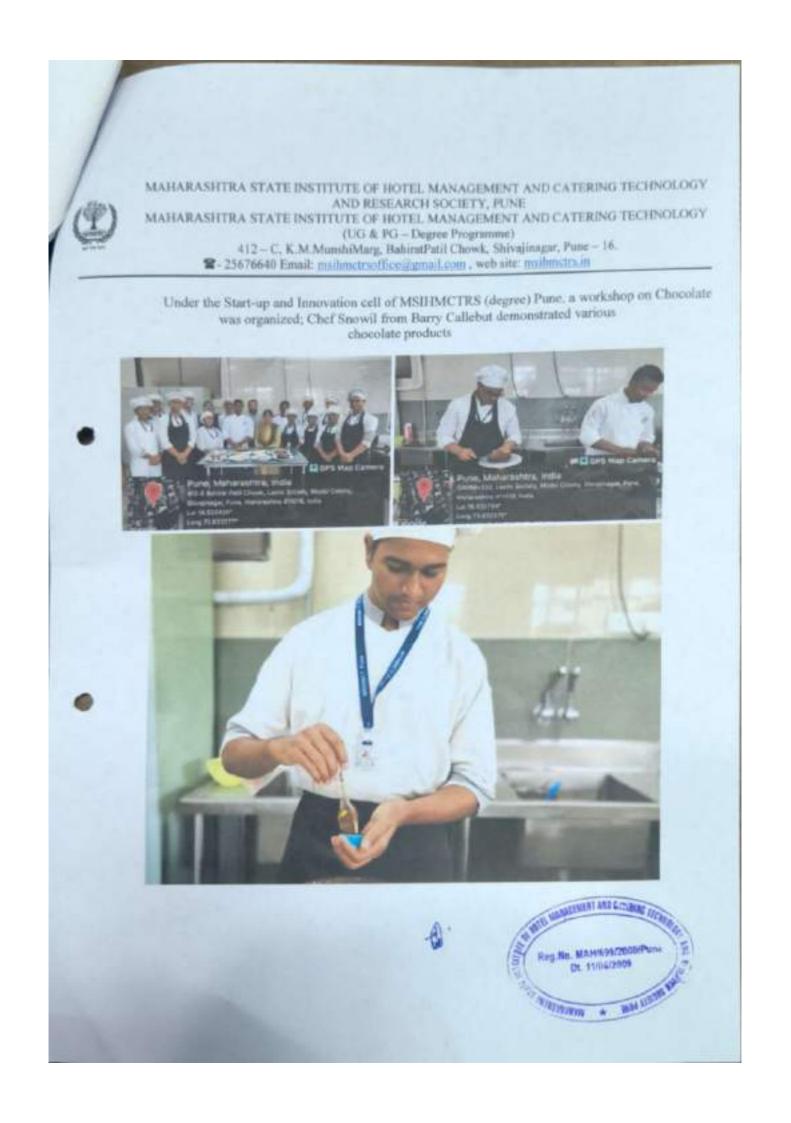
TOTAL SCORE ----- OUT OF 40

Signature of facilitator

(F=+HCT) Material Marian Shiveshargar, Pune-411016

PRINCIPAL







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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:

Partianvit

- 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.

Event Coordinator	Ms Sampada Paranjpe/Ms. Anahita Manna		
Topic Covered : Wir	e Production, Grape harvesting	Wine tasting	
Venue	Grover Zampa Vineyards, Nashik	Time / Duration 5am-10pm	
Total Number of Participants	Students	Faculty	Non-Teaching
1 011 01 01 01 01 10 01			
160 Event Details	A visit to the Zampa Grove second year BHMCT, Sp. students on 20/02/2023. The	FYBHMCT and	Final Year BHMCT

Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
Learning Outcome	grape cultivati		ting to fermen	inemaking from tation and aging.

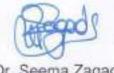
	g of the e PO and C	vent with O					Prog	ram	Outo	ome				
Subject Code	Subject Name	Course Outcome	P1	P2	P3	P4	P5	P6	P7	P8	P9	P 10	P 11	P 12
C 302, C 5601 B C 5 701 B	2 Food	ane	1	~		~	/	_			~	~		~

Enclosures:

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

Anahita Manna Sampada. P.

Name and Sign of Event Coordinator



Dr. Seema Zagade PRICIPAL (BHACT) Matematics functions of

Hotel Manufacture & Similary Technology Situation of the Att 1018





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REF: MSIHMCT/UG-PG/SS/2022/151 Date: 13 2-23 FUNCTION PROSPECTUS CUM OFFICE ORDER Name of the Event: Visit to vernery Zampa Grovers . Date of Event: 20/2/23. 1 / 2nd / 3nd / Final Day: MOWDAY. Year : BHMCT / MHMCT Programme : gele. Year Time: Stopam Types of Function: Interview
 Guest lecture
 Workshop · Meeting Seminar Visit
 Others (Please Specify) -Mr. Suchant Soni Estate Manager. Guest Profile / Name & Designation / Organization: Mr. Suchin R. Faculty In-Charge: Sampada P, Chialamani S, Analita M, Zaffran
 Conference Venue: Classroom Iris Assembly Hall
 Board Room
 Principal Office Sr. No. of SCA Registrar 154

FOOD & BEVERAGE DEPARTMENT:

ALC: N	Time	Dec	Verene	Witches		Faculty	· · · · · · · ·
Meal	Time	Pax	Venue	Kitchen	Food Prod.	Service	Staff
Breakfast				1.5.25	12/67	The C Parent	1.1
Tea				A	14	Straff E Pr	
Lunch						No. TO A	
PMT						Sarad to and	
Takeaways					50%		



ROOM DIVISION FACULTY INCHARGE :

Venue and Set up	i de la companya de la compa
Linen	and the second
Flower Arrangement	
Function Board	The second s
Escorting	A set Si and
Social Media In charge	: Devest. J , it.
Photography	: Devect: J Anahita
Media update after event	- Face Book Instagram
STUDENT IN CHARGE:	· ANTINITY AND TRACKSTRATE
Food Production	
Food & Beverage Servic	e : Athawa
Rooms Division	and a set of the set o
Social Media / Media	2 In contract care

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Mr. S. Rayarikar	4AD	14.	Ms. S. Mantri	dim-
2.	Mr. V. Sarup		15.	Ms. U. Toke	13565
3.	Dr. V. Kadam	A	16,	Mr. S. Jagade	Mat
4.	Mr. D. Joshi	NR	17.	Mr. D. Ishte	TILL
5.	Mr. A. Manolkar	Greeney	.18.	Mr. P. Padvekar	-IQ
6.	Mr. C. Sahasrabudhe	CPI	19.	Mr. S. Deshmukh	Showel
7.	Ms. S. Paranjpe	ARE	20.	Mr. V. Kawaré	-
8.	Mr. D. Janvekar	Erth	21.	Mr. S. Bedse	s bease
9.	Ms. P. Pawar	Pol.	22	Ms. S. Rathod	
10.	Ms. A. Manna	have	23,	Ms. K. Pawär	
11,	Mr. R. Gade	-	24.	Ms. P. Nagavi	
12	Ms. D. Marne	Dun	25.	Mr. M. Irkal	
13.	Ms. N. Dimble	MB			

Social Media updated on

Signature

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412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinayar, Ford
 25676640 Email: <u>msihmetrsoffice@gmail.com</u>, web site: <u>msihmetrs.in</u>

REF: MSIHMCTRS/BHMCT/2023/

Date: 20.02.2023

To, Mr. Sushant Soni Hospitality Manager, Grover Zampa Vineyards Ltd., Nashik

Dear Sir,

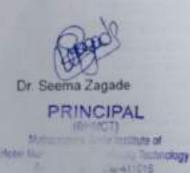
Greetings from M.S.I.H.M.CT.!!

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







MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENTAND CATERING TECHNOLOGY (UG & PG – Degree Programme)

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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	Р
201928	Jadhav Durga	P
201935	Kanade Prasad	P
201947	Naik Prabhanjan	P
201953	Patrudkar Vishvajeet	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
202008	Baig frram	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 Athary	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				
202103	Aswar Swajit Shivaji	Р			
202104	Bade Bhagwat Balkrushna	р			
202106	Barshikar Aman	P			
202107	Belhekar Aditi Sandeep	Р			
202109	Bhosale Patil Yugandhara	P			
202110	Bhosale Sarthak Shailendra	Р			
202111	Bhosale Swaraj Anand	P			
202112	Borade Sudhanshu Sandip	р			
202113	Chaudhari Parag Pundlik	Р			
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			
202120	Deoghatole Shantanu Sunil	P			
202121	Deolalikar Krushna Satyen	P			
202122	Desale Lokesh Shashikant	P			
202123		P			
	Deshpande Sakshi Shailendra	P			
202125	Deshpande Vaishnavi Prashant				
202126	Dhage Sachin Amogsiddh	P			
202127	Dhage Varun Sunil	P			
202128	Dhede Manasi Sanjay	P			
202129	Dhumal Anand Vijayabhinandan	P			
202130	Dhumal Utkarsha Prasad	Р			
202131	Dimber Shreya Manohar	P			
202133	Durgule Rohan Rahul	P			
202134	Edke Shweta Ashru	P			
202135	Falak Dipti Govinda	P			
202136	Gaikwad Arnav Abhijeet	р			
202137	Gaikwad Atharva	P			
202139	Gawade Aditya Harshad	P			
202140	Gedam Pranali Sayaji	P			
202141	Ghodake Nimal Sanjay	P			
202142	Gole Rudra Vikas	P			
202143	Gore Manali Laxman	P			
202144	Gunjal Jay Balkrishna	P			
202145	Hirve Anushka Prashant	P			
202147	Jagtap Shrineel 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 Kamik Radhika Rohit	P			
202154	Politik regulika regilit	P			

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Roll No.	Student Name	Status			
202156	Kataria Shruti Yogesh	P			
202157	Kendurkar Tejas Hemant	P			
202158	Khade Samrudhi Satish	P			
202159	Kharade Tanaya				
202160	Khatkhate Atharv Rajiv				
202161	Khetre Samiksha Dashrath	P			
202162	Kirve Kaushal Rajendra				
202163	Koli Abhishek Narsinh	Р			
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	Maige Trishala Ramesh	P			
202173	Mane Niranjan Shankar	P			
202174	Mane Siddesh Raosaheb	P			
202175	Mankar Mohit Subhash	P			
202177	Mohite Amruta Ashok	Р			
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 Driyaneshwar	P			
202189	Pansare Om Nilesh	P			
202191	Patange Nandini	P			
202192	Patankar Kushagra Abhijeet	P			
202193	Pathak Mrunal Jayant	Р			
202194	Patil Aditi Dilip	P			
202195	Patil Samiksha Sanjay	P			
202196	Pawar Adwait Ramnath	P			
202198	Phatak Dhanushree	p			
202198	Pohokar Swayam Prashant	P			
202139	Pulawale Anurag Navin	p			
2021100	Ranade Omkar Manoj	p			
2021101	Rao Mitra Deviprasad	P			
2021102	Rengade Shrushti Kisan	P			
2021103	Renuse Niraj Sanjay	P			
	Rupade Swapnil Santosh	P			
2021105	Rupade Swaphil Santosh Ruparel Parth Bharat	P			
2021106	Sadanshiy Abhishek Sadanand	P			
2021107					
2021108	Sangle Shubham Rajaram	P			
2021109	Sanket Santar	Р			
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 Satrughan	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	Walkar Om Santosh	P
2021138	Washivale Shravani Laxman	P
2021139	Zad Amav Ajay	P
2021140	Deshmukh Vishruti	P
2021142	Katli Yash	P
2021143	Shinde Gautam	P

PRINCIPAL (BHINGT) Maharostris Gante Institute of Hotel Managerianit & Ontening Tachnology Shiwalinegat, Pune-411015



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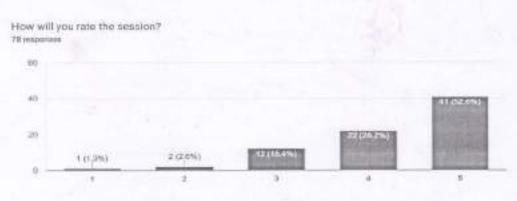
(UG & PG - Degree Programme)

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25676640 Email: <u>msihmettpo@gmail.com</u>, web site:<u>msihmetrs.in</u>

FEEDBACK ANALYSIS

Zaapa Grover 2023

1.005.000



Was the session relatable to the syllabus taught? 78 responses



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



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Dt. 11/08/2000

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 Nasik



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

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



Students she	owed dynamism and er	nthusiasm (1 being	not agree and 5 beir	ng strongly agree) *
01				
○ 2				
Оз				
0 4				
5				

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



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

- 1
 2
 3
 4
- (6) 5

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

Any other suggestions *

Besides theoretical Knowledge the student should be take to manufacturing units to better understand the product.

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PHOTOGRAPHS





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.

2-25676640 Email: msihmetrsoffice@gmail.com , web site: msihmetrs.in

SYBHMCT THEME EVENT 2022 BATCH I

Type of the Event: Harry Potter Thernod Hi-Tea

Date of the Event : 22" November 2022

Conducted by : Second Year, Batch J, 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-lea theme, such as themed table settings and decorative accents to the event.

Event Coordinator	Mr Chintamani Sahastrabrudhe, Mr						
	Devesh Janvekar, Mr Kevin Navgire						
Topic Covered : Pi	lanning a themed Hi-tea						
Venue	Iris Restaurant	Tim	e / Duration	2 hours			
Total Number of Participants	Students	Faci	uity	Non- Teaching			
93	70 3 20 A hi-tea was hosted by the students of second year where 15 guests were						
	On 22nd November 2022, the student State Institute of Hotel Manageme organised a Hi- Tea - "Chamber of Se theme. The food, beverages, and d theme. The event is conducted every	ent & Cat ecrets" It v écor were	ering Technol was based on t planned keep	ogy, Pune h he Harry Pott sing in mind t			
110622005	of planning, organising and executing theme with creativity and innovation at Principal. The Joint Director of Technical Educa Jadhav, Directors from various hotel in - Dr. Sonali Jadhav from AISSMS, D of Hotel Management, Dr. Aparna Yogita Sadre from AJMVPS, & Indust President, Poona Hotelers Associatio Pride Hotel, Mr. Sharan Shetty, General Manager, Hotel Shree Pan appreciated and motivated the studen	an event. nder the gu- ation, Pune- managemi- r. Ayesha Deshpand try experts on, Mr. C F chratna w hts by grac	The students o uidance of facu e - Dr. D. V. ent colleges Siddigui from 3 e from MSIHM such as Mr. A Vinod, Gener ere amongst t ing the event.	onceptualise t ity members a Sinhgad Institu ACT, Pune, M mit Sharma, al Manager, T			
Trand 12000	of planning, organising and executing theme with creativity and innovation at Principal. The Joint Director of Technical Educa Jadhav, Directors from various hotel in - Dr. Sonali Jadhav from AISSMS, D of Hotel Management, Dr. Aparna Yogita Sadre from AJMVPS, & Indust President, Poona Hotelers Associatio Pride Hotel, Mr. Sharan Shetty, General Manager, Hotel Shree Pan	an event. nder the gu- ation, Pune- managemi- r. Ayesha Deshpand try experts on, Mr. C F chratna w hts by grac	The students o uidance of facu e - Dr. D. V. ent colleges Siddigui from 3 e from MSIHM such as Mr. A Vinod, Gener ere amongst t ing the event.	onceptualise t ity members a Sinhgad Institu ACT, Pune, N mit Sharma, al Manager, T he invitees w			
Contextualization of Knowledge	of planning, organising and executing theme with creativity and innovation at Principal. The Joint Director of Technical Educa Jadhav, Directors from various hotel in - Dr. Sonali Jadhav from AISSMS, Di of Hotel Management, Dr. Aparna Yogita Sadre from AJMVPS, & Indust President, Poona Hotelers Association Pride Hotel, Mr. Sharan Shetty, General Manager, Hotel Shree Pan appreciated and motivated the studen Type of Learning Outcome (Tick the	an event. nder the gu- ation, Pune- managemi- r. Ayesha Deshpand try experts on, Mr. C F chratna w hts by grac	The students o uidance of facu e - Dr. D. V. ent colleges Siddigui from 3 e from MSIHM such as Mr. A Vinod, Gener ere amongst t ing the event.	onceptualise t ity members a Sinhgad Institu ACT, Pune, M mit Sharma, al Manager, T			

Mapping of the event with PO and CO		-								-cimie			_	
Code	Subject Name	Course Outcome	P. 3	р 2	P 3	P 4	Р 5	р. (j	р 7	P 8	.Р 9	р 19	р 11	P 12

Endlosures:

- 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

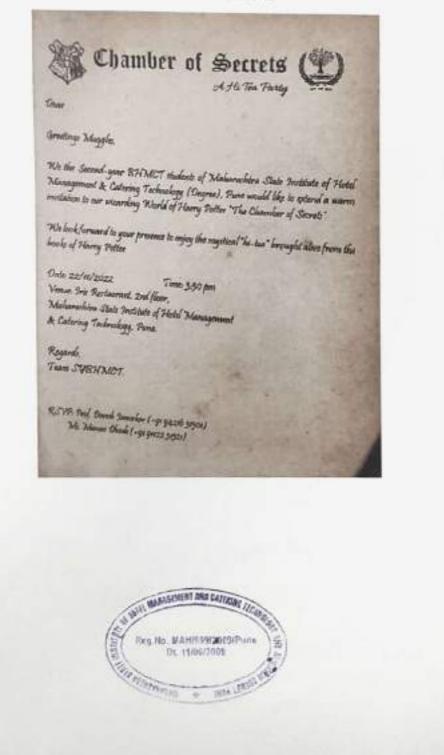
PRINCIPAL (BHI/CT) Meharaphire (Cate Institute of Hotel Man-Technology 16

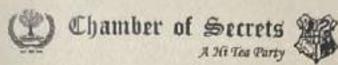




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POSTER/ BROCHURE





Der M.s. Armila Adrani Makon Oo-founder. Good Fatisserie, Pune.

Greetings Muggles,

We the Second-year BHIMCC students of Maharashtra State Institute of hotel Ithanagement & Catering Cechnology (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 Fiarry Potter

Date: 22/8/2022 Cint: 3:20 pm Uenue: Tris Restaurant, 2nd floor, Mabarashtra State Institute of Botel Management & Catering Cechnology, Pune.

Regards. Ceam SYBHINEC.

> RSUP: Prof. Devesh Jaurekar (+ss 64286 88501) Ilis, Illanasi Dhede (+ss 68122 37328)



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ATTENDANCE SHEET

ir.No.	Roll No.	Student Name	Status
1.	202101	Agrawal Harsh	P
2.	202102	Ahiwale Yash	P
3.	202103	Aswar Swajt	P
4.	202104	Bade Bhagwat	P
5.	202106	Barshikar Aman	P
6.	202107	Belhekar Aditi	P
7.	202109	Bhosale Yugandhara	P
8.	202110	Ehosale Sarthak	P
9.	202111	Bhosale Swaraj	p
10.	202112	Borade Sudhanshu	P
11.	202113	Chaudhari Parag	ę
12.	202114	Chaudhari Sujeet	P
13.	202115	Chaudhari Swapnil	P
14.	202117	Chendke Ojas	P
15.	202119	Dalvi Atharva	p
16.	202120	Dengavakar Aditya	р
17.	202121	Deoghatole Shantanu	P
18.	202122	Declalikar Krushna	4
19.	202123	Dosale Lokesh	P
20.	202124	Deshpande Sakshi	P
21.	202125	Deshpande Valshnavi	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

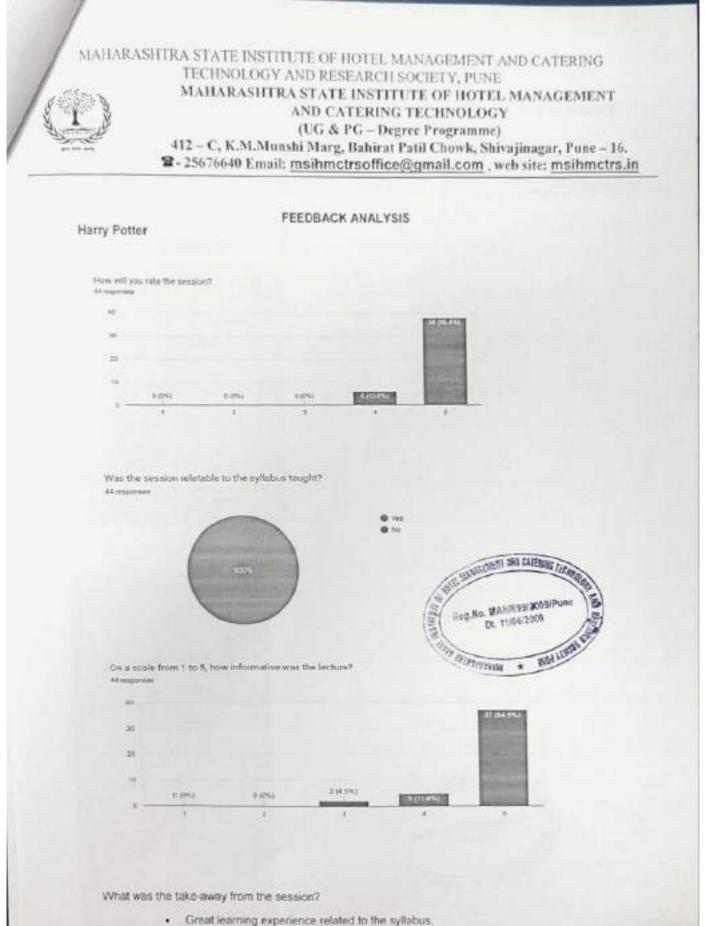


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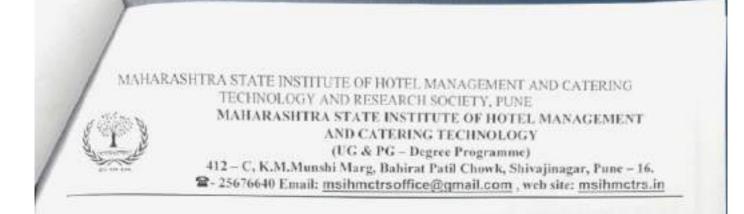
Sr.No.	Roll No.	Student Name	Status
36.	202144	Gunjal Jay	P
37.	202145	Hirve Anushka	P
38.	202148	Jagtep Siddhi	p
39.	202150	Jangam Sarvesh	P
40.	202151	Kadam Ajay	P
41.	202152	Kadam Atharva	P
42.	202153	Kamble Yash	P
43.	202154	Karrik Radhika	P
44.	202155	Kasbe Harshada	P.O
45.	202156	Kataria Shruti	P
46.	202157	Kendurkar Tejas	P
47.	202158	Khade Samrudhi	P
45.	202159	Kharade Tanaya	р
49.	202160	Khatkhate Atharv	р
50.	202161	Khetre Samiksha	P
51.	202162	Kirve Kaushai	P
52.	202163	Koli Abhishek	Р
53.	202165	Kulkami 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







- · 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



FACULTY FEEDBACK

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We appreciate your commentat
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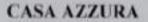


Reg.No. MAH/699/2009/Pune

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(UG & PG - Degree Programme)

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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. ٠
- . To enhance the skills of the students in the respective specializations.

Organised By: TYBHMC	T															
Event Coordinator	Mr. Darshan J		Ms	Sam	ruda	p			Ms. J	'onia	p					
Topic Covered: European Personnel Management in Budgetary Control, Flower Store.	1&B service,		elize	rs, Fo	rmal	Bang			ronize	d Sor	vice),					
Venue	MSBIMCTI	RS.	1	Time	/ Du	ratio		N:34).um-	-430) pim					
Total Number of Participants	Students			1	Facul	(y					ion-T	eac	hiug	di.		
120	11.4				03		-			0	3					
	invition. The cuisi served following the to the guests. Type of Learn	he etiquen	tes of	synd	wonia	edse	rvice	with 1	he ton							
Contextualization of Knowledge	Praxis and Technique	Cri	tical sking	Sec. co		Sec.	arch				50	n s	kills	6		
1	4		5									1				
Learning Outcome	The students gaine sharpening their ti and clearance enh vuluable lessons equipment, impur planning the set-o management abilit	me mana anced the in menu ting esse p, includ	gome cir ut plant ntial	nt an tentio ning, know	d cuo n to hudg viedg	detail detail et co t, Fu	ion sl and strol, rthere	olls. aesth and nore,	The e effect stude	mpha ensib tive ants	alt or ilities dorag were	The of acti	mme ic ev f ing velv	relical ent p redier invo	our rus nta bas	ided and in
Mapping of the ev	ent with PO and CO						,	rogr	am ()	utcu	ne					
Subject Code	Subject Name		P1	P2	83	P4	PS	Po	117	P	P9	P	10	P 11	T	P

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Enclosures:

Function Prospectus

CS601A/B/C

Attendance

- Menu
- Photographs of the event

Name and Sign of Event Coordinator Densheen 2 Rawfad

Sp. Operations

PRINCIPAL

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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	Attar Afroj Salim	P
4,	202005	Babar AtharvaRajendra	P
5.	202006	Baig Irram Samir	P
6.	202007	BaranguleSanika Vikas	P
7.	202008	BhegadeParthDnyanshwar	p
8.	202009	Bhosale HarshadaBaburao	P
9.	202010	Bhosale Jaya Prakash	Α
10.	202011	Bodkhe PoojaDharmnath	P
11.	202012	Borate Dhiraj Ajit	p
12.	202013	Borawake Abhishek Pandurang	P
13.	202014	Budhe Aniket Subhash	P.
14.	202015	ChandegraEshitaJitendra	P
15.	202016	Chavan Omkar Sandip	P
16.	202017	Chaware Prajwal Kiran	p
17.	202018	Chincbolikar RajShankumar	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 AniketPopat	P
29.	202032	Gaikwad PandurangSandipan	P
30.	202033	Gaikwad Prabodh Vijay	P
31.	202034	Gaikwad Sakshi Suresh	P
32.	202035	Gaikwad Shravani Kailas	p
33.	292036	Gaikwad ShreyashAshish	p
34,	202037	Gaikwad Tanvi Makesh	A
35.	202039	Gawali Jay Santosh	P
36.	202040	Gawade Shweta Shivaji	p
37.	202041	Gosavi Aditya Jayawant	P
38.	202042	GudeRutwij Vijay	A
39.	202043	Gujar Mitesh Sanjay	P
40.	202044	Hatkar Subani Amol	Rose Di Lang
41.	202045	Hundiwale Vaishnavi Dhananjay	P

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42	202046	Jadhav Atharva Suhas	P
43.	202047	Jadhav Sakshi Pravin	P
44.	202048	Jalgi Siddhi Ramesh	P
45,	202049	James PremAashish	P
46.	202050	Joshi Jayesh Jitendra	P
47.	202051	Joshi Padmuabh Shashikant	P
48.	202052	Joshi Vipul Jayesh	P
49.	202053	Kagne Shankar Suresh	p
50.	202054	Kahar Hrishikesh Rahal	P
51.	202055	Kamble Dayanand Utkarsh	P
52.	202056	Kanade Sakshi Santosh	p
53.	202057	Kate Atharva Ajti	P
54,	202058	Kathe SauravHarshal	P
55.	202059	Ketkar Mihir Prashant	P
56.	202060	Kharat Omkar Sakharam	Å
57,	202061	Khemchandani Arvan Sunil	A
58.	202062	Kolambekar Atharya Narendra	P
59:	202063	Kondbalkar OmManoj	p
60.	202064	Kulkarni Manali Milind	P
61.	202065	KumavatAtharyNanasaheb	p
62.	202066	Kunal Kishori Lat	P
63.	202067	KurveSharwari Rajesh	P
64.	202068	Lohar Yash Kishor	p
65.	202069	Lokhande Pratham Ramakant	P
66.	202070	LokhandeSuchita Shashikunt	P
67,	202071	Mali Smitraj Ashok	P
68.	202072	MandavkarRevati Maruti	P
69.	202073	MarutheMayuraSachin	P
70.	202074	Mehdi MohdTagi	p
71.	202075	Mohite Ayush Rupesh	p
72.	202076	More Yash Chandrkant	P
73,	202077	MulikAnuja Senil	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	
79.	202083	Panchwagh Sahil Vivek	P
80.	202084	Pardeshi Mandar Prabhu	P
81.	202085	PatangeRitesh Santosh	P
82.	202085	Patil Prasad Pravin	p
83.	202080	Patil Utkarsh Udhav	- Free -
84.	202087	and the second se	P
85.	- I COLORED TO A	Patil Vaibhavi Rajkumar	P
86.	202089	Patil Vedant Prabhakar	P
87.	202090	PawarRevati Rajesh	P P P P
88.	202091	Pawar Shubham Kiran	P and any
89.	202092	Pawar Somesh Baliram	12 mil
	202093	Pawar Sourabh Ajit	(A argins
90.	202094	Pillewan Tanmay Surdas	VEI .

92	202096	Rade Sanvi Sachin	P
93.	202097	RajemaladikSanketVijaysing	P
94,	202098	Rathod Karan Ramesh	P
95.	202099	RengadeHarshwardhan Santosh	P
96.	2020100	Reopnoor 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	Shatani Ansh 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	TapaleTanay 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	Unekar Aditi Maruti	p
124.	2020128	VidhateShiyam 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	
130.	2020135	Kumbhar ShubhamDilip	P
31.	2020136	Lele Madhura Uday	P
32.	2020137	Pol Pradnya Sanjay	P
33.	2020138	WaghAtulyaVinodkumar	p



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Date: 18 4 23.

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STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

YEAR OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score -

Sr. No.	CRITERIA		S	CORE		
1.	Effectiveness of teamwork	(5)	4	3	2	1
2.	Adequacy of resources	5	1	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	9	4	3	2	1
б.	Practical Applicability	(5)	4	3	2	1
7.	Extent to which creativity was promoted	5	(4)	3	2	1
8.	Level of autonomy	3	4	3	2	1
9.	Support of facilitator	(5)	4	3	2	1
10.	Overall satisfaction with the activity	5	(3)	3	2	1

Learning Outcome:

- OUT OF 50 TOTAL SCORE ---

Dr. Washington

Signature of Student



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Date: 18/4/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

YEAR OF THE EVENT

NAME OF STUDENT

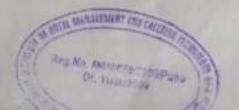
ENROLLMENT NO (INST.)

Please circle the relevant score -

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

Learning Outcome:

Signature of Student



TOTAL SCORE ____ OUT OF 50

2020124

2025

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Date: 1814 23

AZZURRA

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

YEAR OF THE EVENT

Yash more more

NAME OF STUDENT

20207

CASSA

2023

Please circle the relevant score -

ENROLLMENT NO (INST.)

Sr. No.	CRITERIA		S	CORE		
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	Ð	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	

Learning Outcome:

TOTAL SCORE 47 OUT OF 50



Signature of Student



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.Munshi Marg, BahiratPatilChowk, Shivajinagar, Pune – 16. 2 - 25676640 Email: msihmettpo@gmail.com , web site:msihmetrs.in Date:\\$ 4 23

Cassa

2023

202095

TOTAL SCORE 46 OUT OF 50

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1252

20220

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

YEAR OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score -

Sr. No.	CRITERIA		S	CORE		
1.	Effectiveness of teamwork	0	4	3	2	1
2.	Adequacy of resources	5	٢	3	2	1
3.	Clarity of Instructions	5	٢	3	2	1
4.	Time Management	5	٢	3	2	1
5.	Contribution of activity towards learning new skills	O	4	3	2	1
6.	Practical Applicability	0	4	3	2	1
7.	Extent to which creativity was promoted	0	4	3	2	1
8.	Level of autonomy	5	(1)	3	2	1
9.	Support of facilitator	0	4	3	2	
10.	Overall satisfaction with the activity	0	4	3	2	

Learning Outcome:

Fred

Signature of Student



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Date: 18 4 23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

CASSA AZZUra 2023

YEAR OF THE EVENT

NAME OF STUDENT

Con Sabasrabudhe

2020101

ENROLLMENT NO (INST.)

Please circle the relevant score -

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

Learning Outcome:

TOTAL SCORE 45 OUT OF 50

.

ciBuddle Signature of Student



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ASSA AZZURRA

Nachiket Ashok Torne

2023

2020123

Date: 18/4/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

YEAR OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score -

Sr. No.	CRITERIA	1	S	CORE		
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	(3)	4	3	2	1
7.	Extent to which creativity was promoted	(3)	4	3	2	1
8,	Level of autonomy	5	4	3	2	1
9.	Support of facilitator	(5)	4	3	2	1
10,	Overall satislaction with the activity	5	A	3	2	1

TOTAL SCORE _ SOUT OF 50

Signature of Student

11280-2500 on the ANGAL TRATE OF PHONE

Casa CAzzurra

- Course Menu

APERITIVO

Arancini di riso

CHICKEN STUFFED DEEP-FRIED RISOTTO BALLS LACED WITH MARINARA SAUCE

MINESTRA

Zuppa Alla Pavese

BROTH, PAIRED WITH CURED EDG YOLKS, & REAL PARMIGIANO BEGGIANO

PASTA

Zafferano & Gamberi Ravioli PRAWNS RAVIOLI STUFFED WITH SPINACH FUREL & CHARCOAL FOWDER

PORTATA

Pollo Alla Parmigiana

SEEADED 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 MENT



Cannoli Siciliana

PASTRY FILLED WITH A GITRUSY ORANGE & CREAM CHEESE FILLING

18th April 2023

.

A

Casa CAzzurra

- Course Menu

APPETIZER

Arancini di riso

MOZZARILLA STUFFED DELP-FRIED RISOTTO BALLS LACED WITH MARINARA SAUCE

SOUP

Zuppa Alla Pavese

BROTH PAIRED WITH REAL PARMIDIANO REGOIANO

PASTA

Barbabietola Ravioli

BEETROOT RAVIOLI STUFFEDD WITH & SPINACH PUREE & PARSLEY POWDER

MAIN COURSE

Melanzana Parmigiana

EGOPLANT BLICES COVERED IN TOMATO SAUCE & A LAYER OF MOZZARELLA ACCOMPANIMENT: ARUGULA & GRILLED FIG SALAD

SORBET

Anguria e Limone Granita

WATERMELON ICED AND GRUSHED WITH LEMON AND MINT



Cannoli Sicilian

PASTRY, FILLED WITH A CITRUSY ORANGE & CREAM CHEESE FILLING

18th April 2023





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. 2- 25676640 Email: msihmctrsoffice@gmail.com, website: msihmctrs n

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.

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PRINCIPAL (BHMCT) Maharastilin State Intilitite of Hotel Managen and & Catering Technology Skivalinggar, Pute-411016



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



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Laundry Visit

Date : 27^a August 2018









MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

(UG & PG - Degree Programme)

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FINAL YEAR - 2018-19

EVENT :- Lauridry Visit

Date:- 27 /8/18

Sr. No.	Roll No.	Student Name	Status
1.	201503	Alhat Snehal	Р
2.	201507	Badigar Akash	A
3.	201511	Bhujbał Rutuja	P
4.	201516	Deshmukh Shivani	P
5.	201520	Gaikwad Prakash	P
6.	201521	Gandhi Shubham	P
7.	201525	lyer Rosika	A
8.	201529	Joglekar Jaee	ρ
9.	201535	Karpate Rohan	P
10.	201542	Muley Shweta	P
11.	201547	Pardeshi Shivarjali	ρ
12.	201550	Raina Priyanka	P
13.	201552	Raut Manali	P
14.	201556	Shinde Shriram	A
15.	201408	Borate Sai	ρ
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.

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PRINCIPAL (BHMCT) Mehanashim State Institute of Hotal Manuscriments & Calening Technology Shivalinagas, Pune-411016





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Demo of KARCHER Company

Date : 24th August 2018







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FINAL YEAR - 2018-19

EVENT :- Karcher Company Demo.

Date:- 24/61116

Sr. No.	Roll No.	Student Name	Status
L	201503	Alhat Snebal	P
2	201507	Badigar Akash	P
3,	201511	Bhujbal Rutuja	P
4.	201516	Deshmulch Shivani	A
5.	201520	Gaikwad Prakash	P
6	201521	Gandhi Shubham	P
7.	201525	lyer Rasika	P
8	201529	Joglekar Jaee	Ą
9	201535	Karpate Rohan	P
10.	201542	Muloy Shwela	P
11.	201547	Pardeshi Shivanjal	P
12	201550	Raina Priyanka	P
13.	201552	Raut Manali	P
14.	201556	Shinde Shriram	P
15.	201408	Borate Sai	P
16.	201413	Dhawale Nilish	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.

Event Coordinator	art up and in Mr. Abhay M	the second s		Ms. Pav		oja								
Venue	QTK			Tin	ne / ratic	n		0	11 h	our				
Total Number of Participants	Students			Fac	ulty	1		Non-Teacl			chir	ng		
98	94			02				0	12					
Event Details	The session	was co	ver	ed u	nde	er st	art (up a	and	inno	vati	ion c	ell	
Тур	e of Learning	Outcon	ne (Tick	the	ap	pro	pria	te o	ptio	n)			
Contextualization of Knowledge	Praxis and technique	Critica Thinki	less!	Re	sea	rch		S	oft S	Skills	6			
1														
Learning Outcome	The student definition, ty know variou	pes, an is cookir	d co ng s	omn skills	ion an	cha d te	ract chn	ique	stics es u	. Als	io c	ame		
	incorporatin	goome									_			
Mapping of the						16		grai	m O	utc	ome	9		
	event with P CO	O and		P 2	P 3	16		grai P 6	m O P 7	P 8	om P 9	P 10	P 11	P 12

Enclosures:

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

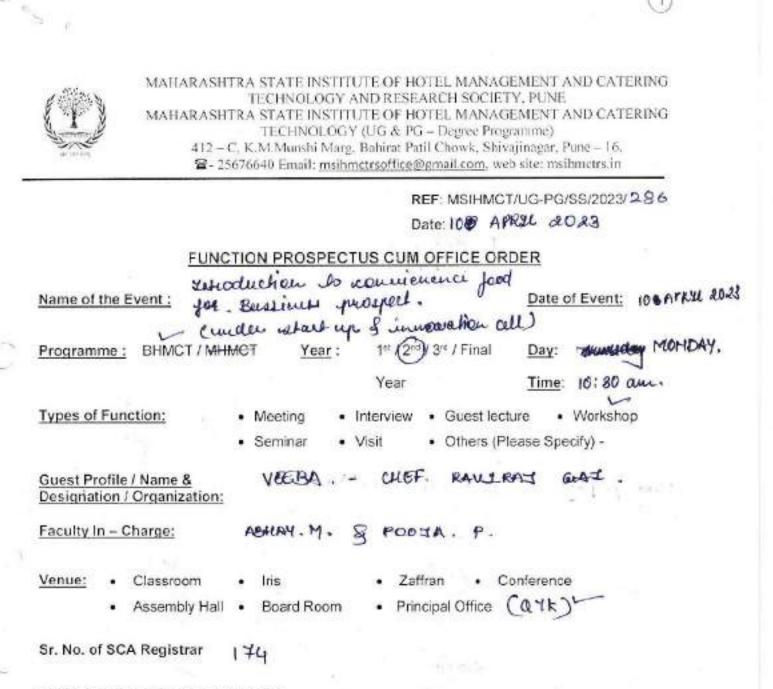
ABHAY. M.

Name and Sign of Event Coordinator

Dr. Seema Zagade

(BHMCT) Meharashtra State Institute of Hotel Management & Catering Technology Shivajinagar, Pune-411015





FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	1	Faculty	
mean	nme	Pax	venue	Kitchen	Food Prod.	Service	Staff
Breakfast	-	-	a e	-		-	-
Tea	*	**	*	-	F	-	
Lunch	*	-		-	avintamanis.	Anochita. M.	Reenod
PMT	-	~	-	-	Cho		-
Takeaways	*	8	5	344	1. A. A.		_



ROOM DIVISION FACULTY INCHARGE :

Venue and Set up	:
Linen	:-
Flower Arrangement	:-
Function Board	
Escorting	1
Social Media In charge	: Deveah. J.
Photography	: chintamani. 3.
Media update after event	- Face Book Instagram

STUDENT IN CHARGE:

Food Production	:
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Food & Beverage Service

Rooms Division

Social Media / Media

Photo graphy

Printi

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in . Mane Nuan CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1	Mr. S. Rayarikar	m	13.	Ms. N. Dimble	NP)
2.	Mr. V. Sarup	-AA	14.	Ms. S. Mantri	th
3,	Dr. V. Kadam	145	15.	Ms. U. Toke	JEB-
4.	Mr. D. Joshi	68	16.	Mr. S. Jagade	het
5.	Mr. A. Manolkar	Douell	17.	Mr. D. Ishte	stode
6.	Mr. C. Sahasrabudhe	m	18,	Mr. P. Padvekar	Failt
7.	Ms. S. Paranjpe	000	19.	Mr. S. Deshmukh	amph
8.	Mr. D. Janvekar	ant	20.	Mr. S. Bedse	Sibedse
9.	Ms. P. Pawar	Tak	21.	Mr. V. Kaware	Knog
10.	Ms. A. Manna	hall	22.	Ms. Aarti Babar	Aurti
112	Mr. R. Gade	210	22	Ms. Varsha Rathod	বজা
12.	Ms. D. Marne	0-	23.		

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Adeciel Social Media updated on 114 2023 Signature

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Date 10 April 2023

: Introduction to convenience food for business prospect Name of the event

: Second year Attendance for

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	Р	
26.	202142	Gole Rudra Vikas	Р	
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	Р	
33.	202151	Kadam Ajay Ravindra	Р	



Sr. No.	Roll No.	Student Name	Attendance	Remark
34.	202153	Kamble Yash Anand	P	
35.	202154	Karnik Radhika Rohit	Р	
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 Moksh 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	Р	
47.	202173	Mane Niranjan Shankar	P	
48.	202174	Mane Siddesh Raosaheb	P	
49.	202175	Mankar Mohit Subhash	P	
50.	202176	Mohd. Faizal	P	8
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	1
56.	202185	Nemade Vinit Kiran	P	· · · · · ·
57.	202186	Neware Roshni Jitendra	P	
58.	202187	Nikam Prathamesh Vasantrao	Р	-
59.	202188	Pandure Darshan Dnyaneshwar	P	2
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	ī
69.	2021102	Rao Mitra Deviprasad	Р	
70.	2021103	Rengade Shrushti Kisan	P	
71.	2021104	Renuse Niraj Sanjay	P	



Sr. No.	Roll No.	Student Name	Attendance	Remark
72.	2021105	Rupade Swapnil Santosh	Р	
73.	2021106	Ruparel Parth Bharat	P	
74.	2021108	Sangle Shubham Rajaram	P	
75.	2021109	Santar Sanket Rajendra	Р	
76.	2021110	Sardesai Shreeyans Vinay	P	
77.	2021111	Sargar Aditya Paraji	Р	
78.	2021112	Sasane Atharva Ashok	P	
79.	2021113	Seha Piyush Rohit	P	
80.	2021114	Shelkande Shreyash Durgadas	P	
81.	2021117	Shete Varun Suresh	Р	
82.	2021118	Shewale Aadesh Babasaheb	Р	
83.	2021121	Siddha Surbhi Satish	P	
84.	2021124	Suryawanshi Siya Umesh	P	
85.	2021125	Sutar Tanmayee Milind	P	1
86.	2021126	Tanty Tapaswini Satrughan	P	
87.	2021127	Tavdare Tejaswi Ravindra	P	
88.	2021129	Thorat Rupesh Bhanudas	P	
89.	2021130	Tupsagar Anuja Vithal	P	
90.	2021132	Untwale Rishabh Sandiprao	Р	
91.	2021134	Vaishampayan Kunal Umesh	Р	
92.	2021135	Waghunde Ankush Prakash	P	
93.	2021136	Waikar Om Santosh	P	
94.	2021137	Walwe Asmi Rajan	P	

Name and signature of the faculty Ganell

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ABHAY MANOUCAK

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



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troduction	
	f for business prospect
intañi *	
virajgai@gmail.co/	8
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eeba foods Pvt Ltd	
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Students were questioning fr	equantly related to the topic (1 being not agree and 5)	being strongly agree) *
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Students were able to under	stand the content delivered (1 being not spree and 5 b	eing strongly agree) *
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Any other suggestions *		In the second
	inge as need one mean suscient	
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	Google Forms	
	PRINCIPAL (BreadCT) Maharoshine Sould Institute of	Rug. No. MALLASOSTANDATION

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. 2 - 25676640 Email: msihmettpo@gmail.com , web site: msihmetrs.in

MSTHMC

IGO

Date:

VEEB

KAT SY RHMET

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score

Sr. No	CRITERIA					
1	Introduction given of both (self and topic)	L-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

OTE WANAGEMENT AND CATERING IN

Signature of student

(EHMCT) Mabarastrua State Jos@ule of Hotel Management & Catering Technology

PRINCIPAL

Reg.No. MAH/699/2008/Pupe Dt. 11/06/2009

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.

Student feedback on workshop/demonstration/lecture

VEEBA

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Please circle the relevant score

Ravioraj Cia Jugandhana Bhosale-Patil 202109

Date:

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	A	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

(2KetCT) Maharastum Stata Institute of Hotel Managettain & Casering Technology

PRINCIPAL

N BITT MAAAGEMENT Reg.No. MA Dt. 11/06/2009 Nue of

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. 2 - 25676640 Email: <u>msihmettpo@gmail.com</u>, web site: <u>msihmetrs.in</u>

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

NAME OF THE RESOURCE PERSON

NAME OF THE EVENT

NAME OF STUDENT

ENROLLMENT NO (INST.)

Chef Rovingi Ciai Workshop Motah Kulkanni

Date:

202165

VEEBA

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			
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10	How do you rate the class overall?	.5	4	3	2	1			

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Hotel Maradement & Computer Technology

TOTAL SCORE DUT OF 50



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MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (UG & PG – Degree Programme) 412 – C, K.M.MunshiMarg, BahiratPatil Chowk, Shivajinagar, Pune – 16. 25676640 Email: msihmetrsoffice@gmail.com , web site; msihmetrs.in

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.







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.

ANARESMENT AND C. CLOUDER

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.

