



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

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


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

5.1.2 Following capacity development and skills enhancement activities are organized for improving students capacity

INDEX

SR. NO.	Particulars
01	A talk session by chocolate expert as an entrepreneur (Report functions prospectus, Brochure, Communication trail, attendance, feedback, photo)
02	Funky Hats: POTS activity (Report, photo, Attendance, function prospectus, Brochure,
03	Guest lecture by Mr. kanchan Chitnis (Report, Function prospectus, Communication trail, Attendance sheet, feedback, photos)
04	Demo & Guest lecture on Charnock Equipment (Report, Photo, functions prospectus, Communication trail, Attendance sheet, feedback form)
05	International yoga day (Report, photo, attendance sheet)
06	Introduction to convenience food for business prospect. (Report, Function prospectus, attendance sheet, feedback form, photos and brochure, Communication trail)
07	Employability Enhancement & Youth Livelihood Program (Soft skills training programme 2018,2019,2021,2022) by Nanadi Foundation (Communication trail, Attendance roaster, Certificate)
08	Nirbhay Kanya Workshop(2022 & 2023) Report, Function prospectus, Communication trail, Attendance sheet, Feedback form, Photos)
09	Q&A session with Mr. Neelkanth Palekar (Report, Function prospectus, Brochure, Attendance sheet, Feedback form, Photos)
10	Quantity business start-up its requisites and difficulties. (Function prospectus, Brochure, Payment voucher, attendance sheet, feedback form
11	Read- a – Story (CSR activity) (Communication trail, brochure, Certificate, photos)
12	Work shop on Disaster Management (Report, Photos, attendance)
13	Guest lecture on Neuro linguistic programming (Report and photos)
14	Road safety mission (Report, photos and Function prospectus)
15	Start up and currents trends in micro greens (Report, function prospectus, brochure, Communication trail, attendance sheet and feedback form)
16	Cleaning drive at Shanivar wada (Report, photo and attendance sheet)
17	Talk session on business insight (Report, function prospectus, Brochure, communication trail and attendance sheet, feedback form)




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18	Talk session on prerequisites to start facility management company. (Report, function prospectus, communication trail, attendance sheet, feedback form, payment voucher, photos and function prospectus)
19	Session on art of professional baking from home (Report, function prospectus, brochure, communication trail, attendance, feedback, payment voucher and photo)
20	Workshop on chocolate berry Callebaut (Report, function prospectus, communication trail, brochure, attendance sheet, feedback form and photo)




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A talk session by chocolate expert as an entrepreneur.

Type of the Event: Start up and Innovation

Date of the Event: 09 December 2022

Conducted by: Mr. Mandar Bhosale

Objectives:

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

Organised By: Start up and innovation cell													
Event Coordinator	Mr. Abhay Manolkar	Ms. Pooja Pawar											
Venue	601 class	Time / Duration	01 hour										
Total Number of Participants	Students	Faculty	Non-Teaching										
60	55	03	02										
Event Details	The session was covered under start up and innovation cell												
Type of Learning Outcome (Tick the appropriate option)													
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills									
✓													
Learning Outcome	Students gained a comprehensive understanding of the chocolate industry, including its growth trends, and entrepreneurial opportunities. Students were able to understand chocolate production techniques, including tempering, moulding, enrobing, and flavouring, enabling them to create high-quality chocolates. They were also aware with challenges such as competition, supply chain issues, and changing consumer trends.												
Mapping of the event with PO		Program Outcome											
Start up and innovation activity		P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
		✓		✓		✓							

Enclosures:

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



ANSHU . MANEKAR

Name and Sign of Event Coordinator



Dr. Seema Zagade

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

Date: 06/12/22

FUNCTION PROSPECTUS CUM OFFICE ORDER

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

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

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

Guest Profile / Name: *MR. MANDAR BHOSALE*

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

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

Sr. No. of SCA Registrar *144*

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
					Food Prod.	Service	Staff
Breakfast	-	-	-	-	-	-	-
Tea	<i>4:15</i>	-	-	-	<i>Pooja. P.</i>	-	<i>Satyam.</i>
Lunch	-	-	-	-	-	-	-
PMT	-	-	-	-	-	-	-
Takeaways	-	-	-	-	-	-	-

ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: Nos. Faculty In-charge:

Flower Arrangement: 

Camera : Irawati Sathe Sathe/xx

Special Instruction: _____

STUDENT IN CHARGE:

Food Production: Itawali Sathe Sathe/xx

Food & Beverage Service:

Accommodation: _____

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

[Handwritten signature]
Principal
PRINCIPAL
(OFFICE)
Maharaja Institute of
Hotel Management & Catering Technology
Shri...
411016



A Talk Session on Chocolate expert as an entrepreneur.

Schedule
09 December 2022

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



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

About Institute:

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

About Start-up and Innovation Cell


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Shriwastogi, Pune-411018



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

TALK SESSION OVERVIEW

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


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REF: MSIHMCTRS/BHMCT/2022/ 1345

Date: 9.12.2022

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

Dear Mr. Mandar Bhosale,

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

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

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

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

Thank you for all your support.

Looking forward to your association in the future!

With regards,

Dr. Seema Zagade
I/c. Principal

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Fwd: Invitation as a Guest speaker

Inbox

Search for all messages with label Inbox

Remove label Inbox from this conversation

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

12:14 PM (2
hours ago)

to me

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

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

Date: ue, 6 Dec 2022 at 13:43

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

Hello Team,

Please to confirm my availability for the session.

My introduction

Mandar bhosale

Certified chocolate taste and entrepreneur at cacao solutions.

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

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

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

Insta page - chocolate_taster

Thank you.

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

Dear Mr. Mandar,

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

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

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

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

Look forward to your continuous support!

Regards,

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


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Start Up and Innovation Cell
Hotel Management and Catering Technology

Mr. Abhay Manolkar +91-7249014701 Ms. Pooja Pawar +91 9527681265

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Date 09 December 2022

Attendance for : Chocolate expert as an entrepreneur.

Class : Final Year BHMCT

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

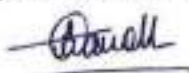
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Sr. No.	Roll No.	Student Name	Attendance	Remark
24.	201935	Kanade Prasad Kishor	P	
25.	201938	Khan Junaid Sameer	P	
26.	201939	KhandkeShalmali Rajesh	P	
27.	201940	KopulwarTanviNitin	P	
28.	201941	KulkarniShounakHrishikesh	P	
29.	201942	Kure PratikshaSaudagar	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	P	
39.	201955	PhadShivprasadBalaji	P	
40.	201956	PhadtareVedantSantosh	P	
41.	201958	RaskarNishigandhaChandrakant	P	
42.	201959	SalunkeAtharva Sanjay	P	
43.	201961	SathelrawatiSachin	P	
44.	201962	Sawane Pratik Mahadev	P	
45.	201963	SheteRitika Dinesh	P	
46.	201964	ShewadkarAtharvaShamsunder	P	
47.	201965	ThikekarVighneshSharad	P	
48.	201966	Timande Dinesh Purushottam	P	
49.	201967	Ware Rutuja Deepak	P	
50.	201968	BadyalManishaJagdish	P	
51.	201970	DhavaleVineetSanjiv	P	
52.	201971	KhirdAbhishekkumar Ashok	P	
53.	2021143	Gautam Shinde	P	SYBHMCT
54.	2021125	Tanmayee Sutar	P	SYBHMCT
55.	2021102	Mitra Rao	P	SYBHMCT

Signature of the faculty






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Industry expert/ Guest lecture/Demonstrator feedback

Date 9/12/22

NAME OF HOTEL/ ORGANISATION

CACAO SOLUTIONS

NAME OF THE FACILITATOR

Mr. Mandar Bhosale

DESIGNATION

Entrepreneurship

Please circle the relevant score

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

Signature of facilitator

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Date:

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

Sakshi
Signature of student



P. P. P.
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Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCERS
NAME OF THE RESOURCE PERSON : Mr. Mandal Fadnavs
NAME OF THE EVENT : Session on Chocolate Entrepreneur
NAME OF STUDENT : Gautam Shinde
ENROLLMENT NO (INST.) : 2021143

Please circle the relevant score

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

Signature of student




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



Pune, Maharashtra, India

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Pune, Maharashtra, India

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Model Colony, Shivajinagar, Pune, Maharashtra 411016,
Lat 18.531897°
Long 73.832136°
09/12/22 05:02 PM GMT +05:30



Pune, Maharashtra, India

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Model Colony, Shivajinagar, Pune, Mah

18.531897°

73.832136°

09/12/22 05:02 PM GMT +05:30


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Hotel Management and Catering Technology
Pune







Report on "Funky Hats: Entrepreneurial Activity"

Title: Funky Hats: POTS activity

Date: 30th April 2022

Time: 11 am Onwards

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

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

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

Report:

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

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

Hungry America

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





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

Date: 27/04/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

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

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

Types of Function:

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

Guest Profile / Name: —

Faculty Coordinating: Dr. Vidya Kadam and Anahita H.

Venue:

- Classroom
- Iris
- Zaffran
- Conference
- Assembly Hall
- Board Room
- Principal Office
- Ground floor parking

Sr. No. of SCA Registrar 90

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen:

Nos.

Faculty In-charge:

Flower Arrangement:

Camera :

Special Instruction:

STUDENT IN CHARGE:

Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

Principal
Maharaja State Institute of
Hospital Management & Catering Technology
Bilaspur, India-491010





TYBHMCT PRESENTS

FUNKY HATS

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

DATE
Saturday, 30th
April 2022

*You're
Invited!*

HUNGRY AMERICAN

HOWDY FELLAS

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

CIAO ITALIA


BENVENUTO

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



• Food

• Beverages

• Music 





**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

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



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



ATTENDANCE SHEET

201901	Agrawal Jagdish	P
201902	Baghel Sachin	P
201903	Barkade Ritika	P
201905	Bhagat Prajwal	P
201906	Bhagwat Arya	P
201908	Bhosale Saloni	P
201909	Borkar Omkar	P
201910	Borse Shruti	P
201911	Chavan Rajeshwari	P
201912	Chavan Sakshi	P
201913	Chavrekar Madhura	P
201914	Chikodkar Tarun	P
201915	Choudhari Kasturi	P
201916	Dalvi Ketan	P
201917	Deshpande Madhav	P
201918	Deshpande Sakshi	P
201919	Dimbar Aditya	P
201920	Gaikwad Joel	P
201921	Gaikwad Rasika	P
201922	Gengaje Pankaj	P
201923	Godhale Nandini	P
201924	Gurav Prajyot	P
201925	Hadke Shlok	P
201926	Heera Max	P
201927	Hingane Alok	P
201928	Jadhav Durga	P
201929	Jadhav Prasad	P
201930	Jadhav Roshni	P
201931	Jog Nandini	P
201932	Kadam Manaswini	P
201933	Kadam Mrunalini	P
201934	Kadam Shivrati	P
201935	Kanade Prasad	P
201936	Karandikar Shrinidhi	P
201937	Kedari Sanskruti	P
201938	Khan Junaid	P
201939	Khandke Shalmali	P
201940	Kopulwar Tanvi	P
201941	Kulkarni Shounak	P



201942	Kure Pratiksha	P
201944	Muneshwar Sandesh	P
201945	Musale Prasanna	P
201946	Nagpure Arpita	P
201947	Naik Prabhanjan	P
201948	Naik Purnima	P
201949	Naik Shubham	P
201950	Nair Isha Vinod	P
201951	Nandgude Akshat	P
201952	Pardeshi Atharv	P
201953	Patrudkar Vishvajeet	P
201954	Pawar Shripad	P
201956	Phadtare Vedant	P
201957	Raghawant Shreyash	P
201958	Raskar Nishigandha	P
201959	Salunke Atharva	P
201960	Sapkale Jayesh	P
201961	Sathe Irawati	P
201962	Sawane Pratik	P
201963	Shete Ritika	P
201964	Shewadkar Atharva	P
201965	Thikekar Vighnesh	P
201966	Timande Dinesh	P
201967	Ware Rutuja	P
201968	Badyal Manisha	P
201969	Sharma Priya	P
201970	Dhavale Vineet	P
201971	Khird Abhishekkumar	P



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

GUEST LECTURE BY MR KANCHAN CHITNIS

Type of the Event : Guest Lecture
Date of the Event : 18/11/2022
Conducted by : Mr Kanchan Chitnis, Freelancer, Ex Oberoi Talent Head, +9833403090

Objectives :

- Equip the students with essential interview skills and strategies for answering common interview questions tailored to the hospitality industry.
- Provide information on the hotel industry and the importance of soft skills such as customer service, adaptability, and teamwork.

Organised By : MSIHMCRTS, Degree, Pune

Event Coordinator	Anahita Manna			
Topic Covered : Interview Skills				
Venue	Assembly Hall	Time / Duration	11.00am-2:00pm	
Total Number of Participants	Students	Faculty	Non-Teaching	
110	103	02	NA	
Event Details	<p>On the 18th of November Mr. Kanchan Chitnis graciously accepted our invitation to be an eminent Guest Speaker for the Second Year BHMCT Students. The lecture aimed to equip the students with essential soft skills and interview preparation techniques crucial for their upcoming 15-week Industrial Training. Mr. Chitnis, with his extensive 27-year career as a Human Resource Professional at the esteemed Oberoi Group of Hotels, inspired our students with his successful journey. He shared invaluable lessons and anecdotes, providing students with a broader perspective of industry demands and career pathways.</p> <p>The session also dove into key soft skills necessary for becoming well-rounded hospitality professionals, emphasizing the importance of communication, teamwork, problem-solving, and customer service skills. Additionally, Mr. Chitnis offered invaluable advice on interview preparation, including resume building, effective communication during interviews, and showcasing one's strengths and experiences.</p> <p>The highly informative session left our students enlightened and pre-equipped with the knowledge and confidence needed to succeed in their careers. Mr. Chitnis' words of wisdom resonated deeply with the students, leaving them inspired and motivated to excel in their future endeavors</p>			
Type of Learning Outcome (Tick the appropriate option)				
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
✓	✓			✓



Learning Outcome	<ol style="list-style-type: none"> 1. Gain insights into essential soft skills required for success in the hospitality industry. 2. Understand the significance of communication, teamwork, problem-solving, and customer service skills in becoming well-rounded hospitality professionals. 3. Learn effective interview preparation techniques, including resume building and showcasing one's strengths and experiences. 4. Gain a broader perspective of industry demands and career pathways in the hospitality sector. 5. Pre-equip students with the knowledge and confidence needed to succeed in their upcoming 15-week Industrial Training.
------------------	--

Mapping of the event with PO and CO			Program Outcome											
Subject Code	Subject Name	Course Outcome	P1	P2	P3	P4	P5	P6	P7	P8	P9	P10	P11	P12
C305	Soft Skills		✓		✓		✓	✓				✓	✓	✓

Enclosures:

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

Anahita

ANAHITA MANNA

Name and Sign of Event Coordinator

Seema Zagade

Dr. Seema Zagade

Principal
PRINCIPAL
(BHMCT)

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





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TECHNOLOGY AND RESEARCH SOCIETY, PUNE

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

REF: MSIHMC/UG-PG/SS/2022/1249

Date: 14/11/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Guest Speaker - Kanchan Chitnis

Date of Event: 18/11/2022

Programme: BHMCT / MHMCT

Year:

1st / 2nd / 3rd / Final

Day: Friday

Year

Time: 11:00am onwards

Types of Function:

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

Guest Profile / Name: Mr Kanchan Chitnis

Faculty Coordinating: Anahita Manna

Venue:

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

Sr. No. of SCA Registrar 136

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
					Food Prod.	Service	Staff
Breakfast	<u>11:00am</u>	<u>01</u>	<u>Principal office</u>	<u>ATK</u>	<u>CS</u> <u>Chaitanya</u> <u>Sabasthian</u>	<u>AM</u> <u>Anahita</u>	<u>Pramod</u>
Tea							
Lunch	<u>1:30pm</u>	<u>01</u>	<u>Zaffran</u>	<u>ATK</u>	<u>CS</u>	<u>SP</u> <u>Sampada</u> <u>Kranjale</u>	<u>Pramod</u>
PMT							
Takeaways	<u>2:30pm</u>	<u>01</u>	<u>Principal office</u>	<u>Bakery</u>	<u>PP</u>		



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: Table Cloth + Foil Nos.

Faculty In-charge: Darshan J.

Flower Arrangement: 1 no (optional)

Camera: 1

Special Instruction: camera and memory card to be arranged

STUDENT IN CHARGE: Atharva S ; Irawati S, Sakshi D

Food Production: Atharva S

Food & Beverage Service: Irawati S

Accommodation: Sakshi D

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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





msihmct tpo <msihmcttpo@gmail.com>

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

msihmct tpo <msihmcttpo@gmail.com>

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

Wed, Nov 9, 2022 at 8:07 PM

Dear Mr Chitnis,

Greetings from MSIHMCT, Pune!!

With reference to your discussion with Prof. Sachin Rayarikar, we at MSIHMCT, are very keen to have you as a Guest Speaker for our Second Year Degree students of Bachelors in Hotel Management. They are a batch comprising of 130 students.

As part of their curriculum, they have "Soft Skills Management" which focuses on developing their overall personality and getting them industry ready to face guests. They are also learning the tips and tricks to give a successful interview and fulfil various necessary expectations from the hotel industry. They will soon embark on their 15 week Industrial Training and will be facing interviews for the first time with brands they are in awe of!!

For this lecture we have a two fold request:

- They want to understand from you the soft skills that they need to develop before they go in for their Industrial training and
- The other is to understand and be inspired by your extensive and inspiring journey in this industry

We are sure that this session would enlighten the students and also give them a broader perspective of what is required of them to succeed in their careers.

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

Requesting you to share your convenience with us. Please connect with Anahita Manna- 9096358264 for any queries.

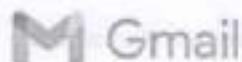
We are looking forward to this wonderful session.

Warm Regards,

Dr. Seema Zagade
Principal

MSIHMCT(Degree)





msihmct tpo <msihmcttpo@gmail.com>

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

kanchan chitnis <kanchanchitnis1964@gmail.com>

Thu, Nov 10, 2022 at 7:00 PM

To: msihmct tpo <msihmcttpo@gmail.com>

Sir

It shall my pleasure to address your students on 18 th November 2022 at around 11 am

Regards

[Quoted text hidden]





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

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

Date: 18.11.2022

REF: MSIHMCT/UG-PG/2022/ 1256

To,
Mr. Kanchan Chitnis
EX HR Manager
The Oberoi

Dear Mr. Kanchan,

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

We sincerely thank you for sharing your knowledge on 'Soft Skills Management – An Interview Skills Required and Industry Expectations' with our students Second Year and Final Year Students.

The experience and the knowledge that you brought in, ensured that the students were memorized thorough out the session.

The session was immensely appreciated by the students and faculty alike.

Looking forward to your continued support and association with our Institute in future.

Thank you once again.

Warm regards,

Principal
(BHMCT)

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



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY
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ATTENDANCE SHEET

202101	Agrawal Harsh	PRESENT
202102	Ahiwale Yash	PRESENT
202103	Aswar Swajit	PRESENT
202104	Bade Bhagwat	PRESENT
202106	Barshikar Aman	PRESENT
202107	Belhekar Aditi	PRESENT
202109	Bhosale Yugandhara	PRESENT
202111	Bhosale Swaraj	PRESENT
202112	Borade Sudhanshu	PRESENT
202113	Chaudhari Parag	PRESENT
202114	Chaudhari Sujeet	PRESENT
202115	Chaudhari Swapnil	PRESENT
202116	Swapnil Chavan	ABSENT
202117	Chendke Ojas	PRESENT
202119	Dalvi Atharva	PRESENT
202120	Dengavekar Aditya	PRESENT
202121	Deoghatole Shantanu	PRESENT
202122	Deolalikar Krushna	PRESENT
202123	Desale Lokesh	PRESENT
202124	Deshpande Sakshi	PRESENT
202125	Deshpande Vaishnavi	PRESENT
202127	Dhage Varun	PRESENT
202128	Dheda Manasi	PRESENT
202129	Dhumal Anand	PRESENT
202130	Dhumal Utkarsha	PRESENT
202131	Dimber Shreya	PRESENT
202133	Durgule Rohan	PRESENT
202134	Edke Shweta	PRESENT
202135	Falak Dipti	PRESENT
202136	Gaikwad Arnav	PRESENT
202139	Gawade Aditya	PRESENT
202140	Gedam Pranali	PRESENT
202141	Ghodake Nimai	PRESENT
202143	Gore Manali	PRESENT
202144	Gunjal Jay	PRESENT



202145	Hirve Anushka	PRESENT
202148	Jagtap Siddhi	PRESENT
202150	Jangam Sarvesh	PRESENT
202151	Kadam Ajay	PRESENT
202152	Kadam Atharva	PRESENT
202153	Kamble Yash	PRESENT
202154	Karnik Radhika	PRESENT
202155	Kasbe Harshada	PRESENT
202156	Kataria Shruti	PRESENT
202157	Kendurkar Tejas	PRESENT
202158	Khade Samrudhi	PRESENT
202159	Kharade Tanaya	PRESENT
202160	Khatkhate Atharv	PRESENT
202161	Khetre Samiksha	PRESENT
202162	Kirve Kaushal	PRESENT
202163	Koli Abhishek	PRESENT
202165	Kulkarni Moksh	PRESENT
202166	Kulkarni Swapna	PRESENT
202167	Lachake Ojas	PRESENT
202169	Mahadule Sarang	PRESENT
202170	Mahajan Abhishek	PRESENT
202171	Malge Trishala	PRESENT
202173	Mane Niranjana	PRESENT
202174	Mane Siddesh	PRESENT
202175	Mankar Mohit	PRESENT
202183	Nanakshahi Drishti	PRESENT
202185	Nemade Vinit	PRESENT
202186	Neware Roshni	PRESENT
202187	Nikam Prathamesh	PRESENT
202188	Pandure Darshan	PRESENT
202189	Pansare Om	PRESENT
202191	Patange Nandini	PRESENT
202192	Patankar Kushagra	PRESENT
202193	Pathak Mrunal	PRESENT
202194	Aditi Patil	PRESENT
202195	Patil Samiksha	PRESENT
202196	Pawar Adwait	PRESENT
202198	Phatak Dhanushree	PRESENT
2021100	Pulawale Anurag	PRESENT
2021101	Ranade Omkar	PRESENT
2021102	Rao Mitra	PRESENT
2021103	Rengade Shrushti	PRESENT



2021104	Renuse Niraj	PRESENT
2021105	Rupade Swapnil	PRESENT
2021106	Ruparel Parth	PRESENT
2021107	Sadanshiv Abhishek	PRESENT
2021109	Santar Sanket	PRESENT
2021112	Sasane Atharva	PRESENT
2021114	Shelkande Shreyash	PRESENT
2021115	Shelke Prathmesh	PRESENT
2021116	Shenolikar Prutha	PRESENT
2021119	Shinde Sanyukta	PRESENT
2021120	Shinde Siddharth	PRESENT
2021121	Siddha Surbhi	PRESENT
2021124	Suryawanshi Siya	PRESENT
2021125	Sutar Tanmayee	PRESENT
2021126	Tanty Tapaswini	PRESENT
2021127	Tavdare Tejaswi	PRESENT
2021128	Tembe Pratik	PRESENT
2021130	Tupsagar Anuja	PRESENT
2021132	Untwale Rishabh	PRESENT
2021133	Vaidya Shriraj	PRESENT
2021136	Waikar Om	PRESENT
2021138	Washivale Shravani	PRESENT
2021139	Zad Arnav	PRESENT
2021140	Deshmukh Vishruti	PRESENT
2021142	Ketti Yash	PRESENT
2021143	Shinde Gautam	PRESENT


PRINCIPAL
 (SIGNATURE)

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





FEEDBACK ANALYSIS

Was the session relative to the syllabus taught?

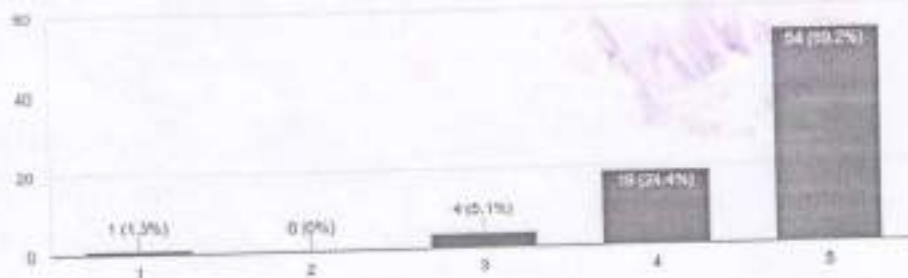
78 responses



● Yes
● No

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

78 responses



What was the take-away from the session?

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

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Date: 18/11/2022

Student Training feedback

NAME OF HOTEL : Mr. Kanchan Chitris
NAME OF TRAINEE : Mitra Ruw
ENROLLMENT NO (INST.) : 2021102

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

Sr. No	CRITERIA	SCORE					Remark
1	The training met with my expectations.	5	4	3	2	1	
2	I will be able to apply the knowledge & Skills learned.	5	4	3	2	1	
3	The training objectives for each skill were identified and followed.	5	4	3	2	1	
4	The training schedule was organized and easy to follow.	5	4	3	2	1	
5	The concerned department trainer was knowledgeable & approachable	5	4	3	2	1	
6	The quality of instruction was good.	5	4	3	2	1	
7	The concerned department trainer met with the training objectives	5	4	3	2	1	
8	Adequate time was provided for queries to be solved	5	4	3	2	1	
9	The time period for the training was sufficient	5	4	3	2	1	
10	How do you rate the training overall?	5	4	3	2	1	
11	What aspects of the training could be improved and which aspects were you satisfied with?						
TOTAL SCORE 50 OUT OF 50							

Signature of student





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Date: 18/11/22

Student Training feedback

NAME OF HOTEL : Mr. Kanchan Chitnis
NAME OF TRAINEE : Sakshi S. Deshpande
ENROLLMENT NO (INST.) : 202124

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

Sr. No	CRITERIA	SCORE					Remark
1	The training met with my expectations.	5	4	3	2	1	
2	I will be able to apply the knowledge & Skills learned.	5	4	3	2	1	
3	The training objectives for each skill were identified and followed.	5	4	3	2	1	
4	The training schedule was organized and easy to follow.	5	4	3	2	1	
5	The concerned department trainer was knowledgeable & approachable	5	4	3	2	1	
6	The quality of instruction was good.	5	4	3	2	1	
7	The concerned department trainer met with the training objectives	5	4	3	2	1	
8	Adequate time was provided for queries to be solved	5	4	3	2	1	
9	The time period for the training was sufficient	5	4	3	2	1	
10	How do you rate the training overall?	5	4	3	2	1	
11	What aspects of the training could be improved and which aspects were you satisfied with? Some handouts or ppt can be provided.						
TOTAL SCORE 48 OUT OF 50							

Signature of student





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

Date: 18/11/22

Student Training feedback

NAME OF HOTEL

: Mr. Kanchan Chitnis

NAME OF TRAINEE

: Sakshi S. Deshpande

ENROLLMENT NO (INST.)

: 202124

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

Sr. No	CRITERIA	SCORE					Remark
1	The training met with my expectations.	5	4	3	2	1	
2	I will be able to apply the knowledge & Skills learned.	5	4	3	2	1	
3	The training objectives for each skill were identified and followed.	5	4	3	2	1	
4	The training schedule was organized and easy to follow.	5	4	3	2	1	
5	The concerned department trainer was knowledgeable & approachable	5	4	3	2	1	
6	The quality of instruction was good.	5	4	3	2	1	
7	The concerned department trainer met with the training objectives	5	4	3	2	1	
8	Adequate time was provided for queries to be solved	5	4	3	2	1	
9	The time period for the training was sufficient	5	4	3	2	1	
10	How do you rate the training overall?	5	4	3	2	1	
11	What aspects of the training could be improved and which aspects were you satisfied with? Some handouts or ppt can be provided.						
TOTAL SCORE 48 OUT OF 50							

Signature of student





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Date: 8/11/2022

Student Training feedback

NAME OF HOTEL : Mr. Kanchar Chitnis
NAME OF TRAINEE : Pootha Shenolikar
ENROLLMENT NO (INST.) : 2021116

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

Sr. No	CRITERIA	SCORE					Remark
1	The training met with my expectations.	5	4	3	2	1	
2	I will be able to apply the knowledge & Skills learned.	5	4	3	2	1	
3	The training objectives for each skill were identified and followed.	5	4	3	2	1	
4	The training schedule was organized and easy to follow.	5	4	3	2	1	
5	The concerned department trainer was knowledgeable & approachable	5	4	3	2	1	
6	The quality of instruction was good.	5	4	3	2	1	
7	The concerned department trainer met with the training objectives	5	4	3	2	1	
8	Adequate time was provided for queries to be solved	5	4	3	2	1	
9	The time period for the training was sufficient	5	4	3	2	1	
10	How do you rate the training overall?	5	4	3	2	1	
11	What aspects of the training could be improved and which aspects were you satisfied with?						
TOTAL SCORE <u>47</u> OUT OF 50							

Signature of student



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

Date: 18/11/22

Student Training feedback

NAME OF HOTEL : Mr. Kanchan Chitnis
NAME OF TRAINEE : Nimai A. Ghodake
ENROLLMENT NO (INST.) : 202141

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

Sr. No	CRITERIA	SCORE					Remark
1	The training met with my expectations.	5	4	3	2	1	
2	I will be able to apply the knowledge & Skills learned.	5	4	3	2	1	
3	The training objectives for each skill were identified and followed.	5	4	3	2	1	
4	The training schedule was organized and easy to follow.	5	4	3	2	1	
5	The concerned department trainer was knowledgeable & approachable	5	4	3	2	1	
6	The quality of instruction was good.	5	4	3	2	1	
7	The concerned department trainer met with the training objectives	5	4	3	2	1	
8	Adequate time was provided for queries to be solved	5	4	3	2	1	
9	The time period for the training was sufficient	5	4	3	2	1	
10	How do you rate the training overall?	5	4	3	2	1	
11	What aspects of the training could be improved and which aspects were you satisfied with? <i>The points and informations was up to the point.</i>						
TOTAL SCORE <u>50</u> OUT OF 50							

Signature of student





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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 By : MSIHMCT														
Event Coordinator		Dr. Vidya Kadam												
Topic Covered : Demo of Charnock Equipment														
Venue		Assembly Hall		Time / Duration		11.30am to 1.30pm								
Total Number of Participants		Students		Faculty		Non-Teaching								
26		25		1		-								
Event Details		An equipment demonstration was organized by Charnock equipment private limited for final and third year accommodation specialization students on 28 th February 2023.												
Type of Learning Outcome (Tick the appropriate option)														
Contextualization of Knowledge		Praxis and technique		Critical Thinking		Research		Soft Skills						
		✓												
Learning Outcome		Attendees learned from Ms. Priya Ranade about the manufacturing and usage of charnock equipments												
Mapping of the event with PO and CO				Program Outcome										
Subject Code	Subject Name	Course Outcome	P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
601 C	Sp. Accom		✓	✓							✓			✓



Enclosures:

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



Name and Sign of Event Coordinator



Dr. Seema Zagade

PRINCIPAL
(BHMCT)

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





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REF: MSIHMCT/UG-PG/SS/2022/179

Date: 23/02/2023

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Demonstration of cleaning equipments used in H.K. Sp. in Accom. Date of Event: 28/02/2023
Programme: BHMCT / MHMCT Year: 1st / 2nd / 3rd / Final Day: Tuesday
Time: 11:30 to 1:30

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

Guest Profile / Name & Designation / Organization: Ms. Priya Ranade.
Brand head - Charnock Company

Faculty In – Charge: Dr. Vidya Kadam

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

Sr. No. of SCA Registrar: 159

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
					Food Prod.	Service	Staff
Breakfast	-	-	-	-	-	-	-
Tea	11:30	02	-	QTK.	-	-	-
Lunch	-	-	-	-	-	-	-
PMT	-	-	-	-	-	-	-
Takeaways	1:30	01	-	-	Chintamani	-	Santosh.



ROOM DIVISION FACULTY INCHARGE :

Dr. Vidya Kadam

Venue and Set up :
Linen :
Flower Arrangement :
Function Board :
Escorting :
Social Media In charge :
Photography :

Media update after event - Face Book ☐ Instagram ☒

STUDENT IN CHARGE:

Food Production :
Food & Beverage Service :
Rooms Division : - Sachin, Ritika B, Abhishela.
Social Media / Media : Parling H.K. assembly.

CIRCULATED TO ALL FACULTY AND STAFF

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

Social Media updated on 4 march 2023 Signature _____

Principal

o/c Pw
23/02/23





Dr. Seema Zagade <principal@msihmcts.in>

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

2 messages

Dr. Vidya Kadam <iqac@msihmcts.in>
To: priya@chamock.biz
Cc: principal@msihmcts.in

20 February 2023 at 15:36

Dear Ms. Priya,

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

With reference to your mail, we would like to thank you for initiating the items of the latest equipment for our Specialisation in Accommodation management students.

The session can be planned for the 28th of February, Tuesday at 11:30 am - 1:30 pm. Total numbers of students will be 75.

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

Look forward to meeting you

Regards,

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

Priya Ranade <priya@chamock.biz>
To: "Dr. Vidya Kadam" <iqac@msihmcts.in>
Cc: principal@msihmcts.in, vedant@chamock.biz, Chamock - Sales <sales@chamock.biz>

20 February 2023 at 16:38

Dear Vidya,

Confirming the same.

Kindly ensure the demo site has nearby water connection and arrange a hose pipe as well.

Thanks and Regards,

Priya Ranade

Branch Head

Chamock Equipments Pvt.Ltd.

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

Aderah Colony Road No 07, Tingle Nagar,

Pune 411 032, India.

Tel: 91- 20 - 2880 0760

Mob: +91 81500 00981

Fax: 91- 80 - 41651216

www.chamock.biz | [Facebook](#) | [LinkedIn](#) | [Instagram](#) | [Youtube](#)



CERTIFIED BY



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AND RESEARCH SOCIETY, PUNE



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FINAL YEAR – 2022-23 Even Sem

EVENT:- Guest lecture on Charnock equipment

Date:- 28.2.22

Sr. No.	Roll No.	Student Name	Sign
1.	201902	Baghel Sachin D.	P
2.	201903	Barkade Ritika S.	P
3.	201910	Borse Shruti M.	P
4.	201911	Chavan Rajeshwari U.	P
5.	201912	Chavan Sakshi G.	P
6.	201915	Choudhari Kasturi P.	P
7.	201917	Deshpande Madhav S.	A
8.	201918	Deshpande Sakshi V.	P
9.	201919	Dimbar Aditya S.	P
10.	201920	Geikwad Joel R.	P
11.	201925	Hadke Shlok	P
12.	201931	Jog Nandini N.	P
13.	201932	Kadam Manaswini M.	P
14.	201933	Kadam Mrunalini M.	P
15.	201934	Kadam Shivrati S.	P
16.	201935	Karandikar Shrinidhi K.	P
17.	201940	Kopulwar Tarvi 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.	201966	Timande Dinesh P.	P
26.	201967	Ware Rutuja D.	A
27.	201970	Dhavale Vinit	P
28.	201971	Khird Abhishekkumar	P
29.	201904	Shewadkar Atharva S.	P

[Handwritten signature]





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Industry expert/ Guest lecture/Demonstrator feedback

Date 28/2/2023

NAME OF HOTEL/ ORGANISATION

Charnode

NAME OF THE FACILITATOR

Ms. Priya Ranade

DESIGNATION

Branch Manager.

Please circle the relevant score

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

Signature of facilitator





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Date: 28/02/23

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT Pune
NAME OF THE RESOURCE PERSON : Priya Ranade
NAME OF THE EVENT : Demo of chariot equipment
NAME OF STUDENT : Vighnesh . S. Thitekar
ENROLLMENT NO (INST.) : 201965

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	(4)	3	2	1
2	Content delivery of the resource person	(5)	4	3	2	1
3	Encourage students to ask questions	5	(4)	3	2	1
4	Was there any element of creativity	5	(4)	3	2	1
5	Subject matter knowledge/command on subject	5	(4)	3	2	1
6	Presented the subject clearly and systematically	(5)	4	3	2	1
7	Answered the doubts or queries of the students	5	(4)	3	2	1
8	Time management	(5)	4	3	2	1
9	Would you recommend the instructor for other class	(5)	4	3	2	1
10	How do you rate the class overall?	5	(4)	3	2	1
TOTAL SCORE		54/50				

Vighnesh . S. Thitekar
Signature of student





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Date: 28/02/2023

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Charnock
NAME OF THE RESOURCE PERSON : Priya Ranade
NAME OF THE EVENT : Demo of charnock equipment
NAME OF STUDENT : Purnima Naik
ENROLLMENT NO (INST.) : 201948

Please circle the relevant score

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

Signature of student





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Date: 28/02/2023

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

: Chaenock

NAME OF THE RESOURCE PERSON

: Priya Ranade

NAME OF THE EVENT

: Demo of Chaenock equipment

NAME OF STUDENT

: Aditya Dimbar

ENROLLMENT NO (INST.)

: 281919

Please circle the relevant score

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

Signature of student





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Date: 28/02/2023

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Charnok
NAME OF THE RESOURCE PERSON : Miss. Priya.
NAME OF THE EVENT : Demonstration of equipments (Charnok)
NAME OF STUDENT : Aditya Anil Shinde
ENROLLMENT NO (INST.) : 2020113 (TYBHMCT)

Please circle the relevant score

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

Signature of student





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Date: 28/02/2023

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Charnock.
NAME OF THE RESOURCE PERSON : Miss. Priya
NAME OF THE EVENT : Demonstration of equipments.
NAME OF STUDENT : Pradnya. Pol
ENROLLMENT NO (INST.) : 2020137 (TYBHMCT)

Please circle the relevant score

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


Signature of student





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Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : charnock
NAME OF THE RESOURCE PERSON : Ms. Priya Ranade
NAME OF THE EVENT : Demonstration of equipments
NAME OF STUDENT : TYBHMCT
ENROLLMENT NO (INST.) : _____

Please circle the relevant score

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

Signature of student





INTERNATIONAL YOGA DAY 2022

On June 21, 2022, Maharashtra State Institute of Hotel Management & Catering Technology and Research Society (MSIHMCTRS) celebrated International Yoga Day with great enthusiasm and participation. Led by Ms. Tanvi Kopulwar, a dedicated TYBHMCT student, the institute organized a yoga session that brought together students from all levels of study, including FY, SY, and TY BHMCT, totalling 75 participants.

Under Ms. Kopulwar's guidance, the session commenced with a brief introduction to the significance of yoga in promoting physical, mental, and spiritual well-being. Participants were encouraged to embrace the holistic approach of yoga, which focuses on harmonizing the body, mind, and soul.

Throughout the session, various yoga asanas were practiced, each carefully selected to cater to the diverse needs and abilities of the participants. From gentle stretches to more challenging poses, students were guided through a series of movements aimed at improving flexibility, strength, and balance. Breathing exercises, or pranayama, were also incorporated to enhance mindfulness and relaxation.

As the session progressed, the serene ambiance of the yoga studio provided a conducive environment for students to connect with their inner selves and cultivate a sense of peace and tranquility. Ms. Kopulwar's gentle encouragement and expert guidance ensured that participants felt supported and motivated to explore their yoga practice to the fullest.

The yoga session served as a powerful reminder of the importance of incorporating holistic wellness practices into our daily lives. By dedicating time to nurture their physical and mental health through yoga, students gained valuable tools to manage stress, enhance concentration, and cultivate a sense of inner harmony.

Moreover, International Yoga Day provided an opportunity for students to come together as a community and celebrate the universal principles of unity, harmony, and well-being. The collective energy and positivity generated during the session created a sense of camaraderie and shared purpose among participants, fostering a deeper sense of connection within the institute.

In conclusion, the yoga session conducted by Ms. Tanvi Kopulwar on International Yoga Day 2022 was a resounding success, thanks to the enthusiastic participation of students from across all levels of study. Through the practice of yoga, participants not only experienced physical benefits but also embarked on a journey of self-discovery and holistic wellness. As yoga continues to permeate the fabric of daily life at MSIHMCTRS, students are empowered to lead healthier, happier, and more fulfilling lives.

PRINCIPAL
(BHMCT)

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



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



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

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INTERNATIONAL YOGA DAY 2022 ATTENDANCE

SR. No.	Name of the students	Attendance
1.	Tanvi Kopulwar	P
2.	Mohit Mankar	P
3.	Abhishek Mahajan	P
4.	Dhanushree Phatak	P
5.	Shrishti Shendge	P
6.	Drishti Nanakshahi	P
7.	Prutha Shenolikar	P
8.	Tanmayee Sutar	P
9.	Vaishnavi Deshpande	P
10.	Samrudhi Khade	P
11.	Adwait Pawar	P
12.	Omkar Ranade	P
13.	Abhishek Sadanshiv	P
14.	Mitra Rao	P
15.	Shreeyans Sardesai	P
16.	Atharva Sasane	P
17.	Harsh Agrawal	P
18.	Yash Ahiwale	P
19.	Aman Barshikar	P
20.	Aditi Belhekar	P
21.	Atharva Dalvi	P
22.	Manali Gore	P
23.	Ajay Kadam	P
24.	Kataria Shruti	P
25.	Koli Abhishek	P
26.	Malge Trishala	P
27.	Hrishikesh Aacharya	P
28.	Gargi Aher	P
29.	Harshada Bhosale	P
30.	Eshita Chandegra	P
31.	Raj Chincolikar	P
32.	Aniket Gaikwad	P
33.	Shreyash Gaikwad	P
34.	Suhani Hatkar	P
35.	Prem James	P
36.	Jayesh Joshi	P
37.	Mihir Ketkar	P
38.	Aryan Khemchandani	P
39.	Atharva Kumavat	P
40.	Manali Kulkarni	P
41.	Suchita Lokhande	P
42.	Mayura Marathe	P



44.	Ayush Mohite	P
45.	Anuja Mulik	P
46.	Taufeeq Nadaf	P
47.	Sharvay Nagaonkar	P
48.	Amey Nijampurkar	P
49.	Ritesh Patange	P
50.	Kaivalya Swami	P
51.	Shubham Tukshetti	P
52.	Aditi Uttekar	P
53.	Nishant Zalkikar	P
54.	Atharva Khole	P
55.	Lele Madhura	P
56.	Jagdish Agrawal	P
57.	Ritika Barkade	P
58.	Saloni Bhosale	P
59.	Rajeshwari Chavan	P
60.	Madhura Chavarekar	P
61.	Tanmay Chikodikar	P
62.	Kasturi Chaudhari	P
63.	Madhav Deshpande	P
64.	Aditya Dimbar	P
65.	Heera Max	P
66.	Durga Jadhav	P
67.	Prasad Jadhav	P
68.	Nandini Jog	P
69.	Manaswani Kadam	P
70.	Mrunalini Kadam	P
71.	Karandikar Shrinidhi	P
72.	Paurnima Naik	P
73.	Jayesh Sapkale	P
74.	Ritika Shete	P
75.	Khurid Abhishek	P




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



Introduction to convenience food for business prospect.

Type of the Event: Start up and Innovation

Date of the Event: 10 April 2023

Conducted by: Chef Raviraj Gai from Veeba Foods Services Pvt. Ltd.


Objectives:

- To provide an overview of convenience food, its definition, types, and its significance in the food industry.
- To focus on advantages of using convenience food, such as time savings, convenience, versatility, and reduced food waste.
- To incorporate convenience food into meal planning and preparations.

Organised By: Start up and innovation cell													
Event Coordinator	Mr. Abhay Manolkar	Ms. Pooja Pawar											
Venue	QTK	Time / Duration	01 hour										
Total Number of Participants	Students	Faculty	Non-Teaching										
98	94	02	02										
Event Details	The session was covered under start up and innovation cell												
Type of Learning Outcome (Tick the appropriate option)													
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills									
✓													
Learning Outcome	The students gained insight on convenience food, including its definition, types, and common characteristics. Also came to know various cooking skills and techniques used when incorporating convenience food into their meals,												
Mapping of the event with PO and CO		Program Outcome											
Start up and innovation activity		P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
		✓		✓		✓			✓				

Enclosures:

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


ASHAY. M.

Name and Sign of Event Coordinator



Dr. Seema Zagade

Principal

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Maharashtra State Institute of
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Shivajinagar, Pune-411016





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

REF: MSIHMC/UG-PG/SS/2023/286

Date: 10th APRIL 2023

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event :

Introduction to convenience food
for Business prospect.

Date of Event: 10th APRIL 2023

Programme : BHMCT / MHMET

Year :

1st (2nd) / 3rd / Final

Day: ~~Thursday~~ MONDAY,

Year

Time: 10:30 am.

Types of Function:

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

Guest Profile / Name &
Designation / Organization:

VEERA . - CHEF. RAULRAJ GOSI .

Faculty In – Charge:

ASHAY. M. & POOJA. P.

Venue:

- Classroom
- Iris
- Zaffran
- Conference
- Assembly Hall
- Board Room
- Principal Office (Q4K)

Sr. No. of SCA Registrar

174

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
					Food Prod.	Service	Staff
Breakfast	✓	✓	✓	✓	✓	✓	✓
Tea	✓	✓	✓	✓	✓	✓	✓
Lunch	✓	✓	✓	✓	Chintamani's Cafe	Anahita. M.	Remod.
PMT	✓	✓	✓	✓	✓	✓	✓
Takeaways	✓	⊗	✓	✓	✓	✓	✓

ROOM DIVISION FACULTY INCHARGE :

Venue and Set up : ✓
Linen : ✓
Flower Arrangement : ✓
Function Board : ✓
Escorting : ✓
Social Media In charge : Devesh. T.
Photography : Chintamani. S.
Media update after event – Face Book ☐ Instagram ☐

STUDENT IN CHARGE:

Food Production : ✓
Food & Beverage Service : ✓
Rooms Division : ✓
Social Media / Media : ✓
Photography : Niranjan. Mane

CIRCULATED TO ALL FACULTY AND STAFF

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

Social Media updated on 11/4/2023 Signature



o/c Principal
Principal
BHMCT
Pimpri
Institute of
Hotel Management



Date 10 April 2023

Name of the event : Introduction to convenience food for business prospect

Attendance for : Second year

Sr. No.	Roll No.	Student Name	Attendance	Remark
1.	202102	Ahiwale Yash Ashish	P	
2.	202103	AswarSwajit Shivaji	P	
3.	202109	Bhosale Patil Yugandhara Dhawal	P	
4.	202110	Bhosale Sarthak Shailendra	P	
5.	202115	Chaudhari Swapnil Bhaskar	P	
6.	202116	Chavan Swapnil Satish	P	
7.	202117	Chendke Ojas Prashant	P	
8.	202118	Chitale Shakti Mahendra	P	
9.	202119	Dalvi Atharva Rajendra	P	
10.	202120	Dengavekar Aditya Prasad	P	
11.	202121	Deoghatole Shantanu Sunil	P	
12.	202125	Deshpande Vaishnavi Prashant	P	
13.	202126	Dhage Sachin Amogsiddh	P	
14.	202128	Dhede Manasi Sanjay	P	
15.	202129	Dhumal Anand Vijayabhinandan	P	
16.	202130	Dhumal Utkarsha Prasad	P	
17.	202131	Dimber Shreya Manohar	P	
18.	202133	Durgule Rohan Rahul	P	
19.	202134	Edke Shweta Ashru	P	
20.	202135	Falak Dipti Govinda	P	
21.	202137	Gaikwad Atharva Sanjay	P	
22.	202138	Gaikwad Prathamesh Rahul	P	
23.	202139	Gawade Aditya Harshad	P	
24.	202140	Gedam Pranali Sayaji	P	
25.	202141	Ghodake Nimai Sanjay	P	
26.	202142	Gole Rudra Vikas	P	
27.	202143	Gore Manali Laxman	P	
28.	202144	Gunjal Jay Balkrishna	P	
29.	202147	Jagtap Shrineel Nitin	P	
30.	202148	Jagtap Siddhi Gorakh	P	
31.	202149	Jamdar Prathamesh Santosh	P	
32.	202150	Jangam Sarvesh Deepak	P	
33.	202151	Kadam Ajay Ravindra	P	

Sr. No.	Roll No.	Student Name	Attendance	Remark
34.	202153	Kamble Yash Anand	P	
35.	202154	Karnik Radhika Rohit	P	
36.	202155	Kasbe Harshada Nilesh	P	
37.	202156	Kataria Shruti Yogesh	P	
38.	202157	Kendurkar Tejas Hemant	P	
39.	202158	Khade Samrudhi Satish	P	
40.	202159	Kharade Tanaya Nandan	P	
41.	202164	Kuchekar Mahesh Rajendra	P	
42.	202165	Kulkarni 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	P	
47.	202173	Mane Niranjan Shankar	P	
48.	202174	Mane Siddesh Raosaheb	P	
49.	202175	Mankar Mohit Subhash	P	
50.	202176	Mohd. Faizal	P	
51.	202179	More Sankalp Sanjay	P	
52.	202180	More Soham Rajendra	P	
53.	202181	Mulik Sanket Ajit	P	
54.	202183	Nanakshahi Drishti Teghbahadur	P	
55.	202184	Navale Pritesh Arjun	P	
56.	202185	Nemade Vinit Kiran	P	
57.	202186	Neware Roshni Jitendra	P	
58.	202187	Nikam Prathamesh Vasant	P	
59.	202188	Pandure Darshan Dnyaneshwar	P	
60.	202190	Parve Sahil Dadarao	P	
61.	202191	Patange Nandini Om	P	
62.	202192	Patankar Kushagra Abhijeet	P	
63.	202193	Pathak Mrunal Jayant	P	
64.	202196	Pawar Adwait Ramnath	P	
65.	202197	Pawar Ritik Shyam	P	
66.	202198	Phatak Dhanushree Vishwajit	P	
67.	2021100	Pulawale Anurag Navin	P	
68.	2021101	Ranade Omkar Manoj	P	
69.	2021102	Rao Mitra Deviprasad	P	
70.	2021103	Rengade Shrushti Kisan	P	
71.	2021104	Renuse Niraj Sanjay	P	

Sr. No.	Roll No.	Student Name	Attendance	Remark
72.	2021105	Rupade Swapnil Santosh	P	
73.	2021106	Ruparel Parth Bharat	P	
74.	2021108	Sangle Shubham Rajaram	P	
75.	2021109	Santar Sanket Rajendra	P	
76.	2021110	Sardesai Shreeyans Vinay	P	
77.	2021111	Sargar Aditya Paraji	P	
78.	2021112	Sasane Atharva Ashok	P	
79.	2021113	Seha Piyush Rohit	P	
80.	2021114	Shelkande Shreyash Durgadas	P	
81.	2021117	Shete Varun Suresh	P	
82.	2021118	Shewale Aadesh Babasaheb	P	
83.	2021121	Siddha Surbhi Salish	P	
84.	2021124	Suryawanshi Siya Umesh	P	
85.	2021125	Sutar Tanmayee Milind	P	
86.	2021126	Tanty Tapaswini Satrugshan	P	
87.	2021127	Tavdare Tejaswi Ravindra	P	
88.	2021129	Thorat Rupesh Bhanudas	P	
89.	2021130	Tupsagar Anuja Vithal	P	
90.	2021132	Untwale Rishabh Sandiprao	P	
91.	2021134	Vaishampayan Kunal Umesh	P	
92.	2021135	Waghunde Ankush Prakash	P	
93.	2021136	Waikar Om Santosh	P	
94.	2021137	Walwe Asmi Rajan	P	

Name and signature of the faculty



ABHISHEK MAHOLULKAR



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



Feedback of Chef Raviraj Gai

Introduction

to convenience food for business prospect

Email *

ravirajgai@gmail.com

NAME OF THE FACILITATOR *

Chef Raviraj Gai

DESIGNATION *

Area chef for Pune region

NAME OF HOTEL/ ORGANISATION *

Veeba foods Pvt Ltd

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

- ☐ 1
☐ 2
☐ 3
☐ 4
☒ 5

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

- ☐ 1
☐ 2
☐ 3
☒ 4
☐ 5

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

- ☐ 1
☐ 2
☐ 3
☐ 4
☒ 5

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

- ☐ 1
☐ 2
☐ 3
☐ 4
☒ 5

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

- ☐ 1
☐ 2
☐ 3
☐ 4
☒ 5

Any other suggestions *

Convenience foods has wide range so need one more session

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

Google Forms

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Shivajinagar, Pune-411016





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Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT/VEEBAD
NAME OF THE RESOURCE PERSON : Raviraj Gai
NAME OF THE EVENT : continent food for SYBHMCT
NAME OF STUDENT : Sneha Pharsale
ENROLLMENT NO (INST.) : 202111

Please circle the relevant score.

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

Signature of student

PRINCIPAL
(BHMCT)

Maharashtra State Institute of





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Date: _____

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : VEEBA
NAME OF THE RESOURCE PERSON : Chef Ravinraj Gai
NAME OF THE EVENT : Workshop
NAME OF STUDENT : Yugandhara Bhosale-Patil
ENROLLMENT NO (INST.) : 202109

Please circle the relevant score

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


Signature of student


PRINCIPAL
(PHMCT)



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



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Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : VEFBA

NAME OF THE RESOURCE PERSON : Chef Raviraj Rai

NAME OF THE EVENT : Workshop

NAME OF STUDENT : Moksh Kulkarni

ENROLLMENT NO (INST.) : 202165

Please circle the relevant score

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

Signature of student

PRINCIPAL
(SHMCT)





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

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY
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Under The Startup and Innovation Cell of MSIHMCTRS (Degree) Pune, A Workshop on Introduction to Convenience food for business prospect was Organized For SYBHMCT Students On 10th April 2023.

The workshop was conducted by Chef Raviraj Gai from Veeba Foods Services Pvt. Ltd.



PRINCIPAL
(SYBHMCT)

[Signature]



Workshop on Introduction to convenience food for business prospect

Schedule
10 April 2023

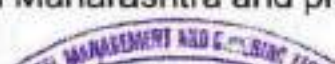
Demonstration session by
Chef Raviraj Gai
Time- 10.15 pm to 1.15pm



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

About Institute:

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



The institute also regularly conducts Short-term programmes in Bakery, Cookery and Hospitality Services.

About Start-up and Innovation Cell

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

TALK SESSION OVERVIEW

About Veeba Food Products Pvt. Ltd –

Veeba is one of the leading Condiments & Sauce company in India. Having strong focus on Quality, Innovation and 'Better for You' products have helped them stand out in a very cluttered retail market. With a Pan India distribution network reaching both General Trade and Modern trade shops Veeba offer consumers the freshest and the most authentic flavours in the comfort of their homes. Extreme focus is put on procuring the finest and most authentic ingredients from across the globe and then manufacturing in a world class FSSC22000 certified manufacturing facility.

About today's speaker -

CHEF Raviraj Gai – is a area chef for VRB Consumer Products (Formerly Veeba Food Products) and is responsible for demonstrating the company products such as Sauces, Gravies, Syrups, Seasonings, Premixes in rest of Maharashtra. He is solely responsible for training the customers for proper application of the related products. He has also worked for various FMGC events for the company all over India. Chef Raviraj has 15 years of experience worldwide.



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: MSIHMCTRS/BHMCT/2023/ 2-31

Date: 10.04.2023

To,
Chef Raviraj Gai
Area chef,
VRB Consumers Products Pvt. Ltd.,
Veeba Food Services Pvt. Ltd.
Pune.
M – 7030427277.

Dear Chef. Raviraj Gai,

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 for the demonstration of various precooked gravies and sauces for our SY BHMCT students in their day to day practical operations. We would like to appreciate the support extended by Mr. Neten Hajarnis and Mr. Shrinivas Talegaonkar,

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!

Looking forward to your association in the future!

With regards,

Dr. Seema Zagade
I/c. Principal

महाराष्ट्र राज्य इन्स्टिट्यूट ऑफ होटल
मॅनेजमेंट अँड कॅटरिंग टेक्नॉलॉजी,
(पलवी व पादव्युत्तर पदवी)
शिवाजीनगर, पुणे-४११ ०१६

Received



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

REF: MSIHMCTRS/BHMCT/2018/735

Date: 25 OCT 2018

To,
Ms. Seema Bhagwat
State Head
Naandi Foundation
Mahindra Pride School
Pune.

Dear Madam,

Season's Greetings from M.S.I.H.M.C.T.!!

This is to express our sincere thanks for conducting Training Sessions with our Final Year BHMCT students on 'Employability Enhancement & Youth Livelihood Program'.

The Training Sessions were immensely appreciated by the students. We are sure that these Training Sessions will help the students in their academic and professional career especially for their placements.

A special mention to Ms. Sunita Sharma for her enthusiasm in conducting the sessions.

Thank you for the support extended towards our institute. Looking forward to our association.











Warm regards,

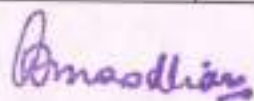

Principal
PRINCIPAL
(BHMCT)
Maharashtra State Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411016.



Attendance Rooster

Mahindra Pride School Institutional Skilling Programme
Batch no. 01

S.No	Date	Name of Trainer	Number of Session(hrs)	Name of College	Course	Signature	Name and Signature of Verified officer
1	04/07/2018	SUNITA SHARMA	2 HRS	MSIHMCT	DEGREE	PRESENT	 Dr. S. Zagade
2	11/07/2018	SUNITA SHARMA	2 HRS	MSIHMCT	DEGREE	PRESENT	 Dr. S. Zagade
3	25/07/2018	SUNITA SHARMA	2 HRS	MSIHMCT	DEGREE	PRESENT	 Dr. S. Zagade
4	01/08/2018	SUNITA SHARMA	2 HRS	MSIHMCT	DEGREE	PRESENT	 Dr. S. Zagade
5	04/08/2018	SUNITA SHARMA	2 HRS	MSIHMCT	DEGREE	PRESENT	 Dr. S. Zagade
6	18/08/2018	SUNITA SHARMA	2 HRS	MSIHMCT	DEGREE	PRESENT	 Dr. S. Zagade
7	29/08/2018	SUNITA SHARMA	2 HRS	MSIHMCT	DEGREE	PRESENT	 Dr. S. Zagade
8	01/09/2018	SUNITA SHARMA	4 HRS	MSIHMCT	DEGREE	PRESENT	 Dr. S. Zagade
9	04/09/2018	SUNITA SHARMA	4 HRS	MSIHMCT	DEGREE	PRESENT	 Dr. S. Zagade
10	11/09/2018	SUNITA SHARMA	4 HRS	MSIHMCT	DEGREE	PRESENT	 Dr. S. Zagade



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Shivajinagar, Pune-411016



**Employability Enhancement & Youth Livelihood Program
at your M.S.I.H.M.C.T., Pune from the Wednesday
July,4th(Degree) & Friday July,6th(Diploma) 2018**

Seema Bhagwat 28 May

to diploma, me, anita.moodliar, Sunita

Dear Seema & Aparna,

Greetings from Mahindra Pride Classroom Naandi Foundation!!!

We are happy to start the Employability Enhancement & Youth Livelihood Program at your M.S.I.H.M.C.T., Pune from the Wednesday July,4th,2018 & Friday July,6th,2018

The Training details are stated below:

- 1.Trainer -Ms. Sunita Sharma (+91 9822337416) for both Degree as well as Diploma Batches.Also marked in this mail.
- 2.Timings - As per the schedule attached for the Training Program
- 3.There will be 1 batches of 50-55 students each for Degree as well as Diploma students.
- 4.LED/LCD Projector and Screen for sessions,Speakers for audio output .
- 5.Please provide the student data in the format attached.
- 6.The College will also support us with the Placement data of these trained students.
7. Ms. Seema(+91 9822944405) for Degree and Ms.Aparna(+91 9881062530) for Diploma will help us in the coordination of the Training Program.

Looking forward for remarkable Training sessions...


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





Mahindra
PRIDE CLASSROOM

CERTIFICATE

OF ACHIEVEMENT

This certificate is awarded to
Andhalkar Vivek Bhagwat
Student Of
Maharashtra State Institute of
Hotel Management and Catering, Pune
in the month of July-2018 for successful completion of the
Soft Skills Course
held as part of the Skilling Initiative Conducted by
Mahindra Pride Classroom

Padma Jayaraman

National Director - Mahindra Pride Classroom



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, Bahimat Patil Chowk, Shivajinagar, Pune - 16.

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

REF: MSIHMCTRS/BHMCT/2019/ 458

Date: 02.07.2019

NOTICE

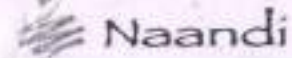
This is to inform Final Year BHMCT students that a Soft Skills training
by Naandi Foundation
programme is organized as follows. Attendance is compulsory.

No.	Dates	Hours per Day	Total Hours	Time
1.	08.07.2019 to 12.07.2019	04	20	9.30 a.m. to 1.30 p.m.
2.	18.07.2019 to 19.07.2019	04	08	2.15 p.m. to 6.15 p.m.
	20.07.2019	04	04	1.30 p.m. to 5.30 p.m.

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



Attendance Roster



Mahindra Pride Classrooms Institutional Skilling Programme

S.No	Date	Name of Trainer	No. of Session (hrs)	Name of College	Sign	Name and Signature of Verified officer
1	08/07/2019	SHILPA KHURNE	4	MSI HMCT, PUNE		
2	10/07/2019	SHILPA KHURNE	4	MSI HMCT, PUNE		
3	11/07/2019	SHILPA KHURNE	4	MSI HMCT, PUNE		
4	12/07/2019	SHILPA KHURNE	4	MSI HMCT, PUNE		
5	14/07/2019	SHILPA KHURNE	4	MSI HMCT, PUNE		
6	18/07/2019	SHILPA KHURNE	4	MSI HMCT, PUNE		
7	19/07/2019	SHILPA KHURNE	4	MSI HMCT, PUNE		
8	20/07/2019	SHILPA KHURNE	4	MSI HMCT, PUNE		



PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Skill Management and Training Technology
Shivajinagar, Pune-411016.

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

LIST OF FINAL YEAR STUDENTS FOR NANNDI CERTIFICATES (2018 – 2019)

Sr. No.	Roll No.	Student Name	Sign.	Remarks
1.	201503	Alhat Snehal Sunil		
2.	201504	Andhaikar Vivek Bhagwat		
3.	201505	Atrawalkar Shubham Nitin		
4.	201506	Bade Suraj Manik		
5.	201507	Badigar Akash Anant		
6.	201508	Bane Adwait Vivek		
7.	201509	Bangar Sunil Madhukar		
8.	201510	Bhave Kaushik Swanand		
9.	201511	Bhujbal Rutuja Shivaji		
10.	201512	Mangalam Kumar Barjesh		
11.	201514	Chaudhari Roopak Manoj		
12.	201515	Dalvi Shubhada Nitin		
13.	201516	Deshmukh Shivani Shreepadrao		
14.	201519	Gaikwad Maroti Punjaram		
15.	201520	Gaikwad Prakash Shivaji		
16.	201521	Gandhi Shubham Sunil		
17.	201523	Ghodake Shubham Santosh		
18.	201524	Gokhale Hrushikesh Prasanna		
19.	201525	Iyer Rasika Janakiramanan		
20.	201526	Jadhav Mayur Kisan		
21.	201527	Jadhav Siddhanth Raju		
22.	201529	Joglekar Jaee Shrikant		
23.	201530	Joshi Sushobhan Dilip		
24.	201531	Kadam Siddhant Raosaheb		
25.	201535	Karpate Rohan Sanjay		

PRINCIPAL
(BHMCT)
Maharashtra State Institute of
Hotel Management & Catering Technology
Shreeganga, Pune-411015



Sr. No.	Roll No.	Student Name		
26.	201536	Kirtane Ashish Vikas		<i>Ashish</i>
27.	201537	Kulkarni Ishan Rajeev		<i>Ishan</i>
28.	201538	Lokhande Karan Sunil		<i>Karan</i>
29.	201541	Mhatre Saumini Avani		<i>Saumini</i>
30.	201542	Muley Shweta Sanjay		<i>Shweta</i>
31.	201543	Naik Shraddha Sachin		<i>Naik</i>
32.	201545	Pachore Hrishikesh Khanderao		<i>Hrishikesh</i>
33.	201548	Pardeshi Shubham Rakesh		<i>Shubham</i>
34.	201549	Pawar Chinmay Vijay		<i>C.N. Pawar</i>
35.	201550	Raina Priyanka Arun		<i>Priyanka</i>
36.	201552	Raut Manali Surendra		<i>Manali</i>
37.	201553	Ruge Vikram Shekhar		<i>Vikram</i>
38.	201555	Shendage Srushti Kuldeepak		<i>S.K. Shendage</i>
39.	201556	Shinde Shriram Nivrutti		<i>Shinde</i>
40.	201559	Thombare Ramdas Pandurang		<i>R.D.</i>
41.	201560	Tribhuwan Swapnil Dattatraya		<i>Tribhuwan</i>
42.	201561	Zaware Abhishek Tukaram		
43.	201562	Ankush Sanket Surendra		
44.	201564	Ranawade Sachin Shivaji		<i>Ranawade</i>
45.	201408	Borate Sai Rajendra		<i>Sai</i>
46.	201413	Dhawale Nitish Arvind		<i>Nitish</i>
47.	201260	Rajput Ashwin Sunil		<i>Ashwin</i>
48.	201547	Pardeshi Shivanjali Narendra		
49.	201227	Mane Mayur Prakash		
50.	201563	Mindhe Khandu Kashinath		
51.	201241	Patil Saurabhsingh Darbarsingh		
52.		Kale Abhishek		

- Total 31 Diploma certificates handed over to Ms. Aprana Deshpande -

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





Mahindra
PRIDE CLASSROOM

CERTIFICATE

OF ACHIEVEMENT

This certificate is awarded to

Madhuri Deshkar

Student Of

Maharashtra State Institute of Hotel Management

and Catering Technology

in the month of July-2019 for successful completion of the

Soft Skills Course

held as part of the Skilling Initiative Conducted by

Mahindra Pride Classroom

Padma Jayaraman

National Director - Mahindra Pride Classroom

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/2021/128

Date: 15.03.2021

**Naandi Foundation Online Sessions (Personality development, Soft Skills and
Interview techniques) details (March – 2021)**

Sr. No.	Date	Time	Duration (Hrs.)	Session details
1.	15/3/21	12:30pm -2:30pm	2	I am Unique
2.	16/3/21	12:30pm -2:00pm	1.5	Creating PPT
3.	17/3/21	12:30pm -2:00pm	1.5	Email etiquettes
4.	18/3/21	12:30pm -2:00pm	1.5	Job Opportunities
5.	19/3/21	12:30pm -2:00pm	1.5	Interview Preparation-1
6.	20/3/21	12:30pm -2:30pm	2	Extempore Speech – Input Session
7.	22/3/21	12:30pm -2:30pm	2	Extempore Speech – Input Session
8.	23/3/21	12:30pm -2:30pm	2	Extempore Speech – Advanced(Assessed)
9.	24/3/21	12:30pm -2:30pm	2	Extempore Speech – Advanced(Assessed)
10.	25/3/21	12:30pm -2:30pm	2	Group Discussion (Assessed)
11.	26/3/21	12:30pm -2:30pm	2	Group Discussion (Assessed)
12.	29/3/21	12:30pm -2:30pm	2	Interview Preparation-2
13.	30/3/21	12:30pm -2:30pm	2	Embracing Change
			3	Mock Interview (Assessed)
			3	Mock Interview (Assessed)
		Total Hours	30	

Amadhar

Principal
(BHMCT)

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



From: Seema Bhagwat <seemabhagwat@naandi.org>

Date: Sun, 14 Mar 2021, 9:44 pm

Subject: Employability Skills Online Training Program by Mahindra Pride Classroom -Naandi Foundation at MSIHMCT,Pune from 15th March,2021

Dear Ma'am,

Greetings from Mahindra Pride Classrooms-Naandi Foundation!

It gives me immense pleasure to start our Online Employability Enhancement & Youth Livelihood Training Program by MPC - Naandi Foundation Training Program for your reputed College from **15th - 30th March,2021**

The Training details are stated below:

1.Trainer - Mr.Prashant Stephens - 12.30pm -2.30pm

From the MPC side Mr.Pankaj Dandge (+91 7995888376) will be the point of contact.

2.We would like the College to motivate all the students who have registered with us to attend the Online Sessions

3.No.of Students- 50-60 students approx will attend.We will be forming a Whatsapp group separately for the batch.This is done so that all the instructions,links and updates related to MPC Training can be posted there.

4.Online Sessions will be for 1.5 or 2 hrs daily..

5.The College will also support us with the Placement data of these trained students when approached by the MPC Team.

6.College will help us in the coordination of batches and also in ensuring maximum and compulsory attendance during the Sessions.

7.Request to the College Authorities,College students as well as the Trainers to refrain from sharing any details of the Training Programme in social media(FB,Linkedin,Instagram,Twitter).Mahindra Pride Classroom and Naandi Foundation name should not appear anywhere..

8.In case the College is inquisitive to share in Newspaper or Television ,the script for the same must be shared with us so that necessary approvals can be taken from the Authorities..

9.After the successful completion of the Online Sessions,we would request the Principal of the College to share a Testimonial with us by mail.

10.Head Training & Placements will help us in the coordination of Training Program.

Let's make challenges convert into hidden opportunities and empower our youth today.Together we will rise.....

Looking forward to your wholehearted support in our new Online venture.

Thanking You,

Regards,
Seema Bhagwat
State Head-Maharashtra

7030925474 / 9921949850



Am
PRINCIPAL
(MSIMT)

Maharashtra State Institute of

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

LIST OF FINAL YEAR STUDENTS FOR NANNDI CERTIFICATES (2020- 2021)

Sr. No.	Roll No.	Student Name	Sign.	Remarks
1.	201701	Aldar Aditya Maruti	<i>Aldar</i>	
2.	201702	Andurkar Vedika Abhijit	<i>Vedika</i>	
3.	201703	Ashar Mayank Hitesh	<i>Mayank</i>	
4.	201704	Aurora Tanya Deepak	<i>Tanya</i>	
5.	201705	Auty Aditya Prasad	<i>Aditya</i>	
6.	201708	Bharaskar Pratik Balakrushna	<i>Pratik</i>	
7.	201710	Bhoj Revati Sudhir	<i>Revati</i>	
8.	201711	Borade Riya Prashant	<i>Riya</i>	
9.	201712	Borse Yogesh Rajendra	<i>Yogesh</i>	
10.	201713	Datar Sanskruti Shailendra	<i>Sanskruti</i>	
11.	201714	Datye Tejas Vidyadhar	<i>Tejas</i>	
12.	201718	Dongre Shravanee Dattatray	<i>Shravanee</i>	
13.	201719	Gaikwad Pranita Prakash	<i>Pranita</i>	
14.	201720	Ghadgine Kaushik Deepak	<i>Kaushik</i>	
15.	201721	Gosavi Tejas Suhas	<i>Tejas</i>	
16.	201722	Hundekari Fatema Taher	<i>Fatema</i>	
17.	201729	Lonare Kshitij Ramakant	<i>Kshitij</i>	
18.	201730	Loni Shreyas Shridhar	<i>Shreyas</i>	
19.	201731	Mali Santosh Ramkrishna	<i>Santosh</i>	
20.	201732	Mankar Anuja Sanjay	<i>Anuja</i>	
21.	201733	Mengle Nimisha Pinak	<i>Nimisha</i>	
22.	201734	Misal Akash Kailas	<i>Akash</i>	
23.	201735	Natu Pranav Makarand	<i>Pranav</i>	
24.	201736	Pandhare Omkar Shashikant	<i>Omkar</i>	
25.	201738	Pathak Atharva Santosh	<i>Atharva</i>	

Amaadhar

**PRINCIPAL
(SHIMCT)**

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



Sr. No.	Roll No.	Student Name	Sign.	Remarks
26.	201739	Patil Ajinkya Anil	<i>Shinde</i>	Samruddhi Shinde
27.	201742	Relekar Prutha Ganesh	<i>Relekar</i>	
28.	201743	Shastri Chaitanya Sameer	<i>Shastri</i>	
29.	201744	Shinde Samruddhi Sushil	<i>Shinde</i>	
30.	201745	Shirsode Aishwarya Sunil	<i>Shirsode</i>	
31.	201746	Shivarkar Kashmira Dashrath	<i>KS</i>	
32.	201747	Sulla Shivani Samir		
33.	201748	Tanpure Sakshi Pravin	<i>Tanpure</i>	
34.	201749	Tupe Pravin Sanjay	<i>Tupe</i>	
35.	201750	Vane Hrishikesh Vinayak	<i>Vane</i>	
36.	201751	Vyas Prathamesh Mrugendra	<i>Vyas</i>	
37.	201752	Wakhare Shraddha Ankush	<i>Wakhare</i>	
38.	201753	Ware Sandhya Sarjerao		
39.	201755	Barangale Prajwal Nitin	<i>Prajwal</i>	
40.	201756	Kashid Vinit Prakash	<i>Kashid</i>	
41.	201757	Makasare Shefali Sudhakar	<i>Makasare</i>	
42.	201758	Mate Vedang Anil	<i>Mate</i>	
43.	201759	Sakhala Sejal Mahendra	<i>Sakhala</i>	
44.	201760	Shende Yash Shreevallabha	<i>Shende</i>	
45.	201762	Shindekar Pratiksha Atul	<i>Shindekar</i>	
46.	201763	Wadekar Vedraj Prasad		
47.	201764	Gokhale Chinmay Rahul	<i>Gokhale</i>	
48.	201765	Mulay Hrushikesh Umesh	<i>Mulay</i>	

Samudhiya

PRINCIPAL
(R-MCT)

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



CERTIFICATE

OF ACHIEVEMENT

This certificate is awarded to

ATHARVA SANTOSH PATHAK

Student Of

Maharashtra State Institute Of Hotel
Management And Catering Technology

in the month of Mar-2021 for successful completion of the

Soft Skills Course

held as part of the Skilling Initiative Conducted by

Mahindra Pride Classroom



CYEO - Naandi Foundation

4/5/24, 3:47 PM

Gmail - Employability Enhancement & Youth Livelihood Program - Mahindra Pride Classroom Project of Naandi Foundation at Mah...



msihmct tpo <msihmcttpo@gmail.com>

Employability Enhancement & Youth Livelihood Program - Mahindra Pride Classroom Project of Naandi Foundation at Maharashtra State Institute of Hotel Management and Catering Technology, Pune from 8thFeb-16th Feb,2022

1 message

Seema Bhagwat <seemabhagwat@naandi.org>

Mon, Feb 7, 2022 at 9:02 PM

To: msihmct tpo <msihmcttpo@gmail.com>

Cc: Rashmi Marathe <lifecoachrashmi@gmail.com>, Pankaj Dandge <pankaj@naandi.org>

Dear Ma'am,

Greetings from Mahindra Pride Classrooms-Naandi Foundation!

It gives me immense pleasure to start our Online Employability Enhancement & Youth Livelihood Training Program by MPC - Naandi Foundation Training Program for your reputed College from 8thFeb-16th Feb,2022.

The Training details are stated below:

- 1.Trainer - Ms.Rashmi Marathe Timings :9.30am - 11.30am, 12.00pm to 2.00pm (2 sessions per day)
- 2.We would like the College to motivate all the students who have registered with us to attend the Online Sessions
- 3.No.of Students- 59 students have registered . We will be forming a Whatsapp group for the registered students. This is done so that all the instructions, links, and updates related to MPC Training can be posted there.
- 4.Online Sessions will be for 4 hrs daily as per the schedule. It will be a 15 days Training Program.
- 5.The College will also support us with the Placement data of these trained students when approached by the MPC Team.
- 6.The Framework for the Training Program is attached herewith in this mail.
- 7.Request to the College Authorities, College students as well as Trainers to refrain from sharing any details of the Training Programme in social media(FB, LinkedIn, Instagram, Twitter). Mahindra Pride Classroom and Naandi Foundation name should not appear anywhere.
- 8.In case the College is inquisitive to share in Newspapers or Television, the script for the same must be shared with us so that necessary approvals can be taken from the Authorities.
- 9.After the successful completion of the Online Sessions, we would request the Principal of the College to share a Testimonial with us by mail.

Let's make challenges convert into hidden opportunities and empower our youth today. Together we will rise.....

Looking forward to your continuous wholehearted support

Thanking You,

Regards,
Seema Bhagwat
State Head-Maharashtra

7030925474 / 9921949850

PRINCIPAL
(BHMCT)

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






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"Mahindra Pride Classroom does not charge any fee at any stage of the training, recruitment & selection process. MPC has not authorized any person/agency/ partner to collect any fee for training and recruitment from candidates. If at all you notice the same, please bring it to our attention immediately"


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 Framework 36 Hours for MSIHMCT.pdf
344K


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



	Mahindra WIDE CLASSROOM		 Naandi	
	Employability Skills Module for - Online Sessions (Engg/Arts/Poly) 36 Hours			
	S. No.	Session Title	Duration	Skill
Date	0	Pre Assessment	Before the training	Assessment (Link)
8 th Feb	1	I am Unique	2	Life Skills
8 th Feb	2	Discussion & Point of view	2	Communication
9 th Feb	3	First Impression	2	Soft Skills
9 th Feb	4	Job Opportunities (Revised)	2	Interview Skills
10 th Feb	5	Collaborative Skills	2	Life Skills
10 th Feb	6	Professional Communication	2	Communication
11 th Feb	7	Critical Thinking	2	Life Skills
11 th Feb	8	Goal Setting & Time Management	2	Soft Skills
12 th Feb	9	Acing a GD	2	Interview Skills
12 th Feb	10	Digital Identity	2	Life Skills
14 th Feb	11	Effective	2	Communication
14 th Feb	12	Interview Preparation 1	2	Interview Skills
15 th Feb	13	Problem Solving	2	Life Skills
15 th Feb	14	Interview Preparation 2	2	Interview Skills
16 th Feb	15	Mock Interview	8 hours (50 students)	Mock Interview
		Post Assessment	After the Training	Assessment (Link)

Ameetha

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(BHMCT)

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



4/5/24, 3:44 PM

Gmail - Thank you for conducting the training session.



msihmct tpo <msihmcttpo@gmail.com>

Thank you for conducting the training session.

2 messages

msihmct tpo <msihmcttpo@gmail.com>

Fri, Feb 18, 2022 at 12:03 PM

To: seemabhagwat@naandi.org

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

To,
Ms. Seema Bhagwat
State Head
Naandi Foundation
Mahindra Pride School
Pune.

Dear Madam,

Season's Greetings from M.S.I.H.M.C.T.!!

This is to express our sincere thanks for conducting online Training Sessions from 8th February to 16th February 2022, with our Final Year BHMCT students on 'Employability Skills'.

The Training Sessions were immensely appreciated by the students. We are sure that these Training Sessions will help the students in their academic and professional career especially for their placements.

A special mention to Ms. Rashmi Marathe for her enthusiasm in conducting the sessions and Mr. Santosh for extending his technical assistance throughout.

Thank you for the support extended towards our institute. Looking forward to our association.

Warm regards,

Dr. Anita Moodliar
Principal
UG-PG HMCT
MSIHMCT., Pune


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



4/5/24, 3:44 PM

Gmail - Thank you for conducting the training session.

Seema Bhagwat <seemabhagwat@naandi.org>
To: msihmct tpo <msihmcttpo@gmail.com>
Cc: "anita.moodliar" <anita.moodliar@gmail.com>

Thu, Mar 24, 2022 at 6:04 PM

Dear Ma'am,

Thank you so much for giving us an opportunity to conduct the Sessions for your final year students.

Looking forward to the same unconditional support year on year..

Best wishes to all the students from Team Naandi.

Thanking You,

Regards,
Seema Bhagwat

Regional Manager

7030925474 / 9921949850



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Anita Moodliar

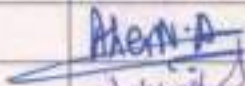

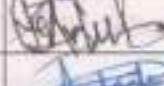

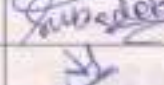

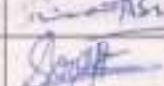
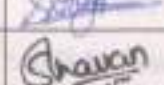
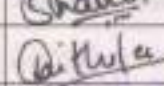

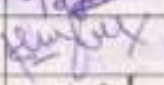
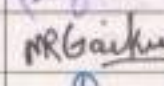
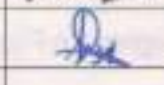
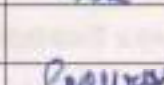
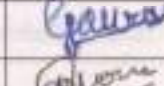
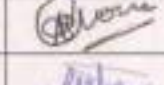
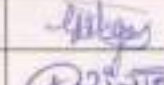
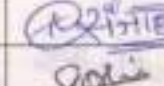

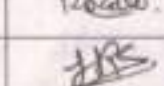




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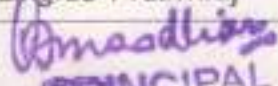
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**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE**

LIST OF FINAL YEAR STUDENTS FOR NANNDI CERTIFICATES (2021- 2022)

Sr. No.	Roll No.	Student Name	Sign.	Remarks
1.	201801	Aher Niranjana		
2.	201803	Arnikar Kunal		
3.	201804	Avhad Sarthak		
4.	201805	Avtade Shambhuraje		
5.	201806	Bedekar Shweta		
6.	201807	Bendre Ashish		
7.	201808	Bhise Shivam		
8.	201809	Bhuwad Shreya		
9.	201811	Chavan Swapnali		
10.	201813	Deshpande Maithili		
11.	201814	Devkamble Tejas		
12.	201816	Dhurve Harshal		
13.	201817	Gaikwad Manasi		
14.	201818	Gaitonde Shreya		
15.	201819	Gavande Fatema		
16.	201820	Gavit Gaurav		
17.	201821	Ghone Anurag		
18.	201822	Ingale Girish		
19.	201824	Jadhav Neeraj		
20.	201827	Joshi Sharvari		
21.	201829	Kale Rashmi		
22.	201831	Kashikar Hritik		
23.	201832	Khairnar Akshay		
24.	201834	Kulkarni Harshada		
25.	201835	Lingras Pruthviraj		


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Sr. No.	Roll No.	Student Name	Sign.	Remarks
26.	201837	Mahale Atul		
27.	201838	Makani Yash		
28.	201839	Mithare Yashada		
29.	201841	Nagrgoje Gajanan		
30.	201842	Naik Sakshi		
31.	201843	Nair Sharan		
32.	201848	Pund Rutik Milind		
33.	201849	Raskar Himanshu		
34.	201850	Raskar Jay		
35.	201851	Sali Swaraj		
36.	201852	Sangawar Atharva		
37.	201853	Shelar Om		
38.	201854	Shethiye Rohit		
39.	201855	Shinde Rohan		
40.	201856	Supekar Preeti		
41.	201858	Thakare Yash		
42.	201859	Ubhe Pranav		
43.	201862	Waghmare Piyusha		
44.	201863	Zunjur Saarthak		
45.	201602	Akotkar Vaishnavi		

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Shivajinagar, Pune-411016



CERTIFICATE

OF ACHIEVEMENT

This certificate is awarded to
KUNAL GANESH ARNIKAR

From BHMCT

of MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY PUNE
on successful completion of
"Employability Skill Development Training Programme" Conducted
by Mahindra Pride Classroom,

Naandi Foundation in the year.....2021..... to.....2022.....



Head - Mahindra Pride Classroom



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(UG & PG – Degree Programme)

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

STUDENT DEVELOPMENT CELL


Type of the Event: Nirbhaya Kanya Abhiyan Work Shop

Date of the Event : 04-02-2023

Conducted by : Ms Shweta Bedekar

Objectives :

- Equip female students with practical self-defense techniques.
- Educate attendees on the fundamental principles of self-defense, including awareness, assertiveness, and physical techniques.
- Foster a sense of empowerment and resilience among participants.
- Promote collaboration and community engagement by bringing together students, faculty, and staff from diverse backgrounds to collectively learn and advocate for women's safety and empowerment.

Organised By : MSIHMCT				
Event Coordinator		Ms. Anahita Manna		
Topic Covered : Self Defence				
Venue		Parking		Time / Duration 90mins
Total Number of Participants		Students		Faculty
55		50		Non-Teaching 2
Event Details		A workshop was conducted to teach the female students the basics of self defence.		
Type of Learning Outcome (Tick the appropriate option)				
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
				
Learning Outcome		The female students learnt the basic self defence techniques that can be used in case of emergency.		



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

Enclosures:

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

Anshita
Anshita Manna

Stamp
Name and Sign of Event
Coordinator

Seema Zagade

Dr. Seema Zagade
Principal
(SHMET)

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



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16/12

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

REF: MSIHMCCT/UG-PG/SS/2022/92

Date: 30/01/2023

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Nirbhaya Kanya Abhayan

Date of Event: 04/02/2023

Programme: BHMCT/MHMCT

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

Day: Saturday

Year

Time: 11:00am - 12:00pm

Types of Function:

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

Guest Profile / Name &

Designation / Organization:

Ms. Shweta Bedekar / Ritz-Carlton Associate
Tackwondo

Faculty In - Charge:

Sampada Paranjpe / Anahita Manna

Venue:

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

Sr. No. of SCA Registrar 148

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION FACULTY INCHARGE :

Venue and Set up :
 Linen :
 Flower Arrangement :
 Function Board :
 Escorting :
 Social Media In charge :
 Photography : Anahita Manna

Media update after event – Face Book ☒ Instagram ☐

STUDENT IN CHARGE:

Food Production :
 Food & Beverage Service :
 Rooms Division :
 Social Media / Media :

CIRCULATED TO ALL FACULTY AND STAFF

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

Social Media updated on _____ Signature _____

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Maharaja Sanshodhan Institute of
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 Sahakar Nagar, Pune-411016





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

REF: MSIHMCT/UG-PG/2023/119

Date: 03/02/2023

To,
Ms. Shweta Anand Bedekar
Pune.

Dear Ms. Shweta

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

We sincerely thank you for accepting our invitation to guide our lady staff members and girls in Self -defense technique to equip them to protect themselves in today's world under Nirbhay Kanya Abhiyan of the Student Welfare Department of S. P. Pune University on 4th February 2023.

Thank you once again.

Regards,

Dr. Seema Zagade

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



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

REF: MSIHMCT/UG-PG/2023/ 122

Date: 04.02.2023

To,
Ms. Dewashree Vasudeo Shendye
Pune.

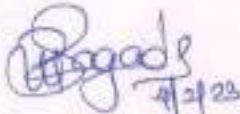
Dear Ms. Dewashree

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

We sincerely thank you for accepting our invitation to guide our lady staff members and girls in Self -defense technique to equip them to protect themselves in today's world under Nirbhay Kanya Abhiyan of the Student Welfare Department of S. P. Pune University on 4th February 2023.

Thank you once again.

Regards,


4/2/23

Dr. Seema Zagade
PRINCIPAL
(BHMCT)

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





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ATTENDANCE SHEET

Roll No.	Student Name	Status
202206	Bhandare Rewati	P
202207	Bhosale Shruti	P
202208	Biware Tanaya	P
202209	Bobade Rupali	P
202215	Desale Vaishnavi	P
202221	Gejage Amtuta	P
202234	Joshi Apurva	P
202248	Makasara Shalmali	P
202252	Newaskar Akshada	P
202253	Nirwane Shivani	P
202246	Londhe Nikita	P
202266	Saloni	P
202285	Zankar Manshri	P
202107	Belhekar Aditi	P
202109	Bhosale Yugandhara	P
202124	Deshpande Sakshi	P
202125	Deshpande Vaishnavi	P
202128	Dhede Manasi	P
202130	Dhumal Utkarsha	P
202131	Dimber Shreya	P
202134	Edke Shweta	P
202135	Falak Dipti	P
202140	Gedam Pranali	P
202143	Gore Manali	P
202145	Hirve Anushka	P
202148	Jagtap Siddhi	P
202154	Kamik Radhika	P
202155	Kasbe Harshada	P
202156	Kataria Shruti	P
202158	Khade Samrudhi	P
202159	Kharade Tanaya	P
202161	Khetre Samiksha	P
202166	Kulkarni Swapna	P
202171	Malge Trishala	P
202183	Nanakshahi Drishti	P
202191	Patange Nandini	P
202193	Pathak Mrunal	P
202194	Aditi Patil	P
202195	Patil Samiksha	P
202198	Phatak Dhanushree	P
2021103	Rengade Shrushti	P
2021116	Shenolikar Prutha	P
2021119	Shinde Sanyukta	P
2021121	Siddha Surbhi	P
2021124	Suryawanshi Siya	P
2021125	Sutar Tanmayee	P
2021126	Tanty Tapaswini	P
2021127	Tavdare Tejaswi	P
2021130	Tupsagar Anuja	P
2021140	Deshmukh Vishruti	P

PRINCIPAL
(B.A.M.C.T.)

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FEEDBACK ANALYSIS

Nirbhya Kanya -2023

How will you rate the session?

16 responses



Was the session relatable to the syllabus taught?

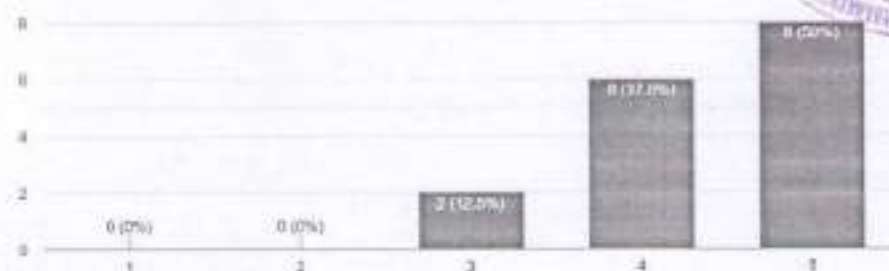
16 responses



● Yes
● No

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

16 responses



What was the take-away from the session?

- The lecture emphasised more towards the recent laws put in force to protect women. Students were enlightened and guided through sharing of experiences and various protective measures for it.
- Safety matters the most, and having the basic knowledge of it is necessary in these times. We learnt the basics of how to tackle these difficult situations.

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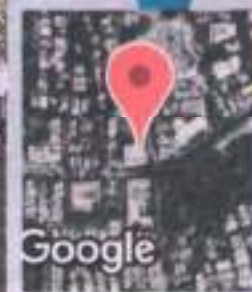


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PHOTOGRAPHS



GPS Map Cam
Pune, Maharashtra, India
412 – C, Off Senapati Bapat Road, near HMC
Laxmi Society, Model Colony, Shivajinagar,
Pune, Maharashtra 411016, India
Lat 18.532014°
Long 73.832122°
04/02/23 12:13 PM GMT +05:30



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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, Baliraj Patil Chowk, Shivajinagar, Pune – 16.

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

STUDENT DEVELOPMENT CELL

Type of the Event: Nirbhaya Kanya Abhiyan Work Shop

Date of the Event : 26-02-2022

Conducted by : Ms Shweta Bedekar and Ms Devashree Shendye, Online Session by
Ms Deepshika Ware

Objectives :

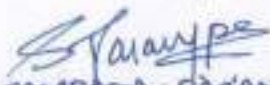
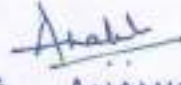
- Equip female students with practical self-defense techniques.
- Educate attendees on the fundamental principles of self-defense, including awareness, assertiveness, and physical techniques.
- Foster a sense of empowerment and resilience among participants.
- Promote collaboration and community engagement by bringing together students, faculty, and staff from diverse backgrounds to collectively learn and advocate for women's safety and empowerment.


Organised By : MSIHMCT				
Event Coordinator	Ms Sampada Parnjpe / Ms. Anahita Manna			
Topic Covered : Self Defence				
Venue	Parking	Time / Duration 90mins	11:00am onwards	
Total Number of Participants	Students	Faculty	Non- Teaching	
78	74	3	2	
Event Details	A workshop was conducted to teach the female students the basics of self defence.			
Type of Learning Outcome (Tick the appropriate option)				
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
	✓			
Learning Outcome	The female students learnt the basic defence techniques and how to save themselves in case of emergency.			

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

Enclosures:

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



 SAMPADA PAKANIBE ANAHITA MANNA
 Name and Sign of Event
 Coordinator


 Dr. Seema Zagade
 Principal
 PRINCIPAL
 (BHMCT)
 Maharashtra State Institute of
 Hotel Management & Catering Technology
 Solvaji Nagar, Pune-411015





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

REF: MSIHMCT/UG-PG/SS/2022/ 136

Date: 23/2/22

FUNCTION PROSPECTUS CUM OFFICE ORDER

NIRBHAY KANYA

Name of the Event: *INTRODUCTION TO THE LAW*

Date of Event: *26/2/22*

Programme: *BHMCT / MHMCT*

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

Day: *SATURDAY*

Year

Time: *11:00 am*

Types of Function:

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

Guest Profile / Name:

P.T. DEEPSHIKHA WARE
MS. SHWETA BEDEKAR

Faculty Coordinating:

MS. SAMPADA PARANIPKE
MS. ANAHITA MANNA

Venue:

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

Sr. No. of SCA Registrar *79*

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

NA

Type of Linen:

Nos.

Faculty In-charge:

Flower Arrangement:

Camera :

Special Instruction:

NA

STUDENT IN CHARGE:



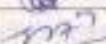

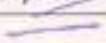
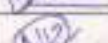
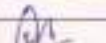
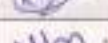





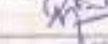

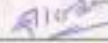



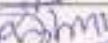

Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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


Principal
(BHMCT)
Maharashtra State Institute of
Management



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



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

REF: MSIHMCT/UG-PG/2022/141

Date: 24 FEB 2022

To,
Ms. Deepshikha Ware
Crime Police Inspector
Mumbai.

Subject: Invitation to conduct an online session on Legal Aspects under Nirbhay Kanya
Abhiyan of the Student Welfare department of S. P. Pune University.

Dear Madam,

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

We would like to invite you to conduct an online session on Legal Aspects for the staff and
students of our Institute on Saturday 26th February 2022 from 11.00 a.m. to 12.00 noon.

This programme is being conducted under the Nirbhay Kanya Abhiyan of the Student
Welfare department of S. P. Pune University.

Thank You.

Warm regards,

Principal
PRINCIPAL
(UG – PG)

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



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

REF: MSIHMCCT/UG-PG/2022/ 142

Date: 24 FEB 2022

To,
Ms. Deepshikha Ware
Crime Police Inspector
Mumbai.

Dear Ms. Deepshikha

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

We sincerely thank you for accepting our invitation to guide our staff and students about the Legal Aspects to equip them to protect themselves in today's world under Nirbhay Kanya Abhiyan of the Student Welfare Department of S. P. Pune University.

Thank you once again.

Warm regards,

Principal

PRINCIPAL
(UG – PG)

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



Received
24 Feb 2022



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

ATTENDANCE SHEET

First Name	Last Name	Roll Number	Status
Manali	Gore	202143	P
Shweta	Gawade	202040	P
Tejaswi	Tavdare	2021127	P
Utkarsha	Dhumal	202130	P
Shruti	Katara	202156	P
Dhanushree	Phatak	202198	P
Anuja	Tupsagar	2021130	P
Samiksha	Patil	202195	P
ARPITA	NAGPURE	201946	P
Pooja	Bodkhe	202011	P
Mrunal	Pathak	202193	P
Pratiksha	Kure	201942	P
Saloni	Bhosale	201908	P
Vaishnavi	Deshpande	202125	P
RITIKA	SHETE	201963	P
Tanaya	Kharade	202159	P
Trishala	Malge	202171	P
Yugandhara	Bhosale Patil	202109	P
Vaishnavi	Sartape	2020105	P
TANVI	GAIKWAD	202037	P
Shruti	Borse	201910	P
Tanmayee	Sutar	2021125	P
Aditi	Uttekar	2020127	P
Aditi	Patil	202194	P
Sakshi	Deshpande	201918	P
Roshni	Neware	202186	P
Shalmali	Khandke	201939	P
Radhika	Karnik	202154	P
Madhura	Lele	2020136	P
Aditi	Belhekar	202107	P
Suhanj	Hatkar	202044	P
Tapaswini	Tantly	2021126	P



First Name	Last Name	Roll Number	Status
Suchita	Lokhande	202070	P
Prutha	Shenolikar	2021116	P
Vishruti	Deshmukh	2021140	P
Madhura	Chavrekar	201913	P
Rutuja	Ware	201967	P
Sakshi	Deshpande	202124	P
Dipti	Falak	202135	P
Roshni	Jadhav	201930	P
Drishiti	N	2021083	P
Pradnya	Pol	2020137	P
Irawati	Sathe	201961	P
Pooja	Kulkarni	M2103	P
Nishigandha	Raskar	201958	P
Rasika	Gaikwad	201921	P
Revati	Mandavkar	202072	P
Sanskriti	Kedari	201937	P
Sakshi	Chavan	201912	P
Harshada	Kasbe	202155	P
Manali	Kulkarni	202064	P
Durga	Jadhav	201928	P
Mrunalini	Kadam	201933	P
Nandini	Godhbarle	201923	P
Shweta	Edke	202134	P
Shravane	Dongre	M2102	P
Shrushti	Rengade	2021103	P
Manaswini	Kadam	301932	P
Nandini	Jog	201931	P
Purnima	Naik	201948	P
Manisha	Badyai	201968	P
Mayura	Marathe	202073	P
Priya	Sharma	201969	P
Vaibhavi	Patil	202088	P
surbhi	siddha	2021121	P
Tannu	Sharma	2020110	P
Saishwari	Surve	M2108	P
Mansi	Waghmode	2020130	P
Ritika	Barkade	201903	P
Rajeshwari	Chavan	201911	P
Nandini	Patange	202191	P
Revati	Pawar	202090	P
Amruta	Mohite	202177	P
Kasturi	Choudhari	201915	P

Ambedkar

PRINCIPAL
(BHMCT)

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





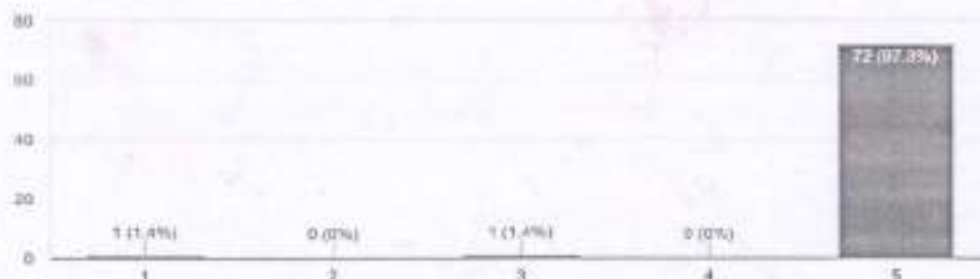
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FEEDBACK ANALYSIS

How will you rate the session?

74 responses



Was the session relevant to you?

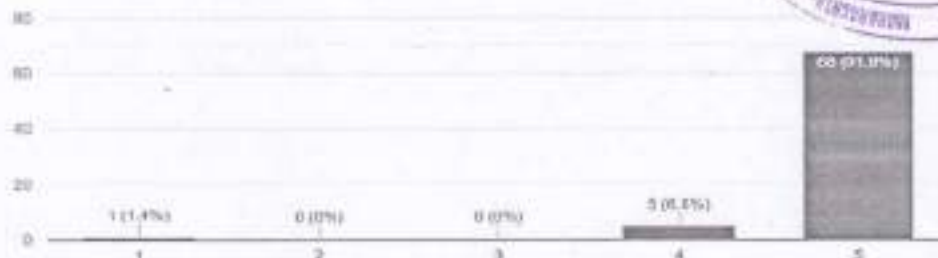
74 responses



● Yes
● No

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

74 responses



What was the take-away from the session?

- Motivated girls to come forward and talk. Never be afraid to speak up for yourself.
- Got information on different sections & how to approach the authorities in case of any inappropriate behaviour.

Industry expert/ Guest lecture/Demonstrator feedback

Ms Shweta Bedekar

The respondent's email (deepshikhaware28@gmail.com) was recorded on submission of this form.

Email *

deepshikhaware28@gmail.com

NAME OF THE FACILITATOR *

Deepshikha Ware

DESIGNATION *

Police Inspector

NAME OF ORGANISATION *

Police Department



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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

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

- ☐ 1
- ☐ 2
- ☐ 3
- ☒ 4
- ☐ 5



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

- ☐ 1
- ☐ 2
- ☐ 3
- ☒ 4
- ☐ 5

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

- ☐ 1
- ☐ 2
- ☐ 3
- ☒ 4
- ☐ 5



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

- ☐ 1
- ☐ 2
- ☐ 3
- ☒ 4
- ☐ 5

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

- ☐ 1
- ☐ 2
- ☐ 3
- ☒ 4
- ☐ 5

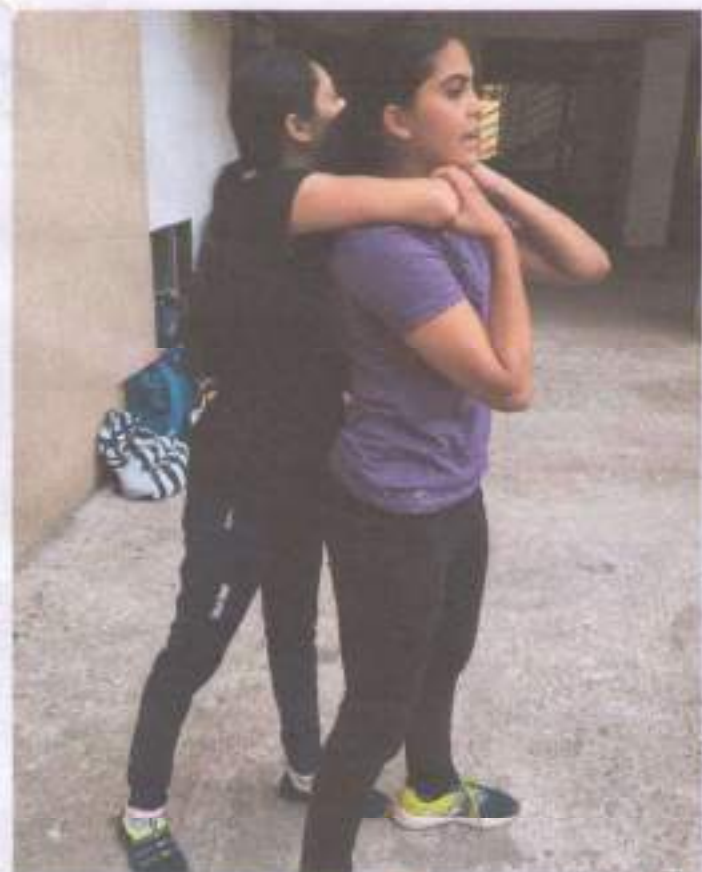
Any other suggestions *

None

This content is neither created nor endorsed by Google.

Google Forms







Q&A session with Mr. Neelkanth Palekar.

Type of the Event: Start up and Innovation

Date of the Event: 06 May 2023

Conducted by: Mr. Neelkanth Palekar, Chairman - M.D,
Palekar Food Pvt. Ltd. Satara.

Objectives:


- To understand the entrepreneur's background, motivations, and journey in establishing and running a bakery business.
- To obtain insights of the bakery business, including production processes, staffing, inventory management, and customer service.
- To identify challenges encountered in running the bakery business, and to identify the strategies and solutions implemented to overcome the challenges.

Organised By: Start up and innovation cell				
Event Coordinator	Mr. Abhay Manolkar	Ms. Pooja Pawar		
Venue	Assembly hall	Time / Duration	01 hour	
Total Number of Participants	Students	Faculty	Non-Teaching	
80	74	04	02	
Event Details	The session was covered under start up and innovation cell			
Type of Learning Outcome (Tick the appropriate option)				
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
✓				
Learning Outcome	Students gained a deep understanding of the bakery industry, including market trends, consumer preferences, and challenges faced by bakery entrepreneurs. The students became aware of the essential skills and qualities needed for a successful bakery entrepreneur, such as creativity, adaptability, resilience, and business insight. The session on bakery entrepreneur's innovation and how to adapt their products and strategies to meet changing market trends, consumer preferences, and industry challenges. Mr N. Palekar provided valuable insights into the challenges faced by bakery entrepreneurs and strategies for overcoming them.			


Mapping of the event with PO and CO	Program Outcome											
Start up and innovation activity	P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
	✓		✓		✓							

Enclosures:

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


ABHAY.M.

Name and Sign of Event Coordinator


Dr. Seema Zagade
Principal
PRINCIPAL
(BHMCT)
Maharashtra State Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411016







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REF: MSIHMC/UG-PG/SS/2023/338

Date: 25/04/23.

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: VISION OF PALEKAR BAKERY - A
LEGACY OF 50 YEARS
MORE THAN
Date of Event: 06 MAY.

Programme: BHMCT / MHMCT Year: 1st / 2nd / 3rd / Final Day: SAT.
Time: 8:15 PM,

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

Guest Profile / Name & Designation / Organization: : MR. NEELKANTH PALEKAR,
PALEKAR BAKERY.

Faculty In – Charge: : ABHAY. MANOLKAR
POOJA PAWAR

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

Sr. No. of SCA Registrar

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
					Food Prod.	Service	Staff
Breakfast	—	—	—	—	—	—	—
Tea	—	—	—	—	—	—	—
Lunch	—	—	—	—	—	—	—
PMT	4:15 PM	04	ZAFFRAN RESTAURANT.	ATK.	Abhay. M.	Anelika M.	D. Ishik.
Takeaways	—	02	—	—	Pooja. P.	—	—

ROOM DIVISION FACULTY INCHARGE :

Venue and Set up : —
Linen : —
Flower Arrangement : —
Function Board : —
Escorting : —
Social Media In charge : —
Photography : CHENYAMANY. S.

Media update after event – Face Book ☐ Instagram ☐

STUDENT IN CHARGE:

Food Production : —
Food & Beverage Service : —
Rooms Division : —
Social Media / Media : —

CIRCULATED TO ALL FACULTY AND STAFF

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

Social Media updated on 08 MAY 2022 Signature

Principal
(E-FACT)



To,
AM & Team.

Organize a Interview only
session instead of talk.

A Talk Session on Business Insights

Schedule

06 May 2023

Talk Session by
Mr. Neelkanth Palekar
Time- 3.15 pm to 4.15pm



Organised by

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

About Institute:

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



About Start-up and Innovation Cell

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 Palekar Food Products Pvt. Ltd -

Palekar Food Products Pvt. Ltd; earlier well-known as Palekar Bakery, established by Late Mr. Marutirao alias Dadasaheb Palekar in the year 1939. His sons Late Shree. Govindrao Palekar & Late Shree. Gopalrao Palekar carried this business further to their second generation. Mr. Neelkanth Govind Palekar, the third generation entrepreneur developed this business to high level and now Dadasaheb Palekar's fourth generation & sons of Mr. Neelkanth Palekar – Mr. Pranav Palekar & Mr. Dnyanesh Palekar joined this business after completing their Post graduations. The bakery is also certified with - ISO 9001:2015 (quality Management System), ISO 22000:2018 (Food Safety Management), certification in application of "lean management systems"

About today's speaker -

Shree Palekar is an active member of Satara district bakery owner's association, Satara; Society of Indian bakers (SIB), New Delhi; Indian Bakers Federation (IBF); Laghu Udyog Bharati, Satara. Mr. Palekar has also received various national level awards such as National productivity award for year 1995-96 at the hands of hon. Shree K.R. Narayanan (Hon. President of India), - Best entrepreneur awards at the hands of Shree Manohar Joshi, Chief-Minister of Maharashtra and many more





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

Date - 06 May 2023

Name of the event : Q&A session with Mr. Neelkanth Palekar

Attendance for : SY BHMCT

Sr. No.	Roll No.	Student Name	Attendance	Remark
1.	202102	Ahiwale Yash Ashish	P	
2.	202104	Bade Bhagwat Balkrushna	P	
3.	202105	Bade Rohit Narayan	P	
4.	202106	Barshikar Aman Salim	P	
5.	202109	Bhosale Patil Yugandhara Dhawal	P	
6.	202110	Bhosale Sarthak Shailendra	P	
7.	202111	Bhosale Swaraj Anand	P	
8.	202112	Borade Sudhanshu Sandip	P	
9.	202113	Chaudhari Parag Pundlik	P	
10.	202114	Chaudhari Sujeet Krishna	P	
11.	202115	Chaudhari Swapnil Bhaskar	P	
12.	202116	Chavan Swapnil Satish	P	
13.	202118	Chitale Shakti Mahendra	P	
14.	202123	Desale Lokesh Shashikant	P	
15.	202124	Deshpande Sakshi Shailendra	P	
16.	202125	Deshpande Vaishnavi Prashant	P	
17.	202128	Dhede Manasi Sanjay	P	
18.	202130	Dhumal Utkarsha Prasad	P	
19.	202134	Edke Shweta Ashru	P	
20.	202135	Falak Dipti Govinda	P	
21.	202136	Gaikwad Arnav Abhijeet	P	
22.	202139	Gawade Aditya Harshad	P	
23.	202140	Gedam Pranali 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	


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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.	202160	Kulkarni Swapna Prasanna	P	
37.	202167	Lachake Ojas Mahesh	P	
38.	202168	Lole Rutik Dilip	P	
39.	202169	Mahadule Sarang Suresh	P	
40.	202170	Mahajan Abhishek Ravindra	P	
41.	202171	Malge Trishala Ramesh	P	
42.	202177	Mohite Amruta Ashok	P	
43.	202178	More Jay Harish	P	
44.	202179	More Sankalp Sanjay	P	
45.	202180	More Soham Rajendra	P	
46.	202183	Nanakshahi Drishti Teghbahadur	P	
47.	202184	Navale Pritesh Arjun	P	
48.	202185	Nemade Vinit Kiran	P	
49.	202186	Neware Roshni Jitendra	P	
50.	202187	Nikam Prathamesh 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	P	
59.	2021110	Sardesai Shreeyans Vinay	P	
60.	2021118	Shewale Aadesh Babasaheb	P	
61.	2021119	Shinde Sanyukta Indrajeet	P	
62.	2021120	Shinde Siddharth Jyotiram	P	
63.	2021121	Siddha Surbhi Satish	P	
64.	2021124	Suryawanshi Siya Umesh	P	
65.	2021125	Sutar Tanmayee Milind	P	
66.	2021129	Thorat Rupesh Bhanudas	P	
67.	2021130	Tupsagar Anuja Vithal	P	
68.	2021132	Untwale Rishabh Sandiprao	P	
69.	2021133	Vaidya 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.	2021143	Shinde Gautam Shridhar	P	


Signature of the Faculty


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



Feedback of Mr. Neelkanth Palekar .

Q&A

session with Mr. Neelkanth Palekar

Email *

palekarfoods@gmail.com

NAME OF THE FACILITATOR *

Neelkanth Palekar

DESIGNATION *

Entrepreneur

NAME OF HOTEL/ ORGANISATION *

Palekar Foods

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

☐ 1

☐ 2

☐ 3

☒ 4

☐ 5

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

☐ 1

☐ 2

☐ 3

☒ 4

☐ 5


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

- ☐ 1
☐ 2
☐ 3
☐ 4
☒ 5

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

- ☐ 1
☐ 2
☐ 3
☐ 4
☒ 5

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

- ☐ 1
☐ 2
☐ 3
☐ 4
☒ 5

Any other suggestions *

The session was great.

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Shivajinagar, Pune-411016



Feedback for Mr. Neelkanth Palekar talk session

Email *

swapna.kul114@gmail.com

NAME OF THE FACILITATOR *

Neelkanth Palekar Sir

DESIGNATION *

Entrepreneur

NAME OF HOTEL/ ORGANISATION *

Palekar Foods products pvt. Ltd.



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



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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5


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Shivajinagar, Pune-411016



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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5


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Shivajinagar, Pune-411018



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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

Any other suggestions *

No

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Hotel Management & Catering Technology
Shivajinagar, Pune-411016



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


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



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

- ☐ 1
☐ 2
☐ 3
☐ 4
☒ 5

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

- ☐ 1
☐ 2
☐ 3
☐ 4
☒ 5


PRINCIPAL
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Maharaja's College Institute of
Hotel Management & Catering Technology
Shriwastul, Pune-411016



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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5


PRINCIPAL
(BHMCT)
Mahatma Jyoti Institute of
Hotel Management and Catering Technology
Shri. Mahatma Jyoti - 411018



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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

Any other suggestions *

No

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Shriwasthi Road, Pune-411016

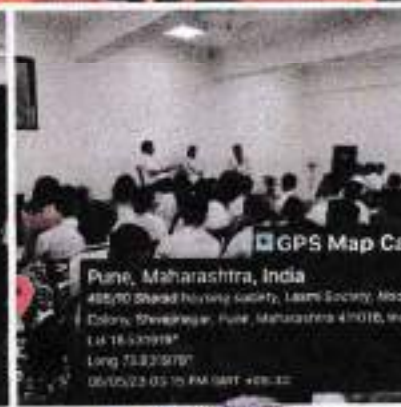


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☎- 25676640 Email: msihmctrsoffice@gmail.com, web site: msihmctrs.in

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




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Quantity business start-up-its requisites and difficulties.

Type of the Event: Start up and innovation

Date of the Event: 25 May 2022

Conducted by: Ms. Neeta Patil.

Objectives:

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

Organised By: Start up and innovation cell													
Event Coordinator	Mr. Abhay Manolkar	Ms. Pooja Pawar											
Venue	Assembly hall	Time / Duration	01 hour										
Total Number of Participants	Students	Faculty	Non-Teaching										
101	97	02	02										
Event Details	The session was covered under start up and innovation cell												
Type of Learning Outcome (Tick the appropriate option)													
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills									
✓													
Learning Outcome	Students gained a comprehensive understanding of the fundamental principles, processes, and practices involved in quantity food production businesses. Students acquired knowledge on entrepreneurial mind-set, gaining the confidence and skills necessary to start quantity food production businesses. Students became aware about the challenges inherent in the quantity food production industry.												
Mapping of the event with PO and CO		Program Outcome											
Start up and innovation activity		P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
		✓		✓		✓							

Enclosures:

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


ASHAY MANDALKAR

Name and Sign of Event Coordinator



Dr. Seema Zagade

Principal
(BHMCT)

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





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

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

Date: 24 MAY, 2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: QUANTITY BUSINESS START UP 173
PREREQUISITE OF VOL. CATERING & DIFFICULTIES

Date of Event: 25 MAY, 2022

Programme: BHMCT / MHMCT

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

Day: WEDNESDAY

Year

Time: 4:15 to 5:15

Types of Function:

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

Guest Profile / Name:

MRS. NEETA, PATIL.

Faculty Coordinating:

ABHAY, M. S. PANDYA, P.

Venue:

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

Sr. No. of SCA Registrar : 101

FOOD & BEVERAGE DEPARTMENT:

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

ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen:

Nos.

Faculty In-charge:

Flower Arrangement:

Camera : — SHOBHAM TALWAR

Special Instruction:

STUDENT IN CHARGE:

Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

Principal

(Signature)

Principal, Pimpri Chinchwad Education Trust
Pimpri Chinchwad Education Trust
Pimpri Chinchwad, Pune-411016



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

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

About Start-up and Innovation Cell

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

TALK SESSION OVERVIEW

About -NEETA CATERING SERVICES

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

About today's speaker -

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



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

Voucher No.

Date: 28/05/2022

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

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

On account of GUEST LECTURE on 28/5/2022

Paid
Date 28/06/2022
Cheque No. 252277
Amount: 600/-
Bank Name: BCM

Paid by cash

[Signature]
Principal

[Signature]
Registrar

[Signature]
Signature

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Shivajinagar, Pune-411016





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Date -25 May 2022

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

Attendance : SYBHMCT

Sr. No.	Roll No.	Student Name	Attendance
1.	202001	Aacharya Hrishikesh Umesh	P
2.	202002	Aher Gargi Darshan	P
3.	202003	Aswar Sourav Ganesh	P
4.	202004	Attar Afroj Salim	P
5.	202007	Barangale Sanika	P
6.	202013	Borawake Abhishek Pandurang	P
7.	202014	Budhe Aniket Subhash	P
8.	202015	Chandegra Eshita Jitendra	P
9.	202016	Chavan Omkar Sandip	P
10.	202017	Chaware Prajwal Kiran	P
11.	202018	Chincholikar Raj Shankumar	P
12.	202019	Dalvi Akanksha Fulchand	P
13.	202020	Dalvi Pranjali Sumesh	P
14.	202021	Deepake Sandesh Gautam	P
15.	202022	Dere Aakash Chandrashekhar	P
16.	202023	Dimble Diksha Vitthal	P
17.	202029	Gadre Omkar Bapu	P
18.	202030	Gaikwad Aniket Popat	P
19.	202031	Gaikwad Ayush Raju	P
20.	202032	Gaikwad Pandurang Sandipan	P
21.	202033	Gaikwad Prabodh Vijay	P
22.	202034	Gaikwad Sakshi Suresh	P
23.	202037	Gaikwad Tanvi Mukesh	P
24.	202038	Galinde Chetana Shekhar	P
25.	202041	Gosavi Aditya Jayawant	P
26.	202042	Gude Rutwij 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	P
35.	202055	Kamble Dayanand Utkarsh	P

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

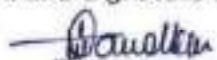
PRINCIPAL

A.

Principal

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

Name and Signature of the Faculty



ARUN MANOJKAR


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

Email *

nishant.zal321@gmail.com

First Name *

Nishant

Last Name *

Zalkikar

Year *

☐ SYBHMCT Class 1

☒ SYBHMCT Class 2

Roll Number *

2020132

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Hotel Management & Catering Technology



How would you rate the session? *

Lowest 1 2 3 4 5 Highest

☐ ☐ ☐ ☐ ☒

Would you like more sessions like this? *

☒ Yes

☐ No

What was the take-away from the session? *

Very new perspective over quantity catering

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Shriwasth Nagar, Pune-411016



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

Feedback and Attendance - 25.05.2022

Email *

manthantantak4@gmail.com

First Name *

Manthan

Last Name *

Tantak

Year *

☐ SYBHMCT Class 1

☒ SYBHMCT Class 2

Roll Number *

2020119

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Shivajinagar, Pune-411016



How would you rate the session? *

	1	2	3	4	5	
Lowest	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Highest

Would you like more sessions like this? *

☒ Yes

☐ No

What was the take-away from the session? *

Very nice and informative

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





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

- ☐ 1
- ☐ 2
- ☐ 3
- ☒ 4
- ☐ 5

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

- ☐ 1
- ☐ 2
- ☐ 3
- ☒ 4
- ☐ 5

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

- ☐ 1
☐ 2
☐ 3
☒ 4
☐ 5

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

- ☐ 1
☐ 2
☒ 3
☐ 4
☐ 5

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

- ☐ 1
☐ 2
☐ 3
☐ 4
☒ 5

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Shivajinagar, Pune-411016



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

- ☐ 1
- ☐ 2
- ☐ 3
- ☒ 4
- ☐ 5

Any other suggestions *

More interactions and questions need to be asked.

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Shivajinagar, Pune-411015





Nplusone Social Foundation,

8, Amod Vihar, Kothrud Pune 411038.

CIN: U80904PN2021NPL200117 7350709100,

admin@readastory.org.in

To

Dr. Seema Zagade

The Principal
MSIHMCTRS. (Degree)
Pune

October 13, 2022

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

Dear Dr. Zagade

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

I am sharing the salient details of our program.

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

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

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

PRINCIPAL
(B-Ed CT)

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





Highlights of the program:

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

Thank you and I look forward to hearing back.

Regards,

Anjali Desai

Volunteer Coordinator- Team Read-a-story

WhatsApp & Phone number + 91-9049050806

anjali@readastory.org.in

PRINCIPAL
(SHMCT)

Maharashtra State Institute of
Hotel Management & Catering Technology
Shri Chhatrapati Shivaji Maharaj
Vastu Sangrahalaya, Mumbai - 400 005





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

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

2 April 2024 at 02:14

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

From: **Darshan Joshi** <sca@msihmctrs.in>
Date: Thu, 13 Oct 2022 at 10:44
Subject: Fwd: Read with Bharat! Volunteer opportunity with Read-a-story!
To: <deepalimame1@gmail.com>

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

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

October 7, 2022

Dear MSIHMCTRS Students and Staff

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

• What will I have to do?

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

• How many hours will I have to teach? ⌚

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

• What will I get? 🎁

- Certificate of Completion & an amazing teaching experience

• Session timings and day?

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

• Mode of teaching?

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

• Teaching material?

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

• How do I sign up?

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

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





Read with Bharat, starting this 15th Aug

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



Thank you.

Regards,
Anjali Desai
Volunteer Coordinator- Team Read-a-story
Business WhatsApp number + 91-7083490865
anjali@readastory.org.in

Do follow us on:
Facebook
Instagram



Pragati

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(BHMCT)

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





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

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

2 April 2024 at 02:07

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

From: **Darshan Joshi** <sca@msihmctrs.in>
Date: Thu, 13 Oct 2022 at 10:45
Subject: Fwd: Collaboration with Read a story - a volunteer opportunity for students of MSIHMCTRS
To: <deepalimame1@gmail.com>

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

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

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

Good morning Dr. Zagade

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

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

I am sharing the salient details of our program.

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

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

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

Highlights of the program:

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



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



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



Join as volunteer

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



Spread the word!!
Join as a volunteer

Follow us on
[readastory.org](https://www.readastory.org) [facebook.com/readastory.org](https://www.facebook.com/readastory.org)
[readastory.org.in](https://www.readastory.org)
 Call Us +91-9049050806

Thank you and I look forward to hearing back.

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



[Signature]

PRINCIPAL
(BHMCT)

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





CERTIFICATE OF APPRECIATION

This certificate is proudly presented to

Aditi Belhekar

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

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

Amod Joshi

DIRECTOR MEMBER
N+1 SOCIAL FOUNDATION

Gauri Mehendale

DIRECTOR
N+1 SOCIAL FOUNDATION





CERTIFICATE OF APPRECIATION

This certificate is proudly presented to

Vishruti Deshmukh

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

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

Amod Joshi

DIRECTOR MEMBER
N+1 SOCIAL FOUNDATION

Gauri Mehendale

DIRECTOR
N+1 SOCIAL FOUNDATION





CERTIFICATE OF APPRECIATION

This certificate is proudly presented to

Parth Ruparel

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

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

Amod Joshi

DIRECTOR MEMBER
N+1 SOCIAL FOUNDATION

Gauri Mehendale

DIRECTOR
N+1 SOCIAL FOUNDATION



CERTIFICATE OF APPRECIATION

This certificate is proudly presented to

Trishala Malge

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

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

Amod Joshi

DIRECTOR MEMBER
N+1 SOCIAL FOUNDATION

Gauri Mehendale

DIRECTOR
N+1 SOCIAL FOUNDATION





CERTIFICATE OF APPRECIATION

This certificate is proudly presented to

Atharva Salunke

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

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

Amod Joshi

DIRECTOR MEMBER
N+1 SOCIAL FOUNDATION

Gauri Mehendale

DIRECTOR
N+1 SOCIAL FOUNDATION

THE HOTEL MANAGEMENT AND CATERING TECHNICIAN

★



Maharashtra State Institute of Hotel Management and Catering Technology and Research Society Pune

Maharashtra State Institute of Hotel Management and Catering

Technology (UG & PG -DEGREE Programme)

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

Celebration of 'Vachan Purna Din 2022' and Coinciding with 'Read a story'



Regopal

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Shivajinagar, Pune-411016





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(UG & PG – Degree Programme)

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

Report on Disaster Management Workshop

Date: 16th January 2019
Venue: MSIHMCT, Pune

On the 16th of January 2019, an enlightening workshop on Disaster Management was conducted by Colonel Supekar, drawing participation from various sectors at MSIHMCT, Pune. The workshop aimed to equip attendees with the necessary knowledge and skills to effectively respond to disasters and emergencies.

Colonel Supekar commenced the workshop by providing a comprehensive overview of different types of disasters, including natural calamities such as earthquakes, floods, and cyclones, as well as human-made disasters like fires and industrial accidents. Through insightful presentations participants gained valuable insights into the causes, impacts, and mitigation strategies associated with each type of disaster.

Through these practical activities, participants learned to assess risks, develop emergency response plans, and coordinate rescue and relief efforts effectively.

Colonel Supekar's expertise and experience in disaster management were evident throughout the workshop, as he shared invaluable insights and best practices gleaned from real-life situations. Attendees benefited greatly from his guidance on establishing communication channels, mobilizing resources, and implementing evacuation procedures in times of crisis.

The workshop concluded with a discussion on the importance of community resilience and preparedness in mitigating the impact of disasters. Participants departed with a renewed sense of responsibility and commitment towards building safer and more resilient communities.


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

Disaster management workshop attendance sheet Date 16/01/2019

Sr. No.	Roll No.	Student Name	Attendance
1.	201503	Alhat Snehal Sunil	P
2.	201504	Andhalkar Vivek Bhagwat	P
3.	201505	Atrawalkar Shubham Nitin	P
4.	201506	Bade Suraj Manik	P
5.	201507	Badigar Akash Anant	P
6.	201508	Bane Adwait Vivek	P
7.	201509	Bangar Sunil Madhukar	P
8.	201510	Bhave Kaushik Swanand	A
9.	201511	Bhujbal Rutuja Shivaji	A
10.	201512	Mangalam Kumar Barjesh	A
11.	201514	Chaudhari Roopak Manoj	P
12.	201515	Dalvi Shubhada Nitin	P
13.	201516	Deshmukh Shivani Shreepadrao	P
14.	201519	Gaikwad Maroti Punjaram	P
15.	201520	Gaikwad Prakash Shivaji	P
16.	201521	Gandhi Shubham Sunil	P
17.	201523	Ghodake Shubham Santosh	A
18.	201524	Gokhale Hrushikesh Prasanna	P
19.	201525	Iyer Rasika Janakiramanan	P
20.	201526	Jadhav Mayur Kisan	P
21.	201527	Jadhav Siddhanth Raju	P
22.	201529	Joglekar Jaee Shrikant	P
23.	201530	Joshi Sushobhan Dilip	A
24.	201531	Kadam Siddhant Raosaheb	P
25.	201535	Karpate Rohan Sanjay	P





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26.	201536	Kirtane Ashish Vikas	P
27.	201537	Kulkarni Ishan Rajeev	P
28.	201538	Lokhande Karan Sunil	A
29	201541	Mhatre Saumini Avanish	A
30	201542	Muley Shweta Sanjay	P
31	201543	Naik Shraddha Sachin	P
32	201545	Pachore Hrishikesh Khanderao	P
33	201547	Pardeshi Shivanjali Narendra	A
34	201548	Pardeshi Shubham Rakesh	P
35	201549	Pawar Chinmay Vijay	P
36	201550	Raina Priyanka Arun	P
37	201552	Raut Manali Surendra	P
38	201553	Ruge Vikram Shekhar	A
39	201555	Shendage Srushti Kuldeepak	P
40	201556	Shinde Shriram Nivrutti	P
41	201559	Thombare Ramdas Pandurang	A
42	201560	Tribhuwan Swapnil Dattatraya	P
43	201561	Zaware Abhishek Tukaram	P
44	201562	Ankush Sanket Surendra	P
45	201563	Mindhe Khandu Kashinath	P
46	201564	Ranawade Sachin Shivaji	P
47	201408	Borate Sai Rajendra	P
48	201413	Dhawale Nitish Arvind	A
49	201227	Mane Mayur Prakash	P
50	201241	Patil Saurabhsingh Darbarsingh	P
51	201260	Rajput Ashwin Sunil	P
52	201219	Kale Abhishek Namdevrao	P





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Guest Lecture Report: Neuro Linguistic Programming

Date: 22nd March, 2019.

Guest Speaker: Dr. Yogesh

On March 22, 2019, a guest lecture on Neuro-Linguistic Programming (NLP) was organized for the students of SYBHMCT. Dr. Yogesh, an esteemed practitioner in the field, graced the event with his expertise and insights.

Dr. Yogesh began by clarifying the fundamental concepts of NLP, emphasizing its role in understanding and influencing human behavior. He explained how NLP techniques could be applied in various domains, including communication, personal development, and therapy.

The lecture delved into the crucial role of language in shaping our thoughts and behaviors. Dr. Yogesh highlighted different linguistic patterns used in NLP, such as reframing, anchoring, and meta-modeling, illustrating their practical applications.

To enrich the learning experience, Dr. Yogesh conducted interactive exercises and demonstrations. Students were encouraged to participate actively, experiencing firsthand the power of NLP techniques in altering perspectives and enhancing communication.

Drawing relevance to the students' field of study, Dr. Yogesh elucidated specific applications of NLP in hospitality management. From enhancing guest interactions to improving team dynamics, he showcased how NLP principles could be integrated into various aspects of the industry.

In conclusion, the guest lecture on Neuro-Linguistic Programming by Dr. Yogesh proved to be enlightening and enriching for the students of SYBHMCT. The session provided a comprehensive understanding of NLP principles and their practical applications, equipping the students with valuable insights applicable to both personal and professional spheres. Dr. Yogesh's expertise and engaging delivery left a lasting impression, inspiring students to explore further the transformative potential of NLP in their future endeavors.


Principal

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Date: 22/03/2019

SECOND YEAR BHMCT attendance

Guest Lecture - Neuro Linguistic Programming

Sr. No.	Roll No.	Student Name	Attendance
1.	201701	Aldar Aditya Maruti	P
2.	201702	Andurkar Vedika Abhijit	P
3.	201703	Ashar Mayank Hitesh	P
4.	201704	Aurora Tanya Deepak	P
5.	201705	Auty Aditya Prasad	P
6.	201706	Barbhai Yash Vikas	P
7.	201707	Bharodkar Rushikesh Shivaji	P
8.	201708	Bharaskar Pratik Balakrushna	A
9.	201710	Bhoj Revati Sudhir	A
10.	201711	Borade Riya Prashant	A
11.	201712	Borse Yogesh Rajendra	P
12.	201713	Datar Sanskruti Shailendra	P
13.	201714	Datye Tejas Vidyadhar	P
14.	201715	Deore Ajinkya Virendra	P
15.	201716	Dhawale Akash Rajendra	P
16.	201717	Dighe Soham Anirudha	P
17.	201718	Dongre Shravanee Dattatray	A
18.	201719	Gaikwad Pranita Prakash	P



19.	201720	Ghadgine Kaushik Deepak	P
20.	201721	Gosavi Tejas Suhas	P
21.	201722	Hundekari Fatema Taher	P
22.	201724	Kamble Aditya Chandrakant	P
23.	201725	Kamble Mudra Mahesh	A
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	A
29.	201733	Mengle Nimisha Pinak	A
30.	201734	Misal Akash Kailas	P
31.	201735	Natu Pranav Makarand	P
32.	201736	Pandhare Omkar Shashikant	P
33.	201738	Pathak Atharva Santosh	A
34.	201739	Patil Ajinkya Anil	P
35.	201742	Relekar Prutha Ganesh	P
36.	201743	Shastri Chaitanya Sameer	P
37.	201744	Shinde Samruddhi Sushil	P
38.	201745	Shirsode Aishwarya Sunil	A
39.	201746	Shivarkar Kashmira Dashrath	P
40.	201747	Sulla Shivani Samir	P
41.	201748	Tanpure Sakshi Pravin	A
42.	201749	Tupe Pravin Sanjay	P
43.	201750	Vane Hrishikesh Vinayak	P
44.	201751	Vyas Prathamesh Mrugendra	P
45.	201752	Wakhare Shraddha Ankush	P

46.	201753	Ware Sandhya Sarjerao	P
47.	201754	Yeole Prasad Arun	P
48.	201755	Barangale Prajwal Nitin	A
49.	201756	Kashid Vinit Prakash	P
50.	201757	Makasare Shefali Sudhakar	P
51.	201758	Mate Vedang Anil	P
52.	201759	Sakhala Sejal Mahendra	P
53.	201760	Shende Yash Shreevallabha	A
54.	201761	Shinde Mehul Chandrashekhar	A
55.	201762	Shindekar Pratiksha Atul	P
56.	201763	Wadelkar Vedraj Prasad	P
57.	201764	Gokhale Chinmay Rahul	P
58.	201765	Mulay Hrushikesh Umesh	P
59.	201766	Vaidya Ajit Ajay	A
60.	201611	Dahifale Prashant Sanjay	P
61.	201632	Kshirsagar Atharva Dinesh	P





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

Road Safety Mission Report

Date: 26th July 2019

Venue: Auditorium, MSIHMCT, Pune

Faculty Coordinating: Mr. Darshan Joshi

The Auditorium at MSIHMCT filled with anticipation on 26th July 2019, as Mr. Puranik, Sr. Inspector, Pune Traffic Police conducted a comprehensive Road Safety Session. The event aimed to educate and raise awareness among students and faculty about the importance of road safety practices.

The lecture commenced with an insightful presentation by representatives from the Pune Traffic Police department. They highlighted alarming statistics regarding road accidents and fatalities, emphasizing the need for proactive measures to mitigate such incidents. Throughout the lecture, various aspects of road safety were addressed, including the significance of wearing helmets and seat belts, adhering to speed limits, and avoiding distractions while driving. Interactive sessions engaged the audience, encouraging active participation and fostering a sense of responsibility towards road safety.

Furthermore, practical demonstrations and real-life scenarios were presented to illustrate the consequences of reckless driving and the importance of following traffic regulations. The session concluded with a Q&A segment, allowing attendees to seek clarification and share their perspectives on road safety issues.

The Road Safety Lecture proved to be an enlightening and impactful event, leaving a lasting impression on the audience. Participants departed with a heightened awareness of their role in ensuring road safety and a renewed commitment to practicing responsible driving habits. In collaboration with Pune Traffic Police, MSIHMCT reaffirmed its dedication to promoting road safety and contributing towards creating safer roadways for all.


Principal
(BHMCT)

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





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

(UG & PG – Degree Programme)

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

REF: MSIHMCT/UG-PG/SS/2019/500

Date: 25-7-2019

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event : Road Safety Mission
रस्ता सुरक्षा अभियान **Date of Event:** 26-7-19

Programme : BHMCT / MHMCT **Year :** 1st / 2nd / 3rd / Final Year **Day:** Friday **Time:** 10:45 to 1:30

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

Guest Profile / Name: Mr. Puranik

Faculty Coordinating: Darshan Joshi

Venue: • Classroom • Restaurant • Conference • Banquet

	• Auditorium	• Principal room		
Sr. No. of SCA Registrar	<u>03</u>			

FOOD & BEVERAGE DEPARTMENT:

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





**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
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Road safety mission

Date :26-07-2019

Sr. No.	Student Name	Attendance
1.	Agrawal Jagdish Santosh	P
2.	Baghel Sachin Devendra	P
3.	Barkade Ritika Sanjay	P
4.	Betharia Archisha Nilesh	P
5.	Bhagat Prajwal Anil	P
6.	Bhagwat Arya Nikhil	P
7.	Bhaik Digambar Suresh	P
8.	Bhosale Saloni Ramesh	P
9.	Borkar Omkar Ankush	P
10.	Borse Shruti Mahesh	P
11.	Chavan Rajeshwari Umesh	P
12.	Chavan Sakshi Gorakhnath	P
13.	Chavrekar Madhura Prasad	P
14.	Chikodikar Tanmay Vaibhav	P
15.	Choudhari Kasturi Prashant	P
16.	Dalvi Ketan Sanjay	P
17.	Deshpande Madhav Suhas	P
18.	Deshpande Sakshi Vithalrao	P
19.	Dimbar Aditya Sudam	P
20.	Gaikwad Joel Ratan	P
21.	Gaikwad Rasika Suresh	P
22.	Gengaje Pankaj Santosh	P
23.	Godbharle Nandini Ajit	P
24.	Gurav Prajyot Pradip	P
25.	Hadke Shlok Ganesh	P
26.	Heera Max Ajitpal	P
27.	Hingane Alok Ram	P
28.	Jadhav Durga Shivdas	P
29.	Jadhav Prasad Suresh	P
30.	Jadhav Roshni Mohan	P
31.	Jog Nandini Nilesh	P
32.	Kadam Manaswini Milind	P
33.	Kadam Mrunalini Milind	P
34.	Kadam Shivrtna Shrinivas	P
35.	Kulkarni Harshada Amol	P
36.	Lingras Pruthviraj Mangesh	P
37.	Magar Harshvardhan Nandkishor	P
38.	Mahale Atul Bhimrao	P



Road safety missionDate :26-07-2019		
Sr. No.	Student Name	Attendance
39.	Makani Yash Jagadish	P
40.	Mithare Yashada Sachin	P
41.	More Aditya Arvind	P
42.	Nagargoje Gajanan Arjunrao	P
43.	Naik Sakshi Sunil	P
44.	Nair Sharan Prabhakar	P
45.	Patil Adhiraj Anil	P
46.	Patil Harshal Raghunath	P
47.	Pund Rutik Milind	P
48.	Raskar Himanshu Sameer	P
49.	Raskar Jay Vishwanath	P
50.	Sali Swaraj Surendra	P
51.	Sangawar Atharva Vijay	P
52.	Shelar Om Manohar	P
53.	Shethiye Rohit Dinesh	P
54.	Shinde Rohan Appasaheb	P
55.	Supekar Preeti Suresh	P
56.	Thakare Yash Narendra	P
57.	Ubhe Pranav Prakash	P
58.	Uike Kamalesh Madanlal	P
59.	Waghmare Piyusha Raghuvir	P
60.	Zunjur Saarthak Venkatesh	P
61.	Khedekar Rushikesh	P
62.	Kumbhar Abhinav	P
63.	Madane Prasad	P
64.	Moulisingh Manish	P
65.	Rais Mir Taha	P
66.	Pharande Aniket Nitin	P
67.	Barbhai Yash Vikas	P
68.	Bharodkar Rushikesh Shivaji	P
69.	Bharaskar Pratik Balakrushna	P
70.	Bhoj Revati Sudhir	P
71.	Borade Riya Prashant	P
72.	Borse Yogesh Rajendra	P
73.	Datar Sanskruti Shailendra	P
74.	Datye Tejas Vidyadhar	P
75.	Deore Ajinkya Virendra	P
76.	Dhawale Akash Rajendra	P
77.	Dighe Soham Anirudha	P
78.	Dongre Shravanee Dattatray	P
79.	Gaikwad Pranita Prakash	P
80.	Ghadgine Kaushik Deepak	P
81.	Gosavi Tejas Suhas	P
82.	Hundekari Fatema Taher	P
83.	Kamble Aditya Chandrakant	P
84.	Kamble Mudra Mahesh	P
85.	Khan Zamir Mir Qasim	P
86.	Lonare Kshitij Ramakant	P



Road safety missionDate :26-07-2019		
Sr. No.	Student Name	Attendance
87.	Loni Shreyas Shridhar	P
88.	Mali Santosh Ramkrishna	P
89.	Mankar Anuja Sanjay	P
90.	Pandit Ruchira Sanjay	P
91.	Patil Rohit Rajendra	P
92.	Purandare Apurv Parag	P
93.	Raja Alefiya Mohammed	P
94.	Rao Kalyani Sandeep	P
95.	Rao Omkar Milind	P
96.	Rasal Piyush Ashok	P
97.	Shaikh Mohammd junaid Imam	P
98.	Shetty Ria Mohan	P
99.	Shetty Shailesh Santosh	P
100.	Sud Harshal Ramesh	P
101.	Sutar Sneha Chandrakant	P
102.	Vaidya Diksha Rajendra	P
103.	Vaidya Nikhil Santosh	P
104.	Wanjari Hrishikesh Arun	P
105.	Awate Anish Girish	P
106.	Bhujbal Praniket Manohar	P
107.	Jagtap Dhanashri Ravindra	P
108.	Joshi Rushikesh Shrikant	P
109.	Saif Ali Mohammed	P
110.	Rane Hrushikesh Prakash	P
111.	Waghmore Harshad Vijay	P
112.	Akkalkot Nikhil	P
113.	Gavade Mahesh Devanand	P
114.	Kamble Mithilesh Kumar	P
115.	Karanjkar Nihar Navin	P
116.	Mali Sarang Sunil	P
117.	Khemnar Tushar Karbhari	P
118.	Padvi Sanjay Apasing	P
119.		



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: —

Nos. —

Faculty In-charge: —

Flower Arrangement: —

Camera : Shambharaje A. CSYBHMCA)

Special Instruction: —

STUDENT IN CHARGE:

Food Production: —

Food & Beverage Service: —

Accommodation: —

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

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

Maharashtra State Institute of
Hospitality & Catering Technology
Sector-10, Pune-411016





Start up and current trends in micro greens .

Type of the Event: Start up and Innovation

Date of the Event: October 29th, 2021

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

Objectives:

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

Organised By: Start up and innovation cell			
Event Coordinator	Mr. Abhay Manolkar	Ms. Pooja Pawar	
Venue	Online	Time / Duration	01 hour
Total Number of Participants	Students	Faculty	Non-Teaching
39	35	03	01
Event Details	The session was covered under start up and innovation cell		

Type of Learning Outcome (Tick the appropriate option)

Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
✓				
Learning Outcome	Students gained a comprehensive understanding of what microgreens are, their nutritional benefits, and their diverse culinary applications. Students became aware of various methods and techniques for growing microgreens			

Mapping of the event with PO and CO	Program Outcome											
	P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
Start up and innovation activity	✓		✓		✓							

Enclosures:

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


ABHAY. M

Name and Sign of Event Coordinator



Dr. Seema Zagade

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(BHMCT)

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Shivajinagar, Pune-411016







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

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

Date: 29/10/2021

FUNCTION PROSPECTUS CUM OFFICE ORDER

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

Date of Event: *29/01/2021*

Programme: BHMCT / MHMCT

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

Day: *FRIDAY*

Year

Time: *4:15 to 5:15*

Types of Function:

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

Guest Profile / Name: *Mr. Swapnil Khurde*

Faculty Coordinating:

*ABHAY MANOLKAR
POOJA. PARWAR*

Venue:

- Classroom
- Ipr
- Zaffran
- Conference
- Assembly Hall
- Board Room
- Principal Office
- online 802*

Sr. No. of SCA Registrar

58

FOOD & BEVERAGE DEPARTMENT:

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

ROOM DIVISION MANAGEMENT ARRANGEMENT:

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

Flower Arrangement: -

Camera :

Special Instruction: *online session*

STUDENT IN CHARGE:

Food Production: -

Food & Beverage Service: -

Accommodation: -

Any other instruction (For Students) -

CIRCULATED TO ALL FACULTY AND STAFF

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

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Maharashtra State Institute of
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Shivajinagar, Pune-411016



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



SCHEDULE
29 OCTOBER 2021



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

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


PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Hotel Management & Catering Technology



About Institute :

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

About Start-up and Innovation Cell

We are proud to have initiated the Start-up and Innovation cell of Maharashtra State Institute of Hotel Management and Catering Technology, Pune, under the guidance of Center 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

What Are Microgreens?

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

About today's speaker -

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



Fwd: Invitation as a Guest speaker

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

From: Swapnil Kharde <swapnilk11@gmail.com>
Date: Thu, Oct 21, 2021 at 1:58 PM
Subject: Re: Invitation as a Guest speaker
To: ABHAY MANOLKAR <abhaymsihmct@gmail.com>

Thank you !!!

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

Dear Mr. Swapnil Kharde,

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

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

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

Look forward to your continuous support.

Regards,

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

Pune.


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



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

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

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

Subject: Thanks for the Talk session

To: <swapnilk11@gmail.com>

Dear Swapnil,

Greetings from team MSIHMCT!!!

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

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

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

Also sharing the link for your valuable feedback.

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

Thanks & Regards

Team MSIHMCT



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



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☎ - 25676640 Email: msihmcttpo@gmail.com , web site: msihmctrs.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 Anil	P	
4.	201906	Bhagwat Arya Nikhil	P	
5.	201907	Bhaik Digambar Suresh	p	
6.	201908	Bhosale Saloni Ramesh	P	
7.	201911	Chavan Rajeshwari Umesh	P	
8.	201912	Chavan Sakshi Gorakhnath	P	
9.	201913	Chavrekar Madhura Prasad	p	
10.	201914	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	Godharte 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	

1



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Shivajinagar, Pune

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

Name and signature of the faculty

Ashay Manojkar

ASHAY MANOJKAR.

Ashay Manojkar

PRINCIPAL
(BHMCT)

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



feedback of Mr. Swapnil Kharde.

Growing
demand of Micro green plantation

Email *

swapnilk11@gmail.com

NAME OF THE FACILITATOR *

Swapnil Kharde

DESIGNATION *

Entrepreneur

NAME OF HOTEL/ ORGANISATION *

Microgreens

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

☐ 1

☐ 2

☐ 3

☒ 4

☐ 5

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

☐ 1

☐ 2

☐ 3

☒ 4

☐ 5




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Shivajinagar, Pune-411016



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

- ☐ 1
☐ 2
☐ 3
☒ 4
☐ 5

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

- ☐ 1
☐ 2
☐ 3
☒ 4
☐ 5

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

- ☐ 1
☐ 2
☐ 3
☒ 4
☐ 5

Any other suggestions *

Excellent session

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

Google Forms




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Date: 29th October 2021

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

Director & Founder GMV Bio

NAME OF THE RESOURCE PERSON :

Mr. Gwapaal Khare

NAME OF THE EVENT

Growing Demand of Microgreen Plantation

NAME OF STUDENT

Sakshi Chauhan

ENROLLMENT NO (INST.)

201912

Please circle the relevant score

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

Signature of Student

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

Date: 29/10/21

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION : Director & Founder GMV Bio
NAME OF THE RESOURCE PERSON : Mrs. Swapnil Kharde
NAME OF THE EVENT : Growing Demand of microgreen
Plantation
NAME OF STUDENT : Prasad Kanade
ENROLLMENT NO (INST.) : 201935

Please circle the relevant score

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

Signature of Student

PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Hotel Man. & 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, BahiratPatil Chowk, Shivajinagar, Pune – 16.

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

Report on “Swachhta Hi Seva” – Cleaning Drive at Shanivarwada.

Venue: Shanivarwada, Pune

The Maharashtra Tourism Development Corporation (MTDC) organized the “Swachhta Hi Seva” Campaign at Shaniwar Wada, a historical monument in Pune, Maharashtra, on September 30, 2018. The campaign aimed to promote cleanliness and raise awareness about heritage preservation among citizens.

The participation of students from the Maharashtra State Institute of Hotel Management and Catering Technology added tremendous value to the Swachhta Hi Seva Campaign. Their enthusiasm, dedication, and commitment to promoting cleanliness and heritage preservation were commendable. The campaign not only enhanced the cleanliness of the monument but also succeeded in spreading awareness and fostering a sense of responsibility towards cultural heritage among citizens.

The collective efforts of volunteers, stakeholders, and local authorities contributed to the revitalization of this historical monument and reinforced the importance of maintaining cleanliness in public spaces. Such initiatives play a crucial role in fostering a culture of cleanliness and instilling civic responsibility among citizens.

As the campaign concluded, participants were urged to continue their efforts beyond the event and make cleanliness a part of their daily routine. MTDC expressed its commitment to organizing similar initiatives in the future and called for continued support from the community to preserve Maharashtra's rich cultural heritage.



Principal
(BHMCT)

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





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





Date: 30/09/2018

SECOND YEAR BHMCT attendance

"Swachta hi Seva", Cleaning drive at Sahnivarwada,

Sr. No.	Roll No.	Student Name	Attendance
1.	201701	Aldar Aditya Maruti	P
2.	201702	Andurkar Vedika Abhijit	P
3.	201703	Ashar Mayank Hitesh	P
4.	201704	Aurora Tanya Deepak	P
5.	201705	Auty Aditya Prasad	P
6.	201706	Barbhai Yash Vikas	P
7.	201707	Bharodkar Rushikesh Shivaji	P
8.	201708	Bharaskar Pratik Balakrushna	A
9.	201710	Bhoj Revati Sudhir	A
10.	201711	Borade Riya Prashant	A
11.	201712	Borse Yogesh Rajendra	P
12.	201713	Datar Sanskruti Shailendra	P
13.	201714	Datye Tejas Vidyadhar	P
14.	201715	Deore Ajinkya Virendra	P
15.	201716	Dhawale Akash Rajendra	P
16.	201717	Dighe Soham Anirudha	P
17.	201718	Dongre Shravanee Dattatray	A
18.	201719	Gaikwad Pranita Prakash	P
19.	201720	Ghadgine Kaushik Deepak	P
20.	201721	Gosavi Tejas Suhas	P
21.	201722	Hundekari Fatema Taher	P
22.	201724	Kamble Aditya Chandrakant	P
23.	201725	Kamble Mudra Mahesh	A
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	Markar Anuja Sanjay	A
29.	201733	Mengle Nimisha Pinak	A
30.	201734	Misal Akash Kailas	P
31.	201735	Natu Pranav Makarand	P
32.	201736	Pandhare Omkar Shashikant	P
33.	201738	Pathak Atharva Santosh	A
34.	201739	Patil Ajinkya Anil	P
35.	201742	Relekar Prutha Ganesh	P
36.	201743	Shastri Chaitanya Sameer	P
37.	201744	Shinde Samruddhi Sushil	P

M. K. Shi



38.	201745	Shirsode Aishwarya Sunil	A
39.	201746	Shivarkar Kashmira Dashrath	P
40.	201747	Sulla Shivani Samir	P
41.	201748	Tanpure Sakshi Pravin	A
42.	201749	Tupe Pravin Sanjay	P
43.	201750	Vane Hrishikesh Vinayak	P
44.	201751	Vyas Prathamesh Mrugendra	P
45.	201752	Wakhare Shraddha Ankush	P
46.	201753	Ware Sandhya Sarjerao	P
47.	201754	Yeole Prasad Arun	P
48.	201755	Barangale Prajwal Nitin	A
49.	201756	Kashid Vinit Prakash	P
50.	201757	Makasare Shefali Sudhakar	P
51.	201758	Mate Vedang Anil	P
52.	201759	Sakhala Sejal Mahendra	P
53.	201760	Shende Yash Shreevallabha	A
54.	201761	Shinde Mehul Chandrashekar	A
55.	201762	Shindekar Pratiksha Atul	P
56.	201763	Wadolkar Vedraj Prasad	P
57.	201764	Gokhale Chinmay Rahul	P
58.	201765	Mulay Hrushikesh Umesh	P
59.	201766	Vaidya Ajit Ajay	A
60.	201611	Dahifale Prashant Sanjay	P
61.	201632	Kshirsagar Atharva Dinesh	P

M. B. K.





Talk session on business insight.

Type of the Event: Start up and Innovation

Date of the Event: 23 December 2021

Conducted by: Mr. Amogh Bedekar.


Objectives:

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

Organised By: Start up and innovation cell													
Event Coordinator	Mr. Abhay Manolkar	Ms. Pooja Pawar											
Venue	Online	Time / Duration	01 hour										
Total Number of Participants	Students	Faculty	Non-Teaching										
44	40	02	02										
Event Details	The session was covered under start up and innovation cell												
Type of Learning Outcome (Tick the appropriate option)													
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills									
✓													
Learning Outcome	The session focused on Indian snacks industry, including its size, trends, and market dynamics. Students learned the essential operational skills such as inventory management, staffing, quality control, and regulatory compliance. Mr Bedekar also highlighted on how customer service and customer relationship is important for any business.												
Mapping of the event with PO and CO		Program Outcome											
Start up and Innovation activity		P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
		✓		✓		✓							

Enclosures:

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


ABHAY. M

Name and Sign of Event Coordinator



Dr. Seema Zagade

PRINCIPAL
(BHMCT)

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







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

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

Date: 22-12-2021

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Talk session "Business Twilight"
under Start up and innovation cell.

Date of Event: 23/12/2021

Programme: BHMCT / MHMCT

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

Day: THURSDAY,

Year

Time: 11:00

Types of Function:

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

Guest Profile / Name: MR. AMOGH BEDEKAR

Faculty Coordinating: ABHAY M & POOJA P.

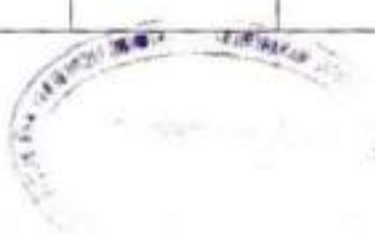
Venue: • Classroom • Iris • Zaffran • Conference
• Assembly Hall • Board Room • Principal Office (ONLINE)

Sr. No. of SCA Registrar

(69)

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen:

Nos.

Faculty In-charge:

Flower Arrangement:

Camera :

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

STUDENT IN CHARGE:

Food Production:

Food & Beverage Service:

Accommodation:

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

CIRCULATED TO ALL FACULTY AND STAFF

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

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



A Talk Session on Business Insights

Schedule
23 December 2021

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



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

About Institute:

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



About Start-up and Innovation Cell

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

Talk Session Overview

About Bedekar Misal-

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

About today's speaker -

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



Fwd: Thank you for addressing the students

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

12:40 PM (2
hours ago)

to me

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

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

Date: Thu, 23 Dec 2021 at 13:01

Subject: Thank you for addressing the students

To: <bedekaradity@gmail.com>

Cc: <bedekaradity@gmail.com>

Dear Amogh,

Greetings from team MSIHMCT!!!

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

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

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

Also sharing the link for your valuable feedback.

<https://forms.gle/XAtg5WmLzpGCksZ48>

Thank you

Team MSIHMCT

Start up and innovation cell





Date 23 December 2021

Attendance for: On Business insight

Class : TY BHMCT

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

(Signature)



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

Name and signature of the Faculty

Ashay Maholkar

ASHAY MAHOLKAR

Ashay Maholkar

Ashay Maholkar

PRINCIPAL
(BHMCT)

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



Feedback of Mr. Amogh Bedekar.

On
Business Insight

Email *

bedekaraditya@gmail.com

NAME OF THE FACILITATOR *

Amogh Bedekar

DESIGNATION *

Entrepreneur

NAME OF HOTEL/ ORGANISATION *

Bedekar Misal

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

- ☐ 1
☐ 2
☐ 3
☒ 4
☐ 5

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

- ☐ 1
☐ 2
☐ 3
☒ 4
☐ 5





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

- ☐ 1
☐ 2
☐ 3
☒ 4
☐ 5

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

- ☐ 1
☐ 2
☒ 3
☐ 4
☐ 5

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

- ☐ 1
☐ 2
☐ 3
☒ 4
☐ 5

Any other suggestions *

Overall it was a good session

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Google Forms







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Date: 23 Dec, 2021

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION : Bedeekar Mital
NAME OF THE RESOURCE PERSON : Mr. Amogh Bedekar
NAME OF THE EVENT : On Business Insight
NAME OF STUDENT : Joel Gaikwad
ENROLLMENT NO (INST.) : 201920

Please circle the relevant score

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

Joel
Signature of Student

Joel





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

Date: 23 December 202

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

Bedekar Misal

NAME OF THE RESOURCE PERSON :

Mr. Arnogh Bedekar

NAME OF THE EVENT

On Business Insight

NAME OF STUDENT

Roshni Jadhav

ENROLLMENT NO (INST.)

201930

Please circle the relevant score

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

Roshni Jadhav
Signature of Student





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

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

Talk session on Prerequisites to start a facility management company.

Type of the Event: Start up and Innovation

Date of the Event: 09 November 2022

Conducted by: Mr Dnyaneshwar Randhiva

Objectives:

- To introduce the concept of facility management, its scope, and its importance in various industries.
- To understand the needs and expectations of potential clients in facility management.

Organised By: Start up and innovation cell													
Event Coordinator	Mr. Abhay Manolkar	Ms. Pooja Pawar											
Venue	601	Time / Duration	01 hour										
Total Number of Participants	Students	Faculty	Non-Teaching										
52	47	03	02										
Event Details	The session was covered under start up and innovation cell												
Type of Learning Outcome (Tick the appropriate option)													
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills									
✓													
Learning Outcome	Students were able to understand the concept of facility management, its scope, and its importance in various industries. The students gained knowledge on client needs and industry trends, including facility maintenance, cleaning services, security, landscaping, waste management, and energy management.												
Mapping of the event with PO and CO		Program Outcome											
Start up and innovation activity		P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
		✓		✓		✓							



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

REF: MSIHMCTRS/BHMCT/2022/ 23

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.

Looking forward to your association in the future!

With regards,

Dr. Seema Zagade

Dr. Seema Zagade

PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-412105



Dr. Seema Zagade

PRINCIPAL
(BHMCT)

Maharashtra State Institute of

Enclosures:

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


ABHAY M

Name and Sign of Event Coordinator



Dr. Seema Zagade

PRINCIPAL
(BHMCT)

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



Fwd: Invitation as a Guest lecturer | MSIHMCT, Pune

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

12:29 PM (2 hours ago)

to me

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

From: **Dnyaneshwar** <dnyaneshwar.randive@kmppfacilityservices.com>

Date: Sun, 6 Nov 2022 at 16:08

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

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

Cc: <principal@msihmctrs.in>

Dear Sir/Madam,

Noted and thank you so much for your Invitation.

Regards,

Dnyaneshwar Randive

Director KMPP Facility Services

9075370273

On 6 Nov 2022 12:50, Startup and Innovation Cell SIC <startup@msihmctrs.in> wrote:

Dear Mr. Randive,

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

Further to your telephonic conversation with Mr. Abhay Manolkar, thank you for confirming the Guest lecture on "Prerequisites for starting a Facility Management Company", with our students from Bachelors in Hotel Management and Catering Technology, on November 09, 2022 from 3.15pm to 4.15pm. The session will be conducted on premises in the Assembly Hall with the students.

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

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

Look forward to your continuous support!

Regards,

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

Start Up and Innovation Cell

Mr. Abhay Manolkar +91 7299011111

Resgads
PRINCIPAL



h

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

Industry expert/ Guest lecture/Demonstrator feedback

Date 9/11/22

NAME OF HOTEL/ ORGANISATION

KMPP - Facility Services

NAME OF THE FACILITATOR


Mr. Dhyaneshwar Randive

DESIGNATION

Proprietor

Please circle the relevant score

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


Signature of facilitator




PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Hotel Management & Catering Technology



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

Date: 9/11/22

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : KMPP Facility Services
NAME OF THE RESOURCE PERSON : Dnyeshwar Randive
NAME OF THE EVENT : prerequisites for Starting A
Facility Management Company.
NAME OF STUDENT : Iramati Sathe
ENROLLMENT NO (INST.) : 201961

Please circle the relevant score

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

Sathe/xx
Signature of student

Principals
PRINCIPAL



at



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

Date: 09/11/22

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : KMPP Facility Services.
NAME OF THE RESOURCE PERSON : Dnyaneshwar Randive
NAME OF THE EVENT : Prerequisites for starting Facility Management company.
NAME OF STUDENT : Shruti Mahesh Borse
ENROLLMENT NO (INST.) : 201910

Please circle the relevant score

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

Signature of student

PRINCIPAL
(BHMCT)



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RESEARCH SOCIETY, PUNE



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

Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : KMPP Facility Services
NAME OF THE RESOURCE PERSON : Mr. Dnyaneshwar Randive
NAME OF THE EVENT : Pre-requisite for starting a Facility Maint Company..
NAME OF STUDENT : Akhya Sanjay Salunke
ENROLLMENT NO (INST.) : 201959

Please circle the relevant score

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

Akhya
Nov. 9. 22.
Signature of student

Dnyaneshwar
PRINCIPAL
(SIGNATURE)

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY
Reg.No. MAHIS09/2008/P and
CA. 1104/2009

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

Voucher No.

Date: 09 NOV 2022

Mr./Ms./Mrs./ DNYANESHWAR RANDIYE (A)

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


On account of GUEST LECTURE ON REQUIREMENT FOR
STARTING A FACILITY MANAGEMENT COMPANY.

Paid by cash

Principal

Registrar

Signature


PRINCIPAL
(BHMCT)

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





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MSIHMCT & Start Up And Innovation Cell Organized A Talk Session on Prerequisites for Starting Of A Facility Management Company.

By Mr. Dnyaneshwar Randive



PRINCIPAL
COLLEGE





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REF: MSIHMCT/UG-PG/SS/2022/200

Date: 09 / NOV / 2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event : Talk session - PRE REQUISITE TO START A FACILITY MANAGEMENT CO.
Date of Event: 09 Nov 22

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

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

Guest Profile / Name: MR. RANDHIVE DNYANESHWAR

Faculty Coordinating: ABHAY. M & POOJA P.

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

Sr. No. of SCA Registrar : 130

FOOD & BEVERAGE DEPARTMENT:

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

Type of Linen: Nos. Faculty In-charge:

Camera :

STUDENT IN CHARGE:








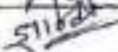



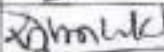

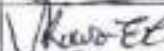



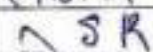
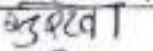


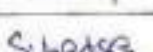

Food Production:

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

Principal
Principal (BHMCT)
Principal (BHMCT)



A Talk Session on Demonstration on Chocolates

Schedule
29 April 2023

Workshop by
Mr. Chef Snowil
Time- 9.30.am to 1.15pm

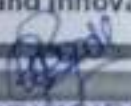


Organised by
**Start-up and Innovation Cell of
Maharashtra State Institute of Hotel Management and
Catering Technology (MSIHMCT), Pune**

About Institute:

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

About Start-up and Innovation Cell


PRINCIPAL
(BHMCT)

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



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

TALK SESSION OVERVIEW

Snowil Gilbert D'cunha completed his Food production & patisseries from I.H.M. in Mumbai and possess over 15 years of innovative experience in culinary kitchen. He has worked with international brands such as Carnival cruise lines, Virgin Voyages, Grand Hyatt, Morde Chocolates and presently working with Barry Callebaut AG is a Swiss-Belgian cocoa processor and chocolate manufacturer, with an average annual production of 2.3 million tonnes of cocoa & chocolate. And was created in 1996 through the merging of the French company Cacao Barry and the Belgian chocolate producer Callebaut.


PRINCIPAL
(E-HMCT)

Maharashtra State Institute of
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Shreebhag, Pune-411016



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

REF: MSIHMC TRS/BHMCT/2023/942

Date: 29/04/2023

To,
Mr. Tushar More
Territory Sales Executive,
Barry Callebaut,
Marketing and Sales
Pune.

Dear Tushar More,

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

On behalf of the MSIHMC TRS (Degree) team, we would like to extend a heartfelt thank you for sparing your valuable time and accepting our invitation for the demonstration of Barry Callebaut Chocolates and its application for our Final Year BHMCT students. We would like to appreciate the support extended by Chief Snowil D'Cunha.

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

The demo will certainly enlighten our students on handling chocolate, the difference between couverture and compound chocolate, usage and profile for each note in chocolate tasting.

The session was truly appreciated by the students.

Looking forward to your association in the future!

With regards,

PRINCIPAL
(BHMCT)

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

Pragati



o/c
Small
Dr. Seema Zagade
Ms. **PRINCIPAL**
(BHMCT)

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

29/4/23



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

Date : 29 April 2023

Name of the event : Demonstration of Chocolates

Attendance for : Final Year Students

Sr. No.	Roll No.	Student Name	Attendance	Remark
1.	201914	ChikodkarTanmayVaibhav	P	
2.	201916	DalviKetan Sanjay	P	
3.	201917	DeshpandeMadhavSuhas	P	
4.	201921	GaikwadRasika Suresh	P	
5.	201922	GengajePankajSantosh	P	
6.	201924	GuravPrayotPradip	P	
7.	201929	Jadhav Prasad Suresh	P	
8.	201930	JadhavRoshni Mchan	P	
9.	201938	Khan Junaid Sameer	P	
10.	201941	KulkarniShounakHrishikesh	P	
11.	201945	MusalePrasannaShashikant	P	
12.	201946	NagpureArpita Ravi	P	
13.	201949	NaikShubhamMand	P	
14.	201950	Nair IshaVinod	P	
15.	201959	SalunkeAtharva Sanjay	P	
16.	201961	SatheirawatiSachin	P	
17.	201962	Sawane Pratik Mahadev	P	

Signature of the faculty

ABHINAV MAHODKAR

PRINCIPAL
(BHMCT)

Maharashtra State Institute of
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Shivajinagar, Pune-411016





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☎ - 25676640 Email: mihosctps@gmail.com ; web site: mihosctps.in

Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Berry College
NAME OF THE RESOURCE PERSON : Chef Sand
NAME OF THE EVENT : Chocolate Demo
NAME OF STUDENT : Prasanna Musak
ENROLLMENT NO (INST.) : 201946

Please circle the relevant score

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

Signature of student

PRINCIPAL

(DIRECT)

MAHARASHTRA STATE INSTITUTE OF
HOTEL MANAGEMENT AND CATERING TECHNOLOGY
PUNE





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

Date: 29/04/2023

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Bonny Gallochant
NAME OF THE RESOURCE PERSON : Chef Suwail
NAME OF THE EVENT : Chocolate Demonstration
NAME OF STUDENT : Shubham Naik
ENROLLMENT NO (INST.) : 201940

Please circle the relevant score

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

SMN
Signature of student

PRINCIPAL
(DIRECT)

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



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Industry expert/ Guest lecture/Demonstrator feedback

Date _____

NAME OF HOTEL/ ORGANISATION _____

NAME OF THE FACILITATOR _____


DESIGNATION _____

SNOWIL DCONHA
Technical Advisor B.C

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
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 _____


PRINCIPAL
(H-3CT)

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





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY
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Under the Start-up and Innovation cell of MSIHMC TRS (degree) Pune, a workshop on Chocolate was organized; Chef Snowil from Barry Callebaut demonstrated various chocolate products





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The art of professional baking from home.

Type of the Event: Start up and innovation.

Date of the Event: 07 September 2022

Conducted by: Ms. Mariya Kagalwala

Objectives:

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

Organised By: Start up and innovation cell													
Event Coordinator	Mr. Abhay Manolkar	Ms. Pooja Pawar											
Venue	Assembly Hall	Time / Duration	01 hour										
Total Number of Participants	Students	Faculty	Non-Teaching										
98	94	02	02										
Event Details	The session was covered under start up and innovation cell												
Type of Learning Outcome (Tick the appropriate option)													
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills									
✓													
Learning Outcome	Students gained knowledge on topic such an entrepreneurial mindset, opportunities for growth, innovation, and success in the home baking industry. Students acquired essential business management skills for operating a home-based baking business. Gained knowledge on packaging and transportation requirements necessary for home bakers.												
Mapping of the event with PO and CO		Program Outcome											
Start up and innovation activity		P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
		✓		✓		✓							

Enclosures:

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


ASHAY.M

Name and Sign of Event Coordinator



Dr. Seema Zagade

Principal
(BHMCT)

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





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

MAHARASHTRA STATE INSTITUTE OF 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: MSIHMC/UG-PG/SS/2022/ 795

Date: 09/09/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

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

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

Year

Time: 2.30 p.m.

Types of Function:

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

Guest Profile / Name: Ms. Mariya Kagalwala

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

Venue:

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

Sr. No. of SCA Registrar – 118

FOOD & BEVERAGE DEPARTMENT: NA

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

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** <mariyak.mk@gmail.com>

Date: Sat, 3 Sept 2022 at 12:54

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

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

Thanku for this invitation!
Will see you!

Mariya Kagalwala

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

Dear Ms. Mariya Kagalwala,

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

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

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

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

Look forward to your continuous support!

Regards,

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

Start Up and Innovation Cell


PRINCIPAL
(BHMCT)
Maharashtra State Institute of
Hotel Management and Catering Technology
Sri. K. J. Somaiya Road, Andheri (E), Mumbai - 400 058





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND
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412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16.

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

Date - 07 September 2022

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

Attendance for : SY BHMCT

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


PRINCIPAL



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


PRINCIPAL
 (SHMCT)



Sr. No.	Roll No.	Student Name	Attendance	Remark
70.	2021102	Rao Mitra Deviprasad	P	
71.	2021103	Rengade Shrushti Kisan	P	
72.	2021104	Renuse Niraj Sanjay	P	
73.	2021105	Rupade Swapnil Santosh	P	
74.	2021106	Ruparel Parth Bharat	P	
75.	2021108	Sangle Shubham Rajaram	P	
76.	2021109	Santar Sanket Rajendra	P	
77.	2021110	Sardesai Shreeyans Vinay	P	
78.	2021111	Sargar Aditya Paraji	P	
79.	2021112	Sasane Atharva Ashok	P	
80.	2021113	Seha Piyush Rohit	P	
81.	2021114	Shelkande Shreyash Durgadas	P	
82.	2021117	Shete Varun Suresh	P	
83.	2021118	Shewale Aadesh Babasaheb	P	
84.	2021121	Siddha Surbhi Satish	P	
85.	2021124	Suryawanshi Siya Umesh	P	
86.	2021125	Sutar Tanmayee Milind	P	
87.	2021127	Tavdare Tejaswi Ravindra	P	
88.	2021128	Tembe Pratik Ramesh	P	
89.	2021133	Vaidya Shiraj 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



ARMAN MANOJKAR



PRINCIPAL
(BHMCT)

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

RS & sig.



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 - 7/9/22

NAME OF HOTEL/ ORGANISATION

Choco-litricious

NAME OF THE FACILITATOR

Ms. Mariya Kagalwala

DESIGNATION

Chef / Homebaker

Please circle the relevant score

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

Mariya K
Signature of facilitator

Principal
PRINCIPAL
(BHMCT)





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

Date: 7/9/2022

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

Signature of student





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

Date: 7/9/22

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

Signature of student

ORIGINAL





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

Date: 07/09/2022

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Choco - delicious
NAME OF THE RESOURCE PERSON : Ms. Maziya Kagalwala
NAME OF THE EVENT : An Art of Professional Baking from Home - Talk session.
NAME OF STUDENT : Mittra Rao
ENROLLMENT NO (INST.) : 2021102

Please circle the relevant score

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

Signature of student

PRINCIPAL





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY
AND RESEARCH SOCIETY, PUNE
**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
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☎: 25676640 Email: msihmcttpo@gmail.com, web site: msihmctrs.in

Voucher No.

Date: 07/09/22

Mr./Ms./Mrs. / Maniya Kagalwala

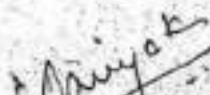
Particulars of claim Rs. 600/- In word: SIX HUNDRED ONLY

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

Paid by cash


Principal


Registrar


Signature


PRINCIPAL
(BHMCT)

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





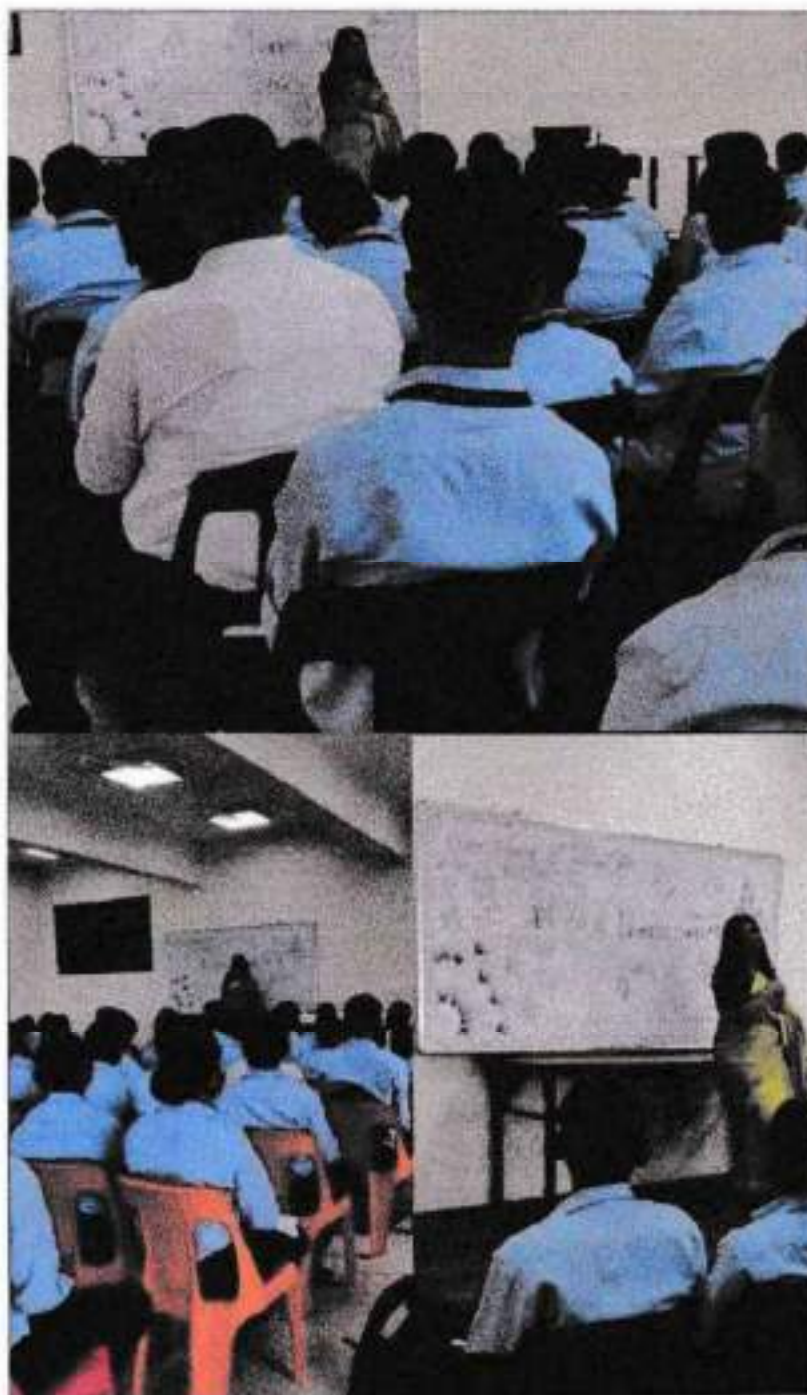
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The Startup and Innovation cell of MSIHMCCT, Pune, organized an interaction with a young and talented entrepreneur, Ms Mariya Kagalwala who began with her own venture "Choco-llicious". She enlightened the second year BHMCT students on "An art of professional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



Respect





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

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

Workshop on chocolate-Barry Callebaut.

Type of the Event: Start up and Innovation

Date of the Event: 29 April 2023

Conducted by: Chef Snowil from the premier chocolate company Barry Callebaut

Objectives:

- To educate students about the origins, history, and different types of chocolate.
- To demonstrate various chocolate-making techniques, such as tempering, moulding, enrobing, and decorating.

Organised By: Start up and innovation cell													
Event Coordinator	Mr. Abhay Manolkar	Ms. Pooja Pawar											
Venue	Bakery	Time / Duration	01 hour										
Total Number of Participants	Students	Faculty	Non-Teaching										
22	17	03	02										
Event Details	The session was covered under start up and innovation cell												
Type of Learning Outcome (Tick the appropriate option)													
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills									
✓													
Learning Outcome	Students gained a deeper knowledge of chocolate, including its origins, history, production process, and different types/varieties. Students learn various chocolate-making techniques, such as tempering, moulding, enrobing, and decorating. The demonstration provided a great learning experience to our students												
Mapping of the event with PO and CO		Program Outcome											
Start up and innovation activity		P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
		✓		✓		✓			✓				

Enclosures:

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


ABHAY. M

Name and Sign of Event Coordinator



Dr. Seema Zagade

PRINCIPAL
(BHMCT)

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





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

REF: MSIHMCT/UG-PG/SS/2023/337

Date: 25/04/2023.

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: WORKSHOP ON CHOCOLATE - BAKRY CALLEBAUT. Date of Event:
UNDER STARY UP & INNOVATION CELL.

Programme: BHMCT / MHMCT Year: 1st / 2nd / 3rd / Final Day: 29 APRIL 2023
Year Time: 10 AM to 1 PM

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

Guest Profile / Name & Designation / Organization: CHIEF. SNOWEL D'CUNHA - BAKRY CALLEBAUT.

Faculty In - Charge: : ABHAY. M.
POOJA. P.

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

Sr. No. of SCA Registrar

FOOD & BEVERAGE DEPARTMENT:

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

ROOM DIVISION FACULTY INCHARGE :

Venue and Set up : ✓
Linen : ✓
Flower Arrangement : ✓
Function Board : ✓
Escorting : ✓
Social Media In charge :
Photography : **MR. SACHIN. R.**

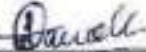
Media update after event – Face Book ☐ Instagram ☐

STUDENT IN CHARGE:

Food Production : **PRATIK. S.**
Food & Beverage Service : ✓
Rooms Division : ✓
Social Media / Media : **CHENMAY. C.**

CIRCULATED TO ALL FACULTY AND STAFF

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

Social Media updated on 02/05/23 Signature 


Principal
02/05/23



Fwd: Invitation for demonstration-Barry Callebaut

Inbox

Search for all messages with label Inbox

Remove label Inbox from this conversation

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

12:45 PM (2 hours ago)

to me

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

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

Date: Fri, 28 Apr 2023 at 16:08

Subject: Invitation for demonstration-Barry Callebaut

To: tushar_more@barry-callebaut.com <tushar_more@barry-callebaut.com>

Dear Mr. Tushar More,

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

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

Further to your telephonic conversation with Mr. Abhay Manolkar, thank you for confirming the demonstration with our students from Bachelors in Hotel Management and Catering Technology, on April 29, 2023, from 10:00 am.

The session will be conducted on premises in the **Confectionary** room with the students and the Chocolatier from Barry Callebaut.

The demo will enlighten our students on handling chocolates, the difference between couverture and compound chocolate, usage and profile for each note in chocolate tasting.

The demo will be attended by 21 students of the **Final year BHMCT - Culinary Arts Specialization** and the faculty members.

Along with appreciating Chocolates, students will also be introduced to the world of chocolates and professionally engage with Barry Callebaut in future.

This demonstration is an activity under the **Innovation and Start-up Cell** of MSIHMCT, Pune.

Look forward to your continuous support in future!

Regards,

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

Start Up and Innovation Cell





Compose

Inbox 170

Starred

Snoozed

Sent

Drafts 8

More

Labels



Programme in Hotel Management & Catering Technology (BHMCT) affiliated to Savitribai Phule Pune University and recognized Programme in Hotel Management & Catering Technology (MH-MCT) recognized by AICTE and affiliated to Savitribai Phule Pune University, Maharashtra and probably in India. The institute also regularly conducts Short-term programmes in Bakery, Cookery and Hospitality.

Further to your telephonic conversation with Mr. Abhay Manojkar, thank you for confirming the demonstration with our students from 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.

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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

This demonstration is an activity under the Innovation and Start-up Cell of MSIH-MCT, Pune.

Look forward to your continuous support in future!

Regards,

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

Start Up and Innovation Cell

Mr. Abhay Manojkar +91 7249014701

Ms. Pooja Pawar +91 9527581265

Reply

Forward





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

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

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

5.1.2 Following capacity development and skills enhancement activities are organized for improving students capacity

INDEX

SR. NO.	Particulars
01	Awareness on Cyber Crime (Report, Function prospectus ,Attendance, Feedback, Photos)
02	PMS demo (Property Management system) (Report, Photos, Attendance, Feedback form)
03	Rational oven Demo (Report , Attendance, Feedback and photos)
04	Smart classroom photo




Principal

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



Awareness on Cyber Crime

Type of the Event: Lecture

Date of the Event: 15 October 2022

Conducted by: Mr. Yogesh Thange

Objectives:

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

Organised By : MSIHMCTRS			
Event Coordinator	Abhay Manolkar		
Topic Covered :			
<ul style="list-style-type: none">Understanding Cyber threats, Promoting safe online operations, Preventing Cyber attacks, Legal and Regulatory Compliance			
Venue	MSIHMCT	Time / Duration	One day tour
Total Number of Participants	Students	Faculty	Non-Teaching
63	60	02	01
Event Details	The awareness lecture on cybercrime was conducted with the aim of increasing students understanding of cyber security threats and best practices. The lecture covered various topics related to cybercrime, including common threats, attack techniques, vulnerabilities, cyber security technologies, and security best practices.		
Type of Learning Outcome (Tick the appropriate option)			





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

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

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

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

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

Date: 13/10/22

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: AWARENESS ON CYBER CRIME Date of Event: 15/01/22

Programme: BHMCT / MHMCT Year: 1st / 2nd / 3rd / Final Day: SAT
Year Time: 2:15 pm.

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

Guest Profile / Name: : YOGESH THANGE

Faculty Coordinating: : ARNAV M. GILLER

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

Sr. No. of SCA Registrar

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: Nos. Faculty in-charge:

Flower Arrangement:

Camera :

Special Instruction:

STUDENT IN CHARGE:

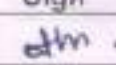
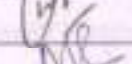

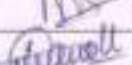
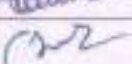
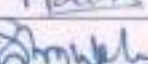

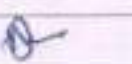
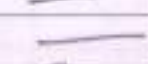

Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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


Principal


PRINCIPAL





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

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

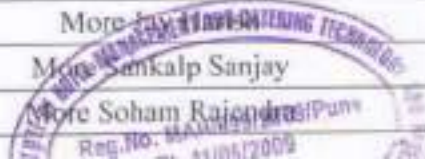
☎- 25676640 Email: msihmctrsoffice@gmail.com, web site: msihmctrs.in

Lecture on: Awareness on Cyber Crime

Date: 15 October 2022

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

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



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

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

Name and Sign of Event Coordinator



PRINCIPAL
(BHMCT)

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





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

412 – C, K.M.Munshi Marg, BahiratPatilChowk, Shivajinagar, Pune – 16.

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

Date: 15/10/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : shellstrong technologies Pvt Ltd
NAME OF THE RESOURCE PERSON : Mr. Yogesh Thange
NAME OF THE EVENT : Awareness on Cyber Crime
NAME OF STUDENT : Mitra Rao
ENROLLMENT NO (INST.) : 2021102

Please circle the relevant score

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

Signature of Student

PRINCIPAL
(BHMCT)





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: 10/10/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : Shellshock Technologies Pvt Ltd
NAME OF THE RESOURCE PERSON : Mr. Yogesh Thange
NAME OF THE EVENT : Awareness on Cyber Crime
NAME OF STUDENT : Shriyash Harish Vaidya
ENROLLMENT NO (INST.) : 2021133

Please circle the relevant score

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

Signature of Student

PRINCIPAL
(RHMCT)





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: 15/10/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : wellstrong technologies Pvt Ltd
NAME OF THE RESOURCE PERSON : Ms. Yogesh Thange
NAME OF THE EVENT : Awareness on cyber crime
NAME OF STUDENT : Nandini Potange
ENROLLMENT NO (INST.) : 202191

Please circle the relevant score

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

Signature of Student

PRINCIPAL
(BHMCT)





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

412 – C, K.M.Munshi Marg, BahiratPatilChowk, Shivajinagar, Pune – 16.

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

Date: 15 OCT 2022

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION :

Shelshang technologies private Ltd.

NAME OF THE RESOURCE PERSON :

ADARSH M. YADAV CHANDIE

NAME OF THE EVENT

AWARENESS ON CYBER CRIME

NAME OF STUDENT

Tanaya Kharade

ENROLLMENT NO (INST.)

202159

Please circle the relevant score

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

Tanaya
Signature of Student

Principal
PRINCIPAL
(BHMCT)



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

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY

(UG & PG – Degree Programme)

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

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



Industry expert/ Guest lecture/Demonstrator feedback

Date 15/04/22

NAME OF HOTEL/ ORGANISATION

Shell Strong technologies Pvt Ltd.

NAME OF THE FACILITATOR

Mr. Yogesh Thange

DESIGNATION

Owner.

Please circle the relevant score

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

Y Thange
Signature of facilitator

P. Jagade
PRINCIPAL
(BHMCT)

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



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



[Signature]

PRINCIPAL
(BHMCT)

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



PMS Demo Report

Type of the Event: Demo

Date of the Event : 12 September 2022

Conducted by : Ms. Pooja, Front Office Associate, Yash Regency

Objectives :

- To learn about functioning of property management system
- To understand the creation of manual reservation
- To learn about generation of invoice

Organised By : MSIHMCT			
Event Coordinator	Dr. Vidya Kadam		
Topic Covered : Property Management System			
Venue	Yash Regency	Time / Duration	
Total Number of Participants	Students	Faculty	Non-Teaching
24	23	1	-
Event Details	A demo on property management system was conducted by Ms. Pooja at Yash Regency on 12 th September 2022.		
Type of Learning Outcome (Tick the appropriate option)			
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research
			Soft Skills
Learning Outcome	Attendees learnt from Ms. Pooja about various operation systems followed in Front Office Department.		

Mapping of the event with PO and CO			Program Outcome											
Subject Code	Subject Name	Course Outcome	P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
C 601	Sp. Accom.		✓	✓							✓			✓

Enclosures:

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

Name and Sign of Event Coordinator

Dr. Seema Zagade

PRINCIPAL
(BHMCT)

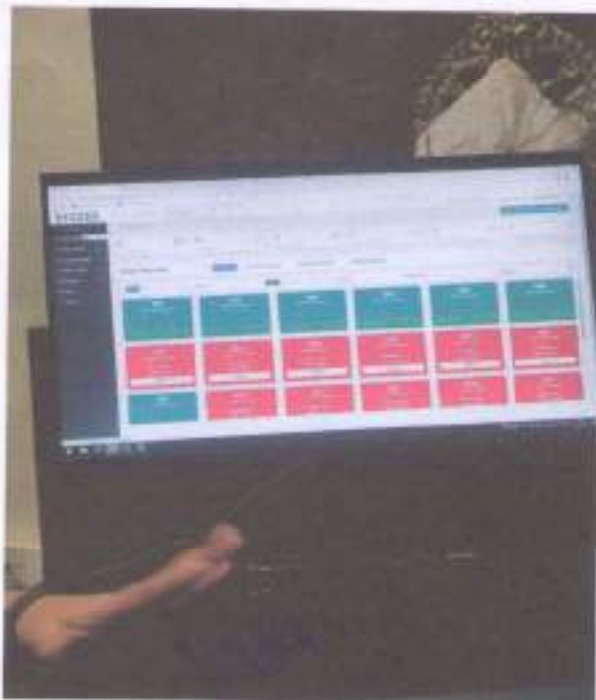
Maharashtra State Institute of





PMS DEMO REPORT HELD ON 12 SEPTEMBER

- 22



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FINAL YEAR – 2022-23 Even Sem

EVENT:- Demo about Property Management System

Date:- 12.9.22

Sr. No.	Roll No.	Student Name	Sign
1.	201902	Baghel Sachin D.	P
2.	201903	Barkade Ritika S.	P
3.	201910	Borse Shruti M.	P
4.	201911	Chavan Rajeshwari U.	P
5.	201912	Chavan Sakshi G.	P
6.	201915	Choudhari Kasturi P.	P
7.	201917	Deshpande Madhav S.	P
8.	201918	Deshpande Sakshi V.	P
9.	201919	Dimbar Aditya S.	P
10.	201920	Gaikwad Joel R.	A
11.	201925	Hadke Shik	P
12.	201931	Jog Nandini N.	P
13.	201932	Kadam Manaswini M.	A
14.	201933	Kadam Mrunalini M.	P
15.	201934	Kadam Shivratri 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.	A
22.	201956	Phadtare Vedant S.	P
23.	201963	Shete Ritika D.	P
24.	201965	Thikekar Vighnesh S.	P
25.	201966	Timande Dinesh P.	A
26.	201967	Ware Rutuja D.	P
27.	201970	Dhavale Vinit	P
28.	201971	Khird Abhishekkumar	P
29.	201964	Shewadkar Atharva S.	P



[Signature]
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Industry expert/ Guest lecture/Demonstrator feedback

Date 12-9-22

NAME OF HOTEL/ ORGANISATION

Yash Regency, Pune

NAME OF THE FACILITATOR

Ms. Pooja

DESIGNATION

Front Office Associate

Please circle the relevant score

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

Pooja
Signature of facilitator





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Date: 12/3/12

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION : MSI HmCT
NAME OF THE RESOURCE PERSON : Ms. Pooja
NAME OF THE EVENT : Demo on Property Management System
NAME OF STUDENT : Nandini Jorg
ENROLLMENT NO (INST.) : 201931

Please circle the relevant score

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


Signature of Student





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Date: 12/5/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : MSIHMC
NAME OF THE RESOURCE PERSON : Ms. Pooja
NAME OF THE EVENT : Demo-Property Management System
NAME OF STUDENT : Ritika Barkade
ENROLLMENT NO (INST.) : 201903

Please circle the relevant score

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

Ritika Barkade
Signature of Student





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Date: 12/9/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE ✓

NAME OF ORGANISATION : msihmct
NAME OF THE RESOURCE PERSON : Ms. Pooja
NAME OF THE EVENT : Demo about property Management System
NAME OF STUDENT : Shivratna Kadam
ENROLLMENT NO (INST.) : 201934

Please circle the relevant score

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

Signature of Student





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Date: 12/3/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : MSIHMCT
NAME OF THE RESOURCE PERSON : Mr. Ranga
NAME OF THE EVENT : Demo Property Management System
NAME OF STUDENT : Shripad Pawar
ENROLLMENT NO (INST.) : 201954

Please circle the relevant score

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

Shripad
Signature of Student





Rational Oven Demo 2023

Type of the Event: Demonstration / workshop

Date of the Event: 3rd March 2023.

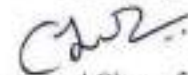
Objectives:


- To create understanding about usage of Rational oven among the students.
- To familiarize the various functions available in the oven.
- To enlighten the students with the technological advancements in the kitchen.
- To highlight the role of an R&D chef and introduce it as a career opportunity.

Organised By: Food Production Department														
Event Coordinator	Mr. Chintamani S.													
Venue	R&D kitchen	Time / Duration	04 hours											
Total Number of Participants	Students	Faculty	Non-Teaching											
			01											
Event Details	A demonstration on efficient use of Rational oven was organized for the students of specialization in food production department. This session introduced various features of the oven as a crucial equipment in the kitchen.													
Type of Learning Outcome (Tick the appropriate option)														
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills										
Learning Outcome	The students got an experience of various methods of cooking food in the oven like steaming, braising, grilling, etc. The students were introduced to combination cooking as a technique. They were taught the conversion of an oven as a dehydrator or a proofer etc. Moreover, the students could interact with the R&D chef of the company.													
Mapping of the event with PO and CO			Program Outcome											
Subject Code	Subject Name	Course Outcome	P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
				✓	✓			✓	✓	✓		✓		✓

Enclosures:

- Attendance Sheet
- 360 Feedback
- Photographs of the event


Name and Sign of Event Coordinator


Dr. Seema Zagade
Principal
(BHMCT)



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ATTENDANCE FOR RATIONAL DEMO CONDUCTED ON 3rd MARCH 2023

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



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

CSJ.

Signature of the Faculty Incharge





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Date: 2/3/23

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

MSIHMCT (Rational)

NAME OF THE RESOURCE PERSON :

Vinit Bhatia

NAME OF THE EVENT

Rational Demo

NAME OF STUDENT :

Sandesh Deepake

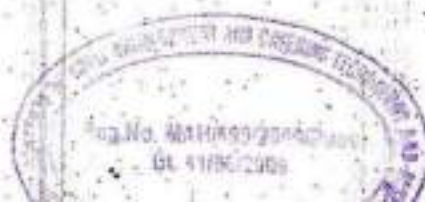
ENROLLMENT NO (INST.) :

202021

Please circle the relevant score

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

Signature of Student





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Date: 3/5/23

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

Rational

NAME OF THE RESOURCE PERSON :

Vinit Bhatia

NAME OF THE EVENT

Demo

NAME OF STUDENT

A. R. Babar

ENROLLMENT NO (INST.)

202005

Please circle the relevant score

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

Signature of Student





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Date: 3/3/23

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION : Rationale
NAME OF THE RESOURCE PERSON : Vinit Bhatia
NAME OF THE EVENT : Demo
NAME OF STUDENT : Sachita Lokhande
ENROLLMENT NO (INST.) : 202070

Please circle the relevant score

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

S.S. Lokhande
Signature of Student



Deepawali

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Date: 3/2/23

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

Rational

NAME OF THE RESOURCE PERSON :

Vinit Bhatia

NAME OF THE EVENT

Demo

NAME OF STUDENT :

Tejas Sathe

ENROLLMENT NO (INST.) :

2020108

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 38 OUT OF 50						

Signature of Student





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Date: 3/3/23

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

Rational

NAME OF THE RESOURCE PERSON :

Vinit Phadia

NAME OF THE EVENT

Demo

NAME OF STUDENT

Uash m...

ENROLLMENT NO (INST.)

202070

Please circle the relevant score

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

Signature of Student





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RATIONAL DEMO CONDUCTED ON 3rd MARCH 2023



Smart Class Room



Class Room 602