



**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](mailto:msihmctrsoffice@gmail.com), website: [msihmctrs.in](http://msihmctrs.in)

**6.5.1: Internal Quality Assurance Cell (IQAC) has contributed significantly for institutionalizing the quality assurance strategies and processes. It reviews teaching learning process, structures & methodologies of operations and learning outcomes at periodic intervals and records the incremental improvement in various activities**

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

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MSIHMCT/UG & PG /IQAC/2022/ 816 B

Date: 01.09.2022

### OFFICE ORDER

In order to have quality and excellence in the operation of the Institute, the following members are appointed in IQAC committee for the Years 2022 – 2024. (Internal Quality Assurance Cell)

- 1) Dr. Seema Zagade – Chairman
- 2) Mr. Sachin Rayarikar – Member *smr*
- 3) Dr. Vidya Kadam - Member *Dr.*
- 4) Mr. Ashutosh Misal – Member *—*
- 5) Mr. Sharan Shetty – Member *Sharan Shetty*
- 6) Mr. Rahul Gade – Member *Rup*
- 7) Ms. Surekha Mantri – Member *S.Mantri*
- 8) Mr. Anup Yadav – Member *—*

*Dr. Seema Zagade*  
11/9

Principal **PRINCIPAL**  
(BHMCT)

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







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REF: MSIHMCTRS/BHMCT/2023/684

Date: 29.08.2023

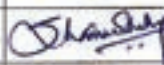
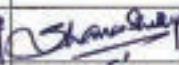
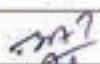
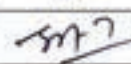

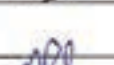



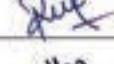


**Circular**

All the members of the Internal Quality Assurance Cell are hereby informed to attend the meeting in "Iris - 2nd Floor Restaurant" on September 02, 2023 at 03:00 pm.

Agenda for the meeting –

1. To review the activities conducted for the last academic year under IQAC (2022-23).
2. To present the Annual activities conducted in the year 2022-23
3. To present the placement report.
4. To present the highlights of Entrepreneur development cell.
5. To update the admission of BHMCT and MHMCT program
6. To present the SIP report - Students Induction Program.
7. To present the formation of various committee as per norms.
8. To inform about the activities conducted under the Faculty Development Programme and Research Cell
9. To present an exam report, result analysis.
10. To inform various internal Audit to be conducted.
11. To inform about the write-off the semi-consumable stock.
12. To update the various MoUs and Industry involvement.
13. To present the activities to be carried out 27<sup>th</sup> September World tourism Day.
14. Any other point to be discussed with approval of the committee members.

  
Principal 30/8/23

Sr.No.	Members	Signature	
1.	Mr. Ashutosh Misal	—	—
2.	Mr. Sharan Shetty		
3.	Mr. Anup Yadav	—	—
4.	Mr. Sachin Rayarikar		
5.	Dr. Vidya Kadam		
6.	Mr. Darshan Joshi		
7.	Mr. Rahul Gade		
8.	Ms. Surekha Mantri		



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Minutes of the Internal Quality Assurance Cell meeting held on 2<sup>nd</sup> September 2023 at 03:00 pm.  
in Iris - 2nd Floor Restaurant.

**The meeting was attended by the following Members**

1. Mr. Sharan Shetty
2. Mr. Sachin Rayarikar
3. Dr. Vidya Kadam
4. Mr. Darshan Joshi
5. Mr. Rahul Gade
6. Ms. Surekha Mantri

**Agenda 1: -To review the activities conducted for the last academic year under IQAC (2022-23).**

**Minutes -** The meeting commenced by welcoming and introducing all the members. The meeting started with the introduction of Institutes Vision & Mission, continued with the courses offered.

**Agenda 2. To present the Annual activities to be conducted in the year 2023-24**

**Minutes –** The academic calendar and term schedule was presented, and a detailed discussion was done for the conduct of Odd semester for Academic year 2023-24

All the mandates i.e. Time – tables , Term schedules, Events were presented and approved by the members.

**Agenda 3. To present the placement report.**

**Minutes -** The members were presented the Placements details of academic year 2022-23, the member appreciated the same and suggested to have regular connects with Human Resource department of various hotels properties to strengthen the Placement for future batches too.



**Agenda 4. To present the highlights of the Entrepreneur Development Cell.**

**Minutes** - The Entrepreneur Development (E.D.) Cell activities and Internal Revenue Generation (I.R.G.) activities was presented of AY 2022-23, explaining how the cell has been active in organising interaction with various entrepreneurs and motivating the students in building entrepreneurship skills.

**Agenda 5. To update the admission of BHMCT and MHMCT program.**

**Minutes**- The details of admission process and status for academic year ( A Y ) 2023-24 was presented. It was also appreciated by the members for the efforts taken by Admissions Cell for getting good admission compared to previous years.

**Agenda 6. To present the Students Induction Program ( SIP ) report.**

**Minutes** -The details of student's induction for A Y 2023-24 were presented. It was also explained how SIP is a mandatory programme to be carried out for each new batch, which helps the students to understand the courses and helps them to get acquainted to the surroundings.

**Agenda 7. To present the formation of various committees as per norms.**

**Minutes** -The list and committees formed for A Y 2023-24 were presented and also it was informed the awareness of all the committee is done for students and the details were available on official website, notice board etc.

**Agenda 8. To inform about the activities conducted under the Faculty Development Programme ( FDP ) and Research Cell.**

**Minutes** - Faculty Development Programs organized in A Y 2022-23 were discussed.

**Agenda 9. To give details of Internal Audits to be conducted.**

**Minutes** - The audit process was presented to the members which included monthly academic audits and the process of handling any deviation for any classes if found. Members appreciated the efforts of institute faculty in maintaining records and documentation.

**Agenda 10. To inform about the write-off of the semi-consumable stock.**



**Minutes** - It was explained to the members, regarding the write- off process which is soon to be carried out for various semi-consumable items. All the write - off norms are followed as per the process.

**Agenda 11. Update the various MoUs and Industry involvement.**

**Minutes** – All the existing MoU's that are valid for the current Academic year were discussed. This included the MoU's with Rational ovens, M.T.D.C., Sodexo, Hyatt Hotels, Malaka Spice etc.

The recently signed MoU's were also with Bhaji Pala restaurant , Tamara Leisure Experience Pvt. Ltd. etc..

The MoUs will be instrumental in providing the students with much needed industry exposure for demonstrations, visits and from Training and Placement perspective.

**Agenda 12. Proposed Activities -To present the activities to be carried out for World tourism Day -27th September 2023**

**Minutes** – The proposed activities for celebrating the upcoming Tourism Day on 27/09/2023 were shared . All the activities being students centric include ' Cleaning of Jejuri temple premise".

The college is celebrating **International Millet** year 2023, with activities ranging from Millet exhibitions to show casing Millet in all Theme, Hi- teas, Lunches and Dinners planned for the current Academic year

Mr. Sharan Shetty provided feedback of how the institute has done a commendable job. He also suggested that the institute should hold a meeting with the industry, as engaging with industry experts and understanding their expectations would improve the standards of the institute.

The meeting was concluded with a thank you note from the Principal.



  
**Principal**  
(BHMCT)  
Bharatiya Home Science Institute of





Date: 05.01.2023

**END SEM IQAC REPORT FOR THE ODD SEM 2022-23**

( September 2022 to December 2022)

**Academic:**

- The academic session for the year 2022-2023 for the odd semester commenced from 1<sup>st</sup> September 2022 for the Second year and Final year BHMCT
- Third year BHMCT commenced with their Industrial Training for 15 weeks as a part of their curriculum in the 5<sup>th</sup> Semester.
- Second year Masters started with their Summer Internship Programme of 8 weeks.
- In the First week Introduction of various subjects, compulsory and elective was done where in the students are able to select their optional subjects.
- Regular Practical's commenced from 12<sup>th</sup> September.
- Theory and Practical's were scheduled under Setu Adhyayan for the students, which included previous semester missed studies due to covid Pandemic where it was an Online mode of teaching.
- A separate Time table was prepared and displayed for Setu Adhyayan. Towards the end of these classes an assessment was carried out for evaluation.
- Regular Classes were conducted as per the time table.
- First Class test (odd semester) for SYBHMCT and Final Year BHMCT was held on 11<sup>th</sup> and 12<sup>th</sup> October 2022 .
- Final results for SPPU examinations held in August 2022 were declared and Hard copy of marksheets was receive on 17<sup>th</sup> October 2022.
- The first Internal Monitoring was carried out on 17<sup>th</sup> October 2022 to understand the status number of theory and practical classes held since the commencement of the Odd semester
- Letters were send to parents of students having less attendance.(less than 75%)
- The academic session for the year 2022-2023 for the odd semester is in progress.
- A first year parents' induction program was organised on 16<sup>th</sup> November 2022. This was to introduce them the hospitality industry and the B. HMCT course. The various rules and regulations, opportunities and expectations from parents were the highlight of the session.
- To sensitized the students towards differently abled kids, under the CSR activity the students conducted a workshop and spent half a day with the Bal Kalyan Sanstha. 130 students of SYBHMCT was split into 4 batches who taught the Bal Kalyan kids icing on cookies and muffins and spending time interacting with them.
- The Annual Inter-class Competition – the 12<sup>th</sup> Hospi-Tech was conducted from 18<sup>th</sup> and 19<sup>th</sup> November in the institute premise. This event saw various competitions for the in-house students; to name a few, they were like blind test, bread braiding, designing of invitations, tent-it-up, etc. competitions of such kind always helps identifying the creative side of an individual.
- A session on mental health and importance to attain wellness was conducted for the students. Ms. Surabhi Bhatt, a trained counsellor spoke to the students of self-well-being and mental health.
- As a part of the curriculum and to own the innovative and entrepreneurship skills, the SYBHMCT students hosted two hi – tea parties
  - SYBHMCT Class I students – theme chosen was Harry Potter wherein the second floor restaurant was converted into a harry potter theme and food products range from Cornish pastry, Chequered Cookies, etc. The evening was attended by Principals of leading HMCT

President of Poona Hoteliers Association and Industry stalwarts.



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- o SYBHMCT Class II students organised Turkish Hi Tea Party wherein the event saw a footfall from various backgrounds like food bloggers, event management company heads, Senior Director HR from leading IT company, Owner of Dessert Studio, etc.

These events helped the students to showcase a various skills and they were responsible for right from planning to execution under the guidance of senior faculty. Events like these also prepares them for the Annual Food Fests / Annual Theme Dinner of the institute.

- The academic session for the First year 2022-2023 of the odd semester is in progress.
- The term ended for the Second Year BHCT and Final BHMCT on 15<sup>th</sup> December 2022.
- The Prelim practical exams were conducted from 7<sup>th</sup> December to 14<sup>th</sup> December 2022.
- A winter break for the SYBHMCT and Final year students was announced from 23/12/22 to 1/01/23. The students will be reporting to college on 2/01/23.
- The academic session for the First year 2022-2023 of the odd semester concluded on 25<sup>th</sup> January 2023.

#### Examinations:

- The SPPU External Final Practical exam was held from 17<sup>th</sup> December to 23<sup>rd</sup> December 2022.
- Savitribai Phule Pune University External theory exams (ODD Semester) Commenced from 10<sup>th</sup> January 2023
- The Internal marks were filled in by the Internal Faculty for their respective subjects taught in the ODD semester A.Y. 2022-2023.
- The Prelim practical exams were conducted from 27<sup>th</sup> January 2023 onwards for the First year BHMCT.
- The SPPU External Final Practical exam was held from 30<sup>th</sup> January 2023- 1<sup>st</sup> February 2023.

#### SSPU-CAP Centre

MSIHMCT- Degree was appointed as a CAP centre for the BHMCT programme by Savitribai Phule Pune University. The assessment is in process.

#### Training and Placement

- 1) The academic year began with the Oberoi Group coming in for Campus Placement on 21<sup>st</sup> September 2022. Our Institute was a Host for the same, wherein three other HMCT colleges participated along with their final year students.
- 2) 5 students form MSIHMCT (Degree) were placed in Oberoi group under the OCER programme

#### Details as below

Name of the student	Department
1. Tanmay Chikodkar	Food Production
2. Vedant Phadtare	Front Office
3. Joel Gaikwad	Housekeeping
4. Ritika Bartake	Housekeeping
5. Kasturi Choudhary	Housekeeping

- 3) The Industrial for Academic year 2022-2023(5<sup>th</sup> Semester) resumed on staggered dates with different properties, this was due to the management policies and schedules of each property.

#### Details of Training

Sr.No	Organisation/ Property	No of Students training
1.	Conrad, Pune	10
2.	Hyatt Ista, Pune	10
3.	JW Marriott, Pune	13
4.	Novotel, Pune	09



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5.	Ritz Carlton, Pune	20
6.	Taj Blue Diamond, Pune	03
7.	Westin, Pune	12
8.	The Oberoi, Mumbai	06
9.	Trident Bandra Kurla Complex, Mumbai	05
10.	ITC Maratha, Mumbai	06
11.	The Umaid Palace, Ahmedabad	03
12.	Conrad, Bangalore	04
13.	Marriott Whitefield, Bangalore	05
14.	Ritz Carlton, Bangalore	07
15.	Sheraton Grand, Pune	04
16.	Claridges, Delhi	01
17.	Taj Vivanta, Srinagar	01
18.	Taj Vivanta, Goa	01
19.	Cidade, Goa	02
20.	Courtyard, Mahabaleshwar	02
21.	Pride Hotel, Pune	02
22.	France	09
TOTAL		135

- 4) MHMCT -Summer Internship for the second year students commenced from 1<sup>st</sup> September in various organisations

Details of SIP

Sr. No	Organisation	No. of Students
1	DTSS	03
2	Citrus- Kolhapur	02

Industrial Visits/ Field Visits/ Guest Lectures/ Seminars/ Workshops/ Symposium

- 1) Events
- 2) Second year batch visited **Mega Meals- The wonder Kitchen located in Magarpatta-Pune**, they are currently producing Five Thousand Meals per day in three shifts. Mega Meals is dedicated to taking meal management services to new heights. It has its own over 20000 Sq Ft State of Art Facility in the vicinity of Magarpatta City on 1<sup>st</sup> October 2022.  
The outcome of this visit helped students to understand bulk cooking, Hygiene and Sanitation norms and Procedures, Cyclic menu planning, Staff Interaction etc.
- 3) 5 Final year Students along with one Faculty participated in the World Tourism Day Symposium organised by Symbiosis School of Culinary Arts- Lavale.
- 4) 6 Finals Students Helped operate the MTDC stall at O hotel- Pune on the occasion of world Tourism Day.
- 5) A guest lecture was organised for Second Year and Final Year food Production BHMCT students on "Starting and Nurturing a Sourdough Culture", by Chef Deodutta Phadke, owner and head baker of Bake House Bistro on 27 September 2022.  
The outcome of this lecture made the students take initiative to start there own culture for creating sour breads.
- **Vachak Prerna Din** was Celebrated on 15<sup>th</sup> October 2022 on the occasion of Birth Anniversary of Dr. A.P.J. Abdul Kalam. On this occasion Ms. Anjali Desai who is a volunteer with a Foundation named Read-A-Story, was invited to introduce the students with the concept of their Organisation.  
This is an organisation which is associated with children in the tribal belts of Maharashtra, and are involved in educating and reaching out to these children by giving them a platform of communicating in English.



  
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Read A story gives all the material to the volunteers and these children so no cost involved from any participants.

Poster presentation was done in the Library by the students on various topics.

- **Rashtriya Ekata Divas** ( National Unity Day ) was celebrated on 31 October. It was introduced by the Government of India in 2014. The day is celebrated to mark the birth anniversary of Sardar Vallabhbhai Patel who had a major role in the political integration of India.

World Tourism Day-“ Rethinking Tourism” was organised in the Institute on 27<sup>th</sup> September.

**Programme Activities conducted:**

- Seminar
- Exhibition

The theme of the seminar was Rethinking tourism and the Speakers for the same were Ms. Renu Soman- Managing Partner Earth Heal Technologies, who spoke on “Changing Dynamics of travellers in today’s era” and Ms. Deepti Samant -Founder Always on the Go who spoke on Rise in Tourism Destinations (India)- Feasibility and Consumer Approach.

Post the Seminar the Exhibition was inaugurated, which included presentation/ Models/ Posters prepared by the second year and Final Year BHMCT Students. Event was attended by government officials, industry, and parents.

The Outcome of this exhibition – Students could understand the correlation between tourism and hospitality industry, the new forms of employment and niche destinations which could be promoted as upcoming tourist distinctions.

This event created an awareness among students regarding social responsibility and community involvement at tourist divination

- **“Awareness on Cyber Crime”** – Guest lecture to create awareness amongst student regarding cyber crime was conducted on 15/10/22. Mr. Yogesh Thange of ShellStrong, who is an expertise with Data Security and Incident Responses. He Guided the students, related to cyber security and the precautions to be taken in today’s world where **e-commerce and Social media is on rise**.
- **“Visit to Jadhavgarh Fort”** a Field visit was organised to the Jadhavgarh fort located in Saswad, 40 Kms from Pune, for the final year students. This visit was to understand the operations of fort Hotel, which also falls under the heritage category. Property is managed by Kamat Group of Hotels. Mr. Biswajit Biswa, the General Manager of Jadhavgarh Fort addressed the students on the operation systems, challenges faced and strategies adopted by the management to enhance revenue generation. Being a Fort Property the management also explained the staff routine regarding maintenance and upkeep of the property.
- **“Rational Oven- demonstration”** for Final year specialization batch (Food production) a demonstration by Rational Oven was organised on 19/10/22 in the R&D kitchen of the Institute. Chef Devendra Kelkar from Rational demonstrated the operations of the Oven and explained and showed the various types of menu items which can be cooked in the Oven. RATIONAL is the global leader in the hot food preparation segment for professional kitchens. A pioneer in the combi-steamer manufacturing space, RATIONAL sees itself as a technology solution provider and believes strongly in the power of smart innovations. The India journey began in 2010 with a 5-member liaison setup and by 2013 -RATIONAL India subsidiary came into place. In February 2020, the India office was shifted to a new location in Gurugram itself. The current corporate office in India is situated across an area of 10,000 sq. ft. and has a demo café as well as two state-of-the-art test kitchens where prospective clients and partners can see RATIONAL combi-steamer live in action. A conglomeration of 25 such test kitchens and 21 chefs stationed across different cities in India support the live food trials and also expand their reach.





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- A guest lecture on Concepts of **Yield Management** in the Entertainment Industry was Organised for the Final Year BHMCT Students, **Mr. Malay Ingale- Cinema Head of PVR** addressed the students, on how this industry applies strategies towards maximization of revenues when the OTT platforms are in a Big way , also extending to the Core of Concepts of Yield Management.
- To introduce the students regarding facility management, **Mr. Dnyaneshwar Randive** was invited who is also the owner of a **Facility Management Company**. He spoke on the prerequisites required to start a facility management company, which is a major business domain under the hospitality sector. This session was organised for the Final Year batch as they are on the threshold of entering the hospitality world as professionals.
- The Entrepreneurship Development cell jointly with the help of **De-Asra** foundation organised a guest lecture to introduce the various financial management schemes for start-ups. **Mr. Anand Godse**, the team head of the foundation addresses students on steps and financial aids for a start-up.
- As a part of curriculum designing of Standard Operating Procedures is an eminent aspect of every department in hotels. To have a detailed understanding of, on how SOPs are designed, **Ms. Anuradha Khot**, a leading hospitality consultant was invited who took a workshop for Final Year students for the same.
- A workshop on Molecular Mixology was held for the Final Year specialised F & B batch. **Mr. Shreyas Gugale**, a leading **mixologist** conducted this workshop in his studio, which helped the students understand the new techniques and trends in the world of mixology.
- To bridge a gap between theoretical understanding and practical approach of banquet sales in hotels, **Ms. Maithili Ogale** was invited as a guest speaker to address the Second Year students for the same.
- **Mr. Kanchan Chitnis, Ex-Director Human Resources, The Oberoi Group of Hotels**, was invited to the institute to interact with the students regarding soft skills management and expectations from the hotel industry as an employee / intern. He also gave a few tips on how to give a successful interview. The session ended with a Q&A round wherein it also proved to be an interactive session where students also gain in a fruitful information and motivation to be a part of this wonderful industry.
- The Final Year Accommodation batch visited **Ekbote Furniture Mall** where **Mr. Narendra Ekbote** addressed the students various styles and designs of furniture used in different sectors. He also mentioned about the maintenance and care to be taken while using and handling furniture.
- The specialised Food Production experienced a dining experience of a **Fine-dine restaurant - Incognito** to explore the culinary skills and presentations. **Chef Abhishek Moodliar** who attended the students personally spoke about innovations in menu engineering – which is the key to the success of the restaurant chain.
- **Ms. Ketki Dalvi**, a lawyer and academician spoke on **Gender Sensitisation** for the BHMCT students.
- A talk session by a Chocolatier and Entrepreneur **Mr. Mandar Bhosale** was organised by the Innovation and Entrepreneurship Cell on 9<sup>th</sup> December, where Mr. Bhosale interacted with the Final yr. and SYBHMCT students his journey from an intern with 5 star properties as an employee and his passion to manufacture and chocolates he also explain how chocolate tasting sessions help consumers to understand the variety and availability of chocolates.
- A display and Demo of **Cibot Speed Oven – Middleby Cellfrost** company was organised for the Final year and Masters Students on 6<sup>th</sup> December 2022, Cellfrost which was earlier into making of Refrigerators has entered the market with Ovens which are technology based operations, the students were introduced to its functioning and the variety of products which it can be used for. **Mr. Sachin Digwai** the territory Manager conducted the demonstration and answered to the queries of the students.



  
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### In-House Training

- Sodexo Training for Culinary (Cooks and Food n Beverage Staff). The Institute has a MOU signed with Sodexo for training their staff. On 15/10/22 a training in two departments i.e. Food Production and F&B service was conducted for Sodexo staff (30nos).

### Internal Revenue Generation (IRG)

- 1) The Entrepreneurship Development cell of Institute bagged the order for its first 12 Kg Cake order from DPU, for celebrating their "World Pharmacist Day" the theme being "Pharmacy united in action for a healthier world". The Flavour for the cake was Pina Colada-coconut cream cake with a bouquet of handmade edible flowers to grace the occasion.
- 2) On the Occasion of Diwali Festival the ED and Innovation Cell of MSIHMCT, designed Hampers for sale. The hampers were given a twist of Diwali delicacies' where in all the products were baked with the flavours of Indian spices and condiments for e.g. Chivda flavoured sticks, Cinnamon shankarpali, Chakali flavoured Cookies etc.  
The hampers were well received by the Corporates and Companies who gifted them to their clients/ guests. This activity build Entrepreneurship skills amongst the students.

### Admission

Facilitation Centre was allotted to Institute. As Per the schedule document verification for BHMCT and MHMCT program has commenced.

The second round of admissions was held from 24<sup>th</sup> October to 27<sup>th</sup> October 2022. The Reporting date was 29<sup>th</sup> October 2022.

### Induction Programme for the First year Batch of Academic Year- 2022-23

The Institute Conducts a Induction for the Newly admitted Students for the First year BHMCT and MHMCT programme. This Induction Programme is conducted as per the specifications given by the AICTE, which is also is mandate to be followed by every Institute. This activity acclimatizes the students to the world of Hospitality education and the professional world. The sessions were meticulously planned, keeping in mind the sectors of the Hospitality world and also to bring up a Holistic approach and attitude in an individual, sessions on Universal Human Values were also conducted.

### Details of the Sessions

1. **Ms. Vrushali Kummar- Asst. Vice President, Loop** addressed our First Year Batch of 2022-2023 on Importance of Soft skills and Communication skills in the Hospitality Industry. As these students have recently entered the world of Hospitality Education, this session helped them to have an insight of one the important Skill sets which they need to enhance for a futuristic Hospitality career.
2. **Mr. Deepak Borade, Ex. Housekeeper – Hyatt, Pune** introduced the students to the Housekeeping department and the Career opportunities in this area. As Housekeeping is one the major operational areas of the Hospitality Industry, this talk gave and insight of the major and important area.
3. **Ms. Rupali Panse -Hospitality Consultant**, Addressed on the nature of Hospitality Industries and Career opportunities, she also emphasized on the attributes one should posses to excel in this industry.
4. **Ms. Amrita Advani – Co-owner and Founder, Cocoa Patisserie and Bakery**, who also is an alumnus of MSIHMCT, spoke on how Hospitality especially the Food Production area requires continuous Innovation and Creativity, which can be honed by students to become futuristic entrepreneurs.
5. **Mr. Rakesh Rohit- Front Office Manager, The Ritz Carlton Pune** introduced to the Front Office Department of the Hotel, his highlight for the session was the work profiles at the front



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office and the Journey of Ritz Carlton in India as a Brand. He was accompanied by **Mr. Graydon Rodricks- Training and Quality Manager of The Ritz Carlton** who addressed on, how internships are and important part of a students life and how it takes a shape in students life regarding his work area.

6. The Student Induction programme ended with a **Fitness and Wellness session** where in students participated in a Zumba Dance activity- conducted by Ms. Aparana- Owner of Zin Aparna.

The outcome of the Students Induction Programme, was to create an awareness in the minds of future Hospitality Professionals regarding team building, sense of responsibility, attitude towards course, focus on building a professional Hospitality career etc.

#### Administration

- 1) The Audit process for financial year 2021-22 was duly completed.
- 2) Affiliation Process for the Academic Year 2023-2024 has been completed and report has been submitted for the same to Savitribai Phule Pune University.
- 3) Roaster Updation is in process.

Admission process for Jammu Kashmir (J&K) students under Pradhan Mantri Special Scholarship Scheme (PMSSS) was completed. Total 4 Candidates were allotted by AICTE for Academic Year 2022-2023.

- Institute IT returns (Income Tax) was filed for the Financial year 2021-2022
- Segmental Bifurcation was submitted to FRA
- Roaster updation process was duly completed by Vidhan Bhavan Reservation cell.
- Correspondence with MSEB was done for reducing Development charges for the Institute. The committee for Inspection is expected in Second week of November from Yerwada- Branch office regarding the same.
- Exam form filling and submission date was announced by SPPU. The process was duly completed.
- Academic Audit letter was received from SPPU, wherein 4 member committee will be visiting the institute for inspection in the first week of January 2023.
- Merit List verification for Academic year 2022-2023 for BHMCT and MHMCT was completed by RO- Pune.

Report prepared by



Dr. Vidya Kadam  
IQAC - Coordinator

Report approved by

Dr. Seema Zagade,  
Principal

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



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Date: 08.06.2023

**END SEM IQAC REPORT FOR THE EVEN SEM 2022-23**

( January 2023 to May 2023)

**Academic:**

- The academic session for the First year 2022-2023 of the even semesters commenced from 20<sup>th</sup> February 2023.
- Time tables for the even semester and term Schedules were prepared and displayed/ uploaded on Official channels.
- Work load sheet was prepared and circulated amongst the staff.
- The academic sessions are in progress as per the schedules.
- The first-class test was conducted on 27<sup>th</sup> and 28<sup>th</sup> March 2023.
- Student assignment and journal submissions are monitored.
- The academic sessions are in progress as per the schedules.
- Student assignment and journal submissions are monitored.
- The term ended for even semester 2023 for BHMCT and MHMCT courses.
- Final SPPU end term practical exams commenced from 22<sup>nd</sup> May 2023 onwards.
- The final SPPU Theory exams are commencing from 15<sup>th</sup> June 2023.

**Achievements:**

**MoUs- signed with two leading Brands**


These MoUs will help the Institute with student training and Placement, Staff Refresher training, Induction programme and Resource persons for demonstrations, seminars etc.

- **Tamara Leisure Experiences Pvt Ltd** is an award-winning hospitality brand based out of Bangalore, India with properties across South India. Tamara is a Company deeply committed to responsible hospitality, sustainable business practices and supporting local culture.
- **Bhaji Pala-Lifestyle Kitchen and Bar** is an award-winning Restaurant with a Flagship outlet in Manchester UK, they have recently opened one in India in Pune. This is also the first Vegan Restaurant of the city.

**Awards Won During the Even Semester:**

The Institute participated in the Annual Intercollegiate Competition organised by AISSMS-CHMCT "Atithya" students did a splendid job by securing good positions and receiving 4 awards.



  
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## Training and Placement

- The Final External Viva-Voce for Industrial Training (Course-502 ) of TYBHMCT was held on 24<sup>th</sup> & 25<sup>th</sup> January 2023.
- Correspondence mails for placement Interviews were send to Hotels, where in Trident BKC and Vistara Airline (Cabin Crews) have proposed to visit for Campus Placements in the month of February.
- Correspondence for Industrial Training of 20 weeks for the Third year batch 2023-2024 is in progress, the first property The Taj Mahal Palace-Mumbai held their interviews at the Property on 30<sup>th</sup> January 2023.
- Parents meet was organised, of the Final year students to create an awareness regarding potential organisations/Companies which are lined up for Campus placements. Also information regarding MHMCT programme was given to parents- this session ended up with a very positive note, wherein a lot of parents showed an interest for their ward to secure admission for the MHMCT programme.
- Oberoi and Taj group have conducted their Industrial training Interviews for the Batch of 2023.
- The TPO Cell is getting other renowned properties on board for the placing students for Industrial training.
- Placement Interviews were conducted for the final year batch.
- Compass Facilities is been approached and soon will be holding their Campus Placements.
- Placement Interviews for final years were conducted by J.W.Mariott- Pune and Trident Mumbai.
- The TPO Cell has successfully placed 95 students out of 120 for Industrial training till date. Rest placement will be duly completed by 15<sup>th</sup> April as few interviews are scheduled.
- Placement Interviews for final years were conducted by IHCL.  
The detail placement sheet is attached herewith
- The TPO Cell has successfully placed 110 students out of 120 for Industrial training till date. Remaining students have appeared for the interviews with various Hotel Properties results are awaited.
- A meeting with Second year students and parents was Organised on 31<sup>st</sup> May 2023, to give the related information, rules, and regulations to be followed by students during the training.

## Events/Industrial Visits/ Field Visits/ Guest Lectures/ Seminars/ Workshops/ Symposium

As the ODD semester term ended there no activities under this head Conducted in the month of January-2023

- **Final year** BHMCT hosted their theme lunch on 15<sup>th</sup> February and the theme was based on the French classical Menu. The event was attended by heads of Renowned hospitality brands.
- **First Year** students went for an Orientation to Hotel Cocoon a 3 star Business hotel, also students had the dining experience where a special continental menu was curated for the students, this heled them understand the plate presentation and aspects of food preparation and service.



  
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- The Food and Beverage Specialization batch of TYBHMCT , Final Year BHMCT and SYBHMCT has gone for **Winery visit to the "Zampa Grover Vineyards"**. The visit was aimed to show the students the working of winery and to understand the wine and food pairing along with true appreciation of wine.
- On 3<sup>rd</sup> **March Blood Donation Camp** was organised in association with Deenanath Mangeshkar Hospital Blood Bank. Students and faculty enthusiastically participated in this CSR activity
- **Students were part of the mega event "Pune Cyclothon"** which was held on 5<sup>th</sup> March 2023. A total of 50 volunteer students were involved for this event.
- On International Women's Day Sodexo organised an orientation visit for the final year students. The aim of the programme was to provide exposure and insight of operations of a Facility Management Company.
- The Annual Sports Day "**Le Glorie**" was Organised on 9<sup>th</sup> and 10<sup>th</sup> of March 2023.
- A visit to "**The Biophilia**"- a garden centre was conducted for the third year BHMCT Accommodation students. The visit to this beautiful garden was aimed with a view to show the various types of plants and equipment's used for gardening and precautions one must maintain for tendering to these plants.
- **Traditional Day** was organised on 18<sup>th</sup> March 2023.
- The second-year students as a part of their Quantity kitchen activity had organised a Chat Bazar on the lines of Sarafa Bazar of Indore. Sarafa is one of the markets in India which remains as a jewellery marketplace at daytime and converts itself into a street food court at night
- **Final year BHMCT hosted their annual theme dinner "Jack-Pot" a casino theme on 24<sup>th</sup> March 2023.**

This was a part of their Annual Entrepreneurial Activity, where the students curated a special Menu for the evening. A total of 120 tickets were sold at rate of Rs 800/- each. The Activity was carried out in the Institute terrace "Alfresco" the terrace was decorated and setup for serving the guests. There were two slots for the evening 7:00- 8:30 pm and 9:00 to 10:30pm, which helped in turnover of covers.

This event was very much appreciated by the guests who also enjoyed the entertainment arranged for them. Activities of such kind help the students to showcase their leadership and team work, also they learn to work from the scratch by creating their own revenue and executing the whole event under the guidance of able faculties.

- On 5<sup>th</sup> April final year students of specialised Food Production visited "**L'Apicio**" restaurant in Balewadi Hi Street. The visit was aimed with a view to show Kitchen operations of an Ala Carte Restaurant.
- A visit was conducted on 6<sup>th</sup> April to **Westend Mall** to understand the Housekeeping and Food and Beverage Service operation, strategies, and policies with respect to facilities.
- A Commercial Laundry Visit to "**True Colors**" was conducted for SYBHMCT students between 5<sup>th</sup> to 7<sup>th</sup> April.
- Under the startup and Innovation Cell of MSIHMCTRS a workshop on introduction to convenience food for business prospect was organised for SYBHMCT.
- On 18<sup>th</sup> of April, the Third-year students hosted an intimate formal sit-down banquet theme lunch "**CASSA AZZURA**"



  
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- ON 28<sup>th</sup> April SYBHMCT under the Entrepreneurship Development cell organised a Annual Theme Dinner “**UTTRAPATH**” which is also known as the Grand Trunk Road.”
- An informative visit to **Katraj Dairy Farms** was organised on 19<sup>th</sup> April to understand the processing of Milk. The aim of the visit was from a hotel maintenance perspective and see the various equipment's, refrigeration process and their conservation systems.
- A demonstration by **Barry Callebaut- a premium chocolate** company was held on 29<sup>th</sup> April. Chef Snowill conducted a very informative session on variety of chocolates, ganache and cake frosting.
- Two faculty attended a one-day workshop on **Fostae-Training**. An important training especially for the food production department which is about HACCAP. The training focused on the Hygiene standards to be maintained in the kitchen and the food standards protocols.
- On 6<sup>th</sup> May a guest lecture under the Innovation and Entrepreneurship cell was organised, the speaker was **Mr. Palekar- Chairman and MD, Palekar foods Pvt.Ltd- Satara**. They are into the bakery business for the past 83 years, Mr. Palekar mentioned that it is the 3<sup>rd</sup> generation who is into the business now. Sir interacted with the students and shared the journey of their business. He also explained about the change in the systems and the latest equipment's they have installed for better outcome.
- A cocktail demonstration was organised for the Second year SYBHMCT students. **Mr.Shreyas Gugale and Mr.Rohit Awate from the Flairology Bar School and Events** demonstrated and imparted knowledge about basics of cocktail making, and guided students about the intricacies of the art form. Students got to see classic to innovative creations and mixing styles.
- The Indian Governments Vision for a healthier and sustainable future has led to them taking several efforts to promote the use of millets in our Daily diet  
MSIHMCTRs- organised a special event showcasing the **Millets-The wonder grain and the super food**, on 15<sup>th</sup> May 2023. The Highlight of the event was the millet competition, students showcased their innovative and creative use of millets in their dishes. The competition was judged by **Celebrity Chef Nilesh Limaye**, who also gave an inspiring speech on the importance of incorporating millets in our daily life.
- **Chef Krushna Bhuyan Sous Chef of Courtyard Marriott**, wowed the FYGMCT students with his egg-citing cookery demo on 22<sup>nd</sup> May 2023.
- Guest Lecture on “**Audits**” in Housekeeping with the help of **Anuradha Khot-Hospitality Consultant** was organised on 20<sup>th</sup> May 2023, This lecture included a deeper understanding of the auditing process, including various tools and techniques which can be used to ensure compliance with industry standards.

#### Administrative

- Hall tickets were issued to the students of SPPU external Practical and Theory exams.
- Tender work for Security and Manpower is completed.
- The SPPU CAP for the First- year answer sheet assessment was held between 10<sup>th</sup> February to 20<sup>th</sup> February 2023.
- Exams completed for FYBMCT & MHMCT



  
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Mahadbt scholarship applications approvals under process, also follow-up for the pending Scholarship (VJNT/OBC/SBC) at Social Welfare Office Pune

- BOG meeting was held on 28<sup>th</sup> March 2023 at DTE-Mumbai
- The CET registration details were put up on official sites and prospect students were informed regarding the registration link and other details.
- MHMCT exam result declared on 20 March 2023
- Applied for Extension of Approval for the Year 2023-2024 (A.I.C.T.E)
- The CET exams were held for BHMCT programme on 20<sup>th</sup> April and MHMCT programme on 30<sup>th</sup> April.
- AICTE- EOA process was completed
- SPPU-Exam forms were processed for the even semester examination 2022-23
- Total 244 scholarship forms were approved from respective scholarship departments (i.e. SC, ST, EBC, OBC, NT etc.)
- Manpower and watch and ward personnel services tender is published.
- AICTE- EOA was generated for next academic year.
- Students Hall tickets for SPPU exams was issued.
- MHMCT paper setting was completed.
- Online application made for Self-Appraisal Report (SAR) SPPU
- Updated PMSSS, J&K students promotional documents to the AICTE

Report prepared by



Dr. Vidya Kadam  
IQAC - Coordinator

Report approved by



Dr. Seema Zagade,  
Principal  
M. S. I. H. M.C.T., Pune

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Date: 05/01/24

**END SEM IQAC REPORT FOR THE ODD SEM 2023-24**

( June 2023 to December 2023)

**Academic:**

- The final SPPU Theory exams commenced from 15<sup>th</sup> June 2023.
- The SPPU CAP commenced from the 20<sup>th</sup> June 2023 and was successfully completed on the 6<sup>th</sup> of July 2023. With the support from the faculty from various institutes the assessment was completed in time and aided the speedy declaration of results for BHMCT and MHMCT programs.
- The academic sessions for SY BHMCT and Final year BHMCT commenced on the 24<sup>th</sup> July 2023.
- The academic session for First year MHMCT commenced from the 28<sup>th</sup> of July 2023.
- The timetables and term schedules were drafted and approved and displayed on the official website and Institute notice boards.
- In the first week of the commencement, faculties introduced the curriculum; the plan for the semester was discussed.
- The S.I.P (Students Induction Program) for the First-year bachelors' students was organised from the 5<sup>th</sup> of August to the 14<sup>th</sup> of August in accordance with the guide lines prescribed by AICTE. Various sessions were organised to induct and orient the students into the institute. These sessions-initiated interaction of the students with professionals from various aspects of the industry as well as equipped them with Human Value System Training programs for mental vitality and yoga sessions for their physical well-being, making it a wholistic interaction.
- The Parents of the First-year students were invited to the institute to interact with the faculties and orient themselves with the Institute. The session was designed to communicate with the parents about the Rules and Regulations of the Institute and University at large. The examination scheme, curricular journey and the required attendance were discussed. The parents were advised on the career options available for their ward at the end of the four years through the various Campus Placements and MOUs that the Institute enjoys. The various mandatory committees and their functioning along with the members was discussed.
- Regular Classes as per the time table were conducted.
- On 2<sup>nd</sup> September 2023 the IQAC committee organised mid semester meetings for various committees like ICC (Internal Complaints Committee), Anti Ragging Committee where the members were invited to the institute to discuss on the activities conducted and the plan for the following months.
- A Book exhibition was organised by the Library Committee on the 2<sup>nd</sup> of September 2023 where various publishers had put up their stall with the reference books and other Industry relevant books for the students and faculty members to update themselves with the latest books in their subjects.



  
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- The academic session for the First year BHMCT and MHMCT 2023-2024 of the odd semester concluded on 10<sup>th</sup> November 2023.
- The Prelim practical exams were conducted from 6<sup>th</sup> November 2023 onwards for the First year BHMCT.
- The SPPU External Final Practical exam was held from 2<sup>nd</sup> November to 25<sup>th</sup> November for BHMCT and MHMCT.
- Course Completion certificate was filled in by the Teaching faculty for Odd Semester.
- Revision classes were conducted post Practical exams.
- The academic session for the First year BHMCT and MHMCT 2023-2024 of the odd semester concluded on 10<sup>th</sup> November 2023.
- The Prelim practical exams were conducted from 6<sup>th</sup> November 2023 onwards for the First year BHMCT.
- The SPPU External Final Practical exam was held from 2<sup>nd</sup> November to 25<sup>th</sup> November for BHMCT and MHMCT.
- Course Completion certificate was filled in by the Teaching faculty for Odd Semester.
- Revision classes were conducted post Practical exams.

#### Examinations:

- First unit test for Bachelor program was conducted on the 11<sup>th</sup> and 12<sup>th</sup> of September 2023
- First unit test for Master's program was conducted from the 25<sup>th</sup> to the 27<sup>th</sup> 2023 of September.
- Internal Backlog Examination for Bachelors program was conducted from the 25<sup>th</sup> to the 27<sup>th</sup> of September 2023.
- On the 5<sup>th</sup> and 6<sup>th</sup> of October, the students of the final and second year participated in various competitions organised by D. Y Patil College Of Hotel Management under "Kaushalya". The students won the award for "reel your Emotions" where they made a Reel on "Guest Interaction in Hotels". The team won second place for "Spark Tank" a competition for 'Innovation in Hospitality Business Ideas' as well as third place in the Fusion Cookery Competition.
- On 7<sup>th</sup> of October, a Food and Wine Appreciation workshop was organised for the Second-year bachelors students. Mr Samadhan from Planetfluid Academy of Bartending guided students to appreciate wines and their flavour profiles, the pairing of food with wine.
- The students of the Final year Accommodation specialization department attended a symposium "Developing Culinary Tourism Circuit in Maharashtra" in Symbiosis School of culinary Arts on 7<sup>th</sup> of October. The speakers threw light on sustainability in Culinary and Gastronomical tourism in the state.
- On 13<sup>th</sup> of October, the Library committee members organised a celebration of "Vachan Prerana Divas" celebrating the birth anniversary of Dr. APJ Abdul Kalam. A book review competition was announced for all students and staff members to encourage the habit of reading amongst all.
- On 13<sup>th</sup> October, Bhartiya Bhasha Utsav was celebrated where students participated with much enthusiasm by reciting passages and Poems from books in various languages
- The Organ Donation Pledge was administered on 13<sup>th</sup> October where students and staff pledged towards donation of organs and educating and encouraging others to do the same.
- 20<sup>th</sup> October was celebrated a Chefs Day. All the Food Production Faculty and kitchen staff were applauded for their dedication in all their endeavours.



*[Signature]*

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- The Second unit test examinations for the Bachelors' students were conducted from 26<sup>th</sup> to 27<sup>th</sup> of October.
- On 30<sup>th</sup> October, the entire college students, teaching and non-teaching staff took the Integrity Pledge and committed themselves to honesty and integrity in every walk of life.
- On the 31<sup>st</sup> of October Term for Second year and Final year Bachelor's students concluded.
- The National Unity Pledge was administered to students and faculty to commemorate Sadar Vallabha Bhai Patel's Birth Anniversary.
- Savitribai Phule Pune University External theory exams (ODD Semester) timetable was displayed. Exams will be commencing from 4<sup>th</sup> December 2023 onwards.
- The Internal marks were filled in by the Internal Faculty for their respective subjects taught in the ODD semester A.Y. 2023-2024.

#### **Memorandum of Understanding ( M. O. U )**

- On 22<sup>nd</sup> of September 2023, an MOU was signed between the Institute and Challang, an organisation that encourages young entrepreneurs by providing guidance and support when they start out.

#### **Training and Placement**

- SYBHMCT students training commences from 1<sup>st</sup> July 2023 for 15 weeks, in various properties all over India. No Objection Certificates were issued to students for commencing the training.
- The Third year BHMCT students commenced with their Industrial Training Program from the first week of July. The students have been placed in various reputed hotel in Mumbai, Pune, Bangaluru as well as other business and resort locations throughout the country.

TOTAL STUDENTS	121
PUNE PROPERTIES	66
MUMBAI PROPERTIES	28
BANGALORE PROPERTIES	12
HYDERABAD PROPERTIES	2
GOA PROPERTIES	3
KODAI	2
COORG	4
TRIVANDRUM	2
NAGPUR	1
FRANCE	1
TOTAL	121



  
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- The Masters Summer Internship also commenced in July where the student has been placed in a Facility Management firm to be trained for 8 weeks where he would be initiating a research project.

DHANANJAY GAIKWAD	DTSS, PUNE WANOWRIE	3rd July- 28th August
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- 34 students have been placed in various sectors of the industry out a total of 68. The remaining students have chosen to either peruse further education or undertaken entrepreneur activities.

Total Students in Final year	68
Placed in the industry	34
Mumbai Properties	12
Pune Properties	22
Further Education MBA	22
Entrepreneurs	04
MHMCT	08

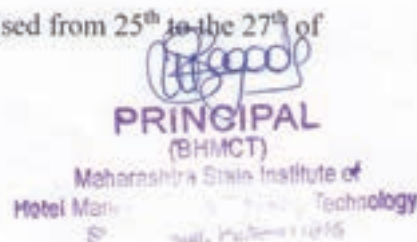
- Regular feedback of students undergoing Industrial Training of 15 weeks was carried out with various Hotel Properties.
- Six of the Final year students have been selected by the prestigious Oberoi Group of Hotels as part of the Annual Placement process. Four of the students have been selected for the OCER program while 2 have been selected for OCLD (Oberoi Centre for Learning and Development).
- Third year BHMCT batch reported back after their Industrial Training of 15 weeks.
- The Internal Viva-Voce for Industrial Training (Course-502) of TYBHMCT was conducted from 27<sup>th</sup> November to 29<sup>th</sup> November 2023.
- Correspondence mails for placement Interviews were send to Hotels and Hospitality Avenues.

#### Exams:

- CAP commenced from 20<sup>th</sup> June 2023.

Savitribai Phule Pune University BHMCT and MHMCT, CAP (Central Assessment Process) was allotted to our Institute.

- First unit test for Bachelor program was conducted on the 11<sup>th</sup> and 12<sup>th</sup> of September 2023
- First unit test for Master's program was conducted from the 25<sup>th</sup> to the 27<sup>th</sup> 2023 of September.
- Internal Backlog Examination for Bachelors program was conducted from the 25<sup>th</sup> to the 27<sup>th</sup> of September 2023.
- The Second unit test examinations for the Bachelors' students were conducted from 26<sup>th</sup> to 27<sup>th</sup> of October.
- The Prelim examination for the Masters students was organised from 25<sup>th</sup> to the 27<sup>th</sup> of October.






- The examination Form submission for the Final SPPU( Savitribai Phule Pune University) concluded on the 28<sup>th</sup> of October.
- All Internal Practical Examinations were scheduled from the 23<sup>rd</sup> to the 31<sup>st</sup> of October for the Final and second year Students.
- Savitribai Phule Pune University External theory exams (ODD Semester) timetable was displayed. Exams will be commencing from 4<sup>th</sup> December 2023 onwards.
- The Internal marks were filled in by the Internal Faculty for their respective subjects taught in the ODD semester A.Y. 2023-2024.
- Savitribai Phule Pune University External theory exams (ODD Semester) timetable was displayed. Exams will be commencing from 4<sup>th</sup> December 2023 onwards.
- The Internal marks were filled in by the Internal Faculty for their respective subjects taught in the ODD semester A.Y. 2023-2024.

#### Events/Industrial Visits/ Field Visits/ Guest Lectures/ Seminars/ Workshops/

- **No activity was conducted in the month of June, due to semester end. The new term for ODD semester A.Y. 2023-2024 commences from 24<sup>th</sup> July 2023.**
- A 20 days Bakery and cookery training for 13 cooks of BRO (Border Road Organisation) was undertaken at the institute from the 5<sup>th</sup> of July to the 31<sup>st</sup> of July where in the production faculties trained the cooks in Indian and Continental cuisines as well as Bakery. On the 31<sup>st</sup> of July, Mr. K. Kathiravan, J. E (Civ) was invited for the felicitation ceremony for the trainees.
- A guest lecture was organized for teaching and non-teaching staff on Money Management, where Mrs. Meera Rupani advised the staff on 11/7/23 on how and what should be done to secure the future. She shared her experiences and that of her clients to emphasize the importance of saving in the right instruments to ensure a better financial future.
- A workshop for Team building and Stress Management was organized for teaching and non- teaching staff under the Faculty Development Program on 13/7/23 and 14/7/23, Mr Tejanshu Rane. Day 1 of the training involved team building exercises and self-awareness sessions while day 2 was dominated by the ways in which day to day stress can be managed. The staff participated with enthusiasm and
- On 17/7/23, Ms Ritika from the Naturopathy Institute in Pune. She is a trained and certified nutritionist. The event was organised under the Millet week Celebration. She guided the staff on the various millets and their importance in maintaining a healthy balance of nutrients and fighting certain lifestyle diseases. She also highlighted the correct way of cooking and incorporating them into our meals to maximize their positive effects.
- A Workshop on Writing Research Papers was organised for the Teaching staff, where Dr. Avinash Pawar, Associate Professor, Dr. D Y Patil Institute of Management Studies, Akurdi where the staff was guided on how to write ethically and publish systematically in reputed journals.
- **MSIHMCTRS** had a pleasure of hosting a group of 13 cooks from the Border Road Organisations School and Centre Cooks for a 20 day Training program. They were trained for a variety of Indian and International cuisines, along with valuable insights into bakery techniques.  
The training not only introduced them to new cooking concepts and methods but also focused on important aspects like food hygiene and presentation.
- On the 7<sup>th</sup> of August, a workshop was organised in the studio of **Flairology**, a Bartending Academy for the Final year Food and Beverage Service Specialization students. The



  
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session created an awareness about the trends in Bartending, the career options available for the students as well as gave them an opportunity to try their skills at mixology.

- On 9<sup>th</sup> August the SYBHMCT and Final year BHMCT students organised a Tree Plantation Drive at Hanuman Tekdi as part of the AICTE initiative program "One Student One Tree."
- Oath Taking on Amrit Festival of Independence and My Earth, "Meri Mati Mera Desh", Salute to the Soil, salute to the Heroes, under this campaign, teachers, non-teaching staff and students took an Oath.
- A visit to Malaka Spice was organised for the Second Year Bachelors students on the 18<sup>th</sup> and 21<sup>st</sup> of August, to acquaint them with the operations of the Bar. The restaurant has entered an MOU with the Institute for such academic exchanges where students can learn through the experience of the management and observation of the processes. The students were shown the structural aspects of the Bar, the Brands being served and the basic bartending processes involved. They were hosted for a Hi tea by the restaurant.
- On the 19<sup>th</sup> of August, the students of the Second and Final year's Bachelor program, extended a warm welcome to their juniors by organising a Fresher's Party. The theme of "Formal Funk" brought out the creativity amongst the Fresher's. A host of games and entertainment programs were organised for the event which saw the juniors and seniors bond over a hearty lunch cooked and served by the seniors for the juniors.
- On the 24<sup>th</sup> of August, Mr. Rahul Raut, the owner of "Fuchsia Flowers," a renowned florist addressed the Second-year students about his journey as an entrepreneur, under the Start-up and Innovation Cell. He shared his inspiring story of the years of hard work and perseverance from his early days to being the preferred florist for the big hotel brands as well as world renowned business houses of India. The students were enthralled with his simplistic yet dynamic personality and his expertise in Management without any formal education in the said field.
- On 5<sup>th</sup> September 2023, the students celebrated Teachers Day with much enthusiasm. They had organised some entertainment and games for the faculties and the final years took over the teaching responsibilities. The students worked together and made the day memorable.
- From 10<sup>th</sup> to the 16<sup>th</sup> September 2023, House Keepers Week was celebrated where on the 12<sup>th</sup> September 2023 the efforts and dedication of the Housekeeping staff and the attendants was appreciated with a felicitation at the hands of the senior faculty members.
- The students of the Second year enthusiastically participated in an E. D activity where they made more than 2500 Chocolate Modaks under the Modakutsav and sold them to various corporates and clients across town.
- The students of the final year and Second year bachelors program participated in the Millet competition organise as a part of the Pune Festival celebrations on 25<sup>th</sup> September 2023, where the institute won the First, Second and the consolation prize amongst four Hotel Management colleges that had participated.
- The students of the Second year along with the Entrepreneur Development Cell baked and decorated a 10 Kg cake for 3M, A Pharmaceutical Company. The Cake was a tribute to the D. Y. Patil Hospital Pune, its doctors and staff to commemorate Pharmaceutical Day.
- On the occasion of World Tourism day, the students of the institute along with faculty members and other staff members, undertook a Cleaning drive at Jejuri in the temple complex keeping in tune with the theme of 'Sustainability'.
- On the 5<sup>th</sup> and 6<sup>th</sup> of October, the students of the final and second year participated in various competitions organised by D. Y Patil College Of Hotel Management under "Kausalya". The students won the award for "reel your Emotions" where they made a



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Reel on "Guest Interaction in Hotels". The team won second place for "Spark Tank" a competition for 'Innovation in Hospitality Business Ideas' as well as third place in the Fusion Cookery Competition.

- On 10<sup>th</sup> of October, the students of the Food and Beverage Specialization department attended a Mentor session "ELEVATE" organised by N. R. A. I (National Restaurant Association of India) for budding entrepreneurs and home business models. The sessions consisted of Financial, Marketing and Human Resource management strategies. Mr Shreejith, CEO Malaka Spice talked about the financial aspects that would help to determine the health of the business and advised on the various ways to manage operational costs and capital investments. Ms. Manasi Pardesi guided the participants on the various marketing tools that can be used to enhance the visibility and the reach of the brands. The Human resource management aspect was addressed by Ms. Sailee Jahagirdar where she emphasized on the development of an open and inclusive culture for businesses to be able to develop and retain the staff and achieve a healthy customer base.
- The Food Production Specialization students experienced a Middle Eastern and Lebanese cuisine and its nuances while on visit to Souk on 12<sup>th</sup> of October. Mr Kunal Jagwani, introduced the students to the various traditional ingredients used in the cuisine. For the students to be able to appreciate the flavours and the preparations, a Buffet meal was also organised for them. The students experienced the Middle Eastern delicacies as well as the warm hospitality of Souk.
- On 13<sup>th</sup> of October, the Library committee members organised a celebration of "Vachan Prerana Divas" celebrating the birth anniversary of Dr. APJ Abdul Kalam. A book review competition was announced for all students and staff members to encourage the habit of reading amongst all.
- On 13<sup>th</sup> October, Bhartiya Bhasha Utsav was celebrated where students participated with much enthusiasm by reciting passages and Poems from books in various languages
- The Organ Donation Pledge was administered on 13<sup>th</sup> October where students and staff pledged towards donation of organs and educating and encouraging others to do the same.
- 20<sup>th</sup> October was celebrated a Chefs Day. All the Food Production Faculty and kitchen staff were applauded for their dedication in all their endeavours.
- On 30<sup>th</sup> October, the entire college students, teaching and non-teaching staff took the Integrity Pledge and committed themselves to honesty and integrity in every walk of life.
- On the 31<sup>st</sup> of October Term for Second year and Final year Bachelor's students concluded.
- The National Unity Pledge was administered to students and faculty to commemorate Sadar Vallabha Bhai Patel's Birth Anniversary
- As the ODD semester term ended there no activities under this head Conducted in the month of November 2023

#### Administrative.

- Tender process for Manpower and Watch and ward is completed.
- Institute Financial Audit is complete by M/S Page and Co for financial year 2022-2023.
- SPPU- CAP work is in progress.
- Admissions for A.Y. 2023-24 have resumed, the first stage of student registration is in progress.
- BHMCT & MHMCT CAP answersheets submitted to SPPU on 5 July 2023 results were declared on 7<sup>th</sup> July 2023 for BHMCT programme and 14 July 2023 for MHMCT programme.



  
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- Work order was issued to National Security Services for outsourcing of manpower and security services from 1<sup>st</sup> August 2023.
- Institute Stock taking procedure is duly completed.
- Affiliation letter for A.Y. 2023-2024 was received from S.P.P.U
- Admission process for A.Y. 2023-24 has commenced, the first round is completed for BHMCT programme. (24/07/2023 to 26/07/2023)
- Admission process completed for MHMCT and total of 16 admissions took placed.
- Quotation invite letters are sent to various Audit firms for new auditor process from financial year 2023 to 2026, as the previous audit firm tenure is over.
- BHMCT & MHMCT Admission process completed.
- Institute level round conducted on 17 August 2023, total 12 students admitted in the Institute level round (Against CAP)
- Auditor quotation process is completed.
- BHMCT examination and CAP accounts process completed.
- On 2<sup>nd</sup> September 2023 the IQAC committee organised mid semester meetings for various committees like ICC(Internal Complaints Committee), Anti Ragging Committee where the members were invited to the institute to discuss on the activities conducted and the plan for the following months.
- A Book exhibition was organised by the Library Committee on the 2<sup>nd</sup> of September 2023 where various publishers had put up their stall with the reference books and other Industry relevant books for the students and faculty members to update themselves with the latest books in their subjects.
- The Academic year 2024-2025 affiliation and continuation process for BHMCT & MHMCT programmes was completed and online report submitted to the Savitribai Phule Pune University.
- Eligibility process for the Academic year 2023-2024 for FYBHMCT and FYMHMCT is been completed and hard copies submitted of reports to Savitribai Pule Pune University.
- Institute property tax for the year 2023-24 is been paid to Pune Municipal Corporation.
- Hearing regarding Income tax notice for F.Y. 2019-20 and 2022-23 was attended on 4<sup>th</sup> September 2023 and the process is been completed.
- Audit report submission process to Charity commissioner office is under process. Application is been made for issuing of ID and Password with Charity Commissioner office.
- Under the College Connect initiative, the admission committee visited 2<sup>nd</sup> November 2023 in Talegaon Maval. They addressed the 12<sup>th</sup> standard students regarding BHMCT programme, the admission process, CET, and the Careers in the Hospitality sector. They will be visiting more junior colleges in the month of December.
- Hall tickets were issued to the students of SPPU external Practical and Theory exams.
- Institute is been allotted as a CAP (Central Assessment Process) centre for BHMCT under SPPU for ODD semester 2023-24
- Fee fixation proposal submitted to Fees Regulating Authority Mumbai for the Academic Year 2024-2025.
- Audit Report for the financial year 2022-2023 submitted to the Charity Commissioner Office Pune on 30/11/2023.
- Student's pro-rata fees submitted to the SPPU for the academic year 2023-2024.
- Under the College Connect initiative, the admission committee visited 14<sup>th</sup> December 2023 at Jejuri and 18<sup>th</sup> December 2023 at Satara. They addressed the 12<sup>th</sup> standard students regarding BHMCT programme, the admission process, CET, and the Careers in the Hospitality sector. They will be visiting more junior colleges in next month.
- SPPU external theory exam completed between 4<sup>th</sup> December 2023 to 14 December 2023 for BHMCT and MHMCT programme.



*(Signature)*  
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- Institute is been allotted as a CAP (Central Assessment Process) centre for BHMCT under SPPU for ODD semester 2023-24 , the paper assessment work completed between 16 December 2023 to 27 December 2023. All answersheets and marksheets submitted to the SPPU barcode section on 27<sup>th</sup> December 2023.
- Fee fixation proposal submitted to Fees Regulating Authority Mumbai for the Academic Year 2024-2025 and hardcopy submitted to FRA on 28 December 2023.
- Academic year 2023-2024, First year Admitted students report and merit list submitted to ARA on 26/12/2023

Report prepared by



Dr. Vidya Kadam  
IQAC - Coordinator

Report approved by



Dr. Seema Zagade,  
Principal  
M. S. L. H. M.C.T., Pune

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महाराष्ट्र राज्य इंस्टिट्यूट ऑफ हॉटेल मॅनेजमेंट अँड कॅटरिंग टेक्नॉलॉजी अँड रिसर्च सोसायटी पुणे  
महाराष्ट्र राज्य इंस्टिट्यूट ऑफ हॉटेल मॅनेजमेंट अँड कॅटरिंग टेक्नॉलॉजी पुणे

(पदवी व पदव्युत्तर पदवी हॉटेल मॅनेजमेंट अभ्यासक्रम)

४१२ - सी. के. एम. मुंबी रोड, शिवाजीनगर पुणे - ४११०१६

फोन-०२०-२५६७६६४०, ईमेल msihmcttpo@gmail.com वेबसाईट- msihmctrs.in

जा.क्र. म.रा.आय.एच.एम.सी.टी.रि.सो/पदवी/२०२४/ ४७

दि. १५/०१/२०२४

**कार्यालयीन आदेश**

या द्वारे असे आदेश देण्यात येते की, श्री. चिंतामणी रविंद्र सहस्रबुध्दे, सहा. प्राध्यापक हे शैक्षणिक वर्ष 2023-2024 पासून Internal Quality Assurance Cell (IQAC) चे समन्वयक असतील, N.A.A.C. यांनी निर्धारित केल्याप्रमाणे सर्व प्रक्रीया विहित मुदतीत पार पाडणे व त्याचा अहवाल वेळोवेळी निम्नस्वाक्षरीकारांस सादर करणे.

(डॉ. सीमा शिंगडे)

प्राचार्य  
(पदवी)

महाराष्ट्र राज्य इंस्टिट्यूट ऑफ  
हॉटेल मॅनेजमेंट अँड कॅटरिंग टेक्नॉलॉजी  
शिवाजीनगर, पुणे-४११०१६.



प्रत- श्री चिंतामणी सहस्रबुध्दे - (डॉ. विद्या कदम-(IQAC Head), यांचेकडून चार्ज घेणे)



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

MSIHMCT/UG & PG /IQAC/2024/60

Date: 17.01.2024

### OFFICE ORDER

In order to have quality and excellence in the operation of the Institute and as per the NAAC Accreditation, the following members are appointed in IQAC committee for the Year 2024 – 2026. (Internal Quality Assurance Cell)

Sr. No.	Name of Members	Particulars	Designation in IQAC
1.	Dr. Seema Zagade	Principal	Chairperson
2.	Mr. Sachin Rayarikar	Sr. Faculty	Member
3.	Dr. Vidya Kadam	Sr. Faculty	Member
4.	Mr. Darshan Joshi	Sr. Faculty	Member
5.	Mr. Abhay Manolkar	Sr. Faculty	Member
6.	Ms. Sampada Paranjpe	Sr. Faculty	Member
7.	Mr. Rahul Gade	Sr. Admin	Member
8.	Mr. Ashutosh Misal	External Experts (Academic)	Member
9.	Mr. Sharan Shetty	External Experts (Industry)	Member
10.	Mr. Chintamani Sahasrabudhe	Co-ordinator	Member Secretary

Dr. Seema Zagade

Principal  
(BHMCT)

Maharashtra State Institute of  
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Shivajinagar, Pune-411016





# MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, MHIMCT

ATTENDANCE - F Y. MHIMCT (29<sup>th</sup> November 2021 to 28<sup>th</sup> February 2022)

Sr No	Roll No.	Name of the Student	MH-101 Tourism a Global Perspective	MH-102 Marketing for Hospitality and Tourism	MH-103 Customer Relationship Management	MH-104 Organization Development and Leadership	MH-105 Statistics & Quantitative Techniques	MH-106 Food Production Mgt	MH-106 - B F & B Service Mgt.	MH-106 - C Accommodation Op.	MH-107 Prof. Devel. (Internal) Section-I	MH-107 Prof. Devel. (Internal) Section-II	MH-108 Field Work
1.	M2102	Dongre Shravanee								Th Pr			
2.	M2103	Kulkarni Pooja A.											
3.	M2104	Lawar Somesh H.											
4.	M2105	Muzumdar Poonam											
5.	M2106	Patil Yash M.	11%	18%	0%		15%		18%	10%	10%	00%	00%
6.	M2108	Surve Saishwari S.											
7.	M2109	Syed Ali A.	4%	0%	0%		0%				0%	0%	00%
		Faculty Sign.											
		Actual targeted classes	12	14	11	11	14	5	10	15	15	15	
		Actual taken	12	14	11	11	14	5	10	15	15	15	

*S. S. S.*  
(Coordinator)

*Amrinder*  
(Principal)





Date : 23/11/2022

To,  
The Principal,  
MSIHMCT, Pune

Subject: Submission of student induction report for the academic year 22-23.

Respected madam,

We the team of SIP would like to submit the report on 7 days student induction programme for first year BHMCT. The induction programme was organised from 29 October 2022 to 05 November 2022. Different industry experts, our alumni and entrepreneurs were invited for the same. Students have submitted good feedback about all the sessions.

This is for your information.

Thank you

  
23-11-22  
Darshan Joshi

  
Abhay Manolkar



  
Pray

  
28/11/22

म. रा. शास. एच. एम. सी.टी.  
(पदवी व पदव्युत्तर पदवी)  
विद्याजीनगर, पुणे-411 016  
आवक क्रमांक-401  
दिनांक-28.11.2022



#### **Details of learning outcome according to students feedback.**

- After the SIP students feel confident about their career decisions.
- Students became aware about the hard work, dedication required in the hospitality industry to be become successful and need to focus on the wellness to achieve so.
- They came to know about scope of hospitality industry comprising of businesses that provide services and facilities such as accommodation, food and beverage, entertainment, gaming, etc.
- Got to know about various professional opportunities such facility management, airlines, cruise ships etc. opened to them after the completion of the course.
- Students gained knowledge about the kitchen department and its operations. Terms and techniques used in the production department by the chefs and the most important the knowledge and skills one should posses to become a chef.
- Students became aware about how effective communication is important in any workplace. As well as importance of verbal and non-verbal communication skills in the hospitality industry in today's world.
- Came to know about the latest trends in the food and beverage service industry. Career path of the Fand B service department and the required skill sets simply in professionals.
- The deep knowledge and information about managing the logistics and a business successfully as well as the true virtues a hospitality person should have.
- Gained knowledge about the operations of front office department and housekeeping department and technology used in the department and various job opportunities in the department.



## First year Induction programme. Batch I

### Day 01

Date	Time	Class activity	In charge	Student in charge
29/10/2022	10:30 to 11:30	Introduction to students	Mr. Abhay M	Vedant and Arpita
	11:30 to 12:30	Introduction of course /rules and regulation	Mr. Abhay M	/
	12:30 to 1:30	Institute round	Mr. Abhay M	

### Day 02

Date	Time	Class activity	In charge	
31/10/2022	9:30 to 11:30	Hotel video	Mr. Abhay M	
	11:30 to 12:30	Introduction to Staff and various committee	Mr. Abhay M	
	12:30 to 1:30	UHV	Devesh J	

### Day 03

Date	Time	Class activity	In charge	Student in charge
01/11/2022	9:30 to 10:30	Online Guest lecture on 'Introduction to F& B Service and BAR'	Mr. Akshay Wagh	
	10:30 to 11:30	Introduction to food Production Dept.	Mr. Abhay M.	
	11:30 to 12:30	Introduction to BRD I	Ms. Anushree D.	
	12:30 to 1:30	UHV	Mr. Devesh J	

### Day 04

Date	Time	Class activity	In charge	Student in charge
02/11/2022	9:30 to 10:30	Introduction to Communication skills	Ms. Archana D.	
	10:30 to 11:30	Guest lecture on Soft skills.	Ms. Vrushali Kumar	
	11:30 to 12:30	Guest lecture on Introduction to Housekeeping Department.	Mr. Chetan Konde	
	12:30 to 1:30	UHV	Mr. Devesh J	



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**Day 05**

Date	Time	Class activity	In charge	Student in charge
03/11/2022	9:30 to 10:30	Introduction to Food production	Mr. Abhay M	
	10:30 to 11:30	Guest lecture on Housekeeping and Front office opportunities	Ms. Rupali Panse	
	11:30 to 12:30	Guest Lecture on Introduction to Food Production Department and Carrier opportunities	Ms. Amruta Advani	/
	12:30 to 1:30	Introduction to POM	Mr. Nitin kshirsagar	

**Day 6**

Date	Time	Class activity	In charge	Student in charge
04/11/2022	9:30 to 10:30	UHV	Mr. Devesh J	
	10:30 to 11:30	Guest lecture on 'Overview of Hotel Industry'.	Mr. Graydon R.	
	11:30 to 12:30	Guest lecture on 'Introduction to Front Office Department'	Ms. Gunnet Virk	
	12:30 to 1:30	Introduction to F&B Service	Ms. Anahita M.	

**Day 7**

Date	Time	Class activity	In charge	Student in charge
05/11/2022	9:30 to 11:30	Zumba Session	Zin Aparna	
	11:30 to 12:30	Quize	Ms. Pooja P and Ms. Anahita M.	



*M. Mesh*  
*Anahita*

*Rep*

## First year Induction programme. Batch II

### Day 01

Date	Time	Class activity	In charge	Student in charge
29/10/2022	10:30 to 11:30	Introduction to students	Mr. Darshan J	Shubham Naik & Nandini Jog
	11:30 to 12:30	Introduction of course /rules and regulation	Mr. Darshan J	/
	12:30 to 1:30	Institute round	Mr. Darshan J	

### Day 02

Date	Time	Class activity	In charge	Student in charge
31/10/2022	9:30 to 11:30	Introduction to UHV	Mr. Devesh J.	
	11:30 to 12:30	Introduction to Staff and various committee	Mr. Darshan J	
	12:30 to 1:30	Hotel Video	Mr. Darshan J	

### Day 03

Date	Time	Class activity	In charge	Student in charge
01/11/2022	9:30 to 10:30	Online Guest lecture on 'Introduction to F& B Service and BAR'	Mr. Akshay Wagh	
	10:30 to 11:30	Guest lecture on Soft skills.	Ms. Vrushali Kumar	
	11:30 to 12:30	Introduction to BRD	Mr. Darshan J.	
	12:30 to 1:30	UHV	Mr. Devesh J	

### Day 04

Date	Time	Class activity	In charge	Student in charge
02/11/2022	9:30 to 10:30	Introduction to F& B Service	Ms. Anahita M.	
	10:30 to 11:30	Guest lecture on Introduction to Housekeeping Department.	Mr. Chetan Konde	
	11:30 to 12:30	Introduction to Communication skills	Ms. Archana D.	
	12:30 to 1:30	UHV	Mr. Devesh J	



*Small*

*M. K.*

*Rup*

*[Signature]*



**Day 05**

Date	Time	Class activity	In charge	Student in charge
03/11/2022	9:30 to 10:30	Introduction to F&B Service	Ms. Anahita Manna	
	10:30 to 11:30	Introduction to BRD I	Mr. Darshan J.	
	11:30 to 12:30	Guest lecture on Housekeeping and Front office opportunities.	Ms. Rupali Panse	/
	12:30 to 1:30	Guest Lecture on Introduction to Food Production Department and Carrier opportunities	Ms. Amruta Advani	

**Day 6**

Date	Time	Class activity	In charge	Student in charge
04/11/2022	9:30 to 10:30	Introduction to Food Production	Mr. Chetan G	
	10:30 to 11:30	Guest lecture on 'Introduction to Front Office Department'	Ms. Gunnet Virk	
	11:30 to 12:30	Guest lecture on 'Overview of Hotel Industry'.	Mr. Graydon R.	
	12:30 to 1:30	Introduction to BRD	Mr. Darshan J	

**Day 7**

Date	Time	Class activity	In charge	Student in charge
05/11/2022	9:30 to 11:30	Zumba Session	Zin Aparna	
	11.30 to 12.30	Quiz	Ms. Pooja P and Ms. Anahita M.	



*MSBTE*

*Raj*

# Parents Induction Programme - 2022

Date: 16-11-2022

Sr. No.	Roll No.	Student Name	Contact No	Sign
1	202201	Agarwal Daksh	982339921	A. Agarwal
2	202202	Ambi Tanmay Avinash	9145046664	Ambi
3	202203	Andhare Prajyot Devanand		
4	202204	Auti Rajat		
5	202205	Bakre Gandhar Santosh	7219065569	gandhar
6	202206	Bhandare Rewati Atul		
7	202207	Bhosale Shruti Ganesh	9826225301	Shruti
8	202208	Biware Tanaya Mayuresh	7350002588	Tanaya
9	202209	Bobade Rupali	9962322567	V. A. Bobade
10	202210	Borawake Tanishq Upendra		
11	202211	Borde Vivan Vinod	9922846876	V. B. Borde
12	202212	Bramhe Shantanu Sandip	9125477750	Sandip
13	202213	Chavan Swapnil Dharma		
14	202214	Desale Vaishnavi Rakesh		
15	202215	Deshpande Advait Praveen	9673668674	S. P. Deshpande
16	202216	Deshpande Atharva	9604348700	Mrs. Kalyani
17	202217	Dhebe Sahil Dattatray		
18	202218	Dhoot Ayush Mahesh	9960052468	Ayush
19	202219	Gaikwad Sujal Bramhadeo		
20	202220	Gejage Amruta		
21	202221	Ghate Arya Ganesh	9881521100	N. G. Ghate
22	202222	Ghorpade Prathamesh Rakesh		
23	202223	Gokhale Nishad Milind	9890141452	Nishad
24	202224	Gore Bhushan Balu		
25	202225	Hedaoo Nikhil Dinesh		
26	202226	Howale Aniket Raju	9028441846	Aniket
27	202227	Ingavale Abhijeet Ravindra		
28	202228	Jadhav Saksham		
29	202229	Jajjal Tejas Sunil		
30	202230	Jekate Rutuja		
31	202231	Jere Anish	9226901893	Anish
32	202232	Jineet Chopade		
33	202233	Joshi Amol Nitin		
34	202234	Joshi Apurva Vijay	9923406202	A. Joshi
35	202235	Joshi Sarthak Damodar	9689929727	Sarthak
36	202236	Joshi Yash Amol	9922980949	Yash
37	202237	Kalbhor Karan Arjun		
38	202238	Katwate Abhijeet Sudhir	9881568443	Abhijeet
39	202239	Katwate Abhishek	8600865136	Abhishek
40	202240	Kekare Soham Dinanath	8788094087	Soham
41	202241	Kharat Atharva Gajanan		
42	202242	Kondhare Dhruv		
43	202243	Kurawale Harshad		





Sr. No.	Roll No.	Student Name	Contact No	Sign
44	202244	Lande Rushikesh Jotiram		
45	202245	Londhe Harsh		
46	202246	Londhe Nikita Satish		
47	202247	Mahajan Arpan Mahajan		
48	202248	Makasare Shalmali Sudhakar		
49	202249	Malusare Abhishek Sameer		
50	202250	Manolkar Piyush Sudhir		
51	202251	Mohite Pranay Dharmesh		
52	202252	Newaskar Akshada Sunil		
53	202253	Nirwane Shivani Nilesh <i>Nirwane</i>	9767412291	<i>[Signature]</i>
54	202254	Ochani Sid Naresh		
55	202255	Pardhe Raj Deepak		
56	202256	Patel Aditya Umashankar		
57	202257	Pawar Piyush Ramesh		
58	202258	Pawar Yash Dipak		
59	202259	Phule Krishna Sunil		
60	202260	Pol Suraj Shir		
61	202261	Pore Parth Rajendra		
62	202262	Rajmane Harshal Hemantrao	9822837557	<i>[Signature]</i>
63	202263	Rathod Karan		
64	202264	Sahare Mahesh Rajesh		
65	202265	Sahare Pandurang Keshav		
66	202266	Saloni		
67	202267	Samgir Aditya Kailas		
68	202268	Shaikh Aabed Usman		
69	202269	Shaikh Afzal Feroz		
70	202270	Sharma Monika		
71	202271	Shedge Aayush Abhay	9823852241	<i>[Signature]</i>
72	202272	Shelke Sarthak		
73	202273	Shinde Riddhi Deepak	9011684512	<i>[Signature]</i>
74	202274	Shirke Pranav Baburao		
75	202275	Shivsharan Ketki Sharad		
76	202276	Shujjat Ali		
77	202277	Singh Eshaan	9922398799	<i>[Signature]</i>
78	202278	Sope Aniket Jagdish		
79	202279	Suradkar Rushikesh Ganesh		
80	202280	Thokal Manoj Kailas		
81	202281	Tonde Sujal Subhash		
82	202282	Turekar Viraj		
83	202283	Umarand Om Mahesh		
84	202284	Vhawal Sumit Sunil	9890495819	<i>[Signature]</i>
85	202285	Zankar Manshri Maheshkumar	8329424092	<i>[Signature]</i>



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REF: MSIHMCSTRS/BHMCT/2023/132


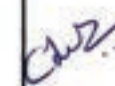



Date: 21.02.2023

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



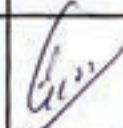




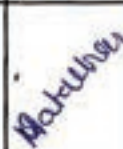
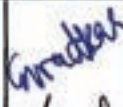


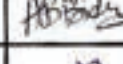


Sr. No.	Name of Faculty	Subject Taught	Workload				Other Duties	Sign
			Th	Pr	Total	Net Total		
1.	Dr. Seema Zagade	Yield Management (MH 401)	03	-	03	06		
		Corporate Sustainability (MH 405)	03	-	03			
2.	Mr. Sachin Rayarikar	Facility Planning (GE406B) batch I & II	03	-	03	17	BHMCT & MHMCT Training &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



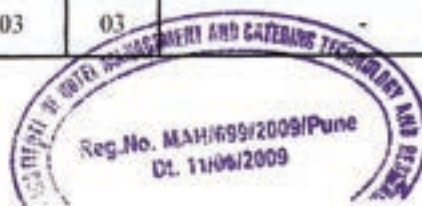


Sr. No.	Name of Faculty	Subject Taught	Workload				Other Duties	Sign
			Th	Pr	Total	Net Total		
5.	Mr. Abhay Manolkar	Food Production – II (C201) (Div – I)	02	16	18	20	BHMCT, Short Course Coordinator, Anti ragging Committee & Anti Ragging Squad, Stores Committee, 5 <sup>th</sup> Floor In-charge, NBA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



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

Principal  
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DATE: 26/11/2020

**COURSE COMPLETION CERTIFICATE**

This is to certify that course/Subject D601 Spl. in Front Office Mgmt.

Code No. D601 has been completed by me in respect of Theory/Practical & other term work

as prescribed in the BHMCT syllabus for the term odd/even in the year 2019-20.



Name : Dr. Seema Zagade

Signature: [Signature]



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This is to certify that course/Subject \_\_\_\_\_

Code No. \_\_\_\_\_ has been completed by me in respect of Theory/Practical & other term work

as prescribed in the BHMCT syllabus for the term odd/even in the year 2019-20.

Name :

Signature:





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DATE: 26/11/2020

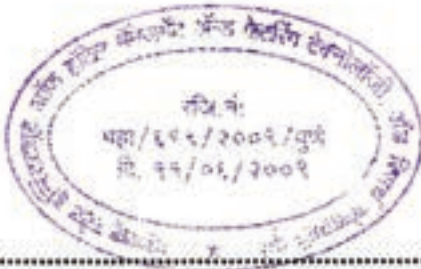
**COURSE COMPLETION CERTIFICATE**

This is to certify that course/Subject BAKERY & CONFECTIONERY

Code No. C301 has been completed by me in respect of Theory/Practical & other term work  
as prescribed in the BHMCT syllabus for the term odd/even in the year 2019-20.

Name : ABHAY. MANOLKAR

Signature: *Abhay*



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DATE: 26/11/2020

**COURSE COMPLETION CERTIFICATE**

This is to certify that course/Subject quantity food production

Code No. C- 401 has been completed by me in respect of Theory/Practical & other term work  
as prescribed in the BHMCT syllabus for the term odd/even in the year 2019-20.

Name : ABHAY MANOLKAR

Signature: *Abhay*







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DATE: 19/11/2020

**COURSE COMPLETION CERTIFICATE**

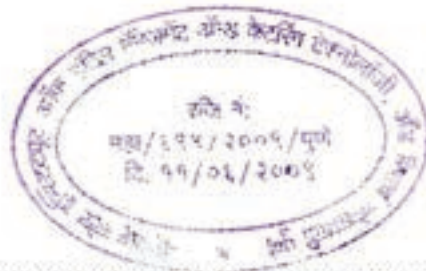
This is to certify that course/Subject CEA - Sp. in Food Production Mgmt  
Code No. CEA-801 has been completed by me in respect of Theory/Practical & other term work  
as prescribed in the BHMCT syllabus for the term odd/even in the year 2019-20.

Name :

Sachin A. Rajurkar

Signature:

*[Signature]*



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DATE: 19/11/2020

**COURSE COMPLETION CERTIFICATE**

This is to certify that course/Subject SE - Entrepreneurship Development  
Code No. SE-409 has been completed by me in respect of Theory/Practical & other term work  
as prescribed in the BHMCT syllabus for the term odd/even in the year 2019-20.

Name :

Sachin A. R. Rajurkar

Signature:

*[Signature]*







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DATE: 24/11/20.

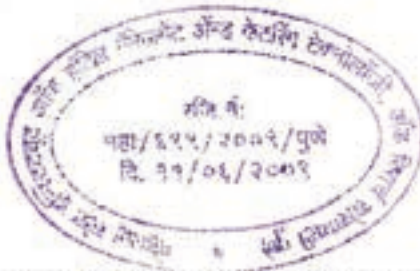
**COURSE COMPLETION CERTIFICATE**

This is to certify that course/Subject C201 Food Production II

Code No. C201 has been completed by me in respect of Theory/Practical & other term work  
as prescribed in the BHMCT syllabus for the term odd/even in the year 2019-20.

Name : Chintamani Sahasrabudhe.

Signature: Chintamani



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DATE: 24/11/20

**COURSE COMPLETION CERTIFICATE**

This is to certify that course/Subject 803 Organisation Behaviour

Code No. 803 has been completed by me in respect of Theory/Practical & other term work  
as prescribed in the BHMCT syllabus for the term odd/even in the year 2019-20.

Name : Chintamani Sahasrabudhe

Signature: Chintamani







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DATE: 24/11/2020

**COURSE COMPLETION CERTIFICATE**

This is to certify that course/Subject Food Cost Control

Code No. AE 404 has been completed by me in respect of Theory/Practical & other term work  
as prescribed in the BHMCT syllabus for the term odd/even in the year 2019-20.



Name :

Dr. Vidya Kadam

Signature:



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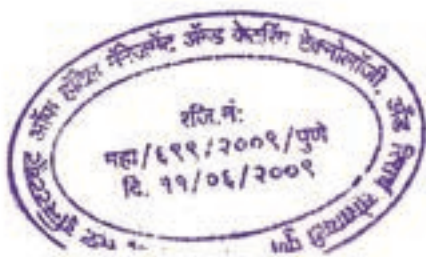
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DATE: 24/11/2020

**COURSE COMPLETION CERTIFICATE**

This is to certify that course/Subject Sp. Front office Mgt.

Code No. 801 D has been completed by me in respect of Theory/Practical & other term work  
as prescribed in the BHMCT syllabus for the term odd/even in the year 2019-20.



Name :

Dr. Vidya Kadam

Signature:





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DATE: 26/11/20

**COURSE COMPLETION CERTIFICATE**

This is to certify that course/Subject F + B service Mngt. III

Code No. CEB 301 has been completed by me in respect of Theory/Practical & other term work  
as prescribed in the BHMCT syllabus for the term odd/even in the year 2019-20.



Name : Sampada Paranjpe

Signature: [Signature]



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DATE: 25/11/20.

**COURSE COMPLETION CERTIFICATE**

This is to certify that course/Subject F + B service Mngt. I.

Code No. CEB 601 has been completed by me in respect of Theory/Practical & other term work  
as prescribed in the BHMCT syllabus for the term odd/even in the year 2019-20.



Name : Sampada Paranjpe

Signature: [Signature]





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DATE: 5<sup>th</sup> April 2020

**COURSE COMPLETION CERTIFICATE**

This is to certify that course/Subject Food and Beverage Service

Code No. C402 has been completed by me in respect of Theory/Practical & other term work  
as prescribed in the BHMCT syllabus for the term odd/even in the year 2019-20.



Name : Vikas Samp

Signature: [Signature]



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DATE: 24-11-2020

**COURSE COMPLETION CERTIFICATE**

This is to certify that course/Subject Event Management

Code No. SE-605 has been completed by me in respect of Theory/Practical & other term work  
as prescribed in the BHMCT syllabus for the term odd/even in the year 2019-20.



Name : Darshan Joshi

Signature: [Signature]





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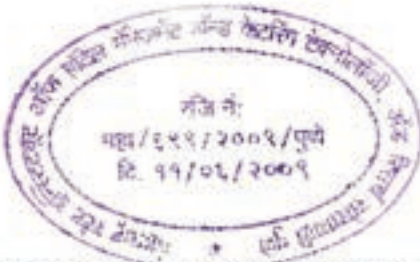
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DATE: 24/11/2020

**COURSE COMPLETION CERTIFICATE**

This is to certify that course/Subject Logistics & Supply Chain Management

Code No. GE3206 has been completed by me in respect of Theory/Practical & other term work as prescribed in the BHMCT syllabus for the term odd/even in the year 2019-20.



Name : Nitin Kshirsagar

Signature:



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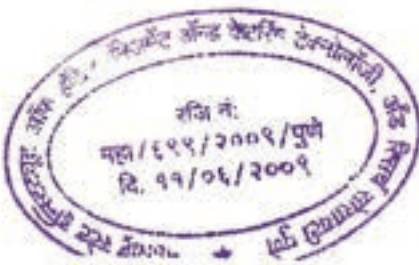
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DATE: 24-11-2020

**COURSE COMPLETION CERTIFICATE**

This is to certify that course/Subject Basic Rooms Div. II

Code No. C-203 has been completed by me in respect of Theory/Practical & other term work as prescribed in the BHMCT syllabus for the term odd/even in the year 2019-20.



Name :

Darshan Joshi

Signature:





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DATE: 26/11/20

**COURSE COMPLETION CERTIFICATE**

This is to certify that course/Subject C601 - Spl: Housekeeping Management  
[2016 pattern]

Code No. C601 has been completed by me in respect of Theory/Practical & other term work

as prescribed in the BHMCT syllabus for the term odd/even in the year 2019-20.



Name : Dr. Seema Zagade

Signature:



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DATE: 26/11/2020

**COURSE COMPLETION CERTIFICATE**

This is to certify that course/Subject C 601 - Spl in House Keeping Mgmt.  
[2016 pattern] ✓  
Code No. C 601 has been completed by me in respect of Theory/Practical & other term work ✓  
as prescribed in the BHMCT syllabus for the term odd/even in the year 2019-20. ✓



Name : Dr. Seema Zagade

Signature:



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



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REF: MSIHMCTRS/BHMCT/2022/ 81

Date: 3.02.2022

**BHMCT TERM SCHEDULE 2021- 2022 [BLENDED]**

The term schedule for VI<sup>th</sup> semester B.H.M.C.T. students is as follows:

Sr. No.	Particulars	Dates
1.	Commencement of Term	7.02.2022
2.	Last date for filling examination forms	As per S. P. Pune Univ. Schedule
	After last date late fee Rs. 150/- per day will be charged)	As per S. P. Pune Univ. Schedule
3.	Ist Assignment Submission- 3 <sup>rd</sup> year BHMCT	23.02.2022 to 25.02.2022
4.	Ist Assignment Mark Sheet Submission- 3 <sup>rd</sup> year	7.03.2022
5.	1 <sup>st</sup> class test - 3 <sup>rd</sup> year	21.03.2022 to 23.03.2022
6.	Class test Mark sheet Submission	4.04.2022
7.	II Assignment Submission- 3 <sup>rd</sup> year BHMCT	29.03.2022 to 31.03.2022
8.	II Assignment Mark sheet Submission - 3 <sup>rd</sup> year	08.04.2022
9.	Internal backlog Test	29.04.2022 to 30.04.2022
10.	III Assignment Submission 3 <sup>rd</sup> year BHMCT	18.04.2022 to 20.04.2022
11.	2 <sup>nd</sup> class test for 3 <sup>rd</sup> year BHMCT	26.04.2022 to 28.04.2022
12.	Prelims Practical Exam	18.04.2022 to 22.04.2022
13.	End of Term	30.04.2022
14.	Submission of Final Internal Mark sheet	7.05.2022
15.	End Term Final Practical Examination	As per S. P. Pune Univ. Schedule
16.	Commencement of Final Theory exam by S. P. P. U.	As per S. P. Pune Univ. Schedule
17.	Commencement of next Term (Tentative)	As per S. P. Pune Univ. Schedule

**Note:**

- 1) The respective subject teachers for BHMCT will handover manuscripts of question paper (online/ offline) for the class tests to **Mr. Darshan Joshi** one week prior the test.
- 2) Evaluated assignments to be discussed with students within 08 days.
- 3) Monthly attendance to be submitted to the course Coordinator (**Dr. S. Zagade**) and entered in the documents available in the office in last week of each month.
- 4) **Monitoring dates for faculty are:**  
1<sup>st</sup> Monitoring – 15.03.2022  
2<sup>nd</sup> Monitoring – 25.04.2022

*Omashion*

Principal  
(UG & PG – HMCT)







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## BHMCT Internal Academic Monitoring Sheet

Academic Monitoring Year :- 2021-22

Term Start:- 2.03.2022

Term End:- 30.06.2022

Semester:- Eighth

Date:- 10-06-2022

Submission Date:- 16/06/2022

Sr. No.	Course Name	Course Code	Name of the faculty	Teaching scheme / wk.		Expected		Actual		Deviation		Corrective Action for deviation & Remarks	Staff Sign
				Th.	Pr.	Th.	Pr.	Th.	Pr.	Th.	Pr.		
1.	Sp. In Food Production Mgmt. - III	CEA 801	Mr. Sachin R.	04	08	38	18	36	18	-2	-	Extra classes not required	8/7/22
2.	Sp. In F & B Service Mgmt. - III	CEB 801	Ms. Sampada P.	04	08	39	18						
3.	Sp. In Front Office Mgmt. - III	CED 801	Dr. Seema Z	04	08	39	18	39	18			Syllabus is covered as per schedule.	
4.	Project Report	CP 802	Dr. Seema Z.	02		20	29	20	29			Syllabus completed	
			Mr. Sachin R.	-	10	1	29	1	29	-	-	Under Control.	5/7
			Ms. Sampada P.	-		2	29	1					
5.	Organization Behavior	AE 803	Mr. Nitin K.	02	03	34	-	33	-	-1	-	Syllabus is completed	W.V.
6.	Managerial Economics	AE 804	Mr. Ravindra J.	02	03	34	-	31	-	-3	-	Syllabus completed	8

Monitoring Staff Darshan Joshi  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.



Amruth  
Principal  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.





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**BHMCT Internal Academic Monitoring Sheet (Class-B)**

Academic Monitoring Year :- 2021-22

Term Start:- 2.03.2022

Term End:- 30.06.2022

Semester:- Third

Date:- 14.06.2022

Submission Date:- 10.6.2022

Sr. No.	Course Name	Course Code	Name of the faculty	Teaching scheme / wk.		Expected		Actual		Deviation		Corrective Action for deviation & Remarks	Staff Sign
				Th.	Pr.	Th.	Pr.	Th.	Pr.	Th.	Pr.		
1.	Quantity Food Production	C401	Mr. Abhay M.	02	16	22	20	22	20	-	-	4 Extra class required.	<i>[Signature]</i>
2.	F & B Service -IV	C402	Ms. Pooja M.	02	08	22	10	22	10	-	-	Syllabus under control	<i>[Signature]</i>
3.	Accommodation Operations-II	C403	Ms. Mugdha S.	02	08	19	9	19	9	-	-	Syllabus under control	<i>[Signature]</i>
4.	Event Mgmt.	C404	Ms. Reva R.	02	-	19	-	19	-	-	-	Syllabus under control	<i>[Signature]</i>
5.	Food Safety Mgmt. Systems	C405	Ms. Pooja P.	02	-	18	-	18	-	-	-	2 Extra class required	<i>[Signature]</i>
6.	Customer Relationship Mgmt.	GE 406 A	Ms. Anushree D.	03	-	26	-	22	-	-4	-	Syllabus under Control	<i>[Signature]</i>
7.	Facility Planning	GE 406 B	Mr. Sachin R.	03	-	32	-	30	-	-2	-	2 Extra class required	<i>[Signature]</i>

*[Signature]*

Monitoring Staff  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.



*[Signature]*

Principal  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.





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**BHMCT Internal Academic Monitoring Sheet (Class-A)**

Academic Monitoring Year :- 2021-22

Term Start:- 2.03.2022

Term End:- 30.06.2022

Semester:- Third

Date:- 10/06/2022

Submission Date:- 16/06/2022

Sr. No.	Course Name	Course Code	Name of the faculty	Teaching scheme / wk.		Expected		Actual		Deviation		Corrective Action for deviation & Remarks	Staff Sign
				Th.	Pr.	Th.	Pr.	Th.	Pr.	Th.	Pr.		
1.	Quantity Food Production	C 401	Ms. Pooja P./ Pinak L.	02	16	16	30	16	32	-	+2	Syllabus under control.	[Signature]
2.	F & B Service -IV	C 402	Mr. Devesh J.	02	08	15	14	27	14	+12	-	Syllabus under control.	[Signature]
3.	Accommodation Operations-II	C 403	Ms. Anushree D.	02	08	15	16	15	16	-	-	Syllabus under control.	[Signature]
4.	Event Mgmt.	C 404	Ms. Reva R.	02	-	16	-	14	-	-2	-	Syllabus under control.	[Signature]
5.	Food Safety Mgmt. Systems	C 405	Ms. Pooja P.	02	-	16	-	13	-	-3	-	3 lectures needed.	[Signature]
6.	Customer Relationship Mgmt.	GE 406 A	Ms. Anushree D.	03	-	22	-	22	-	-	-	Syllabus under control.	[Signature]
7.	Facility Planning	GE 406 B	Mr. Sachin R.	03	-	24	-	24	-	-	-	Syllabus under control.	[Signature]

ANAHITA M

Monitoring Staff  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.



[Signature]

Principal  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.





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**BHMCT Internal Academic Monitoring Sheet (B- Batch)**

Academic Monitoring Year :-

Semester:- Second

Term Start:- 11 April 2022

Date:- 10 JUNE 2022

Term End:- 30 June 2022

Submission Date:- 15/6/22

Sr. No.	Course Name	Course Code	Name of the faculty	Teaching scheme / wk.		Monitoring Details										Staff Sign
						Expected		Actual		Deviation		Corrective Action for deviation & Remarks				
				Th.	Pr.								Th.	Pr.	Th.	
				Th.	Pr.	Th.	Pr.	Th.	Pr.							
1.	Food Production - II	C 201	Ms. Pooja P.	02	8+8	21	15	21	15	-	-	2 classes - required	[Signature]			
2.	F & B Service - II	C 202	Mr. Devesh J.	02	4+4	26	08	24	08	-2	-	Syllabus under control	[Signature]			
3.	Basic Rooms Division -II	C 203	Mr. Darshan J.	02	4+4	26	10	24	10	-2	-	Syllabus under control	[Signature]			
4.	French -II	C 204	Ms. Neeta K.	02	-	16	-	17	-	-	-	Syllabus completed	[Signature]			
5.	Communication Skills -II	C 205	Ms. Anahita M.	02	-	14	-	14	-	-	-	Syllabus under control	[Signature]			
6.	Basic Accounting	GE 206 A	Mr. Ravindra J.	03	-	36	-	36	-	-	-	Syllabus completed	[Signature]			
7.	Logistics & Supply Chain Mgmt.	GE 206 B	Mr. Nitin K.	03	-	41	1	41	-	-	-	Syllabus completed	[Signature]			

*[Signature]*  
ARUN, MANO UGAR

Monitoring Staff  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.



*[Signature]*  
Principal  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.



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**BHMCT Internal Academic Monitoring Sheet (A - Batch)**

Academic Monitoring Year :- 2021-22 Term Start:- 11/04/2022 to Term End:- 30/06/2022  
Semester:- Second Date:- 10/06/2022 Submission Date:- 23/06/2022

Sr. No.	Course Name	Course Code	Name of the faculty	Teaching scheme / wk.		Monitoring Details								Corrective Action for deviation & Remarks	Staff Sign
				Th.	Pr.	Expected		Actual		Deviation					
						Th.	Pr.	Th.	Pr.	Th.	Pr.				
1.	Food Production – II	C201	Mr. Chintamani S.	02	8+8	27	14	27	14	–	–	Syllabus under control	Chintamani S.		
2.	F & B Service – II	C202	Mr. Anup Y.	02	4+4	21	16	23	16	+3	–	Syllabus under control.	Anup Y.		
3.	Basic Rooms Division –II	C203	Ms. Reva R.	02	4+4	21	16	20	16	–1	–	Syllabus under control	Reva R.		
4.	French –II	C204	Ms. Neeta K.	02	-	18	–	17	–	–1	–	Extra lecture allotted. 29/6	Neeta K.		
5.	Communication Skills –II	C205	Ms. Anahita M.	02	-	16	–	15	–	–1	–	extra lecture taken on 14 and 16 for syllabus	Anahita M.		
6.	Basic Accounting	GE 206 A	Mr. Ravindra. J	03	-	23	–	22	–	–1	–	Syllabus is covered	Ravindra J.		
7.	Logistics & Supply Chain Mgmt.	GE 206 B	Mr. Nitin K.	03		23	–	21	–	–2	–	Syllabus is covered	Nitin K.		

*[Signature]*  
Monitoring Staff  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.



*[Signature]*  
Principal  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.





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**BHMCT Internal Academic Monitoring Sheet (A - Batch)**

Academic Monitoring Year :- 2022 Term Start:- 11/04/2022 Term End:- 30/06/2022  
Semester:- Second Date:- 11/04/2022 to 10/05/2022 Submission Date:- 17/05/2022

Sr. No.	Course Name	Course Code	Name of the faculty	Teaching scheme / wk.		Monitoring Details						Corrective Action for deviation & Remarks	Staff Sign
				Th.	Pr.	Expected		Actual		Deviation			
						Th.	Pr.	Th.	Pr.	Th.	Pr.		
1.	Food Production – II	C 201	Mr. Chintamani S.	02	8+8	14	14	12	14	-2	-	Syllabus in control	CR2
2.	F & B Service – II	C 202	Mr. Anup Y.	02	4+4	11	08	11	08	-	-	Syllabus in control	AY
3.	Basic Rooms Division –II	C 203	Ms. Reva R.	02	4+4	12	07	12	07	-	-	Syllabus under control	dy
4.	French –II	C 204	Ms. Neeta K.	02	-	08	-	08	-	-	-	Syllabus 2 Theory classes needed	NE
5.	Communication Skills –II	C 205	Ms. Anashita M.	02	-	07	-	07	-	-	-	Syllabus under control	Anshita
6.	Basic Accounting	GE 206 A	Mr. Ravindra. J	03	-	18	-	18	-	-	-	Syllabus in control	RJ
7.	Logistics & Supply Chain Mgmt.	GE 206 B	Mr. Nitin K.	03	-	18	-	18	-	-	-	Syllabus is under control.	NK

*Dr. Vidya Madam*  
17/05/2022  
Monitoring Staff  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.



*Omudh*  
Principal  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.



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Term Start:- 11 April - 12 May

**Academic Monitoring Year :-**

**Semester:- Second**

Term Start:- 11 April - 12 May

Date:- 13 May 22

Term End:- 30 June 22

Submission Date:- 17 MAY, 2022

Sr. No.	Course Name	Course Code	Name of the faculty	Teaching scheme / wk.		Monitoring Details								Staff Sign
				Th.	Pr.	Expected		Actual		Deviation		Corrective Action for deviation & Remarks		
						Th.	Pr.	Th.	Pr.	Th.	Pr.			
1.	Food Production – II	C 201	Ms. Pooja P.	02	8+8	7	08	7	08	-2		2 Theory class needed	[Signature]	
2.	F & B Service – II	C 202	Mr. Devesh J.	02	4+4	14	04	14	04	-		Syllabus under control	[Signature]	
3.	Basic Rooms Division –II	C 203	Mr. Darshan J.	02	4+4	13	05	12	05	-1		Syllabus under control	[Signature]	
4.	French –II	C 204	Ms. Neeta K.	02	-	8	—	07	—			2 Theory class needed.	[Signature]	
5.	Communication Skills –II	C 205	Ms. Anahita M.	02	-	06	-	06				Syllabus under cover.	[Signature]	
6.	Basic Accounting	GE 206 A	Mr. Ravindra J.	03	-	20	-	-	20	-		Syllabus under control	[Signature]	
7.	Logistics & Supply Chain Mgmt.	GE 206 B	Mr. Nitin K.	03		22	-	22	-			Syllabus is under control	[Signature]	

*Amo. I can*

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ABHAY MANDELKAR

Monitoring Staff  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.

Ammonium:

Principal  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.







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**BHMCT Internal Academic Monitoring Sheet (Class-B)**

Academic Monitoring Year :- 2021-22

Term Start:- 2.03.2022

Term End:- 30.06.2022

Semester:- Third

Date:- 25.04.2022

Submission Date:- 27.04.2022

Sr. No.	Course Name	Course Code	Name of the faculty	Teaching scheme / wk.		Monitoring Details								Corrective Action for deviation & Remarks	Staff Sign
				Th.	Pr.	Expected		Actual		Deviation					
						Th.	Pr.	Th.	Pr.	Th.	Pr.				
1.	Quantity Food Production	C 401	Mr. Abhay M.	02	16	9	8	9	8	-	-	Syllabus under Control	[Signature]		
2.	F & B Service -IV	C 402	Ms. Pooja M.	02	08	3	4	3	4	-	-	Syllabus under control	[Signature]		
3.	Accommodation Operations-II	C 403	Ms. Mugdha S.	02	08	8	3	8	3	-	-	Syllabus under control	[Signature]		
4.	Event Mgmt.	C 404	Ms. Reva R.	02	-	8	-	6	-	-2	-	Syllabus under control	[Signature]		
5.	Food Safety Mgmt. Systems	C 405	Ms. Pooja P.	02	-	7	-	7	-	-	-	Syllabus under control	[Signature]		
6.	Customer Relationship Mgmt.	GE 406 A	Ms. Anushree D.	03	-	10	-	7	-	-3	-	Syllabus under control	[Signature]		
7.	Facility Planning	GE 406 B	Mr. Sachin R.	03	-	12	-	12	-	-	-	Syllabus Under control	[Signature]		



*[Signature]*  
C.R. Sahasrabudhe  
Monitoring Staff  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.

*[Signature]*  
Principal  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.





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**BHMCT Internal Academic Monitoring Sheet**

Academic Monitoring Year :- 2021-22

Term Start:- 2.03.2022

Term End:- 18.06.2022

Semester:- Eighth

Date:- 25.04.2022

Submission Date:- 27.04.2022

Sr. No.	Course Name	Course Code	Name of the faculty	Teaching scheme / wk.		Expected		Actual		Deviation		Corrective Action for deviation & Remarks	Staff Sign
				Th.	Pr.	Th.	Pr.	Th.	Pr.	Th.	Pr.		
1.	Sp. In Food Production Mgmt. - III	CEA 801	Mr. Sachin R.	04	08	14	07	16	07	+2	-	Syllabus under control.	SPR
2.	Sp. In F & B Service Mgmt. - III	CEB 801	Ms. Sampada P.	04	08	18	07	16	07	-2	-	Syllabus under control.	SPR
3.	Sp. In Front Office Mgmt. - III	CED 801	Dr. Seema Z	04	08	18	07	17	07	-1	-	Syllabus under control.	SPR
4.	Project Report	CP 802	Dr. Seema Z.	02		09	14	09	14	-	-	Syllabus under control.	SPR
			Mr. Sachin R.	-	10	09	14	09	14	-	-	Syllabus under control.	SPR
			Ms. Sampada P.	-		09	14	09	14	-	-	Project on track.	SPR
5.	Organization Behavior	AE 803	Mr. Nitin K.	04	03	18	-	13	-	-5	-	Syllabus under control.	SPR
6.	Managerial Economics	AE 804	Mr. Ravindra J.	04	03	18	=	16	-	-2	-	Syllabus under control.	SPR

*Mesher*

Monitoring Staff  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.

*Danishan Jeshi*

Principal  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.







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**BHMCT Internal Academic Monitoring Sheet (Class-A)**

Academic Monitoring Year :- 2021-22

Term Start:- 2.03.2022

Term End:- 30.06.2022

Semester:- Third

Date:- 25.04.2022

Submission Date:- 27.04.2022

Sr. No.	Course Name	Course Code	Name of the faculty	Teaching scheme / wk.		Expected		Actual		Deviation		Corrective Action for deviation & Remarks	Staff Sign
				Th.	Pr.	Th.	Pr.	Th.	Pr.	Th.	Pr.		
1.	Quantity Food Production	C 401	Ms. Pooja P. / Pinak L.	02	16	11	20+20	11	19+20	-	1+0	Syllabus under control.	Right
2.	F & B Service -IV	C 402	Mr. Devesh J.	02	08	11	5+5	11	5+5	-	-	Syllabus under control.	Right
3.	Accommodation Operations-II	C 403	Ms. Anushree D.	02	08	11	5+5	11	5+5	-	-	Syllabus under control.	Right
4.	Event Mgmt.	C 404	Ms. Reva R.	02	-	08	-	08	-	-	-	Syllabus under control.	Right
5.	Food Safety Mgmt. Systems	C 405	Ms. Pooja P.	02	-	09	-	09	-	-	-	Syllabus under control.	Right
6.	Customer Relationship Mgmt.	GE 406 A	Ms. Anushree D.	03	-	12	-	12	-	-	-	Syllabus under control.	Right
7.	Facility Planning	GE 406 B	Mr. Sachin R.	03	-	12	-	12	-	-	-	Syllabus under control.	Right

*S. K. Patil*  
Monitoring Staff  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.



*Amol D.*  
Principal  
(UG & PG - HMCT)  
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**BHMCT Internal Academic Monitoring Sheet**

Academic Monitoring Year :- 2021-22

Term Start:- 07.02.2022

Term End:- 30.04.2022

Semester:- Sixth

Date:- 10/6/22

Submission Date:-

25/4 - 10/6

Sr. No.	Course Name	Course Code	Name of the faculty	Teaching scheme / wk.	Expected				Actual			Deviation		Corrective Action for deviation & Remarks	Staff Sign
					Th.	Pr.	Th.	Pr.	Th.	Pr.	Th.	Th.	Pr.		
1.	Sp. In Food Prod. Mgmt.-I	C5 601A	Ms. Anahita M.	04	08	56	61	31	61	31	+5	-	-	Syllabus complete	
2.	Sp. In F & B Service Mgmt.-I	C5 601B	Ms. Sneha J. <i>Vorajkar</i>	04	08	56	59	31	59	31	+3	-	-	Syllabus complete	
3.	Sp. In Accom. Mgmt.-I	C5 601C	Dr. Vidya K.	04	08	56	63	31	63	32	+7	+1	-	Syllabus completed.	
4.	F & Control	C 602	Dr. Vidya K.	03	-	46	51	-	51	-	+5	-	-	Syllabus complete.	
5.	Human Resource Mgmt.	C 603	Mr. Nitin K.	03	-	46	35	-	35	-	-11	-	-	Syllabus completed.	
6.	Services Marketing	C 604	Ms. Sampada P.	03	-	46	-	-	-	-	-	-	-	Syllabus completed.	
7.	Hotel Maintenance	C 605	Mr. Datta D.	02	-	27	22	-	22	-	-5	-	-	Syllabus completed.	
8.	Food Science	GE 606 A	Ms. Deepika J.	02	-	32	26	-	26	-	-6	-	-	Syllabus completed.	
9.	Nutrition	GE 606 B	Ms. Deepika J.	02	-	32	24	-	24	-	-8	-	-	Syllabus completed.	

*Principals*  
Monitoring Staff  
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M.S.I.H.M.C.T., Pune-16.



*Principal*  
Principal  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.





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## BHMCT Internal Academic Monitoring Sheet

Academic Monitoring Year :- 2021-22

Term Start:- 07.02.2022

Term End:- 30.04.2022

Semester:- Sixth

Date:- 25.04.2022

Submission Date:- 27.03.2022

Sr. No.	Course Name	Course Code	Name of the faculty	Teaching scheme / wk.		Monitoring Details						Staff Sign	
				Th.	Pr.	Expected	Actual		Deviation		Corrective Action for deviation & Remarks		
							Th.	Pr.	Th.	Pr.			Th.
1.	Sp. In Food Prod. Mgmt.-I	CS 601A	Ms. Anahita M.	04	08	33	19	35	19	+3	-	Syllabus in control	
2.	Sp. In F & B Service Mgmt.-I	CS 601B	Ms. Sneha J. / Parag S.P.	04	08	33	19	35	19	+2	-	Syllabus in control	
3.	Sp. In Accommod. Mgmt.-I	CS 601C	Dr. Vidya K.	04	08	33	19	37	20	+4	+1	Syllabus in control	
4.	F & Control	C 602	Dr. Vidya K.	03	-	29	-	33	-	+4	-	- 4 -	
5.	Human Resource Mgmt.	C 603	Mr. Nitin K.	03	-	29	-	24	-	-5	-	Syllabus in control	
6.	Services Marketing	C 604	Ms. Sampada P.	03	-	28	-	27	-	-1	-	Syllabus under control	
7.	Hotel Maintenance	C 605	Mr. Datta D.	02	-	21	-	17	-	-4	-	Syllabus in control	
8.	Food Science	GE 606 A	Ms. Deepika J.	02	-	21	-	20	-	-1	-	Syllabus under control	
9.	Nutrition	GE 606 B	Ms. Deepika J.	02	-	21	-	20	-	-1	-	Syllabus under control	

*[Signature]*

Monitoring Staff  
(UG & PG - HMCT)  
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**BHMCT Internal Academic Monitoring Sheet**

Academic Monitoring Year :- 2021-22

Term Start:- 07.02.2022

Term End:- 30.04.2022

Semester:- Sixth

Date:- 15.03.2022

Submission Date:- 17.03.2022

Sr. No.	Course Name	Course Code	Name of the faculty	Teaching scheme / wk.		Expected		Actual		Deviation		Corrective Action for deviation & Remarks	Staff Sign
				Th.	Pr.	Th.	Pr.	Th.	Pr.	Th.	Pr.		
1.	Sp. In Food Prod. Mgmt.-I	CS 601A	Ms. Anahita M.	04	08	18	09	16	09	-2	00	Syllabus under control	<i>[Signature]</i>
2.	Sp. In F & B Service Mgmt.-I	CS 601B	Ms. Sneha J.	04	08	18	09	16	09	-2	00	Syllabus under control	<i>[Signature]</i>
3.	Sp. In Accommodation Mgmt.-I	CS 601C	Dr. Vidya K.	04	08	18	09	14	09	-4	00	Syllabus under control	<i>[Signature]</i>
4.	F & Control	C 602	Dr. Vidya K.	03	-	16	-	14	-	-4	-	Syllabus under control	<i>[Signature]</i>
5.	Human Resource Mgmt.	C 603	Mr. Nitin K.	03	-	16	-	13	-	-3	-	Syllabus under control	<i>[Signature]</i>
6.	Services Marketing	C 604	Ms. Sampada P.	03	-	16	-	15	-	-1	-	Syllabus under control	<i>[Signature]</i>
7.	Hotel Maintenance	C 605	Mr. Datta D.	02	-	11	-	11	-	00	-	Syllabus under control	<i>[Signature]</i>
8.	Food Science	GE 606 A	Ms. Deepika J.	02	-	11	-	11	-	00	-	Syllabus under control	<i>[Signature]</i>
9.	Nutrition	GE 606 B	Ms. Deepika J.	02	-	11	-	11	-	00	-	Syllabus under control	<i>[Signature]</i>

*[Signature]*  
Monitoring Staff

(UG & PG - HMCT)  
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*[Signature]*  
Principal  
(UG & PG - HMCT)  
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**BHMCT Internal Academic Monitoring Sheet (A-Batch)**

Academic Monitoring Year :-

Semester:- First

Term Start:- 2.12.2021

Date:- 28.02.2022

Term End:- 15.03.2022

Submission Date:- 1.03.2022

Sr. No.	Course Name	Course Code	Name of the faculty	Teaching scheme / wk.		Expected		Actual		Deviation		Corrective Action for deviation & Remarks		Staff Sign
				Th.	Pr.	Th.	Pr.	Th.	Pr.	Th.	Pr.			
1.	Food Production - I	C 101	Mr. Chintamani S.	02	16	20	19	21	19	+1		Syllabus under control		CHD
2.	F & B Service - I	C 102	Ms. Pooja P.	02	08	18	08	17	08	-1		1 extra lecture required		Prashant
3.	Basic Room Division - I	C 103	Ms. Reva R.	02	08	18	10	19	10	+1		Syllabus is complete		CHD
4.	Principles of Management	C 104	Mr. Nitin K.	03	-	28	-	22	-	-6		Syllabus is complete		
5.	French - I	C 105	Ms. Neeta K.	02	-	18	-	17	-	-1		2 extra lectures are required		
6.	Communication Skills - I	C 106	Ms. Anahita M.	02	-	18	-	13	-	-5		Syllabus is under control		Prashant

Mr. Sechin Rayarkar  
Monitoring Staff  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.



Principal  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.



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**BHMCT Internal Academic Monitoring Sheet (B - Batch)**

Academic Monitoring Year :-

Term Start:- 2.12.2021

Term End:- 15.03.2022

Semester:- First

Date:- 28.02.2022

Submission Date:- 1.03.2022

Sr. No.	Course Name	Course Code	Name of the faculty	Teaching scheme / wk.		Expected		Actual		Deviation		Corrective Action for deviation & Remarks	Staff Sign
				Th.	Pr.	Th.	Pr.	Th.	Pr.	Th.	Pr.		
1.	Food Production - I	C 101	Ms. Mrudula P.	02	16	17	23	16	23	-1	-	Syllabus under control in 1st part of semester	<i>[Signature]</i>
2.	F & B Service - I	C 102	Mr. Devesh J.	02	08	25	17	24	17	-1	00	Syllabus under control	<i>[Signature]</i>
3.	Basic Room Division - I	C 103	Mr. Darshan J.	02	08	24	17	27	17	+3	00	Syllabus under control	<i>[Signature]</i>
4.	Principles of Management	C 104	Mr. Nitin K.	03	-	24	-	24	-	00	-	Syllabus Completed	<i>[Signature]</i>
5.	French - I	C 105	Ms. Neeta K.	02	-	20	-	20	-	00	-		<i>[Signature]</i>
6.	Communication Skills - I	C 106	Ms. Anahita M.	02	-	16	-	16	-	00	-	Syllabus is complete. Extra lecture taken	<i>[Signature]</i>

*[Signature]*  
Dr. Vidya Kadam  
Monitoring Staff  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.



*[Signature]*  
Principal  
(UG & PG - HMCT)  
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**BHMCT Internal Academic Monitoring Sheet (B - Batch) Class - II**

Academic Monitoring Year :-

Term Start:- 2.12.2021

Term End:- 15.03.2022

Semester:- First

Date:- 15.01.2022

Submission Date:- 18.01.2022

Sr. No.	Course Name	Course Code	Name of the faculty	Teaching scheme / wk.		Monitoring Details								Corrective Action for deviation & Remarks	Staff Sign
				Th.	Pr.	Expected		Actual		Deviation					
						Th.	Pr.	Th.	Pr.	Th.	Pr.				
1.	Food Production – I	C 101	Ms. Mrudula P.	02	16	08	20	08	20	–	–	–			
2.	F & B Service – I	C 102	Mr. Devesh J.	02	08	08	08	13	08	+05	–	–	Syllabus in control		
3.	Basic Room Division – I	C 103	Mr. Darshan J.	02	08	11	6+	17	06	+06	–	–	Syllabus in control		
4.	Principles of Management	C 104	Mr. Nitin K.	03	–	12	–	14	–	+2	–	–	Syllabus in control		
5.	French - I	C 105	Ms. Neeta K.	02	–	08	–	09	–	+1	–	–	Syllabus in control		
6.	Communication skills AI	C 106	Ms. Anahita M..	02	–	08	–	08	–	–	–	–	Syllabus on track		

*[Signature]*  
Dr. Vidya Kadam  
Monitoring Staff  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.



*[Signature]*  
Principal  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.

\* Online mode of Teaching  
\* E-SIP - 01/12/21 to 18/12/21



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**BHMCT Internal Academic Monitoring Sheet (A- Batch)**

Academic Monitoring Year :-

Term Start:- 2.12.2021

Term End:- 15.03.2022

Semester:- First

Date:- 15.01.2022

Submission Date:- 18.01.2022

Sr. No.	Course Name	Course Code	Name of the faculty	Teaching scheme / wk.	Monitoring Details										Corrective Action for deviation & Remarks	Staff Sign
					Expected No. of Pg.		Actual		Deviation							
					Th. Pr.		Th. Pr.		Th. Pr.		Th. Pr.					
					Th.	Pr.	Th.	Pr.	Th.	Pr.	Th.	Pr.				
1.	Food Production - I	C 101	Mr. Chintamani S.	02	16	08	09	12	09	+4	03	-				
2.	F & B Service - I	C 102	Ms. Pooja P.	02	08	08	08	08	08	-	-	+1	Syllabus is on track			
3.	Basic Room Division - I	C 103	Ms. Reva R.	02	08	11	06	08	07	-	-	-1	Syllabus is in control			
4.	Principles of Management	C 104	Mr. Nitin K.	03	-	12	-	14	-	+2	-	-	Syllabus is in control			
5.	French - I	C 105	Ms. Neeta K.	02	-	08	-	09	-	+1	-	-				
6.	Communication Skills - I	C 106	Ms. Anahita M.	02	-	08	-	08	-	-	-	-	Syllabus in control			

*[Signature]*  
Mr. Sachin Rayarikar  
Monitoring Staff  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.



*[Signature]*  
Principal  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.

online Classes only.  
E-SEP - 1/12/21 to 18/12/21





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**BHMCT Internal Academic Monitoring Sheet (Class-A)**

Academic Monitoring Year :- 2021-22

Term Start:- 01.09.2021

Term End:- 15.12.2021

Semester:- Third

Date:- 16.10.2021

Submission Date:- 18.10.2021

Sr. No.	Course Name	Course Code	Name of the faculty	Teaching scheme / wk.		Monitoring Details								Corrective Action for deviation & Remarks	Staff Sign
						Expected		Actual		Deviation					
				Th.	Pr.	Th.	Pr.	Th.	Pr.	Th.	Pr.	Th.	Pr.		
1.	Bakery & Confectionery	C301	Mr. Sachin R.	02	16	24	10	22	10	-2			Potion under control	[Signature]	
2.	F & B Service - III	C302	Ms. Sampada P.	02	08	20	6	20	07	-			Extra practical taken.	[Signature]	
3.	Accommodation Op.- III	C303	Dr. Vidya K.	02	08	26	7	28	07					[Signature]	
4.	Hotel Law	C304	Mr. Rohan B.	02	--	11	-	8	Left						
5.	Soft Skill Management	C305	Ms. Alka B.	02	--	12		10					Need extra lectures as syllabus vast	[Signature]	
6.	Hospitality Sales - A	DSE306	Mr. Devesh J.	03	--	16		16					Syllabus in control	[Signature]	
7.	Computer Fundamental - B	DSE306	Mr. Darshan J.	03	--	17		17					Syllabus under control	[Signature]	



*[Signature]*

Monitoring Staff  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.

*[Signature]*

Principal  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.



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**BHMCT Internal Academic Monitoring Sheet (Class-B)**

Academic Monitoring Year :- 2021-22

Term Start:- 01.09.2021

Term End:- 15.12.2021

Semester:- Third

Date:- 16.10.2021

Submission Date:- 18.10.2021

Sr. No.	Course Name	Course Code	Name of the faculty	Teaching scheme / wk.		Expected		Actual		Deviation		Corrective Action for deviation & Remarks	Staff Sign
				Th.	Pr.	Th.	Pr.	Th.	Pr.	Th.	Pr.		
1.	Bakery & Confectionery	C301	Ms. Pooja P.	02	16	13	12	13	11	-	-	Syllabus under control	<i>[Signature]</i>
2.	F & B Service - III	C302	Ms. Alka B	02	08	13	6	15	6	-3	-	Syllabus under control	<i>[Signature]</i>
3.	Accommodation Op. - III	C303	Ms. Mugdha S.	02	08	13	6	18	6	-	-	Syllabus under control	<i>[Signature]</i>
4.	Hotel Law	C304	Mr. Rohan B.	02	-	12	-	9	-	-3	-	Left the college -	<i>[Signature]</i>
5.	Soft Skill Management	C305	Ms. Alka B	02	-	11	-	07	-	-4	-	Lectures needed as syllabus is vast	<i>[Signature]</i>
6.	Hospitality Sales - A	DSE306	Mr. Devesh J.	03	-	17	-	17	-	-	-	Syllabus under control	<i>[Signature]</i>
7.	Computer Fundamental - B	DSE306	Mr. Darshan J.	03	-	17	-	17	-	-	-	Syllabus under control	<i>[Signature]</i>

*[Signature]*  
C.P. Saha Srebnidhe

Monitoring Staff  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.



*[Signature]*

Principal  
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M.S.I.H.M.C.T., Pune-16.





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

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

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## BHMCT Internal Academic Monitoring Sheet

Academic Monitoring Year :- 2021-22

Term Start:- 01.09.2021

Term End:- 15.12.2021

Semester:- Seventh

Date:- 16.10.2021

Submission Date:- 18.10.2021

Sr. No.	Course Name	Course Code	Name of the faculty	Teaching scheme / wk.		Expected		Actual		Deviation		Corrective Action for deviation & Remarks	Staff Sign
				Th.	Pr.	Th.	Pr.	Th.	Pr.	Th.	Pr.		
1.	Sp. In Food Prod. Mgmt.	CEA 701	Mr. Abhay M.	04	08	18	11	18	11	-	-	Syllabus under controlled	Devesh
2.	Sp. In F & B Service Mgmt.	CEB 701	Ms. Sampada P.	04	08	18	11	18	11	-	-	Syllabus under control	Dev
3.	Sp. In H K Mgmt.	CEC 701	-	04	08	-	-	-	-	-	-	-	-
4.	Sp. In Front Office Mgmt.	CED 701	Dr. Seema Z.	04	08	18	11	18	11	-	-	Syllabus is as per schedule.	Dev
5.	Food & Safety Mgmt. System	AE 702	Mr. Raviraj P.	04	-	22	-	16	-	-6	-	-	-
6.	T Q M	AE 703	Mr. Nitin K.	04	-	22	-	22	-	-	-	-	-
7.	MICE	SE 704	Dr. Vidya K.	02	03	12	5	12	5	-	-	Syllabus is as per schedule.	Dev
8.	CRM	SE 705	Ms. Anushree D.	02	03	11	6	09	6	-2	-	Syllabus is under control	Dev
9.	Facility Planning	SE 706	Mr. Sachin R.	02	03	12	5	12	5	-	-	Syllabus is under control	Dev
10.	Small Business Mgmt.	SE 707	Mr. Chintamani S.	04	-	20	-	18	-	-2	-	Syllabus is under control	Dev
11.	Hotel Maintenance	SE 708	-	04	-	-	-	-	-	-	-	-	-

Monitoring Staff DEVESH JANVEKAR  
(UG & PG - HMCT)

M.S.I.H.M.C.T., Pune-16.

Principal  
(UG & PG - HMCT)

M.S.I.H.M.C.T., Pune-16.







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## BHMCT Internal Academic Monitoring Sheet (Class-B)

Academic Monitoring Year :- 2021-22

Term Start:- 01.09.2021

Term End:- 15.12.2021

Semester:- Third

Date:- 01.12.2021

Submission Date:- 03.12.2021

Sr. No.	Course Name	Course Code	Name of the faculty	Teaching scheme / wk.		Expected		Actual		Deviation		Corrective Action for deviation & Remarks	Staff Sign
				Th.	Pr.	Th.	Pr.	Th.	Pr.	Th.	Pr.		
1.	Bakery & Confectionery	C301	Ms. Pooja P.	02	16	26	A 18 B 17	24	A 18 B 17	-2	-	2 Extra classes required	Pooja
2.	F & B Service - III	C302	Mr. Devesh J	02	08	26	A 10 B 10	20	A 10 B 10	-6	-	5 Extra classes required	Devesh
3.	Accommodation Op. - III	C303	Ms. Mugdha S.	02	08	26	10	25	10	-1	-	2 Extra classes required	Mugdha
4.	Hotel Law	C304	Ms. Ketki D.	02	-	21	-	17	-	-4	-	6 Extra classes required	Ketki
5.	Soft Skill Management	C305	Ms. Manna A.	02	-	18	-	17	-	-1	-	NO Extra classes required	Manna
6.	Hospitality Sales - A	DSE306	Mr. Devesh J.	03	-	34	-	32	-	-2	-	3 Extra classes required	Devesh
7.	Computer Fundamental - B	DSE306	Mr. Darshan J.	03	-	34	-	33	-	-1	-	NO Extra classes required Syllabus covered	Darshan



*Principal*

Principal  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.

*Principal*

Monitoring Staff  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.

Extra classes requirement Informed  
to Ms. Pooja P. (Class Conciller).



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**BHMCT Internal Academic Monitoring Sheet (Class-A)**

Academic Monitoring Year :- 2021-22

Term Start:- 01.09.2021

Term End:- 15.12.2021

Semester:- Third

Date:- 01.12.2021

Submission Date:- 03.12.2021

Sr. No.	Course Name	Course Code	Name of the faculty	Teaching scheme / wk.		Expected		Actual		Deviation		Corrective Action for deviation & Remarks	Staff Sign
				Th.	Pr.	Th.	Pr.	Th.	Pr.	Th.	Pr.		
1.	Bakery & Confectionery	C301	Mr. Sachin R.	02	16	30	20	30	20	-	-	with need extra class	SR
2.	F & B Service - III	C302	Ms. Sampada P.	02	08	32	29	31	30	-1	+1	need extra the class	SR
3.	Accommodation Op. - III	C303	Dr. Vidya K.	02	08	40	18	40	18	-	-	Need extra class taking on the 10:30	SR
4.	Hotel Law	C304	Ms. Ketki D.	02	-	21	-	15	-	-	-	Need extra class till 28 dec. as per time-table	SR
5.	Soft Skill Management	C305	Ms. Manna A.	02	-	30	-	30	-	-4	-	2 hours for revision	SR
6.	Hospitality Sales - A	DSE306	Mr. Devesh J.	03	-	35	-	35	-	-	-	Need extra classes	SR
7.	Computer Fundamental - B	DSE306	Mr. Darshan J.	03	-	35	-	35	-	-	-	Syllabus under control	SR

*(Signature)*

Monitoring Staff  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.



*(Signature)*

Principal  
(UG & PG - HMCT)  
M.S.I.H.M.C.T., Pune-16.



Deves

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Academic Monitoring Year :- 2021-22

Term Start:- 01.09.2021

Term End:- 15.12.2021

Semester:- Seventh

Date:- 01.12.2021

Submission Date:- 03.12.2021

Sr. No.	Course Name	Course Code	Name of the faculty	Teaching scheme / wk.		Monitoring Details						Corrective Action for deviation & Remarks	Staff Sign
				Th.	Pr.	Expected		Actual		Deviation			
						Th.	Pr.	Th.	Pr.	Th.	Pr.		
1.	Sp. In Food Prod. Mgmt.	CEA 701	Mr. Abhay M.	04	08	35	20	35	20	-	-	Syllabus under review	Dr. Patel
2.	Sp. In F & B Service Mgmt.	CEB 701	Ms. Sampada P.	04	08	35	20	33	20	-2	-	Syllabus complete covered 11/12	Dr. Patel
3.	Sp. In H K Mgmt.	CEC 701	-	04	08	-	-	-	-	-	-	-	-
4.	Sp. In Front Office Mgmt.	CED 701	Dr. Seema Z.	04	08	35	20	32	20	-3	-	Syllabus covered version with Dev.	Dr. Patel
5.	Food & Safety Mgmt. System	AE 702	Mr. Abhay M.	04	-	36	-	25	-	-11*	-	will need extra class	Dr. Patel
6.	T Q M	AE 703	Mr. Nitin K.	04	-	36	-	32	-	-4	-	Syllabus completed	Dr. Patel
7.	MICE	SE 704	Dr. Vidya K.	02	03	20	8	18	8	-2	-	Syllabus is in control	Dr. Patel
8.	Q R M	SE 705	Ms. Anushree D.	02	03	19	11	19	9	-	-2	Syllabus under control	Dr. Patel
9.	Facility Planning	SE 706	Mr. Sachin R.	02	03	21	10	21	10	-	-	Extra classes & EQW ref 03	Dr. Patel
10.	Small Business Mgmt.	SE 707	Mr. Chintamani S.	04	-	36	-	35	-	-1	-	Syllabus complete	Dr. Patel
11.	Hotel Maintenance	SE 708	-	04	-	-	-	-	-	-	-	-	-

अति. नं. ११९/२०२१/१०५  
दि. ११/०६/२०२१  
२२२/२०२१

*Devesh*

Monitoring Staff **Devesh Janvekar**

(UG &amp; PG - HMCT)

M.S.I.H.M.C.T., Pune-16.

*Dr. Patel*

Principal

(UG &amp; PG - HMCT)

M.S.I.H.M.C.T., Pune-16.

Pl. show the proposed dates

\* Note: Subject was handed over to Mr. Abhay Manojkar  
Total lectures conducted by both are less by 11, hence extra classes will be conducted





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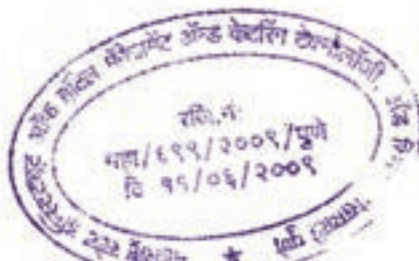
**VARIOUS COMMITTEES**

<b>ANTI RAGGING</b> O. Order No. MSIHMCTRS/UG-PG/2020/ dt. 01.07.2020	<b>Women's Grievance Cell</b> O. Order No. MSIHMCT/UG-PG/2020/199 dt. 01.07.2020
• Dr. Anita Moodliar	• Dr. Anita Moodliar
• Dr. Natasha D'Cruze	• Dr. Natasha D'Cruze
• Dr. Vidya Kadam - 9823071682	• Dr. Seema Zagade – 9822944405
• Mr. Abhay Manolkar – 992173302	• Dr. Vidya Kadam – 9823071682
• Ms. Mrudul Shinde - 9881122187	• Ms. Neha Dimble – 8788493003
• Mr. Pandhare Omkar - 7350700733	
• Mr. Rahul Gade - 9823442155	
• Police Inspector	
• Media Representative	

<b>ANTI RAGGING SQUAD</b> O. Order No. MSIHMCTRS/UG- PG/2020/197 dt. 01.07.2020	<b>Student Grievance Committee</b> O. Order No. MSIHMCTRS/UG- PG/2020/194 dt. 01.07.2020
• Dr. Vidya Kadam – 9823071682	• Mr. Darshan Joshi – 9850903583
• Mr. Abhay Manolkar – 992173302	• Ms. Sampada Paranjpe – 9960893055

<b>SC / ST Committee</b> (Prevention of Atrocities ACT 1989) O. Order No. MSIHMCTRS/UG-PG/2020/195 dt. 01.07.2020	<b>Internal Complaint Committee</b> O. Order No. MSIHMCTRS/UG- PG/2020/200 dt. 01.07.2020
• Dr. Anita Moodliar	• Dr. Anita Moodliar
• Dr. Vidya Kadam - 9823071682	• Dr. Natasha D'Cruze
• Mr. Chintamani Sahasrabudhe - 9975775489	• Dr. Seema Zagade – 9822944405
• Mr. Rahul Gade - 9823442155	• Mr. Chintamani Sahasrabudhe- 9975775489
	• Ms. Sampada Paranjpe – 9960893055
	• Mr. Rahul Gade - 9823442155
	• Ms. Deepali Marne - 8087689473
	• Mr. Pandhare Omkar - 7350700733
	• Ms. Surve Varsha - 8605677896

  
**PRINCIPAL**  
(BHMCT)



<b>Social Media Cell Committee</b> (MSIHMCTRS/UG-PG/2020/196 dt. 01.07.2020)	<b>Entrepreneurship Development Cell</b> (MSIHMCTRS/UG-PG/2020/193 dt. 01.07.2020)
<ul style="list-style-type: none"> <li>• Mr. Darshan Joshi – 9850903583</li> </ul>	<ul style="list-style-type: none"> <li>• Mr. Sachin Rayarikar - 9822085493</li> </ul>
<ul style="list-style-type: none"> <li>• Mr. Ritesh Shinde - 8411022220</li> </ul>	<ul style="list-style-type: none"> <li>• Dr. Vidya Kadam – 9823071682</li> </ul>
<ul style="list-style-type: none"> <li>• Mr. Akshay Pawar – 9822344737</li> </ul>	<ul style="list-style-type: none"> <li>• Mr. Chintamani Sahasrabudhe - 9975775489</li> </ul>
<ul style="list-style-type: none"> <li>• Ms. Deepali Marne – 8087689473</li> </ul>	
<ul style="list-style-type: none"> <li>• Mr. Pandhare Omkar – 7350700733 (Final Yr. BHMCT)</li> </ul>	
<ul style="list-style-type: none"> <li>• Ms. Gaikwad Pranita – 9158847919 (Final Yr. BHMCT)</li> </ul>	

*Amadlian*

Principal

*Sup*



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Date: 18/07/2023

**ANTI – RAGGING COMMITTEE REPORT**

**SEMESTER :-Even Sem. 2022-23**

**PERIOD :- Feb to May 2023**

Sr.No.	DATE	Details of Activities	Remark
01	02 March 2023	Students of all the classes were briefed about anti ragging committee and the rules and regulations laid down by authority cell.	
02	20 March 2023	A surprise visit of college campus was conducted to find out and issues related to anti ragging.	No misbehavior was noticed
03	6 <sup>th</sup> April 2023	Meeting with all class representatives was conducted.	
04	27 April 2023	Anti ragging videos was shown to FY BHMCT students to sensitize the students.	
05	12 May 2023	CR's were sent to different classes to find out any misbehavior among students.	No misbehavior was noticed
06	17 May 2023	Anti ragging videos was shown to SY BHMCT students to sensitize the students.	

Squad Members:-	Signature
Dr. Vidya Kadam	
Mr.. Abhay Manolkar	

Principal



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06	17 May 2023	Anti ragging videos was shown to SY BHMCT students to sensitize the students.	

Squad Members:-	Signature
Dr. Vidya Kadam	
Mr., Abhay Manolkar	

Principal







Date: 07/12/2023

### GRIEVANCE REDRESSAL COMMITTEE REPORT

SEMESTER :- ODD 2023- 2024

PERIOD – July to November 2023- 2024

Sr. No.	Details of Activities	Remark
1.	A committee was formed on 19 <sup>th</sup> July, 2023 at the beginning of the academic year 2023- 24. and following are the members of the committee <ul style="list-style-type: none"><li>• Dr. Vidya Kadam</li><li>• Mr. Darshan Joshi</li><li>• Mr. Chintamani Sahasrabudhe</li><li>• Mr. Atharva Kumavat ( Students Representative )</li></ul>	
2.	On 2 <sup>nd</sup> September , a meeting was convened to review activities undertaken last semester and the new members of the committee were announced. Records were updated.	Offline meeting
3.	During the SIP ( Student Induction Program) the committee members were introduced to the students. The role of the committee and its members were communicated. The Parents Orientation Program was held on 18/08/2023 and Student induction Program was held on 5 /08/2023	
4.	No. Complaint was received in this semester.	

Committee Members:-	Signature
Dr. Vidya Kadam	
Mr. Darshan Joshi	
Mr. Chintamani Sahasrabudhe	

Principal





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Date: 18-07-23

**Internal Compliant Committee**

**SEMESTER :- Even Sem. 2022-23**

**PERIOD :- January - May 2023**

Sr. No.	Details of Activities	Remark
1.	A meeting was conducted on 10 <sup>th</sup> Jan. to review the regulation of and norms covered under Internal Complaint Committee. And to take feedback from students of BHMCT and MHMCT	
2.	No complaints were recorded from in this semester.	
3.	Documents were updated ( register and file )	

Members	Signature
Dr. Vidya Kadam	
Ms. Minetta Paatil	
Mr. Chintamani Sahasrabudhe	
Ms. Sampada Paranjpe	
Mr. Rahul Gade	
Ms. Surekha Mantri	
Mr. Nimai Ghodke	
Ms. Prutha Shenolikar	
Ms. Saishwari Surve	

Principal







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Date: 18-07-23

**Internal Compliant Committee**

**SEMESTER :- Even Sem. 2022-23**

**PERIOD :- January - May 2023**

Sr. No.	Details of Activities	Remark
1.	A meeting was conducted on 10 <sup>th</sup> Jan. to review the regulation of and norms covered under Internal Complaint Committee. And to take feedback from students of BHMCT and MHMCT	
2.	No complaints were recorded from in this semester.	
3.	Documents were updated ( register and file )	

Members	Signature
Dr. Vidya Kadam	
Ms. Minetta Paatil	
Mr. Chintamani Sahasrabudhe	
Ms. Sampada Paranjpe	
Mr. Rahul Gade	
Ms. Surekha Mantri	
Mr. Nimai Ghodke	
Ms. Prutha Shenolikar	
Ms. Saishwari Surve	

Principal





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Minutes of the Anti -ragging committee meeting held on 2<sup>nd</sup> September 2023 at 03:00 pm. in Iris -  
2nd Floor Restaurant.

**The meeting was attended by the following Members**

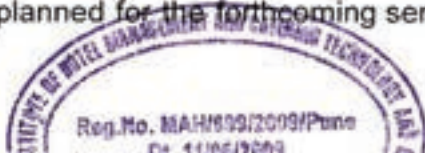
1. Ms. Minetta Paatil,
2. Mr. Umesh Acharya
3. Dr. Vidya Kadam
4. Mr. Darshan Joshi
5. Mr. Chintamani Sahsrabudhe
6. Mr. Abhay Manolkar
7. Ms. Sampada Paranjpe
8. Mr. Devesh Janvekar
9. Ms. Pooja Pawar
10. Mr. Rahul Gade.
11. Ms. Rupali Bobade

**Agenda 1 :-To review the minutes of the last meeting.**

**Minutes** - Dr. Seema Zagade , Principal, welcomed and addressed the members of the committee. The minutes of the previous meeting and agenda of the present meeting were discussed.

**Agenda 2- To review the activities conducted for the Even Sem. 2022-23**

**Minutes** - Activities which were conducted in the last semester ( Even Sem. 2022-23 ) were reviewed, and the activities that are planned for the forthcoming semester were discussed and approved.





**Minutes** - Feedback pertaining to students was given by all class counsellors and course coordinators . No incidents or complaints have been reported in the said period.

Mr. Umesh Acharya (Parents representative), provided his feedback by stating that he is satisfied with the priorities the institute had undertaken and he had no suggestions to give.

Ms. Rupali Bobade (Student representative) was pleased to see the active functioning of the committee in the college premises.

Principal





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Date: 18-07-2023

**ONLINE GRIEVANCE REDRESSAL COMMITTEE REPORT**

**SEMESTER: - EVEN Sem. 2022-23**

**PERIOD: - January 2023 to May 2023**

Sr.No.	Details of Activities	Remark
1.	A meeting was conducted on 10 <sup>th</sup> January:  1. To review the activities and event conducted by the online Grievance Redressal Committee. 2. To review the regulation and norms covered under online Redressal committee 3. To discuss the activities and events to be conducted for the next semester	
2.	An awareness meeting was conducted on 13.01.2023 which was addressed to all the girls in the Institute.	
3.	No complaints were recorded in the month of January and February 2023	
4.	No complaints were recorded in the month of March, April and May 2023	

Members	Signature
Dr. Vidya Kadam	
Mr. Darshan Joshi	
Mr. Chintamani Sahasrabudhe	
Mr. Atharva Kumavat	

Principal







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FACULTY FEEDBACK 2021-2022 EVEN SEMESTER

Name Faculty	2021-22	Q1	Q2	Q3	Q4	Q5	Q6	Q7	Q8	Q9	Q10	Q11	Q12
Abhay Manolkar	EVEN	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Sampada Parajpe	EVEN	Yes	Yes	No	Yes	Yes	No	Yes	Yes	Yes	Yes	Yes	Yes
Pooja Pawar	EVEN	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Chintamani Sahasrabudhe	EVEN	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No	Yes	Yes
Devash Janekar	EVEN	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No	Yes	Yes
Naseta Khinwara	EVEN	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	N/A	Yes
YES %		100%	100%	83%	100%	100%	83%	100%	100%	100%	67%	83%	100%
NO %		0%	0%	17%	0%	0%	17%	0%	0%	0%	33%	0%	0%
N/A %		0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	17%	0%



PRINCIPAL  
(UG –PG)

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Management & Catering Technology  
Shivajinagar, Pune – 411 016



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MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

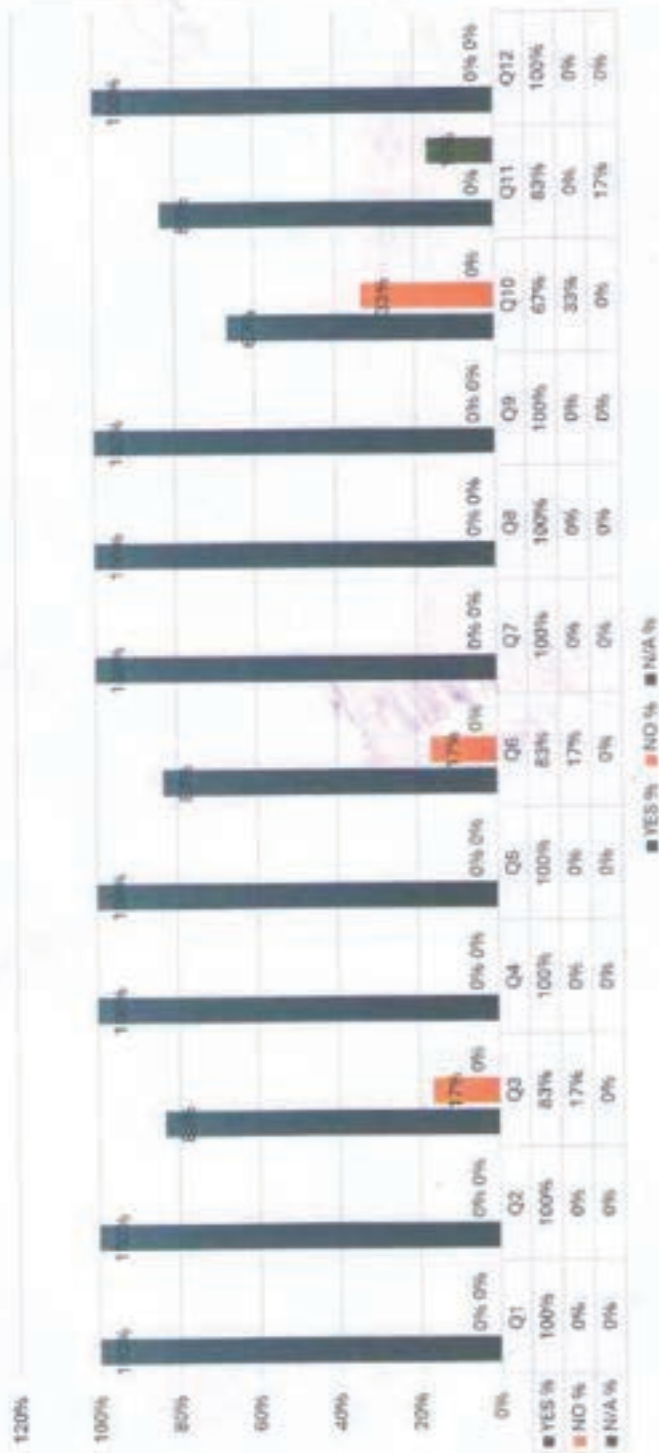


(UG & PG - Degree Programme)

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2021-2022



*[Signature]*

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Shivajinagar, Pune - 411 016







FACULTY FEEDBACK 2021-2022 ODD SEMESTER

Name Faculty	2021-22	Q1	Q2	Q3	Q4	Q5	Q6	Q7	Q8	Q9	Q10	Q11	Q12
Anahita Manna	ODD	No	Yes	Yes	No	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Nasita Khewasara	ODD	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No	Yes	Yes
Anahita Manna	ODD	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No	Yes	Yes
Sampada Paranjape	ODD	Yes	Yes	No	Yes	Yes	No	Yes	No	Yes	Yes	Yes	Yes
Abhay Manokar	ODD	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Chintamani Sahasrabudhe	ODD	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No	Yes	Yes
Devash Janvekar	ODD	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No	Yes	No	Yes	Yes
Pooja Pawar	ODD	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
YES %		80%	100%	88%	88%	100%	86%	100%	87%	100%	43%	100%	100%
NO %		14%	0%	14%	12%	0%	12%	0%	29%	0%	50%	0%	0%

*(Signature)*

PRINCIPAL  
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### 2021-2022



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FACULTY FEEDBACK 2022-2023 ODD SEMESTER

Name Faculty	2022-23	Q1	Q2	Q3	Q4	Q5	Q6	Q7	Q8	Q9	Q10	Q11	Q12
Chantamani Sahasrabudhe	ODD	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No	Yes	Yes
Abhay manolkar	ODD	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Pooja Pawar	ODD	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Anshika Manna	ODD	Yes	Yes	Yes	No	Yes	Yes	Yes	Yes	Yes	Yes	No	Yes
Neelika Khinvasara	ODD	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Sampada Paranjpe	ODD	Yes	Yes	No	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Devash Janvekar	ODD	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No	Yes	No	Yes	Yes
YES %		100%	100%	86%	86%	100%	100%	100%	83%	100%	71%	86%	86%
NO %		0%	0%	14%	14%	0%	0%	0%	17%	0%	29%	14%	14%

*[Signature]*

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2022-2023



*Principal*

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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)

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### FACULTY FEEDBACK 2022-2023 EVEN SEMESTER

Name Faculty	2022-23	Q1	Q2	Q3	Q4	Q5	Q6	Q7	Q8	Q9	Q10	Q11	Q12
Abhay Manohar	EVEN	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Areshia Manna	EVEN	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No	Yes
Neelika Khimwasara	EVEN	Yes	Yes	Yes	Yes	Yes	No	Yes	Yes	Yes	Yes	Yes	Yes
Nitin Khatrisagar	EVEN	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Nitin Khatrisagar	EVEN	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Sampada Paranjape	EVEN	Yes	Yes	No	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Chintamani Sahasrabudhe	EVEN	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No	Yes	Yes
Devash Janekar	EVEN	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No	Yes	No	Yes	Yes
Pooja Pawar	EVEN	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
YES %		100%	100%	89%	100%	100%	89%	100%	89%	100%	78%	89%	100%
NO %		0%	0%	11%	0%	0%	11%	0%	11%	0%	22%	11%	0%

PRINCIPAL (UG-PG)

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



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MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

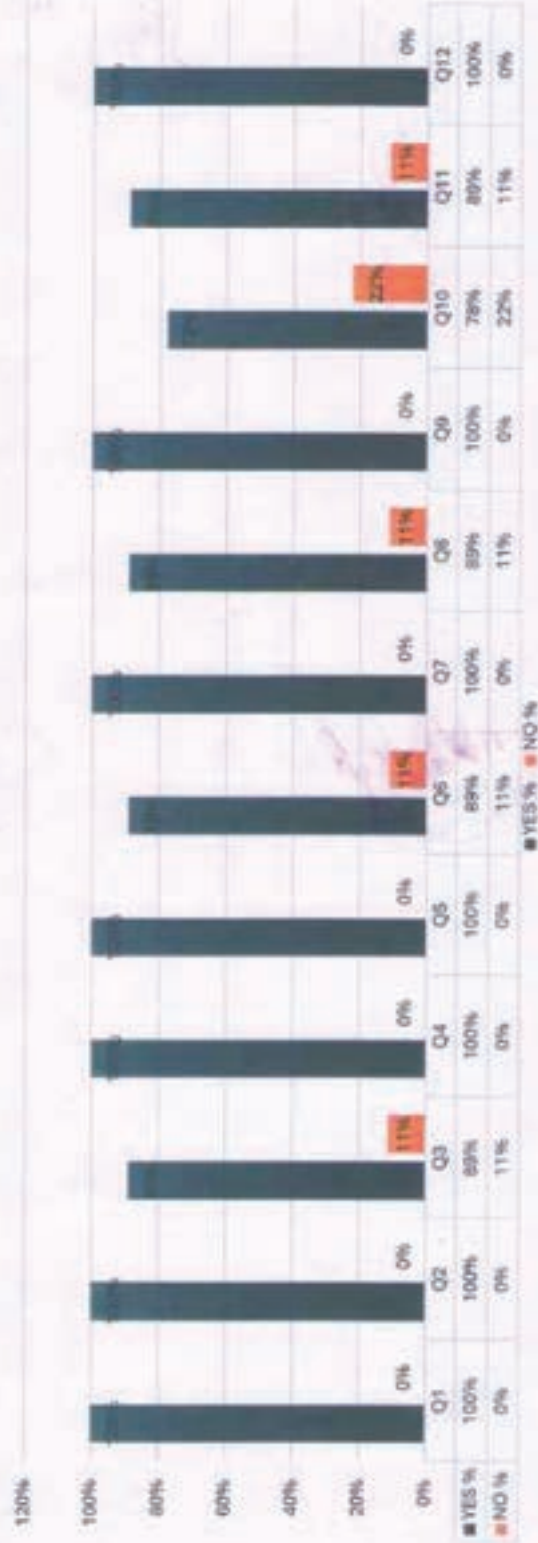
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## 2022-2023



*Dr. P. D. Patil*

Principal  
(UG – PG)

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



Final Year BHMCT  
April/May '2023

## Student Feedback Form

31 responses

Publish analytics

### Roll No.

31 responses

201937

201910

201963

201948

201969

201964

201926

201920

201938

201923

201946

201925

201951

201959

201961

201939

201903

201966

201928

201950

201954



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Hotel Management & Catering Technology  
Shivajinagar, Pune-411016

201921

201970

201947

201913

201945

201909

201930

201936

201922

201968

## Name of the Student

31 responses

Sanskriti

Shruti Borse

Ritika Shete

Purnima Santosh Nalk

Priya sharma

Atharva Shewadkar

Max heera

Joel Galkwad

Junsaid Khan

Nandini

Arpita Nagpure

Shlok Hadke

Akshat Nandgude

Atharva Salunke

Irawati Sathe

Shalmali Khandke

Ritika Barkade

Dinesh Timande

Durga Jadhav

Isha Nair

SHRIPAD PAWAR



*Regdy*  
PRINCIPAL  
(BHMCT)

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



Rasika Galaviad

Vineet Dikavale

Prabhanjan Naik

Madhura Chavskar

Prasanna Sheshkiant Musale

Omkar borkar

Roshni Jadhav

Shrindhi Karandikar

Pankaj Gengajle

Manisha Badyal

## ELECTIVE SUBJECT

Select appropriate Elective

31 responses



- CS 801 A Sp. in Food Production Mgt. - II
- CS 801 B Sp. in F & B Service Mgt. II
- CS 801 C Sp. in Accommodations Mgt. II

Course : CS 801 A Sp. in Food Production Mgt. - III

sachin R.

Name of Faculty

11 responses

3

9 (27.3%)

2

2 (6.2%)

1

1 (3.1%)

0

1 (3.1%)

Mr. Sachin Rayekar

Prof. Sachin Rayekar

Sachin R

Sachin Rayekar

Sachin sir

Has the teacher covered entire syllabus as prescribed by University.

11 responses

10.0

7.5

5.0

2.5

0.0

0 (0%)

0 (0%)

1 (3.1%)

1 (3.1%)

1 (3.1%)

1 (3.1%)

Has the teacher covered relevant topics beyond syllabus

11 responses

8

6

4

2

0

0 (0%)

0 (0%)

1 (3.1%)

2 (18.2%)

2 (18.2%)

2 (18.2%)



## Effectiveness of Teacher in terms of (A) Technical Content / Course

Content

11 responses



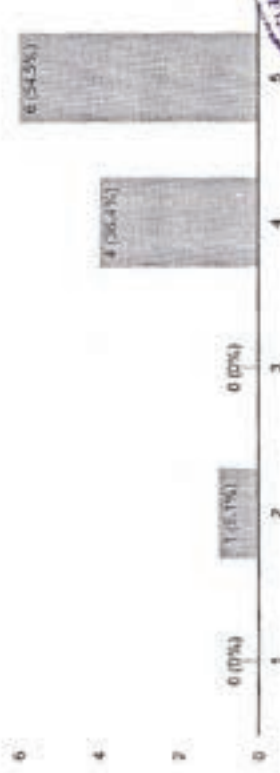
## Effectiveness of Teacher in terms of (B) Communication Skills

11 responses



## Effectiveness of Teacher in terms of (C) Use of teaching aids

11 responses



## Place on which contents were covered

11 responses



## Motivation and inspiration for students to learn

11 responses



## Support for the development of students' skills (i) Practical demonstration

11 responses





Support for the development of students' skills (ii) Hands on training

11 responses



Clarity of expectations of students

11 responses



Feedback provided on students' progress

11 responses



Willingness to offer help and advice to students.

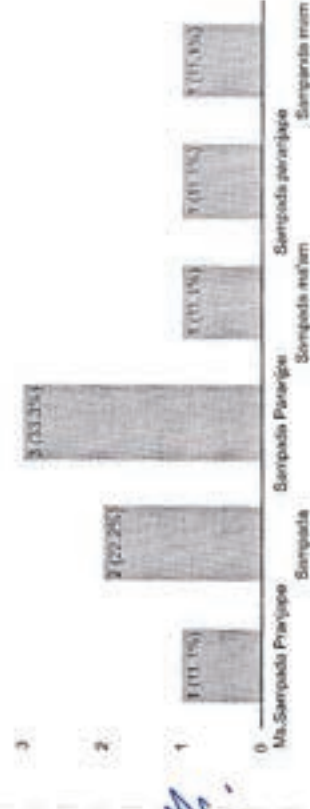
11 responses



Course : CS 801 B Sp. In F &amp; B Service Mgt. III

Name of Faculty

9 responses



Has the teacher covered entire syllabus as prescribed by University.

9 responses



Reg. No. MAH/59/2009/Pune

Dt. 11/06/2009

PRINCIPAL

(BHMCT)

Has the teacher covered relevant topics beyond syllabus

9 responses



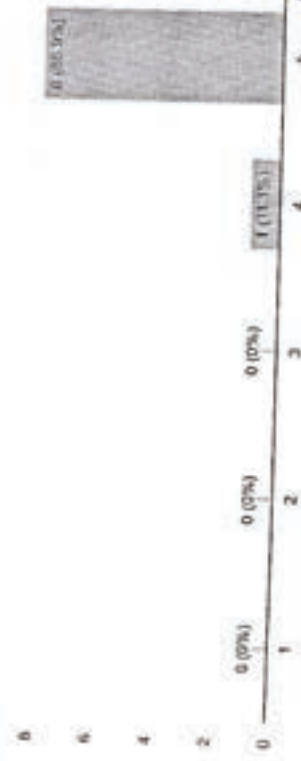
Effectiveness of Teacher in terms of (A) Technical Content / Course Content

9 responses



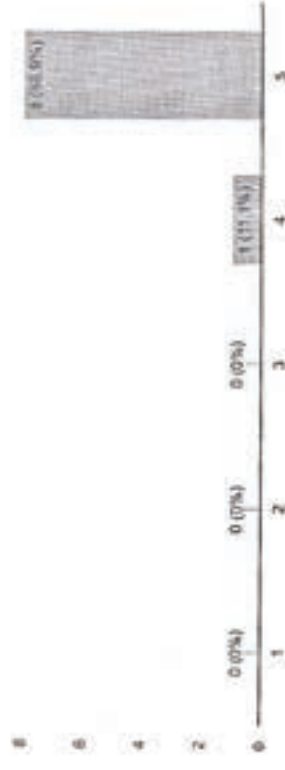
Effectiveness of Teacher in terms of (B) Communication Skills

9 responses



Effectiveness of Teacher in terms of (C) Use of teaching aids

9 responses



Pace on which contents were covered

9 responses



Motivation and inspiration for students to learn

9 responses



**PRINCIPAL**  
(B.H.I.C.T.)





Has the teacher covered entire syllabus as prescribed by University.

11 responses



Copy



Has the teacher covered relevant topics beyond syllabus

11 responses



Copy



Effectiveness of Teacher in terms of (A) Technical Content / Course

11 responses



Copy



Effectiveness of Teacher in terms of (B) Communication Skills

11 responses



Copy



Effectiveness of Teacher in terms of (C) Use of teaching aids

11 responses



Copy



Pace on which contents were covered

11 responses



Copy





## Motivation and inspiration for students to learn

11 responses



Copy

## Support for the development of students' skills (i) Practical demonstration

11 responses



Copy

## Support for the development of students' skills (ii) Hands on training

11 responses



Copy

## Clarity of expectations of students

11 responses



Copy

## Feedback provided on students' progress

11 responses



Copy

## Willingness to offer help and advice to students.

11 responses



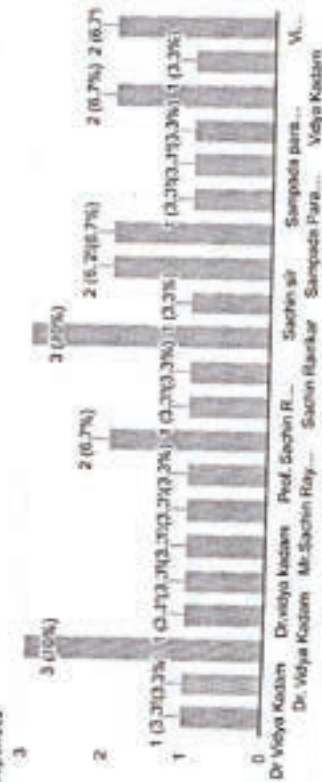
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Course : C 802 Research Project

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(B/HACT)

Name of Faculty

20 responses



Has the teacher covered entire syllabus as prescribed by University.

31 responses



Has the teacher covered relevant topics beyond syllabus

31 responses



Effectiveness of Teacher in terms of (A) Technical Content / Course

Content



31 responses



Effectiveness of Teacher in terms of (B) Communication Skills

31 responses



Effectiveness of Teacher in terms of (C) Use of teaching aids

31 responses





Page on which contents were covered

37 responses



Motivation and inspiration for students to learn

31 responses



## Support for the development of students' skills (i) Practical demonstration

### 31. *responções*



## Support for the development of students' skills (II) Hands on training

31 response



## Clarity of expectations of students

### 37. *Antropología*



Feedback provided on students' progress

**Siti Internet**



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Reg. No. MAH/599/2009/Pune  
Dt. 11/05/2019  
MAHARASHTRA STATE PROFESSIONAL SOCIETIES REGISTRATION BOARD  
Pune

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(BHMCT)

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





## Effectiveness of Teacher in terms of (C) Use of teaching aids

31 responses



## Pace on which contents were covered

31 responses



## Motivation and inspiration for students to learn

31 responses



## Support for the development of students' skills (i) Practical demonstration

31 responses



## Support for the development of students' skills (ii) Hands on training

31 responses



## Clarity of expectations of students

31 responses



**Principal**  
(Signature)  
Principal





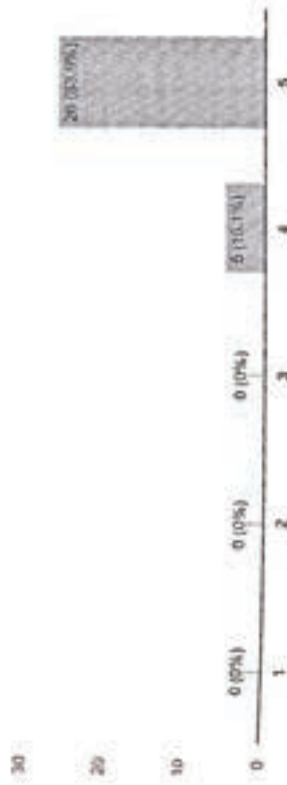
6/10/2023, 16:13

Student Feedback Form

## Effectiveness of Teacher in terms of (B) Communication Skills

31 responses

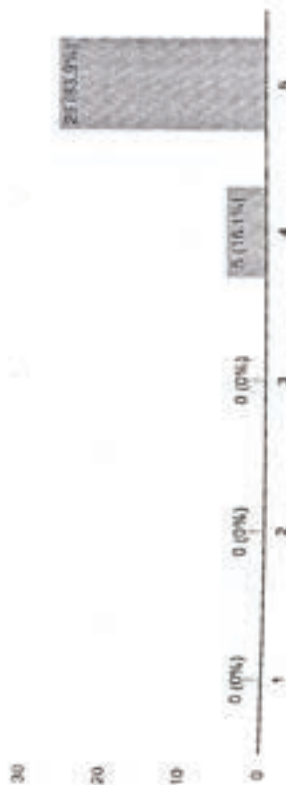
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## Effectiveness of Teacher in terms of (C) Use of teaching aids

31 responses

Copy



## Pace on which contents were covered

31 responses

Copy



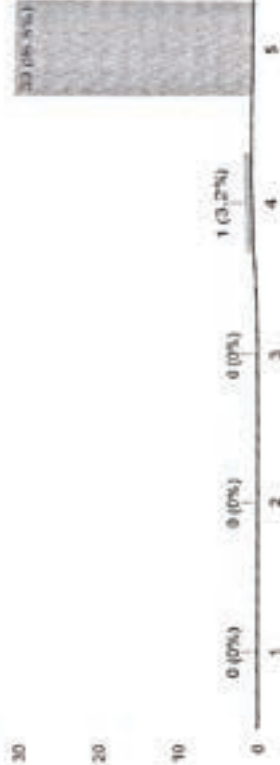
6/10/2023, 16:13

Student Feedback Form

## Motivation and inspiration for students to learn

31 responses

Copy



## Support for the development of students' skills (i) Practical demonstration

31 responses

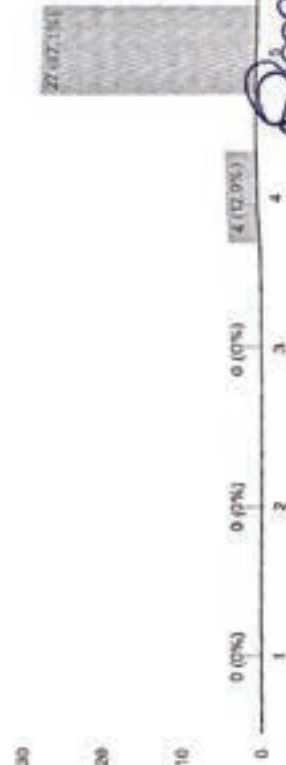
Copy



## Support for the development of students' skills (ii) Hands on training

31 responses

Copy

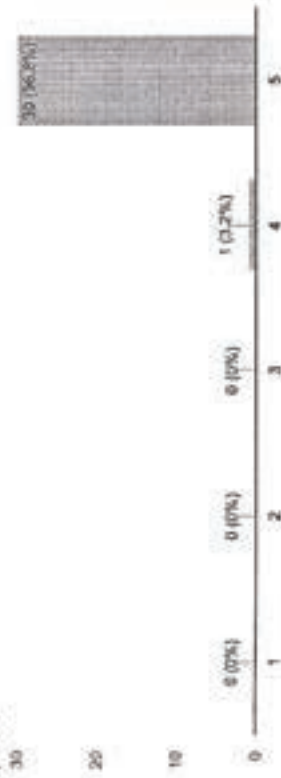


6/10/2023, 16:13

Student Feedback Form

### Clarity of expectations of students

31 responses



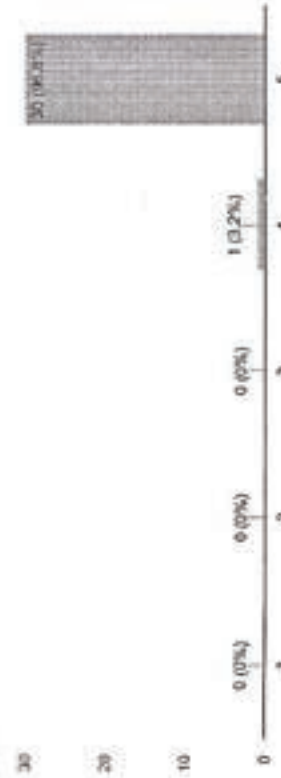
### Feedback provided on students' progress

31 responses



### Willingness to offer help and advice to students.

31 responses



Course : C 805 Introduction to Cyber Security

6/10/2023, 16:13

Student Feedback Form

### Name of Faculty

29 responses



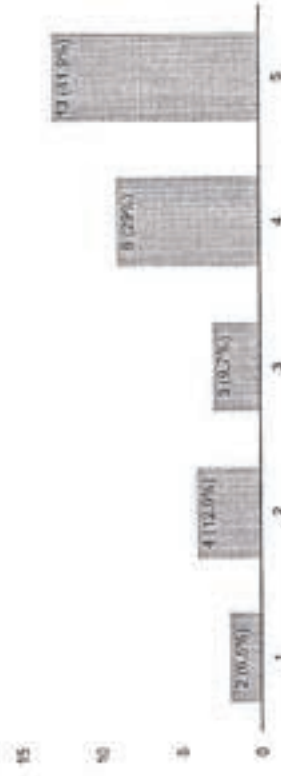
### Has the teacher covered entire syllabus as prescribed by University.

31 responses



### Has the teacher covered relevant topics beyond syllabus.

31 responses



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### Effectiveness of Teacher in terms of (A) Technical Content / Course Content



31 responses



### Effectiveness of Teacher in terms of (B) Communication Skills



31 responses



### Effectiveness of Teacher in terms of (C) Use of teaching aids



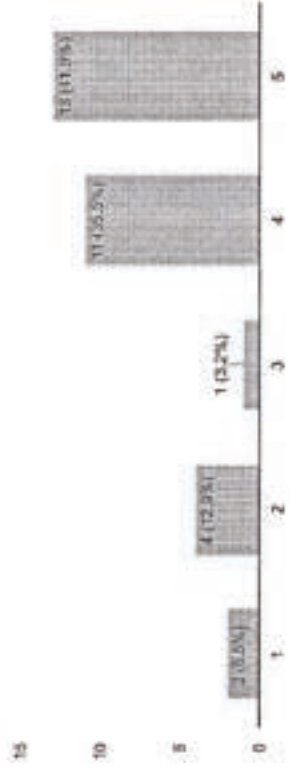
31 responses



### Pace on which contents were covered



31 responses



### Motivation and inspiration for students to learn



31 responses



### Support for the development of students' skills (i) Practical demonstration



31 responses



## Support for the development of students' skills (ii) Hands on training

31 responses



## Clarity of expectations of students

31 responses



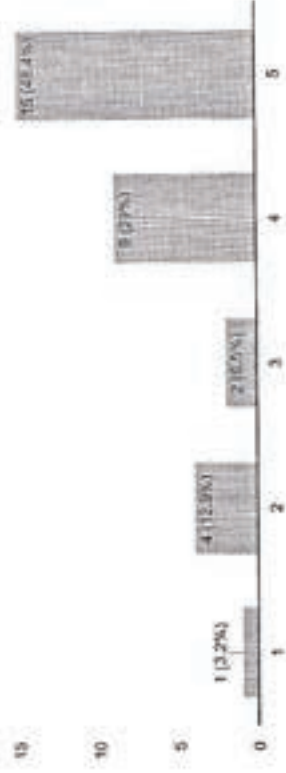
## Feedback provided on students' progress

31 responses



## Willingness to offer help and advice to students.

31 responses



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CS 801 A	—	GA <sup>7</sup> /sackin R.
CS 801 B	—	<del>GA</del>
CS 801 C	—	Ch
C 802	—	
C 803	—	CP2
C 804	—	
C 805	—	



## 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



NEHAN . MANDEKAR

Name and Sign of Event Coordinator



Dr. Seema Zagade

Principal

**PRINCIPAL**  
(BHMCT)

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





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING  
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MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING  
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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: 1<sup>st</sup> / 2<sup>nd</sup> / 3<sup>rd</sup> / 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	4:15	-	-	-	Pooja . P .	-	Satyam .
Lunch	-	-	-	-	-	-	-
PMT	-	-	-	-	-	-	-
Takeaways	-	-	-	-	-	-	-



### ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: Nos. Faculty In-charge:

Flower Arrangement: — —

Camera : Itawati Sathe Itathe/xx

Special Instruction: —

### STUDENT IN CHARGE:

Food Production: Itawati Sathe Itathe/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. 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  
Maharaja Institute of  
Hotel Management & Catering Technology  
Shivajinagar, Pune-411015



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## A Talk Session on Chocolate expert as an entrepreneur.

Schedule  
09 December 2022

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

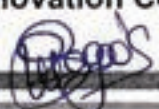


Organised by  
**Start-up and Innovation Cell of  
Maharashtra State Institute of Hotel Management and  
Catering Technology (MSIHMCT), Pune**

**About Institute:**

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

**About Start-up and Innovation Cell**

  
**PRINCIPAL**  
(BHMCT)

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





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

### TALK SESSION OVERVIEW

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

  
**PRINCIPAL**  
(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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AND CATERING TECHNOLOGY**  
(UG & PG – Degree Programme)

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

REF: MSIHMCTRS/BHMCT/2022/ 1345

Date: 9.12.2022

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

Dear Mr. Mandar Bhosale,

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

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 9<sup>th</sup> December, 2022.

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

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

Thank you for all your support.

Looking forward to your association in the future!

With regards,

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

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





# Fwd: Invitation as a Guest speaker

Inbox

Search for all messages with label Inbox

Remove label Inbox from this conversation

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

12:14 PM (2 hours ago)

to me

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

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

Date: Tue, 6 Dec 2022 at 13:43

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

Hello Team,

Please to confirm my availability for the session.

My introduction

Mandar bhosale

Certified chocolate taste and entrepreneur at cacao solutions.

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

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

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

Insta page - chocolate\_taster

Thank you.

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

Dear Mr. Mandar,

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

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

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

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

Look forward to your continuous support!

Regards,

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

  
**PRINCIPAL**  
(BHMCT)



Start Up and Innovation Cell  
Maharashtra State Institute of  
Hotel Management and Catering Technology

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

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



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

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

Date 09 December 2022

Attendance for : Chocolate expert as an entrepreneur.

Class : Final Year BHMCT

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

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(BHMCT)**

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





Sr. No.	Roll No.	Student Name	Attendance	Remark
24.	201935	Kanade Prasad Kishor	P	
25.	201938	Khan Junaid Sameer	P	
26.	201939	KhandkeShalmali Rajesh	P	
27.	201940	KopulwarTanviNitin	P	
28.	201941	KulkarniShounakHrishikesh	P	
29.	201942	Kure PratikshaSaudagar	P	
30.	201943	MogalParthAvinash	P	
31.	201945	MusalePrasannaShashikant	P	
32.	201946	NagpureArpita Ravi	P	
33.	201947	NaikPrabhanjanAtul	P	
34.	201948	NaikPaurnimaSantosh	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	KhiridAbhishekkumar Ashok	P	
53.	2021143	Gautam Shinde	P	SYBHMCT
54.	2021125	Tanmayee Sutar	P	SYBHMCT
55.	2021102	Mitra Rao	P	SYBHMCT

Signature of the faculty







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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](mailto:msihmcttpo@gmail.com), web site: [msihmctrs.in](http://msihmctrs.in)

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

*(Handwritten signature)*

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☎ - 25676640 Email: [msihmcttpo@gmail.com](mailto:msihmcttpo@gmail.com), web site: [msihmctrs.in](http://msihmctrs.in)

Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT, Pune  
NAME OF THE RESOURCE PERSON : Mr. Mandar 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.  
PRINCIPAL  
(MSIHMCT)

Hotel & Catering Technology



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AND CATERING TECHNOLOGY

(UG & PG – Degree Programme)

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☎ - 25676640 Email: [msihmettpo@gmail.com](mailto:msihmettpo@gmail.com) , web site: [msihmetrs.in](http://msihmetrs.in)

Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMETRS  
NAME OF THE RESOURCE PERSON : Mr. Mandale Jadhav  
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



  
PRINCIPAL

(BHMCT)

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





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AND RESEARCH SOCIETY, PUNE

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(UG & PG – Degree Programme)

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☎- 25676640 Email: [msihmctrsoffice@gmail.com](mailto:msihmctrsoffice@gmail.com) , web site: [msihmctrs.in](http://msihmctrs.in)

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



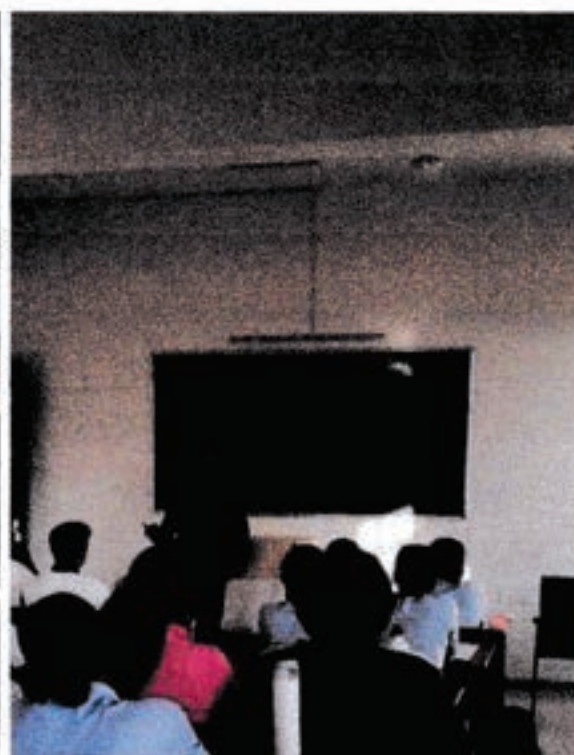
Pune, Maharashtra, India

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



Pune, Maharashtra, India

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



Pune, Maharashtra, India

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

Lat 18.531897°

Long 73.832136°

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

  
**PRINCIPAL**  
(HMCT)  
Maharashtra State Institute of  
Hotel Management and Catering Technology  
Pune







## 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

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

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

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

Date: 10<sup>th</sup> APRIL 2023

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event :

introduction to convenience food  
for Business prospect.

Date of Event: 10<sup>th</sup> APRIL 2023

Programme :

✓ (under start up & innovation cell)  
BHMCT / MHMCT

Year :

1<sup>st</sup> (2<sup>nd</sup>) / 3<sup>rd</sup> / Final

Day:

MONDAY.

Year

Time:

10:30 am.

Types of Function:

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

Guest Profile / Name &  
Designation / Organization:

VEEBA - CHEF. RAJESH GAI.

Faculty In – Charge:

ABHAY. M. & POOJA. P.

Venue:

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

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.	Ramod
PMT	✓	✓	✓	✓	✓	✓	✓
Takeaways	✓	✗	✓	✓	✓	✓	✓



ROOM DIVISION FACULTY INCHARGE :

Venue and Set up : ✓  
Linen : ✓  
Flower Arrangement : ✓  
Function Board : ✓  
Escorting : ✓  
Social Media In charge : Devash. S.  
Photography : chintamani. S.

Media update after event – Face Book ☐ Instagram ☐

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. Tcke	
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  
(BHMCT)  
The Institute of  
Hotel Management & Catering Technology  
Warananagar, Pune-411016





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 Shrimeel 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 Vasantao	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 Satish	P	
84.	2021124	Suryawanshi Siya Umesh	P	
85.	2021125	Sutar Tanmayee Milind	P	
86.	2021126	Tanty Tapaswini Satrugan	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

*Asmi*

ABHAY MANOLICAR

*Asmi*  
**PRINCIPAL**  
 (BHMCT)  
 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 \*

Veeha 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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(BHMCT)  
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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 \*

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

**PRINCIPAL**  
(B.H.M.C.T.)  
Maharashtra State Institute of  
Hotel Management & Catering Technology  
Shivajinagar, Pune-411016







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☎ - 25676640 Email: [msihmctpo@gmail.com](mailto:msihmctpo@gmail.com), web site: [msihmctrs.in](http://msihmctrs.in)

Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT/VEEB/D  
NAME OF THE RESOURCE PERSON : Raviraj Gai  
NAME OF THE EVENT : Convenient Food For SYBHMCT  
NAME OF STUDENT : Sourav Bharsale  
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>41</u> OUT OF 50						

Signature of student

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Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : VEEBA  
NAME OF THE RESOURCE PERSON : Chef Ravinaj 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>48</u> OUT OF 50						

Signature of student

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(EMCT)

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Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : VFFBA  
NAME OF THE RESOURCE PERSON : Chef Raviraj Cai  
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  
(SHMET)  
Maharashtra State Institute of  
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Shivajinagar, Pune-411016





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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  
(BHMCT)

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

*(Signature)*





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# 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.





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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.





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REF: MSIHMCTRS/BHMCT/2023/ 231

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 हॉटेलमॅनेज्मेंट रिसर्च सोसिटी  
मॅनेजमेंट अँड कॅटरिंग टेक्नॉलॉजी,  
(पदवी व पदव्युत्तर पदवी)  
शिवाजीनगर, पुणे-४११ ०१६

Received





## 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

  
ABHINAV.M.

Name and Sign of Event Coordinator

  
Dr. Seema Zagade  
Principal  
**PRINCIPAL**  
(BHMCT)

Maharashtra State Institute of  
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REF: MSIHMCT/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 : 1<sup>st</sup> / 2<sup>nd</sup> / 3<sup>rd</sup> / Final Day: SAT.  
Year Time: 3:15 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. MAHOLKAR  
POOJA PAWAR

Venue: • Classroom • Iris • Zaffran • Conference  
• Assembly Hall • Board Room • Principal Office DSHING 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.	Anshika M.	D. Ishte.
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  
(Signature)

Shri Chhatrapati Shivaji Maharaj Institute of  
Hotel Management & Catering Technology  
Shivajinagar, Pune-411016



To,  
AM & Team.

Organize a Interview only  
session instead of task.

## 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:**

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### **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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Date - 06 May 2023

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

Attendance for : SY BHMCT

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

  
**PRINCIPAL**  
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Hotel Management & Catering Technology  
Shivajinagar, Pune-411016





Sr. No.	Roll No.	Student Name	Attendance	Remark
33.	202156	Kataria Shruti Yogesh	P	
34.	202157	Kendurkar Tejas Hemant	P	
35.	202158	Khade Samrudhi Satish	P	
36.	202166	Kulkarni Swapna Prasanna	P	
37.	202167	Lachake Ojas Mahesh	P	
38.	202168	Lole Rutik Dilip	P	
39.	202169	Mahadule Sarang Suresh	P	
40.	202170	Mahajan Abhishek Ravindra	P	
41.	202171	Malge Trishala Ramesh	P	
42.	202177	Mohite Amruta Ashok	P	
43.	202178	More Jay Harish	P	
44.	202179	More Sankalp Sanjay	P	
45.	202180	More Soham Rajendra	P	
46.	202183	Nanakshahi Drishti Teghbahadur	P	
47.	202184	Navale Pritesh Arjun	P	
48.	202185	Nemade Vinit Kiran	P	
49.	202186	Neware Roshni Jitendra	P	
50.	202187	Nikam Prathamesh 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

  
**PRINCIPAL**  
(BHMCT)  
Maharashtra State Institute of  
Hotel Management & Catering Technology  
Sion, Mumbai, 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

  
**PRINCIPAL**  
(BHMCT)

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





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

- ☐ 1  
☐ 2  
☐ 3  
☐ 4  
☒ 5

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

- ☐ 1  
☐ 2  
☐ 3  
☐ 4  
☒ 5

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

- ☐ 1  
☐ 2  
☐ 3  
☐ 4  
☒ 5

Any other suggestions \*

The session was great.

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



## Feedback for Mr. Neelkanth Palekar talk session

Email \*

swapna.kul114@gmail.com

NAME OF THE FACILITATOR \*

Neelkanth Palekar Sir

DESIGNATION \*

Entrepreneur

NAME OF HOTEL/ ORGANISATION \*

Palekar Foods products pvt. ltd.



**PRINCIPAL**  
(BHMCT)

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





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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

  
**PRINCIPAL**  
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Hotel Management & Catering Technology  
Shivajinagar, Pune-411016



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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

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

☐ 1

☐ 2

☐ 3

☐ 4

☒ 5

Any other suggestions \*

No

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## Feedback for Mr. Neelkanth Palekar talk session

Email \*

katariashruti31@gmail.com

NAME OF THE FACILITATOR \*

Neelkanth Palekar

DESIGNATION \*

Businessman

NAME OF HOTEL/ ORGANISATION \*

Palekar Foods Products Pvt Ltd

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





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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

  
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(BMMCT)  
Maharashtra State Institute of  
Hotel Management & Catering Technology  
Shri Chhatrapati Shivaji Maharaj  
Mumbai-400016



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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(BHMCT)

Maharaja Ganga Institute of  
Hotel Management & Catering Technology  
Shri. Ch. S. Chaudhary - 411016





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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

Any other suggestions \*

No

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Pune-411016





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☎- 25676640 Email: [msihmctrsoffice@gmail.com](mailto:msihmctrsoffice@gmail.com), web site: [msihmctrs.in](http://msihmctrs.in)

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



  
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**THEME DINNER: UTTARAPATH 2023**

Type of the Event: Theme Dinner Uttarapath

Date of the Event : 28-04-2023

Conducted by : Mr Chintamani Sahastrabudhe, Ms Anahita Manna, Mr Devesh Janvekar

**Objectives :**

- Providing an opportunity for students to create an immersive culinary experience for guests by designing a well-balanced menu.
- Showcase the diversity of regional cuisines and enhance participative learning through live cooking demonstrations, such as a Chaat counter, and the preparation of exclusive seasonal mocktails and implementing fine dine silver service by the Food and Beverage Team.
- Understand the need for ambiance and theme immersion through handcrafted decor elements by accommodation team.

Organised By : MSIHMCT			
Event Coordinator	Ms. Anahita Manna		
Topic Covered : Theme Dinner			
Venue	Zafran	Time / Duration	
		7pm to 11pm	
Total Number of Participants	Students	Faculty	Non-Teaching
120	116	3	1
Event Details	<p>A ticketed themed dinner was organised by the students of SYBHMCT. They showcased their skill in all the departments.</p> <p>The awaited theme dinner 'UTTARAPATH-The Grand Trunk Road' was hosted by the Second Year BHMCT students of MSIHMCT, an activity under the Entrepreneurship Development Cell on 28th April 2023.</p> <p>This one of a kind event was a small scaled event of 70 guests and the Second Year students were entrusted to sell tickets for the same.</p> <p>A well planned, balanced menu was designed which would take the guests on a flavourful ride of the UTTARAPATH, including the flavours from Afghani, Punjabi, Himachali, Bihari and Bengali cuisines by the Food Production Team. A live counter emulating the Delhi Chaat experience started the evening on a lovely note.</p> <p>The Food and Beverage Team prepared exclusive seasonal mocktails like the Watermelon Shikanji and Kairi Ka Jaljira and operated both the restaurants 'IRIS' and 'Zafran'. The guests experienced service of the highest quality as for the first time a fine dine silver service was practised by the team.</p> <p>The décor was all hand crafted and included props like a truck shaped photo booth, handmade lipin art, wall hangings, kneaded bottles and number plates from along the route to add to the entire experience of the theme.</p> <p>The students are currently reeling under the praises and the positive feedback received from all and cannot wait to be execute more such innovative events for the upcoming semesters.</p>		



Type of Learning Outcome (Tick the appropriate option)				
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Learning Outcome	The students understood the diversity of regional cuisine and enhance participative learning through live cooking demonstrations			

Mapping of the event with PO and CO			Program Outcome											
Subject Code	Subject Name	Course Outcome	P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
C 401, C402, C403			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>

Enclosures:

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

*Anahita Manna*  
Anahita Manna

*C.R. Sahasrabudhe*  
C.R. Sahasrabudhe

Name and Sign of Event Coordinator

*Devash Janekar*  
Devash Janekar

*Dr. Seema Zagade*  
Dr. Seema Zagade

Principal  
PRINCIPAL  
(BHMCT)

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







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#12 - C, K.M. Munde Marg, Bahadur Patti Chowk, Shivajinagar, Pune - 411  
☎ - 25676640 Email: msihmctsoffice@gmail.com, web site: msihmctrs.in

REF: MSIHMCT/UG-PG/SS/2023/339

Date: 25/04/2023

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Uttarapath - SYBHMCT Theme Dinner Date of Event: 28/04/2023

Programme: BHMCT / MHMCT

Year: 1<sup>st</sup> / 2<sup>nd</sup> / 3<sup>rd</sup> / Final

Day: Friday

Year

Time: 7pm onwards

Types of Function:

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

Guest Profile / Name &

Designation / Organization:

Faculty In - Charge:

Mr. Chintamani S., Mr. Dinesh J.,  
Ms. Anahita M.

Venue:

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

Sr. No. of SCA Registrar 178

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
					Food Prod.	Service	Staff
Breakfast	-	-	-	-	-	-	-
Tea	-	-	-	-	-	-	-
<u>Dinner</u> <u>Lunch</u>	<u>7pm onwards</u>	<u>70</u>	<u>Iris / Zaffran</u>	<u>Atk, STK, CTK</u>	<u>Chintamani</u>	<u>Anahita M.</u>	<u>Santosh J. Prasad P.</u>
PMT	-	-	-	-	-	-	-
Takeaways	-	-	-	-	-	-	-



ROOM DIVISION FACULTY INCHARGE :

Venue and Set up

Linen

Flower Arrangement

Function Board

Escorting

Social Media In charge

Photography

Mr. Devesh Janvekar

Anahita M.  
DEVEESH.

Media update after event - Face Book ☒ Instagram ☒

STUDENT IN CHARGE:

Food Production : Ms. Yugandhara B. / Ms. Prutha S.

Food & Beverage Service : Mr. Anand D. / Mr. Atharva S.

Rooms Division : Mr. Abhishek M. / Ms. Tejaswi S.

Social Media / Media : Mr. Atharva K. / Ms. Vichruti D.

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Mr. S. Rayankar		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. Kawere	
10.	Ms. A. Manna		22.	Ms. Aarti Babar	
11.	Mr. R. Gade		22.	Ms. Varsha Rathod	
12.	Ms. D. Marne		23.		

Social Media updated on \_\_\_\_\_ Signature \_\_\_\_\_

28/4/23

Principal

(HCT)

Hotel Management & Catering Technology

Sirajmagar, Pune-411015





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Maharashtra State Institute of Hotel  
Management & Catering Technology  
& Research Society, Pune

**uttarapath**  
The Grand Trunk Road

A timeless journey of rich flavours

Friday,  
28th April  
2023  
Starts 7pm

An authentic theme dinner depicting the  
journey from Kabul to Kolkata

We look forward to host you with immense pleasure  
**BOOK YOUR TICKETS NOW!!**

Contact - Om W. +91 74149 58739, Atharva K. +91 95038 04419



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POSTER/ BROCHURE/ TICKETS

# Ticket's

**COUPON**

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

PASS NO.

**IRIS**

The Grand Trunk Road

**RS 600/-**

Date & Time  
25th April 2021  
1:00PM Onwards

ESTD 1983  
OFFICE: K. M. MUNSHI MARG, BAHIRAT PATIL CHOWK,  
SHIVAJINAGAR, PUNE - 411 004

**COUPON**

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

PASS NO. **233**

**ZAFRAAN**

The Grand Trunk Road

**RS 600/-**

Date & Time  
25th April 2021  
1:00PM Onwards

ESTD 1983  
OFFICE: K. M. MUNSHI MARG, BAHIRAT PATIL CHOWK,  
SHIVAJINAGAR, PUNE - 411 004







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ATTENDANCE SHEET

Sr.No.	Roll No.	Student Name	Status
1.	202101	Agrawal Harsh	P
2.	202102	Ahiwale Yash	P
3.	202103	Aswar Swajit	P
4.	202104	Bade Bhagwat	P
5.	202106	Barshikar Aman	P
6.	202107	Belhekar Aditi	P
7.	202109	Bhosale Yugandhara	P
8.	202110	Bhosale Sarthak	P
9.	202111	Bhosale Swaraj	P
10.	202112	Borade Sudhanshu	P
11.	202113	Chaudhari Parag	P
12.	202114	Chaudhari Sujeet	P
13.	202115	Chaudhari Swapnil	P
14.	202117	Chendke Ojas	P
15.	202119	Dalvi Atharva	P
16.	202120	Dengavekar Aditya	P
17.	202121	Deoghatole Shantanu	P
18.	202122	Deolalikar Krushna	P
19.	202123	Desale Lokesh	P
20.	202124	Deshpande Sakshi	P
21.	202125	Deshpande Vaishnavi	P
22.	202127	Dhage Varun	P
23.	202128	Dhede Manasi	P
24.	202129	Dhumal Anand	P
25.	202130	Dhumal Utkarsha	P
26.	202131	Dimber Shreya	P
27.	202133	Durgule Rohan	P
28.	202134	Edke Shweta	P
29.	202135	Falak Dipti	P
30.	202136	Gaikwad Amav	P
31.	202139	Gawade Aditya	P
32.	202140	Gedam Pranali	P
33.	202141	Ghodake Nimai	P
34.	202142	Gole Rudra	P
35.	202143	Gore Manali	P
36.	202144	Gunjal Jay	P



Sr.No.	Roll No.	Student Name	Status
37.	202145	Hirve Anushka	P
38.	202148	Jagtap Siddhi	P
39.	202150	Jangam Sarvesh	P
40.	202151	Kadam Ajay	P
41.	202152	Kadam Atharva	P
42.	202153	Kamble Yash	P
43.	202154	Karnik Radhika	P
44.	202155	Kasbe Harshada	P
45.	202156	Kataria Shruti	P
46.	202157	Kendurkar Tejas	P
47.	202158	Khade Samrudhi	P
48.	202159	Kharade Tanaya	P
49.	202160	Khatkhate Atharv	P
50.	202161	Khetre Samiksha	P
51.	202162	Kirve Kaushal	P
52.	202163	Koli Abhishek	P
53.	202165	Kulkarni Moksh	P
54.	202166	Kulkarni Swapna	P
55.	202167	Lachake Ojas	P
56.	202169	Mahadule Sarang	P
57.	202170	Mahajan Abhishek	P
58.	202171	Malge Trishala	P
59.	202173	Mane Niranjana	P
60.	202174	Mane Siddesh	P
61.	202175	Mankar Mohit	P
62.	202177	Mohite Amruta	P
63.	202179	More Sankalp	P
64.	202180	More Soham	P
65.	202183	Nanakshahi Drishti	P
66.	202184	Navale Pritesh	P
67.	202185	Nemade Vinit	P
68.	202186	Neware Roshni	P
69.	202187	Nikam Prathamesh	P
70.	202188	Pandure Darshan	P
71.	202189	Pansare Om	P
72.	202191	Patange Nandini	P
73.	202192	Patankar Kushagra	P
74.	202193	Pathak Mrunal	P
75.	202194	Aditi Patil	P
76.	202195	Patil Samiksha	P
77.	202196	Pawar Adwait	P
78.	202198	Phatak Dhanushree	P
79.	2021100	Pulawale Anurag	P
80.	2021101	Ranade Omkar	P
81.	2021102	Rao Mitra	P





Sr.No.	Roll No.	Student Name	Status
82.	2021103	Rengade Shrushti	P
83.	2021104	Renuse Niraj	P
84.	2021105	Rupade Swapnil	P
85.	2021106	Ruparel Parth	P
86.	2021107	Sadanshiv Abhishek	P
87.	2021108	Sangle Shubham	P
88.	2021109	Santar Sanket	P
89.	2021111	Sargar Aditya	P
90.	2021112	Sasane Atharva	P
91.	2021113	Seha Piyush	P
92.	2021114	Shelkande Shreyash	P
93.	2021115	Shelke Prathmesh	P
94.	2021116	Shenolikar Prutha	P
95.	2021117	Shete Varun	P
96.	2021118	Shewale Aadesh	P
97.	2021119	Shinde Sanyukta	P
98.	2021120	Shinde Siddharth	P
99.	2021121	Siddha Surbhi	P
100.	2021122	Sonawane Rohit	P
101.	2021123	Sorte Sahil	P
102.	2021124	Suryawanshi Siya	P
103.	2021125	Sutar Tanmayee	P
104.	2021126	Tanty Tapaswini	P
105.	2021127	Tavdare Tejaswi	P
106.	2021128	Tembe Pratik	P
107.	2021130	Tupsagar Anuja	P
108.	2021132	Untwale Rishabh	P
109.	2021133	Vaidya Shriraj	P
110.	2021135	Waghunde Ankush	P
111.	2021136	Waikar Om	P
112.	2021138	Washivale Shravani	P
113.	2021139	Zad Arnav	P
114.	2021140	Deshmukh Vishruti	P
115.	2021142	Katti Yash	P
116.	2021143	Shinde Gautam	P

  
**PRINCIPAL**  
 (PRACT)

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





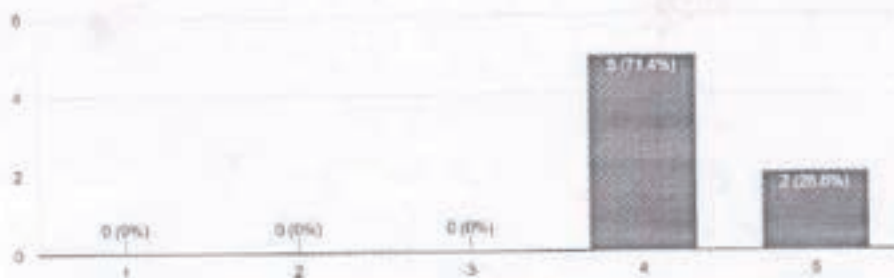
MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING  
TECHNOLOGY AND RESEARCH SOCIETY, PUNE  
MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY  
(UG & PG – Degree Programme)

412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16.  
☎ - 25676640 Email: [msihmctrsoffice@gmail.com](mailto:msihmctrsoffice@gmail.com), web site: [msihmctrs.in](http://msihmctrs.in)

### FEEDBACK ANALYSIS

How will you rate the session?

7 responses



Was the session relatable to the syllabus taught?

7 responses



● Yes  
● No

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

7 responses



What was the take-away from the session?

- The session was super fun as well as informative the take away points from this session were to actually see the kitchen layout and how do they actually work or manage their stuff there how the food is presented and served how can we improve and improvise our dishes in all together it was a great session
- Got a new experience visiting a great working restaurant and The showed us the restaurant with great ambience.

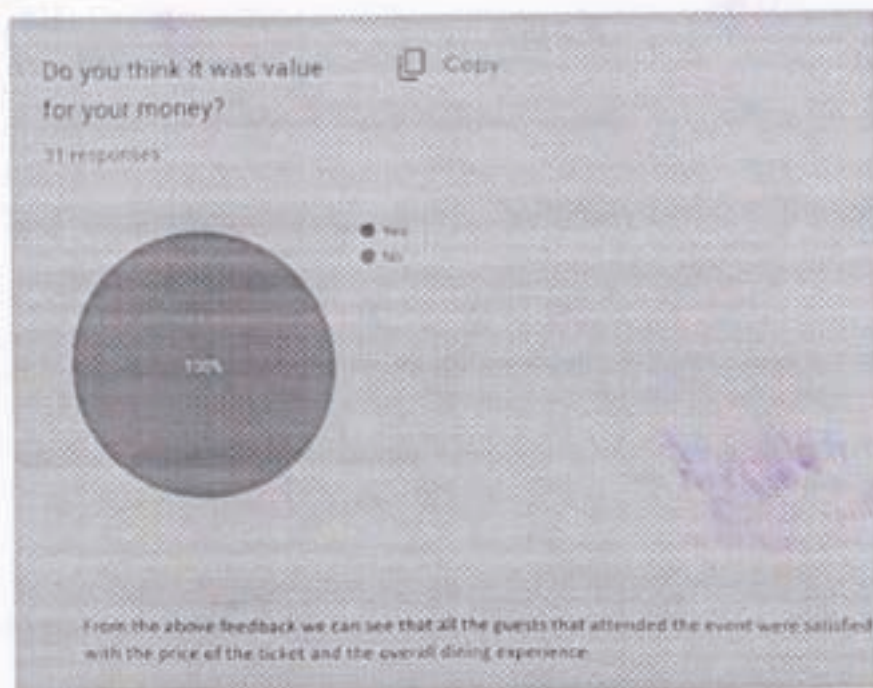




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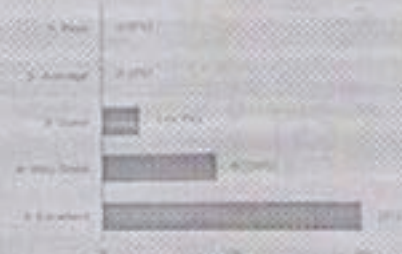
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**GUEST FEEDBACK  
FEEDBACK**



How would you like to rate the service? ☐ Copy

31 responses



3 guests rated the service as "Good"

5 guests rated the service as "very good"

And 19 guests have rated the service as "Excellent"

How was the ambience and the decoration? ☐ Copy

31 responses



1 guest rated the ambience and décor as "Can be better"

8 guests rated the ambience and décor as "Good"

22 guests rated the ambience and décor as "Excellent"





### FEEDBACK REPRESENTATION

All 121 feedback form was given at the end of the meal, stuck into the take away packet boxes given to each guest.

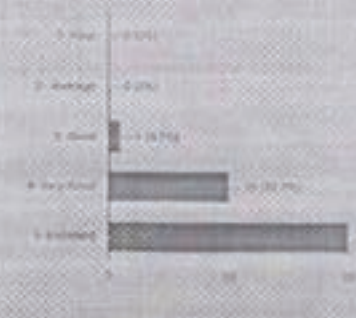
1- Out of the 54 guests 11 have given their feedback, which is approximately 20% of the guests. Among the guests attending many of them have filled only one feedback form on behalf of their entire booking.

Below is the pictorial representation of each question asked in feedback form.

How would you like to rate the taste of food?



31 responses



One guest rated the food as "Good"  
 10 guests rated the food as "Very Good"  
 20 guests rated the food as "Excellent"

Students were very well mannered. So often we get to see it.  
 This was a booster event the students and parents as well. More activities to come up in near future.  
 Just keep green chutney with starters but overall everything is amazing.  
 Food was so tasty. I enjoyed every bite. The ambience was also good. The service was good but a little slow.  
 Bhendi was yummy, gravy of paneer was tasty, Pulao was good. Paneer was not soft enough. Roti could have been softer. Lachcha paratha was not identifiable. Desserts were good, little bit of sweetness was required in chandrakala.





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

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

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# AISSMS

## COLLEGE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY



Approved by AICTE, New Delhi  
Recognised by Govt. of Maharashtra & Affiliated to Savitribai Phule Pune University  
An Autonomous College under Savitribai Phule Pune University, Pune  
Accredited by NAAC with 'A' Grade | NBA Accredited for BHMCT from 2017-2018 to 2021-2022  
AISHE Code - C- 41490

**SHRI MALOJIRAJE CHHATRAPATI**  
Honorary Secretary

**DR. SONALI JADHAV**  
Principal

### Memorandum of Understanding

Under National Education Policy 2020

In accordance with the mutual desire to promote National Education Policy (Party 1) **AISSMS College of Hotel Management and Catering Technology, Shivaji Nagar Pune** represented by Dr. Sonali Jadhav, and (Party2) **Maharashtra State Institute of Hotel Management and Catering Technology, Shivaji Nagar Pune** represented by Dr. Seema Zagade enter into the formal statement of collaboration in the form of Memorandum of Understanding.

AISSMS CHMCT and MSIHMCT will collaborate for the following:

- To propose and engage jointly in research or training programs sponsored by funding agencies, and to invite each other's faculty, student and staff to participate therein;
- The provision of cultural and intellectual enrichment opportunities for staff and students of both institutes;
- To use laboratory facilities in specific cases for a limited period.
- This MoU is made under the head of Collaborative MoU Signings with other academic Institutions under NEP 2020.
- MoU will not be used for any admission related publicity or marketing by either Institutions.



# AISSMS

## COLLEGE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY



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Recognised by Govt. of Maharashtra & Affiliated to Savitribai Phule Pune University  
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AISHE Code - C- 41490

SHRI MALOJIRAJE CHHATRAPATI  
Honorary Secretary

DR. SONALI JADHAV  
Principal

The Memorandum of Understanding is for the duration of 01 year starting from  
28/07/2023 to 27/07/2024.

for  
Party 1  
Dr. Sonali Jadhav  
Principal  
AISSMSCHMCT, Pune



Witness Kannurkar  
Dr. Anuradha Kannurkar

Witness Rajeshwar S.P.  
Place - Pune Dr. Rajeshwar S.P.

Party 2  
Dr. Seema Zagade  
Principal  
MSIHMCT, Pune

Witness RAHULGADE  
28/7/23

Witness Dr. Vidya Kachum  
Date : 28/07/2023



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



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

412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16.  
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**MEMORANDUM OF UNDERSTANDING (MOU)**

Between

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

And

Bhajipala India Pvt Ltd, Pune

## MEMORANDUM OF UNDERSTANDING

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

### BETWEEN

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

### AND

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

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

### WHEREAS:

- A) First Party is a Higher Educational Institution named:

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

- B) The Parties intent to cooperate and focus their efforts on cooperation within area of Skill Based Training, Education and Research.
- C) Both Parties, being legal entities in themselves desire to sign this MOU for advancing their mutual interest;

### About First party:

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



#### **About Second party:**

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

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

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

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

#### **CLAUSE 1 CO-OPERATION**

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

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

## **CLAUSE 2 SCOPE OF THE MoU**

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



requirements.

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

### **CLAUSE 3 INTELLECTUAL PROPERTY**

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

### **CLAUSE 4 VALIDITY**

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

### **CLAUSE 5 RELATIONSHIP BETWEEN THE PARTIES**

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

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

First Party

Second Party

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

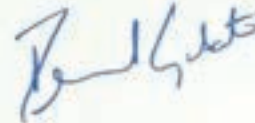
**AGREED:**

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

For Bhajipala, Pune,

  
**PRINCIPAL**  
Authorized Signatory  
(BHMCT)





Authorized Signatory

Maharashtra State Institute of  
Hotel Management & Catering Technology

Shivajinagar, Pune-411016

Maharashtra State Institute of Hotel  
Management and Catering Technology, Pune

412 A/1, K. M. Munshi Road, Shivajinagar,  
Pune 411016. ☎ - 25676640

020- 25676640

E-mails - [msihmctrsoffice@gmail.com](mailto:msihmctrsoffice@gmail.com)

Web - [www.msihmctrs.in](http://www.msihmctrs.in)

Bhajipala, Pune

135a, Baner Road, near Balewadi Phata, next  
to Porwal Cycles, Balewadi Phata, Baner, Pune,  
Maharashtra 411045

Contact Details- +91 98229 90719

E-mails-[contactteambp@gmail.com](mailto:contactteambp@gmail.com)

Web-

Witness1:

Witness2:

Witness3:

Witness4:





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING  
TECHNOLOGY PUNE & RESEARCH SOCIETY PUNE  
**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT  
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412 - C, Shivaji Nagar, Pune -411016  
☎- 25676640, Email: [msihmctrsoffice@gmail.com](mailto:msihmctrsoffice@gmail.com)

**MEMORANDUM OF UNDERSTANDING**

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

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

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

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

AND

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

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

**RECITALS,**

Whereas,

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

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

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

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

The Parties agree to the following terms:

**1. Duration of the MoU:**

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

**2. Implementation of the Project:**

- 2.1 Each program shall be for duration of 04 weeks.
- 2.2 Date, Timing and Batch size will be decided mutually.

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

- 3.1. MSIHMCT will be responsible for nominating one person with adequate accountability and responsibility to coordinate the training program.
- 3.2. Ensure that the Institute agree to and facilitate the training timetable prepared jointly by MSIHMCT and Chalaang.
- 3.3 To provide all support services and facilities such as Laboratory, Classroom, and attendant to Chalaang for conducting of the training Program.
- 3.4 MSIHMCT will have the absolute right to dismiss a candidate if he /she do not align with rules and regulation of the institute.

**Basic Requirements from the participating Candidates:**

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

**Chalaang's obligation to the Project:**

- 4.1 Chalaang shall undertake to do the following.
  - Advertising in local / vernacular print media regarding the course.
  - Provision for indenting and payment of raw material for the course.
  - Provision of tool kit, aprons, and course material and notes to the candidate.
- 4.2 Provision of a custom designed certificate containing the name and logo of both the organisations.
- 4.3 Trainer for the said course.
- 4.4 Training Plan and Programme schedule to be communicated to the Institute at least a month in advance for avoiding of inconvenience.



## **5. Commercial**

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

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

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

## **6. Limitations and Warranties:**

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

## **Termination**

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

## **7. Entirety & Amendment:**

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

## **8. Entire Agreement:**

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

## **9. Relationship among The Parties:**

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

#### 10. Notices

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

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

The Principal  
MSIHMCTRS, Pune

And

Niya Global Pvt. Ltd "Chalaang"

#### 11. Amendment:

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

#### 12. Survival of Clauses:

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

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



for MSIHMCTRS, Pune



Authorised Signatory

Name: Dr. Seema Zagade

Designation: Principal  
**PRINCIPAL**  
(BHMCT)

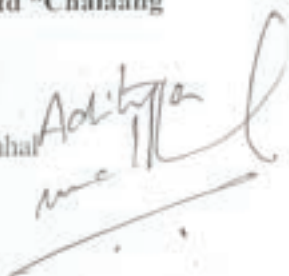
Maharashtra State Institute of  
Hotel Management & Catering Technology  
Shivajinagar, Pune-411010

for Niya Global Pvt. Ltd "Chalaang"

Authorised Signatory

Name: Mr. Aditya Muchhal

Designation: Director



For the use of the State of Maharashtra  
(Signature of the Principal)  
and for the use of the State of Maharashtra  
(Signature of the Principal)  
(Signature of the Principal)



## MEMORANDUM OF UNDERSTANDING

### **Preamble:**

The role of entrepreneurship as the driving force of economic growth is well respected the world over. Entrepreneurs shape the economic destiny of nations by creating wealth and employment, offering products and services and generating taxes for governments. Most of the studies on the role of entrepreneurship in economic growth suggest that there is a strong relationship between the level of entrepreneurial activities in a region and its rate of economic growth (Carree and Thurik, 1998 and 2002).

In order to promote entrepreneurship, build entrepreneurial culture & to enable the aspiring students of Maharashtra State Institute of Hotel Management & Catering Technology and Research Society for starting their own businesses, the proposed MOU is being made.

### **deAsra Foundation:**

Dr. Anand Deshpande, a Founder of deAsra Foundation well-recognized this gap in the collective effort and necessity to join all the control points which may in-turn result in establishing an ecosystem to promote entrepreneurial culture, develop entrepreneurs & help them to nourish their sustainable enterprises. To address this gap Dr. Deshpande promoted a not for profit company registered under Section 25 namely deAsra Foundation to contribute to social welfare by enabling entrepreneurship, which would in turn create employment opportunities. deAsra's target is to generate 1,00,000 jobs in the next five years (2014-2015 to 2019-2020) by facilitating the creation of 25000 enterprises grouped into 250 Business types, with 100 Businesses of each type, each employing an average of 4 people per Business. Partnerships with financial institutions, skill development & training institutes, is a main component of the strategy of deAsra to achieve this target. As per this strategy, deAsra Foundation proposed, Pune to join hands to achieve their target.

### **Maharashtra State Institute of Hotel Management & Catering Technology and Research Society, Pune:**

The Hospitality & Tourism industry in India is expected to grow at a rapid pace between now & 2025. The diversity of experience in Hotel Management & Tourism is greater than in any other profession. Against this encouraging growth scenario, the Maharashtra State Institute of Hotel Management & Catering Technology offers a professional edge for aspirants, who want to enter managerial posts in this field, in India & Abroad.

Since 2003, the Maharashtra State Institute of Hotel Management & Catering Technology & Research Society's, Maharashtra State Institute of Hotel Management & Catering Technology, Pune has been successfully running a four year Bachelor Programme in Hotel Management & Catering Technology, affiliated to the Savitribai Phule Pune University and approved by the All India Council of Technical Education, New Delhi. The Institute has been successful in placing its students in star properties not only across the country, but also in star hotels across the world.

From the academic year, 2012-2013 the Institute is proud to be the first to launch the Master's in Hotel Management & Catering Technology (MHMCT) in Maharashtra which is affiliated to the Savitribai Phule Pune University & approved by the All India Council of Technical Education, New Delhi.



The programme is spread over four semesters, with two months of Industrial Training with a specialization. The curriculum seeks to equip students with a knowledge & skills-set necessary for supervisory & managerial positions. The course aims to develop student's ability to apply leadership strategies to hospitality industry-specific situations.

**BETWEEN**

**Maharashtra State Institute of Hotel Management & Catering Technology, and Research Society, Pune** having its registered office at 412 C K. M. Munshi Margh, Model Colony Shivaji Nagar Pune 411016 represented by Ms. Anita Moodliar hereinafter referred to as MSIHMT&RS (which expression shall unless repugnant, include its assigns, and authorized representatives) ..... Party of the first part

**AND**

**deAsra Foundation**, a not for profit company registered under Section 25 of the Companies Act, 1956, having its registered office at 101, Vanashree Apartment, 94/20 Erandwane, Prabhat Road, Lane No. 11, Pune - 411004 represented by its CEO, Ms. Pradnya Godbole hereinafter referred to as **deAsra** (which expression shall unless repugnant, include its assigns and authorized representatives) ... Party of the second part

**Objectives:** In accordance with the mutual desire to promote cooperation between MSIHMT&RS and deAsra, parties are entering into a formal agreement in the form of MOU with the objective of promoting entrepreneurship.

The main objectives of the association are,

1. Building entrepreneurial culture
2. Promoting entrepreneurship
3. Identifying and selecting those who can be developed into entrepreneurs;
4. Developing their entrepreneurial capabilities, domain & business skills;

**Following are the terms and conditions of the agreement:**

- deAsra to collaborate with MSIHMT&RS to promote self-employment and help students aspiring to set up their own businesses.
- deAsra to provide such aspiring students guidance to develop a viable business plan, facilitate funding & registrations, and help with set up and execution.
- MSIHMT&RS to share course schedule and invite deAsra to present to students at the concluding session of these courses.
- MSIHMT&RS to provide access to alumni, and list of current students nearing the end of their courses from various courses being conducted by the Institute.
- MSIHMT&RS to invite deAsra to participate in any events or seminars being carried out to promote self-employment for current students or alumni.
- MSIHMT&RS will consider subscribing suitable no. copies of deAsra magazine "Yashaswi Udyojak".
- MSIHMT&RS will allow displaying of deAsra posters/banners within premises of their institutes.
- MSIHMT & RS agrees that, deAsra will provide, including but not limited to, its guidance, expertise, information as part of this MOU, for promoting business entrepreneurship in the community and this information, expertise, documents etc., shall be used only for this purpose. deAsra shall not be held responsible for any claims, liabilities arising under this MOU.



1. Each party would bear its own expenses and cost incurred in connection with all the activities relating to the MOU. Any exception to this clause would be based on prior written consent of both the parties.
2. Confidentiality: In terms of this MOU, either party will acquire or develop confidential and proprietary information concerning the other's customer and its dealings and methods of dealings with its existing and prospective customers and will develop relationships of special trust and confidence with existing and prospective customers and employees of the other (collectively "Confidential Matter"). Parties agree that such Confidential Matter is for the other party's exclusive benefit and that, either party will not directly or indirectly use or disclose any Confidential Matter, except for specified purpose. Receiving party shall use the Confidential Matter of the other party only to its employees, directors and advisors on a "need to know" basis. Disclosing party does not give any warranty for accuracy or completeness of Confidential Matter. Upon the termination of this MOU, receiving party will promptly return all the Confidential Matter to the disclosing party. The confidentiality obligations stated herein shall survive for two (2) years after termination of this MOU. The obligations contained in this Clause shall not apply to information in public domain or to information received from a third party without restrictions or to information developed independently or is in possession of the receiving party.
3. Relationship of parties: Relationship between the parties to this MOU is that of an independent contractor, and nothing in this MOU will be construed to create a joint partnership, agency, or employer-employee relationship. Parties have the sole obligation to (i) comply with applicable laws and (ii) supervise, manage, contract, direct, procure, perform or cause to be performed its obligations set forth in this MOU, except as otherwise agreed upon by the parties. Neither party has an authority to make any commitment or representation for and on behalf of the other party under this MOU.
4. Subcontract/Assignment: Neither party shall assign, subcontract or otherwise transfer its rights or obligations under this MOU without prior written consent of the other party, which will not be unreasonably withheld.
5. Limitation Of Liability: NEITHER PARTY SHALL BE LIABLE TO THE OTHER FOR ANY INDIRECT, SPECIAL, CONSEQUENTIAL OR INCIDENTAL DAMAGES HOWEVER CAUSED, EVEN IF ADVISED OF THE POSSIBILITY OF SUCH DAMAGES.
6. Governing Laws and Arbitration: This MOU shall be construed and governed by the laws of India. Any controversy or claim arising out of or related to this MOU, or breach thereof, shall be settled by arbitration, to be held in Pune, India in accordance with the rules of the Arbitration and Conciliation Act, 1996 and the decision of the arbitrator shall be binding on the parties.
7. The term of this MOU shall commence on the Effective Date and shall continue until the expiry of 3 years from the Effective Date. This agreement will have to be mutually renewed by both the Parties as per need basis. Either Party may terminate this MOU by giving thirty (30) days written notice to the other Party.



In the event of termination of MOU, the activities/ programs which are in progress shall be honored by both the parties.

8. Parties agree that the relationship contemplated herein shall be non-exclusive. This MOU may not be extended, amended, or superseded except in writing between the parties. This MOU may be executed in one or more counterparts (including scanned copies), which taken together shall constitute single MOU.
9. The responsibility of any accident / mishap, if occurred, on the premises of either parties, during the visit of representatives/ employees, shall be owned by the party deputing the employees/ representatives.

IN WITNESS THEREOF, the parties hereto have caused this MOU to be duly executed as of the day and year first written above.



Accepted

For Maharashtra State Institute of Hotel Management  
& Catering Technology & Research Society, Pune

Accepted

For deAsra Foundation, Pune

*Anita Moodliar*  
Ms. Anita Moodliar

Principal

**PRINCIPAL**  
(BHMCT)

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

*Pradnya Godbole*  
Ms. Pradnya Godbole

CEO

Place : Pune

Date : 11<sup>th</sup> February 2016



Witnesses:

1. Name : Mrs. Supriya Trimbake  
Address : 105/6 Mayur Colony, Kothrud, Pune-29  
Signature : *Supriya Trimbake*
2. Name : Dr. Vidya Kadam  
Address : 40/12<sup>th</sup> Shivajinagar, Pune.  
Signature : *Dr. Vidya Kadam*

# **MEMORANDUM OF UNDERSTANDING(MOU)**

**BETWEEN**

**Maharashtra state Institute of Hotel  
Management & Catering Technology &  
Research Society.**

**&**

**Hyatt Regency, Pune**



## **MEMORANDUM OF UNDERSTANDING**

This **Memorandum of Understanding** (hereinafter called as the 'MOU') is entered into on this the 28<sup>th</sup> day of - August - Two Thousand Nineteen (28/08/2019),

### **BETWEEN**

**Maharashtra State Institute of Hotel Management & Catering Technology & Research Society, Pune** - represented herein by its Principal MSIHMC&RS (hereinafter referred as '**First Party**', the institution which expression, unless excluded by or repugnant to the subject or context shall include its successors - in-office, administrators and assigns).

### **AND**

**HYATT REGENCY, Pune** and represented herein by its Zonal / Divisional Head, Ms Deepa Singhal, Pune (hereinafter referred to as "**Second Party**", company which expression, unless excluded by or repugnant to the subject or context shall include its successors - in-office, administrators and assigns).

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

### **WHEREAS:**

- A) First Party is a Higher technical Educational Institution named:

(i) **(i) Maharashtra State Institute of Hotel Management & Catering Technology & Research Society, Pune**

- B) First Party & Second Party believe that collaboration and co-operation between themselves will promote more effective use of each of their resources, and provide each of them with enhanced opportunities.
- C) The Parties intent to cooperate and focus their efforts on cooperation within area of Skill Based Training, Education and Research.
- D) Both Parties, being legal entities in themselves desire to sign this MOU for advancing their mutual interest;
- E) **Maharashtra State Institute of Hotel Management & Catering Technology, & Research Society, Pune** - , the First Party is engaged in Hotel Management Education and related fields
- F) - **Maharashtra State Institute of Hotel Management & Catering Technology & Research Society, Pune** - ,the first Party is promoted by a Society registered under charity Commisioner, society Act & is an Educational Institute in the field of Hospitality Education & Research having its registration office at 412 C KM Munshi Marg , Model Colony, Pune 411 016 and operating out of an new extension building at ; 412 - A, Bahirat Patil Road, Pune - 411016 .
- G) - **HYATT REGENCY, Pune** - , the Second Party is engaged in Business, Manufacturing, Skill Development, Education and R&D Services in the fields of - **Hotel Operations & Management** - and related fields
- H) - **HYATT REGENCY, Pune** - ,the Second Party is promoted by HYATT Group; Kalyani Nagar, Pune engaged in Hotel Operations & Management in Kalyani Nagar. Pune.
- I) Hyatt Regency is a 5 Star Hotel engaged in Hotel Management & Operations in Kalyani Nagar Pune. The Hyatt group owns & operates various brands



related to various segments of the Hospitality Industry in Pune. This company has a good market positioning in all the segments it operates.

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

**CLAUSE 1 CO-OPERATION**

- 1.1 Both Parties are united by common interests and objectives, and they shall establish channels of communication and co-operation that will promote and advance their respective operations within the **Institution** and its related wings. The Parties shall keep each other informed of potential opportunities and shall share all information that may be relevant to secure additional opportunities for one another.
- 1.2 First Party and Second Party co-operation will facilitate effective utilization of the intellectual capabilities of the faculty of First Party providing significant inputs to them in developing suitable teaching / training systems, keeping in mind the needs of the industry, the Second Party.
- 1.3 The term of Definitive Documents shall be mutually decided between the Parties. Along with the Definitive Documents, this MOU shall represent the entire understanding as to the subject matter hereof and shall supersede any prior understanding between the Parties on the subject matter hereof.

**CLAUSE 2 SCOPE OF THE MoU**

- 2.1 The budding graduates from the institutions could play a key role in technological up-gradation, innovation and competitiveness of an industry. Both parties believe that close co-operation between the two would be of major benefit to the student community to enhance their skills and knowledge.

**2.2 Curriculum Design:** Second Party will give valuable inputs to the First Party in teaching / training methodology and suitably customize the curriculum so that the students fit into the industrial scenario meaningfully.

**2.4 Industrial Training & Visits:** Industry and Institution interaction will give an insight into the latest developments / requirements of the industries; the Second Party to permit the Faculty and Students of the First Party to visit its group companies and also involve in Industrial Training Programs for the First Party. The industrial training and exposure provided to students and faculty through this association will build confidence and prepare the students to have a smooth transition from academic to working career.

**2.5 Internships and Placement of Students:** Second Party will actively engage to help the delivery of the Internship and placement of students of the First Party into internships/jobs, as per AICTE internship Policy.

**2.6 Research and Development:** Both Parties have agreed to carry out the joint research activities in the fields of **Hospitality & Tourism Management & Operations.**

**2.7 Skill Development Programs:** Second Party to train the students of First Party on the emerging technologies in order to bridge the skill gap and make them industry ready.

**2.8 Guest Lectures:** Second Party to extend the necessary support to deliver guest lectures to the students of the First Party on the technology trends and in house requirements.

**2.9 Faculty Development Programs:** Second Party to train the Faculties of First Party for imparting industrial exposure/ training as per the industrial requirement considering the National Occupational Standards in concerned sector.



**2.10** Both Parties to obtain all internal approvals, consents, permissions, and licenses of whatsoever nature required for offering the Programs on the terms specified herein

**2.11** There is no financial commitment on the part of both the first party , , and the second party **Maharashtra State Institute of Hotel Management & Catering Technology, & Research Society, Pune & Hyatt Regency, Pune** to take up any program mentioned in the MoU. If there is any financial consideration, it will be dealt separately.

### **CLAUSE 3 INTELLECTUAL PROPERTY**

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

### **CLAUSE 4 VALIDITY**

**4.1** This Agreement will be valid until it is expressly terminated by either Party on mutually agreed terms, during which period **Hyatt Regency**, the Second Party, as the case may be, will take effective steps for implementation of this MOU. Any act on the part of **Training Partner** or **Hyatt Regency**, the Second Party after termination of this Agreement by way of communication, correspondence etc., shall not be construed as an extension of this MOU

**4.2** Both Parties may terminate this MOU upon 30 calendar days' notice in writing. In the event of Termination, both parties have to discharge their obligations

### **CLAUSE 5 RELATIONSHIP BETWEEN THE PARTIES**

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

FirstParty

SecondParty

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

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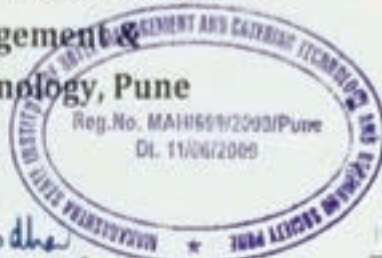
307  
19/9



**AGREED:**

For Maharashtra state Institute  
of Hotel Management &  
Catering Technology, Pune

For HYATT REGENCY, PUNE



*M. M. M. D. H.*

Authorized Signatory  
(Principal)

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

*Deepali*

Authorized Signatory

PUNE-411014

Maharashtra state Institute of Hotel Management & Catering Technology & Research Society, Pune	HYATT REGENCY, PUNE
Address of the New Extension building - 412, A/Bahirat Patil Chowk, Pune 411 016	Wickfield IT Park, Nagar Road, Pune 411014
Contact Details - 020 - 25676640	9158893007
E-mails - msihmcto@gmail.com	Deepali.singhal@hyatt.com
Web- msihmcto@rs.in	http://hyatt.com

Witness1:

*Sachin Rayankar*

Witness2:

*Kunal*  
(Kunal Dookar)

Witness3:

*A. A. Deshpande*  
(A. A. Deshpande)

Witness4:

*Aashi Naik*  
(Aashi Naik)

# **MEMORANDUM OF UNDERSTANDING (MOU)**

**BETWEEN**

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

**&**

**MALAKA SPICE,  
PUNE**



## MEMORANDUM OF UNDERSTANDING

This **Memorandum of Understanding** (hereinafter called as the 'MOU') is entered into on this 23<sup>rd</sup> day of March Two Thousand Nineteen (23.03.2019),

### BETWEEN

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE ,412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16. ☎- 25676640 Email: [msihmcttpo@gmail.com](mailto:msihmcttpo@gmail.com) , web site: [msihmctrs.in](http://msihmctrs.in) , the **First Party** represented herein by its **Name of Competent Authority / Representative Principal MSIHMCCT, Pune** (hereinafter referred as '**First Party**', the institution which expression, unless excluded by or repugnant to the subject or context shall include its successors – in-office, administrators and assigns).

### AND

Malaka Spice, Pune, the **Second Party**, and represented herein by its Zonal / Divisional Head, Mr Shrijith Ravindran, CEO, Malaka Spice, Pune, (hereinafter referred to as "**Second Party**", company which expression, unless excluded by or repugnant to the subject or context shall include its successors – in-office, administrators and assigns).

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

### WHEREAS:

- A) First Party is a Higher Educational Institution named:
  - (i) **MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY & RESEARCH SOCIETY, Pune**
- B) First Party & Second Party believe that collaboration and co-operation between themselves will promote more effective use of each of their resources, and provide each of them with enhanced opportunities.
- C) The Parties intent to cooperate and focus their efforts on cooperation within area of Skill Based Training, Education and Research.
- D) Both Parties, being legal entities in themselves desire to sign this MOU for advancing their mutual interest.
- E) Malaka Spice, Pune, the Second Party is engaged in Business, Manufacturing, Skill Development, Education and R&D Services in the fields of – **Hospitality and Fine Dine Restaurants-** and related fields

Malaka Spice, Pune, the Second Party is promoted by Malaka Spice, Pune; Malaka Spice, Koregaon Park, Pune Lane No. 5, Opposite to Oxford Properties, Koregaon Park, Pune 411001, Phone: 7507486969 / 9158884188

Malaka Spice was established as an inspired Southeast cuisine restaurant in the by lanes Koregaon Park, Pune by a couple – Praful and Cheeru Chandawarkar in the year 1997.

- F) Mr. Praful had recently quit his successful career as an investment banker and along with Cheeru – his wife and a talented chef he decided to embark on their dream of opening up their own restaurant. They travelled extensively across Southeast Asia and picked the best aspects of each region and tossed them together into a set of carefully developed recipes.

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

#### **CLAUSE 1 CO-OPERATION**

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

#### **CLAUSE 2 SCOPE OF THE MoU**

- 2.1 The budding graduates from the institutions could play a key role in technological up-



gradation, innovation and competitiveness of an industry. Both parties believe that close co-operation between the two would be of major benefit to the student community to enhance their skills and knowledge.

- 2.2 **Curriculum Design:** Second Party will give valuable inputs to the First Party in teaching / training methodology and suitably customize the curriculum so that the students fit into the industrial scenario meaningfully.
- 2.3 **Industrial Training & Visits:** Industry and Institution interaction will give an insight into the latest developments / requirements of the industries; the Second Party to permit the Faculty and Students of the First Party to visit its group companies and also involve in Industrial Training Programs for the First Party. The industrial training and exposure provided to students and faculty through this association will build confidence and prepare the students to have a smooth transition from academic to working career. The Second Party will provide its Labs / Workshops / Industrial Sites for the hands-on training of the learners enrolled with the First Party.
- 2.4 **Internships and Placement of Students:** Second Party will actively engage to help the delivery of the Internship and placement of students of the First Party into internships/jobs, as per AICTE internship Policy. The Second Party will also register itself on AICTE Internship Policy Portal for disseminating the Internship opportunities available with them.
- 2.5 **Research and Development:** Both Parties have agreed to carry out the joint research activities in the fields of restaurant Operations and support functions.
- 2.6 **Skill Development Programs:** Second Party to train the students of First Party on the emerging technologies in order to bridge the skill gap and make them industry ready.
- 2.7 **Guest Lectures:** Second Party to extend the necessary support to deliver guest lectures to the students of the First Party on the technology trends and in house requirements.
- 2.8 **Faculty Development Programs:** Second Party to train the Faculties of First Party for imparting industrial exposure/ training as per the industrial requirement considering the National Occupational Standards in concerned sector, if available.
- 2.9 Both Parties to obtain all internal approvals, consents, permissions, and licenses of whatsoever nature required for offering the Programs on the terms specified herein

- 2.10 There is no financial commitment on the part of the MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY & RESEARCH SOCIETY, Pune the First Party to take up any program mentioned in the MoU. If there is any financial consideration, it will be dealt separately.

### CLAUSE 3 INTELLECTUAL PROPERTY

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

### CLAUSE 4 VALIDITY

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

### CLAUSE 5 RELATIONSHIP BETWEEN THE PARTIES

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



First Party

Second Party

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

**AGREED:**

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

For Malaka Spice, Pune,

For Chiranjeev Restaurant & Foods Pvt. Ltd.

  
**PRINCIPAL**  
Authorized Signatory



  
Authorized Signatory

Maharashtra State Institute of  
Hotel Management and Catering Technology  
**MAHARASHTRA STATE INSTITUTE  
OF HOTEL MANAGEMENT AND  
CATERING TECHNOLOGY & RESEARCH  
SOCIETY, Pune**

Malaka Spice, Pune

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

Malaka Spice Corporate Office,  
Chiranjeev Restaurant & Foods Pvt Ltd,  
First Floor, Anushka Complex,  
Sr. No: 26/2, Opposite Oxford  
properties, Lane No-5,  
Koregaon Park, Pune - 411001

020- 25676640

Contact Details

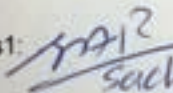
E-mails - [msihmcttpo@gmail.com](mailto:msihmcttpo@gmail.com)

E-mails

Web - [www.msihmctrs.in](http://www.msihmctrs.in)

Web- [www.malakaspice.com](http://www.malakaspice.com)


Witness1:

  
Sachin W.R.

Witness2:



Witness3:

  
(A.A. Deshpande)

Witness4:





**MEMORANDUM OF UNDERSTANDING(MOU)**

**BETWEEN**

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

**&**

**The Westin Pune,Koregaon Park, unit of CCIPL (Classic Citi Investment Private LTD)**



## MEMORANDUM OF UNDERSTANDING

This Memorandum of Understanding (hereinafter called as the 'MOU') is entered into on this 13<sup>th</sup> February 2024.

### BETWEEN

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE's, MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, 412 – C, K.M.Munshi Marg, BahiratPatil Chowk, Shivajinagar, Pune – 16. ☎- 25676640 Email: [msihmcttpo@gmail.com](mailto:msihmcttpo@gmail.com) , web site: [msihmctrs.in](http://msihmctrs.in), the First Party represented herein by its Principal MSIHMCT, Pune (Degree) (hereinafter referred as 'First Party', the institution which expression, unless excluded by or repugnant to the subject or context shall include its successors – in-office, administrators and assigns).

### AND

The Westin Pune, Koregaon Park, unit of CCIPL (Classic Citi Investment Private LTD), 36/3-B, Koregaon Park Annexe, Mundhwa Road, Ghorpadi, Pune 411001, Maharashtra, India, represented by SunandaSathish Director of Human Resources (hereinafter referred to as "INDUSTRY PARTNER").

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

### WHEREAS:

#### About First party:

First Party is a Hotel Management Educational Institution named:

- A) The MSIHMCT is a pioneering Institute of Hotel Management & Catering Technology in Maharashtra, conducting Hospitality Programmes at different entry levels since 1974. The institute offers 4 year Bachelors Degree Programme and 2 years Masters Programme in Hotel Management & Catering Technology, both the programmes are affiliated to Savitribai Phule Pune University.
- B) The institute has newly built campus and has all the amenities with modern facilities.

#### About Second party:

The Westin Pune Koregaon Park is a 5-star haven of wellness and renewal. Experience effortless relaxation in tastefully designed 277 hotel rooms and suites with signature comforts, sleek marble bathrooms and inspiring views. Thrill your senses at five on-site dining options including a chic bar and nightclub - The Market, Daily Treats, Aafreen, Asilo and The House of Medici. Enjoy a coveted location in Koregaon Park near Pune Airport, Magarpatta, Hadapsar and many industrial parks. Work well in 45,000 square feet of sophisticated, flexible hotel event space- The Jewel & The Westin Lawn, enhanced by modern AV equipment, on-site event planning and custom catering services. Refresh in the sparkling waters of our outdoor pool, and exhilarate your body in our well-equipped fitness center with cardio equipment and free weights. Invigorate your mind and body with massage, beauty and wellness therapies at our Heavenly Spa by Westin™.

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

#### **PREAMBLE**

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

#### **OBJECTIVE**

Maharashtra State Institute Of Hotel Management And Catering Technology, Pune and The Westin Pune Koregaon Park desiring to enhance learning opportunities for students, maximum exposure in the industry which will allow them to excel in their career and to promote mutually beneficial linkages, agree to the establishment of a partnership for students pursuing the degree in Hospitality Management on the terms set out below.

#### **CLAUSE 1 CO-OPERATION**

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



## **CLAUSE 2 SCOPE OF THE MOU**

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

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

### **CLAUSE 3 INTELLECTUAL PROPERTY**

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

### **CLAUSE 4 VALIDITY**

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



- The parties agree to co-operate in dealing with or defending any claim by a third party arising out of the operation of this MOU.

#### 7. Law and Jurisdiction

This MOU shall be governed by and construed in accordance with the laws of India. Any dispute arising out of the operation of this MOU shall be finally settled by arbitration upon terms mutually agreed on by both parties.

#### 8. Amendment

This MOU may be modified or amended if the amendment is mutually agreed and made in writing and is signed by authorized representatives of the Parties.

For

**Maharashtra State Institute  
Of Hotel Management and  
Catering Technology**

Signature: 

Name: Dr. Seema Zagade

Designation: Principal MSHMCT, Pune



For

**The Westin Pune Koregaon Park**

Signature: 

Name: Sunanda Sathish

Designation: Director of Human  
Resources



Witness

For

**Maharashtra State Institute  
Of Hotel Management and  
Catering Technology, Pune**

Signature: 

Name: Anahita Manna

Designation: Assistant Professor

Witness

For

**The Westin Pune Koregaon Park**

Signature: 

Name: Aishmita Sen

Designation: Assistant Training  
Manager



## Memorandum of Understanding (MoU)

Between

Maharashtra State Institute of Hotel Management & Catering Technology

&

Naandi Foundation

For training students under Mahindra's CSR Youth Employability Initiative

This Memorandum of Understanding is made at Pune on 2<sup>nd</sup> July, 2018

BETWEEN

**Maharashtra State Institute of Hotel Management & Catering Technology, Pune** is hereinafter referred as MSIHMCT, Pune (which term shall so far as the context admits be deemed to mean and include its successors and assigns) of the **First Part**.

AND

**Naandi Foundation**, a Public Charitable Trust incorporated under the Indian Trusts Act, having its registered office at 502, Trendset Towers, Road No 2, Banjara Hills, Hyderabad – 500 034, Telangana, India represented through its authorized signatory (herein after referred to as MPC which expression shall mean and include its heirs, successors, executors, administrator, authorized representatives and permitted assigns) on the **SECOND PART**. The **Mahindra Pride Classroom (MPC)** is a flagship Corporate Social Responsibility Livelihood program of the Mahindra group and is fully implemented by Naandi Foundation.



MSIHMCT, Pune and MPC hereinafter will be individually referred to as 'Party' and collectively as 'Parties', as the context may require.

**PURPOSE:** The purpose of this MoU is with specific reference to Employability skill building programs for Final Semester students of MSIHMCT, Pune (Degree) gained admission through Government merit scheme hereinafter called the 'Project'.

**WHEREAS:**

1. MSIHMCT, Pune – Bachelor in Hotel Management and Catering Technology Programme is affiliated to Savitribai Phule Pune University and recognized by All India Council for Technical Education.
2. MPC is a Training Partner for providing employability training to the students under the Corporate Social Responsibility (CSR) initiative of the Mahindra Group.
3. MSIHMCT, Pune is willing to enter into a Memorandum of Understanding (MoU) with MPC to train its students under the aforesaid CSR Initiative Program that will train to enhance the employability of the students of MSIHMCT, Pune

**NOW IT IS HEREBY AGREED BY AND BETWEEN THE PARTIES HERETO AS UNDER:**

**1. Duration of the MoU:**

This MoU is effective from 1<sup>st</sup> July, 2018 of signing this MoU and shall remain in force and effect for a period of 5 years, subject to the termination clause hereinafter appearing. In case of any further extension, MSIHMCT will submit a request to MPC.

**2. Implementation of the Project:**

2.1 The Project shall be implemented for the final semester BHMCT students studying at MSIHMCT who have gained admission through Government scheme.

2.2 The skilling program shall be for duration of 26 hours per batch.

2.3 The program will include Soft skills, Communication skills, Behavioral skills, Life skills for all Hospitality trades.

2.4 Date, Timing and Batch Size will be decided mutually.

### **3. MSIHMCT obligation to the Project**

3.1 MSIHMCT shall undertake to do the following:

- 3.1.1 MSIHMCT shall be responsible to nominate one person with adequate accountability and responsibility to coordinate the training program.
- 3.1.2 Connect with the Degree Course of MSIHMCT. Get the schedule of the Training Program and also provide data in a prescribed format of all students who meet the criteria decided.
- 3.1.3 Ensure that the college agree to and facilitate the training time table prepared jointly by MSIHMCT and MPC.
- 3.1.4 To provide all support services and facilities to MPC for conducting of the training program.
- 3.1.5 To make available the infrastructure (including A. V. aids) required for conducting of the Training Program. The infrastructure requirements such as LCD projectors, classrooms etc., are provided by MSIHMCT based on the availability of resources.
- 3.1.6 To facilitate MPC in conducting the assessment.
- 3.1.7 MSIHMCT will have the absolute right to dismiss a candidate if he /she do not align with rules and regulation of the institute / University of the state.

### **4. MPC's obligation to the Project:**

4.1 MPC shall undertake to do the following

- 4.1.1. Discuss with their pedagogic expert and arrive at the best curriculum and lesson plans for the program.
- 4.1.2. Select capable and experienced trainers from their pool of trainers and ensure that they are available for the program.



- 4.1.3. Monitor the program by conducting periodic assessments to ensure that the trainers do a quality job.

## **5. Other Terms and Conditions in this Project**

5.1 Following are the other terms and conditions of MoU:

- 5.1.1 Batch Size: The batch size would need to be a minimum of 30-40 students depending on the class strength.
- 5.1.2 Each student would be made available for the Training Program for specified number of hours per day for the entire duration of the Training Program.
- 5.1.3 The students enrolled should complete the training as scheduled.
- 5.1.4 Attendance will be the responsibility of MSIHMCT.
- 5.1.5 Training & Placement Officer's active support and participation is required for smooth & efficient conduct of the program.

## **6. Commercials**

This Training Program is free of cost. MPC shall not charge any fees on whatsoever account/name from the students or MSIHMCT for conducting the aforesaid training program.

## **7. Certification:**

Certificates shall be awarded by MPC to the students on successful completion of the training and clearing of the assessment held post completion of the training program.

## **8. Limitations and Warranties :**

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

## **9. Termination**

Each party shall be entitled to terminate this Agreement by giving thirty (30) days notice in case of breach of any term of this Agreement by the other party, provided that before issuing termination notice such issues shall be discussed with senior officials of the Parties and if they fail to resolve such issues within a period of fifteen (15) days, then it shall result in termination of this

Agreement. Both parties also agree and undertake that ~~despite~~ termination of the MoU, the progress of the ongoing Training Programs would continue without any hindrance and would be progressed for completion.

#### **10. Entirety & Amendment:**

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

#### **11. Intellectual Proprietary Rights:**

All intellectual or proprietary property and information, supplied or developed by either Party shall be and remain the sole and exclusive property of the Party who supplied or developed the same. Upon termination of this MoU and upon written request, the Party in receipt of the requesting Party's intellectual or proprietary property and/or information pursuant to this MoU shall return such information to the requesting Party.

#### **12. Confidentiality:**

12.1 Business, product and service information, the terms of this Agreement and related information ("Confidential Information") communicated among the Parties shall not be disclosed to third parties without consent of the other Parties. Notwithstanding anything contained herein, this clause shall not apply if /when Confidential Information:

- i. is in or comes into the public domain, other than as a result of breach by the recipient of the information of its obligations under this Agreement, or
- ii. is acquired by the recipient from a third party who owes no obligation of confidence to the other Party to this Agreement in respect thereof, or
- iii. was already known to the recipient at the time it received such information from the other Parties to this Agreement as shown by the recipient's prior written record.



12.2 If either Party is requested or required by any legal or investigative process to disclose any Confidential Information that it is not permitted to disclose, that Party shall provide the other with prompt notice of each such request and the information requested. The Party from whom disclosure is required shall disclose only such Confidential Information that is legally required to be disclosed.

12.3 Parties may use electronic media to correspond or transmit information and such use will not in itself constitute a breach of any confidentiality obligations under this Agreement unless proved contrary.

12.4 Unless prohibited by applicable law, Parties may disclose Confidential Information to its allied and member firms and persons to facilitate performance of the services, to comply with regulatory requirements, to check conflicts, or for quality, risk management or financial accounting purposes.

### **13. General Provisions:**

#### **13.1 Force Majeure:**

Neither Party will be liable to the others for any act done or prevented from so doing by virtue of the occurrence of force majeure conditions but not restricted to any event or chain of events which prevent any Party from carrying out their respective obligations hereunder, such as war, general mobilization of troops, strikes, lockouts/ closure of the concerned/ relevant establishments, fire, earthquakes and floods, embargoes or stoppage of deliveries by Government, sabotage, explosion, riots, civil uprising, strikes and so on. However, the non-performing Party shall be extending their due cooperation to the other Parties to minimize the loss, etc.

#### **13.2 Amendments:**

Either Party may request changes to this MoU. Any changes, modifications, revisions or amendments to this MoU which are mutually agreed upon by

and among the Parties to this MoU shall **be incorporated by written** instrument, and effective when executed and signed by authorized signatory of all the Parties to this MoU.

### **13.3 Entire Agreement:**

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

### **13.4 Relationship among The Parties:**

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

### **13.5 Notices**

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

To:

Kind Attention: Dr. Anita Moodliar,  
Principal, MSIHMCT

To:

Kind Attention: Mr. Raj Iyer-Director-Mahindra Pride Classrooms



Chief Youth Employment Officer

### 13.6 Rules of Interpretation:

The headings to clauses are inserted for convenience only and shall not affect the construction or interpretation of this MoU. In this MoU, words expressed in any gender shall, where the context so requires or permits, include the other gender. In this MoU words expressed in the singular, shall, where the context so requires or permits, include the plural.

### 13.7 Amendment:

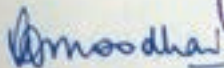
Any amendment to this MoU shall become valid only if it is in writing and signed by all the Parties.

### 13.8 Survival of Clauses:

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

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

for, MSIHMCT, Pune



Authorised Signatory

Name: Dr. Anita Moodliar

Designation: Principal

**PRINCIPAL**  
(BHMCT)

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



for Naandi Foundation/Mahindra

Prade Classroom,



Authorised Signatory

Name: Seema Bhagwat

Designation: State Head-Maharashtra



# Naandi

Naandi Foundation, 502, Trendset Towers  
Road No. 2, Banjara Hills, Hyderabad-500034  
Telangana, India ☎ +91 40 2355 6491/92  
📠 +9140 2355 6537 ✉ Info@naandi.org  
[www.naandi.org](http://www.naandi.org)

Place: Pune

Date: 2<sup>nd</sup> July, 2018

Stamp:

Place: Pune

Date: 2<sup>nd</sup> July, 2018

Stamp:





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: [exam@msihmcrrs.in](mailto:exam@msihmcrrs.in) , web site: [msihmcrrs.in](http://msihmcrrs.in)

### MEMORANDUM OF UNDERSTANDING

THIS MEMORANDUM OF UNDERSTANDING (MOU) executed on this 01<sup>st</sup> day of January 2021

### **BETWEEN**

“The Novotel, Pune” having its Registered Office/Situated at  
Weikfield IT City Infopark, Survey No. 30/3, Ramwadi, Viman Nagar Pune - 411014,  
Maharashtra, India

Through its Authorized Representative,

Ms. Roopal Tiwari,  
Talent & Culture Manager,  
Novotel Pune, Nagar Road,  
Pune – 4110014, India.  
Telephone: +91 206705 6000  
E-mail: [roopal.tiwari@accor.com](mailto:roopal.tiwari@accor.com)

(Hereinafter referred to as ‘The Novotel, Pune’ which expressions shall include his successors,  
heirs, administrators, executors, assigns, representatives, etc)

-----PARTY OF THE FIRST PART

### **AND**

The “Maharashtra State Institute of Hotel Management & Catering Technology (Degree wing)” having its Registered Office/Situated at:

412-C K M Munshi Marg, Shivajinagar, Pune 411016 Maharashtra, India

Through its Authorized Representative,

Dr. Anita Ram Moodliar  
Principal  
Maharashtra State Institute of Hotel Management & Catering Technology, (Degree wing)  
412-C K M Munshi Marg,  
Shivajinagar, Pune 411016  
Maharashtra, India  
Telephone: 9850907415  
E-mail: [principal.msihmcpune@dtmaharashtra.gov.in](mailto:principal.msihmcpune@dtmaharashtra.gov.in)

(Hereinafter referred to as 'MSIHMCT, Pune'(Degree wing) which expressions shall include his successors, heirs, administrators, executors, assigns, representatives, etc)

-----PARTY OF THE SECOND PART

AND WHEREAS the Novotel, Pune is an exotic Five-Star Hotel in the city i.e. Pune and the association of it with "MSIHMCT, Pune (Degree wing)" will provide an extensive exposure to the Students of the Party of the Second Part in regards to the world class ambience and accommodation, scrumptious dinning arrangements and more importantly, the warm presentation of traditional Indian Hospitality.

**NOW THIS MEMORANDUM OF UNDERSTANDING WITNESSES THAT:**

1. That The Novotel, Pune and the MSIHMCT, Pune (Degree wing) are ready and willing to build a mutual partnership so that the Students of the Party of the Second Part get the maximum opportunity and exposure in the industry which will allow them to excel in their career.
2. That the purpose of this Memorandum of Understanding (MoU) is to give a wide exposure to the Students of the Party of the Second Part and will also help them in developing their skills.
3. That The said purpose of this Memorandum of Understanding (MoU) is accomplished by undertaking activities as follow:
  - i. Orientation visits for the students,
  - ii. Orientation for teachers and non-teaching staff,
  - iii. Industrial Exposure in regards to the industrial training for the students,
  - iv. Placement of the students,
  - v. Participation of students in Outdoor Catering (ODC) at the property,
  - vi. Educational Seminars for students,
  - vii. Demonstration of various skills by the experts of the hotel,
  - viii. Expert guidance from the hotel,
  - ix. Participation as External Examiners for Practical examination and Viva.
  - x. Any other relevant activity.



4. That This Memorandum of Understanding (MoU) is at-will and may be modified by mutual consent of authorized officials from Novotel, Pune and MSIHMCT, Pune (Degree wing)
5. That This Memorandum of Understanding (MoU) shall become effective upon signature by the authorized officials from Novotel, Pune and MSIHMCT, Pune (Degree wing) and will remain in force until modified or terminated by any one of the partners by mutual consent.
6. That in the absence of mutual agreement by the authorized officials from Novotel, Pune and MSIHMCT, Pune (Degree wing) this Memorandum of Understanding (MoU) shall end on mutual consent.)

IN WITNESS WHEREOF the parties hereto have executed these presents on the day, month and year first above written.

Date: 01<sup>st</sup> Jan 2021

Place: Pune

**WITNESSES:**


  
1. Prathamesh Panchal  
Learning & Development Manager

  
2. Kritika Chaturvedi  
Assistant Manager Talent & Culture

**NAME AND SIGNATURE OF /AUTHORISED  
SIGNATORY OF**

1. The Novotel, Pune

Ms. Roopal Tiwari,  
Talent & Culture Manager

  
\_\_\_\_\_

WITNESSES:

NAME AND SIGNATURE OF /AUTHORISED  
SIGNATORY OF



2. MSIHMCT, Pune (Degree wing)

*Anita R Moodliar*

Dr. Anita R Moodliar  
(Principal) MSIHMCT, Pune  
**PRINCIPAL**  
(BHMCT)

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

*Sachin Rayrikar*

1. Mr. Sachin Rayrikar  
Training and Placement Officer (MSIHMCT, Degree)

*Aparna Deshpande*

2. Dr. Aparna Deshpande  
Training and Placement Officer (MSIHMCT, Diploma)

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## Only Great Foods

Memorandum of Association between MSIHMCT, Pune and Only Great Foods LLP, Pune.

It is our pleasure to be associated with your institution for Collaboration the purposes for Product Development and enhancement for various products of our company Only Great Foods LLP. Our main driver for this is that we are now receiving many requests to develop new products and we feel that collaborating with you will allow us to handle both the breath of projects that come our way and also do better work.

Please find below the general guideline for the use of your institution (MSIHMCT) as a Centre for Development.

- 1) The facility in terms of infrastructure and skills of staff will only be used to develop, improvise and enhance the food products that The Only Great Foods LLP asks for.
- 2) Each communication will be specific with regards to requirement (Infrastructure, AV support, Trainer Support, content Support and support of lab Assistant, Students support, technical support).
- 3) In the case of any other expenses incurred during the trials then the institute will raise the invoice raised after completion of the program will be settled in accordance to the policy agreeable by both the parties.
- 4) Only Great Foods LLP will ensure that all the representatives of the company follow the rules and regulation of MSIHMCT.

### What is in it for the Institute

- An opportunity for your students to work as research Chefs under able guidance, the same work they will be doing if and when they join industries as R&D Chefs.
- For successful products that are developed & that we commercialize, we can offer a three year royalty of 0.25-1.00% on all sales we do of this product. To support the Royalty Charges the company will submit the audited statements of every six months and accordingly the amount may be deposited in the form of Cheque drawn in favour of Principal MSIHMCT, Pune or the electronic transfer.

Only Great Foods LLP  
8/352 Boat Club Road  
Pune 411001, India

[www.onlygreatfoods.com](http://www.onlygreatfoods.com), +91-98225-04962



### Only Great Foods

- All materials expenses for the product development will be covered by Only Great Foods LLP and will provide your students an opportunity for interaction with our in-house and consulting experts.
- Only Great Foods LLP agrees to pay Rs. 200/- as Lab Usage Charges per day.

#### What Institute can Offer

- To dedicate sufficient academic expertise to guide development of products, and student resources to the prototype and develop products within a span of 15 days.
- We can send our in-house experts to the institute to guide the students as well.
- Students can then submit research papers on conclusion of the project. This can also be used to publish academic findings if this is of interest to the institute.

Going from concept to first prototype can take maybe 50 trials and this is what the company is expecting under your and our guidance.

Each project will be like a mini-applied-PhD, but given that we are a commercial organization sponsoring the study, we need to have a quick turn-around and therefore the process will need to be very intense.

What we will provide you (All materials, our in-house expertise and conversations with other industry experts as may be needed)

This MOU stands for Two year starting from 20<sup>th</sup> March 2018 to 19<sup>th</sup> March 2020 and will be renewed every Two years with mutually agreed modifications.

Signed by

Principal  
MSIHMCT, Pune  
**PRINCIPAL**  
(BHMCT)

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



Only Great Foods LLP  
8/352 Boat Club Road  
Pune 411001, India

[www.onlygreatfoods.com](http://www.onlygreatfoods.com), +91-98225-04962

Signed by

Partner  
Only Great Foods, LLP

19<sup>th</sup> March 2018



# **MEMORANDUM OF UNDERSTANDING (MOU)**

**BETWEEN**

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

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

**&**

**THE PRIDE HOTEL PUNE.**

## MEMORANDUM OF UNDERSTANDING

This **Memorandum of Understanding** (hereinafter called as the 'MOU') is entered into on this 26<sup>th</sup> day of March Two Thousand Nineteen (26.03.2019),

### BETWEEN

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE, MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, PUNE, 412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16. ☎- 25676640 Email: [msihmcttpo@gmail.com](mailto:msihmcttpo@gmail.com), web site: [www.msihmctrs.in](http://www.msihmctrs.in) the **First Party** represented herein by its **Name of Competent Authority / Representative Principal MSIHMCT, Pune** (hereinafter referred as 'First Party', the institution which expression, unless excluded by or repugnant to the subject or context shall include its successors – in-office, administrators and assigns).

### AND

THE PRIDE HOTEL, PUNE, the **Second Party**, and represented herein by its Zonal / Divisional Head, Mr. Laxmikant Joshi, Human Resource Manager, The Pride Hotel Pune (hereinafter referred to as "**Second Party**", company which expression, unless excluded by or repugnant to the subject or context shall include its successors – in-office, administrators and assigns).

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

### WHEREAS:

- A) First Party is a Higher Educational Institution named:
  - (i) **MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, Pune**
- B) First Party & Second Party believe that collaboration and co-operation between themselves will promote more effective use of each of their resources, and provide each of them with enhanced opportunities.
- C) The Parties intent to cooperate and focus their efforts on cooperation within area of Skill Based Training, Education and Research.
- D) Both Parties, being legal entities in themselves desire to sign this MOU for advancing their mutual interest;
- E) THE PRIDE HOTEL, PUNE the Second Party is engaged in Business, Manufacturing, Skill Development, Education and R&D Services in the fields of – **Hospitality and Fine Dine Restaurants-** and related fields



THE PRIDE HOTEL, PUNE, the Second Party is promoted by The Pride Group of Hotels owes its genesis and successful growth to Mr. S. P. Jain—A young Chartered Accountant from a remote town in Madhya Pradesh who arrived in Mumbai in the year 1975 with a vision, ambition. And determination to make it big. He ventured by starting a Management Consultancy Firm, S. P. Capital Financing and later diversified into construction.

- F) Mr. Jain steered his conglomerate into the Hospitality Sector, after carrying out a thorough study in the year 1988 by inaugurating the group's first hotel in Pune, Maharashtra.

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

#### **CLAUSE 1 CO-OPERATION**

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

#### **CLAUSE 2 SCOPE OF THE MoU**

- 2.1 The budding graduates from the institutions could play a key role in technological up-gradation, innovation and competitiveness of an industry. Both parties believe that close co-operation between the two would be of major benefit to the student community to enhance their skills and knowledge.
- 2.2 **Curriculum Design:** Second Party will give valuable inputs to the First Party in

teaching / training methodology and suitably customize the curriculum so that the students fit into the industrial scenario meaningfully.

- 2.3 **Industrial Training & Visits:** Industry and Institution interaction will give an insight into the latest developments / requirements of the industries; the Second Party to permit the Faculty and Students of the First Party to visit its group companies and also involve in Industrial Training Programs for the First Party. The industrial training and exposure provided to students and faculty through this association will build confidence and prepare the students to have a smooth transition from academic to working career. The Second Party will provide its Labs / Workshops / Industrial Sites for the hands-on training of the learners enrolled with the First Party.
- 2.4 **Internships and Placement of Students:** Second Party will actively engage to help the delivery of the Internship and placement of students of the First Party into internships/jobs, as per AICTE internship Policy. The Second Party will also register itself on AICTE Internship Policy Portal for disseminating the Internship opportunities available with them.
- 2.5 **Research and Development:** Both Parties have agreed to carry out the joint research activities in the fields of **Industry specializations activities and services.**
- 2.6 **Skill Development Programs:** Second Party to train the students of First Party on the emerging technologies in order to bridge the skill gap and make them industry ready.
- 2.7 **Guest Lectures:** Second Party to extend the necessary support to deliver guest lectures to the students of the First Party on the technology trends and in house requirements.
- 2.8 **Faculty Development Programs:** Second Party to train the Faculties of First Party for imparting industrial exposure/ training as per the industrial requirement considering the National Occupational Standards in concerned sector, if available.
- 2.9 Both Parties to obtain all internal approvals, consents, permissions, and licenses of whatsoever nature required for offering the Programs on the terms specified herein
- 2.10 There is no financial commitment on the part of the MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, Pune the First Party to take up any program mentioned in the MoU. If there is any financial consideration, it will be dealt separately.



### CLAUSE 3 INTELLECTUAL PROPERTY

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

### CLAUSE 4 VALIDITY

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

### CLAUSE 5 RELATIONSHIP BETWEEN THE PARTIES

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



First Party



Second Party

Any divergence or difference derived from the interpretation or application of the MoU shall be resolved by arbitration between the parties as per the Arbitration Act, 1996. The place of the arbitration shall be at District Head Quarters of the First Party. This

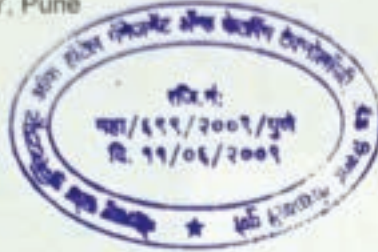
undertaking is to be construed in accordance with Indian Law with exclusive jurisdiction in the Courts of Pune City.

**AGREED:**

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

For THE PRIDE HOTEL, PUNE

*(Signature)*  
Authorized Signatory  
**PRINCIPAL**  
(BHMCT)  
Maharashtra State Institute of  
Hotel Management



*(Signature)*  
Authorized Signatory  
**The Pride Hotel**  
8, University Road,  
Shivajinagar,  
Pune-411 005.

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, Pune	THE PRIDE HOTEL PUNE
412 - C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune - 16.	5, University Rd, Narveer Tanaji Wadi, Shivajinagar, Pune, Maharashtra 411005
☎- 020- 25676640	020 66471471
E-mails - <a href="mailto:msihmctpo@gmail.com">msihmctpo@gmail.com</a>	E-mails - <a href="mailto:hrd.pune@pridehotel.com">hrd.pune@pridehotel.com</a>
Web - <a href="http://www.msihmctrs.in">www.msihmctrs.in</a>	Web - <a href="http://www.pridehotel.com">www.pridehotel.com</a>

Witness1:

*(Signature)*  
Sachin R.

Witness2:

*(Signature)*  
Prayot Gohad  
Pte manager

Witness3:

*(Signature)*  
(A.A. Deshpande)

Witness4:

*(Signature)*  
Pravin Bhathe  
Asst Manager Pte





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**Rational Cooking Live Tie Up Proposal and**  
**RATIONAL OVEN LOAN AGREEMENT**

I/We Maharashtra State Institute Of Hotel Management & Catering Technology ,412- C, Senapati Bapat Rd, Shivajinagar, Pune, Maharashtra 411016, ("the User"), HEREBY ACKNOWLEDGE receipt of an oven, the details of which are set out in the schedule hereto ("the Oven") on loan from RATIONAL INTERNATIONAL India Private Limited - of ("the Owner") for the period set out in the schedule and acknowledge that the Oven is to be used and retained in the premises detailed in the schedule 1 ("the Property") and in consideration of such a loan the User hereby:-

1. **ACKNOWLEDGES:-**

- a) That the oven belongs to the Owner as the absolute owner and that title to the Oven is retained by the Owner at all times.
- b) That the Owner has a Registered office in Gurgaon by the name of Rational International India Private Limited ("Rational India") having office at Unit 20 German Centre 12<sup>th</sup> Floor Building 9B, DLF Cyber City, Phase III Gurgaon 122022 and the Oven is imported in the name of the Rational International India Private Limited and supplied to the User from thereon by Rational International India Private Limited.
- c) The Owner's right at any time and from time to time, upon 48 hours prior notice, to enter upon the Property for the purpose of inspection and upon 30 days prior notice for purpose of removing the Oven from the Property and detaching the Oven from the Property if it is necessary to do so.

2. **AGREES:-**

Whether or not the Oven is attached to the Property that the Oven shall not form part of the Property and shall be deemed to be separate from the Property and to be incapable of attachment to the Property.

3. **UNDERTAKES:-**

Not to create any charge or encumbrance over the Property without giving the Owner prior notice in writing and taking specific approval in writing and not to sell, lease or otherwise dispose of the Property without first notifying the Owner and taking specific approval in writing from the Owner.

4. **FURTHER AGREES:-**

- a) That the Oven will be used in accordance with the Owner's instructions and that the User will not in any way tamper with the Oven or any mechanisms attached there to.
- b) To affix and keep affixed to the Oven a clearly visible and legible notice that the Oven is the Property of the Owner.
- c) To keep the Oven insured in the insured amount against all risks for loss or damage and to carry public liability insurance in the insured amounts, both for personal injury and property damage covering the Oven and its use.
- d) To permit the Owner access to the Property to inspect and use the Oven.



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- e) To make good any damage caused to the Oven caused by negligence or deliberate acts by the staff of the User.
- f) The User shall place its premises at the Owner's disposal for the conducting of events pertaining to the usage of Oven by the Owner. The relevant dates shall be agreed between the User and the Owner's Regional Sales Manager, and updated on an ongoing basis. The actual duration of an event shall, as a rule will be between 1500 – 1800 hrs. It shall be possible to agree variations to this arrangement if required.
- g) On the agreed date the Owner will use the demonstration kitchen in the User's premises from approx. 1500 hrs until approx. 1800hrs. The Owner will require access to the premises from approximately 2 hours prior to the start of the event for preparation purposes.
- h) The User shall provide any drinks consumed during the event, and invoice the Owner for these according to the cost price actually used.
- i) The User shall place its cold-storage facilities at the Owner's disposal for the temporary storage of foodstuffs. The Owner's chef shall be permitted to park his company vehicle at the User's facility.
- j) The owner shall reimburse the user for providing the ingredients, with Cleaning and Care tablets for every 10 sessions or we pay INR 2000 inclusive tax per Rational Cooking Live
- k) The User shall be entitled to use the connected units free of charge during periods when no event is taking place. The User shall assure us that the units will be handled with due care and attention by trained personnel and properly cleaned after use, exclusively with original RATIONAL care and cleaning preparations, in accordance with the operating instructions.
- l) The units are covered by the Owner's insurance policy against fire and theft through break-in and entry. It is, however, the User's responsibility to protect the units against simple theft ("loss" of the units without visible signs of a break-in) and the User shall be fully liable for any damage resulting from such simple theft. The User shall also be responsible for normal wear and tear of such units given on loan and shall not charge the Owner.
- m) Within the framework of the annually conducted stocktaking, the User shall undertake to record the current stocks of goods owned by the Owner and located on the User's premises using the forms provided by us, to sign these documents as legally binding, and send them to us.
- n) Both parties shall enjoy the right to give 15 days' notice of cancelation of this agreement from the end of a calendar month. Such written notice shall require no special form.

##### 5. ACCEPTS

That this arrangement may not be assigned or changed, as it is personal to the User

##### 6. ACKNOWLEDGES AND AGREES:-

That the Owner may at any time, whether during the period of the loan or afterwards, in the event that the User defaults in any of the obligations hereunder or being an individual becomes bankrupt or has a receiving order made against him or compounds with his creditors or allows his goods to be taken in execution in execution or being a company enters into liquidation (whether compulsory or voluntary) save for the purpose of amalgamation or reconstruction or if a receiver is appointed THAT the Owner may, without demand or legal process, enter upon the Property and take possession of and remove the Oven and the User waives any and all rights to notice and to judicial hearing with respect to the repossession of the Oven by the Owner.





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## 7 DISPUTE SETTLEMENT:-

In case of dispute between the parties (Rational International India Private Limited and Maharashtra State Institute Of Hotel Management & Catering Technology) the parties reserve their right to approach the lower court having jurisdiction in Gurgaon.

The Period of Loan is from 15.Oct 2014 to 31.Jan 2015

Proposed by

*[Signature]*  
21/10/2014

Mr. Pinaki Banerjee  
Director  
Rational International India Private Limited

Confirmed and Accepted by

*[Signature]*

Anita R. Moodliar  
Principal  
Maharashtra State Institute Of Hotel Management & Catering Technology and Research Society  
412- C, Senapati Bapat Rd Shivajinagar, Pune  
Maharashtra 411016

Date: 21-10-14

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





**SCHEDULE I:** THE following nit and the following Rational Accessories, which are the property of the Owner, has been setup in the User's premises:

- Unit: 1 SCC WE 61 E bearing serial number E61SH14072409831
- Stand: 1 UG 2 stand article no: 60.30.328 along with accessories

Description	Article Number	QTY
Roasting and baking sheet	6013.1103	10
Griddle Grid	6035.1017	2
Grill and pizza tray	60.70.943	1
1/2 Combifry*	6019.125	1
Granite-enamelled 20 mm	6014.1202	4
Multibaker	60.71.157	1
Tandoori set	60.72.414	1
1/2 55mm SS perforated pan	6015.1265	5
Stainless steel grid	6010.1101	1
1/3 65 mm SS pan	6013.1306	4
Roasting & grilling platter	60.71.617	1
Granite-enamelled 20 mm	6014.1102	2
1/2 65 mm SS pan	6013.1206	3
1/1 65 mm SS pan	6013.1106	2
1 Set roasting baking pan	60.73.217	1
1 Set roasting baking pan	60.73.216	1
plates	60.73.271	4
Plates	60.73.272	2

#### The PREMISES

Anita R. Moodliar  
Principal

Maharashtra State Institute Of Hotel Management & Catering Technology and Research Society  
412- C, Senapati Bapat Rd Shivajinagar, Pune  
Maharashtra 411016





Caring For Customer Like Only A Family Can<sup>®</sup>



(An ISO 22000:2005 Certified Organization)

## MEMORANDUM OF UNDERSTANDING

between

Maharashtra State Institute of Hotel Management and Catering Technology (Centre of Excellence for Bakery and Confectionery)

and

Rich Graviss Products Private Limited.

**Objective of MOU** – To develop students from the lower strata of society and induct them into the mainstream of society by providing training on Bakery and Confectionery so that they can be more self reliant and an asset to the society / industry. The course will assist in capacity building for the bakery industry.

### Salient features of the MOU

- 1) MSIHMCT to partner with Rich Graviss Products Pvt. Ltd. To design, develop and implement a short term Certificate course. Duration 2 months in Basic Bakery and Confectionery.
- 2) The course to broadly cover
  - a) Equipments and Tools of the trade – use, care and Maintenance
  - b) Ingredients - categories and role
  - c) Product line followed in medium scale bakeries
  - d) Hygiene – personal and work area
- 3) MSIHMCT will frame a detailed syllabus with the RGPPL team to finalize the terms of the course.

### **Rich Graviss Products Pvt. Ltd.**

(Formerly known as Rich Kwaliti Products Pvt. Ltd.)

7<sup>TH</sup> FLOOR, FAIRLINK CENTRE, BEHIND MONGINIS FACTORY, OFF NEW LINK ROAD, ANDHERI (W), MUMBAI - 400 058.

TEL.: (91-22) 4231 3500, FAX: 4231 3501/03. WEBSITE: [www.richgraviss.com](http://www.richgraviss.com)

REGISTERED OFFICE: PLOT NO. J-177, PIMPRI CHINCHWAD INDUSTRIAL AREA, M.I.D.C., BHOSARI, PUNE - 411 026.

TEL: (91-20) 3068 1102, FAX: 3068 1139, EMAIL: [rkplpune@rich.com](mailto:rkplpune@rich.com)





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(An ISO 22000:2005 Certified Organization)

### Role of MSIHMCT

- a) Design the course structure
- b) Provide infrastructure support and amenities required for the course in terms of Bakery kitchen, Classroom, Technical, Practical and Theoretical support.
- c) Provide teaching aids and faculty.
- d) Conduct Assessments of the course and exams.

### Role of Rich Graviss Products Pvt. Ltd.

- a) Advertising in local / vernacular print media to popularize the course.
  - b) Spread the word with NGO's, Bakeries and Govt. schools about the course so that there is a good enrollment.
  - c) Rich's product (up to an agreed amount) for consumption in training the students.
  - d) Rich's apron and cap to all students.
  - e) Rich's faculty to instruct the session on western cream cakes and desserts.
  - f) Small tools as part of starter kit for students.
  - g) Placement support for students
  - h) Field visit to Bakery.
- 4) MSIHMCT and RGPPL will jointly issue the certificate of completion to students.
- 5) Course duration is 2 months.
- 6) Each trainee to be charged Rs. 10,000/-.
- 7) Copy right of training material – Training module and material issued by MSIHMCT will not be circulated or copied for personal use without prior permission of MSIHMCT.

### **Rich Graviss Products Pvt. Ltd.**

(Formerly known as Rich Quality Products Pvt. Ltd.)

7<sup>th</sup> FLOOR, FAIRLINK CENTRE, BEHIND MONGINIS FACTORY, OFF NEW LINK ROAD, ANDHERI (W), MUMBAI - 400 058.  
TEL.: (91-22) 4231 3500, FAX: 4231 3501/03. WEBSITE: [www.richgraviss.com](http://www.richgraviss.com)

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TEL: (91-20) 3068 1102, FAX: 3068 1139, (EMAIL: [rkplpune@rich.com](mailto:rkplpune@rich.com))







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- 8) Minimum batch would be of 10 students.
- 9) Indent for the course to be arranged through the college with their vendors.
- 10) The training arrangements can be terminated by either party with an advanced notice of 1 batch.

For Rich Graviss Products Pvt. Ltd  
Ashutosh Goel  
GM Marketing



For Maharashtra State Institute of Hotel Management and Catering Technology and Research Society's Maharashtra State Institute of Hotel Management and Catering Technology (Centre of Excellence for Bakery and Confectionery)  
Anita R. Moodliar  
Principal

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

**Rich Graviss Products Pvt. Ltd.**  
(Formerly known as Rich Quality Products Pvt. Ltd.)

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

412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16.  
☎ - 25676640 Email: [msihmctrsoffice@gmail.com](mailto:msihmctrsoffice@gmail.com), web site: [msihmctrs.in](http://msihmctrs.in)

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Date: 06.02.2024

### MEMORANDUM OF UNDERSTANDING (MOU)

BETWEEN

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

&

The Ritz - Carlton Pune,  
A unit of Panchashil Corporate Park Private Limited.



## MEMORANDUM OF UNDERSTANDING

This **Memorandum of Understanding** (hereinafter called as the 'MOU') is entered into on this \_\_\_\_\_ day of February 2024.

### BETWEEN

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE, MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, 412 - C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune - 16. ☎ - 25676640 Email: [msihmcttpo@gmail.com](mailto:msihmcttpo@gmail.com), web site: [msihmctrs.in](http://msihmctrs.in), the **First Party** represented herein by its **Principal MSIHMCT, Pune (Degree)** (herein after referred as '**First Party**', the institution which expression, unless excluded by or repugnant to the subject or context shall include its successors - in-office, administrators and assigns).

### AND

**The Ritz - Carlton Pune, A unit of Panchashil Corporate Park Private Limited,**  
Golf Course Square, Airport Rd, Jayprakash Nagar, Yerawada, Pune, Maharashtra 411006, India,  
represented by \_\_\_\_\_ Director of Human Resources  
(hereinafter referred to as "**INDUSTRY PARTNER**").

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

### WHEREAS:

#### About First party:

First Party is a Hotel Management Educational Institution named:

- A) The **MSIHMCT** is a pioneering Institute of Hotel Management & Catering Technology in Maharashtra, conducting Hospitality Programmes at different entry levels since 1974. The institute offers 4 year Bachelors Degree Programme and 2 years Masters Programme in Hotel Management & Catering Technology, both the programmes are affiliated to Savitribai Phule Pune University.
- B) The institute has newly built campus and has all the amenities with modern facilities.

#### About Second party:

The Ritz Carlton Pune is woven throughout its aesthetic details The Ritz-Carlton, Pune reflects the classic glamour of a sophisticated urban retreat. Situated in the heart of the city's captivating

downtown and at the edge of the prestigious Poona Club Golf Course the hotel is a gateway to the city and yet retains the tranquility of a true hideaway. Featuring 198 spacious rooms and suites with verdant golf course and city skyline views and a residential Club Lounge on level 18 offering bespoke services and amenities; the hotel is a mark of iconic luxury. Partake in inspired cuisine and brilliantly-crafted cocktails or hand-selected first flush teas and celebrate the region's distinct culinary scene. The Wellness Floor on level 4 harbors The Ritz-Carlton Spa a well-equipped fitness studio and a temperature-controlled outdoor pool. At The Ritz-Carlton, Pune let us create lasting and meaningful memories as we seek to enliven your senses from the moment you arrive.

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

#### **PREAMBLE**

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

#### **OBJECTIVE**

Maharashtra State Institute Of Hotel Management And Catering Technology, Pune and The Ritz - Carlton Pune desiring to enhance learning opportunities for students, maximum exposure in the industry which will allow them to excel in their career and to promote mutually beneficial linkages, agree to the establishment of a partnership for students pursuing the degree in Hospitality Management on the terms set out below.

#### **CLAUSE 1 CO-OPERATION**

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



cooperate with each other and shall, as promptly as is reasonably practical, enter into all relevant agreements, deeds and documents (the 'Definitive Documents') as may be required to give effect to the actions contemplated in terms of this MOU. The term of Definitive Documents shall be mutually decided between the Parties. Along with the Definitive Documents, this MOU shall represent the entire understanding as to the subject matter hereof and shall supersede any prior understanding between the Parties on the subject matter hereof.

## **CLAUSE 2 SCOPE OF THE MOU**

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

- 2.6 **Skill Development Programs:** Second Party to train the students of First Party on the emerging technologies in order to bridge the skill gap and make them industry ready.
- 2.7 **Guest Lectures:** Second Party to extend the necessary support to deliver guest lectures to the students of the First Party on the technology trends and in house requirements.
- 2.8 **Faculty Development Programs:** Second Party to train the Faculties of First Party for imparting industrial exposure/ training as per the industrial requirement considering the National Occupational Standards in concerned sector, if available.
- 2.9 Both Parties to obtain all internal approvals, consents, permissions, and licenses of whatsoever nature required for offering the Programs on the terms specified herein
- 2.10 There is no financial commitment on the part of the MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, Pune the First Party to take up any program mentioned in the MoU. If there is any financial consideration, it will be dealt separately.

### **CLAUSE 3 INTELLECTUAL PROPERTY**

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

### **CLAUSE 4 VALIDITY**

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

### **CLAUSE 5 RELATIONSHIP BETWEEN THE PARTIES**



in any way, to make any representations or create any obligation or liability, expressed or implied, on behalf of the other Party, without the prior written consent of the other Party. Neither Party shall have, nor represent itself as having, any authority under the terms of this MOU to make agreements of any kind in the name of or binding upon the other Party, to pledge the other Party's credit, or to extend credit on behalf of the other Party.

First Party

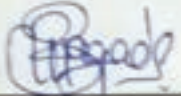
Second Party

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

**AGREED:**

For Maharashtra State Institute  
Of Hotel Management And  
Catering Technology, Pune

For The Ritz Carlton, Pune,  
(A unit of Panchashil Corporate Park Private Limited),

  
Authorized Signatory



  
Authorized Signatory

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, Pune	The Ritz Carlton, Pune, (A unit of Panchashil Corporate Park Private Limited),
412 - C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune - 16. ☎- 25676640	
020- 25676640	Contact Details
E-mails - <a href="mailto:msihmcttpo@gmail.com">msihmcttpo@gmail.com</a> ,	E-mails
Web - <a href="http://www.msihmctrs.in">www.msihmctrs.in</a>	Web--

Witness 1:

Witness 2:

Witness 3:

Witness 4:



**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND  
CATERING TECHNOLOGY PUNE**  
(UG & PG DEGREE PROGRAMME)

412 - C, Shivaji Nagar, Pune - 16

☎- 25676640 Email: [msihmctrsoffice@gmail.com](mailto:msihmctrsoffice@gmail.com)

**Memorandum of Understanding ("MOU")**

Between

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

And

**Tamara Leisure Experiences Pvt. Ltd.**, a private limited company incorporated under the Companies Act, 1956 having its registered office at 58, 1st Floor, 15th Cross, 2nd Phase, J P Nagar, Bangalore - 560078 (hereinafter referred to as "Tamara" which expression shall, unless it be repugnant to the context thereof, be deemed to mean and include its affiliates, successors in interest and permitted assigns).

MSIHMCT and Tamara shall hereinafter collectively be referred to as the "Parties" and individually as a "Party".

**Scope & Significance of the MOU:**

This MoU has been signed on 09.02.2023, for the Preferred Academic Partner Status by extending Professional Support for Moulding the Hospitality aspirants with right Attitude, relevant knowledge and Skills. Wherein, both parties have been agreed upon to associate on a mutually beneficial manner for the following.

- 1.a. Demonstrations, Lecture sessions by the Hospitality Professionals during the Induction, orientation of the students at the beginning of every academic year.
- 1.b. Awareness programs to be organised at the Institute regarding expectations of the industry, qualities that valued for the employment.
- 1.c. Growth Prospects, and work culture etc. Industrial Visits, Participation in the Theme based outdoor and indoor activities organised by the industry.
- 1.d. Active participation and encouragement through jointly organising Professional annual competitions wherein, the Program could be customised as MSIHMCT & Tamara upon mutual consent.
- 1.e. Regular Guest Lectures and orientation programs to the senior students to keep them updated with emerging trends in the industry at present, at periodic intervals as may be mutually agreed to between the Parties.
- 1.f. Faculty Orientation program once in a year at the industry premises.
- 1.g. Preference in Campus Recruitments/ Industrial training on merit basis.
- 1.h. Any other programs which would draw attention of both parties in due course of time subject to mutually agreeable and beneficial manner shall be considered as part of the association.



# TAMARA

LEISURE EXPERIENCES

2. a. Validity of this MOU shall be for a period of 5 years from the date of execution of the same and shall be renewed on mutual consent.

2.b. This MOU will be printed on the official letterheads of the Institution, signed by the authorised personnel and exchanged between both Parties.

3. Jurisdiction and Arbitration: This Agreement will be governed by and construed in all respects by the Laws of India and Courts in Bangalore, India shall have jurisdiction to try and adjudicate any dispute arising hereunder to the exclusion of all other courts. All disputes arising out in connection of this MOU shall be settled through arbitration in accordance with the arbitration proceedings by a Sole Arbitrator to be appointed by the Parties within 15 (fifteen) days of the invocation of the Arbitration Clause by either Party. The Arbitration shall be conducted as per the provisions of Indian Arbitration and Conciliation Act, 1996, and/or any statutory modifications thereof. The proceedings of the Arbitration shall be in English and the seat, venue place of arbitration will be Bangalore, India. Both the Parties shall equally bear the costs thereof.

4. Amendment: This MOU may be modified or amended only if the understanding has been entered into writing and signed by both the Parties.

5. Relationship: Nothing contained in this Agreement shall be construed or deemed to create any partnership or joint venture or employer-employee relationship or principal-agent relationship in any manner whatsoever between the Parties.

6. Confidentiality The parties hereto shall keep strictly confidential all technical, business and other information including but, not limited to that which may be disclosed or confided to it by the other in the course of the performance of its duties and obligations under this arrangement.

For Maharashtra State Institute of Hotel Management & Catering Technology, Pune (Degree)

Dr. Seema Zagade

Principal

  
PRINCIPAL  
(BHMCT)



Maharashtra State Institute of  
Hotel Management & Catering Technology  
For Tamara Leisure Experiences India  
Pune, Phone-4111716

  
Vempezhathrail Mathew Manoj

Vice President - Operations



## TAMARA LEISURE EXPERIENCES PRIVATE LIMITED

Formerly known as Tamara Real Estate Holding and Development Private Limited

Regd. Off: #58, 15th cross, J.P. Nagar 2nd Phase, Bangalore - 560078 | Ph: +91-80-4915-5900 | Fax: +91-80-4915-5922  
CIN - U07010KA2005PTC037101 | Website: [www.thetamara.com](http://www.thetamara.com) | [reservations@thetamara.com](mailto:reservations@thetamara.com)

Printed from Subtask: 1397576 - 170 Stamping/Printing on letter head of the Company on Monday, February 6, 2023





412 - C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune - 16.  
☎ - 25676640 Email: [msihmctipo@gmail.com](mailto:msihmctipo@gmail.com), web site: [msihmctrs.in](http://msihmctrs.in)

REF: MSIHMC/RS/BHMCT/2021

Date: 02/08/2021

**FACULTY DEVELOPMENT PROGRAMME REPORT- Jan - 2020- August 2021**

Name of the faculty	Designation	Particulars of Seminar, Webinar, Workshop or FDP	Duration	Dates Attended		Organization	Certificate Received	Remarks
				From	To			
Dr. Seema Zagade	Professor	"Cyber Crimes & Prevention During Lockdown	1	06.05.2020	06.05.2020	MATA SUNDRI COLLEGE FOR WOMEN (UNIVERSITY OF DELHI)	Yes	Webinar
		Transforming Hospitality & Tourism Learning through Easy E-Solutions	1	26.05.2020	26.05.2020	Dr. D. Y. Patil Institute of Hotel Management & Catering Technology, Pune	Yes	Webinar
		Post Covid-19 Challenges and Action Plan for Tourism Industry in India	1	02.06.2020	02.06.2020	MSIHMC, Pune	Yes	Webinar
		Education 4.0	3	28.04.2020	30.04.2020	ATHARVA COLLEGE OF ENGINEERING	Yes	Online Workshop
		State Level Seminar on Food truck Boot Strap	1	02.05.2020	02.05.2020	Arihant College of Arts Commerce Science, Pune	Yes	Webinar
		Use of ICT in higher Education	1	01.05.2020	01.05.2020	Government Arts & Commerce College, Netrang	Yes	Webinar
		An International Webinar on Research Methodology	4	21.04.2020	24.04.2020	AISSMS, Pune	Yes	Webinar
		COVID 19 Catastrophe: An Opportunity in India?	1	23.04.2020	23.04.2020	Department of Commerce, Sri Aurobindo College	Yes	Webinar





Name of the faculty	Designation	Particulars of Seminar, Webinar, Workshop or FDP	Duration	Dates Attended		Organisation	Certificate Received	Remarks
				From	To			
Dr. Seema Zagade	Professor	"INDIAN EDUCATION 4.0	1	28.04.2020	28.04.2020	Government Arts and Commerce College, Netrang and J. Z. Shah Arts & H. P. Desai Commerce College, Amroli- Surat	Yes	Webinar
		REVITALISING PSYCHOLOGICAL & PHYSICAL WELL BEING DURING LOCKDOWN	1	27.04.2020	27-05-1907	Department of Commerce, Sri Aurobindo College	Yes	Webinar
		Covid-19 Scientific Response for Hotels, Restaurants & Catering Business	1	30.05.2020	30.05.2020	M. A. Rangoonwala Institute of Hotel Management & Research	Yes	Webinar
		Challenges & Changes in Hospitality Industry post COVID 19 Pandemic	1	05.05.2020	05.05.2020	Dr. D. Y. Patil Institute of Hotel Management & Catering Technology, Pune	Yes	Webinar
		Creative Utilization of the Lockdown Time	1	01.05.2020	01.05.2020	Sri Aurobindo College	Yes	Webinar
		IT and IPR 2020	4	05.05.2020	08.05.2020	SHREE L. R. TIWARI COLLEGE OF ENGINEERING, THANE	Yes	Webinar
		Inculcating universal Human values in technical education	5	28.07.2020	01.08.2020	AICTE All India Council For Technical Education	Yes	FDP
		Challenges faced & remedies adopted by homestay operators pre & post pandemic	1	01-07-2021	01-07-2021	Association of Academic Researchers and Faculties (AARF)	Yes	Research Paper



Name of the faculty	Designation	Particulars of Seminar, Webinar, Workshop or FDP	Duration	Dates Attended		Organisation	Certificate Received	Remarks
				From	To			
Dr. Seema Zagade	Professor	Heritage Management	5	05.07.2021	09.07.2021	ATAL	Yes	FDP
		Strategic Performance Management	5	21.09.2021	25.09.2021	AICTE	Yes	FDP
		Entrepreneurship Development And Managing Start Ups	5	18.11.2021	22.11.2021	AICTE	Yes	FDP
		Online Resources on Library Science, Social Science & IQAC	1	23.07.2021	23.07.2021	Gokhale Education Society's Art's, Commerce & Science College, Palghar	Yes	Conference
		Rise of cloud kitchens amidst the COVID 19 pandemic	-			Kalyan Bharti Journal of Indian History & Culture	Yes	Research Paper
		Online Orientation Training Programme	5	05.07.2021	09.07.2021	AICTE	Yes	FDP
		New technological interventions which aid hospitality industry to develop a competitive advantage in crisis management during challenging times	-			Kalyan Bharti Journal of Indian History & Culture	Yes	Research Paper
		The emergence of home-bakers and the role of social media for boosting sales during COVID-19 pandemic	-			Kalyan Bharti Journal of Indian History & Culture	Yes	Research Paper





Name of the faculty	Designation	Particulars of Seminar, Webinar, Workshop or FDP	Duration	Dates Attended		Organisation	Certificate Received	Remarks
				From	To			
Mr. Sachin Rayarikar Asst. Professor		Restaurant India & impact of COVID 19	1	30.03.2020	30.03.2020	RESTAURANT INDIA	Yes	Webinar
		Northeast India: Experience the exclusive villages	1	24.04.2020	24.04.2020	Indian Tourism and Hospitality Congress	Yes	Webinar
		DISRUPTED III - Reimagining and Thinking Ahead	1	28.04.2020	28.04.2020	Ajinkya DY Patil University	Yes	Webinar
		Post Covid Situation in Technical Education	1	29.04.2020	29.04.2020	Hon. Dr. Abhay Wagh Sir (Director-DTE) DTE	Yes	Webinar
		FB Session on ELIS Portal- & Free Learning Resources on ELIS portal for Students and faculty	1	30.04.2020	30.04.2020	Hon' Chairman-Prof. Anil D. Sahasrabudhe, - AICTE	Yes	Webinar
		Rational Smart Cooking Centre	1	02.05.2020	02.05.2020	Rational Ovens	Yes	Webinar
		Housekeeping Redefined – COVID19 Era Safety Procedures Confirmation	1	02.05.2020	02.05.2020	FHRAI	Yes	Webinar
		Global Online Hospitality Conference in the Wake of COVID - 19"	1	09.05.2020	09.05.2020	Vatel Hotel and Tourism and Ansal University	Yes	Webinar
		Retail Survival and Revival	1	10.05.2020	10.05.2020	PUMBA	Yes	Webinar
		Bar Trends by Pankaj Kamble	1	15.05.2020	15.05.2020	Ajinkya DY Patil University	Yes	Webinar
		Live chat with Chef Nitin Shende on Saoji Cuisine	1	21.05.2020	21.05.2020	WICA	Yes	Webinar

2023) and GATEWAY Technology and Design

MAHES/202001P/005

01.11.2023



Name of the faculty	Designation	Particulars of Seminar, Webinar, Workshop or FDP	Duration	Dates Attended		Organisation	Certificate Received	Remarks
				From	To			
Mr. Sachin Rayarikar	Asst. Professor	Rejuvenating F&B Operations - Enhanced Restaurant Management - COVID 19	1	16.05.2020	16.05.2020	FHRAI	Yes	Webinar
		Communication Skills & Personality Development		27.07.2020	23.08.2020	Government Polytechnic	Yes	Webinar
		"A Culinary Webinar".	1	19.05.2020	19.05.2020	ITM UG Programs	Yes	Webinar
		Frozen is the New Fresh with focus on Food Safety	1	27.05.2020	27.05.2020	Indian Federations of Culinary Association	Yes	Webinar
		Webinar on COVID - 19 Precautions for Restaurants & FBO's	1	28.05.2020	28.05.2020	WICA	Yes	Webinar
		Webinar on Menu Engineering	1	02.06.2020	02.06.2020	Culinary X Change	Yes	Webinar
		Regulatory Compliances for Food Product Testing: Understanding The Basic Requirement	1	24.06.2020	24.06.2020	NAFARI	Yes	Webinar
		Indian Ethos on Citizens Social Responsibility for managing present global crises'	1	29.06.2020	29.06.2020	Siksha 'O' Anusandhan, Deemed to be University, Bhubaneswar-751030, Odisha, India	Yes	Webinar
		NEW NORMAL IN HOUSEKEEPING WEBINAR	1	20.07.2020	20.07.2020	Dr. DY Patil IHMCT, Tathawade, Pune	Yes	Webinar
		Use of ICT in E learning and Teaching,	7	22.06.2020	28.06.2020	Ganga Nature and scaping Samstha Gargoti	Yes	FDP





Name of the faculty	Designation	Particulars of Seminar, Webinar, Workshop or FDP	Duration	Dates Attended		Organisation	Certificate Received	Remarks
				From	To			
Mr. Sachin Rayarikar	Asst. Professor	Live Session on "ICT tools for Online Teaching" Dr. Vinod. R. Malkar,	1	11.05.2020	11.05.2020	Sanjivani College of Engineering, Kopergaon	Yes	FDP
		Online International Internship with University of Mauritius and TACCI	11	20.05.2020	30.05.2020	Widyaarjan LLP, India	Yes	FDP
		"Transforming Hospitality & Tourism Learning through easy E-Solutions"	1	26.05.2020	26.05.2020	Dr. DY Patil IHMCT with SPPU	Yes	Webinar
		"RESEARCH AND PUBLICATION ETHICS"	5	29.06.2020	03.07.2020	Prof Ram Meghe Institute of Technology & Research, Anjangaon Bari Road, Badnera (C.Rly), Amravati (M.S.) 444701.	Yes	FDP
		HOSPITALITY MANAGEMENT TRENDS	5	07.06.2021	11.06.2021	AICTE Training And Learning (ATAL) Academy by at CHRIST (Deemed to be University).	Yes	FDP
		Quality research paper writing and publishing in high impact journals	7	19.08.2021	25.08.2021	ASSAM DOWN TOWN UNIVERSITY, GUWAHATI, ASSAM	Yes	FDP
		Universal Human Values in Technical Education	5	15.11.2021	19.11.2021	AICTE	Yes	FDP



Name of the faculty	Designation	Particulars of Seminar, Webinar, Workshop or FDP	Duration	Dates Attended		Organisation	Certificate Received	Remarks
				From	To			
Mr. Vikas Sarup	Asst. Professor							
Dr. Vidya Kadam	Asst. Professor	"Transforming Hospitality & Tourism Learning through easy E-Solutions"	1	26.05.2020	26.05.2020	Dr.D.Y.Patil IHMCT, Pune	Yes	Webinar
		"Post Covid-19 Challenges and Action Plan for Tourism Industry in India"	1	02.06.2020	02.06.2020	MSIHMCT	Yes	Webinar
		"Effective use of ICT Tools in Teaching Learning Process"	5	08.06.2020	12.06.2020	Govt. Polytechnic Malvan.	Yes	FDP
		The Post covid -19 classroom and career path	1	10.06.2020	10.06.2020	Express Food Hospitality	Yes	Webinar
		"e-Learning: Creating & Managing e-content"	3	22.06.2020	24.06.2020	*V. V. P. Institute of Engineering & Technology, Solapur*	Yes	FDP
		Evolve , shift in Thinking	2	26.06.2020	27.06.2020	Modern college of MBA	Yes	Webinar
		Use of ICT in learning and teaching	7	22.06.2020	28.06.2020	Ganga Nature Landscape Educational Inst. Kholapur	Yes	FDP
		Indian Ethos On Citizens Social Responsibility for Managing Present Global Crises "	1	29.06.2020	29.06.2020	Siksha 'O' Anusandhan Deemed to be University Bhubaneswar-751030, Odisha, India	Yes	Webinar
		Planning career in the Digital era and after Covid -19	1	16.07.2020	16.07.2020	DTHM, Mizoram University	Yes	Webinar





Name of the faculty	Designation	Particulars of Seminar, Webinar, Workshop or FDP	Duration	Dates Attended		Organisation	Certificate Received	Remarks
				From	To			
Dr. Vidya Kadam	Asst. Professor	"Research and Publication Ethics"	2	29.06.2020	30.06.2020	Department of Computer Science & Engineering, Prof Ram Meghe Institute of Technology and Research, Badnera-Amravati. Pin: 444 701, Maharashtra, INDIA.	Yes	FDP
		Advanced concept for developing MOOC	15	02.07.2020	17.07.2020	Ramanujan college, university of Delhi	Yes	FDP
		Tools and Techniques for Efficient and effective teaching learning	5	06.07.2020	10.07.2020	Department of Computer Science & Engineering, Prof Ram Meghe Institute of Technology and Research, Badnera-Amravati. Pin: 444 701, Maharashtra, INDIA.	Yes	FDP
		Re -Engineering of Educational Practices in Management, Tourism & Hospitality	8	09.07.2020	16.07.2020	Department of Tourism Management, Avinashilingam Institute for Home Science and Higher Education for Women, Coimbatore	Yes	FDP
		*Role of Colleges in Preventing Violence against Women*	1	27.07.2020	27.07.2020	C.P. & Berar College, Nagpur & Center for Women's Studies, R.T.M. Nagpur University, Nagpur	Yes	Webinar
		Communication Skills & Personality Development	30	27.07.2020	23.08.2020	Indian Society For Technical Education	Yes	FDP
		Preparation of files for NAAC Accreditation	1	18.07.2020	18.07.2020	Providence College for Women, Coonoor	Yes	Webinar



Name of the faculty	Designation	Particulars of Seminar, Webinar, Workshop or FDP	Duration	Dates Attended		Organisation	Certificate Received	Remarks
				From	To			
Dr. Vidya Kadam	Asst. Professor	Cyber Sex Trafficking & Remedies under the Laws".	1	18.07.2020	18.07.2020	Centre for Women Empowerment and Women Studies, Manonmaniam Sundaranar University, Tirunelveli	Yes	Webinar
		'How to Submit a Winning Project Proposal'	1	20.07.2020	20.07.2020	St. Joseph's College Autonomous, Irinjalakuda and Morning Star Home Science College, Angamaly.	Yes	Webinar
		"Challenges and Opportunities in Family Business	1	21.07.2020	21.07.2020	Dayanand Sagar college of art and commerce, Bangalore	Yes	Webinar
		Travelworld- Hospitality –the debilitating impact of Covid -19 on hospitality Industry	1	22.07.2020	22.07.2020	Economics time	Yes	Webinar
		"International Webinar On Addressing Various Effects Of Covid-19 Pandemic And Managing Stress"	1	25.07.2020	25.07.2020	K. C. Das Commerce College Teachers' Unit In Association with IQAC K. C. Das Commerce College, Chatribari, Guwahati	Yes	Webinar
		"Arising Challenges in Waste Management and Therapeutic Approaches in Current Scenario"	1	25.07.2020	25.07.2020	Raidighi college, West Bengal	Yes	Webinar
		Disaster Management and Mitigation – phase 1	3	06.08.2020	08.08.2020	Dr.N.G.P. INSTITUTE OF TECHNOLOGY	Yes	FDP





Name of the faculty	Designation	Particulars of Seminar, Webinar, Workshop or FDP	Duration	Dates Attended		Organisation	Certificate Received	Remarks
				From	To			
Dr. Vidya Kadam	Asst. Professor	Ensuring certainty in uncertain time: evolving role of leadership	1	07.08.2020	07.08.2020	Gyan Ganga Institute of technology & Science and college of technology, Jabalpur	Yes	Webinar
		Economic impact of Covid -19	2	06.08.2020	07.08.2020	Economics Times- ET Global townhall	Yes	Webinar
		Climate change and effect on environment	1	10.08.2020	10.08.2020	G H Raisoni university	Yes	Webinar
		Re -Engineering of Educational Practices in Management, Tourism & Hospitality	8	09.07.2020	16.07.2020	Department of Tourism Management, Avinashilingam Institute for Home Science and Higher Education for Women, Coimbatore	Yes	FDP
		Tools and Techniques for Efficient and effective teaching learning	5	06.07.2020	10.07.2020	Department of Computer Science & Engineering, Prof Ram Meghe Institute of Technology and Research, Badnera-Amravati. Pin: 444 701, Maharashtra, INDIA.	Yes	FDP
		Planning career in the Digital era and after Covid -19	1	16.07.2020	16.07.2020	DTHM, Mizoram University	Yes	Webinar
		*Role of Colleges in Preventing Violence against Women*	1	27.07.2020	27.07.2020	C.P. & Berar College, Nagpur & Center for Women's Studies, R.T.M. Nagpur University, Nagpur	Yes	Webinar
		Preparation of files for NAAC Accreditation	1	18.07.2020	18.07.2020	Providence College for Women, Coonoor	Yes	Webinar

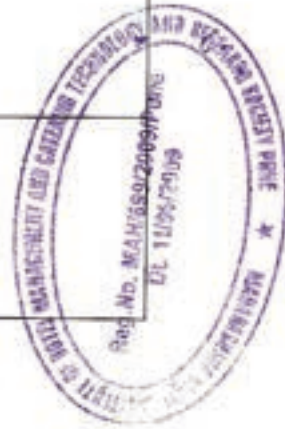


Name of the faculty	Designation	Particulars of Seminar, Webinar, Workshop or FDP	Duration	Dates Attended		Organisation	Certificate Received	Remarks
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		How to Submit a Winning Project Proposal	1	20.07.2020	20.07.2020	St. Joseph's College Autonomous, Irinjalakuda and Morning Star Home Science College, Angamaly.	Yes	Webinar
		"Challenges and Opportunities in Family Business Travelworld- Hospitality –the debilitating impact of Covid -19 on hospitality Industry	1	21.07.2020	21.07.2020	Dayanand Sagar college of art and commerce , Bangalore	Yes	Webinar
		"International Webinar On Addressing Various Effects Of Covid-19 Pandemic And Managing Stress"	1	22.07.2020	22.07.2020	Economics time	Yes	Webinar
		"Arising Challenges in Waste Management and Therapeutic Approaches in Current Scenario"	1	25.07.2020	25.07.2020	K. C. Das Commerce College Teachers' Unit In Association with IQAC K. C. Das Commerce College, Chatribari, Guwahati	Yes	Webinar
		Disaster Management and Mitigation – phase 1	3	06.08.2020	08.08.2020	Raidighi college, West Bengal	Yes	Webinar
						Dr.N.G.P. INSTITUTE OF TECHNOLOGY	Yes	FDP





Name of the faculty	Designation	Particulars of Seminar, Webinar, Workshop or FDP	Duration	Dates Attended		Organisation	Certificate Received	Remarks
				From	To			
Dr. Vidya Kadam	Asst. Professor	Ensuring certainty in uncertain time: evolving role of leadership	1	07.08.2020	07.08.2020	Gyan Ganga Institute of technology & Science and college of technology, Jabalpur	Yes	Webinar
		Economic impact of Covid -19	2	06.08.2020	07.08.2020	Economics Times-ET Global townhall	Yes	Webinar
		Climate change and effect on environment	1	10.08.2020	10.08.2020	G H Raisoni university	Yes	Webinar
Mr. Chintamani Sahasrabudhe	Asst. Professor	ICT Tools for Online Teaching	1	11.05.2020	11.05.2020	Rotary Club of Koparagon Central and Sanjivani COE, Dept of MBA, Kopargaon	Yes	Webinar
		State Level Webinar on Right to Information Act	1	18.05.2020	18.05.2020	Vidyawardhini's Annasaheb Vartak College of Arts, Kedarnath Malhotra College of Commerce, E.S.Andrades College of Science, Vasai Road west, Dist. Palghar - 401202	Yes	Webinar
		Webinar on "Post Covid-19 Challenges and Action Plan for Tourism Industry in India"	1	02.06.2020	02.06.2020	Maharashtra State Institute Of Hotel Management & Catering Technology, Pune	Yes	Webinar
		Webinar on "Hospitality Management"	1	20.06.2020	20.06.2020	ABPEducation.com!	Yes	Webinar
		International Internship in IOT to Product Design	11	20.05.2020	30.05.2020	University of Mauritius and Trans Asian Chamber of Commerce and Industry	Yes	FDP



Name of the faculty	Designation	Particulars of Seminar, Webinar, Workshop or FDP	Duration	Dates Attended		Organisation	Certificate Received	Remarks
				From	To			
Mr. Chintamani Sahasrabudhe	Asst. Professor	Webinar series 2020 Aatithya - Past, Present and Future 7.0 on 'Relevance of Ancient Indian Wisdom Sarve Bhavantu Sukhinah Present Pandemic Scenario"	1	30.06.2020	30.06.2020	Faculty of Hospitality & Tourism Management, Siksha 'O' Anusandhan, Deemed to be University, Bhubaneswar, Odisha, India	Yes	Webinar
		online webinar on Sensory Evaluation of Foods & Its Application in Food Industry	1	26.09.2020	26.09.2020	National Agriculture and Food Analysis and Research Institute, Meccia Bldg., 2nd & 3rd Floor, Tilak Road, Swargate, Pune 411 002, MH.	Yes	Webinar
		National Level FDP on Moodle Learning Management System	6	11.06.2020	16.06.2020	Organised by Spoken Tutorial Project, IIT Bombay and Department of BBA Computer Application, Vidya Pratishthan's Arts Science and Commerce College, Baramati	Yes	FDP
		One week online National training programme on ICT in e- learning and teaching	7	22.06.2020	28.06.2020	Ganga Nature Landscaping Sanstha, Gargoti (Maharashtra)	Yes	FDP
		3 day Educator Preparatory Program enhancing on digital proficiency levels	3	13.07.2020	15.07.2020	Encovate, Bangalore	Yes	FDP





Name of the faculty	Designation	Particulars of Seminar, Webinar, Workshop or FDP	Duration	Dates Attended		Organisation	Certificate Received	Remarks
				From	To			
Mr. Chintamani Subhasrabudhe	Asst. Professor	AICTE-ISTE Approved One Week Online Short-Term Training Program on "RESEARCH AND PUBLICATION ETHICS"	5	29.06.2020	03.07.2020	Vidarbha Youth Welfare Society's, Prof Ram Meghe Institute of Technology & Research, Anjangaon Bari Road, Badnera (C.Rly), Amravati (M.S.) 444701, Department of Computer Science & Engineering, in association with Research Promotion Cell, PRMIT&R, Badnera and CSI, Amravati Chapter	Yes	FDP
		AICTE-ISTE Approved One Week Online Short Term Training Program on "Tools & Techniques for Efficient & Effective Teaching Learning"	5	06.07.2020	10.07.2020	Vidarbha Youth Welfare Society's, Prof Ram Meghe Institute of Technology & Research, Anjangaon Bari Road, Badnera (C.Rly), Amravati (M.S.) 444701, Department of Computer Science & Engineering, in association with Research Promotion Cell, PRMIT&R, Badnera and CSI, Amravati Chapter	Yes	FDP
		5 days Faculty Development Program- Student Induction on UHV	5	23.07.2020	27.07.2020	All India Council for Technical Education(AICTE).	Yes	FDP
		Training of Trainers (Tot) for Teacher Educators	5	05.10.2020	09.10.2020	NITTTR Bhopal	Yes	FDP



Name of the faculty	Designation	Particulars of Seminar, Webinar, Workshop or FDP	Duration	Dates Attended		Organisation	Certificate Received	Remarks
				From	To			
Mr. Chintamani Sahasrabudhe	Asst. Professor	AICTE sponsored short term training program (online) on "Teaching Practices on Helping Slow Learners to bring out their Hidden Skills"	6	10.08.2020	15.08.2020	Department of Instrumentation and Control Engineering, Tamilnadu College of Engineering	Yes	FDP
		Webinar on Sensory Evaluation of Foods & Its Application in Food Industry	1	26.09.2020	26.09.2020	National Agriculture and Food Analysis and Research Institute, Meera Bldg., 2nd & 3rd Floor, Tilak Road, Swargate, Pune 411 002, MH.	Yes	Webinar
		National Education Policy 2020 - Strategies and Framework For Autonomy	1	15.10.2020	15.10.2020	NITTTR, Bhopal	Yes	Webinar
		Online Faculty Development Programme on Entrepreneurial Education as a Tool for Promoting Women Employment in India	5	26.10.2020	30.10.2020	National Institute for Entrepreneurship and Small Business Development (NIESBUD) A-23, Sector - 62, Institutional Area, Noida - 201309 U.P. India Land Line No. - 0120-4017054	Yes	FDP
		Seven days online faculty development programme on "Quality Research Paper Writing and publishing in High Impact Journals"	7	19.08.2021	25.08.2021	Department Of Management And Department Of Hospitality & Tourism Management Under The Faculty Of Commerce & Management, Assam Down Town University	Yes	FDP





Name of the faculty	Designation	Particulars of Seminar, Webinar, Workshop or FDP	Duration	Dates Attended		Organisation	Certificate Received	Remarks
				From	To			
Mr. Chintamani Sahasrabudhe	Asst. Professor	Online Course Certification In entrepreneurship development				SWAYAM	Yes	Online Course
		Teaching- Learning Beyond Syllabus : Post Covid	2	27.08.2021	28.08.2021	IQAC Department of Matoshri College of Management & Research Centre, Eklahare, Nashik		FDP
		Framework and strategies to sustain autonomy	1	September	September	NITTTR	Yes	Webinar
Mr. Abhay Manolkar	Asst. Professor	Sensory evaluation of food and its application in food industry	1	September	September	NAFARI	Yes	Webinar
		Best practises in making presentation and styles	1	July	July		Yes	Webinar
		Planning career in the Digital era and after Covid -19	1	July	July	Mizoram University	Yes	Webinar
		AICTE incorporating Universal Human Values in Education	1	December	December	AICTE	Yes	Webinar
Mr. Darshan Joshi	Asst. Professor	A crisis opens New windows of opportunity: keeping the House in order post COVID 19	1	18.04.2020	18.04.2020	India International Hospitality Expo	Yes	Webinar
		Effect of COVID-19 on the Food Industry: Protecting Employees & Consumers	1	18.04.2020	18.04.2020	India.oup.com	Yes	Webinar



Name of the faculty	Designation	Particulars of Seminar, Webinar, Workshop or FDP	Duration	Dates Attended		Organisation	Certificate Received	Remarks
				From	To			
Mr. Darshan Joshi	Asst. Professor	Methods and Tools for Enrichment and Content resulting in increased Engagement of Students	1	30.05.2020	30.05.2020	SPPU	Yes	Webinar
		Post COVID 19 and action plan for Tourism Industry in India	1	02.06.2020	02.06.2020	MSIIMC, Pune	Yes	Webinar
		Use of information and communication technology in E-learning and teaching	7	22.06.2020	28.06.2020	Ganga nature and landscaping Sanstha, Gargoti, Kolhapur	Yes	FDP
		HERITAGE MANAGEMENT: A BUSINESS PERSPECTIVE	5	23.08.2021	27.08.2021	AICTE Training and Learning (ATAL) Academy	Yes	FDP
Ms. Sampada Paranjpe	Asst. Professor	What is the career outlook for aspirants in hotel, travel & tourism management secotrs in the Covid 19 era?	1	20.06.2020	20.06.2020	ABPEducation.com!	Yes	Webinar
		Effective use of ICT tools in teaching learning process	5	08.06.2020	12.06.2020	Government Polytechnic, Malvan	Yes	FDP
		Learn to publish	-	June-July 2020	Wiley	Yes	Webinar	
		""Post Covid-19 Challenges and Action Plan for Tourism Industry in India	1	02.06.2020	02.06.2020	MSIHMCT, Pune	Yes	Webinar





Name of the faculty	Designation	Particulars of Seminar, Webinar, Workshop or FDP	Duration	Dates Attended		Organisation	Certificate Received	Remarks
				From	To			
Ms. Sampada Paranjpe	Asst. Professor	"Tools & Techniques for Efficient & Effective Teaching Learning"	5	06.07.2020	10.07.2020	Prof Ram Meghe Institute of Technology & Research, Anjangaon Bari Road, Badnera (C.Rly), Amravati (M.S.) 444701.	Yes	FDP
		Inculcating Universal values humans in technical education	5	14.12.2020	18.12.2020	AICTE	Yes	FDP
		Accreditation And Outcome Based Curriculum Design	5	08.03.2021	12.03.2021	National Institute Of Technical Teachers Training and Research	Yes	FDP
		QUALITY RESEARCH PAPER WRITING AND PUBLISHING IN HIGH IMPACT JOURNALS	7	19.08.2021	25.08.2021	ASSAM DOWN TOWN UNIVERSITY, GUWAHATI, ASSAM	Yes	FDP
Mr. Devesh Janvekar	Asst. Professor	Tour Packaging Management	5	09.08.2021	13.08.2021	AICTE Training and Learning (ATAL) Academy	Yes	FDP
		Theory Building & Data Analysis in Research	2	30.07.2021	31.07.2021	A2Z EduLearningHub	Yes	FDP
		HERITAGE MANAGEMENT: A BUSINESS PERSPECTIVE	5	23.08.2021	27.08.2021	AICTE Training and Learning (ATAL) Academy	Yes	FDP
		Inculcating Universal values humans in technical education	5	20.09.2021	24.09.2021	AICTE Training and Learning (ATAL) Academy		
		"Research Metrics"	1	04.05.2021	04.05.2021	CENTRE FOR PUBLICATION ETHICS	Yes	Webinar
		"Reference Management Tools and Literature Review"	1	27.03.2021	27.03.2021	CENTRE FOR PUBLICATION ETHICS	Yes	Webinar



Name of the faculty	Designation	Particulars of Seminar, Webinar, Workshop or FDP	Duration	Dates Attended		Organisation	Certificate Received	Remarks
				From	To			
Mr. Devesh Janvekar	Asst. Professor	"Literature Search"	1	11.03.2021	11.03.2021	CENTRE FOR PUBLICATION ETHICS	Yes	Webinar
Ms. Pooja Pawar	Asst. Professor	Sustainable Change Management	5	12.07.2021	16.07.2021	AICTE Training and Learning (ATAL) Academy	Yes	FDP
		Enabling Entrepreneurship and startup mindset	5	16.08.2021	20.08.2021	AICTE Training and Learning (ATAL) Academy	Yes	FDP
Mr. Rahul Gade	Admin Officer	Certificate Course In Corporate Law	16	07.12.2020	23.12.2020	Modern Law College	Yes	Webinar
Mrs. Deepali Marne	Asst. Librarian	One Week National Online Faculty Development Programme	5	11.05.2020	16.05.2020	Swami Ramanand Teerth Marathwada University, Nanded	Yes	Webinar
		Post Covid 19 Challenges And Opportunities- Global Perspective	5	06.06.2020	12.06.2020	SIIMS	Yes	Webinar
		ARDUINO based Low Cost data Acquisition System Using Scilab	5	08.06.2020	13.06.2020	Pragati Engineering College	Yes	Webinar



*Anandilax*

**PRINCIPAL**  
(B.H.M.C.T.)

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



# ENERGY AUDIT REPORT

of

**Maharashtra State Institute of Hotel Management &  
Catering Technology,**

(UG & PG –Degree Programme)

412-C, K M Munshi Marg, Shivajinagar, Pune 411 016



Year: 2018-19

Prepared by:

**ENRICH CONSULTANTS**

Yashashree, 26, Nirmal Bag Society  
Near Muktangn English School, Parvati, Pune 411009  
Phone: 09890444795 Email: [enrichcons@gmail.com](mailto:enrichcons@gmail.com)



## REGISTRATION CERTIFICATES

Regn. No. EA-0132 No. 2942

  
**National Productivity Council**  
 (National Certifying Agency)  
**PROVISIONAL CERTIFICATE**

This is to certify that Mr./Ms. Achyut Yashwant Mehendale  
 son / daughter of Mr. Yashwant  
 has passed the National Certification Examination for Energy Auditors in April, 2007, conducted on behalf of the  
 Bureau of Energy Efficiency, Ministry of Power, Government of India.

He / She is qualified as a Provisional Energy Auditor as well as a Provisional Energy Auditor  
 He / She shall be entitled to practice as Energy Auditor under the Energy Conservation Act 2001, subject to the  
 fulfilment of qualifications for the Accredited Energy Auditors and issue of certificate of Accreditation by the Bureau  
 of Energy Efficiency under the said Act.

This certificate is valid till the issuance of an official certificate by the Bureau of Energy Efficiency.

Place: Chennai, India   
 Controller of Examination

Date: 10<sup>th</sup> August 2007

## BEE ENERGY AUDITOR CERTIFICATE

**MAHARASHTRA ENERGY DEVELOPMENT AGENCY**

**Maharashtra Energy Development Agency**  
 (A Government of Maharashtra undertaking)  
 3<sup>rd</sup> Floor, MEDA, Commercial Complex, Opp. Tribal Nagar, Yerwade, Pune-411 006.  
 Ph No: 020-26614393/26614403  
 Email: emeda@maharashtra.gov.in, Web: www.mahmeda.com

14/09/2018-19/CR-05/4134 10<sup>th</sup> September, 2018

**CERTIFICATE OF REGISTRATION  
 FOR CLASS 'A'**

We hereby certify that, the firm having following particulars is registered with  
**MAHARASHTRA ENERGY DEVELOPMENT AGENCY (MEDA)** under given category as  
 "Energy Planner & Energy Auditor" in Maharashtra for Energy Conservation Programme of  
 MEDA.

<b>Name and Address of the firm</b>	<b>Enrich Consultants</b> Yashwantrao, Plot No. 26, Naval Dag Society, Near Maharashtra English School, Parvati, Pune - 411009
<b>Registration Category</b>	Empanelled Consultant for Energy Conservation Programme
<b>Registration Number</b>	<b>MEDA/ENCR-05-2018-P&amp;A-01</b>

- Energy Conservation Programme intends to identify areas where wasteful use of energy  
 exists and to evaluate the scope for Energy Conservation and take concrete steps to  
 achieve the evaluated energy savings.
- MEDA reserves the right to visit the firm at any time without giving any prior information  
 and cancelling the registration, if the information is found incorrect.
- This empanelment is valid till **31<sup>st</sup> March 2021** from the date of registration, to carry out  
 energy audits under the Energy Conservation Programme.
- The Director General, MEDA reserves the right to cancel the registration at any time  
 without assigning any reasons therefor.

  
 (Sharda Kulkarni)  
 General Manager (EC)

## MEDA EMPANELMENT CERTIFICATE





## ENRICH CONSULTANTS

Yashashree, 26, Nirmal Bag Society,  
Near Mukhtangan English School, Parvati, Pune 411 009  
Tel: 09890444795 Email: [enrichcons@gmail.com](mailto:enrichcons@gmail.com)

Ref: EC/MSIHMCT/18-19/01

Date: 12/8/2019

### CERTIFICATE

This is to certify that we have conducted an Energy Audit at Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG –Degree Programme) 412-C, K M Munshi Marg, Shivajinagar, Pune 411 016, in the Year 2018-19.

The Institute has adopted following Energy Efficient Practices:

- Usage of Energy Efficient LED Fittings
- Maximum usage of Day Lighting
- Installation of Solar Thermal Water Heating System

We appreciate the support of Management, involvement of faculty members and students in the process of Energy Conservation.

For Enrich Consultants,



A Y Mehendale,  
Certified Energy Auditor  
EA-8192



## INDEX

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3	Study of Energy Consumption	10
4	Study of Carbon Foot Printing	12
5	Study of Usage of Alternate Energy	13
6	Study of Usage of LED Lighting	14





## **ACKNOWLEDGEMENT**

We Enrich Consultants, Pune, express our sincere gratitude to the management of Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG – Degree Programme) 412-C, K M Munshi Marg, Shivajinagar, Pune 411 016, for awarding us the assignment of Energy Audit of their Campus for the Year: 2018-19.

We are thankful to all the staff members for helping us during the field study.



## EXECUTIVE SUMMARY

1. Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG –Degree Programme) 412-C, K M Munshi Marg, Shivajinagar, Pune 411 016 consumes Energy in the form of Electrical Energy & LPG; used for various Equipment.

### 2. Present Energy, LPG Consumption & CO<sub>2</sub> Emission:

No	Parameter /Value	Energy Purchased, kWh	LPG Consumed, Kg	CO <sub>2</sub> Emissions, MT
1	Total	17405	779	17.69
2	Maximum	2478	95	2.48
3	Minimum	595	19	0.63
4	Average	1450.42	64.92	1.47

### 3. Measures Adopted for Energy Conservation:

- Usage of Energy efficient LED fittings
- Usage of BEE STAR Rated Equipment

### 4. Usage of Alternate Energy:

- The Institute has installed Solar Thermal Water Heating System.

### 5. Usage of LED Lighting:

- The Total LED Lighting Load is 15.57 kW.
- The % of LEDs to Total Lighting Load is 100 %.

### 6. Assumptions:

1. 1 kWh of Electrical Energy releases 0.8 Kg of CO<sub>2</sub> into atmosphere
2. 1 Kg of LPG releases 2.68 Kg of CO<sub>2</sub> into atmosphere



## ABBREVIATIONS

AC	: Air conditioner
LPG	: Liquefied Petroleum Gas
MSEDCL	: Maharashtra Electricity Distribution Company Limited
LED	: Light Emitting Diode
kWh	: kilo-Watt Hour
Qty	: Quantity
W	: Watt
kW	: Kilo Watt
PC	: Personal Computer
MT	: Metric Ton



## **CHAPTER-I**

### **INTRODUCTION**

#### **1.1 Objectives:**

1. To study Connected Load
2. To study present level Energy Consumption
3. To Study the present CO<sub>2</sub> emissions
4. To study Usage of Alternate/Renewable Energy
5. To study usage of LED Lighting

#### **1.2 Table No1: General Details of Institute:**

No	Head	Particulars
1	Name	Maharashtra State Institute of Hotel Management & Catering Technology (UG & PG –Degree Programme)
2	Address	412-C, K M Munshi Marg, Shivajinagar, Pune 411 016
3	Affiliation	Savitribai Phule Pune University



## CHAPTER-II

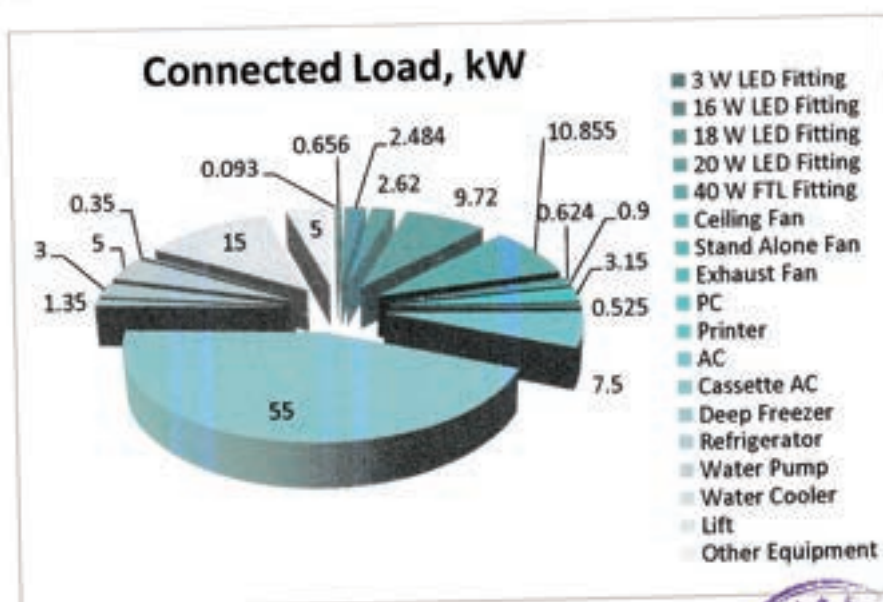
### STUDY OF CONNECTED LOAD

In this chapter, we present the details of various Electrical loads as under

**Table No 2: Study of Equipment wise Connected Load:**

No	Equipment	Qty	Load, W/unit	Load, kW
1	3 W LED Fitting	31	3	0.093
2	16 W LED Fitting	41	16	0.656
3	18 W LED Fitting	138	18	2.484
4	20 W LED Fitting	131	20	2.62
5	40 W FTL Fitting	243	40	9.72
6	Ceiling Fan	167	65	10.855
7	Stand Alone Fan	12	52	0.624
8	Exhaust Fan	25	36	0.9
9	PC	21	150	3.15
10	Printer	3	175	0.525
11	AC	4	1875	7.5
12	Cassette AC	11	5000	55
13	Deep Freezer	3	450	1.35
14	Refrigerator	8	375	3
15	Water Pump	2	2500	5
16	Water Cooler	1	350	0.35
17	Lift	2	7500	15
18	Other Equipment	20	250	5
19	<b>Total</b>			<b>124</b>

**Chart No 1: Details of Connected Load:**



## CHAPTER-III

### STUDY OF ENERGY CONSUMPTION

In this chapter, we present the analysis of Electricity Energy Consumption

**Table No 3: Electrical Energy & LPG Consumption Analysis: 2018-19:**

No	Month	Energy Consumed, kWh	LPG Consumed, Kg
1	Jun-18	595	57
2	Jul-18	678	76
3	Aug-18	615	38
4	Sep-18	655	76
5	Oct-18	883	76
6	Nov-18	2138	95
7	Dec-18	1980	19
8	Jan-19	1445	76
9	Feb-19	1730	76
10	Mar-19	2153	38
11	Apr-19	2055	57
12	May-19	2478	95
13	Total	17405	779
14	Max	2478	95
15	Min	595	19
16	Average	1450.42	64.92

**Chart No 2: To study the variation of Month wise Energy Purchased, kWh:**

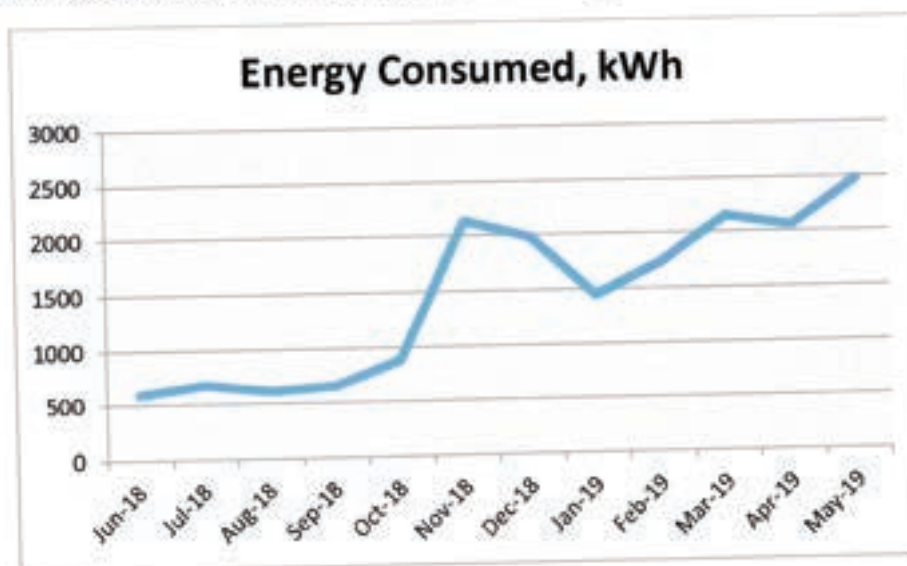
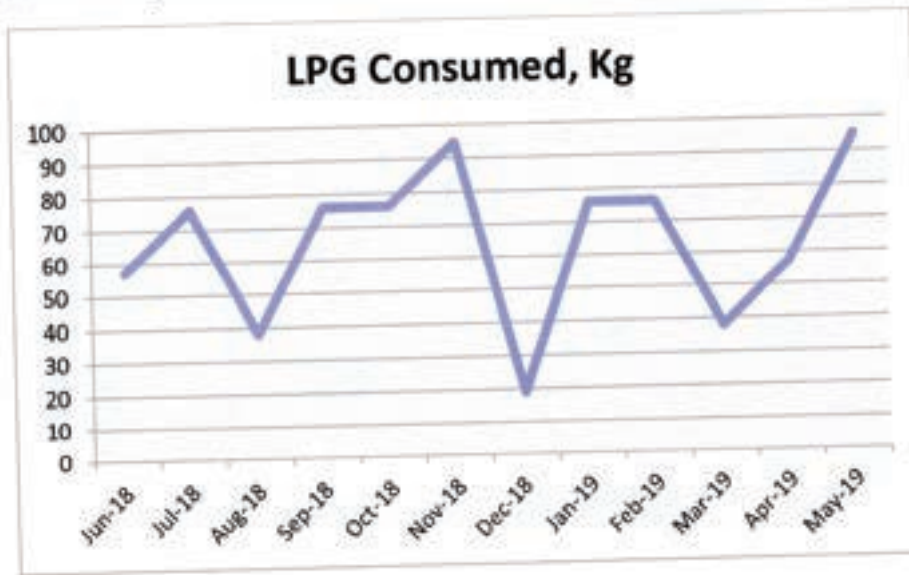




Chart No 3: To study the variation of Month wise LPG Consumed, kWh:



## CHAPTER-IV STUDY OF CARBON FOOT PRINTING

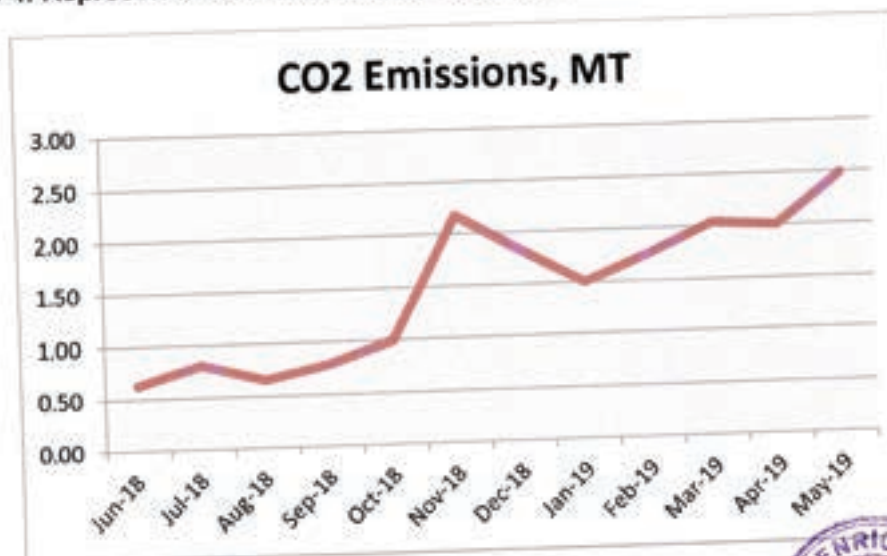
A Carbon Foot print is defined as the Total Greenhouse Gas emissions, emitted due to various activities. The Institute uses Electrical Energy for various Electrical gadgets.

**Basis for computation of CO<sub>2</sub> Emissions:** 1 kWh of Electrical Energy releases 0.9 Kg of CO<sub>2</sub> into atmosphere & 1 Kg of LPG releases 2.68 Kg of CO<sub>2</sub> into atmosphere

Table No 4: Month wise CO<sub>2</sub> Emissions:

No	Month	Energy Consumed, kWh	LPG Consumed, Kg	CO <sub>2</sub> Emissions, MT
1	Jun-18	595	57	0.63
2	Jul-18	678	76	0.81
3	Aug-18	615	38	0.66
4	Sep-18	655	76	0.79
5	Oct-18	883	76	1.00
6	Nov-18	2138	95	2.18
7	Dec-18	1980	19	1.83
8	Jan-19	1445	76	1.50
9	Feb-19	1730	76	1.76
10	Mar-19	2153	38	2.04
11	Apr-19	2055	57	2.00
12	May-19	2478	95	2.48
13	Total	17405	779	17.69
14	Max	2478	95	2.48
15	Min	595	19	0.63
16	Average	1450.42	64.92	1.47

Chart No 4: Representation of Month wise CO<sub>2</sub> emissions:





## **CHAPTER-V**

### **STUDY OF USAGE OF ALTERNATE ENERGY**

The Institute has installed Solar Thermal Water Heating System. The Hot Water is used in the Kitchen.

**Photograph of Solar Thermal Water Heating System:**



## CHAPTER VI

### STUDY OF USAGE OF LED LIGHTING

In the following Table, we present the percentage of Total Lighting load met by LED lights.

**Table No 5: Computation of Percent Usage of LEDs to Total Lighting Load:**

No	Particulars	Value	Unit
1	Total No of 3 W LED Fittings	31	Nos
2	Load of 3 W LED Fittings	0.093	kW
3	Total No of 16 W LED Fittings	41	Nos
4	Load of 16 W LED Fittings	0.656	kW
5	Total No of 18 W LED Fittings	138	Nos
6	Load of 18 W LED Fittings	2.484	kW
7	Total No of 20 W LED Fittings	131	Nos
8	Load of 20 W LED Fittings	2.62	kW
9	Total No of 40 W LED Fittings	243	Nos
10	Load of 40 W LED Fittings	9.72	kW
11	Total LED Lighting Load =2+4+6+8+10	15.57	kW
12	Total Lighting Load =2+4+6+8+10	15.57	kW
13	% of LED Lighting Load =11*100/12	100	%



# ENERGY AUDIT REPORT

of

## Maharashtra State Institute of Hotel Management & Catering Technology,

(UG & PG –Degree Programme)

412-C, K M Munshi Marg, Shivajinagar, Pune 411 016



Year: 2019-20

Prepared by:

### ENRICH CONSULTANTS

Yashashree, 26, Nirmal Bag Society  
Near Mukhtangan English School, Parvati, Pune 411009  
Phone: 09890444795 Email: [enrichcons@gmail.com](mailto:enrichcons@gmail.com)



## REGISTRATION CERTIFICATES

Regd. No. EA-0102

No. 2942

**National Productivity Council**  
(National Certifying Agency)

**PROVISIONAL CERTIFICATE**

This is to certify that Mr./Ms. Achyt Yashvant Mehendale  
son/daughter of Mr. Yashvant

has passed the National Certification Examination for Energy Auditors in April, 2020, conducted on behalf of the Bureau of Energy Efficiency, Ministry of Power, Government of India.

He/She is qualified as Certified Energy Manager as well as a Certified Energy Auditor.

He/She shall be entitled to practice as Energy Auditor under the Energy Conservation Act 2001, subject to the fulfillment of qualifications for the Accredited Energy Auditor and issue of certificate of Accreditation by the Bureau of Energy Efficiency under the said Act.

This certificate is valid till the issuance of an official certificate by the Bureau of Energy Efficiency.

Place: Chennai, India  
Date: 10<sup>th</sup> August 2020

*[Signature]*  
Controller of Examination

## BEE ENERGY AUDITOR CERTIFICATE

MAHARASHTRA ENERGY DEVELOPMENT AGENCY

**Maharashtra Energy Development Agency**  
(A Government of Maharashtra undertaking)  
3<sup>rd</sup> Floor, MIDAS Commercial Complex, Opp. Teral Nagar, Yerwade, Pune-411 006.  
Ph No: 020-26614761-26614803  
Email: meeda@maheda.com Web: www.maheda.com

13<sup>th</sup> September, 2018

13/09/2018/MEDEA/0174

**CERTIFICATE OF REGISTRATION  
FOR CLASS 'A'**

We hereby certify that, the firm having following particulars is registered with  
**MAHARASHTRA ENERGY DEVELOPMENT AGENCY (MEDEA)** under given category as  
"Energy Planner & Energy Auditor" in Maharashtra for Energy Conservation Programme of  
MEDEA.

<b>Name and Address of the firm</b>	<b>Enrich Consultants</b> Yashwantrao, Plot No. 26, Nirmal Bag Society, Near Maharashtra English School, Pune-411009
<b>Registration Category</b>	Empanelled Consultant for Energy Conservation Programme
<b>Registration Number</b>	<b>MEDEA/CNCR-05/2018/1924-01</b>

- Energy Conservation Programme intends to identify areas where wasteful use of energy occurs and to evaluate the scope for Energy Conservation and take concrete steps to achieve the evaluated energy savings.
- MEDEA reserves the right to visit the firm at any time without giving any prior information and cancelling the registration, if the information is found incorrect.
- This empanelment is valid till **31<sup>st</sup> March 2021** from the date of registration, to carry out energy audits under the Energy Conservation Programme.
- The Director General, MEDEA reserves the right to cancel the registration at any time without assigning any reasons thereof.

*[Signature]*  
(Omika Kulkarni)  
General Manager (E.C.)

## MEDA EMPANELMENT CERTIFICATE





## ENRICH CONSULTANTS

Yashashree, 26, Nirmal Bag Society,  
Near Mukhtangan English School, Parvati, Pune 411 009  
Tel: 09890444795 Email: [enrichcons@gmail.com](mailto:enrichcons@gmail.com)

Ref: EC/MSIHMCT/19-20/01

Date: 14/8/2020

### CERTIFICATE

This is to certify that we have conducted an Energy Audit at Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG –Degree Programme) 412-C, K M Munshi Marg, Shivajinagar, Pune 411 016, in the Year 2019-20.

The Institute has adopted following Energy Efficient Practices:

- Usage of Energy Efficient LED Fittings
- Maximum usage of Day Lighting
- Installation of Solar Thermal Water Heating System

We appreciate the support of Management, involvement of faculty members and students in the process of Energy Conservation.

For Enrich Consultants,



A Y Mehendale,  
Certified Energy Auditor  
EA-8192



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4	Study of Carbon Foot Printing	12
5	Study of Usage of Alternate Energy	13
6	Study of Usage of LED Lighting	14





## **ACKNOWLEDGEMENT**

We Enrich Consultants, Pune, express our sincere gratitude to the management of Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG – Degree Programme) 412-C, K M Munshi Marg, Shivajinagar, Pune 411 016, for awarding us the assignment of Energy Audit of their Campus for the Year: 2019-20.

We are thankful to all the staff members for helping us during the field study.



## EXECUTIVE SUMMARY

1. Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG –Degree Programme) 412-C, K M Munshi Marg, Shivajinagar, Pune 411 016 consumes Energy in the form of Electrical Energy & LPG; used for various Equipment.

### 2. Present Energy, LPG Consumption & CO<sub>2</sub> Emission:

No	Parameter /Value	Energy Purchased, kWh	LPG Consumed, Kg	CO <sub>2</sub> Emissions, MT
1	Total	50310	456	46.50
2	Maximum	6962	76	6.47
3	Minimum	2676	19	2.46
4	Average	4192.50	38.00	3.88

### 3. Measures Adopted for Energy Conservation:

- Usage of Energy efficient LED fittings
- Usage of BEE STAR Rated Equipment

### 4. Usage of Alternate Energy:

- The Institute has installed Solar Thermal Water Heating System.

### 5. Usage of LED Lighting:

- The Total LED Lighting Load is 15.57 kW.
- The % of LEDs to Total Lighting Load is 100 %.

### 6. Assumptions:

1. 1 kWh of Electrical Energy releases 0.9 Kg of CO<sub>2</sub> into atmosphere
2. 1 Kg of LPG releases 2.68 Kg of CO<sub>2</sub> into atmosphere

### 7. Reference:

- For CO<sub>2</sub> Emissions: [www.tatapower.com](http://www.tatapower.com)



## ABBREVIATIONS

AC	: Air conditioner
LPG	: Liquefied Petroleum Gas
MSEDCL	: Maharashtra Electricity Distribution Company Limited
LED	: Light Emitting Diode
kWh	: kilo-Watt Hour
Qty	: Quantity
W	: Watt
kW	: Kilo Watt
PC	: Personal Computer
MT	: Metric Ton

## CHAPTER-I INTRODUCTION

### 1.1 Objectives:

1. To study Connected Load
2. To study present level Energy Consumption
3. To Study the present CO<sub>2</sub> emissions
4. To study Usage of Alternate/Renewable Energy
5. To study usage of LED Lighting

### 1.2 Table No1: General Details of Institute:

No	Head	Particulars
1	Name	Maharashtra State Institute of Hotel Management & Catering Technology (UG & PG –Degree Programme)
2	Address	412-C, K M Munshi Marg, Shivajinagar, Pune 411 016
3	Affiliation	Savitribai Phule Pune University



## CHAPTER-II

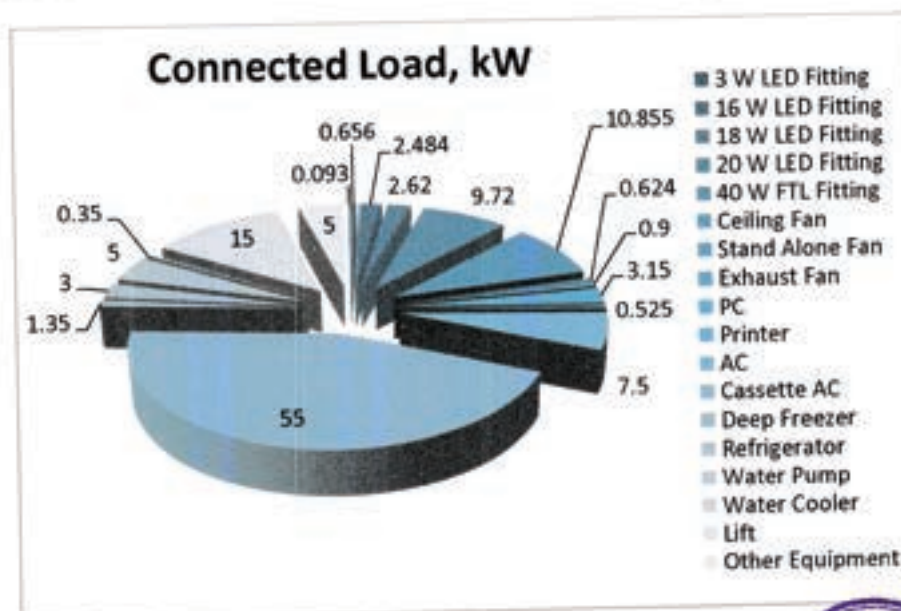
### STUDY OF CONNECTED LOAD

In this chapter, we present the details of various Electrical loads as under

Table No 2: Study of Equipment wise Connected Load:

No	Equipment	Qty	Load, W/unit	Load, kW
1	3 W LED Fitting	31	3	0.093
2	16 W LED Fitting	41	16	0.656
3	18 W LED Fitting	138	18	2.484
4	20 W LED Fitting	131	20	2.62
5	40 W FTL Fitting	243	40	9.72
6	Ceiling Fan	167	65	10.855
7	Stand Alone Fan	12	52	0.624
8	Exhaust Fan	25	36	0.9
9	PC	21	150	3.15
10	Printer	3	175	0.525
11	AC	4	1875	7.5
12	Cassette AC	11	5000	55
13	Deep Freezer	3	450	1.35
14	Refrigerator	8	375	3
15	Water Pump	2	2500	5
16	Water Cooler	1	350	0.35
17	Lift	2	7500	15
18	Other Equipment	20	250	5
19	<b>Total</b>			<b>124</b>

Chart No 1: Details of Connected Load:



## CHAPTER-III

### STUDY OF ENERGY CONSUMPTION

In this chapter, we present the analysis of Electricity Energy Consumption  
**Table No 3: Electrical Energy & LPG Consumption Analysis: 2019-20:**

No	Month	Energy Consumed, kWh	LPG Consumed, Kg
1	Jun-19	3013	38
2	Jul-19	4410	76
3	Aug-19	3483	19
4	Sep-19	3555	38
5	Oct-19	3697	76
6	Nov-19	3631	19
7	Dec-19	3631	38
8	Jan-20	5714	19
9	Feb-20	6962	76
10	Mar-20	6163	19
11	Apr-20	3375	19
12	May-20	2676	19
13	Total	50310	456
14	Max	6962	76
15	Min	2676	19
16	Average	4192.50	38.00

**Chart No 2: To study the variation of Month wise Energy Purchased, kWh:**

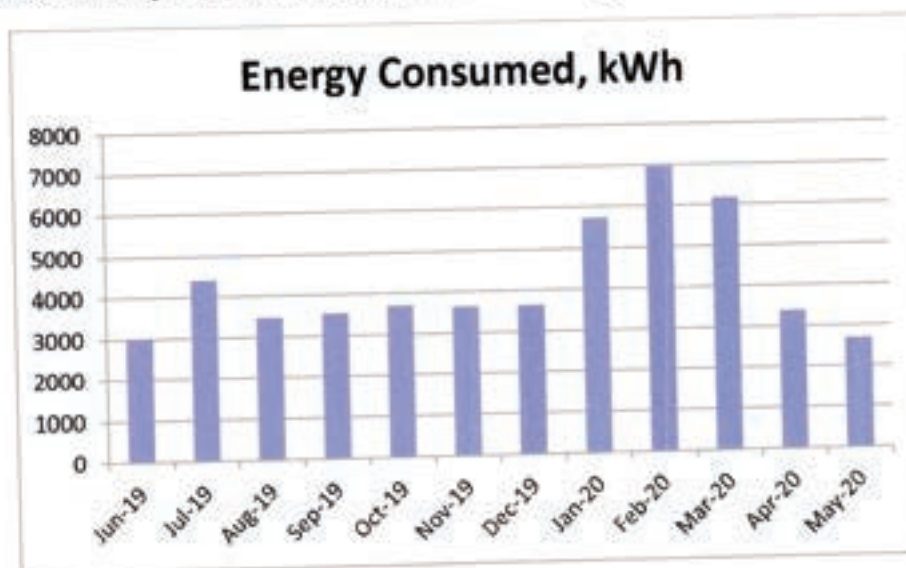
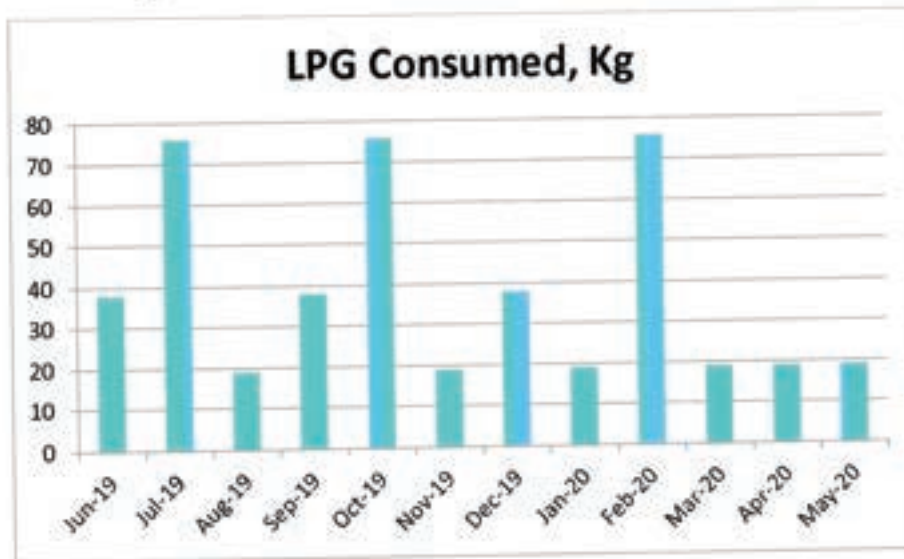




Chart No 3: To study the variation of Month wise LPG Consumed, kWh:



## CHAPTER-IV

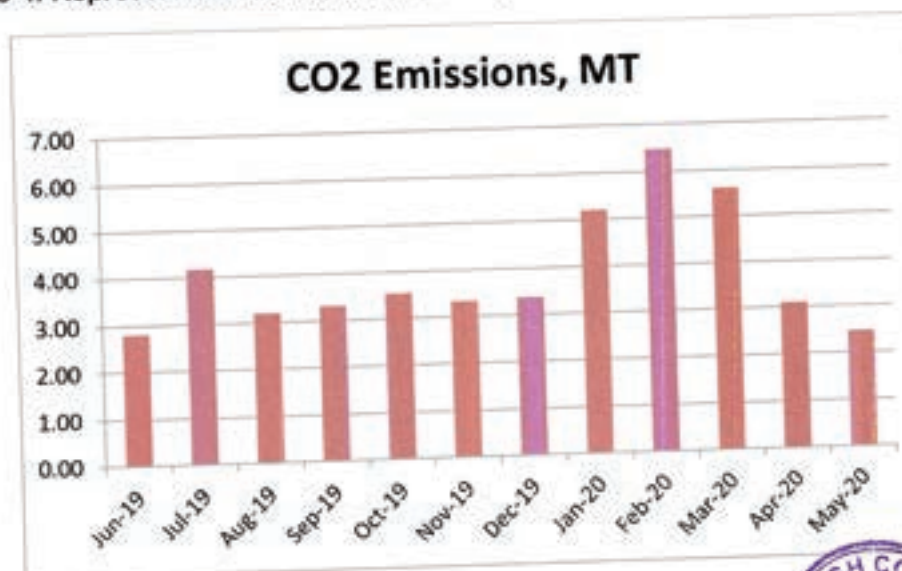
### STUDY OF CARBON FOOT PRINTING

A Carbon Foot print is defined as the Total Greenhouse Gas emissions, emitted due to various activities. **Basis for computation of CO<sub>2</sub> Emissions:** 1 kWh of Electrical Energy releases 0.9 Kg of CO<sub>2</sub> into atmosphere & 1 Kg of LPG releases 2.68 Kg of CO<sub>2</sub> into atmosphere

Table No 4: Month wise CO<sub>2</sub> Emissions:

No	Month	Energy Consumed, kWh	LPG Consumed, Kg	CO <sub>2</sub> Emissions, MT
1	Jun-19	3013	38	2.81
2	Jul-19	4410	76	4.17
3	Aug-19	3483	19	3.19
4	Sep-19	3555	38	3.30
5	Oct-19	3697	76	3.53
6	Nov-19	3631	19	3.32
7	Dec-19	3631	38	3.37
8	Jan-20	5714	19	5.19
9	Feb-20	6962	76	6.47
10	Mar-20	6163	19	5.60
11	Apr-20	3375	19	3.09
12	May-20	2676	19	2.46
13	Total	50310	456	46.50
14	Max	6962	76	6.47
15	Min	2676	19	2.46
16	Average	4192.50	38.00	3.88

Chart No 4: Representation of Month wise CO<sub>2</sub> emissions:





## **CHAPTER-V**

### **STUDY OF USAGE OF ALTERNATE ENERGY**

The Institute has installed Solar Thermal Water Heating System. The Hot Water is used in the Kitchen.

**Photograph of Solar Thermal Water Heating System:**



## CHAPTER VI

### STUDY OF USAGE OF LED LIGHTING

In the following Table, we present the percentage of Total Lighting load met by LED lights.

**Table No 5: Computation of Percent Usage of LEDs to Total Lighting Load:**

No	Particulars	Value	Unit
1	Total No of 3 W LED Fittings	31	Nos
2	Load of 3 W LED Fittings	0.093	kW
3	Total No of 16 W LED Fittings	41	Nos
4	Load of 16 W LED Fittings	0.656	kW
5	Total No of 18 W LED Fittings	138	Nos
6	Load of 18 W LED Fittings	2.484	kW
7	Total No of 20 W LED Fittings	131	Nos
8	Load of 20 W LED Fittings	2.62	kW
9	Total No of 40 W LED Fittings	243	Nos
10	Load of 40 W LED Fittings	9.72	kW
11	Total LED Lighting Load =2+4+6+8+10	15.57	kW
12	Total Lighting Load =2+4+6+8+10	15.57	kW
13	% of LED Lighting Load =11*100/12	100	%



**ENERGY AUDIT REPORT**  
of  
**Maharashtra State Institute of Hotel Management &  
Catering Technology,**  
(UG & PG –Degree Programme)  
412-C, K M Munshi Marg, Shivajinagar, Pune 411 016



Year: 2020-21

Prepared by:

**ENRICH CONSULTANTS**

Yashashree, 26, Nirmal Bag Society  
Near Mukhtangan English School, Parvati, Pune 411009  
Phone: 09890444795 Email: [enrichcons@gmail.com](mailto:enrichcons@gmail.com)



## REGISTRATION CERTIFICATES

Regn. No. EA-0182 No. 2942

  
**National Productivity Council**  
 (National Certifying Agency)  
**PROVISIONAL CERTIFICATE**

This is to certify that Mr. / Ms. Achyut Yashwant Mehendale  
 son / daughter of Mr. / Mrs. Yashwant  
 has passed the National Certification Examination for Energy Auditors in April - 2021, conducted on behalf of the  
 Bureau of Energy Efficiency, Ministry of Power, Government of India.

He / She is qualified as Certified Energy Manager as well as a certified Energy Auditor.  
 He / She shall be entitled to practice as Energy Auditor under the Energy Conservation Act 2001, subject to the  
 fulfillment of qualifications for the Accredited Energy Auditor and issue of certificate of Accreditation by the Bureau  
 of Energy Efficiency under the said Act.

This certificate is valid till the issuance of provisional certificate by the Bureau of Energy Efficiency.

Place: Chennai, India   
 Director of Examination

Date: 20<sup>th</sup> August 2021

## BEE ENERGY AUDITOR CERTIFICATE

**MAHARASHTRA ENERGY DEVELOPMENT AGENCY**  
 (An ISO 9001:2015 Regd. Co. No. 01-01-2000)

  
**Maharashtra Energy Development Agency**  
 (Government of Maharashtra Institution)  
 Anand Road, Opposite Street College Road, Near Constitution Square of Anand Hospital,  
 Aurhli, Pune, Maharashtra 411007  
 Ph No. 020-73006490  
 Email: [meda@maharashtra.gov.in](mailto:meda@maharashtra.gov.in) Web: [www.maharashtra.gov.in](http://www.maharashtra.gov.in)

ECN/2021-22/CR-14/1777 27<sup>th</sup> April, 2021

**CERTIFICATE OF REGISTRATION  
 FOR CLASS 'A'**

We hereby certify that the firm having following particulars is registered with  
**MAHARASHTRA ENERGY DEVELOPMENT AGENCY (MEDA)** under given category as  
 "Energy Planner & Energy Auditor" in Maharashtra for Energy Conservation Programme of  
 MEDA.

Name and Address of the Firm	Mr. Farish Eusebius Yashwanth, Plot No. 26, Normal Bag Society, Near Multitask English School, Farvati, Pune - 411008
Registration Category	Empowered Consultant for Energy Conservation Programme for Class 'A'
Registration Number	MEDA/ECN/2021-22/Class A/E-4-46

- Energy Conservation Programme intends to identify areas where wasteful use of energy occurs and to evaluate the scope for Energy Conservation and take concrete steps to achieve the stipulated energy savings.
- MEDA reserves the right to visit at any time without giving prior information to verify quarterly activities performed by the firm and canceling the registration, if the information is found incorrect.
- This empowerment is valid till 21<sup>st</sup> April, 2023 from the date of registration, to carry out energy audits under the Energy Conservation Programme.
- The Director General, MEDA reserves the right to cancel the registration at any time without assigning any reasons thereof.

  
 General Manager (FY)

## MEDA REGISTRATION CERTIFICATE



## ENRICH CONSULTANTS

Yashashree, 26, Nirmal Bag Society,  
Near Muktangan English School, Parvati, Pune 411 009  
Tel: 09890444795 Email: [enrichcons@gmail.com](mailto:enrichcons@gmail.com)

Ref: EC/MSIHMCT/20-21/01

Date: 13/7/2021

### CERTIFICATE

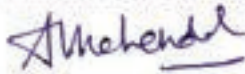
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For Enrich Consultants,



A Y Mehendale,  
Certified Energy Auditor  
EA-8192



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### 2. Present Energy, LPG Consumption & CO<sub>2</sub> Emission:

No	Parameter /Value	Energy Purchased, kWh	LPG Consumed, Kg	CO <sub>2</sub> Emissions, MT
1	Total	58325	665	54.27
2	Maximum	6425	114	6.04
3	Minimum	2970	9	2.77
4	Average	4860.42	55.42	4.52

### 3. Measures Adopted for Energy Conservation:

- Usage of Energy efficient LED fittings
- Usage of BEE STAR Rated Equipment

### 4. Usage of Alternate Energy:

- The Institute has installed Solar Thermal Water Heating System.

### 5. Usage of LED Lighting:

- The Total LED Lighting Load is 15.57 kW.
- The % of LEDs to Total Lighting Load is 100 %.

### 6. Assumptions:

1. 1 kWh of Electrical Energy releases 0.9 Kg of CO<sub>2</sub> into atmosphere
2. 1 Kg of LPG releases 2.68 Kg of CO<sub>2</sub> into atmosphere

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## ABBREVIATIONS

AC	: Air conditioner
LPG	: Liquefied Petroleum Gas
MSEDCL	: Maharashtra Electricity Distribution Company Limited
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kWh	: kilo-Watt Hour
Qty	: Quantity
W	: Watt
kW	: Kilo Watt
PC	: Personal Computer
MT	: Metric Ton



## **CHAPTER-I**

### **INTRODUCTION**

#### **1.1 Objectives:**

1. To study Connected Load
2. To study present level Energy Consumption
3. To Study the present CO<sub>2</sub> emissions
4. To study Usage of Alternate/Renewable Energy
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#### **1.2 Table No1: General Details of Institute:**

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## CHAPTER-II

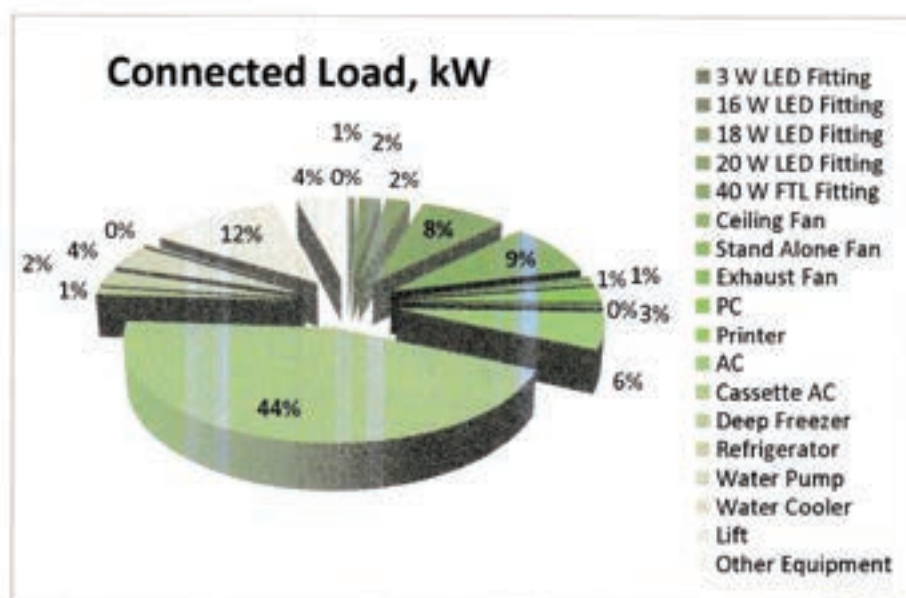
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In this chapter, we present the details of various Electrical loads as under

**Table No 2: Study of Equipment wise Connected Load:**

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12	Cassette AC	11	5000	55
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14	Refrigerator	8	375	3
15	Water Pump	2	2500	5
16	Water Cooler	1	350	0.35
17	Lift	2	7500	15
18	Other Equipment	20	250	5
19	<b>Total</b>			<b>124</b>

**Chart No 1: Details of Connected Load:**



### CHAPTER-III

### STUDY OF ENERGY CONSUMPTION

In this chapter, we present the analysis of Electricity Energy Consumption

**Table No 3: Electrical Energy & LPG Consumption Analysis: 2020-21:**

No	Month	Energy Consumed, kWh	LPG Consumed, Kg
1	Jun-20	3044	10
2	Jul-20	4009	10
3	Aug-20	3789	9
4	Sep-20	6163	57
5	Oct-20	6425	95
6	Nov-20	5471	95
7	Dec-20	5267	76
8	Jan-21	5679	38
9	Feb-21	2970	114
10	Mar-21	6206	103
11	Apr-21	4806	19
12	May-21	4496	39
13	Total	58325	665
14	Max	6425	114
15	Min	2970	9
16	Average	4860.42	55.42

**Chart No 2: To study the variation of Month wise Energy Purchased, kWh:**

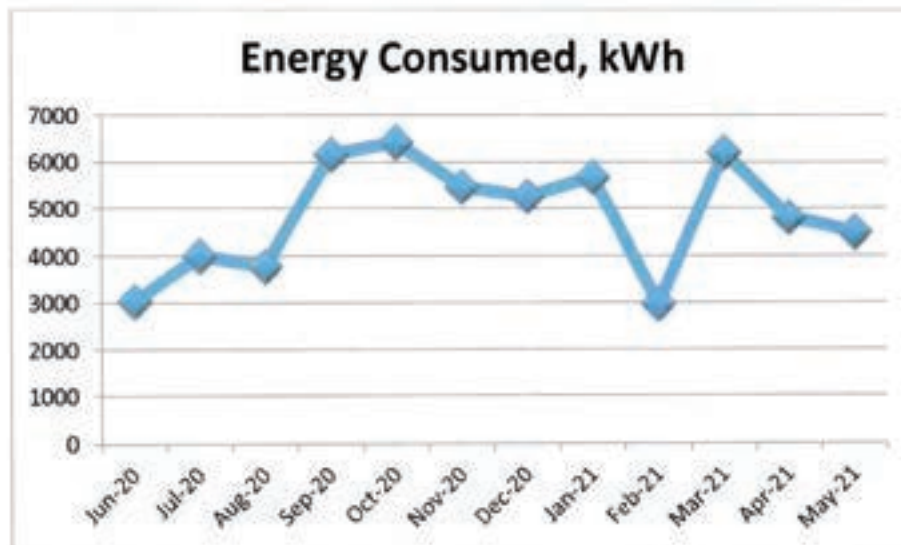
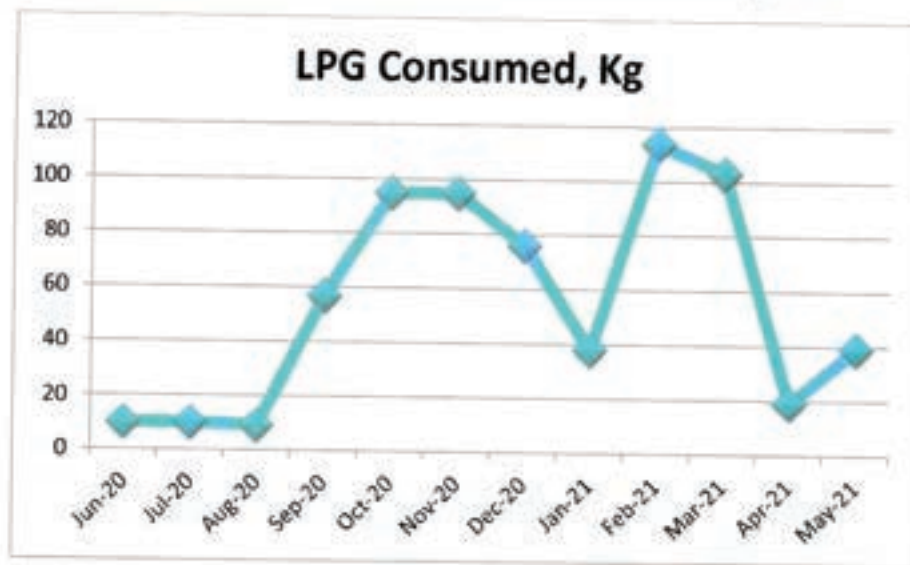




Chart No 3: To study the variation of Month wise LPG Consumed, kWh:



## CHAPTER-IV

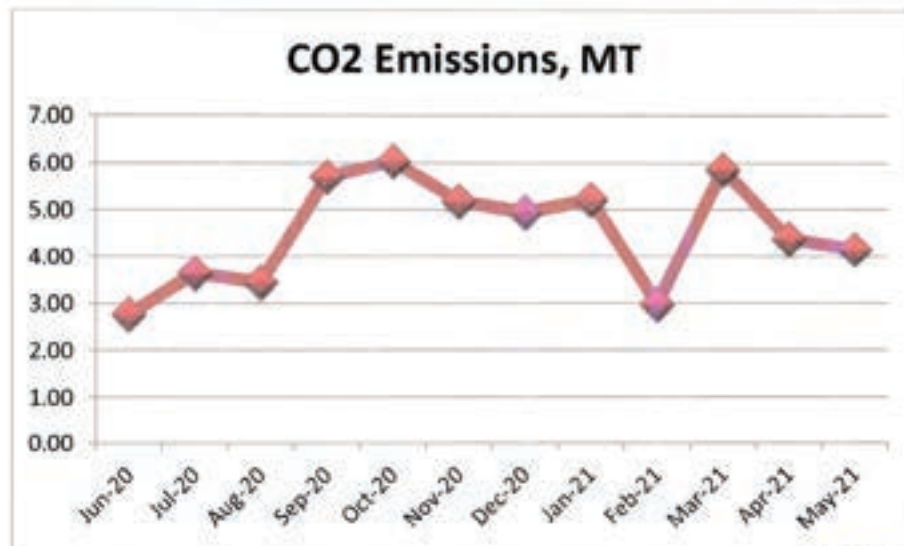
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**Table No 4: Month wise CO<sub>2</sub> Emissions:**

No	Month	Energy Consumed, kWh	LPG Consumed, Kg	CO <sub>2</sub> Emissions, MT
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6	Nov-20	5471	95	5.18
7	Dec-20	5267	76	4.94
8	Jan-21	5679	38	5.21
9	Feb-21	2970	114	2.98
10	Mar-21	6206	103	5.86
11	Apr-21	4806	19	4.38
12	May-21	4496	39	4.15
13	Total	58325	665	54.27
14	Max	6425	114	6.04
15	Min	2970	9	2.77
16	Average	4860.42	55.42	4.52

**Chart No 4: Representation of Month wise CO<sub>2</sub> emissions:**





## **CHAPTER-V**

### **STUDY OF USAGE OF ALTERNATE ENERGY**

The Institute has installed Solar Thermal Water Heating System. The Hot Water is used in the Kitchen.

**Photograph of Solar Thermal Water Heating System:**



## CHAPTER VI

### STUDY OF USAGE OF LED LIGHTING

In the following Table, we present the percentage of Total Lighting load met by LED lights.

Table No 5: Computation of Percent Usage of LEDs to Total Lighting Load:

No	Particulars	Value	Unit
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9	Total No of 40 W LED Fittings	243	Nos
10	Load of 40 W LED Fittings	9.72	kW
11	Total LED Lighting Load =2+4+6+8+10	15.57	kW
12	Total Lighting Load =2+4+6+8+10	15.57	kW
13	% of LED Lighting Load =11*100/12	100	%



# ENERGY AUDIT REPORT

of

**Maharashtra State Institute of Hotel Management &  
Catering Technology,**

(UG & PG –Degree Programme)

412-C, K M Munshi Marg, Shivajinagar, Pune 411 016



Year: 2021-22

Prepared by:

**ENGRESS SERVICES**

Yashashree, 26, Nirmal Bag Society  
Near Mukhtangan English School, Parvati, Pune 411009  
Phone: 09890444795 Email: [engress123@gmail.com](mailto:engress123@gmail.com)



## REGISTRATION CERTIFICATES

Regn. No. EA-8192 No. 2942

  
**National Productivity Council**  
 (National Certifying Agency)  
**PROVISIONAL CERTIFICATE**

This is to certify that Mr. / Ms. Achyt Yashavant Mehendale  
 son / daughter of Mr. Yashavant  
 has passed the National Certification Examination for Energy Auditors in April, 2007 conducted on behalf of the  
 Bureau of Energy Efficiency, Ministry of Power, Government of India.

He / She is qualified as Certified Energy Manager as well as Certified Energy Auditor.  
 He / She shall be entitled to practice as Energy Auditor under the Energy Conservation Act 2001, subject to the  
 fulfillment of qualifications for the Accredited Energy Auditor and issue of certificate of Accreditation by the Bureau  
 of Energy Efficiency under the act, 2001.

This certificate is valid till the issuance of an official certificate by the Bureau of Energy Efficiency.

Place: Chennai, India   
 Controller of Examination

Date: 20<sup>th</sup> August 2007

## BEE AUDITOR CERTIFICATE

MAHARASHTRA ENERGY DEVELOPMENT AGENCY

  
**Maharashtra Energy Development Agency**  
 (Government of Maharashtra Institution)  
 Anand Road, Opposite Sahakar College Road, Near 1<sup>st</sup> Commissioner of Applied Handloom,  
 Aurangabad, Pune, Maharashtra 411007  
 Ph. No. 262-34494/45  
 Email: [info@meda.org.in](mailto:info@meda.org.in) Web: [www.maharashtra.gov.in](http://www.maharashtra.gov.in)

REG/2022/214/BE-4/1594 10<sup>th</sup> May, 2022

**CERTIFICATE OF REGISTRATION  
 FOR CLASS 'A'**

We hereby certify that the firm having following particulars is registered with  
**MAHARASHTRA ENERGY DEVELOPMENT AGENCY (MEDA)** under given category as  
 "Energy Planner & Energy Auditor" in Maharashtra for Energy Conservation Programme of  
 MEDA.

<b>Name and Address of the firm</b>	M + English Services Yashwantrao, 2 <sup>nd</sup> Floor, Bag Society, Near Mahatma Jyoti Bhabha, Patil, Pune - 411004
<b>Registration Category</b>	Employment Consultant for Energy Conservation Programme for Class 'A'
<b>Registration Number</b>	MEDA/REG/2022/214/Class-A/BE-4-15

- Energy Conservation Programme (aimed to identify areas where wasteful use of energy occurs and to evaluate the scope for Energy Conservation and take concrete steps to achieve the evaluated energy savings).
- MEDA reserves the right to visit at any time without giving prior information to verify quality services performed by the firm and ensuring the reputation of the information as found incorrect.
- This employment is valid till 09<sup>th</sup> May, 2024 from the date of registration, to carry out energy audits under the Energy Conservation Programme.
- The District Council, MEDA reserves the right to cancel the registration at any time without assigning any reason thereof.

  
 General Manager (ER)

## MEDA EMPANELMENT CERTIFICATE



## ENGRESS SERVICES

Yashashree, 26, Nirmal Bag Society,  
Near Mukhtangan English School, Parvati, Pune 411 009  
Tel: 09890444795 Email: [engress123@gmail.com](mailto:engress123@gmail.com)

Ref: ES/MSIHMCT/21-22/01

Date: 15/7/2022

## CERTIFICATE

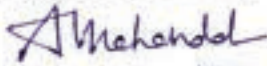
This is to certify that we have conducted an Energy Audit at Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG –Degree Programme) 412-C, K M Munshi Marg, Shivajinagar, Pune 411 016, in the Year 2021-22.

The Institute has adopted following Energy Efficient Practices:

- Usage of Energy Efficient LED Fittings
- Maximum usage of Day Lighting
- Installation of Solar Thermal Water Heating System

We appreciate the support of Management, involvement of faculty members and students in the process of Energy Conservation.

For Engress Services,



A Y Mehendale,  
Certified Energy Auditor  
EA-8192



## INDEX

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3	Study of Energy Consumption	10
4	Study of Carbon Foot Printing	12
5	Study of Usage of Alternate Energy	13
6	Study of Usage of LED Lighting	14



## **ACKNOWLEDGEMENT**

We Engress Services, Pune, express our sincere gratitude to the management of Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG – Degree Programme) 412-C, K M Munshi Marg, Shivajinagar, Pune 411 016, for awarding us the assignment of Energy Audit of their Campus for the Year: 2021-22.

We are thankful to all the staff members for helping us during the field study.



## EXECUTIVE SUMMARY

1. Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG –Degree Programme) 412-C, K M Munshi Marg, Shivajinagar, Pune 411 016 consumes Energy in the form of Electrical Energy & LPG; used for various Equipment.

### 2. Present Energy, LPG Consumption & CO<sub>2</sub> Emission:

No	Parameter /Value	Energy Purchased, kWh	LPG Consumed, Kg	CO <sub>2</sub> Emissions, MT
1	Total	82865	190	75.09
2	Maximum	10434	38	9.44
3	Minimum	4321	9	3.91
4	Average	6905.42	15.83	6.26

### 3. Measures Adopted for Energy Conservation:

- Usage of Energy efficient LED fittings
- Usage of BEE STAR Rated Equipment

### 4. Usage of Alternate Energy:

- The Institute has installed Solar Thermal Water Heating System.

### 5. Usage of LED Lighting:

- The Total LED Lighting Load is 15.57 kW.
- The % of LEDs to Total Lighting Load is 100 %.

### 6. Assumptions:

1. 1 kWh of Electrical Energy releases 0.9 Kg of CO<sub>2</sub> into atmosphere
2. 1 Kg of LPG releases 2.68 Kg of CO<sub>2</sub> into atmosphere

### 7. References:

- For CO<sub>2</sub> Emissions: [www.tatapower.com](http://www.tatapower.com)



## ABBREVIATIONS

AC	: Air conditioner
LPG	: Liquefied Petroleum Gas
MSEDCL	: Maharashtra Electricity Distribution Company Limited
LED	: Light Emitting Diode
kWh	: kilo-Watt Hour
Qty	: Quantity
W	: Watt
kW	: Kilo Watt
PC	: Personal Computer
MT	: Metric Ton



## CHAPTER-I INTRODUCTION

### 1.1 Objectives:

1. To study Connected Load
2. To study present level Energy Consumption
3. To Study the present CO<sub>2</sub> emissions
4. To study Usage of Alternate/Renewable Energy
5. To study usage of LED Lighting

### 1.2 Table No1: General Details of Institute:

No	Head	Particulars
1	Name	Maharashtra State Institute of Hotel Management & Catering Technology (UG & PG –Degree Programme)
2	Address	412-C, K M Munshi Marg, Shivajinagar, Pune 411 016
3	Affiliation	Savitribai Phule Pune University

### 1.3 Google Earth Location Image:



Institute  
Campus



## CHAPTER-II

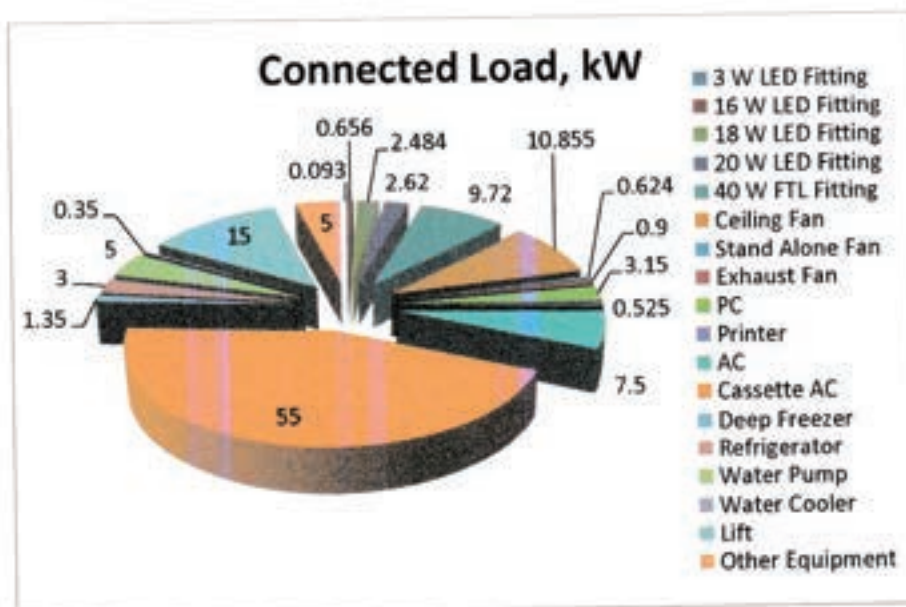
### STUDY OF CONNECTED LOAD

In this chapter, we present the details of various Electrical loads as under

**Table No 2: Study of Equipment wise Connected Load:**

No	Equipment	Qty	Load, W/unit	Load, kW
1	3 W LED Fitting	31	3	0.093
2	16 W LED Fitting	41	16	0.656
3	18 W LED Fitting	138	18	2.484
4	20 W LED Fitting	131	20	2.62
5	40 W FTL Fitting	243	40	9.72
6	Ceiling Fan	167	65	10.855
7	Stand Alone Fan	12	52	0.624
8	Exhaust Fan	25	36	0.9
9	PC	21	150	3.15
10	Printer	3	175	0.525
11	AC	4	1875	7.5
12	Cassette AC	11	5000	55
13	Deep Freezer	3	450	1.35
14	Refrigerator	8	375	3
15	Water Pump	2	2500	5
16	Water Cooler	1	350	0.35
17	Lift	2	7500	15
18	Other Equipment	20	250	5
19	<b>Total</b>			<b>124</b>

**Chart No 1: Details of Connected Load:**



## CHAPTER-III

### STUDY OF ENERGY CONSUMPTION

In this chapter, we present the analysis of Electricity Energy Consumption

Table No 3: Electrical Energy & LPG Consumption Analysis: 2021-22:

No	Month	Energy Consumed, kWh	LPG Consumed, Kg
1	Jun-21	4720	9
2	Jul-21	4321	9
3	Aug-21	5467	19
4	Sep-21	5945	9
5	Oct-21	6924	10
6	Nov-21	6392	19
7	Dec-21	7350	10
8	Jan-22	5670	19
9	Feb-22	6610	10
10	Mar-22	8948	19
11	Apr-22	10084	38
12	May-22	10434	19
13	Total	82865	190
14	Maximum	10434	38
15	Minimum	4321	9
16	Average	6905.42	15.83

Chart No 2: To study the variation of Month wise Energy Purchased, kWh:

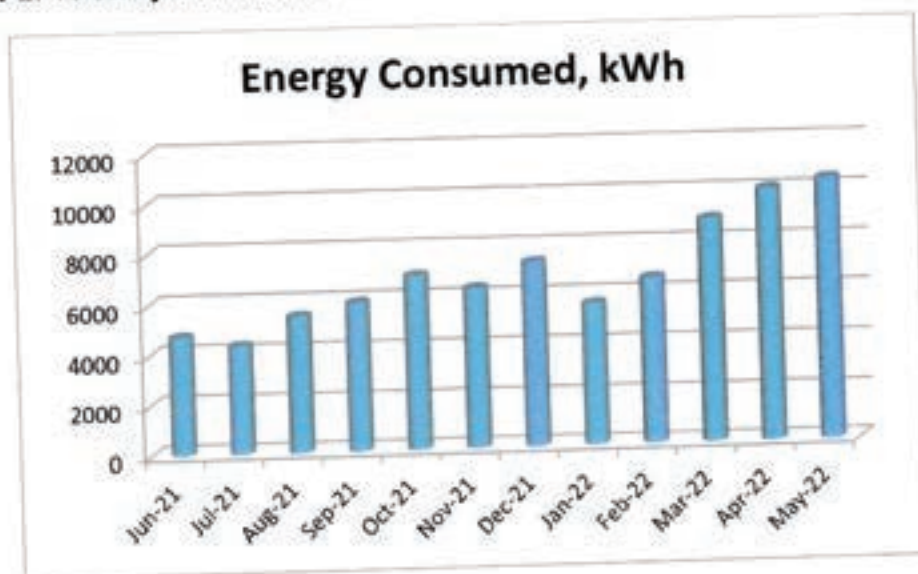
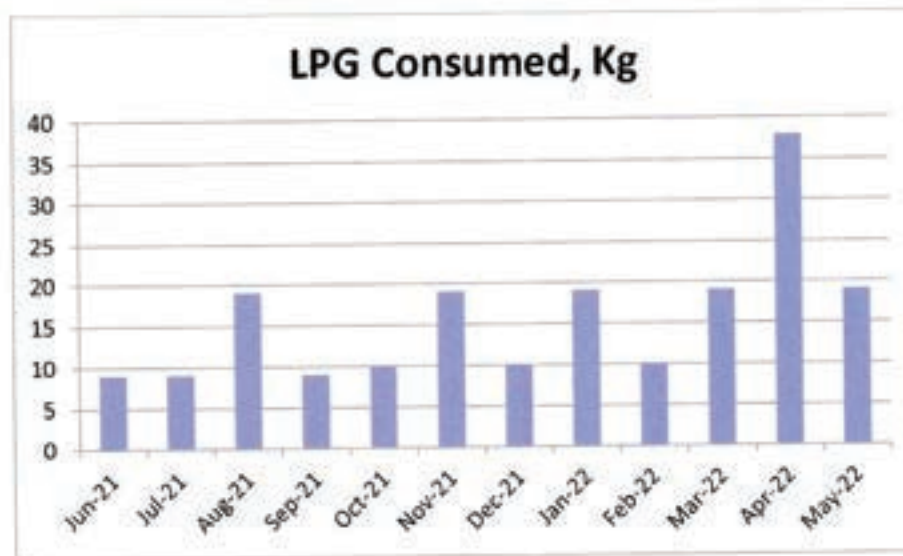




Chart No 3: To study the variation of Month wise LPG Consumed, kWh:



## CHAPTER-IV

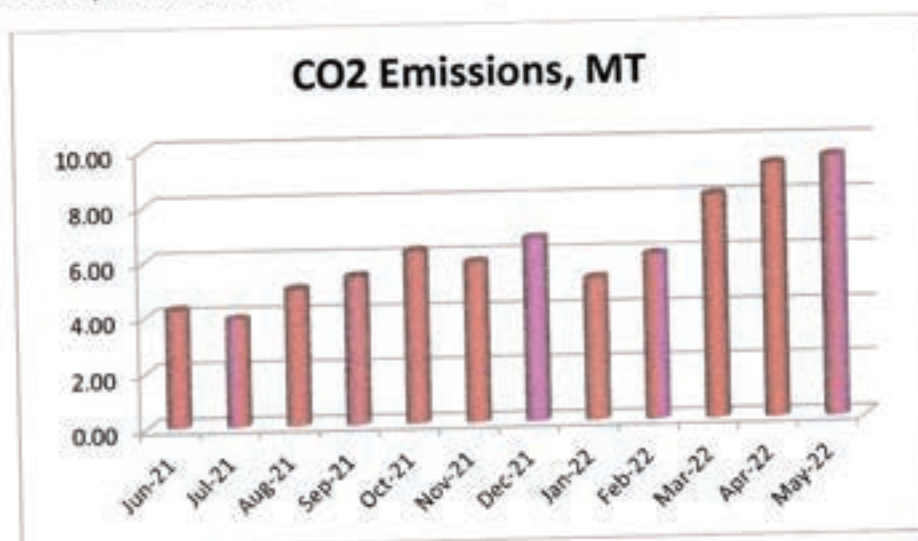
### STUDY OF CARBON FOOT PRINTING

A Carbon Foot print is defined as the Total Greenhouse Gas emissions, emitted due to various activities. **Basis for computation of CO<sub>2</sub> Emissions:** 1 kWh of Electrical Energy releases 0.9 Kg of CO<sub>2</sub> into atmosphere & 1 Kg of LPG releases 2.68 Kg of CO<sub>2</sub> into atmosphere

Table No 4: Month wise CO<sub>2</sub> Emissions:

No	Month	Energy Consumed, kWh	LPG Consumed, Kg	CO <sub>2</sub> Emissions, MT
1	Jun-21	4720	9	4.27
2	Jul-21	4321	9	3.91
3	Aug-21	5467	19	4.97
4	Sep-21	5945	9	5.37
5	Oct-21	6924	10	6.26
6	Nov-21	6392	19	5.80
7	Dec-21	7350	10	6.64
8	Jan-22	5670	19	5.15
9	Feb-22	6610	10	5.98
10	Mar-22	8948	19	8.10
11	Apr-22	10084	38	9.18
12	May-22	10434	19	9.44
13	Total	82865	190	75.09
14	Maximum	10434	38	9.44
15	Minimum	4321	9	3.91
16	Average	6905.42	15.83	6.26

Chart No 4: Representation of Month wise CO<sub>2</sub> emissions:





## **CHAPTER-V**

### **STUDY OF USAGE OF ALTERNATE ENERGY**

The Institute has installed Solar Thermal Water Heating System. The Hot Water is used in the Kitchen.

**Photograph of Solar Thermal Water Heating System:**



## CHAPTER VI

### STUDY OF USAGE OF LED LIGHTING

In the following Table, we present the percentage of Total Lighting load met by LED lights.

Table No 5: Computation of Percent Usage of LEDs to Total Lighting Load:

No	Particulars	Value	Unit
1	Total No of 3 W LED Fittings	31	Nos
2	Load of 3 W LED Fittings	0.093	kW
3	Total No of 16 W LED Fittings	41	Nos
4	Load of 16 W LED Fittings	0.656	kW
5	Total No of 18 W LED Fittings	138	Nos
6	Load of 18 W LED Fittings	2.484	kW
7	Total No of 20 W LED Fittings	131	Nos
8	Load of 20 W LED Fittings	2.62	kW
9	Total No of 40 W LED Fittings	243	Nos
10	Load of 40 W LED Fittings	9.72	kW
11	Total LED Lighting Load = 2+4+6+8+10	15.57	kW
12	Total Lighting Load = 2+4+6+8+10	15.57	kW
13	% of LED Lighting Load = $11 \times 100 / 12$	100	%



# ENERGY AUDIT REPORT

of

**Maharashtra State Institute of Hotel Management &  
Catering Technology,**

(UG & PG –Degree Programme)

412-C, K M Munshi Marg, Shivajinagar, Pune 411 016



Year: 2022-23

Prepared by:

**ENGRESS SERVICES**

Yashashree, 26, Nirmal Bag Society  
Near Muktagan English School, Parvati, Pune 411009  
Phone: 09890444795 Email: [engress123@gmail.com](mailto:engress123@gmail.com)



## ENGRESS SERVICES

Yashashree, 26, Nirmal Bag Society, Near Muktangan English School, Parvati, Pune 411 009  
Tel: 09890444795 Email: [engress123@gmail.com](mailto:engress123@gmail.com)  
MEDA Registration No: ECN/2022-23/CR-43/1709  
ISO: 9001-2015 Certified (Cert No: 23EQKC13),  
ISO: 14001-2015 Certified (Cert No: 23EEKW20)

## ENERGY AUDIT CERTIFICATE

Certificate No: ES/MSIHMCT/22-23/01

Date: 6/7/2023

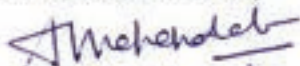
This is to certify that we have conducted an Energy Audit at Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG –Degree Programme) 412-C, K M Munshi Marg, Shivajinagar, Pune 411 016, in the Year 2022-23.

The Institute has adopted following Energy Efficient Practices:

- Usage of Energy Efficient LED Fittings
- Maximum usage of Day Lighting
- Installation of Solar Thermal Water Heating System

We appreciate the support of Management, involvement of faculty members and students in the process of Energy Conservation.

For Engress Services,



A Y Mehendale,  
B E-Mechanical, M Tech- Energy  
BEE Certified Energy Auditor, EA-8192





## REGISTRATION CERTIFICATES



AUDITOR CERTIFICATE



MEDA Registration Certificate



ISO: 9001-2015 Certificate



ISO: 14001-2015 Certificate

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6	Study of Renewable Energy & Energy Efficiency	15



## **ACKNOWLEDGEMENT**

We Engress Services, Pune, express our sincere gratitude to the management of Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG – Degree Programme) 412-C, K M Munshi Marg, Shivajinagar, Pune 411 016, for awarding us the assignment of Energy Audit of their Campus for the Year: 2022-23.

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kWh	: kilo-Watt Hour
Qty	: Quantity
W	: Watt
kW	: Kilo Watt
PC	: Personal Computer
MT	: Metric Ton





## EXECUTIVE SUMMARY

1. Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG –Degree Programme) 412-C, K M Munshi Marg, Shivajinagar, Pune 411 016 consumes Energy in the form of **Electrical Energy & LPG**; used for various Equipment.

### 2. Present Energy, LPG Consumption & CO<sub>2</sub> Emission:

No	Particulars	Value	Unit
1	Total Connected Load	93.69	kW
2	Annual Energy Consumed	99292	kWh
3	Annual LPG Consumed	1615	Kg

### 3. Energy Performance Index:

No	Particulars	Value	Unit
1	Total Annual Energy Consumed	99292	kWh
2	Total Built up area of Institute	3087.6	m <sup>2</sup>
3	Energy Performance Index =(1) / (2)	32.15	kWh/m <sup>2</sup>

### 4. Study of Lighting Power Density & % Usage of LED Lighting:

No	Particulars	Value	Unit
1	Lighting Power Density	5.5	W/m <sup>2</sup>
2	% of Usage of LED Lighting to Total Lighting Load	100	%

### 5. Renewable Energy & Energy Efficiency Projects:

- Usage of Energy Efficient LED fittings
- The Institute has installed Solar Thermal Water Heating System.

### 6. Assumptions:

1. 1 kWh of Electrical Energy releases 0.9 Kg of CO<sub>2</sub> into atmosphere
2. 1 Kg of LPG releases 2.68 Kg of CO<sub>2</sub> into atmosphere

### 7. References:

- Audit Methodology: [www.mahaurja.com](http://www.mahaurja.com)
- Energy Conservation Building Code: ECBC-2017: [www.beeindia.gov.in](http://www.beeindia.gov.in)
- For CO<sub>2</sub> Emissions: [www.tatapower.com](http://www.tatapower.com)

## CHAPTER-I INTRODUCTION

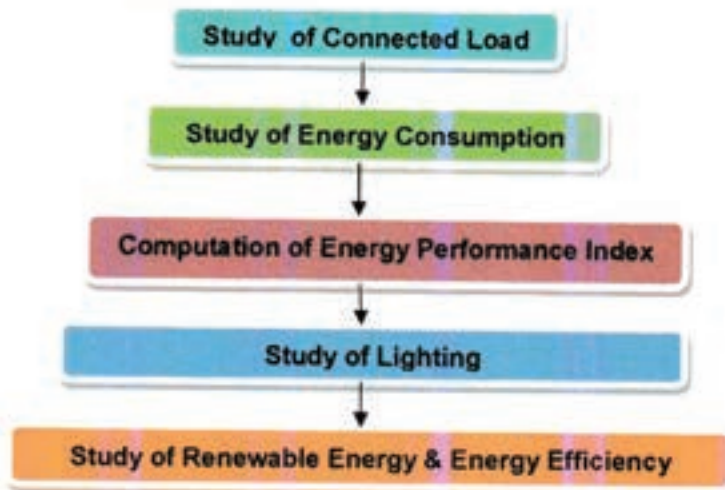
### 1.1 Introduction:

An Energy Audit is conducted at Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG –Degree Programme) Pune.

The guidelines followed for conducting the Energy Audit are:

- BEE India's Energy Conservation Building Code: ECBC-2017
- Maharashtra Energy Development Agency ([www.mahauria.com](http://www.mahauria.com))
- Tata Power: [www.tatapower.com](http://www.tatapower.com)

### 1.2 Audit Procedural Steps:



### 1.3 Google Earth Location Image:



Institute  
Campus



## CHAPTER-II

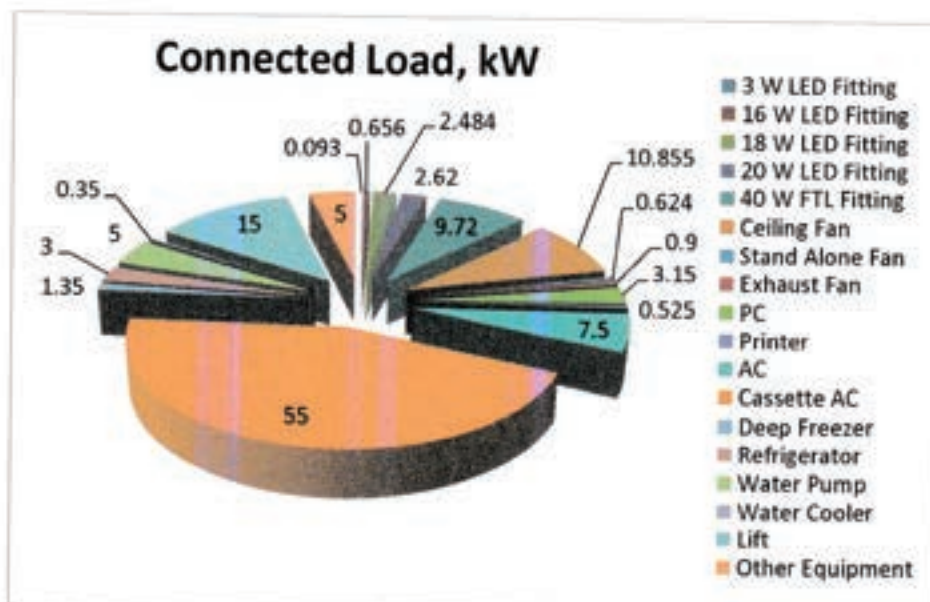
### STUDY OF CONNECTED LOAD

In this chapter, we present the details of various Electrical loads as under

Table No 1: Study of Equipment wise Connected Load:

No	Equipment	Qty	Load, W/unit	Load, kW
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11	AC	4	1875	7.5
12	Cassette AC	11	5000	55
13	Deep Freezer	3	450	1.35
14	Refrigerator	8	375	3
15	Water Pump	2	2500	5
16	Water Cooler	1	350	0.35
17	Lift	2	7500	15
18	Other Equipment	20	250	5
19	<b>Total</b>			<b>124</b>

Chart No 1: Details of Connected Load:



## CHAPTER-III

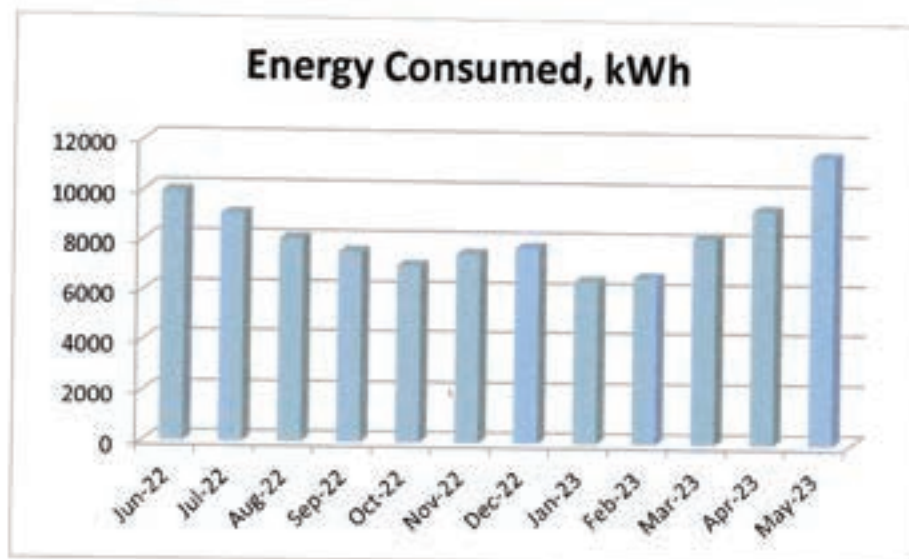
### STUDY OF ENERGY CONSUMPTION

In this chapter, we present the analysis of Electrical Energy Consumption.

Table No 2: Electrical Energy Purchase Analysis- 2022-23:

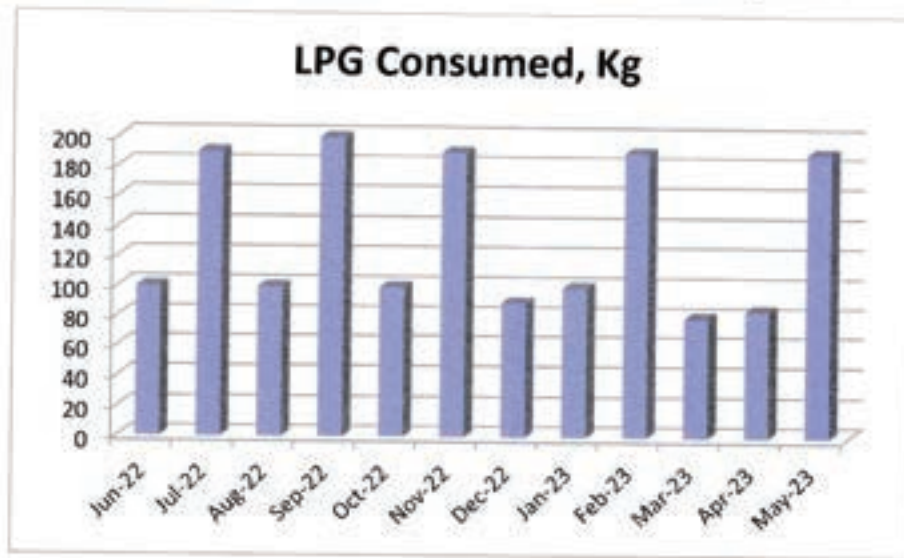
No	Month	Energy Consumed, kWh	LPG Consumed, Kg
1	Jun-22	9950	100
2	Jul-22	9071	190
3	Aug-22	8061	100
4	Sep-22	7589	200
5	Oct-22	7063	100
6	Nov-22	7544	190
7	Dec-22	7798	90
8	Jan-23	6472	100
9	Feb-23	6639	190
10	Mar-23	8221	80
11	Apr-23	9377	85
12	May-23	11507	190
13	Total	99292	1615
14	Max	11507	200
15	Min	6472	80
16	Average	8274.33	134.58

Chart No 2: To study the variation of Month wise Energy Purchased, kWh:





**Chart No 3: To study the variation of Month wise LPG Consumed, kWh:**



## CHAPTER-IV

### STUDY OF ENERGY PERFORMANCE INDEX

**Energy Performance Index:** Energy Performance Index of a Building is its Annual Energy Consumption in Kilo Watt Hours per square meter of the Building

It is determined by:

$$\text{EPI} = \frac{\text{(Annual Energy Consumption in kWh)}}{\text{(Total Built-up area in m}^2\text{)}}$$

Now we compute the EPI for the Institute as under:

**Table No 3: Computation of Energy Performance Index:**

No	Particulars	Value	Unit
1	Total Annual Energy Consumed	99292	kWh
2	Total Built up area of Institute	3087.6	m <sup>2</sup>
3	Energy Performance Index =(1) / (2)	32.15	kWh/m <sup>2</sup>





## CHAPTER-V

### STUDY OF LIGHTING

#### Terminology:

1. **Lumen** is a unit of light flow or luminous flux. The lumen rating of a lamp is a measure of the total light output of the lamp. The most common measurement of light output (or luminous flux) is the lumen. Light sources are labeled with an output rating in lumens.
2. **Lux** is the metric unit of measure for illuminance of a surface. One lux is equal to one lumen per square meter.
3. **Circuit Watts** is the total power drawn by lamps and ballasts in a lighting circuit under assessment.
4. **Installed Load Efficacy** is the average maintained illuminance provided on a horizontal working plane per circuit watt with general lighting of an interior. Unit: lux per watt per square metre ( $\text{lux/W/m}^2$ )
5. **Lamp Circuit Efficacy** is the amount of light (lumens) emitted by a lamp for each watt of power consumed by the lamp circuit, i.e. including control gear losses. This is a more meaningful measure for those lamps that require control gear. Unit: lumens per circuit watt ( $\text{lm/W}$ )
6. **Installed Power Density.** The installed power density per 100 lux is the power needed per square metre of floor area to achieve 100 lux of average maintained illuminance on a horizontal working plane with general lighting of an interior. Unit: watts per square metre per 100 lux ( $\text{W/m}^2/100 \text{ lux}$ ) 100 Installed power density ( $\text{W/m}^2/100 \text{ lux}$ )
7. **Lighting Power Density:** It is defined as Total Lighting Load in a room divided by the Area of that Room in square meters.

In this Chapter we compute the Lighting Power Density of Class Room and the percentage usage of LED Lighting to total Lighting Load of the Institute.

Table No 4: Computation of Lighting Power Density: Class Room: 604:

No	Particulars	Value	Unit
1	Qty of 40 W LED Fittings in Class Room	9	Nos
2	Load of 40 W Fitting	40	W/unit
3	Total Load of 9 Nos, 40 W Fittings	360	W
4	Built up area of Class Room: 604	65.3	$\text{m}^2$
5	Lighting Power Density = (3)/(4)	5.5	$\text{W/m}^2$

Now, we compute the usage of LED Lighting to Total Lighting Load, as under.

**Table No 5: Percentage Usage of LED Lighting to Total Lighting Load:**

No	Particulars	Value	Unit
1	Total No of 3 W LED Fittings	31	Nos
2	Load of 3 W LED Fittings	0.093	kW
3	Total No of 16 W LED Fittings	41	Nos
4	Load of 16 W LED Fittings	0.656	kW
5	Total No of 18 W LED Fittings	138	Nos
6	Load of 18 W LED Fittings	2.484	kW
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8	Load of 20 W LED Fittings	2.62	kW
9	Total No of 40 W LED Fittings	243	Nos
10	Load of 40 W LED Fittings	9.72	kW
11	Total LED Lighting Load =2+4+6+8+10	15.57	kW
12	Total Lighting Load =2+4+6+8+10	15.57	kW
13	% of LED Lighting Load =11*100/12	100	%



## CHAPTER-VI

### STUDY OF RENEWABLE ENERGY & ENERGY EFFICIENCY

6.1 The Institute has installed Solar Thermal Water Heating System. The Hot Water is used in the Kitchen.

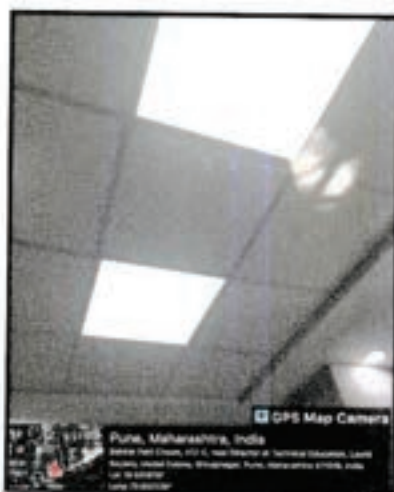
Photograph of Solar Thermal Water Heating System:



6.2 Energy Efficiency Measures adopted:

- The Institute has Energy Efficient LED Fittings.
- Usage of BEE STAR Rated Equipment

Photographs of STAR Rated AC & LED Lighting:



**ENVIRONMENTAL AUDIT REPORT**  
of  
**Maharashtra State Institute of Hotel Management &  
Catering Technology,**  
(UG & PG –Degree Programme)  
412-C, K M Munshi Marg, Shivajinagar, Pune 411 016



Year: 2019-20

Prepared by

**ENRICH CONSULTANTS**

Yashashree, 26, Nirmal Bag Society  
Near Mukhtangan English School, Parvati, Pune 411009  
Phone: 09890444795 Email: [enrichcons@gmail.com](mailto:enrichcons@gmail.com)





## REGISTRATION CERTIFICATES

Regn. No. EA-2102

No. 2042

**National Productivity Council**  
(National Certifying Agency)

**PROVISIONAL CERTIFICATE**

This is to certify that **Mr. Achyut Yashwant Mehendale**  
son / daughter of **Mr. Yashwant**  
has passed the National Certification Examination for Energy Auditors in April, 2019, conducted on behalf of the  
Bureau of Energy Efficiency, Ministry of Power, Government of India.

He / She is qualified as Certified Energy Manager as well as a Certified Energy Auditor.

He / She shall be entitled to practice as Energy Auditor under the Energy Conservation Act 2001, subject to the  
fulfilment of qualifications for the Accredited Energy Auditor and issue of certificate of Accreditation by the Bureau  
of Energy Efficiency under the act.

This certificate is valid till the issuance of an official certificate by the Bureau of Energy Efficiency.

Place: Chennai, India

Date: 20<sup>th</sup> August 2019

*[Signature]*  
Controller of Examination

## BEE ENERGY AUDITOR CERTIFICATE

MAHARASHTRA ENERGY DEVELOPMENT AGENCY

**Maharashtra Energy Development Agency**  
(A Government of Maharashtra undertaking)  
2<sup>nd</sup> Floor, MIDAS Commercial Complex, Opp. Tandal Nagar, Yerrwade, Pune 411 006.  
Ph No: 020-26143103 / 26144803  
Email: meeda@maharaja.com, Web: www.maharaja.com

ECN-2018-19-ER-05-4174

19<sup>th</sup> September, 2018

**CERTIFICATE OF REGISTRATION  
FOR CLASS 'A'**

We hereby certify that, the firm having following particulars is registered with  
**MAHARASHTRA ENERGY DEVELOPMENT AGENCY (MEDA)** under given category as  
"Energy Planner & Energy Auditor" in Maharashtra for Energy Conservation Programme of  
MEDA.

**Name and Address of the firm** **Enrich Consultants**  
Yashwantrao Chavan Marg, Plot No. 36, Nirmal Bag Society,  
Near Mahatma English School,  
Parvati, Pune - 411004

**Registration Category** **Empowered Consultant for Energy Conservation Programme**

**Registration Number** **MEDA/ECN/ER-05-2018-19-4174**

- Energy Conservation Programme intends to identify areas where wasteful use of energy occurs and to evaluate the scope for Energy Conservation and take concrete steps to achieve the evaluated energy savings.
- MEDA reserves the right to visit the firm at any time without giving any prior information and cancelling the registration, if the information is found incorrect.
- This empowerment is valid till 31<sup>st</sup> March 2021 from the date of registration, to carry out energy audits under the Energy Conservation Programme.
- The Director General, MEDA reserves the right to cancel the registration at any time without assigning any reasons thereof.

*[Signature]*  
Umesh Kulkarni  
General Manager (EC)

## MEDA EMPANELMENT CERTIFICATE



## ENRICH CONSULTANTS

Yashashree, 26, Nirmal Bag Society,  
Near Mukhtangan English School, Parvati, Pune 411 009  
Tel: 09890444795 Email: [enrichcons@gmail.com](mailto:enrichcons@gmail.com)

Ref: EC/MSIHMCT/19-20/03

Date: 14/8/2020

### CERTIFICATE

This is to certify that we have conducted an Environmental Audit at Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG –Degree Programme) 412-C, K M Munshi Marg, Shivajinagar, Pune 411 016, in the Year 2019-20.

The Institute has adopted following Eco Friendly Practices:

- Usage of Energy Efficient LED Fittings
- Maximum usage of Day Lighting
- Installation of Solar Thermal Water Heating System
- Segregation of Waste at source
- Vermi Composting Bed for conversion of organic Waste
- Implementation of Rain Water Management Project
- Internal Tree Plantation

We appreciate the support of Management, involvement of faculty members and students in the process of Energy Conservation & making the campus Green.

For Enrich Consultants,

A Y Mehendale,  
Certified Energy Auditor  
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## **ACKNOWLEDGEMENT**

We Enrich Consultants, Pune, express our sincere gratitude to the management of Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG – Degree Programme) 412-C, K M Munshi Marg, Shivajinagar, Pune 411 016, for awarding us the assignment of Environmental Audit of their Campus for the Year: 2019-20.

We are thankful to all the staff members for helping us during the field study.





## EXECUTIVE SUMMARY

1. Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG –Degree Programme) 412-C, K M Munshi Marg, Shivajinagar, Pune 411 016 consumes Energy in the form of Electrical Energy & LPG; used for various Equipment.

### 2. Pollution caused due to Institute Activities:

- **Air pollution:** Mainly CO<sub>2</sub> on account of Electricity Consumption
- **Solid Waste:** Bio degradable Garden Waste, Recyclable Waste and Human Waste
- **Liquid Waste:** Human liquid waste

### 3. Present Energy, LPG Consumption & CO<sub>2</sub> Emissions:

No	Parameter /Value	Energy Purchased, kWh	LPG Consumed, Kg	CO <sub>2</sub> Emissions, MT
1	Total	50310	456	46.50
2	Maximum	6962	76	6.47
3	Minimum	2676	19	2.46
4	Average	4192.50	38.00	3.88

### 4. Measures adopted for Environmental Conservation:

- Usage of Energy efficient LED fittings
- Installation of Solar Thermal Water Heating System

### 5. Usage of Renewable Energy:

- The Institute has installed Solar Thermal Water Heating System

### 6. Waste Management:

#### 6.1 Segregation of Waste at Source:

The waste is segregated at the source. There are Waste Collection Bins at various locations.

#### 6.2 Organic Waste Management:

The Institute has installed a Vermi Composting Pit for conversion of Organic Waste.

### 7. Rain Water Management:

The Rain Water from the Terrace is collected through pipes and is used for recharging the ground water.

### 8. Environment Friendly Initiatives:

- Internal Tree Plantation

### 9. Assumptions:

1. 1 kWh of Electrical Energy releases 0.9 Kg of CO<sub>2</sub> into atmosphere
2. 1 Kg of LPG releases 2.68 Kg of CO<sub>2</sub> into atmosphere

### 10. Reference:

- For CO<sub>2</sub> Emission computation: [www.tatapower.com](http://www.tatapower.com)



## ABBREVIATIONS

kWh	: kilo-Watt Hour
Qty	: Quantity
MT	: Metric Ton
CO <sub>2</sub>	: Carbon Di Oxide
LPD	: Liters per Day



## CHAPTER-1 INTRODUCTION

### 1.1. Important Definitions:

#### 1.1.1 Environment: Definition as per environment Protection Act: 1986

Environment includes water, air and land and the inter-relationship which exists among and between Water, Air, Land and Human beings, other living creatures, plants microorganism and property

#### 1.1.2. Environmental Audit: Definition:

An audit which aims at verification and validation to ensure that various environmental laws are complied with and adequate care has been taken towards environmental protection and preservation

According to UNEP, 1990, "Environmental audit can be defined as a management tool comprising systematic, documented and periodic evaluation of how well environmental organization management and equipment are performing with an aim of helping to regularize the environment

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1991	The Public Liability Insurance Act
2002	The Biological Diversity Act
2010	The National Green Tribunal Act

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1989	Hazardous Waste (Management and Handling) Rules
1989	Manufacture, Storage and Import of Hazardous Chemical Rules
2000	Municipal Solid Waste (Management and Handling) Rules
1998	The Biomedical Waste (Management and Handling) Rules
1999	The Environment (Siting for Industrial Projects) Rules
2000	Noise Pollution (Regulation and Control) Rules
2000	Ozone Depleting Substances (Regulation and Control) Rules
2011	E-waste (Management and Handling) Rules



2011	National Green Tribunal (Practices and Procedure) Rules
2011	Plastic Waste (Management and Handling) Rules

### 1.1.6 National Environmental Plans & Policy Documents: Table No-3:

1.	National Forest Policy, 1988
2.	National Water Policy, 2002
3.	National Environment Policy or NEP (2006)
4.	National Conservation Strategy and Policy Statement on Environment and Development, 1992
5.	Policy Statement for Abatement of Pollution (1992)
6.	National Action Plan on Climate Change
7.	Vision Statement on Environment and Human Health
8.	Technology Vision 2030 (The Energy Research Institute)
9.	Addressing Energy Security and Climate Change (MoEF and Bureau of Energy Efficiency)
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### 1.2 Audit Methodology:

1. Study of present Resource Consumption & CO<sub>2</sub> Emissions
2. Study of Usage of Renewable Energy
3. Study of Waste Management
4. Study of Rain Water Harvesting
5. Study of Environmental Friendly Initiatives.

### 1.3 General Details of Institute: Table No: 4:

No	Head	Particulars
1	Name	Maharashtra State Institute of Hotel Management & Catering Technology (UG & PG -Degree Programme)
2	Address	412-C, K M Munshi Marg, Shivajinagar, Pune 411 016
3	Affiliation	Savitribai Phule Pune University



## CHAPTER-II

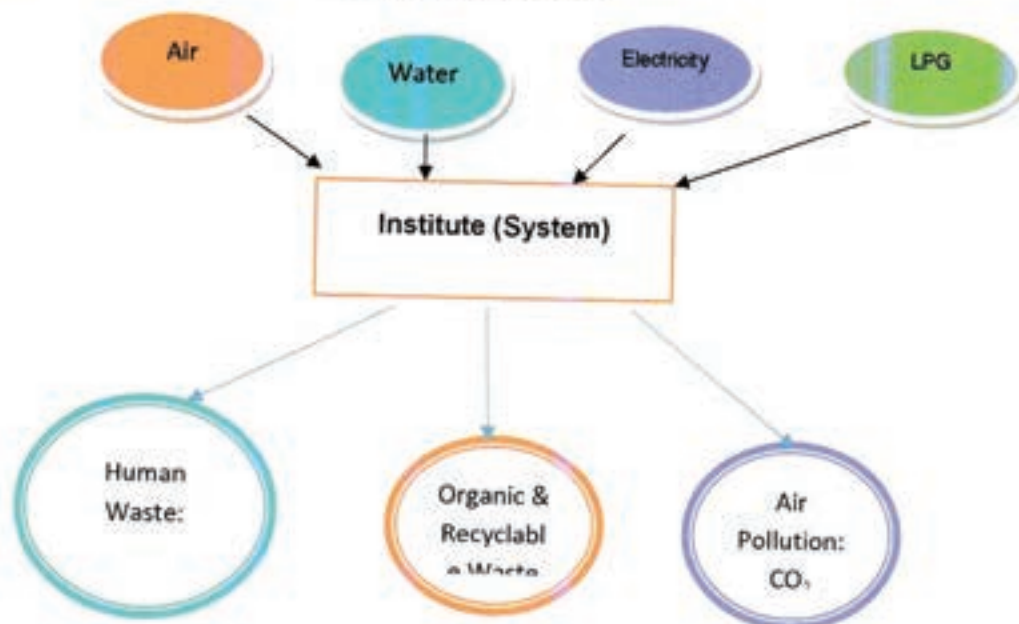
### STUDY OF RESOURCE CONSUMPTION & CO<sub>2</sub> EMISSION

The Institute consumes following Natural/derived Resources:

1. Air
2. Water
3. Electrical Energy & LPG

We try to draw a schematic diagram for the Institute System & Environment as under.

Chart No 1: Representation of Institute as System:



A **Carbon Foot print** is defined as the Total Greenhouse Gas emissions, emitted due to various activities. Here we compute the emissions of Carbon-Di-Oxide, by usage of Electrical Energy. The basis of Calculation for CO<sub>2</sub> emissions due to Electrical Energy & LPG is:

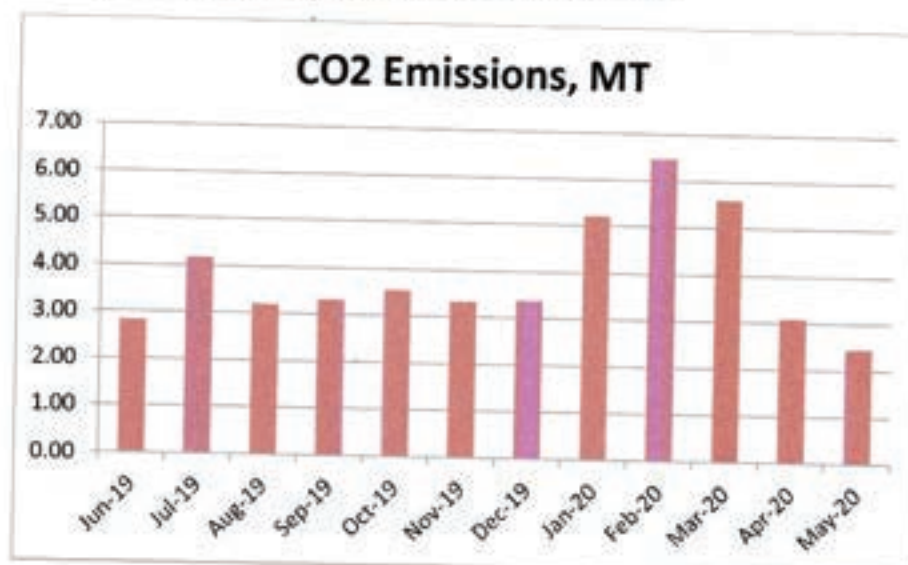
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- 1 Kg of LPG releases 2.68 Kg of CO<sub>2</sub> into atmosphere

Table No 5: Study of Energy, LPG Consumption & CO<sub>2</sub> Emission: 2019-20:

No	Month	Energy Consumed, kWh	LPG Consumed, Kg	CO <sub>2</sub> Emissions, MT
1	Jun-19	3013	38	2.81
2	Jul-19	4410	76	4.17
3	Aug-19	3483	19	3.19
4	Sep-19	3555	38	3.30
5	Oct-19	3697	76	3.52

6	Nov-19	3631	19	3.32
7	Dec-19	3631	38	3.37
8	Jan-20	5714	19	5.19
9	Feb-20	6962	76	6.47
10	Mar-20	6163	19	5.60
11	Apr-20	3375	19	3.09
12	May-20	2676	19	2.46
13	Total	50310	456	46.50
14	Max	6962	76	6.47
15	Min	2676	19	2.46
16	Average	4192.50	38.00	3.88

Chart No 2: Representation of Month wise CO<sub>2</sub> emissions:





### **CHAPTER-III**

## **STUDY OF USAGE OF RENEWABLE ENERGY**

The Institute has installed Solar Thermal Water Heating System, The Hot Water is used in the Kitchen.

**Photograph of Solar Thermal Water Heating System:**



## **CHAPTER IV**

### **STUDY OF WASTE MANAGEMENT**

#### **4.1 Segregation of Waste at Source:**

The Institute has good housekeeping practices. The Waste is segregated at source. Waste collection Bins are placed at strategic locations.

**Photograph of Waste Collection Bin:**



#### **4.2 Organic Waste Management:**

The Institute has installed a Vermi Composting Pit for conversion of Organic Waste.

**Photograph of Vermi Composting Pit:**





## **CHAPTER-VII**

### **STUDY OF RAIN WATER MANAGEMENT**

The Rain Water from the Terrace is collected through pipes and is used for recharging the ground water.

**Photograph of Rain Water Carrying Pipe:**



## **CHAPTER-VIII**

### **STUDY OF ENVIRONMENT FRIENDLY PRACTICES**

#### **8.1 Tree Plantation in the Campus:**

The Institute has landscaped Lawn and well maintained Tree Plantation in the campus.

**Photograph of Tree Plantation:**





**ENVIRONMENTAL AUDIT REPORT**  
of  
**Maharashtra State Institute of Hotel Management &  
Catering Technology,**  
(UG & PG –Degree Programme)  
412-C, K M Munshi Marg, Shivajinagar, Pune 411 016



Year: 2020-21

Prepared by

**ENRICH CONSULTANTS**

Yashashree, 26, Nirmal Bag Society  
Near Muktangn English School, Parvati, Pune 411009  
Phone: 09890444795 Email: [enrichcons@gmail.com](mailto:enrichcons@gmail.com)



## REGISTRATION CERTIFICATES

Regs. No. EA-0132 No. 2042



**National Productivity Council**  
(National Certifying Agency)

**PROVISIONAL CERTIFICATE**

This is to certify that Mr./Ms. Achyut Yashwanth Mehendale  
son / daughter of Mr. Yashwanth

has passed the National Certification Examination for Energy Auditors on April 2021 conducted on behalf of the Bureau of Energy Efficiency, Ministry of Power, Government of India.

He / She is qualified as Certified Energy Manager as well as Certified Energy Auditor.

He / She shall be entitled to practice as Energy Auditor under the Energy Conservation Act 2001, subject to the performance of qualifications for the designated Energy Auditor and issue of certificate of Authorization by the Bureau of Energy Efficiency under the said Act.

This certificate is valid till the issuance of an official certificate by the Bureau of Energy Efficiency.

Place: Chennai, India  
Date: 10<sup>th</sup> August 2021

  
Controller of Examination

## BEE ENERGY AUDITOR CERTIFICATE

**MAHARASHTRA ENERGY DEVELOPMENT AGENCY**  
(GOVT. OF MAHARASHTRA)

**Maharashtra Energy Development Agency**  
(Government of Maharashtra Institution)  
Ground Road, Opposite Spicor College Road, Near 4 Corner Junction of Anand (Hawabadi),  
Sionda, Pune, Maharashtra 411007  
Ph No: 020-15984650  
Email: [meda@meda.org](mailto:meda@meda.org), Web: [www.maharashtra.gov](http://www.maharashtra.gov)

ECN/2021-22/CL-14/1577 22<sup>nd</sup> April, 2021

**CERTIFICATE OF REGISTRATION  
FOR CLASS 'A'**

We hereby certify that, the firm having following particulars is registered with  
MAHARASHTRA ENERGY DEVELOPMENT AGENCY (MEDA) under given category as  
"Energy Planner & Energy Auditor" in Maharashtra's Energy Conservation Programme of  
MEDA.

Name and Address of the firm: **M/s Enrich Consultants**  
Yashwanth, Plot No. 26, Shrihari Bag Society,  
Near Multigrain English School, Parvati,  
Pune - 411009

Registration Category: **Empowered Consultant for Energy Conservation  
Programme for Class 'A'**

Registration Number: **MEDA/ECN/2021-22/Class A/EC-01**

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General Manager (EC)

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Ref: EC/MSIHMCT/20-21/03

Date: 13/7/2021

### CERTIFICATE

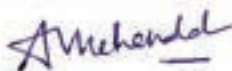
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- Disposal of Sanitary Waste through an NGO
- Implementation of Rain Water Management Project
- Internal Tree Plantation
- Creation of awareness on Importance of 3R's Reduce, Reuse & Recycle by display of Posters

We appreciate the support of Management, involvement of faculty members and students in the process of Energy Conservation & making the campus Green.

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Certified Energy Auditor  
EA-8192



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- **Solid Waste:** Bio degradable Garden Waste, Recyclable Waste and Human Waste
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No	Parameter /Value	Energy Purchased, kWh	LPG Consumed, Kg	CO <sub>2</sub> Emissions, MT
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2	Maximum	6425	114	6.04
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- Installation of Solar Thermal Water Heating System

### 5. Usage of Renewable Energy:

- The Institute has installed Solar Thermal Water Heating System

### 6. Indoor Air Quality:

No	Parameter/Value	AQI	PM-2.5	PM-10
1	Maximum	130	74	91
2	Minimum	110	59	72

### 7. Waste Management:

#### 7.1 Segregation of Waste at Source:

The waste is segregated at the source. There are Waste Collection Bins at various locations, to collect the Waste.

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- For AQI Quality Standards: [www.cpcb.com](http://www.cpcb.com)

## ABBREVIATIONS

kWh	: kilo-Watt Hour
Qty	: Quantity
MT	: Metric Ton
CO <sub>2</sub>	: Carbon Di Oxide
LPD	: Liters per Day
AQI	: Air Quality Index
PM2.5	: Particulate Matter of Size 2.5 microns
PM 10	: Particulate Matter of Size 10 microns
CPCB	: Central Pollution Control Board





## CHAPTER-I

### INTRODUCTION

#### 1.1. Important Definitions:

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Environment includes water, air and land and the inter-relationship which exists among and between Water, Air, Land and Human beings, other living creatures, plants microorganism and property

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5.	Policy Statement for Abatement of Pollution (1992)
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7.	Vision Statement on Environment and Human Health
8.	Technology Vision 2030 (The Energy Research Institute)
9.	Addressing Energy Security and Climate Change (MoEF and Bureau of Energy Efficiency)
10.	The Road to Copenhagen; India's Position on Climate Change Issues (MoEF)

#### 1.2 Audit Methodology:

1. Study of present Resource Consumption & CO<sub>2</sub> Emissions
2. Study of Usage of Renewable Energy
3. Study of Indoor Air Quality
4. Study of Waste Management
5. Study of Rain Water Harvesting
6. Study of Environmental Friendly Initiatives.

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3	Affiliation	Savitribai Phule Pune University



## CHAPTER-II

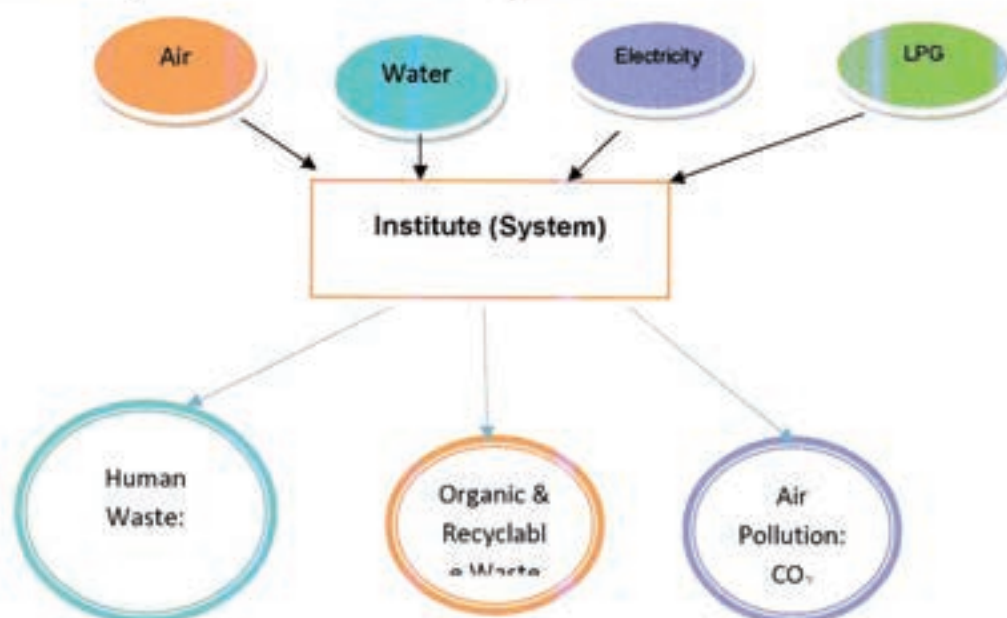
### STUDY OF RESOURCE CONSUMPTION & CO<sub>2</sub> EMISSION

The Institute consumes following Natural/derived Resources:

1. Air
2. Water
3. Electrical Energy & LPG

We try to draw a schematic diagram for the Institute System & Environment as under.

Chart No 1: Representation of Institute as System:



A **Carbon Foot print** is defined as the Total Greenhouse Gas emissions, emitted due to various activities. Here we compute the emissions of Carbon-Di-Oxide, by usage of Electrical Energy. The basis of Calculation for CO<sub>2</sub> emissions due to Electrical Energy & LPG is:

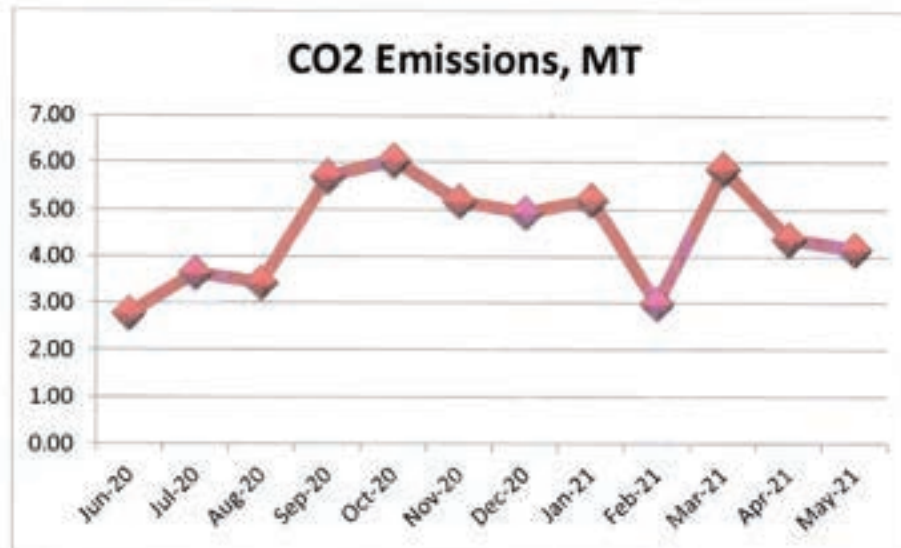
- 1 kWh of Electrical Energy releases 0.9 Kg of CO<sub>2</sub> into atmosphere
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Table No 5: Study of Energy, LPG Consumption & CO<sub>2</sub> Emission: 2020-21:

No	Month	Energy Consumed, kWh	LPG Consumed, Kg	CO <sub>2</sub> Emissions, MT
1	Jun-20	3044	10	2.77
2	Jul-20	4009	10	3.63
3	Aug-20	3789	9	3.43
4	Sep-20	6163	57	5.70
5	Oct-20	6425	95	6.94

6	Nov-20	5471	95	5.18
7	Dec-20	5287	76	4.94
8	Jan-21	5679	38	5.21
9	Feb-21	2970	114	2.98
10	Mar-21	6206	103	5.86
11	Apr-21	4806	19	4.38
12	May-21	4496	39	4.15
13	Total	58325	665	54.27
14	Max	6425	114	6.04
15	Min	2970	9	2.77
16	Average	4860.42	55.42	4.52

Chart No 2: Representation of Month wise CO<sub>2</sub> emissions:





### **CHAPTER-III**

## **STUDY OF USAGE OF RENEWABLE ENERGY**

The Institute has installed Solar Thermal Water Heating System. The Hot Water is used in the Kitchen.

**Photograph of Solar Thermal Water Heating System:**



## CHAPTER IV

### STUDY OF INDOOR AIR QUALITY

#### 4.1 Importance of Air Quality:

**Air:** The common name given to the atmospheric gases used in breathing and photosynthesis.

By volume, Dry Air contains 78.09% Nitrogen, 20.95% Oxygen, 0.93% Argon, 0.039% carbon dioxide, and small amounts of other gases.

On average, a person inhales about **14,000 liters** of air every day. Therefore, poor air quality may affect the quality of life now and for future generations by affecting the health, the environment, the economy and the city's liveability.

Rapid urbanization and industrialization has added other elements/compounds to the pure air and thus caused the increase in pollution. In order to prevent, control and abate air pollution, the Air (Prevention and Control of Pollution) Act was enacted in 1981.

**Air quality is a measure of the suitability of air for breathing by people, plants and animals.**

According to Section 2(b) of Air (Prevention and control of pollution) Act, 1981 'air pollution' has been defined as 'the presence in the atmosphere of any air pollutant.'

#### 4.2 Air Quality Index:

An **Air Quality Index (AQI)** is a number used by government agencies to measure the **air pollution** levels and communicate it to the population.

We present herewith following important Parameters.

1. AQI- Air Quality Index
2. PM 2.5- Particulate Matter of Size 2.5 micron
3. PM 10- Particulate Matter of Size 10 micron

**Table No 6: Indoor Air Quality Parameters:**

No	Location	AQI	PM2.5	PM10
1	Zaffran Training Restaurant	123	68	80
2	Guest Room	130	69	80
3	Admin Office	130	69	85
4	Kitchen	110	67	82
5	House Keeping Lab	113	68	80
6	Computer Lab	126	73	82
7	Pantry	130	74	85
8	Tutorial Room-II	116	59	72
9	Classroom-603	130	66	91
10	Faculty Room	113	61	79
	Maximum	130	74	91
	Minimum	110	59	72



## **CHAPTER V**

### **STUDY OF WASTE MANAGEMENT**

#### **5.1 Segregation of Waste at Source:**

The Institute has good housekeeping practices. The Waste is segregated at source. Waste collection Bins are placed at strategic locations.

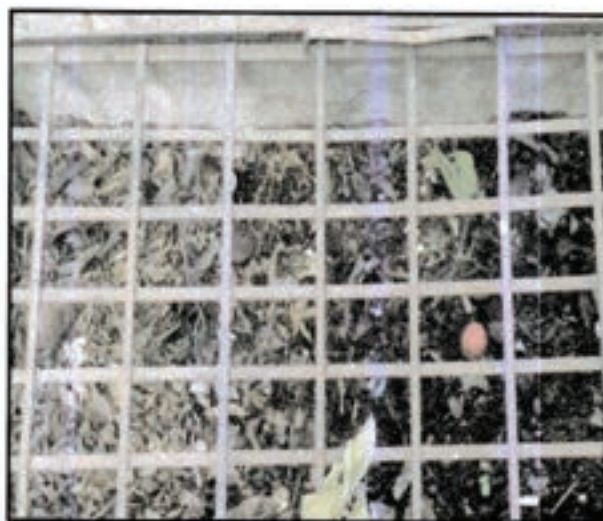
Photograph of Waste Collection Bin:



#### **5.2 Organic Waste Management:**

The Institute has installed a Vermi Composting Pit for conversion of Organic Waste.

Photograph of Vermi Composting Pit:



### 5.3 Sanitary Waste Management:

The Institute has a tie up with NG Enterprises who provides feminine hygiene care unit in the washroom for disposal of sanitary napkins

**Photograph of Sanitary Napkin Disposal Unit:**





## **CHAPTER-VII**

### **STUDY OF RAIN WATER MANAGEMENT**

The Rain Water from the Terrace is collected through pipes and is used for recharging the ground water.

**Photograph of Rain Water Carrying Pipe:**



## **CHAPTER-VIII**

### **STUDY OF ENVIRONMENT FRIENDLY PRACTICES**

#### **8.1 Tree Plantation in the Campus:**

The Institute has landscaped Lawn and well maintained Tree Plantation in the campus.

**Photograph of Tree Plantation:**



#### **8.2 Creation of Awareness on 3 R's Reduce, Reuse & Recycle:**

The Institute has displayed Posters on 3 R's Reduce, Reuse & Recycle.

**Photograph of Poster on importance 3 R's Reduce, Reuse & Recycle:**





## **ANNEXURE-I: INDOOR AIR QUALITY STANDARDS:**

### **1. Category Wise Air Quality Index Values & Concentration of PM 2.5 & PM10:**

No	Category	AQI Value	Concentration Range, PM 2.5	Concentration Range, PM 10
1	Good	0 to 50	0 to 30	0 to 50
2	Satisfactory	51 to 100	31 to 60	51 to 100
3	Moderately Polluted	101 to 200	61 to 90	101 to 250
4	Poor	201 to 300	91 to 120	251 to 350
5	Very Poor	301 to 400	121 to 250	351 to 430
6	Severe	401 to 500	250 +	430 +

**ENVIRONMENTAL AUDIT REPORT**  
of  
**Maharashtra State Institute of Hotel Management &  
Catering Technology,**  
(UG & PG –Degree Programme)  
412-C, K M Munshi Marg, Shivajinagar, Pune 411 016



Year: 2021-22

Prepared by

**ENGRESS SERVICES**

Yashashree, 26, Nirmal Bag Society,  
Near Mukhtangan English School, Parvati, Pune 411009  
Phone: 09890444795 Email: [engress123@gmail.com](mailto:engress123@gmail.com)





## REGISTRATION CERTIFICATES

MAHARASHTRA ENERGY DEVELOPMENT AGENCY

**Maharashtra Energy Development Agency**  
(Government of Maharashtra Institution)  
 Ground Road Opposite Space Village Road, Near University of Applied Technology,  
 Aurangabad, Pune, Maharashtra 431007  
 Ph: No. 020-25804434  
 Email: meda@mahenergy.gov.in, Web: www.mahenergy.gov.in

---

LETTER NO. MEDA/REG-431006 dtd 8th, 2022

**CERTIFICATE OF REGISTRATION  
FOR CLASS 'A'**

We hereby certify that the firm having following particulars is registered with  
**MAHARASHTRA ENERGY DEVELOPMENT AGENCY (MEDA)** under green category as  
 "Energy Planner & Energy Auditor" in Maharashtra for Energy Conservation Programme of  
 MEDA.

<b>Name and Address of the Firm</b>	M/s. Engress Services Yashwantrao, 20, Second Ring Road, Near Maharashtra Engineering School, Porwad, Pune - 411 006
<b>Registration Category</b>	Environmental Conservation for Energy Conservation Programme (Class 'A')
<b>Registration Number</b>	MEDA/PCN/2022-23/Class A/1-32

- Energy Conservation Programme intends to identify areas where wasteful use of energy occurs and to evaluate the scope for Energy Conservation and take concrete steps to achieve the evaluated energy savings.
- MEDA reserves the right to visit at any time without giving prior intimation to verify quality activities performed by the firm and cancelling the registration, if the intimation is found incorrect.
- This registration is valid till 09<sup>th</sup> May, 2024 from the date of registration, to carry out energy audits under the Energy Conservation Programme.
- The Honorable General, MEDA reserves the right to cancel the registration at any time without assigning any reason thereof.

*(Signature)*  
 General Manager (E.C.)

## MEDA EMPANELMENT CERTIFICATE

 **GEM Certificate** 

*ASSOCHAM hereby certifies that*  
**Mr. A Y Mehendale**  
*has successfully passed the*  
**Green and Eco-Friendly Movement Certified Professional Test (GEM CP)**  
*with*  
**"Excellent Performance"**  
*on*  
**08 June, 2022**

*He/she is now eligible to receive the GEM Sustainability Certification Property*  
*ASSOCHAM fully intend to award the GEM Certified Professional title to him/her*

 **Pankaj K. Dharwadkar**  
 Chairman, GEM

 **Deepak Sood**  
 Executive Director, ASSOCHAM

GEM CP-23758

## ASSOCHAM GEM CP CERTIFICATE

## ENGRESS SERVICES

Yashashree, 26, Nirmal Bag Society,  
Near Muktangan English School, Parvati, Pune 411 009  
Tel: 09890444795 Email: [engress123@gmail.com](mailto:engress123@gmail.com)

Ref: ES/MSIHMCT/21-22/03

Date: 15/7/2022

### CERTIFICATE

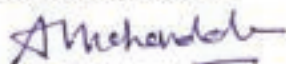
This is to certify that we have conducted an Environmental Audit at Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG –Degree Programme) 412-C, K M Munshi Marg, Shivajinagar, Pune 411 016, in the Year 2021-22.

The Institute has adopted following Eco Friendly Practices:

- Usage of Energy Efficient LED Fittings
- Maximum usage of Day Lighting
- Installation of Solar Thermal Water Heating System
- Segregation of Waste at source
- Vermi Composting Bed for conversion of organic Waste
- Disposal of Sanitary Waste through an NGO
- Implementation of Rain Water Management Project
- Internal Tree Plantation
- Creation of awareness on Importance of Cleanliness by display of Posters

We appreciate the support of Management, involvement of faculty members and students in the process of Energy Conservation & making the campus Green.

For Engress Services,



A Y Mehendale,  
Certified Energy Auditor, EA-8192  
ASSOCHAM GEM Certified Professional: GEM: 22/788





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## **ACKNOWLEDGEMENT**

We Engress Services, Pune, express our sincere gratitude to the management of Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG – Degree Programme) 412-C, K M Munshi Marg, Shivajinagar, Pune 411 016, for awarding us the assignment of Environmental Audit of their Campus for the Year: 2021-22.

We are thankful to all the staff members for helping us during the field study.





## EXECUTIVE SUMMARY

1. Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG –Degree Programme) 412-C, K M Munshi Marg, Shivajinagar, Pune 411 016 consumes Energy in the form of Electrical Energy & LPG; used for various Equipment.

### 2. Pollution caused due to Institute Activities:

- **Air pollution:** Mainly CO<sub>2</sub> on account of Electricity Consumption
- **Solid Waste:** Bio degradable Garden Waste, Recyclable Waste and Human Waste
- **Liquid Waste:** Human liquid waste

### 3. Present Energy, LPG Consumption & CO<sub>2</sub> Emissions:

No	Parameter /Value	Energy Purchased, kWh	LPG Consumed, Kg	CO <sub>2</sub> Emissions, MT
1	Total	82865	190	75.09
2	Maximum	10434	38	9.44
3	Minimum	4321	9	3.91
4	Average	6905.42	15.83	6.26

### 4. Measures adopted for Environmental Conservation:

- Usage of Energy efficient LED fittings
- Maximum Usage of Day Lighting
- Installation of Solar Thermal Water Heating System

### 5. Usage of Renewable Energy:

- The Institute has installed Solar Thermal Water Heating System

### 6. Indoor Air Quality:

No	Parameter/Value	AQI	PM-2.5	PM-10
1	Maximum	95	57	73
2	Minimum	90	54	67

### 7. Indoor Comfort Condition Parameters:

No	Parameter/Value	Temperature, °C	Humidity, %	Lux Level	Noise Level, dB
1	Maximum	31.1	39	314	45.6
2	Minimum	30.8	38	136	36.9

## 8. Waste Management:

### 8.1 Segregation of Waste at Source:

The waste is segregated at the source. There are Waste Collection Bins at various locations, to collect the Waste.

### 8.2 Organic Waste Management:

The Institute has installed a Vermi Composting Pit for conversion of Organic Waste.

### 8.3 Sanitary Waste Management:

The Institute has a tie up with an NGO, for disposal of Sanitary Waste.

## 9. Rain Water Management:

The Rain Water from the Terrace is collected through pipes and is used for recharging the ground water.

## 10. Environment Friendly Initiatives:

- Internal Tree Plantation
- Creation of Awareness on Importance of Cleanliness by display of Posters

## 11. Assumptions:

1. 1 kWh of Electrical Energy releases 0.9 Kg of CO<sub>2</sub> into atmosphere
2. 1 Kg of LPG releases 2.68 Kg of CO<sub>2</sub> into atmosphere

## 12. References:

- For CO<sub>2</sub> Emission computation: [www.tatapower.com](http://www.tatapower.com)
- For Various Indoor Air Parameters: [www.ishrae.com](http://www.ishrae.com)
- For AQI Quality Standards: [www.cpcb.com](http://www.cpcb.com)



## ABBREVIATIONS

kWh	: kilo-Watt Hour
Qty	: Quantity
MT	: Metric Ton
CO <sub>2</sub>	: Carbon Di Oxide
LPD	: Liters per Day
AQI	: Air Quality Index
PM2.5	: Particulate Matter of Size 2.5 microns
PM 10	: Particulate Matter of Size 10 microns
CPCB	: Central Pollution Control Board
ISHARE	: The Indian Society of Heating & Refrigerating & Air Conditioning Engineers



## CHAPTER-I

### INTRODUCTION

#### 1.1. Important Definitions:

##### 1.1.1 Environment: Definition as per environment Protection Act: 1986

Environment includes water, air and land and the inter-relationship which exists among and between Water, Air, Land and Human beings, other living creatures, plants microorganism and property

##### 1.1.2. Environmental Audit: Definition:

An audit which aims at verification and validation to ensure that various environmental laws are complied with and adequate care has been taken towards environmental protection and preservation

According to UNEP, 1990, "Environmental audit can be defined as a management tool comprising systematic, documented and periodic evaluation of how well environmental organization management and equipment are performing with an aim of helping to regularize the environment

**1.1.3. Environmental Pollutant:** means any solid, liquid and gaseous substance present in the concentration as may be, or tend to be, injurious to Environment.

##### 1.1.4. Relevant Environmental Laws in India: Table No-1:

1927	The Indian Forest Act
1972	The Wildlife Protection Act
1974	The Water (Prevention and Control of Pollution) Act
1977	The Water (Prevention & Control of Pollution) Cess Act
1980	The Forest (Conservation) Act
1981	The Air (Prevention and Control of Pollution) Act
1986	The Environment Protection Act
1991	The Public Liability Insurance Act
2002	The Biological Diversity Act
2010	The National Green Tribunal Act

##### 1.1.5. Some Important Environmental Rules in India: Table No-2:

1989	Hazardous Waste (Management and Handling) Rules
1989	Manufacture, Storage and Import of Hazardous Chemical Rules
2000	Municipal Solid Waste (Management and Handling) Rules
1998	The Biomedical Waste (Management and Handling) Rules
1999	The Environment (Siting for Industrial Projects) Rules
2000	Noise Pollution (Regulation and Control) Rules
2000	Ozone Depleting Substances (Regulation and Control) Rules
2011	E-waste (Management and Handling) Rules



2011	National Green Tribunal (Practices and Procedure) Rules
2011	Plastic Waste (Management and Handling) Rules

### 1.1.6 National Environmental Plans & Policy Documents: Table No-3:

1.	National Forest Policy, 1988
2.	National Water Policy, 2002
3.	National Environment Policy or NEP (2006)
4.	National Conservation Strategy and Policy Statement on Environment and Development, 1992
5.	Policy Statement for Abatement of Pollution (1992)
6.	National Action Plan on Climate Change
7.	Vision Statement on Environment and Human Health
8.	Technology Vision 2030 (The Energy Research Institute)
9.	Addressing Energy Security and Climate Change (MoEF and Bureau of Energy Efficiency)
10.	The Road to Copenhagen, India's Position on Climate Change Issues (MoEF)

### 1.2 Audit Methodology:

1. Study of present Resource Consumption & CO<sub>2</sub> Emissions
2. Study of Usage of Renewable Energy
3. Study of Indoor Air Quality
4. Study of Indoor Comfort Conditions
5. Study of Waste Management
6. Study of Rain Water Harvesting
7. Study of Environmental Friendly Initiatives.

### 1.3 Google Earth Location Image:



Institute  
Campus

**1.4 General Details of Institute: Table No: 4:**

No	Head	Particulars
1	Name	Maharashtra State Institute of Hotel Management & Catering Technology (UG & PG –Degree Programme)
2	Address	412-C, K M Munshi Marg, Shivajinagar, Pune 411 016
3	Affiliation	Savitribai Phule Pune University



## CHAPTER-II

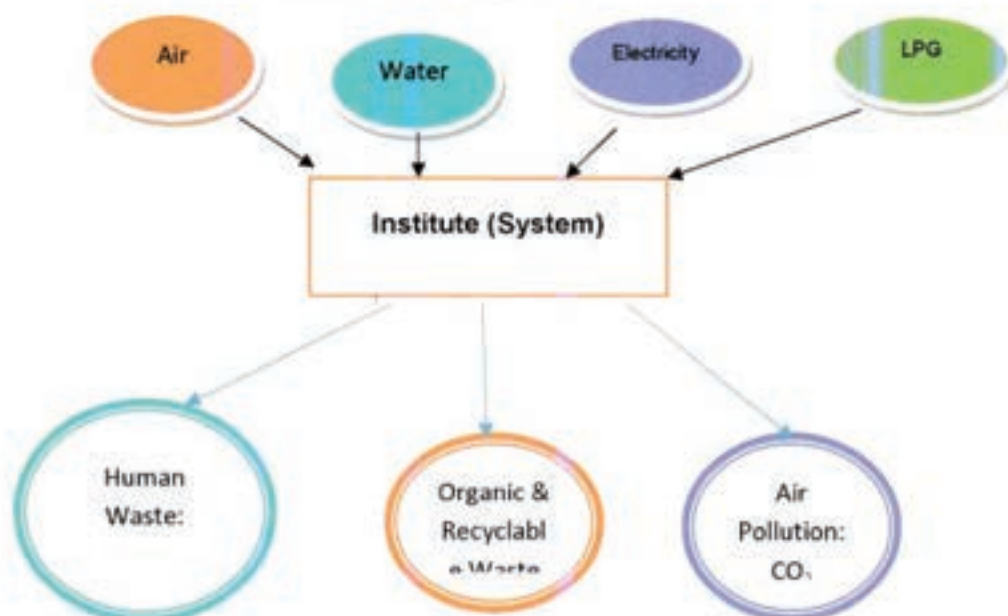
### STUDY OF RESOURCE CONSUMPTION & CO<sub>2</sub> EMISSION

The Institute consumes following Natural/derived Resources:

1. Air
2. Water
3. Electrical Energy & LPG

We try to draw a schematic diagram for the Institute System & Environment as under.

Chart No 1: Representation of Institute as System:



A **Carbon Foot print** is defined as the Total Greenhouse Gas emissions, emitted due to various activities. Here we compute the emissions of Carbon-Di-Oxide, by usage of Electrical Energy. The basis of Calculation for CO<sub>2</sub> emissions due to Electrical Energy & LPG is:

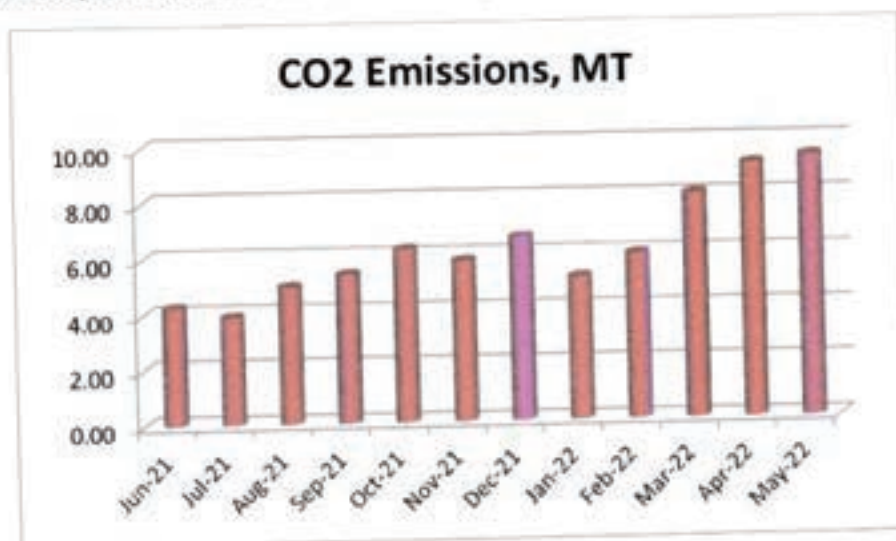
- 1 kWh of Electrical Energy releases 0.9 Kg of CO<sub>2</sub> into atmosphere
- 1 Kg of LPG releases 2.68 Kg of CO<sub>2</sub> into atmosphere

Table No 5: Study of Energy, LPG Consumption & CO<sub>2</sub> Emission: 2021-22:

No	Month	Energy Consumed, kWh	LPG Consumed, Kg	CO <sub>2</sub> Emissions, MT
1	Jun-21	4720	9	4.27
2	Jul-21	4321	9	3.91
3	Aug-21	5467	19	4.97
4	Sep-21	5945	9	5.37
5	Oct-21	6924	10	6.26

6	Nov-21	6392	19	5.80
7	Dec-21	7350	10	6.64
8	Jan-22	5670	19	5.15
9	Feb-22	6610	10	5.98
10	Mar-22	8948	19	8.10
11	Apr-22	10084	38	9.18
12	May-22	10434	19	9.44
13	Total	82865	190	75.09
14	Maximum	10434	38	9.44
15	Minimum	4321	9	3.91
16	Average	6905.42	15.83	6.26

Chart No 2: Representation of Month wise CO<sub>2</sub> emissions:





### **CHAPTER-III**

## **STUDY OF USAGE OF RENEWABLE ENERGY**

The Institute has installed Solar Thermal Water Heating System. The Hot Water is used in the Kitchen.

**Photograph of Solar Thermal Water Heating System:**



## CHAPTER IV

### STUDY OF INDOOR AIR QUALITY

#### 4.1 Importance of Air Quality:

**Air:** The common name given to the atmospheric gases used in breathing and photosynthesis.

By volume, Dry Air contains 78.09% Nitrogen, 20.95% Oxygen, 0.93% Argon, 0.039% carbon dioxide, and small amounts of other gases.

On average, a person inhales about **14,000 liters** of air every day. Therefore, poor air quality may affect the quality of life now and for future generations by affecting the health, the environment, the economy and the city's liveability.

Rapid urbanization and industrialization has added other elements/compounds to the pure air and thus caused the increase in pollution. In order to prevent, control and abate air pollution, the Air (Prevention and Control of Pollution) Act was enacted in 1981.

**Air quality is a measure of the suitability of air for breathing by people, plants and animals.**

According to Section 2(b) of Air (Prevention and control of pollution) Act, 1981 'air pollution' has been defined as 'the presence in the atmosphere of any air pollutant.'

#### 4.2 Air Quality Index:

An **Air Quality Index (AQI)** is a number used by government agencies to measure the **air pollution** levels and communicate it to the population. We present herewith following important Parameters.

1. AQI- Air Quality Index
2. PM 2.5- Particulate Matter of Size 2.5 micron
3. PM 10- Particulate Matter of Size 10 micron

**Table No 6: Indoor Air Quality Parameters:**

No	Location	AQI	PM2.5	PM10
1	Library	90	54	67
2	Tutorial Room-I	93	56	70
3	Baking & Confectionary	95	57	73
4	Girls Common Room	93	56	70
5	Classroom-601	93	55	68
6	Classroom-602	90	54	69
7	Front Office Lab	91	55	67
8	Advance Training Kitchen-II	90	54	68
	Maximum	95	57	73
	Minimum	90	54	67



## CHAPTER V

### STUDY OF INDOOR COMFORT CONDITION PARAMETERS

In this Chapter, we present the various Indoor Comfort Parameters measured during the Audit.

The Parameters include:

1. Temperature
2. Humidity
3. Lux Level
4. Noise Level.

**Table No 7: Study of Indoor Comfort Parameters:**

No	Location	Temperature, °C	Humidity, %	Lux Level	Noise Level, dB
1	Library	31	39	145	45.6
2	Tutorial Room-I	30.9	38	136	45
3	Baking & Confectionary	30.9	38	174	36.9
4	Girls Common Room	31.1	38	163	44
1	Classroom-601	30.8	39	314	44.2
2	Classroom-602	30.9	39	164	45
1	Front Office Lab	30.9	39	164	41.3
2	Advance Training Kitchen-II	31	39	198	43.6
	Maximum	31.1	39	314	45.6
	Minimum	30.8	38	136	36.9

## CHAPTER VI

### STUDY OF WASTE MANAGEMENT

#### 6.1 Segregation of Waste at Source:

The Institute has good housekeeping practices. The Waste is segregated at source. Waste collection Bins are placed at strategic locations.

Photograph of Waste Collection Bin:



#### 6.2 Organic Waste Management:

The Institute has installed a Vermi Composting Pit for conversion of Organic Waste.

Photograph of Vermi Composting Pit:





### 6.3 Sanitary Waste Management:

The Institute has a tie up with NG Enterprises who provides feminine hygiene care unit in the washroom for disposal of sanitary napkins

**Photograph of Sanitary Napkin Disposal Unit:**



## CHAPTER-VII

### STUDY OF RAIN WATER MANAGEMENT

The Rain Water from the Terrace is collected through pipes and is used for recharging the ground water.

Photograph of Rain Water Carrying Pipe:



Rain Water  
Carrying Pipe



## CHAPTER-VIII

### STUDY OF ENVIRONMENT FRIENDLY PRACTICES

#### 8.1 Tree Plantation in the Campus:

The Institute has landscaped Lawn and well maintained Tree Plantation in the campus.

Photograph of Tree Plantation:



#### 8.2 Creation of Awareness on Cleanliness:

The Institute has displayed Posters on Importance of Cleanliness.

Photograph of Poster on importance of Cleanliness:



## **ANNEXURE-I: AIR QUALITY, NOISE & INDOOR COMFORT PARAMETER STANDARDS:**

### **1. Category Wise Air Quality Index Values & Concentration of PM 2.5 & PM10:**

No	Category	AQI Value	Concentration Range, PM 2.5	Concentration Range, PM 10
1	Good	0 to 50	0 to 30	0 to 50
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4	Poor	201 to 300	91 to 120	251 to 350
5	Very Poor	301 to 400	121 to 250	351 to 430
6	Severe	401 to 500	250 +	430 +

### **2. Recommended Noise Level Standards:**

No	Location	Noise Level dB
1	Auditoriums	20-25
2	Outdoor Playground	55
3	Occupied Class Room	40-45
4	Un occupied Class Room	35
5	Apartment, Homes	35-40
6	Offices	45-50
7	Libraries	35-40
8	Restaurants	50-55

### **3. Thermal Comfort Conditions: For Non-conditioned Buildings:**

No	Parameter	Value
1	Temperature	Less Than 33°C
2	Humidity	Less Than 70%



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Year: 2022-23

Prepared by

**ENGRESS SERVICES**

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## ENGRESS SERVICES

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MEDA Registration No: ECN/2022-23/CR-43/1709  
ISO: 9001-2015 Certified (Cert No: 23EQKC13),  
ISO: 14001-2015 Certified (Cert No: 23EEKW20)

## ENVIRONMENTAL AUDIT CERTIFICATE

Certificate No: ES/MSIHMCT/22-23/03

Date: 6/7/2023

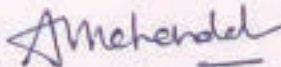
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A Y Mehendale,

B E- Mech, M Tech-Energy, Certified Energy Auditor, EA-8192  
ASSOCHAM GEM Certified Professional: GEM: 22/788





## REGISTRATION CERTIFICATES



## MEDA REGISTRATION CERTIFICATE



## ASSOCHAM GEM CP CERTIFICATE



## ISO: 9001-2015 CERTIFICATE

## ISO: 14001-2015 CERTIFICATE

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	<b>Annexure</b>	
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### 2. Pollution due to Institute Activities:

- **Air pollution:** Mainly CO<sub>2</sub> on account of Electricity Consumption
- **Solid Waste:** Bio degradable Garden Waste, Paper & Plastic Waste
- **Liquid Waste:** Human liquid waste

### 3. Present Energy Consumption & CO<sub>2</sub> Emission:

No	Particulars	Value	Unit
1	Total Connected Load	93.69	kW
2	Annual Energy Consumed	99292	kWh
3	Annual LPG Consumed	1615	Kg

### 4. Renewable Energy & Reduction in CO<sub>2</sub> Emissions:

- The Institute has installed Solar Thermal Water Heating System

### 5. Indoor Air Quality Parameters:

No	Parameter/Value	AQI	PM-2.5	PM-10
1	Maximum	80	48	57
2	Minimum	70	39	49

### 6. Indoor Comfort Conditions:

No	Parameter/Value	Temperature, °C	Humidity, %	Lux Level	Noise Level, dB
1	Maximum	28.1	81	126	45
2	Minimum	27.9	80	102	41.9

### 7. Waste Management:

No	Head	Particulars
1	Solid Waste	Segregation of Waste at source
2	Organic Waste	Installed a Vermi Composting Bed
3	Sanitary Waste	Tie up with NGO for Disposal of Sanitary Waste



### 8. Rain Water Management:

The Rain Water from the Terrace is collected through pipes and is used for recharging the ground water.

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- Tree Plantation in the campus.
- Creation of awareness on Energy Conservation Display of Posters

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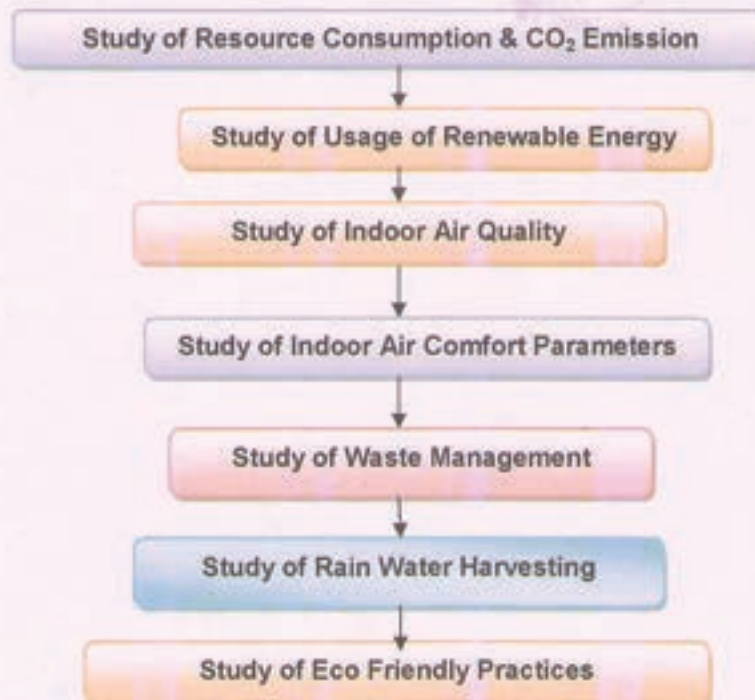
#### 1.2. Environmental Audit: Definition:

An audit which aims at verification and validation to ensure that various environmental laws are complied with and adequate care has been taken towards environmental protection and preservation

*According to UNEP, 1990, "Environmental audit can be defined as a management tool comprising systematic, documented and periodic evaluation of how well environmental organization management and equipment are performing with an aim of helping to regularize the environment"*

**1.3. Environmental Pollutant:** means any solid, liquid and gaseous substance present in the concentration as may be, or tend to be, injurious to Environment.

#### 1.4 Audit Procedural Steps:



### 1.5 Institute Location Image:



Institute  
Campus



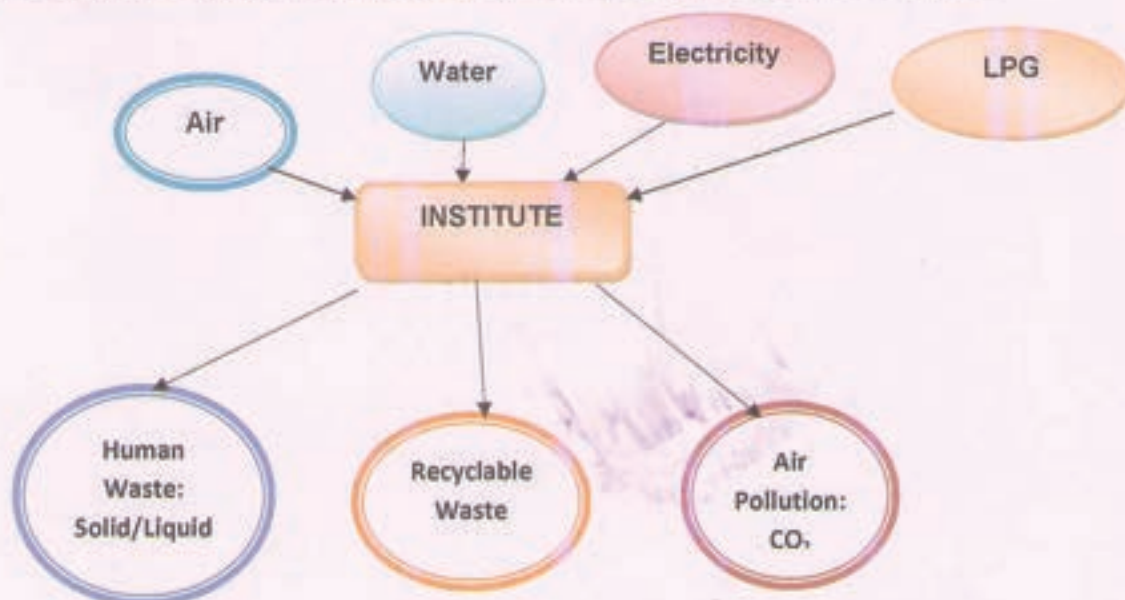
**CHAPTER-II****STUDY OF RESOURCE CONSUMPTION & CO<sub>2</sub> EMISSION**

The Institute consumes following basic/derived Resources:

1. Air
2. Water
3. Electrical Energy

We try to draw a schematic diagram for the Institute System & Environment as under.

**Chart No 1: Representation of Institute as System & Study of Resources & Waste**



Now we compute the Generation of CO<sub>2</sub> on account of consumption of Electrical Energy.

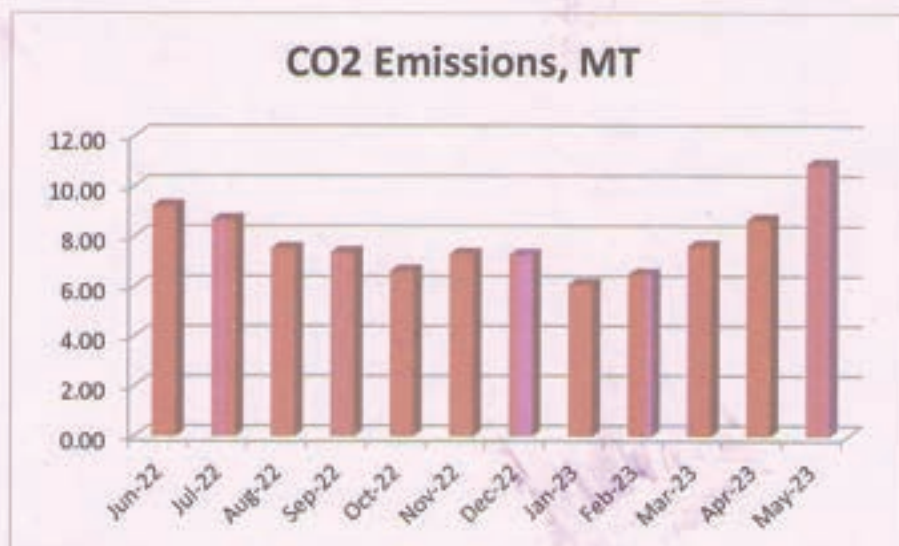
The basis of Calculation for CO<sub>2</sub> emissions due to Electrical Energy is as under.

- 1 kWh of Electrical Energy releases 0.9 Kg of CO<sub>2</sub> into atmosphere
- 2 Kg of LPG releases 2.68 Kg of CO<sub>2</sub> into atmosphere

**Table No 1: Study of Energy, LPG Consumption & CO<sub>2</sub> Emission: 2022-23:**

No	Month	Energy Consumed, kWh	LPG Consumed, Kg	CO <sub>2</sub> Emissions, MT
1	Jun-22	9950	100	9.22
2	Jul-22	9071	190	8.67
3	Aug-22	8061	100	7.52
4	Sep-22	7589	200	7.37
5	Oct-22	7063	100	6.62
6	Nov-22	7544	190	7.30
7	Dec-22	7798	90	7.26
8	Jan-23	6472	100	6.09

9	Feb-23	6639	190	6.48
10	Mar-23	8221	80	7.61
11	Apr-23	9377	85	8.67
12	May-23	11507	190	10.87
13	Total	99292	1615	93.69
14	Max	11507	200	10.87
15	Min	6472	80	6.09
16	Average	8274.33	134.58	7.81

Chart No 2: Representation of Month wise CO<sub>2</sub> emissions:



### CHAPTER-III

## STUDY OF USAGE OF RENEWABLE ENERGY

The Institute has installed Solar Thermal Water Heating System. The Hot Water is used in the Kitchen.

Photograph of Solar Thermal Water Heating System:



## CHAPTER IV

### STUDY OF INDOOR AIR QUALITY.

#### 4.1 Importance of Air Quality:

**Air:** The common name given to the atmospheric gases used in breathing and photosynthesis.

By volume, Dry Air contains 78.09% Nitrogen, 20.95% Oxygen, 0.93% Argon, 0.039% carbon dioxide, and small amounts of other gases.

On average, a person inhales about **14,000 liters** of air every day. Therefore, poor air quality may affect the quality of life now and for future generations by affecting the health, the environment, the economy and the city's liveability.

Rapid urbanization and industrialization has added other elements/compounds to the pure air and thus caused the increase in pollution. In order to prevent, control and abate air pollution, the Air (Prevention and Control of Pollution) Act was enacted in 1981.

**Air quality is a measure of the suitability of air for breathing by people, plants and animals.**

According to Section 2(b) of Air (Prevention and control of pollution) Act, 1981 'air pollution' has been defined as **'the presence in the atmosphere of any air pollutant.'**

#### 4.2 Air Quality Index:

An Air Quality Index (AQI) is a number used by government agencies to measure the air pollution levels and communicate it to the population. We present herewith following important Parameters.

1. AQI- Air Quality Index
2. PM 2.5- Particulate Matter of Size 2.5 micron
3. PM 10- Particulate Matter of Size 10 micron

**Table No 2: Indoor Air Quality Parameters:**

No	Location	AQI	PM2.5	PM10
1	Conference Room	75	46	56
2	Hotel Room	74	45	52
3	Principal Cabin	70	39	49
4	R & D Kitchen	80	48	57
5	House Keeping Lab	71	43	52
6	Exam Cell	78	48	56
7	Maximum	80	48	57
8	Minimum	70	39	49



## CHAPTER V

### STUDY OF INDOOR COMFORT CONDITION PARAMETERS

In this Chapter, we present the various Indoor Comfort Parameters measured during the Audit.

The Parameters include:

1. Temperature
2. Humidity
3. Lux Level
4. Noise Level.

Table No 3: Study of Indoor Comfort Parameters:

No	Location	Temperature, °C	Humidity, %	Lux Level	Noise Level, dB
1	Conference Room	27.9	81	123	45
2	Hotel Room	27.9	80	119	44.2
3	Principal Cabin	28	81	106	41.9
4	R & D Kitchen	28	81	115	42.6
1	House Keeping Lab	28.1	80	126	44
2	Exam Cell	28	80	102	44.3
1	Maximum	28.1	81	126	45
2	Minimum	27.9	80	102	41.9

## CHAPTER VI

### STUDY OF WASTE MANAGEMENT

#### 6.1 Segregation of Waste at Source:

The Institute has good housekeeping practices. The Waste is segregated at source. Waste collection Bins are placed at strategic locations.

Photograph of Waste Collection Bin:



#### 6.2 Organic Waste Management:

The Institute has installed a Vermi Composting Pit for conversion of Organic Waste.

Photograph of Vermi Composting Pit:





### 6.3 Sanitary Waste Management:

The Institute has a tie up with NG Enterprises who provides feminine hygiene care unit in the washroom for disposal of sanitary napkins

**Photograph of Sanitary Napkin Disposal Unit:**



## CHAPTER-VII

### STUDY OF RAIN WATER MANAGEMENT

The Rain Water from the Terrace is collected through pipes and is used for recharging the ground water.

Photograph of Rain Water Carrying Pipe:



Rain Water  
Carrying Pipe



Water  
Storage/Recharge  
Point



## CHAPTER-VIII

### STUDY OF ECO FRIENDLY PRACTICES

#### 8.1 Tree Plantation in the Campus:

The Institute has landscaped Lawn and well maintained Tree Plantation in the campus.

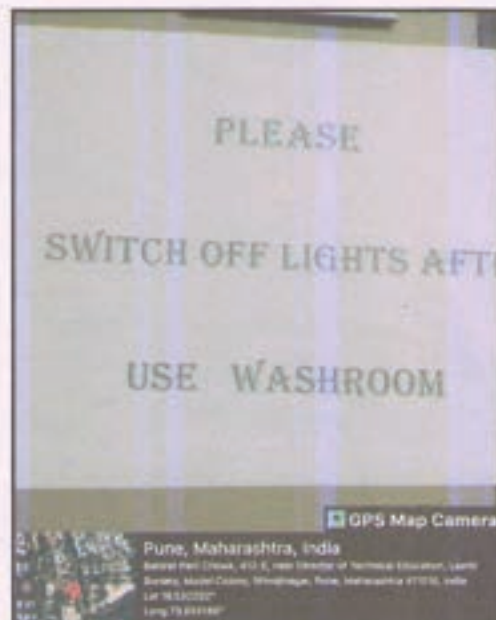
Photograph of Tree Plantation:



#### 8.2 Creation of Awareness on Energy Conservation:

The Institute has displayed Posters on Importance of Energy Conservation.

Photograph of Poster on Energy Conservation:



## **ANNEXURE-I: AIR QUALITY, NOISE & INDOOR COMFORT PARAMETER STANDARDS:**

### **1. Category Wise Air Quality Index Values & Concentration of PM 2.5 & PM10:**

No	Category	AQI Value	Concentration Range, PM 2.5	Concentration Range, PM 10
1	Good	0 to 50	0 to 30	0 to 50
2	Satisfactory	51 to 100	31 to 60	51 to 100
3	Moderately Polluted	101 to 200	61 to 90	101 to 250
4	Poor	201 to 300	91 to 120	251 to 350
5	Very Poor	301 to 400	121 to 250	351 to 430
6	Severe	401 to 500	250 +	430 +

### **2. Recommended Noise Level Standards:**

No	Location	Noise Level dB
1	Auditoriums	20-25
2	Outdoor Playground	55
3	Occupied Class Room	40-45
4	Un occupied Class Room	35
5	Apartment, Homes	35-40
6	Offices	45-50
7	Libraries	35-40
8	Restaurants	50-55

### **3. Thermal Comfort Conditions: For Non-conditioned Buildings:**

No	Parameter	Value
1	Temperature	Less Than 33°C
2	Humidity	Less Than 70%



# GREEN AUDIT REPORT

of

## Maharashtra State Institute of Hotel Management & Catering Technology,

(UG & PG –Degree Programme)

412-C, K M Munshi Marg, Shivajinagar, Pune 411 016



Year: 2018-19

Prepared by

### ENRICH CONSULTANTS

Yashashree, 26, Nirmal Bag Society  
Near Mukhtangan English School, Parvati, Pune 411009  
Phone: 09890444795 Email: [enrichcons@gmail.com](mailto:enrichcons@gmail.com)



## REGISTRATION CERTIFICATES

Regist. No. EA-0152 No. 2542

  
**National Productivity Council**  
 (National Certifying Agency)  
**PROVISIONAL CERTIFICATE**

This is to certify that Mr. / Ms. Achyut Yashavant Mehendale  
 son / daughter of Mr. Yashavant  
 has passed the National Certification Examination for Energy Auditors in April 2018, conducted on behalf of the  
 Bureau of Energy Efficiency, Ministry of Power, Government of India.

He / She is qualified as a Certified Energy Manager as well as a Certified Energy Auditor.

He / She shall be entitled to practice as Energy Auditor under the Energy Conservation Act 2001, subject to the  
 fulfillment of qualifications for the Accredited Energy Auditor and issue of certificate of Accreditation by the Bureau  
 of Energy Efficiency as per the rule 3a.

This certificate is valid till the issuance of an official certificate by the Bureau of Energy Efficiency.

Place: Chennai, India   
 Controller of Examination

Date: 09<sup>th</sup> August 2018

## BEE ENERGY AUDITOR CERTIFICATE

MAHARASHTRA ENERGY DEVELOPMENT AGENCY

**Maharashtra Energy Development Agency**  
 A Government of Maharashtra undertaking  
 7<sup>th</sup> Floor, MEDA Commercial Complex, Opp. Trilok Nagar, Yerwade, Pune - 411 006.  
 Tel. No. 020-26014191-26014400  
 Email: ee@meda.mha.gov.in, Web: www.medamha.com

MCN/2018-19/CR-05/4174 19<sup>th</sup> September, 2018

**CERTIFICATE OF REGISTRATION  
 FOR CLASS 'A'**

We hereby certify that, the firm having following particulars is registered with  
**MAHARASHTRA ENERGY DEVELOPMENT AGENCY (MEDA)** under given category as  
 "Energy Planner & Energy Auditor" in Maharashtra for Energy Conservation Programme of  
 MEDA.

<b>Name and Address of the Firm</b>	<b>Enrich Consultants</b> Yashwantrao, Plot No. 26, Nirmal Bag Society, Near Maharashtra English School, Porvair, Pune - 411008
<b>Registration Category</b>	Empowered Consultant for Energy Conservation Programme
<b>Registration Number</b>	<b>MEDA/ECNCR-05/2018-19/4174</b>

- Energy Conservation Programme intends to identify areas where wasteful use of energy occurs and to evaluate the scope for Energy Conservation and take concrete steps to achieve the envisaged energy savings.
- MEDA reserves the right to visit the firm at any time without giving any prior intimation and cancelling the registration, if the information is found incorrect.
- This empowerment is valid till **31<sup>st</sup> March 2021** from the date of registration, to carry out energy audits under the Energy Conservation Programme.
- The Director General, MEDA reserves the right to cancel the registration at any time without assigning any reason thereof.

  
 (General Manager (EC))

## MEDA EMPANELMENT CERTIFICATE



## ENRICH CONSULTANTS

Yashashree, 26, Nirmal Bag Society,  
Near Mukhtangan English School, Parvati, Pune 411 009  
Tel: 09890444795 Email: [enrichcons@gmail.com](mailto:enrichcons@gmail.com)

Ref: EC/MSIHMCT/18-19/01

Date: 12/8/2019

### CERTIFICATE

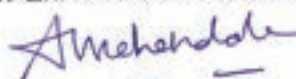
This is to certify that we have conducted Green Audit at Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG –Degree Programme) 412-C, K M Munshi Marg, Shivajinagar, Pune 411 016, in the Year 2018-19.

The Institute has adopted following Green Practices:

- Usage of Energy Efficient LED Fittings
- Maximum usage of Day Lighting
- Installation of Solar Thermal Water Heating System
- Segregation of Waste at source
- Vermi Composting Bed for conversion of organic Waste
- Implementation of Rain Water Management Project
- Good Internal Road
- Internal Tree Plantation

We appreciate the support of Management, involvement of faculty members and students in the process of Energy Conservation & making the campus Green.

For Enrich Consultants,



**A Y Mehendale,**  
Certified Energy Auditor  
EA-8192



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4	Study of Usage of Renewable Energy	12
5	Study of Waste Management	13
6	Study of Rain Water Management	14
7	Study of Green Practices	15





## **ACKNOWLEDGEMENT**

We Enrich Consultants, Pune, express our sincere gratitude to the management of Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG – Degree Programme) 412-C, K M Munshi Marg, Shivajinagar, Pune 411 016, for awarding us the assignment of Green Audit of their Campus for the Year: 2018-19.

We are thankful to all the staff members for helping us during the field study.



## EXECUTIVE SUMMARY

1. Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG –Degree Programme) 412-C, K M Munshi Marg, Shivajinagar, Pune 411 016 consumes Energy in the form of Electrical Energy & LPG; used for various Equipment.

### 2. Present Energy, LPG Consumption & CO<sub>2</sub> Emission:

No	Parameter /Value	Energy Purchased, kWh	LPG Consumed, Kg	CO <sub>2</sub> Emissions, MT
1	Total	17405	779	17.69
2	Maximum	2478	95	2.48
3	Minimum	595	19	0.63
4	Average	1450.42	64.92	1.47

### 3. Measures Adopted for Energy Conservation:

- Usage of Energy efficient LED fittings
- Maximum Usage of Day Lighting
- Installation of Solar Thermal Water Heating System

### 4. Usage of Renewable Energy:

- The Institute has installed Solar Thermal Water Heating System

### 5. Waste Management:

#### 5.1 Segregation of Waste at Source:

The waste is segregated at the source. There are Waste Collection Bins at various locations, to collect the Waste.

#### 5.2 Organic Waste Management:

The Institute has installed a Vermi Composting Bed for conversion of Organic Waste.

### 6. Rain Water Management:

The Rain Water from the Terrace is collected through pipes and is used for recharging the ground water.

### 7. Green Practices:

- Good internal road
- Internal Tree Plantation.
- Provision of Sloppy Structure for Divyangajan

### 8. Assumptions:

1. 1 kWh of Electrical Energy releases 0.8 Kg of CO<sub>2</sub> into atmosphere
2. 1 Kg of LPG releases 2.68 Kg of CO<sub>2</sub> into atmosphere



## ABBREVIATIONS

LED	: Light Emitting Diode
kWh	: kilo-Watt Hour
Qty	: Quantity
W	: Watt
kW	: Kilo Watt
MT	: Metric Ton

## **CHAPTER-I**

### **INTRODUCTION**

#### **1.1 Objectives:**

1. To study present level of Energy Consumption
2. To Study the present CO<sub>2</sub> emissions
3. To study Scope for usage of Renewable Energy
4. To study Waste Management:
5. To study Rain Water Harvesting
6. To study Green & Sustainable Practices.

#### **1.2 Table No 1: General Details of Institute:**

No	Head	Particulars
1	Name	Maharashtra State Institute of Hotel Management & Catering Technology
2	Address	412-C, K M Munshi Marg, Shivajinagar, Pune 411 016
3	Affiliation	Savitribai Phule Pune University



## CHAPTER-II

### STUDY OF ENERGY CONSUMPTION

In this chapter, we present the analysis of Electricity Energy Consumption  
 Table No 2: Electrical Energy & LPG Consumption Analysis- 2018-19:

No	Month	Energy Consumed, kWh	LPG Consumed, Kg
1	Jun-18	595	57
2	Jul-18	678	76
3	Aug-18	615	38
4	Sep-18	655	76
5	Oct-18	883	76
6	Nov-18	2138	95
7	Dec-18	1980	19
8	Jan-19	1445	76
9	Feb-19	1730	76
10	Mar-19	2153	38
11	Apr-19	2055	57
12	May-19	2478	95
13	Total	17405	779
14	Max	2478	95
15	Min	595	19
16	Average	1450.42	64.92

Chart No 1: To study the variation of Month wise Energy Purchased, kWh:

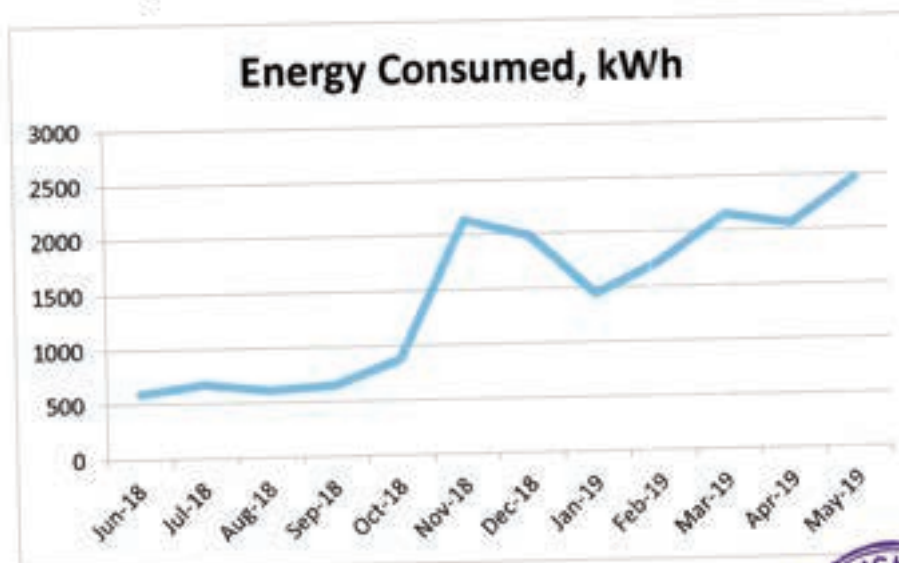
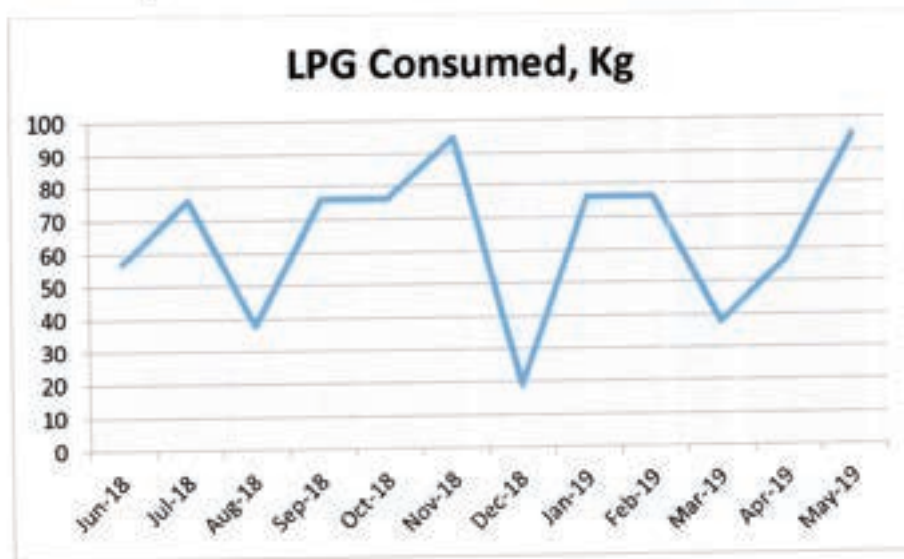


Chart No 2: To study the variation of Month wise LPG Consumed, kWh:





### CHAPTER-III

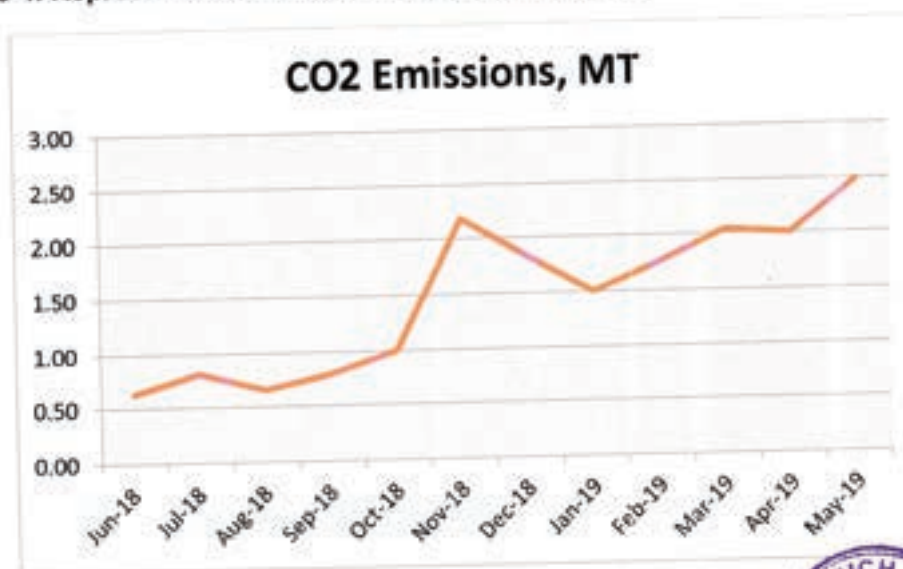
## STUDY OF CARBON FOOT PRINTING

A Carbon Foot print is defined as the Total Greenhouse Gas emissions, emitted due to various activities. **Basis for computation of CO<sub>2</sub> Emissions:** 1 kWh of Electrical Energy releases 0.8 Kg of CO<sub>2</sub> into atmosphere & 1 Kg of LPG releases 2.68 Kg of CO<sub>2</sub> into atmosphere

Table No 4: Month wise CO<sub>2</sub> Emissions:

No	Month	Energy Consumed, kWh	LPG Consumed, Kg	CO <sub>2</sub> Emissions, MT
1	Jun-18	595	57	0.63
2	Jul-18	678	76	0.81
3	Aug-18	615	38	0.66
4	Sep-18	655	76	0.79
5	Oct-18	883	76	1.00
6	Nov-18	2138	95	2.18
7	Dec-18	1980	19	1.83
8	Jan-19	1445	76	1.50
9	Feb-19	1730	76	1.76
10	Mar-19	2153	38	2.04
11	Apr-19	2055	57	2.00
12	May-19	2478	95	2.48
13	Total	17405	779	17.69
14	Max	2478	95	2.48
15	Min	595	19	0.63
16	Average	1450.42	64.92	1.47

Chart No 4: Representation of Month wise CO<sub>2</sub> emissions:

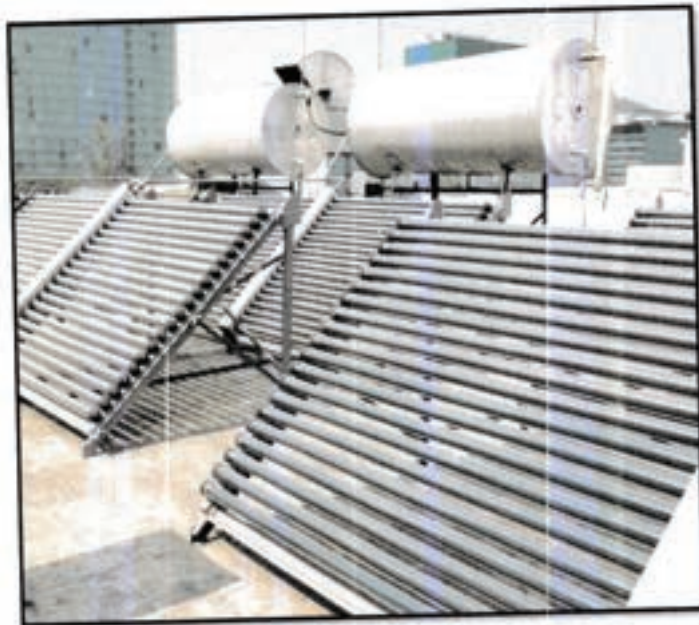


## **CHAPTER-IV**

### **STUDY OF USAGE OF RENEWABLE ENERGY**

The Institute has installed Solar Thermal Water Heating System. The Hot Water is used in the Kitchen.

Photograph of Solar Thermal Water Heating System:





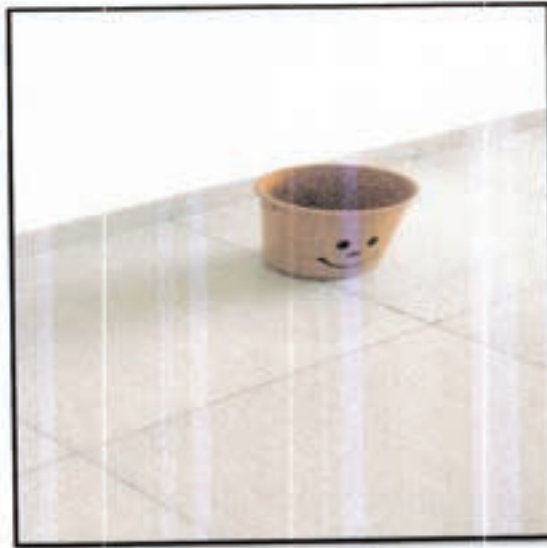
## **CHAPTER V**

### **STUDY OF WASTE MANAGEMENT**

#### **5.1 Segregation of Waste at Source:**

The Institute has good housekeeping practices. The Waste is segregated at source. Waste collection Bins are placed at strategic locations.

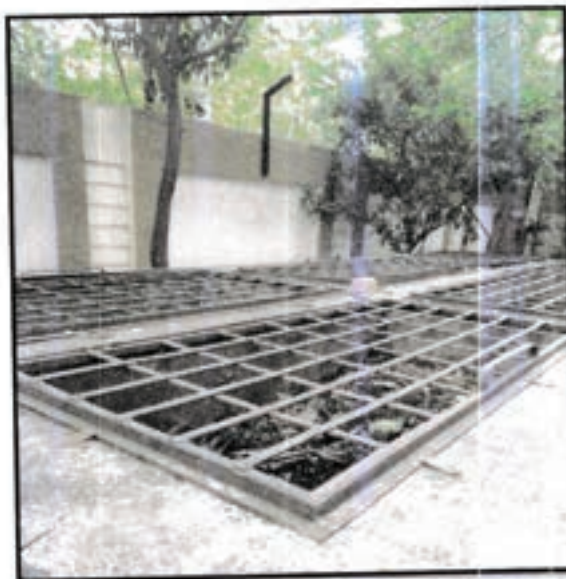
**Photograph of Waste Collection Bin:**



#### **5.2 Organic Waste Management:**

The Institute has installed a Vermi Composting Pit for conversion of Organic Waste.

**Photograph of Vermi Composting Pit:**

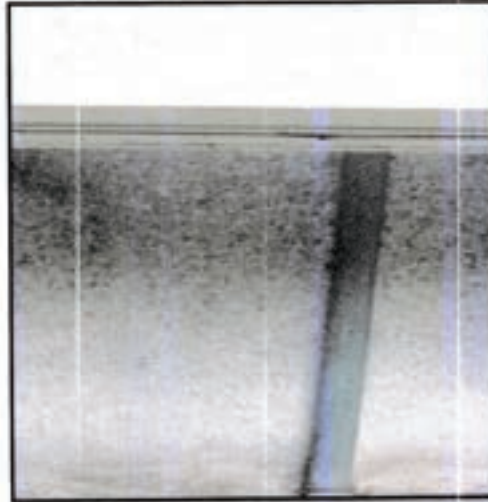


## **CHAPTER-VI**

### **STUDY OF RAIN WATER MANAGEMENT**

The Rain Water from the Terrace is collected through pipes and is used for recharging the ground water.

**Photograph of Rain Water Carrying Pipe:**





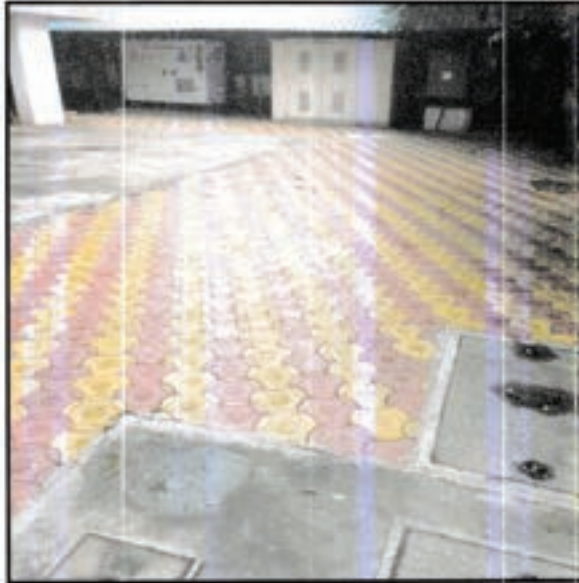
## **CHAPTER-VII**

### **STUDY OF GREEN PRACTICES**

#### **7.1 Pedestrian Friendly Internal Road:**

The Institute has well maintained internal road to facilitate the easy movement of the students within the campus.

**Photograph of Internal Road:**



#### **7.2 Tree Plantation:**

The Institute has Tree Plantation in the campus.

**Photograph of Internal Tree Plantation:**



**GREEN AUDIT REPORT**  
of  
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Catering Technology,**  
(UG & PG –Degree Programme)  
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Year: 2019-20

Prepared by

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Date: 14/8/2020

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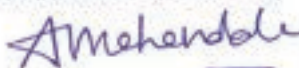
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For Enrich Consultants,



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Certified Energy Auditor  
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2	Maximum	6962	76	6.47
3	Minimum	2676	19	2.46
4	Average	4192.50	38.00	3.88

### 3. Measures Adopted for Energy Conservation:

- Usage of Energy efficient LED fittings
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- For CO<sub>2</sub> Emissions: [www.tatapower.com](http://www.tatapower.com)

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1	Name	Maharashtra State Institute of Hotel Management & Catering Technology (UG & PG –Degree Programme)
2	Address	412-C, K M Munshi Marg, Shivajinagar, Pune 411 016
3	Affiliation	Savitribai Phule Pune University



## CHAPTER-II

### STUDY OF ENERGY CONSUMPTION

In this chapter, we present the analysis of Electricity Energy Consumption

**Table No 2: Electrical Energy & LPG Consumption Analysis- 2019-20:**

No	Month	Energy Consumed, kWh	LPG Consumed, Kg
1	Jun-19	3013	38
2	Jul-19	4410	76
3	Aug-19	3483	19
4	Sep-19	3555	38
5	Oct-19	3697	76
6	Nov-19	3631	19
7	Dec-19	3631	38
8	Jan-20	5714	19
9	Feb-20	6962	76
10	Mar-20	6163	19
11	Apr-20	3375	19
12	May-20	2676	19
13	Total	50310	456
14	Max	6962	76
15	Min	2676	19
16	Average	4192.50	38.00

**Chart No 1: To study the variation of Month wise Energy Purchased, kWh:**

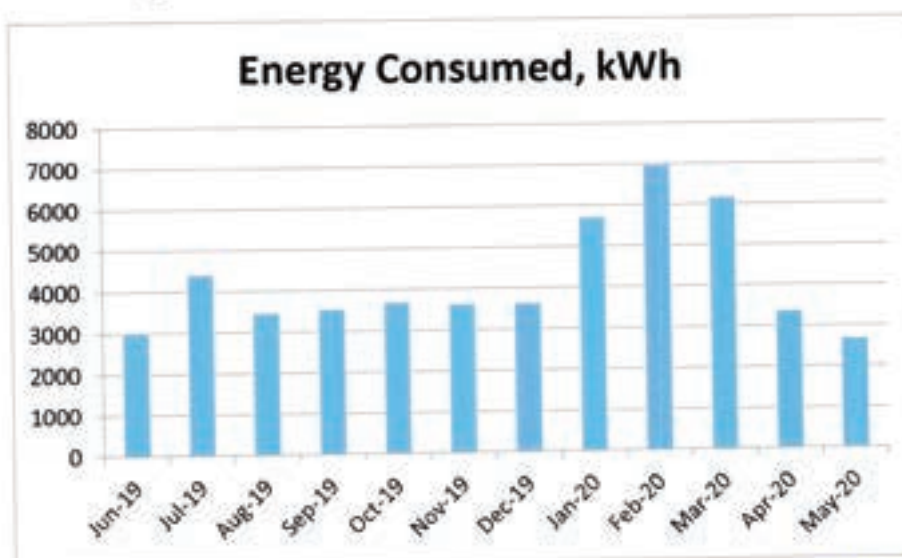
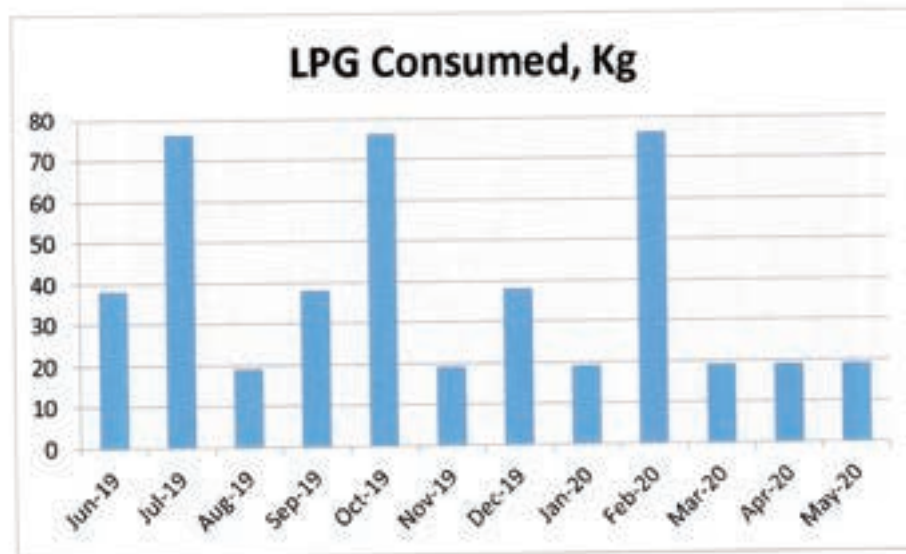




Chart No 2: To study the variation of Month wise LPG Consumed, kWh:



## CHAPTER-III

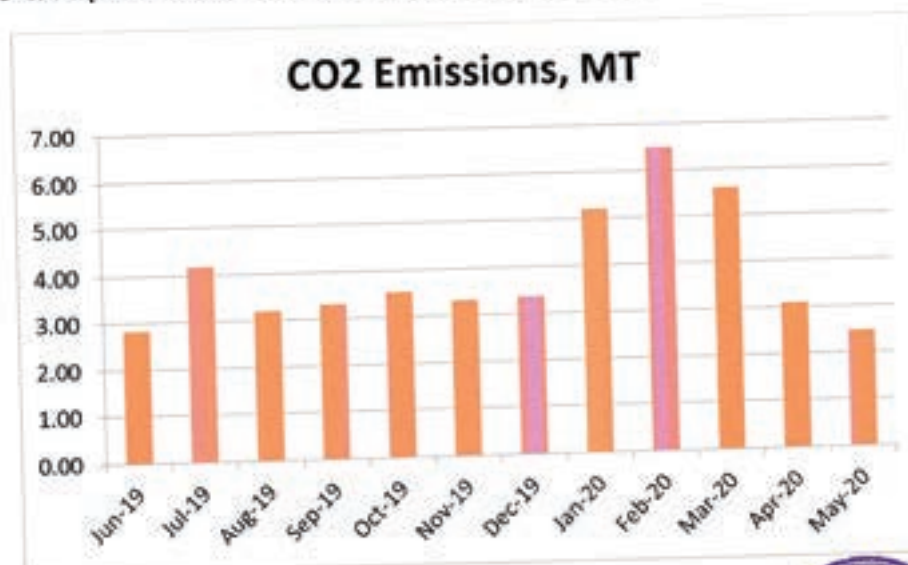
### STUDY OF CARBON FOOT PRINTING

A Carbon Foot print is defined as the Total Greenhouse Gas emissions, emitted due to various activities. **Basis for computation of CO<sub>2</sub> Emissions:** 1 kWh of Electrical Energy releases 0.9 Kg of CO<sub>2</sub> into atmosphere & 1 Kg of LPG releases 2.68 Kg of CO<sub>2</sub> into atmosphere

Table No 4: Month wise CO<sub>2</sub> Emissions:

No	Month	Energy Consumed, kWh	LPG Consumed, Kg	CO <sub>2</sub> Emissions, MT
1	Jun-19	3013	38	2.81
2	Jul-19	4410	76	4.17
3	Aug-19	3483	19	3.19
4	Sep-19	3555	38	3.30
5	Oct-19	3697	76	3.53
6	Nov-19	3631	19	3.32
7	Dec-19	3631	38	3.37
8	Jan-20	5714	19	5.19
9	Feb-20	6962	76	6.47
10	Mar-20	6163	19	5.60
11	Apr-20	3375	19	3.09
12	May-20	2676	19	2.46
13	Total	50310	456	46.50
14	Max	6962	76	6.47
15	Min	2676	19	2.46
16	Average	4192.50	38.00	3.88

Chart No 4: Representation of Month wise CO<sub>2</sub> emissions:





## **CHAPTER-IV**

### **STUDY OF USAGE OF RENEWABLE ENERGY**

The Institute has installed Solar Thermal Water Heating System. The Hot Water is used in the Kitchen.

**Photograph of Solar Thermal Water Heating System:**



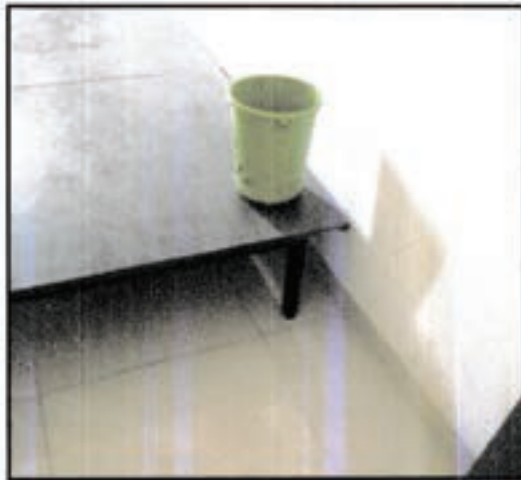
## **CHAPTER V**

### **STUDY OF WASTE MANAGEMENT**

#### **5.1 Segregation of Waste at Source:**

The Institute has good housekeeping practices. The Waste is segregated at source. Waste collection Bins are placed at strategic locations.

**Photograph of Waste Collection Bin:**



#### **5.2 Organic Waste Management:**

The Institute has installed a Vermi Composting Pit for conversion of Organic Waste.

**Photograph of Vermi Composting Pit:**





## **CHAPTER-VI**

### **STUDY OF RAIN WATER MANAGEMENT**

The Rain Water from the Terrace is collected through pipes and is used for recharging the ground water.

**Photograph of Rain Water Carrying Pipe:**



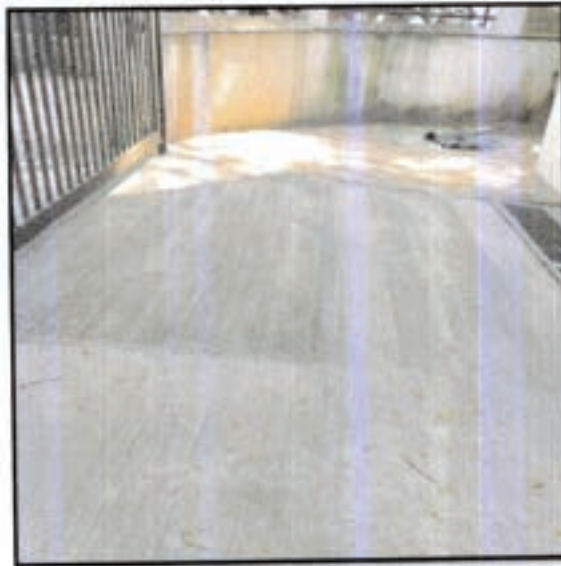
## **CHAPTER-VII**

### **STUDY OF GREEN & SUSTAINABLE PRACTICES**

#### **7.1 Pedestrian Friendly Internal Road:**

The Institute has well maintained internal road to facilitate the easy movement of the students within the campus.

**Photograph of Internal Road:**



#### **7.2 Tree Plantation:**

The Institute has Tree Plantation in the campus.

**Photograph of Internal Tree Plantation:**





### 7.3 Provision of Sloppy Structure for Divyangajan:

The Institute has made sloppy structure at the main entrance for easy movement of Divyangajan.

Photograph of Sloppy Structure:



**GREEN AUDIT REPORT**  
of  
**Maharashtra State Institute of Hotel Management &  
Catering Technology,**  
(UG & PG –Degree Programme)  
412-C, K M Munshi Marg, Shivajinagar, Pune 411 016



Year: 2020-21

Prepared by

**ENRICH CONSULTANTS**

Yashashree, 26, Nirmal Bag Society  
Near Muktagan English School, Parvati, Pune 411009  
Phone: 09890444795 Email: [enrichcons@gmail.com](mailto:enrichcons@gmail.com)





## REGISTRATION CERTIFICATES

Regn. No. ES-0192  No. 2042

**National Productivity Council**  
(National Certifying Agency)

**PROVISIONAL CERTIFICATE**

This is to certify that Achyut Yashavant Mehendale  
son (daughters) of Yashavant  
has passed the National Certification Examination for Energy Auditors on April / 2021, conducted on behalf of the  
Bureau of Energy Efficiency, Ministry of Power, Government of India.

He / She is qualified as Certified Energy Manager as well as Certified Energy Auditor.

He / She shall be entitled to practice as Energy Auditor under the Energy Conservation Act 2001, subject to the  
fulfilment of qualifications for the Accredited Energy Auditor and issue of certificate of Accreditation by the Bureau  
of Energy Efficiency under the act.

This Certificate is valid till the issuance of an official certificate by the Bureau of Energy Efficiency.

Place: Chennai, India  
Date: 10<sup>th</sup> August 2021   
Controller of Examination

## BEE ENERGY AUDITOR CERTIFICATE

**MAHARASHTRA ENERGY DEVELOPMENT AGENCY**  
W-102/0001, 1000, Rajguru, W-102/1000

 **Maharashtra Energy Development Agency**  
(Government of Maharashtra Institution)  
Aashvi Road, Opposite Spicor College Road, Near Construction of Animal Husbandary,  
Aashvi, Pune, Maharashtra 411007  
Ph No: 020-26000410  
Email: mead@maharashtra.gov.in, Web: www.maharashtra.gov.in

ECN/2021-22/Class-A-1177 21<sup>st</sup> April, 2021

**CERTIFICATE OF REGISTRATION  
FOR CLASS 'A'**

We hereby certify that, the firm having following particulars is registered with  
MAHARASHTRA ENERGY DEVELOPMENT AGENCY (MEDA) under given category as  
"Energy Planner & Energy Auditor" in Maharashtra for Energy Conservation Programme of  
MEDA.

Name and Address of the Firm: M/s Enrich Consultants  
Yashwantrao, Plot No. 26, Nertal Bag Society,  
Neel Mukangan English School, Patwar,  
Pune - 411009

Registration Category: Empowered Consultant for Energy Conservation  
Programme for Class 'A'

Registration Number: MEDA-ECN/2021-22/Class-A/1177

- Energy Conservation Programme intends to identify areas where wasteful use of energy occurs and to evaluate the scope for Energy Conservation and take concrete steps to achieve the envisioned energy savings.
- MEDA reserves the right to visit at any time without giving prior information to verify quarterly activities performed by the firm and canceling the registration, if the information is found incorrect.
- This empowerment is valid till 21<sup>st</sup> April, 2023 from the date of registration, to carry out energy audits under the Energy Conservation Programme.
- The Director General, MEDA reserves the right to cancel the registration at any time without assigning any reasons therefor.

  
General Manager (EC)

## MEDA REGISTRATION CERTIFICATE

## ENRICH CONSULTANTS

Yashashree, 26, Nirmal Bag Society,  
Near Mukhtangan English School, Parvati, Pune 411 009  
Tel: 09890444795 Email: [enrichcons@gmail.com](mailto:enrichcons@gmail.com)

Ref: EC/MSIHMCT/20-21/01

Date: 13/7/2021

### CERTIFICATE

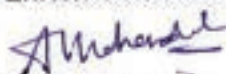
This is to certify that we have conducted Green Audit at Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG –Degree Programme) 412-C, K M Munshi Marg, Shivajinagar, Pune 411 016, in the Year 2020-21.

The Institute has adopted following Green & Sustainable Practices:

- Usage of Energy Efficient LED Fittings
- Maximum usage of Day Lighting
- Installation of Solar Thermal Water Heating System
- Segregation of Waste at source
- Vermi Composting Bed for conversion of organic Waste
- Disposal of Sanitary Waste through an NGO
- Implementation of Rain Water Management Project
- Good Internal Road
- Internal Tree Plantation
- Provision of Sloppy Structure and Wheel Chair for Divyangajan
- Creation of awareness on Importance of 3R's Reduce, Reuse & Recycle by display of Posters

We appreciate the support of Management, involvement of faculty members and students in the process of Energy Conservation & making the campus Green.

For Enrich Consultants,



A Y Mehendale,  
Certified Energy Auditor  
EA-8192





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4	Study of Usage of Renewable Energy	13
5	Study of Waste Management	14
6	Study of Rain Water Management	16
7	Study of Green & Sustainable Practices	17

## **ACKNOWLEDGEMENT**

We Enrich Consultants, Pune, express our sincere gratitude to the management of Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG – Degree Programme) 412-C, K M Munshi Marg, Shivajinagar, Pune 411 016, for awarding us the assignment of Green Audit of their Campus for the Year: 2020-21.

We are thankful to all the staff members for helping us during the field study.





## EXECUTIVE SUMMARY

1. Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG –Degree Programme) 412-C, K M Munshi Marg, Shivajinagar, Pune 411 016 consumes Energy in the form of Electrical Energy & LPG; used for various Equipment.

### 2. Present Energy, LPG Consumption & CO<sub>2</sub> Emission:

No	Parameter /Value	Energy Purchased, kWh	LPG Consumed, Kg	CO <sub>2</sub> Emissions, MT
1	Total	58325	665	54.27
2	Maximum	6425	114	6.04
3	Minimum	2970	9	2.77
4	Average	4860.42	55.42	4.52

### 3. Measures Adopted for Energy Conservation:

- Usage of Energy efficient LED fittings
- Maximum Usage of Day Lighting
- Installation of Solar Thermal Water Heating System

### 4. Usage of Renewable Energy:

- The Institute has installed Solar Thermal Water Heating System

### 5. Waste Management:

#### 5.1 Segregation of Waste at Source:

The waste is segregated at the source. There are Waste Collection Bins at various locations, to collect the Waste.

#### 5.2 Organic Waste Management:

The Institute has installed a Vermi Composting Bed for conversion of Organic Waste.

#### 5.3 Sanitary Waste Management:

The Institute has a tie up with an NGO, for disposal of Sanitary Waste.

### 6. Rain Water Management:

The Rain Water from the Terrace is collected through pipes and is used for recharging the ground water.

### 7. Green & Sustainable Practices:

- Good internal road
- Internal Tree Plantation.
- Provision of Sloppy Structure & Wheelchair for Divyangajan

- Creation of awareness on Importance of 3R's Reduce, Reuse & Recycle by display of Posters

8. Assumptions:

1. 1 kWh of Electrical Energy releases 0.9 Kg of CO<sub>2</sub> into atmosphere
2. 1 Kg of LPG releases 2.68 Kg of CO<sub>2</sub> into atmosphere

9. Reference:

- For CO<sub>2</sub> Emissions: [www.tatapower.com](http://www.tatapower.com)



## ABBREVIATIONS

LED	: Light Emitting Diode
kWh	: kilo-Watt Hour
Qty	: Quantity
W	: Watt
kW	: Kilo Watt
MT	: Metric Ton



## **CHAPTER-I**

### **INTRODUCTION**

#### **1.1 Objectives:**

1. To study present level of Energy Consumption
2. To Study the present CO<sub>2</sub> emissions
3. To study Scope for usage of Renewable Energy
4. To study Waste Management:
5. To study Rain Water Harvesting
6. To study Green & Sustainable Practices.

#### **1.2 Table No 1: General Details of Institute:**

No	Head	Particulars
1	Name	Maharashtra State Institute of Hotel Management & Catering Technology (UG & PG –Degree Programme)
2	Address	412-C, K M Munshi Marg, Shivajinagar, Pune 411 016
3	Affiliation	Savitribai Phule Pune University



## CHAPTER-II

### STUDY OF ENERGY CONSUMPTION

In this chapter, we present the analysis of Electricity Energy Consumption

**Table No 2: Electrical Energy & LPG Consumption Analysis- 2020-21:**

No	Month	Energy Consumed, kWh	LPG Consumed, Kg
1	Jun-20	3044	10
2	Jul-20	4009	10
3	Aug-20	3789	9
4	Sep-20	6163	57
5	Oct-20	6425	95
6	Nov-20	5471	95
7	Dec-20	5267	76
8	Jan-21	5679	38
9	Feb-21	2970	114
10	Mar-21	6206	103
11	Apr-21	4806	19
12	May-21	4496	39
13	Total	58325	665
14	Max	6425	114
15	Min	2970	9
16	Average	4860.42	55.42

**Chart No 1: To study the variation of Month wise Energy Purchased, kWh:**

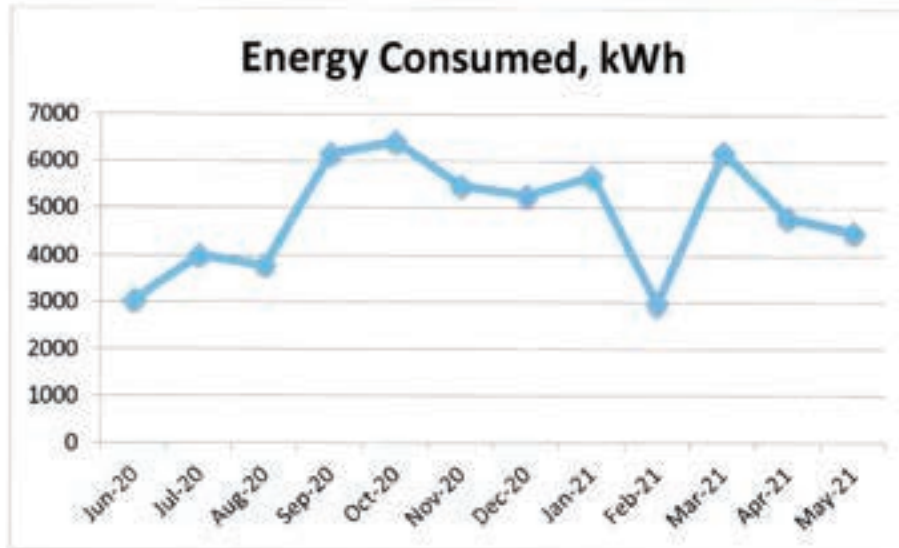
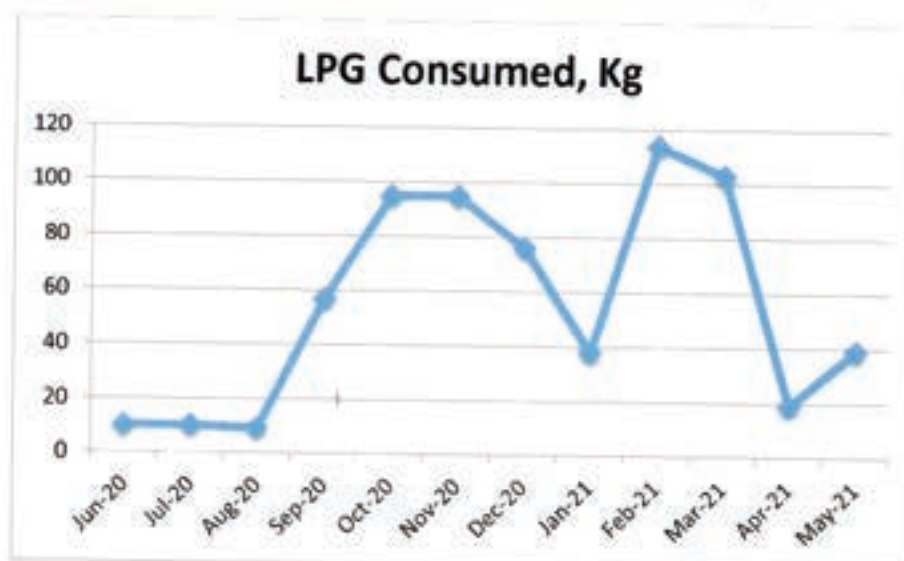


Chart No 2: To study the variation of Month wise LPG Consumed, kWh:





### CHAPTER-III

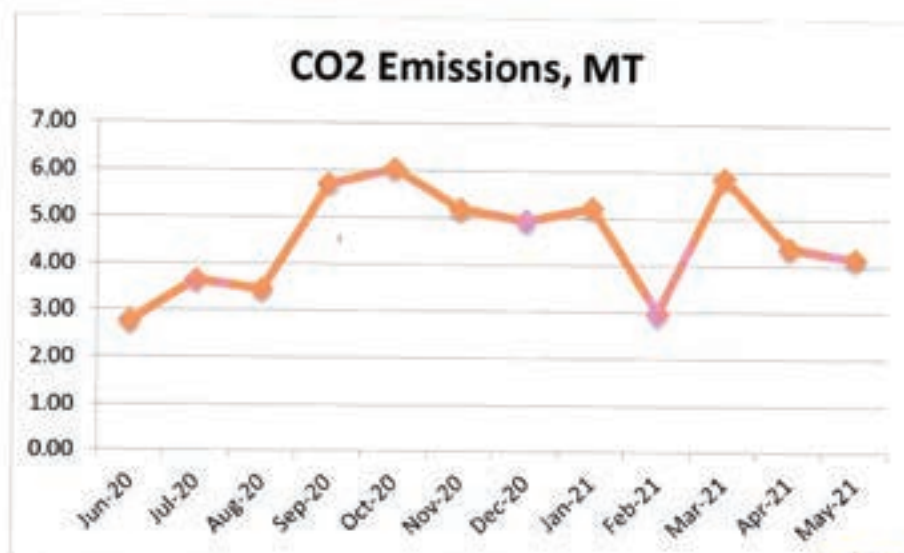
### STUDY OF CARBON FOOT PRINTING

A Carbon Foot print is defined as the Total Greenhouse Gas emissions, emitted due to various activities. **Basis for computation of CO<sub>2</sub> Emissions:** 1 kWh of Electrical Energy releases 0.9 Kg of CO<sub>2</sub> into atmosphere & 1 Kg of LPG releases 2.68 Kg of CO<sub>2</sub> into atmosphere

Table No 4: Month wise CO<sub>2</sub> Emissions:

No	Month	Energy Consumed, kWh	LPG Consumed, Kg	CO <sub>2</sub> Emissions, MT
1	Jun-20	3044	10	2.77
2	Jul-20	4009	10	3.63
3	Aug-20	3789	9	3.43
4	Sep-20	6163	57	5.70
5	Oct-20	6425	95	6.04
6	Nov-20	5471	95	5.18
7	Dec-20	5267	76	4.94
8	Jan-21	5679	38	5.21
9	Feb-21	2970	114	2.98
10	Mar-21	6206	103	5.86
11	Apr-21	4806	19	4.38
12	May-21	4496	39	4.15
13	Total	58325	665	54.27
14	Max	6425	114	6.04
15	Min	2970	9	2.77
16	Average	4860.42	55.42	4.52

Chart No 4: Representation of Month wise CO<sub>2</sub> emissions:



## **CHAPTER-IV**

### **STUDY OF USAGE OF RENEWABLE ENERGY**

The Institute has installed Solar Thermal Water Heating System. The Hot Water is used in the Kitchen.

**Photograph of Solar Thermal Water Heating System:**





## **CHAPTER V**

### **STUDY OF WASTE MANAGEMENT**

#### **5.1 Segregation of Waste at Source:**

The Institute has good housekeeping practices. The Waste is segregated at source. Waste collection Bins are placed at strategic locations.

Photograph of Waste Collection Bin:



#### **5.2 Organic Waste Management:**

The Institute has installed a Vermi Composting Pit for conversion of Organic Waste.

Photograph of Vermi Composting Pit:



### 5.3 Sanitary Waste Management:

The Institute has a tie up with NG Enterprises who provides feminine hygiene care unit in the washroom for disposal of sanitary napkins

**Photograph of Sanitary Napkin Disposal Unit:**





## **CHAPTER-VI**

### **STUDY OF RAIN WATER MANAGEMENT**

The Rain Water from the Terrace is collected through pipes and is used for recharging the ground water.

**Photograph of Rain Water Carrying Pipe:**



## **CHAPTER-VII**

### **STUDY OF GREEN & SUSTAINABLE PRACTICES**

#### **7.1 Pedestrian Friendly Internal Road:**

The Institute has well maintained internal road to facilitate the easy movement of the students within the campus.

**Photograph of Internal Road:**



#### **7.2 Tree Plantation:**

The Institute has Tree Plantation in the campus.

**Photograph of Internal Tree Plantation:**





### 7.3 Provision of Sloppy Structure & Wheelchair for Divyangajan:

The Institute has made sloppy structure at the main entrance for easy movement of Divyangajan. A Wheelchair is also provided in the campus.

Photograph of Sloppy Structure & Wheelchair:



### 7.4 Creation of Awareness on 3 R's Reduce, Reuse & Recycle:

The Institute has displayed Posters on 3 R's Reduce, Reuse & Recycle.

Photograph of Poster on importance 3 R's Reduce, Reuse & Recycle:



# GREEN AUDIT REPORT

of

**Maharashtra State Institute of Hotel Management &**

**Catering Technology,**

(UG & PG –Degree Programme)

412-C, K M Munshi Marg, Shivajinagar, Pune 411 016



Year: 2021-22

Prepared by

**ENGRESS SERVICES**

Yashashree, 26, Nirmal Bag Society,

Near Mukhtangan English School, Parvati, Pune 411009

Phone: 09890444795 Email: [engress123@gmail.com](mailto:engress123@gmail.com)





## REGISTRATION CERTIFICATES

MAHARASHTRA ENERGY DEVELOPMENT AGENCY

**Maharashtra Energy Development Agency**  
(Government of Maharashtra Institutions)  
Aashli Road, Opposite Space City College Road, Near University of Western India,  
Aashli, Pune, Maharashtra 411007  
Ph No: 020-25840101  
Email: [agency@meda.org](mailto:agency@meda.org), Web: [www.mahmeda.org](http://www.mahmeda.org)

EE No/2022-23-4-411009 09<sup>th</sup> May, 2022

**CERTIFICATE OF REGISTRATION  
FOR CLASS 'A'**

We hereby certify that, the firm having following particulars is registered with  
**MAHARASHTRA ENERGY DEVELOPMENT AGENCY (MEDA)** under green category as  
"Energy Planner & Energy Auditor" in Maharashtra for Energy Conservation Programme of  
MEDA.

**Name and Address of the firm:** M/s Engress Services  
Vardhman, 26, Netaji Subhas Road,  
Near Mahakavi English School,  
Borivali, Pune - 411 004

**Registration Category:** Empowered Consultant for Energy Conservation  
Programme for Class 'A'

**Registration Number:** MEDA/EN-2022-23 Class A-E-A-12

- Energy Conservation Programme entails to identify areas where wasteful use of energy occurs and to evaluate the scope for Energy Conservation and take concrete steps to achieve the evaluated energy savings.
- MEDA reserves the right to visit at any time without giving prior intimation to verify quarterly activities performed by the firm and cancelling the registration, if the information is found incorrect.
- This empowerment is valid till 09<sup>th</sup> May, 2024 from the date of registration, to carry out energy audits under the Energy Conservation Programme.
- The Director General, MEDA reserves the right to cancel the registration at any time without assigning any reasons thereof.

*(Signature)*  
General Manager (P.V.)

## MEDA EMPANELMENT CERTIFICATE

 **GEM Certificate** 

ASSOCHAM hereby certifies that  
**Mr. A Y Mehendale**  
has successfully passed the  
Green and Eco-Friendly Movement Certified Professional Test (GEM CP)  
with  
**"Excellent Performance"**  
on  
06 June, 2022

He/she is now eligible to receive the GEM Sustainability Certification Program.  
ASSOCHAM feels proud to award the GEM Certified Professional title to him/her.

GEM CP 22758

(Signature) **Deepak Bhand**  
Secretary General, ASSOCHAM

## ASSOCHAM GEM CP CERTIFICATE

## ENGRESS SERVICES

Yashashree, 26, Nirmal Bag Society,  
Near Mukhtangan English School, Parvati, Pune 411 009  
Tel: 09890444795 Email: [engress123@gmail.com](mailto:engress123@gmail.com)

Ref: ES/MSIHMCT/21-22/01

Date: 15/7/2022

### CERTIFICATE

This is to certify that we have conducted an Green Audit at Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG –Degree Programme) 412-C, K M Munshi Marg, Shivajinagar, Pune 411 016, in the Year 2021-22.

The Institute has adopted following Green & Sustainable Practices:

- Usage of Energy Efficient LED Fittings
- Maximum usage of Day Lighting
- Installation of Solar Thermal Water Heating System
- Segregation of Waste at source
- Vermi Composting Bed for conversion of organic Waste
- Disposal of Sanitary Waste through an NGO
- Implementation of Rain Water Management Project
- Good Internal Road
- Internal Tree Plantation
- Provision of Sloppy Structure and Wheel Chair for Divyangajan
- Creation of awareness on Importance of Cleanliness by display of Posters

We appreciate the support of Management, involvement of faculty members and students in the process of Energy Conservation & making the campus Green.

For Engress Services,



A Y Mehendale,  
Certified Energy Auditor, EA-8192  
ASSOCHAM GEM Certified Professional: GEM: 22/788





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6	Study of Rain Water Management	16
7	Study of Green & Innovative Practices	17

## **ACKNOWLEDGEMENT**

We Engress Services, Pune, express our sincere gratitude to the management of Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG – Degree Programme) 412-C, K M Munshi Marg, Shivajinagar, Pune 411 016, for awarding us the assignment of Green Audit of their Campus for the Year: 2021-22.

We are thankful to all the staff members for helping us during the field study.





## EXECUTIVE SUMMARY

1. Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG –Degree Programme) 412-C, K M Munshi Marg, Shivajinagar, Pune 411 016 consumes Energy in the form of Electrical Energy & LPG; used for various Equipment.

### 2. Present Energy, LPG Consumption & CO<sub>2</sub> Emission:

No	Parameter /Value	Energy Purchased, kWh	LPG Consumed, Kg	CO <sub>2</sub> Emissions, MT
1	Total	82865	190	75.09
2	Maximum	10434	38	9.44
3	Minimum	4321	9	3.91
4	Average	6905.42	15.83	6.26

### 3. Measures Adopted for Energy Conservation:

- Usage of Energy efficient LED fittings
- Maximum Usage of Day Lighting
- Installation of Solar Thermal Water Heating System

### 4. Usage of Renewable Energy:

- The Institute has installed Solar Thermal Water Heating System

### 5. Waste Management:

#### 5.1 Segregation of Waste at Source:

The waste is segregated at the source. There are Waste Collection Bins at various locations, to collect the Waste.

#### 5.2 Organic Waste Management:

The Institute has installed a Vermi Composting Bed for conversion of Organic Waste.

#### 5.3 Sanitary Waste Management:

The Institute has a tie up with an NGO, for disposal of Sanitary Waste.

### 6. Rain Water Management:

Rain Water from the Terrace is collected through pipes and is used for recharging the ground water.

### 7. Green & Sustainable Practices:

- Good internal road
- Internal Tree Plantation.
- Provision of Ramp for Divyangajan

- Creation of Awareness in respect of Importance of Cleanliness by display of Posters

#### 8. Assumptions:

1. 1 kWh of Electrical Energy releases 0.9 Kg of CO<sub>2</sub> into atmosphere
2. 1 Kg of LPG releases 2.68 Kg of CO<sub>2</sub> into atmosphere

#### 9. Reference:

- For CO<sub>2</sub> Emissions: [www.tatapower.com](http://www.tatapower.com)



## ABBREVIATIONS

LED	: Light Emitting Diode
kWh	: kilo-Watt Hour
Qty	: Quantity
W	: Watt
kW	: Kilo Watt
MT	: Metric Ton



## CHAPTER-I INTRODUCTION

### 1.1 Objectives:

1. To study present level of Energy Consumption
2. To Study the present CO<sub>2</sub> emissions
3. To study Scope for usage of Renewable Energy
4. To study Waste Management:
5. To study Rain Water Harvesting
6. To study Green & Sustainable Practices.

### 1.2 Table No 1: General Details of Institute:

No	Head	Particulars
1	Name	Maharashtra State Institute of Hotel Management & Catering Technology (UG & PG –Degree Programme)
2	Address	412-C, K M Munshi Marg, Shivajinagar, Pune 411 016
3	Affiliation	Savitribai Phule Pune University

### 1.3 Google Earth Location Image:



Institute  
Campus



## CHAPTER-II

### STUDY OF ENERGY CONSUMPTION

In this chapter, we present the analysis of Electricity Energy Consumption

**Table No 2: Electrical Energy & LPG Consumption Analysis- 2021-22:**

No	Month	Energy Consumed, kWh	LPG Consumed, Kg
1	Jun-21	4720	9
2	Jul-21	4321	9
3	Aug-21	5467	19
4	Sep-21	5945	9
5	Oct-21	6924	10
6	Nov-21	6392	19
7	Dec-21	7350	10
8	Jan-22	5670	19
9	Feb-22	6610	10
10	Mar-22	8948	19
11	Apr-22	10084	38
12	May-22	10434	19
13	Total	82865	190
14	Maximum	10434	38
15	Minimum	4321	9
16	Average	6905.42	15.83

**Chart No 1: To study the variation of Month wise Energy Purchased, kWh:**

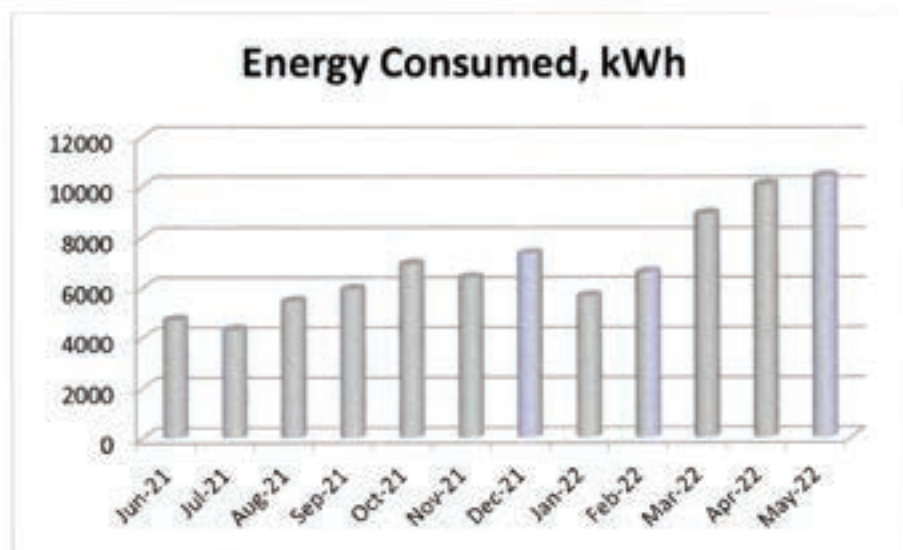
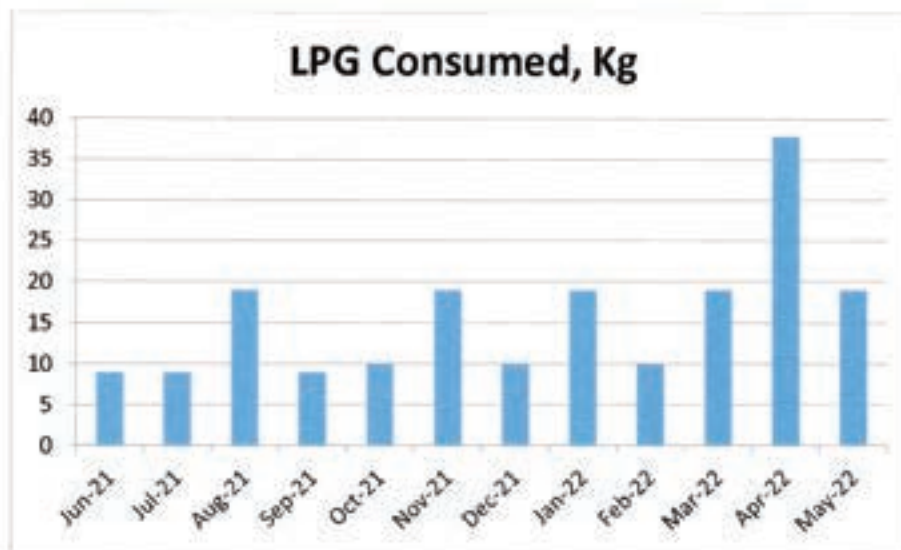


Chart No 2: To study the variation of Month wise LPG Consumed, kWh:





## CHAPTER-III

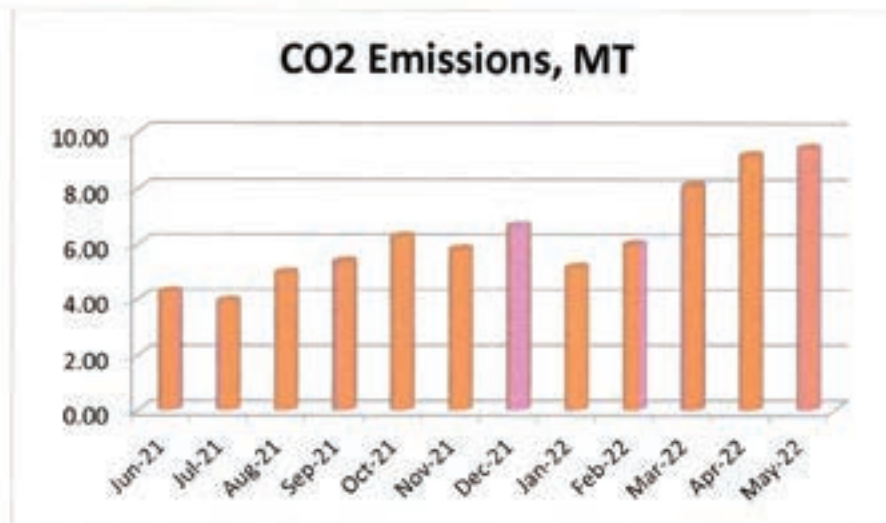
### STUDY OF CARBON FOOT PRINTING

A Carbon Foot print is defined as the Total Greenhouse Gas emissions, emitted due to various activities. **Basis for computation of CO<sub>2</sub> Emissions:** 1 kWh of Electrical Energy releases 0.9 Kg of CO<sub>2</sub> into atmosphere & 1 Kg of LPG releases 2.68 Kg of CO<sub>2</sub> into atmosphere

**Table No 4: Month wise CO<sub>2</sub> Emissions:**

No	Month	Energy Consumed, kWh	LPG Consumed, Kg	CO <sub>2</sub> Emissions, MT
1	Jun-21	4720	9	4.27
2	Jul-21	4321	9	3.91
3	Aug-21	5467	19	4.97
4	Sep-21	5945	9	5.37
5	Oct-21	6924	10	6.26
6	Nov-21	6392	19	5.80
7	Dec-21	7350	10	6.64
8	Jan-22	5670	19	5.15
9	Feb-22	6610	10	5.98
10	Mar-22	8948	19	8.10
11	Apr-22	10084	38	9.18
12	May-22	10434	19	9.44
13	Total	82865	190	75.09
14	Maximum	10434	38	9.44
15	Minimum	4321	9	3.91
16	Average	6905.42	15.83	6.26

**Chart No 4: Representation of Month wise CO<sub>2</sub> emissions:**



## **CHAPTER-IV**

### **STUDY OF USAGE OF RENEWABLE ENERGY**

The Institute has installed Solar Thermal Water Heating System. The Hot Water is used in the Kitchen.

**Photograph of Solar Thermal Water Heating System:**





## CHAPTER V

### STUDY OF WASTE MANAGEMENT

#### 5.1 Segregation of Waste at Source:

The Institute has good housekeeping practices. The Waste is segregated at source. Waste collection Bins are placed at strategic locations.

Photograph of Waste Collection Bin:



#### 5.2 Organic Waste Management:

The Institute has installed a Vermi Composting Pit for conversion of Organic Waste.

Photograph of Vermi Composting Pit:





### 5.3 Sanitary Waste Management:

The Institute has a tie up with NG Enterprises who provides feminine hygiene care unit in the washroom for disposal of sanitary napkins

**Photograph of Sanitary Napkin Disposal Unit:**



## CHAPTER-VI

### STUDY OF RAIN WATER MANAGEMENT

The Rain Water from the Terrace is collected through pipes and is used for recharging the ground water.

Photograph of Rain Water Carrying Pipe:



Rain Water  
Carrying Pipe

## CHAPTER-VII

### STUDY OF GREEN & SUSTAINABLE PRACTICES

#### 7.1 Pedestrian Friendly Internal Road:

The Institute has well maintained internal road to facilitate the easy movement of the students within the campus.

Photograph of Internal Road:



#### 7.2 Tree Plantation:

The Institute has Tree Plantation in the campus.

Photograph of Internal Tree Plantation:





### 7.3 Provision of Ramp & Wheelchair for Divyangajan:

The Institute has made sloppy structure at the main entrance for easy movement of Divyangajan. A Wheelchair is also provided in the campus.

Photograph of Sloppy Structure & Wheelchair:



### 7.4 Creation of Awareness on Cleanliness:

The Institute has displayed Posters on Importance of Cleanliness.

Photograph of Poster on importance of Cleanliness:



**GREEN AUDIT REPORT**  
of  
**Maharashtra State Institute of Hotel Management &  
Catering Technology,**  
(UG & PG –Degree Programme)  
412-C, K M Munshi Marg, Shivajinagar, Pune 411 016



Year: 2022-23

Prepared by

**ENGRESS SERVICES**

Yashashree, 26, Nirmal Bag Society,  
Near Mukhtangan English School, Parvati, Pune 411009  
Phone: 09890444795 Email: [engress123@gmail.com](mailto:engress123@gmail.com)



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Parvati, Pune 411 009 Tel: 09890444795 Email: [engress123@gmail.com](mailto:engress123@gmail.com)

MEDA Registration No: ECN/2022-23/CR-43/1709

ISO: 9001-2015 Certified (Cert No: 23EQKC13),

ISO: 14001-2015 Certified (Cert No: 23EEKW20)

## GREEN AUDIT CERTIFICATE

Certificate No: ES/MSIHMCT/22-23/02

Date: 6/7/2023

This is to certify that we have conducted an Green Audit at Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG –Degree Programme) 412-C, K M Munshi Marg, Shivajinagar, Pune 411 016, in the Year 2022-23.

The Institute has adopted following Green & Sustainable Practices:

- Usage of Energy Efficient LED Fittings
- Maximum usage of Day Lighting
- Installation of Solar Thermal Water Heating System
- Segregation of Waste at source
- Vermi Composting Bed for conversion of organic Waste
- Disposal of Sanitary Waste through an NGO
- Implementation of Rain Water Management Project
- Good Internal Road
- Internal Tree Plantation
- Provision of Sloppy Structure and Wheel Chair for Divyangajan
- Creation of awareness on Energy Conservation by display of Posters

We appreciate the support of Management, involvement of faculty members and students in the process of Energy Conservation & making the campus Green.

For Engress Services,



A Y Mehendale,

B E- Mech, M Tech-Energy, Certified Energy Auditor, EA-8192

ASSOCHAM GEM Certified Professional: GEM: 22/788







## INDEX

Sr. No	Particulars	Page No
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III	Abbreviations	7
1	Introduction	8
2	Study of Energy Consumption & CO <sub>2</sub> Emission	9
3	Study of Usage of Renewable Energy	11
4	Study of Waste Management	12
5	Study of Rain water Management	13
6	Study of Green & Sustainable Practices	14

## **ACKNOWLEDGEMENT**

We Engress Services, Pune, express our sincere gratitude to the management of Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG – Degree Programme) 412-C, K M Munshi Marg, Shivajinagar, Pune 411 016, for awarding us the assignment of Green Audit of their Campus for the Year: 2022-23.

We are thankful to all the staff members for helping us during the field study.





## EXECUTIVE SUMMARY

1. Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG –Degree Programme) 412-C, K M Munshi Marg, Shivajinagar, Pune 411 016 consumes Energy in the form of Electrical Energy & LPG; used for various Equipment.

### 2. Present Energy, LPG Consumption & CO<sub>2</sub> Emission:

No	Particulars	Value	Unit
1	Total Connected Load	93.69	kW
2	Annual Energy Consumed	99292	kWh
3	Annual LPG Consumed	1615	Kg

### 3. Renewable Energy & Reduction in CO<sub>2</sub> Emissions:

- The Institute has installed Solar Thermal Water Heating System

### 4. Waste Management:

No	Head	Particulars
1	Solid Waste	Segregation of Waste at source
2	Organic Waste	Installed a Vermi Composting Bed
3	Sanitary Waste	Tie up with NGO for Disposal of Sanitary Waste

### 5. Rain Water Management:

The Rain Water from the Terrace is collected through pipes and is used for recharging the ground water.

### 6. Green & Sustainable Practices:

- Maintenance of good Internal Road
- Tree Plantation in the campus.
- Provision of Sloppy Structure & Wheelchair for Divyangajan
- Creation of awareness on Energy Conservation Display of Posters

### 7. Assumptions:

1. 1 kWh of Electrical Energy releases 0.9 Kg of CO<sub>2</sub> into atmosphere
2. 1 Kg of LPG releases 2.68 Kg of CO<sub>2</sub> into atmosphere

### 8. Reference:

- For CO<sub>2</sub> Emissions: [www.tatapower.com](http://www.tatapower.com)

## ABBREVIATIONS

LED	: Light Emitting Diode
kWh	: kilo-Watt Hour
Qty	: Quantity
W	: Watt
kW	: Kilo Watt
MT	: Metric Ton

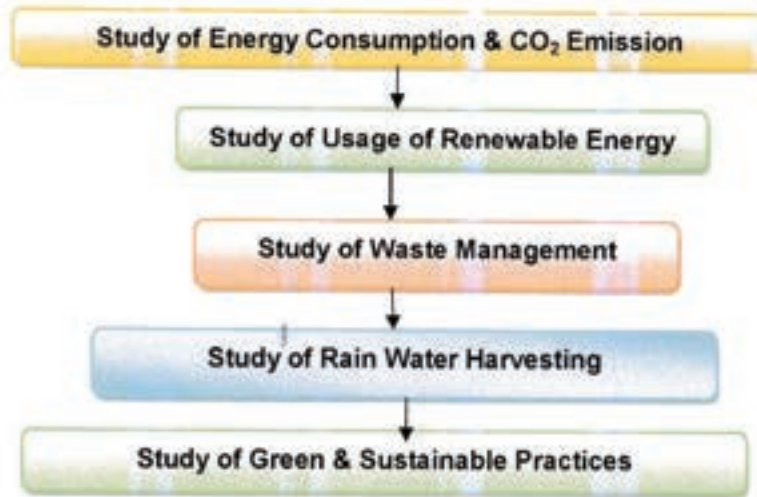


## CHAPTER-I INTRODUCTION

### 1.1 Introduction:

A Green Audit is conducted at Maharashtra State Institute of Hotel Management & Catering Technology, (UG & PG –Degree Programme) Pune.

### 1.2 Audit Procedural Steps:



### 1.3 Institute Location Image:



Institute  
Campus



## CHAPTER-II

### STUDY OF ENERGY CONSUMPTION & CO<sub>2</sub> EMISSION

A Carbon Foot print is defined as the Total Greenhouse Gas emissions, emitted due to various activities. **Basis for computation of CO<sub>2</sub> Emissions:**

- 1 kWh of Electrical Energy releases 0.9 Kg of CO<sub>2</sub> into atmosphere
- 2 Kg of LPG releases 2.68 Kg of CO<sub>2</sub> into atmosphere

Table No 1: Electrical Energy & LPG Consumption Analysis- 2022-23:

No	Month	Energy Consumed, kWh	LPG Consumed, Kg	CO <sub>2</sub> Emissions, MT
1	Jun-22	9950	100	9.22
2	Jul-22	9071	190	8.67
3	Aug-22	8061	100	7.52
4	Sep-22	7589	200	7.37
5	Oct-22	7063	100	6.62
6	Nov-22	7544	190	7.30
7	Dec-22	7798	90	7.26
8	Jan-23	6472	100	6.09
9	Feb-23	6639	190	6.48
10	Mar-23	8221	80	7.61
11	Apr-23	9377	85	8.67
12	May-23	11507	190	10.87
13	Total	99292	1615	93.69
14	Max	11507	200	10.87
15	Min	6472	80	6.09
16	Average	8274.33	134.58	7.81

Chart No 1: Month wise CO<sub>2</sub> Emissions:

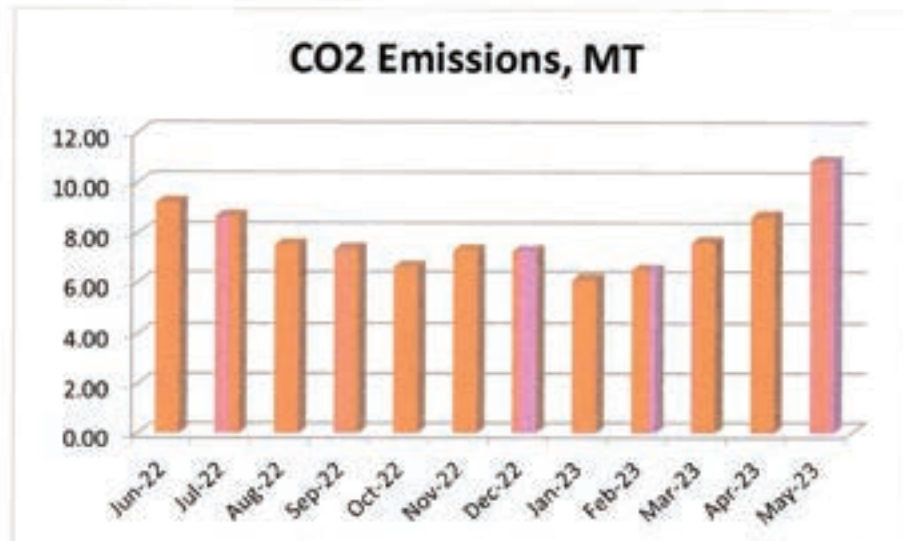
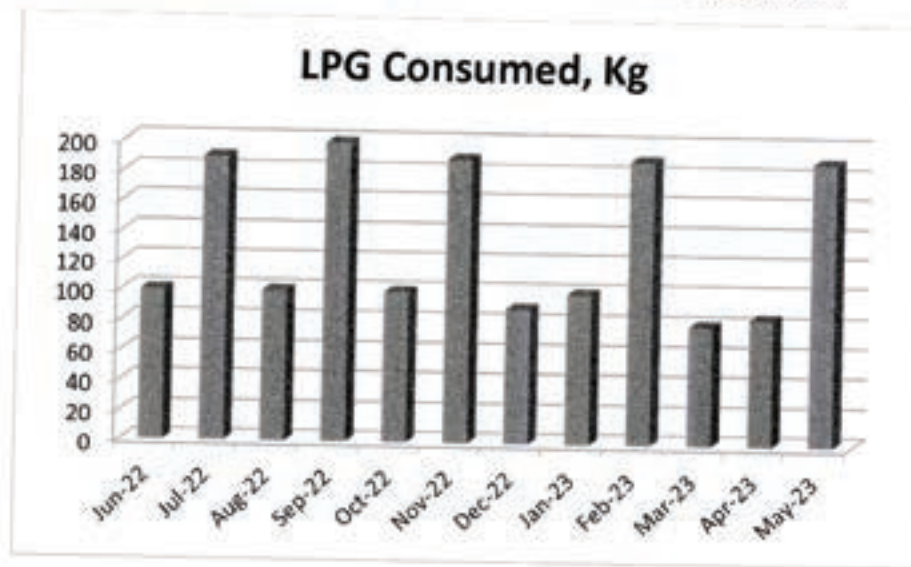


Chart No 2: To study the variation of Month wise LPG Consumed, kWh:



### **CHAPTER-III**

## **STUDY OF USAGE OF RENEWABLE ENERGY**

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Photograph of Solar Thermal Water Heating System:





## CHAPTER IV

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Photograph of Waste Collection Bin:



#### 4.2 Organic Waste Management:

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Photograph of Vermi Composting Pit:



#### 4.3 Sanitary Waste Management:

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**Photograph of Sanitary Napkin Disposal Unit:**



## CHAPTER-V

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The Rain Water from the Terrace is collected through pipes and is used for recharging the ground water.

Photograph of Rain Water Carrying Pipe:



Rain Water  
Carrying Pipe



Water Storage  
/Recharging Point

## CHAPTER-VI



## **STUDY OF GREEN & SUSTAINABLE PRACTICES**

### **6.1 Pedestrian Friendly Internal Road:**

The Institute has well maintained internal road to facilitate the easy movement of the students within the campus.

**Photograph of Internal Road:**



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The Institute has Tree Plantation in the campus.

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The Institute has made sloppy structure at the main entrance for easy movement of Divyangajan. A Wheelchair is also provided in the campus.

**Photograph of Sloppy Structure & Wheelchair:**



#### **6.4 Creation of Awareness on Energy Conservation:**

The Institute has displayed Posters on Importance of Energy Conservation.

**Photograph of Poster on Energy Conservation:**





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](mailto:msihmctrsoffice@gmail.com), website: [msihmctrs.in](http://msihmctrs.in)

### **GENDER AUDIT REPORT**

**2018 – 2023**

**Prepared By –**

**Internal Quality Assurance Cell**

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

[iqac@msihmctrs.in](mailto:iqac@msihmctrs.in)

**PRINCIPAL  
(BHMCT)**

Maharashtra State Institute of  
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Shivajinagar Pune-411016





## PREFACE

The Gender audit stands out as a novel approach to investigative gender discrepancies within workplaces and cultivating a supportive work environment. Despite its origins in the United States, this method and effective adaptation of the same, has driven its widespread adoption, making it a staple in almost every workplace where individuals of different genders collaborate. Within educational institutions, every aspect of gender is meticulously examined, encompassing admission ratios, equal engagement of both genders in extracurricular and academic pursuits, and the inclusion of both genders on committees aimed at student welfare.

At its core, the primary objective is to furnish both boys and girls with a secure and inclusive environment where they can nurture the skills necessary for future success. This fosters a sense of confidence among students, empowering them to contribute significantly to the advancement of both the college and society as a whole. Furthermore, it scrutinizes the facilities provided to employees, irrespective of gender, with a view to enhancing these spaces for improved comfort and convenience. In today's societal landscape, gender auditing emerges as indispensable, fostering an environment of mutual respect and dignity.

Given the demands of modern society, particularly impacting the working class, the gender audit provides a platform for them to voice concerns relevant to their profession. By addressing suppressed emotions, it endeavours to maintain positive working relationships across all levels. Serving as a comprehensive tool, it evaluates and analyses the resources available to both staff and students, along with their involvement, contributions, and areas demanding development. To achieve optimal gender balance, our college employed a methodology involving the identification of audit areas, data collection, tabular formatting, and graphical representation, complemented by surveys conducted among staff and students, the results of which have been meticulously analysed.



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## ACKNOWLEDGEMENT

We offer our gratitude to the Honourable Chairman, Dr. Vinod Mohitkar, Director, Directorate of Technical Education, Maharashtra State, and the Governing Body of the Maharashtra State Institute of Hotel Management and Catering Technology and Research Society, Pune, for their constant encouragement and support.

A special vote of thanks to our Principal, Dr. Seema Zagade, for her decision to conduct the Gender Audit of Maharashtra State Institute of Hotel Management and Catering Technology and Research Society, Pune.

We express our thankfulness to all teaching and non-teaching staff for their meticulous assistance to complete the Gender Audit.



Mr. Chintamani Sahasrabudhe

IQAC Co-ordinator



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## INTRODUCTION

The Maharashtra State Institute of Hotel Management and Catering Technology was established in the year 1969 at Nagpur, with a view to impart vocational skills in cookery, bakery and food processing. Earlier known as the Food Craft Institute, this Institute shifted to Pune in the year 1975, while continuing to offer craftsmanship courses. Over the past five decades, the Institute has progressed significantly, and built a reputation in providing quality education in Hospitality and Tourism with various programmes under its umbrella.

The MSIHMCT&RS is a pioneering Institute of Hotel Management & Catering Technology in Maharashtra. We offer a 4-year Bachelors Programme in Hotel Management & Catering Technology (BHMCT) affiliated to Savitribai Phule Pune University (SPPU) and recognized by the All-India Council of Technical Education (AICTE).

We also are forerunner to 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.



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### Vision

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

### Mission

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

### **The Gender Audit has the following objectives:**

- To cultivate a positive organizational culture, that values diversity, respects differences, and fosters collaboration.
- To foster gender equality in all aspects of the college community.
- To determine whether the Institute culture is gender-neutral and promote fairness, equity among students and employees.



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## Data Input

### Facilities for Girls:

The college consistently bustling with students. To mitigate overcrowding and potential incidents, distinct arrangements are implemented at different locations specifically for female students.

1. CCTV Surveillance: For security and safety purposes, all dubious areas covered under CCTV.

2. Common Room:

A designated room is allotted as a common facility to the girls.

3. Girls Restroom:

Every floor has a clean, hygienic, and well-maintained restroom that girls can use.

4. Sanitary Napkin disposal unit:

Each restroom is equipped with a dedicated sanitary napkin disposal unit to ensure proper disposal and convenience of all females.

5. Locker facilities:

The option to request locker facilities is open to all students, enabling them to securely store their kitchen kits and other personal belongings within the college premises.



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## Executive Summary

The persistent request of the management to evaluate gender dynamics on campus reflects their commitment to fostering a safe and conducive learning environment. This prompted the initiation of a gender audit adopted by the Institute. The primary objectives were twofold: assessing the effectiveness of the management control framework and ensuring departmental adherence to relevant regulations, policies, and standards. In the initial planning phase, a comprehensive risk analysis was conducted, prioritizing gender-related concerns. This analysis drew upon a review of appropriate policies, manuals, and standards, alongside data analysis and preliminary interviews. The audit methodology was tailored to address identified risks, incorporating physical inspections, documentation reviews, and interviews. By employing these methods, the audit aimed to provide insights into gender sustainability practices and identify areas for improvement. Overall, the audit sought to promote gender equality and inclusivity across campus, fostering a positive and supportive learning environment in line with Institutional values.

## Summary of Findings

The Gender Audit conducted within the organization revealed a widespread awareness among all departments and students regarding the necessity for gender sensitization. Several commendable practices were noted, including awareness programs, counselling sessions, and initiatives like blood donation camps and gender sensitization counselling. Importantly, the audit found that equal opportunities are provided to both boys and girls, with inclusivity reflected in all activities. However, upon closer examination, certain processes were identified as needing further review to enhance efficiency, fairness, and consistency. While the organization demonstrates a commitment to gender equality, there is room for improvement in refining practices for optimal inclusivity and effectiveness.

## Gender Sensitive Features in The Maharashtra State Institute of Hotel Management and Catering Technology, Pune

Every aspect of the college system is closely scrutinized for gender-sensitive characteristics. Gender equality is upheld in the college by the creation of several committees, including the Women's Grievance Committee, the Internal Complaints Committee, the Anti-Ragging Committee, the Prevention against Sexual Harassment Committee, and others, as well as through providing females access to sufficient facilities.

  
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Shivajinagar, Pune-411016





### **Anti-Ragging Committee and Discipline:**

As the college forms a constituent part of the Savitribai Phule Pune University, Pune, some of its responsibilities are shared and covered by joint arrangements. The college displays its regulations on the display boards on the college campus. Ragging is a criminal offense and UGC has notified Regulations on curbing the menace of ragging in higher educational institutions to prohibit, prevent, and eliminate the scourge of ragging. The college forms Anti- Ragging and Discipline Committee.

### **Internal Complaint Committee:**

The college has formed an Internal Complaint Committee dedicated to addressing student grievances on campus. This committee serves as a vital resource for students to voice concerns and seek resolution for internal matters.

### **Grievance Committee:**

The Grievance Redressal Committee is an essential body within the institution, providing a platform for individuals to address and resolve their concerns effectively. Committed to fairness and transparency, it ensures that grievances are heard impartially and resolved promptly, fostering a harmonious and supportive environment for all stakeholders.

### **Women's grievance redressal:**

The Women's Grievance Redressal Committee of our institute is dedicated to ensuring a safe and supportive environment for all women. With a focus on addressing gender-specific concerns, it provides a confidential platform for women to voice grievances, facilitating prompt and equitable resolution to promote gender equality and empowerment.



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### Blood Donation Camp:

Table No. 1.

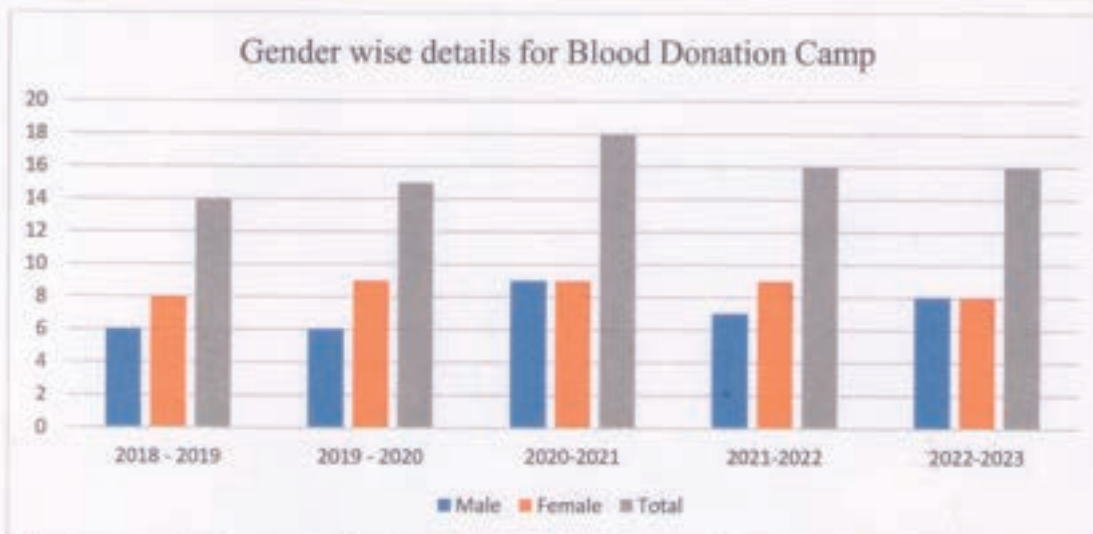
#### Gender wise details for Blood Donation Camp

Sr. No	Year	Month	M	F	Total	M%	F%
1.	2018-19	March	62	4	66	94%	6%
2.	2019-20	March	43	6	49	88%	12%
3.	2020-21	NA	NA	NA	NA	NA	NA
4.	2021-22	April	58	15	73	79%	21%
5.	2022-23	March	72	13	85	85%	15%

The above table indicates the year-wise analysis of participated candidates in Blood Donation Camp from academic years 2018-19 to 2022-23

Graph: 1

#### Gender wise details for Blood Donation Camp



The Bar graph shows gender classification in the Blood Donation Camp.

*[Signature]*

PRINCIPAL

(BHMCT)



## Gender Enrolment at Graduation Level

**Table No.2.**

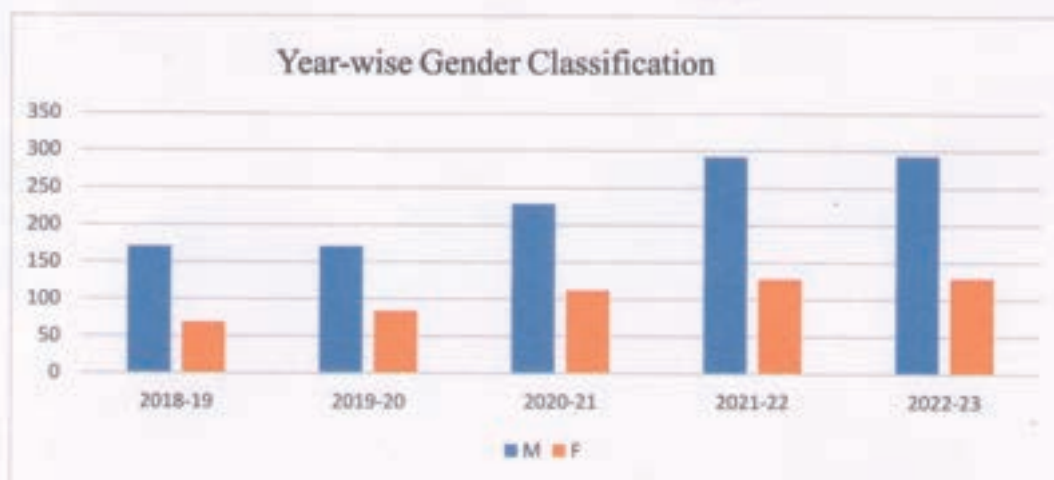
### Year-wise Gender Classification

Sr. No	Year	M	F	Total	M%	F%
1.	2018-19	171	69	240	71.25%	28.75%
2.	2019-20	171	84	255	67.05%	32.95%
3.	2020-21	216	124	340	63.53%	36.47%
4.	2021-22	292	128	420	69.52%	30.48%
5.	2022-23	293	129	422	69.43%	30.57%

The above Table No.2 indicates the year-wise analysis of enrolled candidates in college from the academic years 2018-19 to 2022-23

### Graph: 2

#### Year-wise Gender Classification



The bar graph shows the gender classifications of enrolled candidates in the college.



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Hotel Management & Catering Technology  
Shivajinagar, Pune-411016





**Table No. 3.**

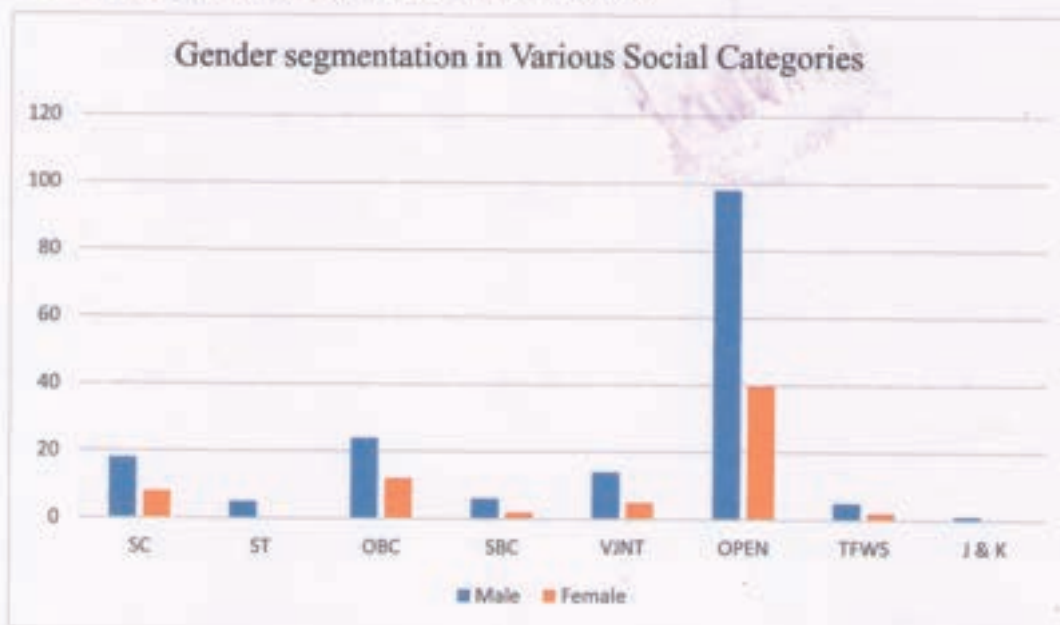
**Gender Segmentation in Various Social Categories**

**Academic Year- 2018-19**

Sr.No	Category	Male	Female	Total	Male%	Female%
1.	SC	18	8	26	69.23%	30.77%
2.	ST	5	0	5	100%	0%
3.	OBC	24	12	36	66.67%	33.33%
4.	SBC	6	2	8	75%	25%
5.	VJNT	14	5	19	73.68%	26.32%
6.	OPEN	98	40	138	71.01%	28.99%
7.	TFWS	5	2	7	71.43%	28.57%
8.	J & K	1	0	1	100%	0%
Total		171	69	240	71.25%	28.75%

**Graph: 3**

**Gender Segmentation in Various Social Categories**



  
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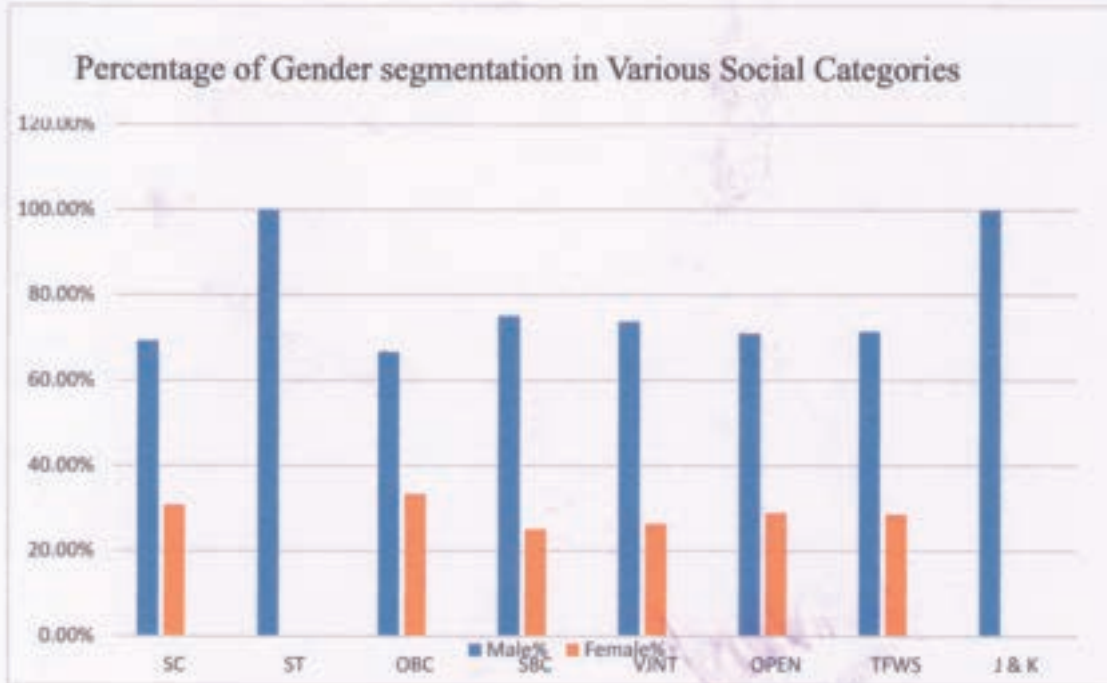
Maharashtra State Institute of

Hotel Management & Catering Technology  
Shivajinagar, Pune-411016



**Graph: 4**

**Percentage of Gender segmentation in Various Social Categories**



The above graph table and graph shows the information regarding the number and percentage of admissions of male and female students in the college, having various categories in the academic year 2018-19.



  
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**Table No. 4**

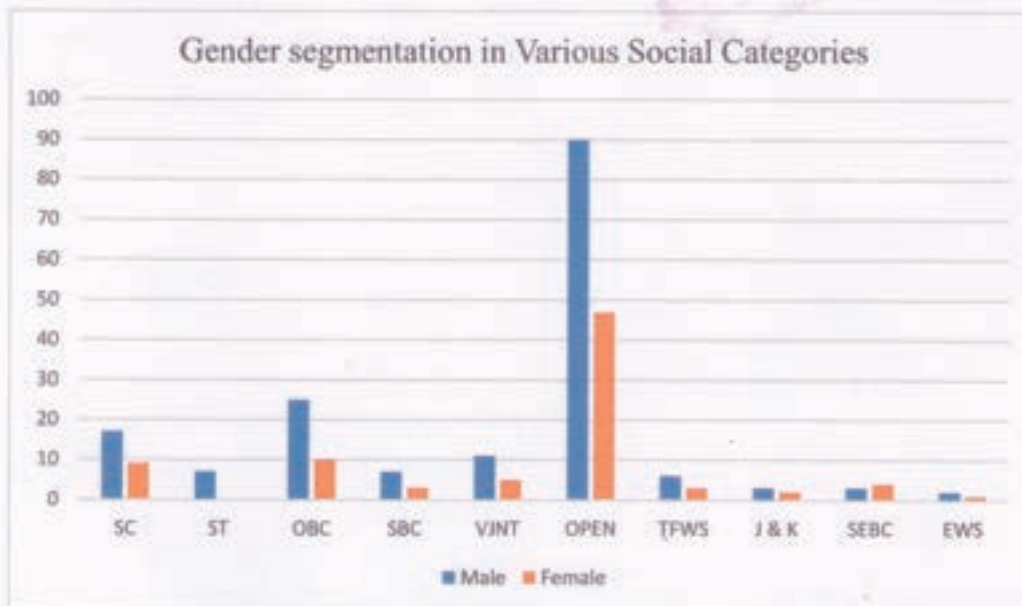
**Gender segmentation in Various Social Categories**

**Academic Year- 2019-20**

Sr. No	Category	Male	Female	Total	Male%	Female%
1.	SC	17	9	26	65.38%	34.62%
2.	ST	7	0	7	100%	0%
3.	OBC	25	10	35	71.43%	28.57%
4.	SBC	7	3	10	70%	30%
5.	VJNT	11	5	16	68.75%	31.25%
6.	OPEN	90	47	137	65.69%	34.31%
7.	TFWS	6	3	9	66.67%	33.33%
8.	J & K	3	2	5	60%	40%
9.	SEBC	3	4	7	42.86%	57.14%
10.	EWS	2	1	3	66.67%	33.33%
Total		171	84	255	67.05%	32.95%

**Graph: 5**

**Gender segmentation in Various Social Categories**



  
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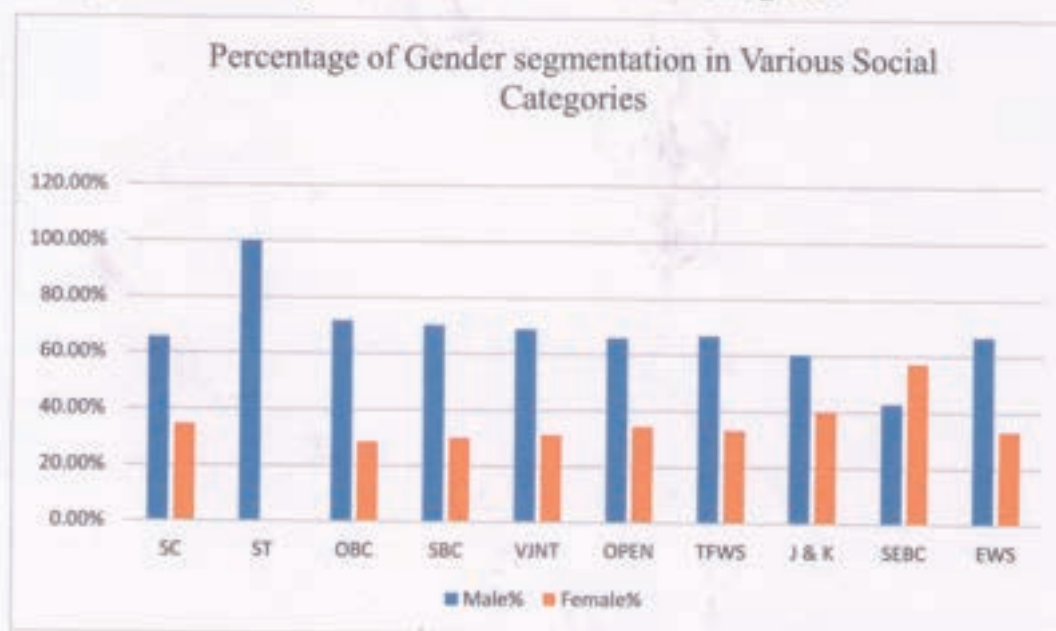
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**Graph: 6**

**Percentage of Gender segmentation in Various Social Categories**



The above graph table and graph shows the information regarding the number and percentage of admissions of male and female students in the college, having various categories in the academic year 2019-20.



  
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**Table No. 5**

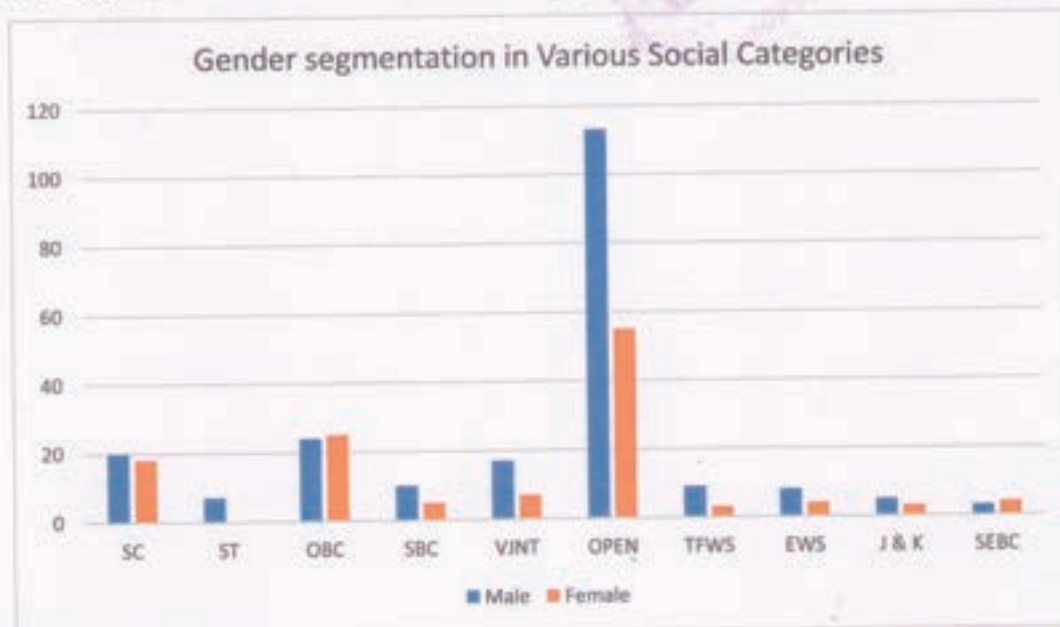
**Gender segmentation in Various Social Categories**

**Academic Year- 2020-21**

Sr. No	Category	Male	Female	Total	Male%	Female%
1.	SC	20	18	38	52.63%	47.37%
2.	ST	7	0	7	100%	0%
3.	OBC	24	25	49	48.98%	51.02%
4.	SBC	10	5	15	66.67%	33.33%
5.	VJNT	17	7	24	70.83%	29.17%
6.	OPEN	113	55	168	67.26%	32.74%
7.	TFWS	9	3	12	75%	25%
8.	EWS	8	4	12	66.67%	33.33%
9.	J & K	5	3	8	62.50%	37.50%
10.	SEBC	3	4	7	42.86%	57.14%
Total		216	124	340	63.53%	36.47%

**Graph: 7**

**Gender segmentation in Various Social Categories**



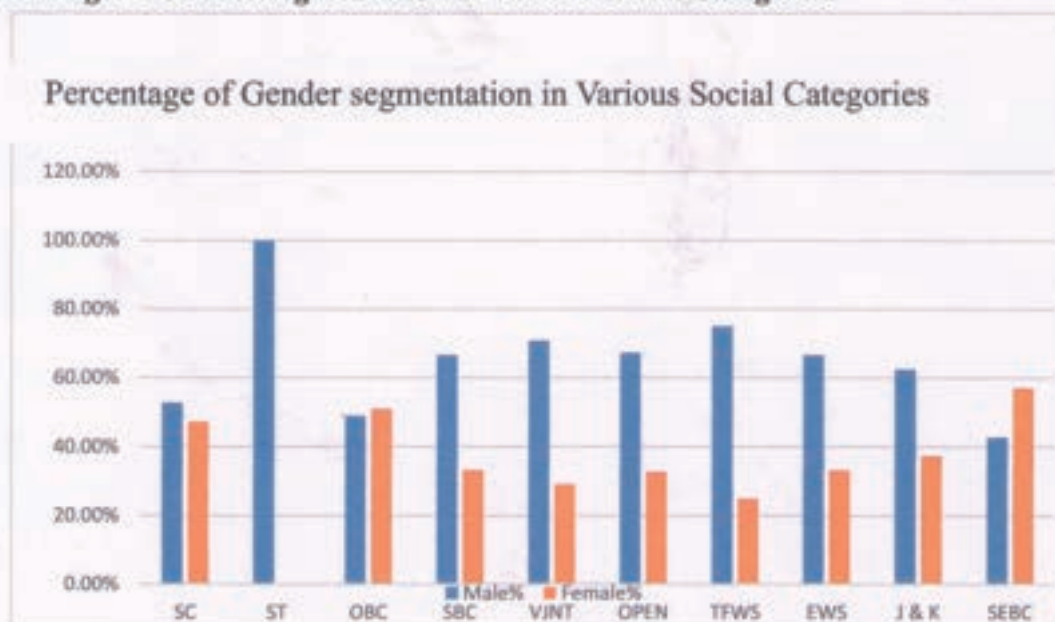
  
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**Graph: 8**

**Percentage of Gender segmentation in Various Social Categories**



The above graph table and graph shows the information regarding the number and percentage of admissions of male and female students in the college, having various categories in the academic year 2020-21.

**Table No. 6**

**Gender segmentation in Various Social Categories**

**Academic Year- 2021-22**

Sr. No	Category	Male	Female	Total	Male%	Female%
1.	SC	32	17	49	65.31%	34.69%
2.	ST	8	2	10	80%	20%
3.	OBC	47	18	65	72.31%	27.69%
4.	SBC	9	4	13	69.23%	30.77%
5.	VJNT	25	7	32	78.13%	21.87%
6.	OPEN	134	61	195	68.72%	31.28%
7.	TFWS	12	4	16	75%	25%
8.	EWS	16	8	24	66.67%	33.33%
9.	J & K	6	3	9	66.67%	33.33%
10.	SEBC	3	4	7	42.86%	57.14%
Total		292	128	420	69.52%	30.48%



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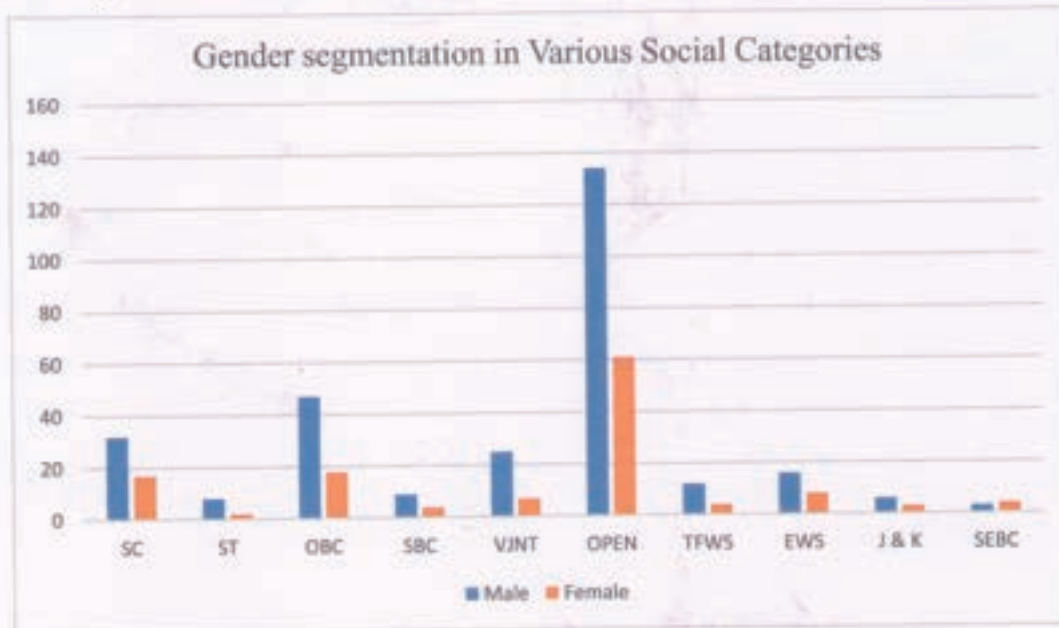
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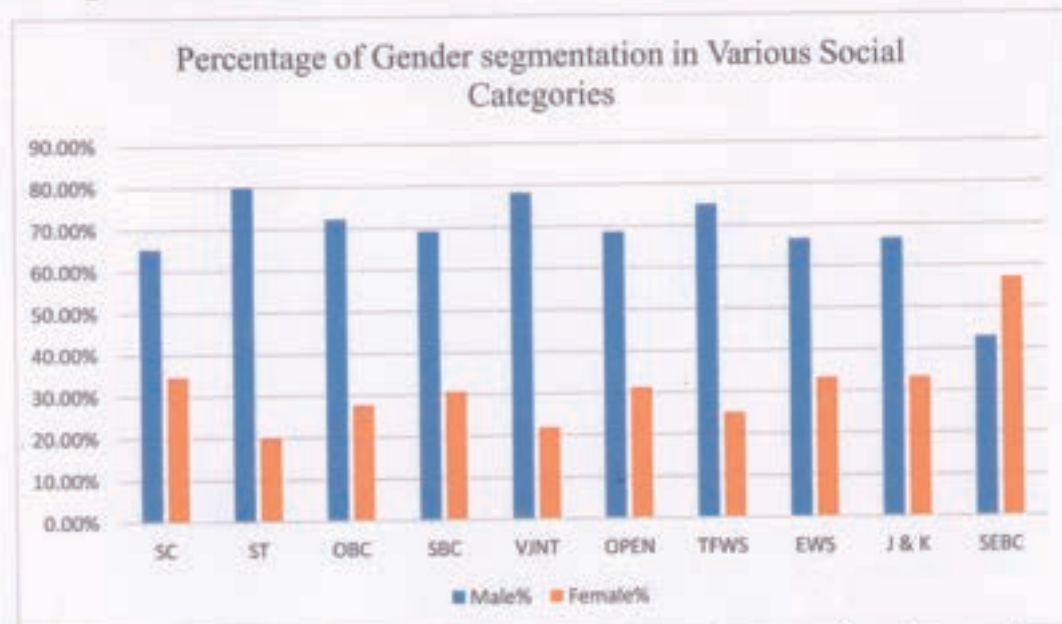
**Graph: 9**

**Gender segmentation in Various Social Categories**



**Graph: 10**

**Percentage of Gender segmentation in Various Social Categories**



The above graph table and graph shows the information regarding the number and percentage of admissions of male and female students in the college, having various categories in the academic year 2021-22.

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**Table No. 7**

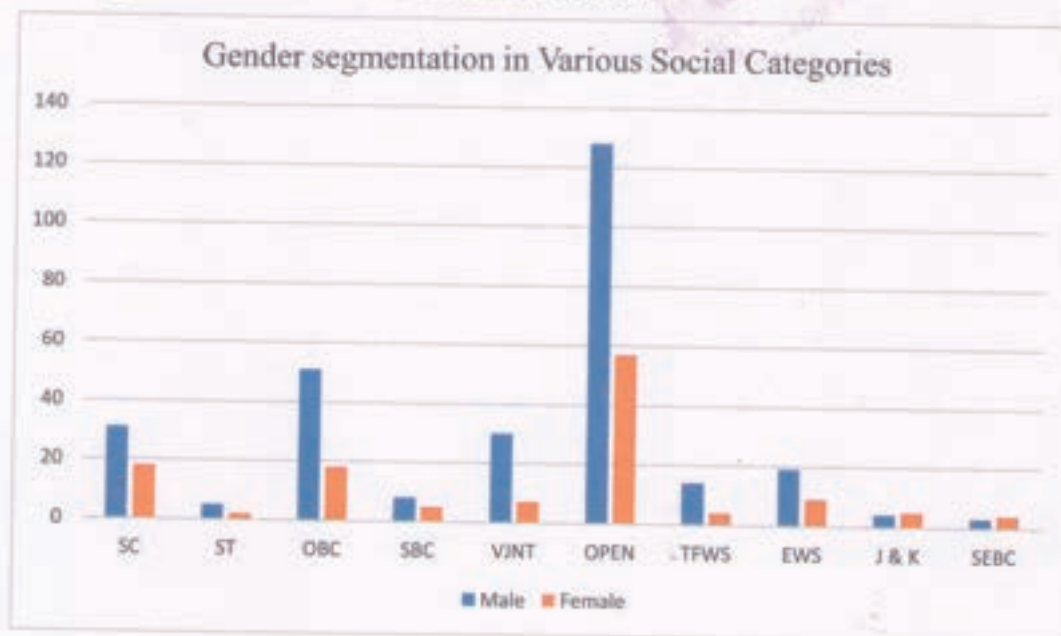
**Gender segmentation in Various Social Categories**

**Academic Year- 2022-23**

Sr. No	Category	Male	Female	Total	Male%	Female%
1.	SC	31	18	49	63.27%	36.73%
2.	ST	5	2	7	71.43%	28.57%
3.	OBC	51	18	69	73.91%	26.09%
4.	SBC	8	5	13	61.54%	38.46%
5.	VJNT	30	7	37	81.08%	18.92%
6.	OPEN	128	57	185	69.19%	30.81%
7.	TFWS	14	4	18	77.78%	22.22%
8.	EWS	19	9	28	67.86%	32.14%
9.	J & K	4	5	9	44.44%	55.56%
10.	SEBC	3	4	7	42.86%	57.14%
Total		293	129	422	69.43%	30.57%

**Graph: 11**

**Gender segmentation in Various Social Categories**



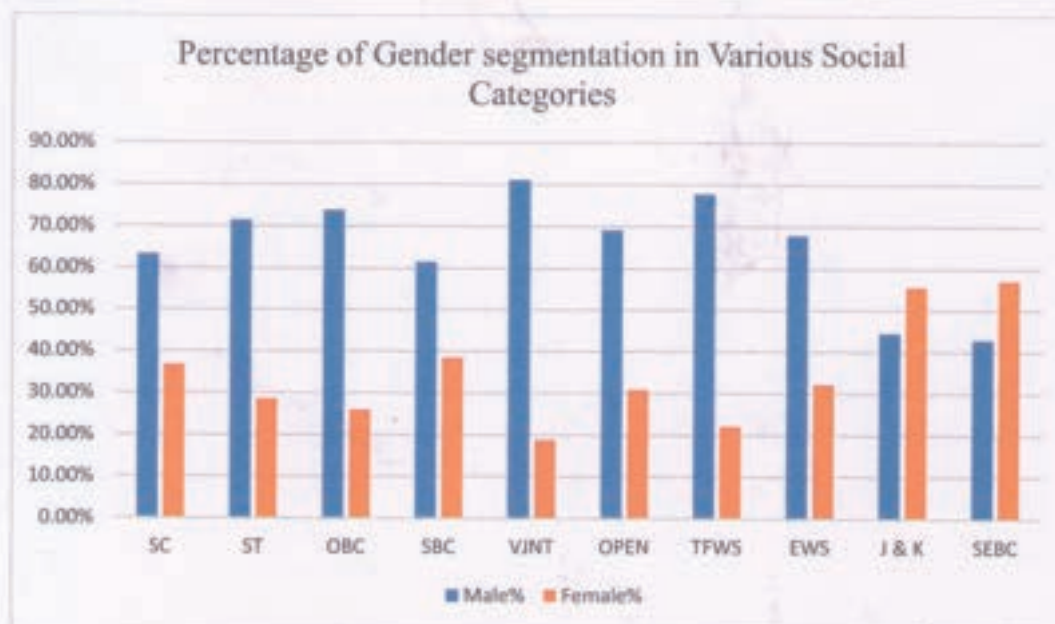
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**Graph: 12**

**Percentage of Gender segmentation in Various Social Categories**



The above graph table and graph shows the information regarding the number and percentage of admissions of male and female students in the college, having various categories in the academic year 2022-23.

**Table No. 8**

**Gender segmentation in Teaching Faculty**

Sr. No	Year	Male	Female	Total	%Male	%Female
1.	2018-19	6	8	14	43%	57%
2.	2019-20	6	9	15	40%	60%
3.	2020-21	9	9	18	50%	50%
4.	2021-22	7	9	16	44%	56%
5.	2022-23	8	8	16	50%	50%

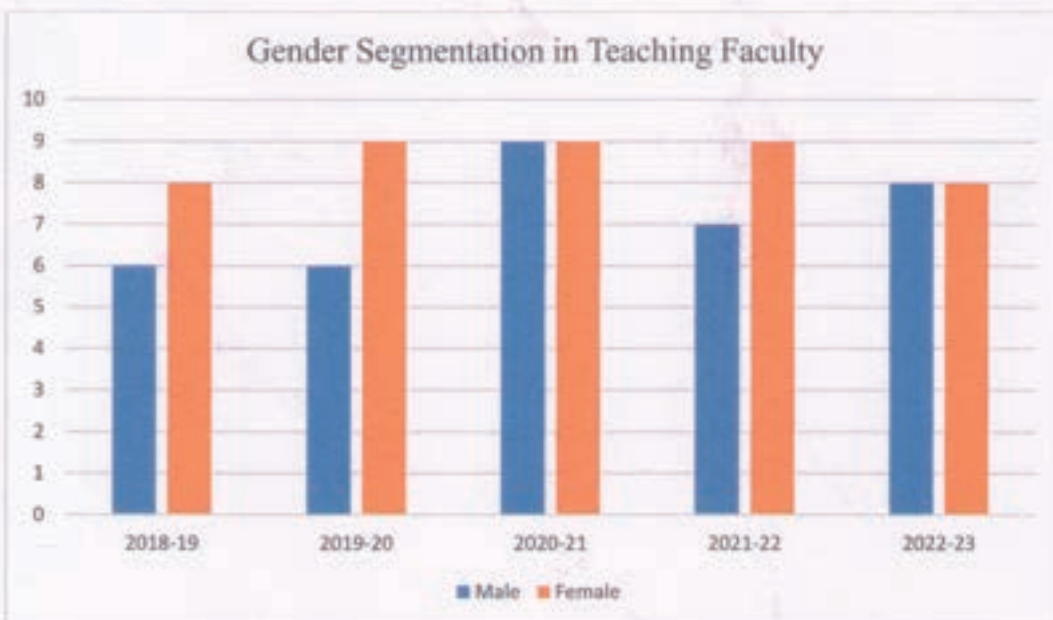
  
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**Graph: 13**

**Gender Segmentation in Teaching Faculty**



The above graph table and graph shows the information regarding the number of male and female Teaching faculty in the college.

**Table No. 9**

**Gender segmentation in Non-teaching faculty**

Sr. No	Year	Male	Female	Total	%Male	%Female
1.	2018-19	4	6	10	40%	60%
2.	2019-20	4	4	8	50%	50%
3.	2020-21	4	4	8	50%	50%
4.	2021-22	4	4	8	50%	50%
5.	2022-23	4	4	8	50%	50%



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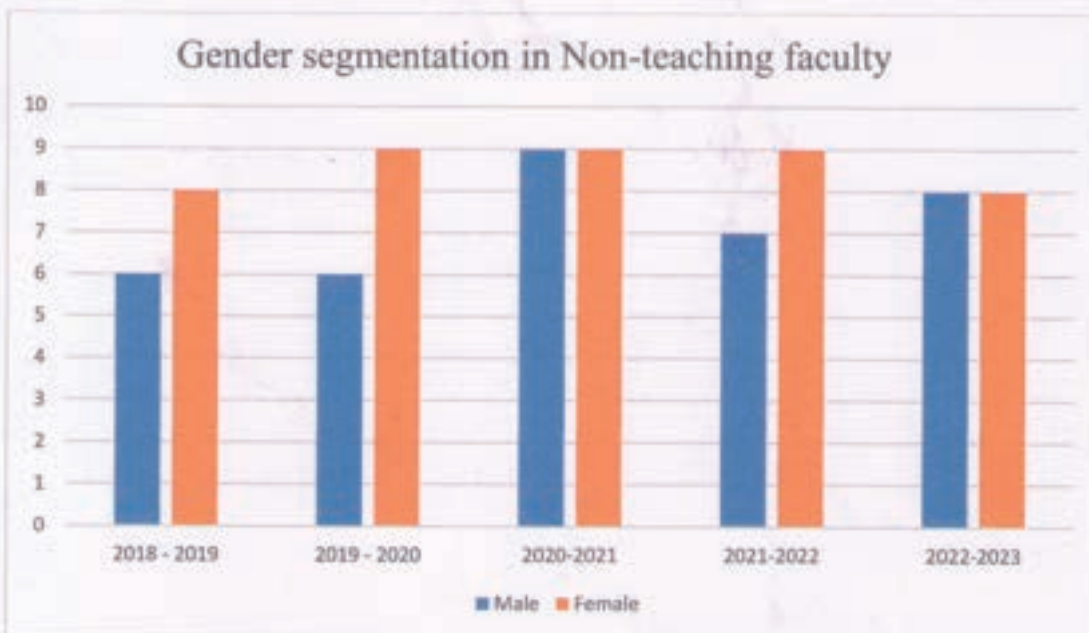
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**Graph: 14**

**Gender Segmentation in Non-teaching Faculty**



The above graph table and graph shows the information regarding the number of male and female Non - Teaching faculty in the college.



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## CONCLUSION

The gender analysis highlights the unwavering commitment of the Institute to uphold gender equality across all facets of campus life. From admissions to practical activities, every aspect is precisely governed by principles of fairness and inclusivity. By adhering to established protocols, the Institution ensures that gender-related issues are effectively addressed within its facilities. Recognizing the fundamental role of gender equality in nation-building, the college stands poised to continue championing this cause, fostering an environment where all individuals can thrive and contribute to the growth and success.



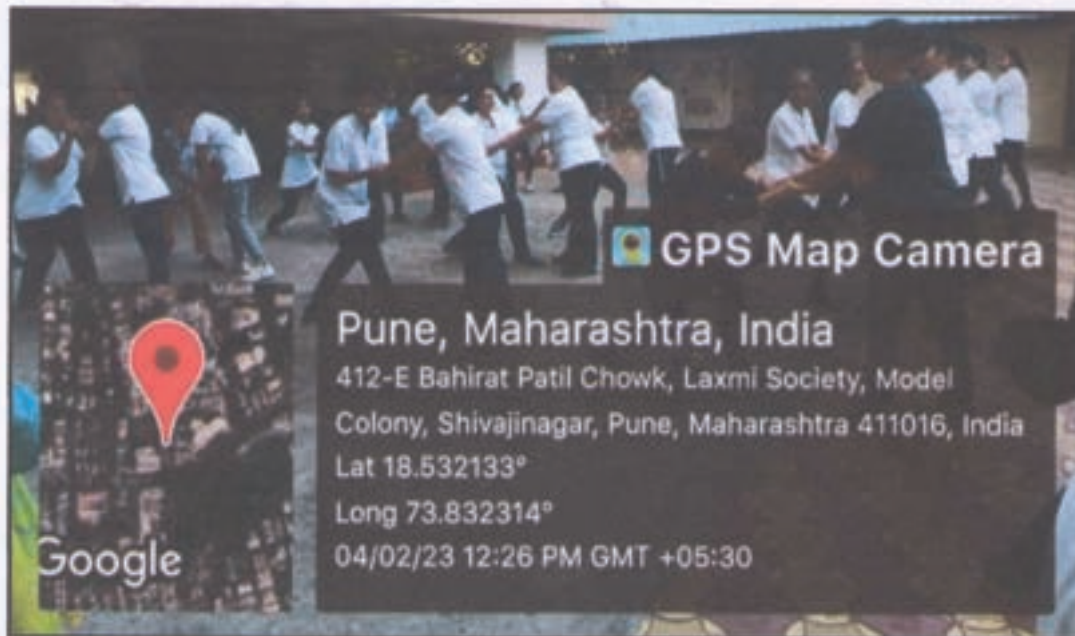
**Nirbhay Kanya Session**

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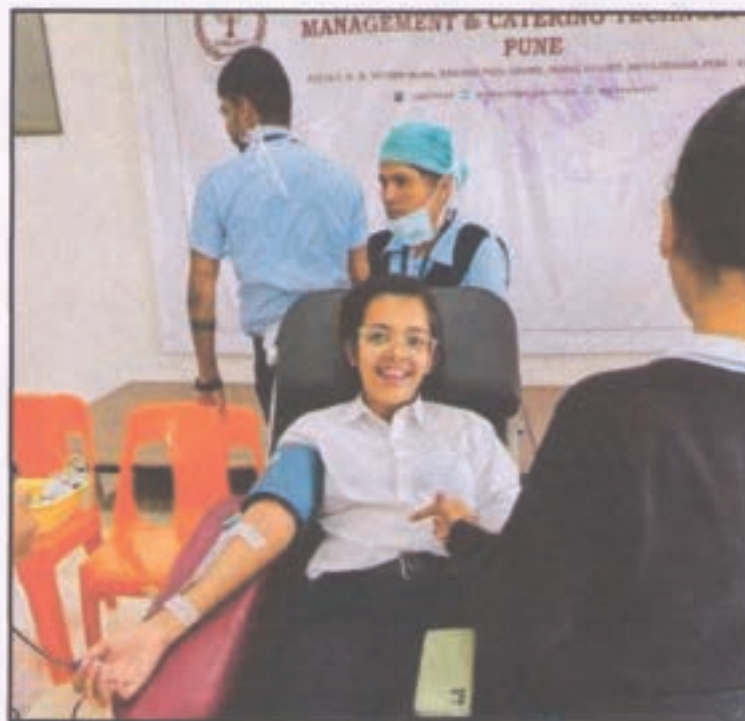
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**Self-defence session**



**Blood Donation Camp**

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**Tree plantation**



**Women's Day Celebration**

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**Winners of Cricket – Sport's Day celebration**



**Cultural day celebration**

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**Laundry Visit**



**Festive Treats – A hamper sale organized by students**

*Dr. Pooja*

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**Great Indian Culinary Competition, Mumbai**



**Everest Better Kitchen Culinary Challenge Season 5 at  
The Symbiosis School of Culinary Arts.**

*[Signature]*  
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**A visit to Jadhavgad Fort – A heritage hotel tour**



**A Lunch at Incognito restaurant**

*[Signature]*

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**Everest Kaushalya Competition 2023 at  
Dr. D. Y. Patil HMCT**



**Bartending session at Flair-o-logy Bar School, Pune**

*Dr. D. Y. Patil*

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**Cleaning drive at Kade Pathar, Jejuri**



**United Nations Best Diplomat Conference 2023, Malaysia**

*Principal*

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## RECOMMENDATIONS

- A wellness program tailored for girls should address their unique physical and mental health needs. It should integrate physical exercise, mindfulness, nutrition education, and stress management techniques.
- Personality development for girls entails soft skills training like communication and time management, leadership development through student organizations and mentorship, career guidance to set goals, and personal branding including online presence and networking skills.
- Confidence and image building for girls involve self-esteem workshops addressing body image and imposter syndrome. Public speaking opportunities foster confidence in expressing ideas. Image consultation sessions provide personalized grooming advice. Successful women serve as role models, while peer support groups offer encouragement and constructive feedback to overcome challenges.
- Overall recommendations include ensuring inclusivity in all efforts, considering diverse backgrounds. Collaboration among stakeholders like teachers and community leaders is vital. Establishing monitoring mechanisms aids progress tracking. Embracing continuous learning fosters improvement, encouraging stakeholders to share best practices and adapt strategies based on evolving needs.



  
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## Smart Class Room



Class Room 602