

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

AY 2019-20 INDEX

SR. NO.	Particulars	Year	Pages
01	Report on Demo by Chef Dinesh Joshi Function prospectus / Communication Trail / Attendance	2019-20	2-8
02	Report on Application of Fondant icing on cake and cupcake decoration Function prospectus / Attendance/ Feedbaack	2019-20	9-17
03	Report on Swing to wonderland – High Tea Attendance/ Photo / Invitation letter.	2019-20	18-22




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(UG & PG - Degree Programme)

412 - C, K.M. Munshi Marg, BahiratPatil Chowk, Shivajinagar, Pune - 46.

☎ - 25676640 Email: mshimctn@rediffmail.com, web site: mshimctn.in

Demo by Chef Dinesh Joshi

Type of the Event: Guest Lecture and Demonstration

Date of the Event: 14/08/19

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

Objectives:

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

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

Enclosures:

Function Prospectus

Notice

Poster / Brochure

Correspondence trail

Attendance Sheet (Wherever applicable)

360 Feedback

Remuneration paid if any

Photographs of the event

Name and Sign of Event Coordinator

Dr. Seema Zagade

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

Date: 13/8/19

FUNCTION PROSPECTUS CUM OFFICE ORDER

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

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

Types of Function:

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

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

Faculty Coordinating: Sachin R.

Venue:

- Classroom
- Restaurant
- Conference
- Banquet
- ATK II

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

FOOD & BEVERAGE DEPARTMENT:

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

* Demopractical on Thai cuisine.



ROOM DIVISION MANAGEMENT ARRANGEMENT:

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

Flower Arrangement: _____

Camera : _____

Ms. Shrija Kamalapurkar

Special Instruction: _____

STUDENT IN CHARGE:

Food Production: _____

Food & Beverage Service: _____

Accommodation: _____

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

Principal
M. S. (BHUCT) Pune

Marathwada State Institute of
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Shri Chhatrapati Shivaji Maharaj
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REF: MSHMCTRS/BHMCT/2019/535

Date: 14/08/2019

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

Dear Sir,

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

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

The practical session was immensely appreciated by students.

Thank you for the support extended towards our institute.

Warm regards,

Dr. Anita Moodliar

PRINCIPAL
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Maharashtra State Institute of
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Pune - 411015





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FINAL YEAR – ROLL CALL FOR THE YEAR 2019-20

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



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



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

Amadhar

PRINCIPAL
(BHMGT)

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





Application of fondant icing on cake and cupcake decoration

Type of the Event: Bakery demonstration

Date of the Event: 19 and 20 August 2019

Conducted by: Ms Mariya Kagawala

Objectives:

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

Summary

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

Learning outcomes:

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


ANSHU, M.

Name and Sign of Event Coordinator



Dr. Anita Moodliar
PRINCIPAL
(BMSCT)

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



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

Date: 12/08/19.

FUNCTION PROSPECTUS CUM OFFICE ORDER

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

Date of Event: 19 AUG 2019
20 AUG 2019

Programme: BHMCT / MHMCT Year: 1st / 2nd / 3rd / Final Year Day: MON & Time: 9:30 am - 10:00 am

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

Guest Profile / Name: : CHEF. MARIYA. KHALILOVA (Ex. STUDENT)

Faculty Coordinating: : ARNAV. MAHODKAR.

Venue: • Classroom • Restaurant • Conference • Banquet • STAGE LAB.

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

FOOD & BEVERAGE DEPARTMENT:

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



Amrutha
PRINCIPAL
(BHMCT)
Maharashtra State Institute of
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Shivajinagar, Pune - 16

ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen:

Nos.

Faculty In-charge:

Flower Arrangement:

Camera :

MON. 19th,
TUE. 20th

- SHAMBUKATE. A.
- VASHADA. M.

Special Instruction:

STUDENT IN CHARGE:

Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

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

CIRCULATED TO ALL FACULTY AND STAFF

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

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

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

Class: SY BHMCT

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



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

Abhay M.
ABHAY.M.

Name and Sign of Event Coordinator

Omsoodh

PRINCIPAL
(SHMET)

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



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Date: 21/08/19

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION :

chocolicious

NAME OF THE RESOURCE PERSON :

chef. Maliya Kagalawala

NAME OF STUDENT :

Yashada S. Mithare

ENROLLMENT NO (INST.) :

201839

Please circle the relevant score

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

Signature of student

Yashada

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Date:

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

Signature of student



Amadlian
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(SIH-MCT)

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Shivajinagar, Pune - 411 005



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Date:

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

Sharan Nair
Signature of student



Amasollian
PRINCIPAL

(BHMCT)

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



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Industry expert/ Guest lecture/Demonstrator feedback

Date

NAME OF HOTEL/ ORGANISATION

Chocolicious

NAME OF THE FACILITATOR

Chef. Maria Raj Magalimb

DESIGNATION

Home Baker

Please circle the relevant score

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

Maniya K
Signature of facilitator



Ganadhiya

PRINCIPAL
(BHMCT)

Maharashtra State Institute of
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Shivajinagar, Pune-411016



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SYBHMCT THEME EVENT 2019

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

Date of the Event: 01/10/2019

Conducted by: Second Year, MSIHMCT

Objectives:

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

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

Guest invited for the event were

Ms Priti Shinde – Hotel Panchshil

Chef Joginder Singh – Pastry chef

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

ABHAY. M

Name and Sign of Event Coordinator

Dr. Anita Moodliar
Principal

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



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


ABHAY M.
 Signature of the Faculty


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

Date of the Event: 01/10/2019



Amadhiya

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Invitation letter



Amsodhia

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