

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
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02	Report on Visit to Conrad Function prospectus / communication Trail / Attendance / Feedback analysis / Photo	2021-22	6-17
03	Report on Festive Treats 2021 Entrepreneurship development Activity Attendance/ Feedback /	2021-22	18-27
04	Report on "Funky Hats: Entrepreneurial Activity" Function prospectus/ Brochure/ Report / Photo	2021-22	28-34
05	Guest Lecture: Chef Dinesh Kumar Joshi Function prospectus/ correspondence trail/ Attendance / Feedback analysis	2021-22	35-41
06	Report on "Guest lecture on landscaping" Photo / Function prospectus / correspondence trail/ Attendance/ feedback	2021-22	42-52
07	Report on visit to IISER Canteen Function prospectus / Attendance/ feedback / Feedback/ photo	2021-22	53-66
08	Report on Visit to Meltish - The Cheese Café Function Prospectus/ Attendance / Feedback	2021-22	67-75
09	Report on Online Workshop on Molecular Mixology Function Prospectus/ photo	2021-22	76-79
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11	Report on Quantity business start-up – its requisites and difficulties Function Prospectus / Brochure / Remuneration paid if any / Attendance Sheet/ Feedback	2021-22	91-108
12	Report on Start-up and current trends in micro greens Function Prospectus / Brochure / correspondence trail/ Attendance Sheet/ Feedback	2021-22	109-122
13	Report on talk session on business insight Function Prospectus / Brochure / correspondence trail/ Attendance Sheet/ Feedback	2021-22	123-135
14	Report on A Landscaping Tour at 'Biophilia - The Garden' Photo/ Function Prospectus / Attendance Sheet/ Feedback	2021-22	136-145
15	Report on Food Cost Control Function Prospectus/ Photo/ correspondence trail/ Attendance/ feedback	2021-22	146-164
16	Report on insight to Institutional catering Function prospectus/ Attendance/ Feedback	2021- 22	165-175
17	Report on Visit and hi-tea to Sassy Spoon Function prospectus/ correspondence trail/ attendance/ feedback analysis/photo	2021-22	176-185



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



Report on "Budget & Budgetary Control"

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

Date: 7 May 2022

Time: 9:30-11:30am

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

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

Report:

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

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

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


In-charge




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Shivajinagar - Pune - 411018



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

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

Date: 2/5/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

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

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

Types of Function:

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

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

Faculty Coordinating: Dr. Vidya Kadam

Venue:

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

Sr. No. of SCA Registrar 87

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

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

Flower Arrangement: _____

Camera : _____

Special Instruction: _____

STUDENT IN CHARGE:























Food Production: _____

Food & Beverage Service: _____

Accommodation: _____

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

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FINAL YEAR – 2022-23 Even Sem

EVENT:- Budget & Budgetary Control

Date:- 07/05/2022

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





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Visit to Conrad Hotels

Type of the Event : Visit

Date of the Event : 31/05/2022

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

Objectives :

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

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



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

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

Enclosures:

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

Anahita ANAHITA MANNA

Name and Sign of Event Coordinator

Anita Moodliar

Dr. Anita Moodliar

Principal

PRINCIPAL

(BHMCT)

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





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

Date: 2/6/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

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

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

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

Guest Profile / Name: Ms Aarti Choksi - Conrad Hotels

Faculty Coordinating: Anabita Manna

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

Sr. No. of SCA Registrar 107

FOOD & BEVERAGE DEPARTMENT: N/A

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

N/A

Type of Linen:

Nos.

Faculty In-charge:

Flower Arrangement:

Camera :

Special Instruction:

STUDENT IN CHARGE:

N/A

Food Production:

Food & Beverage Service:

Accommodation:

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

CIRCULATED TO ALL FACULTY AND STAFF

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

Principal
(MCT)
Maharaja State Institute of
Hotel Management & Catering Technology
Shri. 411018



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

Date: Tue, 31 May 2022, 11:04

Subject: Property Visit Details

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

Dear Aarti,

Greetings!!

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

Regards

SACHIN R



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

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

Date: 31.05.2022

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

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

Dear Sir,

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

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

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

Thank you,

With regards,

Principal,
MSIHMCT Pune
(BHMCT)

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





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CORRESPONDENCE MAIL

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

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

Date: Fri, 10 Jun 2022, 09:38

Subject: RE: Letter of Appreciation

To: msihmctspo@gmail.com

Cc: anita.moodliar@gmail.com

Dear Ma'am,

Greetings from Conrad Pune!

Thank you so much for your motivating words.

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

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

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

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

Thank you once again!

Regards

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

p: +91 20 6745 6745

m: +91 7770017260

f: +91 20 6745 6746

e: Arti.Choksi@conradhotels.com

Website: www.ConradPune.com



From: msihmct tpo <msihmcttpo@gmail.com>

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

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

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

Subject: Letter of Appreciation

Dear Aarti,

Greetings from MSIHMCT Pune!!

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

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

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

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

Regards

Dr. Anita Moodliar

Principal
(BHMCT)

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



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ATTENDANCE SHEET

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



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





**MAHARASHTRA STATE INSTITUTE OF HOTEL
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FEEDBACK ANALYSIS

How will you rate the session?
6 responses



Was the session relatable to the syllabus taught?
6 responses



● Yes
● No

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



What was the take-away from the session?

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

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PHOTOGRAPHS





Festive Treats 2021

Type of the Event: Entrepreneurship development Activity

Date of the Event: 25th December, 2021 to 31st December 2021.

Objectives:

- To develop entrepreneurial skills among the students.
- To encourage students to do an extensive survey on market prices for products.
- To help students understand the trends in the bakery and packaging sector.

Organised By: Entrepreneurship development cell													
Event Coordinator	Mr. Chintamani S.												
Venue	Bakery	Time / Duration	07 days										
Total Number of Participants	Students	Faculty	Non-Teaching										
22	13	06	2										
Event Details	A sale of customized hampers with gourmet products that included mint cakesicles, sun-dried tomato focaccia, guilt-free chocolate bark, orange and thyme cookies, etc. was hand-made by the students and marketed to the customers. Approximately												
Type of Learning Outcome (Tick the appropriate option)													
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills									
Learning Outcome	The students got an experience of an end to end process involved in an entrepreneurial activity.												
Mapping of the event with PO and CO		Program Outcome											
Entrepreneurship Development 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:

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

Chintamani S.

Name and Sign of Event Coordinator

Dr. Seema Zagade

Dr. Seema Zagade
Principal
(P-HMCT)

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





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EVENT: FESTIVE TREATS 2021

SR. NO	YEAR	NAME OF THE STUDENT	25/12	26/12	27/12	28/12	29/12	30/12	31/12
1.	Final year BHMCT	Fatema Gavande	P	P	P	P	P	P	P
2.	Final year BHMCT	Pranav Uble	P	P	P	P	P	P	P
3.	Final year BHMCT	Yash Thakare	P	P	P	P	P	P	P
4.	Final year BHMCT	Shreya Gaitonde	P	P	P	P	P	P	P
5.	Final year BHMCT	Atharva Sangwar	P	P	P	P	P	P	P
6.	SYBHMCT	Aryan Khemchandani	P	P	P	P	P	P	P
7.	SYBHMCT	Madhura Lele	P	P	P	P	P	P	P
8.	SYBHMCT	Shubham Tukshetty	P	P	P	P	P	P	P
9.	SYBHMCT	Mukta Tikhe	P	P	P	P	P	P	P
10.	SYBHMCT	Jayesh Joshi	P	P	P	P	P	P	P
11.	SYBHMCT	Mayura Marathe	P	P	P	P	P	P	P
12.	SYBHMCT	Omkar Dhore	P	P	P	P	P	P	P
13.	SYBHMCT	Saavi Rade	P	P	P	P	P	P	P

Signature of the Faculty-Incharge

CAVZ



Festive Treats 21

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Date: 25/12/21

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Festive Treats

YEAR OF THE EVENT

2021

NAME OF STUDENT

Shreyas G Galatondhe

ENROLLMENT NO (INST.)

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
1.	Effectiveness of teamwork	<u>5</u>	4	3	2	1
2.	Adequacy of resources	5	4	3	<u>2</u>	1
3.	Clarity of Instructions	5	<u>4</u>	3	2	1
4.	Time Management	5	<u>4</u>	3	2	1
5.	Contribution of activity towards learning new skills	<u>5</u>	4	3	2	1
6.	Practical Applicability	<u>5</u>	4	3	2	1
7.	Extent to which creativity was promoted	<u>5</u>	4	3	2	1
8.	Level of autonomy	5	4	<u>3</u>	2	1
9.	Support of facilitator	5	<u>4</u>	3	2	1
10.	Overall satisfaction with the activity	<u>5</u>	4	3	2	1
Learning Outcome: <u>Keeping accounts updated</u>						
TOTAL SCORE <u>42</u> OUT OF 50						

Shreyas
Signature of Student



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Date: 25/12/21

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Festive Treats 21

YEAR OF THE EVENT

2021-2022

NAME OF STUDENT

Yash Thakare

ENROLLMENT NO (INST.)

Please circle the relevant score -

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

Learning Outcome: Learnt Time management.

TOTAL SCORE 43 OUT OF 50

Yash Thakare
Signature of Student



Festive Treats 21

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Date: 25/12/21

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Festive treat 21

YEAR OF THE EVENT

2021-2022

NAME OF STUDENT

Pranav ubhe

ENROLLMENT NO (INST.)

:

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
1.	Effectiveness of teamwork	5✓	4	3	2	1
2.	Adequacy of resources	5✓	4	3	2	1
3.	Clarity of Instructions	5	4✓	3	2	1
4.	Time Management	5	4✓	3	2	1
5.	Contribution of activity towards learning new skills	5	4	3	2✓	1
6.	Practical Applicability	5	4	3✓	2	1
7.	Extent to which creativity was promoted	5	4	3✓	2	1
8.	Level of autonomy	5	4✓	3	2	1
9.	Support of facilitator	5✓	4	3	2	1
10.	Overall satisfaction with the activity	5✓	4	3	2	1
Learning Outcome: learnt about managing team and allocation of work for smooth work flow						
TOTAL SCORE <u>40</u> OUT OF 50						

Signature of Student



Festive Treats 2021

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Date: 25/12/21

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Festive Treats

YEAR OF THE EVENT

2020/22

NAME OF STUDENT

Arya Kheundandani

ENROLLMENT NO (INST.)

202062

Please circle the relevant score -

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

Learning Outcome: Team Work

TOTAL SCORE 24 OUT OF 50

Arya
Signature of Student





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Date: 25/12/21

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Festive Treats

YEAR OF THE EVENT

2021

NAME OF STUDENT

Sanvi Rade

ENROLLMENT NO (INST.)

202096

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
1.	Effectiveness of teamwork	5	4	3	2	1
2.	Adequacy of resources	5	4	3	2	1
3.	Clarity of Instructions	5	4	3	2	1
4.	Time Management	5	4	3	2	1
5.	Contribution of activity towards learning new skills	5	4	3	2	1
6.	Practical Applicability	5	4	3	2	1
7.	Extent to which creativity was promoted	5	4	3	2	1
8.	Level of autonomy	5	4	3	2	1
9.	Support of facilitator	5	4	3	2	1
10.	Overall satisfaction with the activity	5	4	3	2	1
Learning Outcome: <u>communication skills development.</u>						
TOTAL SCORE <u>42</u> OUT OF 50						

Sanvi

Signature of Student





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Date: 25/12/21

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Festive treat 2021

YEAR OF THE EVENT

2021 | 25/12/21 to 31/12/21

NAME OF STUDENT

Mukta Tikhe

ENROLLMENT NO (INST.)

2020122

Please circle the relevant score -

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

Learning Outcome: New products & processes

TOTAL SCORE 47 OUT OF 50

Mukta
Signature of Student

No. 124/199/2000/Pune
Dt. 1/01/2022



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Date: 25/12/21

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Festive Treats

YEAR OF THE EVENT

2021

NAME OF STUDENT

Mayura Marathe

ENROLLMENT NO (INST.)

202073

Please circle the relevant score -

Sr. No.	CRITERIA	SCORE				
1.	Effectiveness of teamwork	5	4	3	2	1
2.	Adequacy of resources	5	4	3	2	1
3.	Clarity of Instructions	5	4	3	2	1
4.	Time Management	5	4	3	2	1
5.	Contribution of activity towards learning new skills	5	4	3	2	1
6.	Practical Applicability	5	4	3	2	1
7.	Extent to which creativity was promoted	5	4	3	2	1
8.	Level of autonomy	5	4	3	2	1
9.	Support of facilitator	5	4	3	2	1
10.	Overall satisfaction with the activity	5	4	3	2	1
Learning Outcome: <u>It helped realise the importance of time management.</u>						
TOTAL SCORE <u>34</u> OUT OF 50						

Mayura
Signature of Student



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FESTIVE TREATS 2021

25th December 2021 – 31st December 2021

Products In The Hamper



HAMPERS



CAKESICLES



FOCACCIA



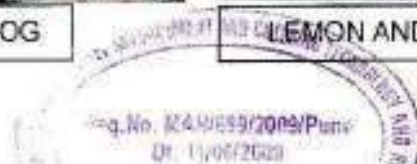
ROSE AND PISTACHIO BARKS



RED VELVET YULE LOG



LEMON AND THYME COOKIES



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Report on “Funky Hats: Entrepreneurial Activity”

Title: Funky Hats: POTS activity

Date: 30th April 2022

Time: 11 am Onwards

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

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

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

Report:

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

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

Hungry America

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



Ciao Italia

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

Activities conducted during the event

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



Dr. Vidya Kadam

Anahita Manna

Dr Anita Moodliar

Event In - Charge



Anita Moodliar

PRINCIPAL
(BHMCT)

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



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

Date: 27/04/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

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

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

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

Guest Profile / Name: —

Faculty Coordinating: Dr. Vidya Kadam and Anahita H.

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

Sr. No. of SCA Registrar 90

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: Nos. Faculty In-charge:

Flower Arrangement:

Camera :

Special Instruction:

STUDENT IN CHARGE:

Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

Principal
(BHMCT)
Maharaja State Institute of
Hotel Management & Catering Technology
Chavandgaon, Pune-411016





TYBHMGT PRESENTS

FUNKY HATS

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

DATE
Saturday, 30th
April 2022

*You're
Invited!*

**HUNGRY
AMERICAN**

HOWDY FELLAS

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

**CIAO
ITALIA**

BENVENUTO

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



• Food

• Beverages

• Music





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Report on “Funky Hats: Entrepreneurial Activity”

Title: Funky Hats: Entrepreneurial Activity

Date: 30th April 2022

Time: 11 am Onwards

Speaker:

Objective:

Report:

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

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

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Ciao Italia



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

Activities conducted during the event

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





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☎- 25676840 Email: msihmctrsoffice@gmail.com, web site: msihmctrs.in

Guest Lecture: Chef Dinesh Kumar Joshi

Type of the Event : Guest Lecture

Date of the Event : 28/03/2022

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

Objectives :

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

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



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

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

Enclosures:

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

Anahita ANAHITA MANNA
Name and Sign of Event Coordinator

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





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

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

Date: 28/03/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

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

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

Types of Function:

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

Guest Profile / Name: CHEF DINESH KUMAR JOSHI

Faculty Coordinating: ANAHITA MANNA

Venue:

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

Sr. No. of SCA Registrar 81

FOOD & BEVERAGE DEPARTMENT: - N/A

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



ROOM DIVISION MANAGEMENT ARRANGEMENT: N/A

Type of Linen: Nos. Faculty In-charge:

Flower Arrangement:

Camera :

Special Instruction:

STUDENT IN CHARGE: N/A

Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

Dr. Anand
Principal
Maharashtra State Institute of
Hotel Management & Catering Technology
Shrinagar, Pune-411016





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CORRESPONDENCE TRAIL FOR 28/03/2022

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

From: msihmct tpo <msihmcttpo@gmail.com>

Date: Tue, 29 Mar 2022, 13:33

Subject: Thank you for your valuable time.

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

<iqac@msihmctrs.in>

Dear Chef Dinesh Kumar Joshi,

Greetings from MSIHMCT Pune!!

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

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

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

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

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

https://docs.google.com/forms/d/1eFVIS2a0Kqbj0FKnla5X_W8GH0QnZl0L5uJFjuYEBTs/edit

Also kindly provide your bank account details.

Name:

Bank A/c No:

IFSC Code:

Bank Name:

Regards,

Dr. Anita Moodliar

Principal
MSIHMCT, Pune.

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





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ATTENDANCE SHEET FOR 28/03/2022

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

Amadliya

PRINCIPAL
(DHMCT)

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





FEEDBACK FOR GUEST LECTURE TAKEN BY CHEF DINESH JOSHI

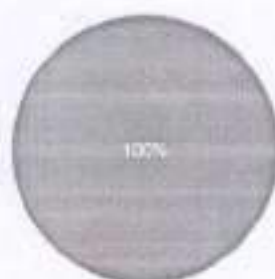
How will you rate the session?

20 responses



Was the session relatable to the syllabus taught?

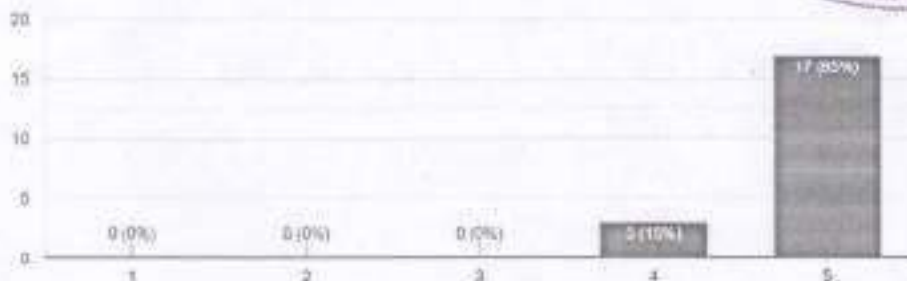
20 responses



● Yes
● No

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

20 responses



What was the take-away from the session?

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



Report on "Guest lecture on landscaping"

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

Date: 10 May 2022

Time: 9.30 to 11.30 am

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

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

Report:

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

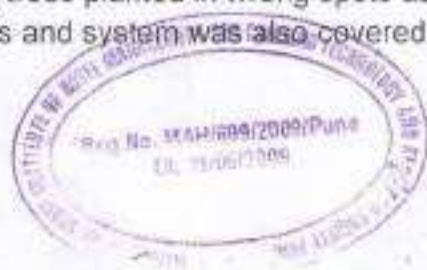
Ms. Sharvari Barve, who owns Melicope Landscaping Consultancy, explained that landscaping is about planning gardens and discussed its importance in understanding how plants grow and how people perceive gardens.

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

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

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

In-charge



Principal

Maharashtra State Institute of
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REPORT ON GUEST LECTURE ON LANDSCAPING
HELD ON 10 MAY - 22





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

Date: 05/05/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Components of Landscaping

Date of Event: 10/5/2022

Programme: BHMCT / MHMCT

Year:

1st / 2nd / 3rd / Final

Day: Tuesday

Sp. Accommodation + F.O.

Year

Time: 9:30 - 14:30 am

Types of Function:

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

Guest Profile / Name:

Ms. Sharvari Barve, owner Helicope Landscap consultancy.

Faculty Coordinating:

Dr. Vidya Kadam

Venue:

- Classroom 602
- Iris
- Zaffran
- Conference
- Assembly Hall
- Board Room
- Principal Office

Sr. No. of SCA Registrar 93

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

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

Flower Arrangement: _____

Camera :

Special Instruction: _____

STUDENT IN CHARGE:



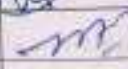

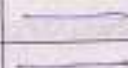



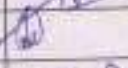


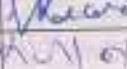

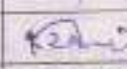

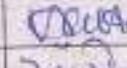


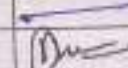
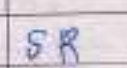
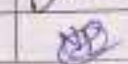





Food Production: _____


Food & Beverage Service: _____

Accommodation: _____

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

Principal 





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

REF: MSIHMCCT/UG-PG/2022/328

Date: 09.05.2022

To,

Ms. Sharvari Barve

Owner

Melicope' Landscape Consultancy

Pune

Dear Ms. Sharvari,

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

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

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

Look forward to your continued support.

Thank you once again.

Warm regards,



Principal 9/5
PRINCIPAL
(BHMCT)

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

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FINAL YEAR - 2022-23 Even Sem

EVENT:- Guest Lecture on components of landscaping

Date:- 10.5.22

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

[Signature]

PRINCIPAL
(RHECT)

Maharashtra State Institute of

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Industry expert/ Guest lecture/Demonstrator feedback

Date 10/5/22

NAME OF HOTEL/ ORGANISATION

Biophilia- The Garden

NAME OF THE FACILITATOR

Sharvari Barve

DESIGNATION

Landscaper and Author

Please circle the relevant score

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

10/5/22

Sharvari Barve

Signature of facilitator





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Date: 10/5/2022

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

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

Please circle the relevant score

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


Signature of Student





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Date: 10/5/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

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

Please circle the relevant score

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


Signature of Student





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND
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412 – C, K.M.Munshi Marg, BahiratPatilChowk, Shivajinagar, Pune – 16.
☎ - 25676640 Email: msihmcttpo@gmail.com, web site: msihmctrs.in


Date: 10/6/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

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

Please circle the relevant score

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


Signature of Student





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Date: 10/5/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

MSIHMET

NAME OF THE RESOURCE PERSON :

Sharvari Barve

NAME OF THE EVENT

Guest lecture on components of workshoping

NAME OF STUDENT

Ritika Shete

ENROLLMENT NO (INST.)

201953

Please circle the relevant score

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

Signature of Student





**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
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Visit to IISER canteen

Type of the Event: Industrial visit

Date of the Event: 30 May to 2 June 2022

Class : SYBHMCT

Objectives:

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

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


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



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

Enclosures:

- Function Prospectus
- Attendance Sheet
- 360 Feedback
- Photograph


ARJUN. M.

Name and Sign of Event Coordinator



Dr. Anita Moodliar
Principal

(DHICT)

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

Date: 24 MAY, 2022.

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: VISIT TO IISER CANTINE.

Date of Event: 30 MAY, 2022

31 MAY, 2022

01 JUNE 2022

02 JUNE 2022

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

Day: MON, TUE, WED, THU.

Year

Time: 10:30 onwards.

Types of Function:

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

Guest Profile / Name: IISER - MR. KUMAR -

Faculty Coordinating: ; ABHAY.

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

Sr. No. of SCA Registrar 105

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

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

Flower Arrangement: _____

Camera: _____

Special Instruction: _____

STUDENT IN CHARGE:

Food Production: _____

Food & Beverage Service: _____

Accommodation: _____

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

Principal

PRINCIPAL

(BHMCT)

Maharashtra State Institute of

Hotel Management

Technology





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND
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Type of the Event: Visit to IISER canteen
Attendance : SYBHMCT

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



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

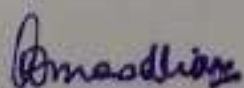


70	202072	Mandavkar Revati Maruti	P
71	202073	Manathe Mayura Sachin	P
72	202074	Melidi Mohd Taqi	P
73	202075	Mohite Ayush Rupesh	P
74	202076	More Yash Chandrakant	P
75	202077	Mulik Anuja Sunil	P
76	202078	Nadaf Taufeeq Saleem	P
77	202079	Nagaonkar Sharvay Shirish	P
78	202080	Nemaniwar Vidhi Anil	A
79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



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


Signature of the faculty



PRINCIPAL
(BHMCT)

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Date: 30 MAY, 22 .

Student feedback on industrial visit

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

Please circle the relevant score

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

Signature of student



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Date: 31 MAY 22

Student feedback on industrial visit

NAME OF HOTEL : YUKTA SATELITE
NAME OF STUDENT : Yukta Sathe
ENROLLMENT NO (INST.) : 2020107

Please circle the relevant score

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

Signature of student

Am. Sodhi
PRINCIPAL
(P.H.D.T.)

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Shivajinagar, Pune-411016





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Date: 02 JUNE 22

Student feedback on industrial visit

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

Please circle the relevant score

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

Signature of student



Anasudhan

PRINCIPAL
(BHMCT)

Maharashtra State Institute of
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Shivajinagar, Pune-411016.





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Date: 30 MAY 22

Student feedback on industrial visit

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

Please circle the relevant score

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

Signature of student

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



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Industry expert/ Guest lecture/Demonstrator feedback

Date 30/05/2022
10.02/06/2022

NAME OF HOTEL/ ORGANISATION

IISER Canteen

NAME OF THE FACILITATOR

Mr. Kumar

DESIGNATION

Manager

Please circle the relevant score

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

Mr. Kumar
Signature of facilitator



PRINCIPAL
(SHMCT)

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



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

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

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

Visit to IISER canteen

Date of the Event: 30 May to 2 June 2022



Anasudhakar
PRINCIPAL
(E-NCT)

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





Visit to Meltish – The Cheese Cafe

Type of the Event: Visit

Date of the Event: 04 Dec 2021

Objectives:

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

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

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

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

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

Enclosures:

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

Name and Sign of Event Coordinator

Dr. Seema Zagade
Principal

PRINCIPAL
(BHMCT)

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





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING
TECHNOLOGY AND RESEARCH SOCIETY, PUNE
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REF: MSIHMC/UG-PG/SS/2021/337

Date: 02/DEC/2021.

FUNCTION PROSPECTUS CUM OFFICE ORDER

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

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

Types of Function:

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

Guest Profile / Name: MR. SHUBHAM RAYHI

Faculty Coordinating: ABHAY. MANOLKAR

Venue:

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

Sr. No. of SCA Registrar 65

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: Nos. Faculty In-charge:

Flower Arrangement:

Camera :

Special Instruction:

STUDENT IN CHARGE:

Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

Ms. P. Pawar

Mr. D. Janvekar

Principal

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

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

Class: SY BHMCT

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



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

Aravind

ARAVIND MANOLKAR

Name and Sign of Event Coordinator

Aravind
PRINCIPAL
 (BHMCT)
 Maharashtra State Institute of
 Hotel Management & Technology
 Shivajinagar, Pune - 411 004





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Date: 04/06/21

Student feedback on industrial visit

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

Please circle the relevant score

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

Signature of student


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

Date: 04/12/2021

Student feedback on industrial visit

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

Please circle the relevant score

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

H. Kashikar
Signature of student


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Shivajinagar, Pune-411016





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Date: 04/12/2021

Student feedback on industrial visit

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

Please circle the relevant score

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

Signature of student



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Date: 04 DEC 21.

Student feedback on industrial visit

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

Please circle the relevant score

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

Signature of student



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Maharashtra State Institute of
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Report on “ Online Workshop on Molecular Mixology ”

Date: 25 November 2021

Time: 2.30 pm Onwards.

Resource: Mr. Samadhan, Proprietor, Planetfluid

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

Report:

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

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

Samadhan

Principal
(BHMCT)

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SHIVAJINAGAR, PUNE-411015





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

Date: 20/11/21

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Online workshop of Molecular
Minotology.

Date of Event: 25/11/21.

Programme: BHMCT / MHMCT

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

Day: Thursday.

Year

Time: 2:30pm.

Types of Function:

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

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

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

Venue:

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

Sr. No. of SCA Registrar 62.

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

No A.

Type of Linen:

Nos.

Faculty In-charge:

Flower Arrangement:

Camera :

Special Instruction:

STUDENT IN CHARGE:

Food Production:

Food & Beverage Service:

Accommodation:

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

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

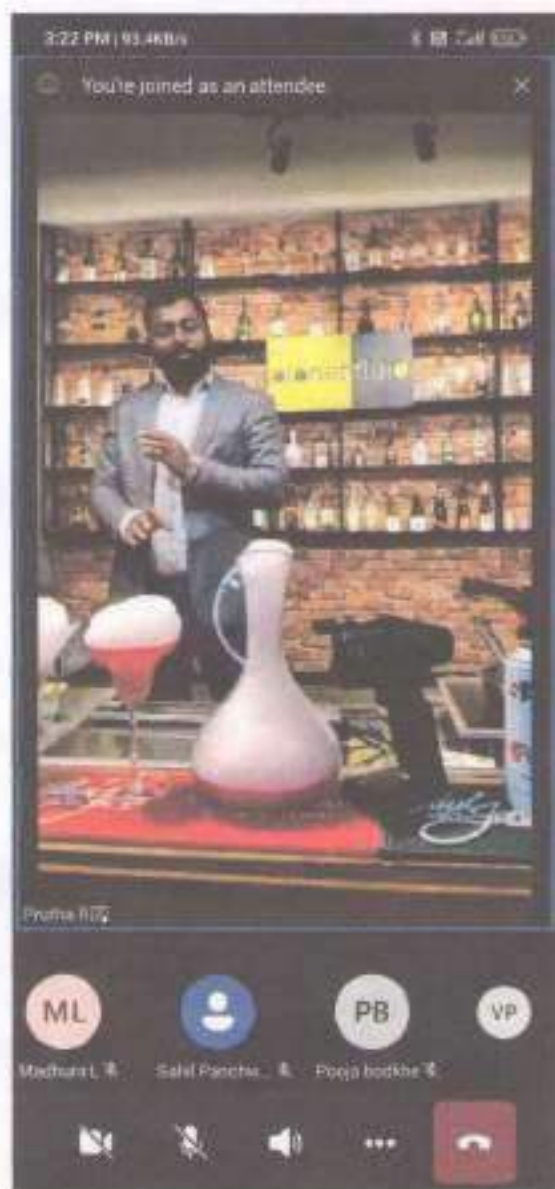
Principal





Maharashtra State Institute of Hotel Management and Catering Technology and Research Society Pune
Maharashtra State Institute of Hotel Management and Catering
Technology (UG & PG -DEGREE Programme)
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Cocktail Demonstration by Planetfluid



Amsodhik
PRINCIPAL
(BHMCT)

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





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AND CATERING TECHNOLOGY**
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☎ - 25676640 Email: msihmctrsoffice@gmail.com , web site: msihmctrs.in

ONLINE LECTURE: MR GRAYDON RODRICKS 2022

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

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

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



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

Enclosures:

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

Anahita

ANAHITA MANNA

Name and Sign of Event Coordinator

Anita Moodliar

Dr. Anita Moodliar

PRINCIPAL

(BHMCT)

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





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

Date: 15/02/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Training Manager Ritz-Carlton Bangalore

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

Programme: BHMCT / MHMCT

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

Day: Thursday

Year

Time: 4:00pm - 5:00pm

Types of Function:

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

Guest Profile / Name: Mr Graydon Rodriguez

Faculty Coordinating: Anahita Manna

Venue:

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

Online - Google Meet

Sr. No. of SCA Registrar - 75

FOOD & BEVERAGE DEPARTMENT: N/A

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



ROOM DIVISION MANAGEMENT ARRANGEMENT: N/A

Type of Linen: Nos. Faculty In-charge:

Flower Arrangement:

Camera :

Special Instruction:

STUDENT IN CHARGE: N/A

Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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


Principal
(BHMCT)
Maharashtra State Institute of
Hotel Management & Catering Technology
Shri Chhatrapati Shivaji Maharaj
Campus, Mumbai - 400 004





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

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

CORRESPONDENCE TRAIL

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

Dear Dr. Moodliar,

Warm greetings from The Ritz-Carlton, Bangalore!

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

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

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

Thank you.

Warm Regards,

Graydon



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

Dear Mr. Graydon,

Greetings from MSIHMCT, Pune!!

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

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

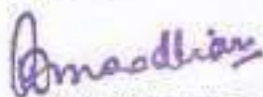
We would be delighted if you could share your experiences, tips and tricks and also guide them to understand the importance of sharpening their interpersonal skills and what must one do to improve their communication skills, verbal and written.

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

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

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

Regards



Dr. Anita Moodliar
Principal
MSIHMCT, Pune.

Maharashtra State Institute of
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Shivajinagar, Pune-411016.





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THANK YOU EMAIL

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

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

Date: Sat, 19 Feb 2022, 20:16

Subject: Thank you for your valuable time.

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

Dear Mr Graydon Rodricks,

Greetings from MSIHMCT Pune!!

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

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

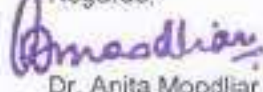
Your valuable knowledge and experience coupled with your positivity to the students in these unassuming times will give them a stepping stone to their progress ahead.

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

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

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

Regards,


Dr. Anita Moodliar

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Shivajinagar, Pune-411016.





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ATTENDANCE SHEET

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



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

Amadhiya

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FEEDBACK ANALYSIS

Mr Graydon

How will you rate the session?

38 responses



Was the session relatable to the syllabus taught?

38 responses



● Yes
● No

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

38 responses



What was the take-away from the session?

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



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PHOTOGRAPHS

TONE:

Which ones do you think would need a firm response?

21. Being negatively assertive	22. Being positively assertive	23. Being negatively assertive
24. Being positively assertive	25. Being positively assertive	26. Being positively assertive

COMMUNICATION ETIQUETTE

Graydon is presenting

Graydon

FYBHMCT

USING A FIRM TONE:

- Changing a couple of words to change tone.
- Rarely have to use firmer tone.
- Polite doesn't mean negative.
- Don't confuse firm with negative.





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Quantity business start-up-its requisites and difficulties.

Type of the Event: Start up and innovation

Date of the Event: 25 May 2022

Conducted by: Ms. Neeta Patil.

Objectives:


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

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



Enclosures:

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


Achay Maholkar

Name and Sign of Event Coordinator



Dr. Seema Zagade

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Shivajinagar, Pune-411016





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

Date: 26 MAY 2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

QUANTITY 801 NEW START UP 171

Name of the Event: PREREQUISITE OF VOL. CATERING & DIFFICULTIES Date of Event: 25 MAY 2022

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

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

Guest Profile / Name: MRS. NEETA PATIL

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

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

Sr. No. of SCA Registrar : 101

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen:

Nos.

Faculty In-charge:

Flower Arrangement:

Camera:

SHOBHAM TALWAR

Special Instruction:

STUDENT IN CHARGE:

Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Dr. S. Zagade	SS	15.	Ms. S. Mantri	SM
2.	Mr. S. Rayarikar	SR	16.	Ms. U. Toke	AB
3.	Mr. V. Sarup	VS	17.	Mr. S. Jagade	JS
4.	Dr. V. Kadam	VK	18.	Mr. D. Ishte	DI
5.	Mr. D. Joshi	DB	19.	Mr. P. Padvekar	PP
6.	Mr. A. Manolkar	AM	20.	Mr. S. Deshmukh	SD
7.	Mr. C. Sahasrabudhe	CS	21.	Mr. V. Kaware	VK
8.	Ms. S. Paranjpe	AB	22.	Ms. R. Jadhav	RJ
9.	Mr. D. Janvekar	DJ	23.	Mr. R. Khilare	RK
10.	Ms. P. Pawar	PP	24.	Mr. A. Adsule	AA
11.	Ms. A. Manna	AM	25.	Ms. S. Deokar	SD
12.	Mr. R. Gade	RG	26.	Ms. J. Kamble	JK
13.	Ms. D. Marne	DM	27.	Mr. S. Rathod	SR
14.	Ms. N. Dimble	ND			

Principal

(Signature)

Principal

Principal

Principal



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

Schedule
25 May 2022

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



Organised by

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

About Institute:

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

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

About Start-up and Innovation Cell

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

TALK SESSION OVERVIEW

About -NEETA CATERING SERVICES

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

About today's speaker -

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



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Voucher No.

Date: 28/05/2022

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

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

On account of GUEST RECEIPT on 25/5/2022

Paid
Date: 28/06/2022
Cheque no.: 25227
Amount: 600/-
Bank Name: SCM

Paid by cash

[Signature]
Principal

[Signature]
Registrar

[Signature]
Signature

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Date -25 May 2022

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

Attendance : SYBHMCT

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

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

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

Name and Signature of the Faculty

Arjun Manojkar

ARJUN MANOJKAR

PRINCIPAL
(BHMCT)

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



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

Feedback and Attendance - 25.05.2022

Email *

nishant.zal321@gmail.com

First Name *

Nishant

Last Name *

Zalkikar

Year *

☐ SYBHMCT Class 1

☒ SYBHMCT Class 2

Roll Number *

2020132

PRINCIPAL
(SBHMCT)

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



How would you rate the session? *

Lowest 1 2 3 4 5 Highest

☐ ☐ ☐ ☐ ☒

Would you like more sessions like this? *

☒ Yes

☐ No

What was the take-away from the session? *

Very new perspective over quantity catering

This form was created outside of your domain.

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



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

Feedback and Attendance - 25.05.2022

Email *

manthantantak4@gmail.com

First Name *

Manthan

Last Name *

Tantak

Year *

☐ SYBHMCT Class 1

☒ SYBHMCT Class 2

Roll Number *

2020119

PRINCIPAL
(BHMCT)

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



How would you rate the session? *

Lowest 1 2 3 4 5 Highest

☐ ☐ ☐ ☐ ☒

Would you like more sessions like this? *

☒ Yes

☐ No

What was the take-away from the session? *

Very nice and informative

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Shivajinagar, Pune-411016



Industry expert/ Guest lecture/Demonstrator feedback

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

Email *

neetapatil1875@gmail.com

NAME OF THE FACILITATOR *

Neeta Patil

DESIGNATION *

Partner

NAME OF HOTEL/ ORGANISATION *

NCS Foods LLP

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



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

- ☐ 1
- ☐ 2
- ☐ 3
- ☒ 4
- ☐ 5

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

- ☐ 1
- ☐ 2
- ☐ 3
- ☒ 4
- ☐ 5

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(R-INACT)
Maharashtra State Institute of
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Shivajinagar, Pune-411016



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

- ☐ 1
- ☐ 2
- ☐ 3
- ☒ 4
- ☐ 5

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

- ☐ 1
- ☐ 2
- ☒ 3
- ☐ 4
- ☐ 5

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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

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

- ☐ 1
- ☐ 2
- ☐ 3
- ☒ 4
- ☐ 5

Any other suggestions *

More interactions and questions need to be asked.

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RESEARCH SOCIETY, PUNE

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

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

Start up and current trends in micro greens .

Type of the Event: Start up and Innovation

Date of the Event: October 29th, 2021

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

Objectives:

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

Organised By: Start up and innovation cell													
Event Coordinator	Mr. Abhay Manolkar	Ms. Pooja Pawar											
Venue	Online	Time / Duration	01 hour										
Total Number of Participants	Students	Faculty	Non-Teaching										
39	35	03	01										
Event Details The session was covered under start up and innovation cell													
Type of Learning Outcome (Tick the appropriate option)													
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills									
✓													
Learning Outcome	Students gained a comprehensive understanding of what microgreens are, their nutritional benefits, and their diverse culinary applications. Students became aware of various methods and techniques for growing microgreens												
Mapping of the event with PO and CO		Program Outcome											
		P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
Start up and innovation activity				✓		✓							



Enclosures:

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


ABHAY. M

Name and Sign of Event Coordinator



Dr. Seema Zagade

Principal
(BHMCT)

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







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

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

Date: 28/10/2021

FUNCTION PROSPECTUS CUM OFFICE ORDER

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

Date of Event: *29/02/2021*

Programme: BHMCT / MHMCT

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

Day: FRIDAY

Year

Time: 4:15 to 5:15

Types of Function:

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

Guest Profile / Name: *Mr. Swapnil Khade*

Faculty Coordinating: *ABHAY MANOLKAR
POOJA. PANDAR*

Venue: • Classroom • Ipr • Zgffan • Conference
• Assembly Hall • Board Room • Principal Office *online 602*

Sr. No. of SCA Registrar *58*

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

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

Flower Arrangement: -

Camera :

Special Instruction: *online session*

STUDENT IN CHARGE:

Food Production: -

Food & Beverage Service: -

Accommodation: -

Any other instruction (For Students) -

CIRCULATED TO ALL FACULTY AND STAFF

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

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



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



SCHEDULE
29 OCTOBER 2021



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

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


PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Hotel Management & Catering Technology



About Institute :

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

About Start-up and Innovation Cell

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

Talk Session Overview

What Are Microgreens?

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

About today's speaker -

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



Fwd: Invitation as a Guest speaker

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

From: Swapnil Kharde <swapnilk11@gmail.com>

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

Subject: Re: Invitation as a Guest speaker

To: ABHAY MANOLKAR <abhaymsihmct@gmail.com>

Thank you !!!

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

Dear Mr. Swapnil Kharde,

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

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

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

Look forward to your continuous support.

Regards,

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

Pune.


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



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

From: ABHAY MANOLKAR <abhaymsihmct@gmail.com>

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

Subject: Thanks for the Talk session

To: <swapnilk11@gmail.com>

Dear Swapnil,

Greetings from team MSIHMCT!!!

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

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

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

Also sharing the link for your valuable feedback.

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

Thanks & Regards

Team MSIHMCT





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

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

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

Date 29 October 2021

Attendance for: Growing demand of Micro green plantation

Class : TY BHMCT

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

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(BHMCT)

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



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

Name and signature of the faculty

Manojkar

ABHAY MANOJKAR

Manojkar

PRINCIPAL
(BHMCT)

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



feedback of Mr. Swapnil Kharde.

Growing
demand of Micro green plantation

Email *

swapnilk11@gmail.com

NAME OF THE FACILITATOR *

Swapnil Kharde

DESIGNATION *

Entrepreneur

NAME OF HOTEL/ ORGANISATION *

Microgreens

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

☐ 1

☐ 2

☐ 3

☒ 4

☐ 5

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

☐ 1

☐ 2

☐ 3

☒ 4

☐ 5




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Maharashtra State Institute of
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Shivajinagar, Pune-411016



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

- ☐ 1
☐ 2
☐ 3
☒ 4
☐ 5

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

- ☐ 1
☐ 2
☐ 3
☒ 4
☐ 5

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

- ☐ 1
☐ 2
☐ 3
☒ 4
☐ 5

Any other suggestions *

Excellent session

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

Date: 29th October 2021

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION : Director & Founder GMV Bio
NAME OF THE RESOURCE PERSON : Mr. Swapnil Khare
NAME OF THE EVENT : Growing Demand of Microgreen Plantation
NAME OF STUDENT : Sakshi Chavan
ENROLLMENT NO (INST.) : 201912

Please circle the relevant score

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

Schavac
Signature of Student

Schavac

Schavac
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(B.H.A.C.T.)

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Shivajinagar, Pune-411016





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

Date: 29/10/21

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

Director & Founder GMV Bio

NAME OF THE RESOURCE PERSON :

Mr. Swapnil Khurde

NAME OF THE EVENT

Growing Demand of microgreen
Plantation

NAME OF STUDENT

Prasad Kanade

ENROLLMENT NO (INST.)

201935

Please circle the relevant score

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

Signature of Student

PRINCIPAL
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Maharashtra State Institute of
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RESEARCH SOCIETY, PUNE

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412 – C, K.M.Munshi Marg, Bahinai Paul Chowk, Shivajinagar, Pune – 411 004

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

Talk session on business insight.

Type of the Event: Start up and Innovation

Date of the Event: 23 December 2021

Conducted by: Mr. Amogh Bedekar.

Objectives:


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

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



Enclosures:

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


ABHAY. M

Name and Sign of Event Coordinator



Dr. Seema Zagade

PRINCIPAL

(BHMCT)

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







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

REF: MSIHMC/UG-PG/SS/2021/ 384
Date: 22-12-2021

FUNCTION PROSPECTUS CUM OFFICE ORDER

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

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

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

Guest Profile / Name: MR. AMOGH BEDKAR

Faculty Coordinating: ADARSH M & POOJA P

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

Sr. No. of SCA Registrar

69

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen:

Nos.

Faculty In-charge:

Flower Arrangement:

Camera :

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

STUDENT IN CHARGE:

Food Production:

Food & Beverage Service:

Accommodation:

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

CIRCULATED TO ALL FACULTY AND STAFF

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

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



A Talk Session on Business Insights

Schedule
23 December 2021

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



Organised by

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

About Institute:

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



About Start-up and Innovation Cell

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

Talk Session Overview

About Bedekar Misal-

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

About today's speaker -

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



Fwd: Thank you for addressing the students

Inbox

Search for all messages with label Inbox

Remove label Inbox from this conversation



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

12:40 PM (2
hours ago)

to me

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

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

Date: Thu, 23 Dec 2021 at 13:01

Subject: Thank you for addressing the students

To: <bedekaradity@gmail.com>

Cc: <bedekaradity@gmail.com>

Dear Amogh,

Greetings from team MSIHMCT!!!

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

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

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

Also sharing the link for your valuable feedback.

<https://forms.gle/XAtg5WmLzpGCksZ48>

Thank you

Team MSIHMCT

Start up and innovation cell





Date 23 December 2021

Attendance for: On Business insight

Class : TY BHMCT

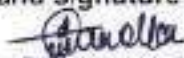
Sr. No.	Roll No.	Student Name	Attendance	Remark
1.	201901	AgrawalJagdishSantosh	P	
2.	201902	BaghelSachinDevendra	P	
3.	201905	BhagatPrajwal Anil	P	
4.	201906	BhagwatArya Nikhil	P	
5.	201907	BhaikDigambar Suresh	p	
6.	201908	BhosaleSaloni Ramesh	P	
7.	201911	ChavanRajeshwariUmesh	P	
8.	201912	ChavanSakshiGorakhnath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

④



Sr. No.	Roll No.	Student Name	Attendance	Remark
25.	201935	Kanade Prasad Kishor	P	
26.	201941	Kulkarni Shounak Hrishikesh	P	
27.	201942	Kure Pratiksha Saudagar	P	
28.	201945	Musale Prasanna Shashikant	P	
29.	201946	Nagpure Arpita Ravi	P	
30.	201947	Naik Prabhanjan Atul	P	
31.	201951	Nandgude Akshat Rahul	P	
32.	201952	Pardeshi Atharv Jaideep	P	
33.	201953	Patrudkar Vishvajeet Suryakant	P	
34.	201956	Phadtare Vedant Santosh	P	
35.	201959	Salunke Atharva Sanjay	P	
36.	201960	Sapkale Jayesh Bhagwan	P	
37.	201961	Sathelrawati Sachin	P	
38.	201963	Shete Ritika Dinesh	P	
39.	201964	Shewadkar Atharva Shamsunder	P	
40.	201966	Timande Dinesh Purushottam	P	

Name and signature of the Faculty



ABHAY MANOJKAR





PRINCIPAL
(BHMCT)

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



Feedback of Mr. Amogh Bedekar.

On
Business Insight

Email *

bedekaraditya@gmail.com

NAME OF THE FACILITATOR *

Amogh Bedekar

DESIGNATION *

Entrepreneur

NAME OF HOTEL/ ORGANISATION *

Bedekar Misal

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

☐ 1

☐ 2

☐ 3

☒ 4

☐ 5

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

☐ 1

☐ 2

☐ 3

☒ 4

☐ 5





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

☐ 1

☐ 2

☐ 3

☒ 4

☐ 5

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

☐ 1

☐ 2

☒ 3

☐ 4

☐ 5

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

☐ 1

☐ 2

☐ 3

☒ 4

☐ 5

Any other suggestions *

Overall it was a good session

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

Google Forms







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Date: 23 Dec, 2021

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

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

Please circle the relevant score

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

Jaal
Signature of Student

①





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Date: 23 December 202

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

Bedekar Misal

NAME OF THE RESOURCE PERSON :

Mr. Amogh Bedekar

NAME OF THE EVENT

On Business Insight

NAME OF STUDENT :

Roshni Jadhav

ENROLLMENT NO (INST.) :

201930

Please circle the relevant score

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

Roshni Jadhav
Signature of Student





Report on "Visit to Biophilia"

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

Date: 9 May 2022

Time: 9:00 onwards

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

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

Report:

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

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

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

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


In-charge




PRINCIPAL
(B.M.C.T.)

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



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

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





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

Date: 06/05/22

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event:

Biophilia - The Garden
Center Visit

Date of Event: 09/05/2022

Programme: BHMCT / MHMCT

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

Year

Day: Monday

Time: 9:00am

Types of Function:

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

Guest Profile / Name:

Ms. Sharvati Barve
Dr. Seema
Dr. Vidya Kadam

Faculty Coordinating:

Venue:

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

Sr. No. of SCA Registrar

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen:

Nos.

Faculty In-charge:

Flower Arrangement:

Camera :

Special Instruction:

STUDENT IN CHARGE:

Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

Principal



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FINAL YEAR – 2022-23 Even Sem

EVENT:- visit to Biophila

Date:- 9.5.22

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

(Handwritten signature)





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Industry expert/ Guest lecture/Demonstrator feedback

Date 9/6/22

NAME OF HOTEL/ ORGANISATION

Biophilia - The Garden

NAME OF THE FACILITATOR

Sharvari Barve

DESIGNATION

Landscape Architect

Please circle the relevant score

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

10/6/22

A. Barve

Signature of facilitator





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Date: 31/5/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

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

Please circle the relevant score

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

Shilpi
Signature of Student





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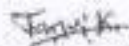
Date: 3/5/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

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

Please circle the relevant score

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


Signature of Student





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Date: 9/5/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : MSIHMC
NAME OF THE RESOURCE PERSON : Mrs. Shavari Borve
NAME OF THE EVENT : Visit to Biophilia
NAME OF STUDENT : Shruti Borve
ENROLLMENT NO (INST.) : 201910

Please circle the relevant score

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

Shruti
Signature of Student





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Date: 9/5/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

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

Please circle the relevant score

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

Aditya
Signature of Student





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Report on Food Cost Control

Lecture

Introduction

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

Topic covered In lecture

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





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

Date: 13/4/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

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

Programme: BHMCT / MHMCT

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

Day: *21* / 4 / 22

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

Types of Function:

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

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

Faculty Coordinating: *Ms. Sampada Paranjpe*

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

Sr. No. of SCA Registrar *84*

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen:

Nos.

Faculty In-charge:

Flower Arrangement: *small with artificial flowers*

Camera: *Tamray Chikodike*

Special Instruction:

STUDENT IN CHARGE: - *Dinesh Timande*

Food Production:

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

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

Principal



Learning outcomes

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

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

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





Bmasdhia

PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Hotel Management & Catering Technology
Sion, Mumbai-400 022





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REF: MSIHMC/UG-PG/2022/

Date: 21.04.2022

To,
Mr. Anil Nair
Training Manager
Malaka Spice
Pune

Dear Mr. Nair

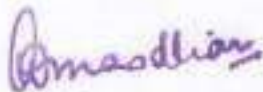
Greetings from M.S.I.H.M.C.T.!!

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

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

Thank you once again.

Warm regards,



Principal
(BHMCT)

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





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FINAL YEAR – 2022-23 Even Sem

EVENT:- Guest Lecture on Food Cost Control

Date:- 21st April 2022.

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



Sr. No.	Roll No.	Student Name	
31.	201933	Kadam Mrunali	P
32.	201934	Kadam Shivratri	P
33.	201935	Kanade Prasad	P
34.	201936	Karandikar Shrinidhi	P
35.	201937	Kedari Sanskruti	A
36.	201938	Khan Junsid	A
37.	201939	Khandke Shalmali	P
38.	201940	Kopulwar Tarvi	P
39.	201941	Kulkarni Shounak	P
40.	201942	Kure Pratiksha	P
41.	201944	Muneshwar Sandesh	A
42.	201945	Musale Prasanna	P
43.	201946	Nagpure Arpita	P
44.	201947	Naik Prabhanjan	P
45.	201948	Naik Purnima	P
46.	201949	Naik Shubham	P
47.	201950	Nair Isha Vinod	P
48.	201951	Nandgude Akshat	A
49.	201952	Pardeshi Atharv	P
50.	201953	Patrudkar Vishvajet	P
51.	201954	Pawar Shripad	P
52.	201956	Phadtare Vedant	P
53.	201957	Raghavant Shreyash	P
54.	201958	Raskar Nishigandha	P
55.	201959	Salunke Atharva	P
56.	201960	Sapkale Jayesh	P
57.	201961	Sathe Irawati	P
58.	201962	Sawane Pratik	P
59.	201963	Shete Rutika	P
60.	201964	Shewadkar Atharva	P
61.	201965	Thikekar Vighnesh	P
62.	201966	Timande Dinesh	P
63.	201967	Ware Rutuja	P
64.	201968	Badyal Manisha	P
65.	201969	Sharma Priya	P
66.	201970	Dhavale Vineet	P
67.	201971	Khirid Abhishekkumar	A

Amadhiya
PRINCIPAL
(B.H.M.C.T.)





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Industry expert/ Guest lecture/Demonstrator feedback

Date 21/4/22

NAME OF HOTEL/ ORGANISATION

Malaka Spice

NAME OF THE FACILITATOR

Mr. Narayan

DESIGNATION

F&B Controller

Please circle the relevant score

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

Signature of facilitator





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Date: 21-4-22

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION :

Malaka Spice

NAME OF THE RESOURCE PERSON :

Mr. Narayan

NAME OF THE EVENT

F & B Control

NAME OF STUDENT :

Atharva Pardeshi

ENROLLMENT NO (INST.) :

201952

Please circle the relevant score

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

Atharva
Signature of student





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Date: 21-4-22

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
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						

Vineet
Signature of student





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Date: 21-4-22

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

P. Timande
Signature of student





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Date: 21-4-22

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

Rutuja
Signature of student





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Date: 21-4-22

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

Malaka Spice

NAME OF THE RESOURCE PERSON

Mr. Narayan
F&B Control

NAME OF THE EVENT

NAME OF STUDENT

Ritika Shete

ENROLLMENT NO (INST.)

201963

Please circle the relevant score

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

Ritika
Signature of student





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Date: 21-4-22

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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


Signature of student





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Date: 21-4-22

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

Madhar Deshpande
Signature of student





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Date: 21-6-22

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

Sakshi Deshpande
Signature of student





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Date: 21-4-22

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

Signature of student





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Date: 21-4-22

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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


Signature of student





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

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

Date: 28 JUNE 20

28 JUNE 2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: INSIGHT TO INSTITUTIONAL CATERING Date of Event: 01 JUNE 2022

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

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

Guest Profile / Name: MRS. NEETA PATIL

Faculty Coordinating: ARJUN MANOLKAR

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

Sr. No. of SCA Registrar : 102

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen:

Nos.

Faculty In-charge:

Flower Arrangement:

Camera :

Special Instruction:

STUDENT IN CHARGE:

Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

Principal





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

Type of the Event: **Insight to Institutional Catering**

Attendance : **SYBHMCT**

Sr. No.	Roll No.	Remark	Attendance
1.	202001	Aacharya Hrishikesh Umesh	P
2.	202002	Aher Gargi Darshan	A
3.	202004	Attar Afroz Salim	P
4.	202005	Babar Atharva Rajendra	P
5.	202006	Baig Irram Samir	P
6.	202007	Barangule Sanika Vikas	P
7.	202008	Bhegade Parth Dnyanshwar	P
8.	202009	Bhosale Harshada Baburao	P
9.	202010	Bhosale Jaya Prakash	A
10.	202011	Bodkhe Pooja Dharmnath	P
11.	202012	Borate Dhiraj Ajit	A
12.	202013	Borawake Abhishek Pandurang	A
13.	202014	Budhe Aniket Subhash	P
14.	202015	Chandegra Eshita Jitendra	A
15.	202016	Chavan Omkar Sandip	P
16.	202017	Chaware Prajwal Kiran	P
17.	202018	Chincholikar Raj Shankumar	P
18.	202019	Dalvi Akanksha Fulchand	A
19.	202020	Dalvi Pranali Sumesh	P
20.	202021	Deepake Sandesh Gautam	P
21.	202022	Dere Aakash Chandrashekhar	A
22.	202023	Dimble Diksha Vitthal	P
23.	202024	Dukare Swaraj Rajesh	A
24.	202025	Dumbare Yash Vilas	A
25.	202026	Dusane Lokesh Rajesh	P
26.	202028	Gadgil Om Vinayak	A
27.	202029	Gadre Omkar Bapu	A
28.	202030	Gaikwad Aniket Popat	P
29.	202031	Gaikwad Ayush Raju	A
30.	202032	Gaikwad Pandurang Sandipan	P
31.	202033	Gaikwad Prabodh Vijay	P
32.	202034	Gaikwad Sakshi Suresh	P
33.	202035	Gaikwad Shravani Kailas	P
34.	202036	Gaikwad Shreyash Ashish	P
35.	202037	Gaikwad Tanvi Mukesh	P



36.	202038	Galinde Chetana Shekhar	A
37.	202039	Gawali Jay Santosh	P
38.	202040	Gawade Shweta Shivaji	P
39.	202041	Gosavi Aditya Jayawant	P
40.	202042	Gude Rutwij Vijay	P
41.	202043	Gujar Mitesh Sanjay	A
42.	202044	Hatkar Suhani Amol	P
43.	202045	Hundiware Vaishnavi Dhananjay	P
44.	202046	Jadhav Atharva Suhas	P
45.	202047	Jadhav Sakshi Pravin	P
46.	202048	Jalgi Siddhi Ramesh	P
47.	202049	James Prem/Aashish	P
48.	202050	Joshi Jayesh Jitendra	P
49.	202051	Joshi Padmnabh Shashikant	P
50.	202052	Joshi Vipul Jayesh	P
51.	202053	Kagne Shankar Suresh	P
52.	202054	Kahar Hrishikesh Rahul	P
53.	202055	Kamble Dayanand Utkarsh	P
54.	202056	Kanade Sakshi Santosh	P
55.	202057	Kate Atharva Ajti	P
56.	202058	Kathe Saurav Harshal	P
57.	202059	Ketkar Mihir Prashant	P
58.	202060	Kharat Omkar Sakharan	P
59.	202061	Khemchandani Aryan Sunil	P
60.	202062	Kolambekar Atharva Narendra	P
61.	202063	Kondhalkar Om Manoj	P
62.	202064	Kulkarni Manali Milind	P
63.	202065	Kumavat Atharv Nanasahab	P
64.	202066	Kunal Kishori Lal	P
65.	202067	Kurve Sharwari Rajesh	P
66.	202068	Lohar Yash Kishor	P
67.	202069	Lokhande Pratham Ramakant	P
68.	202070	Lokhande Suchita Shashikant	P
69.	202071	Mali Smitraj Ashok	P
70.	202072	Mandavkar Revati Maruti	P
71.	202073	Marathe Mayura Sachin	P
72.	202074	Mehdi Mohd Taqi	P
73.	202075	Mohite Ayush Rupesh	P
74.	202076	More Yash Chandrakant	P
75.	202077	Mulik Anuja Sunil	P
76.	202078	Nadaf Taufeeq Saleem	P
77.	202079	Nagasonkar Sharvay Shirish	P
78.	202080	Nemaniwar Vidhi Anil	A
79.	202081	Nijampurkar Amey Amit	A
80.	202082	Nikam Dhruvjeet Dhanajirao	P
81.	202083	Panchwagh Sahil Vivek	



82.	202084	Pardeshi Mandar Prabhu	P
83.	202085	Patange Ritesh Santosh	P
84.	202086	Patil Prasad Pravin	P
85.	202087	Patil Utkarsh Udhav	P
86.	202088	Patil Vaibhavi Rajkumar	P
87.	202089	Patil Vedant Prabhakar	A
88.	202090	Pawar Revati Rajesh	P
89.	202091	Pawar Shubham Kiran	P
90.	202092	Pawar Somesh Baliram	P
91.	202093	Pawar Sourabh Ajit	P
92.	202094	Pillewan Tanmay Surdas	P
93.	202095	Pisal Vedant Nitin	P
94.	202096	Rade Sarvi Sachin	P
95.	202097	Rajemahadik Sanket Vijaysing	P
96.	202098	Rathod Karan Ramesh	P
97.	202099	Rengade Harshwardhan Santosh	P
98.	202100	Rupnur Vaibhav Gopal	P
99.	202101	Sahsrabudhe Om Rajeev	P
100.	202102	Sante Siddharth Sainath	P
101.	202103	Sarode Aditya Ankush	A
102.	202104	Sarsar Nirmitee Surendra	P
103.	202105	Sartape Vaishnavi Satish	P
104.	202106	Sathe Tejas Sopan	A
105.	202107	Sathe Yukta Rajesh	P
106.	202108	Savle Yash Abhijeet	P
107.	202109	Sharma Sahil Anand	P
108.	202110	Sharma Tannu	P
109.	202111	Shatani Ansh Neeraj	P
110.	202112	Shete Suyash Sandeep	P
111.	202113	Shinde Aditya Anil	P
112.	202114	Shinde Aditya Ravindra	P
113.	202115	Shitole Rituraj Manikrao	A
114.	202116	Sonawane Nand Siddheshwar	P
115.	202117	Suryawanshi Himanshu Sunil	P
116.	202118	Swami Kaivalya Rajendra	P
117.	202119	Tantak Manthan Pramod	P
118.	202120	Tapale Tanay Harshad	P
119.	202121	Thopte Shivani Vijaysinh	P
120.	202122	Tikhe Mukta Rajesh	P
121.	202123	Torne Nachiket Ashok	P
122.	202124	Tukshetti Shubham Ganesh	P
123.	202125	Tulse Vikrant Vijay	P
124.	202126	Tupkar Vaishnavi Balasaheb	P
125.	202127	Uttekar Aditi Maruti	P
126.	202128	Vidhate Shivam Kishor	P
127.	202129	Vishwakarma Preet Nitin	A



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

Abhay Manohar

ABHAY MANOHAR

Signature of the faculty

Amasolite

PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Hotel Management & Technology





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

Date: 01 June 22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

Heeta catering services.

NAME OF THE RESOURCE PERSON :

Ms. Heeta Patil

NAME OF THE EVENT

Insight to institutional catering

NAME OF STUDENT

Sauri Rade

ENROLLMENT NO (INST.)

202096

Please circle the relevant score

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

Signature of Student

Amasolion

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

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



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

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Industry expert/ Guest lecture/Demonstrator feedback

Date 01 JUNE 22

NAME OF HOTEL/ ORGANISATION

NEETA CATERING SERVICE

NAME OF THE FACILITATOR

MS. NEETA PATIL

DESIGNATION

ENTREPRENEUR

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
		5	4	3	2	1
1	Students grooming standards and body language	5	4	3	2	1
2	Spoke loudly and clearly	5	4	3	2	1
3	Students were aware of practical and operational knowledge and skills of the topic	5	4	3	2	1
4	Students possess knowledge of technological advancement in the industry	5	4	3	2	1
5	Showed dynamism and enthusiasm	5	4	3	2	1
6	Questioning frequently related to the topic	5	4	3	2	1
7	Able to understand the content delivered	5	4	3	2	1
8	How do you rate the class overall?	5	4	3	2	1
TOTAL SCORE		37 OUT OF 40				

Natli
Signature of facilitator

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





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Date: 01 June 22

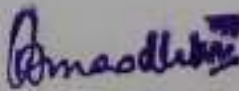
STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION : Neeta catering services
NAME OF THE RESOURCE PERSON : Ms. Neeta Patil.
NAME OF THE EVENT : Insight to institutional catering
NAME OF STUDENT : Ritesh Patange.
ENROLLMENT NO (INST.) : 202085

Please circle the relevant score

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


Signature of Student


PRINCIPAL
(B.M.C.T.)

Maharashtra State Institute of
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Shivajinagar, Pune-411016





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

Date: 01 June 22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION : Heeta catering services
NAME OF THE RESOURCE PERSON : Heeta Patil
NAME OF THE EVENT : Insight to institutional catering
NAME OF STUDENT : Nadaf Tanveeq
ENROLLMENT NO (INST.) : 202078

Please circle the relevant score

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

Signature of Student

Signature of Principal

PRINCIPAL
(IN-CHARGE)

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





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Date: 01 June 22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION : Neela catering services.
NAME OF THE RESOURCE PERSON : Mr. Neela Patil.
NAME OF THE EVENT : Traight to institutional catering
NAME OF STUDENT : Ravi Mandavkar
ENROLLMENT NO (INST.) : 202072

Please circle the relevant score

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

Signature of Student

PRINCIPAL
(IN-CHARGE)

Maharashtra State Institute of
Hotel Management and Catering Technology
Pune





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TECHNOLOGY AND RESEARCH SOCIETY, PUNE

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VISIT AND HI-TEA TO SASSY SPOON

Type of the Event : Visit

Date of the Event : 21/06/2022

Conducted by : Mr Nilesh Ayyar, AGM, The Sassy Spoon- Pune

Objectives :

- Provide an opportunity for Third Year Specialization in Food Production BHMCT students to observe and learn the operations of a multi-specialty restaurant's kitchen.
- Engage in an informative session with the kitchen team to understand menu considerations, factors in menu planning, clientele expectations, plate presentation techniques, recent trends, and the establishment's journey to becoming a leading restaurant for international cuisine in Pune.
- Organize a small Hi-Tea session at the esteemed restaurant, allowing students to experience a culinary event first hand, enhancing their practical knowledge and exposure to the hospitality industry.

Organised By : MSIHMCRTS, Degree, Pune			
Event Coordinator	Anahita Manna		
Topic Covered : Visit to a Fine Dine Speciality Restaurant			
Venue	Assembly Hall	Time / Duration	4:00pm-6:00pm
Total Number of Participants	Students	Faculty	Non-Teaching
22	21	01	NA
Event Details	<p>The visit to The Sassy Spoon, Pune, on 22nd June was aimed to provide students with insights into the operations of a multi-specialty restaurant and enhance their understanding of various aspects of the hospitality industry. Students were given a comprehensive tour of the restaurant, covering both the Front of House (FOH) and Heart of House (HOH) areas. They observed the layout, ambiance, and design elements of the restaurant, gaining facts about the customer experience.</p> <p>Mr. Nilesh Ayyar, AGM of The Sassy Spoon, provided an overview of each department's key role and their coordination within the restaurant. Students learned about the interplay between departments such as kitchen, service, and management in delivering a seamless dining experience.</p> <p>A discussion on current food and beverage trends was conducted, highlighting the importance of staying updated with industry trends and evolving consumer preferences in the hospitality sector. The concept of "owning your guest" was explained, emphasizing the significance of providing personalized and memorable experiences to guests to foster loyalty and repeat business.</p> <p>Mr. Nilesh shared into The Sassy Spoon's success story, detailing the journey of the restaurant to becoming a leading destination for international cuisine in Pune. Students gained valuable lessons on entrepreneurship, innovation, and maintaining quality standards.</p>		



Type of Learning Outcome (Tick the appropriate option)				
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Learning Outcome	<ol style="list-style-type: none"> 1. Gain insights into the operations of a multi-specialty restaurant by observing the layout, ambiance, and design elements of The Sassy Spoon, Pune. 2. Understand the roles and responsibilities of various departments, including Front of House (FOH) and Heart of House (HOH), in delivering a seamless dining experience. 3. Develop an understanding of current food and beverage trends in the hospitality industry. 4. Understand the concept of "owning your guest" and its significance in providing personalized and memorable experiences to guests. 5. Gain insights into the success story of The Sassy Spoon, Pune, and understand the key factors contributing to its success as a leading destination for international cuisine. 			

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

Enclosures:

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

Anahita
ANAHITA MANNA

Name and Sign of Event Coordinator

Anita Moodliar

Dr. Anita Moodliar
PRINCIPAL
(SHMET)

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





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REF: MSIHMC/UG-PG/SS/2022/505

Date: 20/06/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Visit and Hi Tea at Sassy Spoon Date of Event: 21/06/2022

Programme: BHMCT / MHMCT Year: 1st / 2nd / 3rd / Final Day: Tuesday
Year Time: 4:00pm - 6:00pm

Types of Function:

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

Guest Profile / Name: Mr Nilesh Iyer

Faculty Coordinating: Ms. Anahita Manna

Venue:

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

Sr. No. of SCA Registrar : 111

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT: N/A

Type of Linen: Nos. Faculty In-charge:

Flower Arrangement:

Camera :

Special Instruction:

STUDENT IN CHARGE: N/A





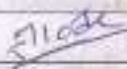
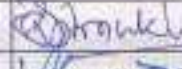
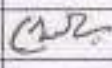
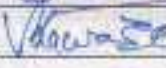
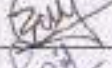

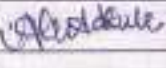

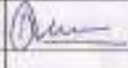
Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

Principal
M. S. Kulkarni
Hotel Management & Catering Technology
Sivajinagar, Pune-411016





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(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

CORRESPONDENCE TRAIL

From: Nilesh Ayyar<nilesh@goenkaventures.com>

Date: Fri, 17 Jun 2022, 15:18

Subject: Re: Property Visit to Sassy Spoon for TYBHMCT Specialization Students from M.S.I.H.M.C.T

To: msihmcttpo@gmail.com

Cc: anita.moodliar@gmail.com

Dear Anita,

Greetings from The Sassy Spoon, Pune!

Based on my brief chat with Ms. Anahita Manna moments ago, I am happy to have your students over on Wednesday (22.6.22), from 4p to 6pm. The Hi tea menu details have been shared with her separately.

Topics covered will be:

1. Physical tour of the restaurant (FOH & HOH)
2. Key of each department in brief and their co-ordination
3. F&B trends
4. Owning your guest
5. Sassy Spoon's success story in brief
6. Importance of having a career plan and path

Hope the above bullet heads are in line with your expectations. Feel free to add to it.

Looking forward...

Regards,

Nilesh Ayyar

AGM

The Sassy Spoon - Pune

+91 9975152575

THE CHOCOLATE SPOON CO PRIVATE LIMITED

Website: www.thesassyspoon.in

Twitter: @The_SassySpoon

Facebook: The Sassy Spoon - Pune

Instagram: <https://instagram.com/thesassyspoon/>

Koregaon Park: 7666222111



On Sat, May 21, 2022 at 1:28 PM msihmct tpo <msihmcttpo@gmail.com> wrote:

Dear Mr Nilesh,

Greetings from MSIHMCT, Pune!!

With reference to your brief conversation with Ms Anahita Manna we request you to organize a visit to your esteemed establishment for the Third Year Specialization in Food Production BHMCT students, who are a batch consisting of 21 students and will be accompanied with One Faculty and one staff.

This particular visit aims at allowing the students to observe and learn the working of a multi speciality restaurant's kitchen including the operations of the other departments.

An informative talk with you and the kitchen team about the menu considerations, factors that are taken while menu planning, your clientele expectations, plate presentation techniques, recent trends and what it has taken for your establishment to be one of the leading and go to restaurant for International Cuisine in Pune would be very helpful. This information and the exposure that they would get is very relevant as its included in the current syllabus and will also help shape them for the career they will pursue shortly.

As a batch of budding chefs who are always game for an interesting culinary experience, they are very keen on having a small Hi-Tea session at your esteemed restaurant which will be a paid event by the students.

Requesting you to guide us further on how to go about this Hi- Tea set up.

We propose any weekday at your convenience, with a preferable time slot of 3:00pm-5:00pm for this visit. Kindly let us know your suitable date and time for the same.

Looking forward to your continued association and support with us.

Regards,

Mrs Anita Modliar,
Principal

PRINCIPAL

MSIHMCT

HMCT PG & PG

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





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CORRESPONDENCE TRAIL

From: [msihmcttpo](mailto:msihmcttpo@gmail.com) <msihmcttpo@gmail.com>
Date: Thu, 23 Jun 2022, 08:24
Subject: Letter of Appreciation
To: <nilesh@goenkaventures.com>, [anita.moodliar](mailto:anita.moodliar@gmail.com) <anita.moodliar@gmail.com>

Dear Nilesh,

Greetings from MSIHMCT Pune!

We are writing to let you know how much we appreciate the wonderful and informative visit you planned for our students at your esteemed property on Tuesday 21/06/2022. We would also like to extend a note of sincere gratitude for sparing time out of your busy schedules for us. Your detailed and in depth walk through with our students to key departments and providing ample information will help them relate to their future academia subjects both theoretically as well as practically.

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

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

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

Regards

Anita Moodliar

Dr. Anita Moodliar
Principal
MSIHMCT, Pune

Maharashtra State Institute of
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Shivajinagar, Pune-411016





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ATTENDANCE SHEET

201908	Bhosale Saion R.	P
201914	Chikodkar Tanmay V.	P
201916	Dalvi Ketan S.	P
201921	Gaikwad Rasika S.	P
201922	Gengaje Pankaj S.	P
201924	Gurav Projyot P.	P
201929	Jadhav Prasad S.	P
201930	Jadhav Roshni M.	P
201937	Kedari Sanskruti S.	P
201938	Khan Junaid S.	P
201941	Kulkarni Shounak H.	P
201942	Kure Pratiksha S.	P
201944	Muneshwar Sandesh	P
201945	Musale Prasanna S.	P
201946	Nagpure Arpita R.	P
201949	Naik Shubham M.	P
201950	Nair Isha V.	P
201958	Raskar Nishigandha C.	P
201959	Salunke Atharva S.	P
201962	Sawane Pratik M.	P
201939	Shalmali Khandke	P

Amasdhia
PRINCIPAL
(BHMCT)

Maharashtra State Institute of
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Shivajinagar, Pune-411016





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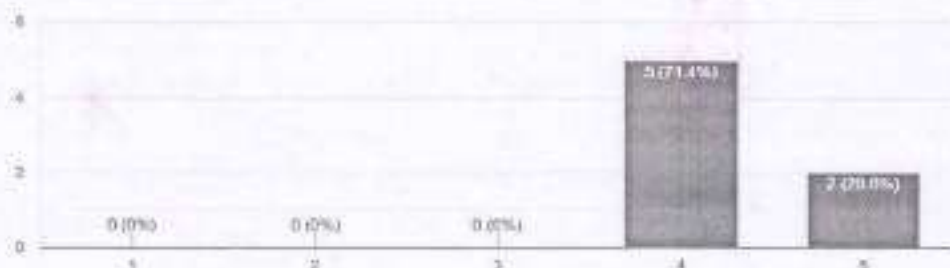
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FEEDBACK ANALYSIS

How will you rate the session?

7 responses



Was the session relatable to the syllabus taught?

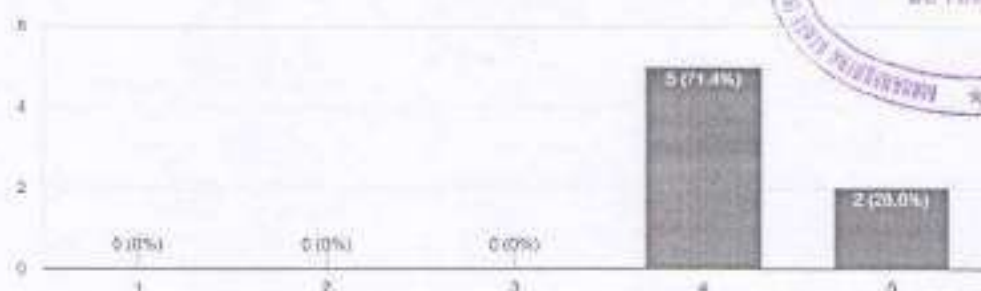
7 responses



● Yes
● No

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

7 responses



What was the take-away from the session?

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

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PHOTOGRAPHS

