

**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 22-23 INDEX**

| <b>SR. NO.</b> | <b>Particulars</b>                                                                                                                                                    | <b>Year</b> | <b>Pages</b> |
|----------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|--------------|
| 01             | Report on Hospitality Sales and Career options<br>Photo/ attendance/ communication Trail/ Function prospectus                                                         | 2022-23     | 3-11         |
| 02             | Report on Cocktail demonstration 2023<br>Function Prospectus/ correspondence trail/ Attendance/ feedback analysis/ photo                                              | 2022-23     | 12-20        |
| 03             | Report on a talk session by chocolate/ expert as an entrepreneur<br>Function Prospectus / Brochure / correspondence trail/ Attendance Sheet/ Feedback/ photo          | 2022-23     | 21-34        |
| 04             | Report on Avishkar Competition                                                                                                                                        | 2022-23     | 35-41        |
| 05             | Report on Deepawali Delights 2022- Entrepreneurship Development Activity<br>Attendance/ feedback/photo/brouchure                                                      | 2022-23     | 42-50        |
| 06             | Report on demo on egg cookery<br>Function prospectus/ correspondence trail/ attendance/ feedback/ photo                                                               | 2022-23     | 51-64        |
| 07             | Report on Guest lecture by Mr Kanchan Chitnis<br>Function prospectus / correspondence trail/ Attendance Sheet/ Feedback analysis/ Feedback/ photo                     | 2022-23     | 65-78        |
| 08             | Report on Demo & Guest lecture on Charnock Equipment<br>Photo/ Function Prospectus/ correspondence trail/ attendance/ feedback                                        | 2022-23     | 79-91        |
| 09             | Report on Guest lecture on Housekeeping Audit<br>Photo/ function Prospectus/ / correspondence trail/ feedback/ attendance                                             | 2022-23     | 92-109       |
| 10             | Report on Guest lecture on Yield Management<br>Photo/ function prospectus/ / correspondence trail/ attendance/ feedback                                               | 2022-23     | 110-121      |
| 11             | Report on Innovative millet product making competition under start up and innovation cell<br>Function prospectus/ correspondence trail / Attendance/ feedback / photo | 2022-23     | 122-129      |
| 12             | Report on Annual Theme Dinner<br>Photo / attendance/ function prospectus                                                                                              | 2022-23     | 130-136      |
| 13             | Report on visit to Mega Meals and Cocoon Hotel<br>Function prospectus/ attendance/ feedback/photo                                                                     | 2022-23     | 137-148      |
| 14             | Report on 55'Workshop on Molecular Mixology' Photo/ function prospectus / correspondence trail/                                                                       | 2022-23     | 149-153      |
| 15             | Report on Pharmacist Day Celebration Cake - Spring Correspondence trail/ attendance/ feedback / photo                                                                 | 2022-23     | 154-161      |
| 16             | Report on PMS Demo Report Photo/ attendance/ feedback                                                                                                                 | 2022-23     | 162-169      |
| 17             | Q&A session with Mr. Neelkanth Palekar<br>Function prospectus/ Attendance/ Feedback/ photo                                                                            | 2022-23     | 170-186      |



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|    |                                                                                                                                                       |         |         |
|----|-------------------------------------------------------------------------------------------------------------------------------------------------------|---------|---------|
| 18 | Report on Rational Oven Demo 2023 Attendance/ Feedback/ photo                                                                                         | 2022-23 | 187-195 |
| 19 | Report on standard operating procedure development<br>Photo / function prospectus/attendance/ Correspondence trail / feedback                         | 2022-23 | 196-214 |
| 20 | Report on prerequisites to start a facility management company<br>Correspondence trail/ feedback/ Remuneration paid/ photo/ FunctionProspectus        | 2022-23 | 215-226 |
| 21 | Report on The art of professional baking from home<br>Function prospectus/ correspondence trail / attendance/ feedback/<br>Remunerationpaid/<br>photo | 2022-23 | 227-240 |
| 22 | Report on Joy of Receiving - Traditional Plum Cake Sale for New Year 2022<br>Brochure/ feedback/ attendance                                           | 2022-23 | 241-246 |
| 23 | Report on Turkish Themed Hi-Tea<br>Function prospectus / brochure/ correspondence trail/ attendance/ feedback<br>analysis/ photo                      | 2022-23 | 247-263 |
| 24 | Report on Theme Dinner Uttarapath<br>Function prospectus/ brochure / tickets/ attendance/ feedback analysis/ photo                                    | 2022-23 | 264-277 |
| 25 | Report on Visit to Ekbote Mall<br>Photo / function prospectus/ attendance/ feedback/                                                                  | 2022-23 | 278-288 |
| 26 | Report on Visit to Jadhavgad<br>Photo/ function prospectus/ attendance/ correspondence trail/ feedback/ photo                                         | 2022-23 | 289-303 |
| 27 | Report on Visit to Katraj Dairy farms Attendance/ feedback/photo                                                                                      | 2022-23 | 304-313 |
| 28 | Report on workshop on chocolate-Barry Callebaut<br>function prospectus/ brochure/ correspondence trail/ attendance/ feedback/<br>photo                | 2022-23 | 314-327 |
| 29 | Report on Visit to Zampa Grover Vineyards<br>function prospectus / correspondence trail/ attendance/ feedback<br>analysis/feedback/ photo             | 2022-23 | 328-342 |
| 30 | Report on Harry Potter –High tea<br>Brochure/ attendance/ feedback analysis/feedback/ photo                                                           | 2022-23 | 343-351 |
| 31 | Report on Casa Azzura<br>Attendance/ feedback/ menu card/ photo                                                                                       | 2022-23 | 352-364 |
| 32 | Report on Introduction to convenience food for business prospect Function<br>prospectus/ attendance/ feedback/ photo/ brochure                        | 2022-23 | 365-377 |



  
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## Hospitality Sales and Career options

Type of the Event: Guest Lecture

Date of the Event : 5/11/22

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

Objectives :

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

|                                                        |              |                                                                                                                                                                                                                                                                                                                                                                                                                                                  |     |                   |                 |          |     |               |     |     |     |      |      |      |
|--------------------------------------------------------|--------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-------------------|-----------------|----------|-----|---------------|-----|-----|-----|------|------|------|
| Organised By : MSHMCTRS                                |              |                                                                                                                                                                                                                                                                                                                                                                                                                                                  |     |                   |                 |          |     |               |     |     |     |      |      |      |
| Event Coordinator                                      |              | Ms. Sampada Paranjpe                                                                                                                                                                                                                                                                                                                                                                                                                             |     |                   |                 |          |     |               |     |     |     |      |      |      |
| Topic Covered : Banquet Sales and Selling Process      |              |                                                                                                                                                                                                                                                                                                                                                                                                                                                  |     |                   |                 |          |     |               |     |     |     |      |      |      |
| Venue                                                  |              | Assembly Hall                                                                                                                                                                                                                                                                                                                                                                                                                                    |     |                   | Time / Duration |          |     |               |     |     |     |      |      |      |
| Total Number of Participants                           |              | Students                                                                                                                                                                                                                                                                                                                                                                                                                                         |     |                   | Faculty         |          |     | Non-Teaching  |     |     |     |      |      |      |
|                                                        |              | 76                                                                                                                                                                                                                                                                                                                                                                                                                                               |     |                   | 1               |          |     |               |     |     |     |      |      |      |
| Event Details                                          |              | A guest lecture was organised for the SY students with hospitality sales as an elective.                                                                                                                                                                                                                                                                                                                                                         |     |                   |                 |          |     |               |     |     |     |      |      |      |
| Type of Learning Outcome (Tick the appropriate option) |              |                                                                                                                                                                                                                                                                                                                                                                                                                                                  |     |                   |                 |          |     |               |     |     |     |      |      |      |
| Contextualization of Knowledge ✓                       |              | Praxis and technique                                                                                                                                                                                                                                                                                                                                                                                                                             |     | Critical Thinking |                 | Research |     | Soft Skills ✓ |     |     |     |      |      |      |
| Learning Outcome                                       |              | Ms. Ogale introduced the students to the various aspects of Banquet sales including the process of developing business queries, converting leads into business. The skills required for these activities were highlighted. The lecture also gave the students an insight into the daily routine of a sales person and the various reports that need to be generated. An introduction into the softwares used during selling were also discussed. |     |                   |                 |          |     |               |     |     |     |      |      |      |
| 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 |
| DSE 306A                                               | Hosp. Sales  | all                                                                                                                                                                                                                                                                                                                                                                                                                                              |     |                   |                 |          | ✓   |               | ✓   |     |     |      |      |      |

Enclosures:

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

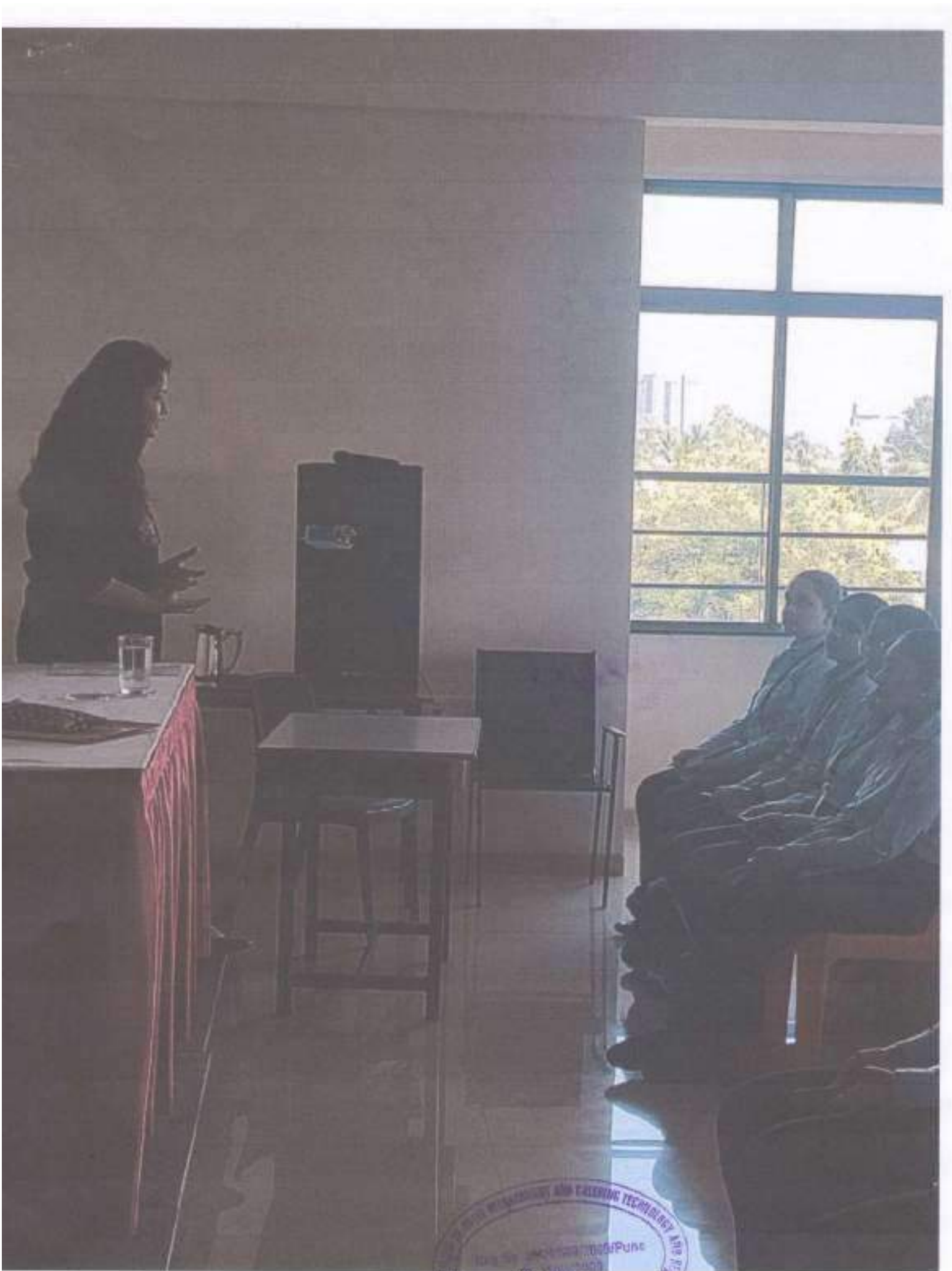
Name and Sign of Event Coordinator

Dr. Seema Zagade

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## Hospitality Sales and Career Options



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SECOND YEAR - 2022-23 Even Sem

EVENT:- *Guest Lecture Hospitality Sales*

Date:- *27/11/22*

| Sr. No. | Roll No. | Student Name        | REMARK |
|---------|----------|---------------------|--------|
| 1       | 202103   | Aswar Swajit        | A      |
| 2       | 202104   | Bade Bhagwat        | P      |
| 3       | 202106   | Barshikar Aman      | P      |
| 4       | 202107   | Belhekar Aditi      | P      |
| 5       | 202109   | Bhicsale Yugandhara | P      |
| 6       | 202112   | Borade Sudhanshu    | P      |
| 7       | 202113   | Chaudhari Parag     | P      |
| 8       | 202116   | Chavan Swapnil      | A      |
| 9       | 202117   | Chendke Ojas        | A      |
| 10      | 202118   | Chitale Shakti      | P      |
| 11      | 202119   | Dalvi Atharva       | P      |
| 12      | 202120   | Dengavekar Aditya   | P      |
| 13      | 202122   | Deolalikar Krushna  | P      |
| 14      | 202123   | Desale Lokesh       | P      |
| 15      | 202124   | Deshpande Sakshi    | P      |
| 16      | 202125   | Deshpande Vaishnavi | P      |
| 17      | 202126   | Dhage Sachin        | P      |
| 18      | 202128   | Dhede Manasi        | P      |
| 19      | 202130   | Dhumal Utkarsha     | A      |
| 20      | 202131   | Dimber Shreya       | A      |
| 21      | 202133   | Durgule Rohan       | P      |
| 22      | 202134   | Edke Shweta         | P      |
| 23      | 202135   | Falak Dipti         | P      |
| 24      | 202136   | Gaikwad Arnav       | A      |
| 25      | 202140   | Gedam Pranali       | P      |
| 26      | 202141   | Ghodake Nimai       | A      |
| 27      | 202142   | Gole Rudra          | P      |
| 28      | 202143   | Gore Manali         | P      |



| Sr. No. | Roll No. | Student Name       | REMARK |
|---------|----------|--------------------|--------|
| 29.     | 202145   | Hirve Anushka      | P      |
| 30.     | 202146   | Jadhav Sumit       | P      |
| 31.     | 202147   | Jagtap Shrimeel    | P      |
| 32.     | 202150   | Jangam Sarvesh     | P      |
| 33.     | 202151   | Kadam Ajay         | P      |
| 34.     | 202152   | Kadam Atharva      | P      |
| 35.     | 202154   | Karnik Radhika     | P      |
| 36.     | 202155   | Kasbe Harshada     | P      |
| 37.     | 202158   | Khade Samrudhi     | P      |
| 38.     | 202159   | Kharade Tanaya     | P      |
| 39.     | 202160   | Khatkhate Atharv   | P      |
| 40.     | 202161   | Khetre Samiksha    | P      |
| 41.     | 202162   | Kirve Kaushal      | P      |
| 42.     | 202163   | Koli Abhishek      | P      |
| 43.     | 202171   | Malge Trishala     | A      |
| 44.     | 202177   | Mohite Amruta      | A      |
| 45.     | 202179   | More Sankalp       | A      |
| 46.     | 202186   | Neware Roshni      | A      |
| 47.     | 202187   | Nikam Prathamesh   | P      |
| 48.     | 202188   | Pandure Darshan    | P      |
| 49.     | 202191   | Patange Nandini    | P      |
| 50.     | 202192   | Patankar Kushagra  | P      |
| 51.     | 202193   | Pathak Mrunal      | P      |
| 52.     | 202194   | Patil Aditi        | P      |
| 53.     | 202195   | Patil Samiksha     | P      |
| 54.     | 202196   | Pawar Adwait       | P      |
| 55.     | 202198   | Phatak Dhanushree  | P      |
| 56.     | 202199   | Pohokar Swayam     | P      |
| 57.     | 2021100  | Pulawale Anurag    | P      |
| 58.     | 2021101  | Ranade Omkar       | P      |
| 59.     | 2021102  | Rao Mitra          | P      |
| 60.     | 2021104  | Renuse Niraj       | P      |
| 61.     | 2021106  | Ruparel Parth      | P      |
| 62.     | 2021107  | Sadanshiv Abhishek | P      |
| 63.     | 2021108  | Sangle Shubham     | P      |
| 64.     | 2021109  | Santar Sanket      | P      |
| 65.     | 2021112  | Sasane Atharva     | P      |





| Sr. No. | Roll No. | Student Name       | REMARK |
|---------|----------|--------------------|--------|
| 66.     | 2021115  | Shelke Prathmesh   | P      |
| 67.     | 2021116  | Shenolikar Prutha  | P      |
| 68.     | 2021117  | Shete Varun        | P      |
| 69.     | 2021118  | Shewale Aadesh     | P      |
| 70.     | 2021119  | Shinde Sanyukta    | P      |
| 71.     | 2021120  | Shinde Siddharth   | P      |
| 72.     | 2021121  | Siddha Surbhi      | P      |
| 73.     | 2021122  | Sonawane Rohit     | P      |
| 74.     | 2021123  | Sorte Sahil        | P      |
| 75.     | 2021124  | Suryawanshi Siya   | P      |
| 76.     | 2021125  | Sutar Tanmayee     | P      |
| 77.     | 2021126  | Tanty Tapaswini    | P      |
| 78.     | 2021127  | Tavdare Tejaswi    | P      |
| 79.     | 2021130  | Tupsagar Anuja     | P      |
| 80.     | 2021132  | Untwale Rishabh    | P      |
| 81.     | 2021133  | Vaidya Shriraj     | P      |
| 82.     | 2021135  | Waghunde Ankush    | P      |
| 83.     | 2021136  | Waikar Om          | P      |
| 84.     | 2021137  | Walwe Asmi         | P      |
| 85.     | 2021138  | Washivale Shravani | P      |
| 86.     | 2021139  | Zad Arnav          | P      |
| 87.     | 2021140  | Deshmukh Vishruti  | P      |
| 88.     | 2021141  | Fulari Salman      | P      |

*[Signature]*

*[Signature]*

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REF: MSIHMCTRS/BHMCT/2022/ 1210

Date: 5.11.2022

To,  
Ms. Maithili Ogale  
Urbanwrk,  
Community & Operations Manager,  
Pune.  
M – 9890116056.

Dear Ms. Maithili Ogale,

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

On behalf of the MSIHMCT team, we would like to extend a heartfelt thank you for sparing your valuable time and accepting our invitation for the session on "Hospitality Sales – Banquet operations and Carrier opportunities" on 5th November, 2022.

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

Thank you for all your support.

Looking forward to your association in the future!

With regards,

Dr. Seema Zagade  
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REF: MSIHMC/UG-PG/SS/2022/1204

Date: 4/11/22

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Banquet Sales & Room Sales in Hotels & otherwise.

Date of Event: 5/11/22

Programme: BHMCT / MHMCT

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

Day: Saturday

Year

Time: 11:30

Types of Function:

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

Guest Profile / Name: Maithili Ogale

Faculty Coordinating: Rampada Paranjpe

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

Sr. No. of SCA Registrar 133

FOOD & BEVERAGE DEPARTMENT:

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





### ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen:

Nos.

Faculty In-charge:

Flower Arrangement:

Camera :

Special Instruction:

### STUDENT IN CHARGE:

Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

### CIRCULATED TO ALL FACULTY AND STAFF

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

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**COKTAIL DEMONSTRATION 2023**

**Type of the Event** : Demonstration

**Date of the Event** : 06/05/2023

**Conducted by** : Mr Shreyas Gugale, Flairology

**Objectives :**

- Introduce students to the fundamentals of cocktail-making.
- Provide students with hands-on experience by allowing them to practice making classic cocktails and innovative creations.

|                                                        |                      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |                 |                 |
|--------------------------------------------------------|----------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|-----------------|
| Cocktails and Innovative Creations.                    |                      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |                 |                 |
| Organised By : MSIHMCT, Pune Degree                    |                      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |                 |                 |
| Event Coordinator                                      |                      | M/s Anahita Manna                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |                 |                 |
| Topic Covered : Cocktails                              |                      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |                 |                 |
| Venue                                                  |                      | Quantity Training Kitchen                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | Time / Duration | 11:30am-01:30pm |
| Total Number of Participants                           |                      | Students                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | Faculty         | Non-Teaching    |
| 65                                                     |                      | 62                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | 2               | 1               |
| Event Details                                          |                      | <p>A demonstration was conducted by Flairology to brief the students about various cocktails.</p> <p>Our Second Year and Third Year students at MSIHMCT got the opportunity to step behind the bar and experience the art of mixology with Mr. Shreyas Gugale &amp; Mr. Rohit Awte from the Flairology Bar School &amp; Events. The demonstration was organized to impart knowledge about the basics of cocktail-making to the attendees by the said experts in the field, who were present to guide the students about the intricacies of the art form.</p> <p>From classic cocktails to innovative creations, our students got trained in various mixing styles and even got to try their hand at making their own signature drinks. This included a detailed explanation of various cocktail-making techniques and processes, and students were given a practical understanding of how to execute them. The immersive experience also gave them insights into the vast job opportunities available in the bartending industry.</p> <p>Cheers to a memorable cocktail demo session!</p> |                 |                 |
| Type of Learning Outcome (Tick the appropriate option) |                      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |                 |                 |
| Contextualization of Knowledge                         | Praxis and technique | Critical Thinking                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | Research        | Soft Skills     |
| ✓                                                      | ✓                    |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           | ✓               |                 |
| Learning Outcome                                       |                      | The students got to see, learn and taste various cocktails.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |                 |                 |
|                                                        |                      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |                 |                 |



| Mapping of the event with PO and CO |                           |                | Program Outcome |    |    |    |    |    |    |    |    |     |     |     |
|-------------------------------------|---------------------------|----------------|-----------------|----|----|----|----|----|----|----|----|-----|-----|-----|
| Subject Code                        | Subject Name              | Course Outcome | P1              | P2 | P3 | P4 | P5 | P6 | P7 | P8 | P9 | P10 | P11 | P12 |
| C 402                               | Food and Beverage Service |                |                 | ✓  |    | ✓  |    |    |    |    | ✓  | ✓   | ✓   | ✓   |

Enclosures:

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

*Anahita*

Anahita Manra

Name and Sign of Event Coordinator

*Seema Zagade*

Dr. Seema Zagade  
Principal  
(BHMCT)

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







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TECHNOLOGY AND RESEARCH SOCIETY, PUNE

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

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

REF: MSIHMCT/UG-PG/SS/2023/348

Date 03/05/2023

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: 'COCKTAIL DEMO'

Date of Event: 06/05/2023

Programme: BHMCT / MHMCT

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

Day: SATURDAY

Year

Time: 11:30 am - 01:30 pm

Types of Function:

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

Guest Profile / Name &

Designation / Organization:

FLAIROLOGY : MR SHREYAS GUGLE

Faculty In - Charge:

MS SAMPADA PARANJPE / MS ANAHITA MANNA

Venue:

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

Sr. No. of SCA Registrar 181

FOOD & BEVERAGE DEPARTMENT:

| Meal      | Time  | Pax | Venue | Kitchen | Faculty    |         |       |
|-----------|-------|-----|-------|---------|------------|---------|-------|
|           |       |     |       |         | Food Prod. | Service | Staff |
| Breakfast |       |     |       |         |            |         |       |
| Tea       |       |     |       |         |            |         |       |
| Lunch     |       |     |       |         |            |         |       |
| PMT       |       |     |       |         |            |         |       |
| Takeaways | 11:30 | 04  | QTK   | Pooja P |            |         |       |





ROOM DIVISION FACULTY INCHARGE:

Venue and Set up : OTK : SAMPADA PARANTPE / ANAHITA MANNA  
Linen : N/A  
Flower Arrangement : N/A  
Function Board : N/A  
Escorting : N/A  
Social Media In charge : ANAHITA MANNA  
Photography : ANAHITA MANNA

Media update after event - Face Book ☒ Instagram ☒

STUDENT IN CHARGE:

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

CIRCULATED TO ALL FACULTY AND STAFF

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

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

Principal



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



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT  
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REF: MSIHMCTRS/2023/348(A)

Date: 6.05.2023

To,  
Mr. Rohit Awate  
Training Manager,  
Flairyology Pune.

Dear Mr. Rohit,

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

On behalf of the MSIHMCT team, we would like to extend a heartfelt thank you for sparing your valuable time and accepting our invitation for the session on **"Cocktail Demonstration"** on 6<sup>th</sup> May 2023.

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

Thank you for all your support.

Looking forward to your association in the future!

With regards,

Dr. Seema Zagade

PRINCIPAL  
(MSHMCT)

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







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ATTENDANCE SHEET

| Roll no. | Student Name        | Status |
|----------|---------------------|--------|
| 202101   | Agrawal Harsh       | P      |
| 202102   | Ahiwale Yash        | P      |
| 202106   | Barshikar Aman      | P      |
| 202107   | Belhekar Aditi      | P      |
| 202109   | Bhosale Yugandhara  | P      |
| 202112   | Borade Sudhanshu    | P      |
| 202113   | Chaudhari Parag     | P      |
| 202114   | Chaudhari Sujeet    | P      |
| 202115   | Chaudhari Swapnil   | P      |
| 202117   | Chendke Ojas        | P      |
| 202119   | Dalvi Atharva       | P      |
| 202120   | Dengavekar Aditya   | P      |
| 202121   | Deoghatole Shantanu | P      |
| 202127   | Dhage Varun         | P      |
| 202128   | Dhede Manasi        | P      |
| 202129   | Dhumal Anand        | P      |
| 202130   | Dhumal Utkarsha     | P      |
| 202131   | Dimber Shreya       | P      |
| 202133   | Durgule Rohan       | P      |
| 202134   | Edke Shweta         | P      |
| 202135   | Falak Dipti         | P      |
| 202136   | Gaikwad Arnav       | P      |
| 202139   | Gawade Aditya       | P      |
| 202140   | Gedam Pranali       | P      |
| 202141   | Ghodake Nimai       | P      |
| 202142   | Gole Rudra          | P      |
| 202143   | Gore Manali         | P      |
| 202144   | Gunjal Jay          | P      |
| 202152   | Kadam Atharva       | P      |
| 202153   | Kamble Yash         | P      |
| 202154   | Karnik Radhika      | P      |





| Roll no. | Student Name       | Status |
|----------|--------------------|--------|
| 202155   | Kasbe Harshada     | P      |
| 202156   | Kataria Shruti     | P      |
| 202157   | Kendurkar Tejas    | P      |
| 202158   | Khade Samrudhi     | P      |
| 202159   | Kharade Tanaya     | P      |
| 202160   | Khatkhate Atharv   | P      |
| 202161   | Khetre Samksha     | P      |
| 202162   | Kirve Kaushal      | P      |
| 202163   | Koli Abhishek      | P      |
| 202165   | Kulkarni Moksh     | P      |
| 202173   | Mane Niranjana     | P      |
| 202174   | Mane Siddesh       | P      |
| 202180   | More Soham         | P      |
| 202183   | Nanakshahi Drishti | P      |
| 202184   | Navale Pritesh     | P      |
| 202185   | Nemade Vinit       | P      |
| 202186   | Neware Roshni      | P      |
| 202187   | Nikam Prathamesh   | P      |
| 202196   | Pawar Adwait       | P      |
| 2021106  | Ruparel Parth      | P      |
| 2021107  | Sadanshiv Abhishek | P      |
| 2021108  | Sangle Shubham     | P      |
| 2021109  | Santar Sanket      | P      |
| 2021114  | Shelkande Shreyash | P      |
| 2021115  | Shelke Prathamesh  | P      |
| 2021116  | Shenclikar Prutha  | P      |
| 2021117  | Shete Varun        | P      |
| 2021119  | Shinde Sanyukta    | P      |
| 2021120  | Shinde Siddharth   | P      |
| 2021121  | Siddha Surbhi      | P      |
| 2021132  | Unwale Rishabh     | P      |



  
**PRINCIPAL**  
 (BHNCT)

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



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## FEEDBACK ANALYSIS

### Cocktail Demo 2023

How will you rate the session?  
60 responses



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



Was the session relatable to the syllabus taught?  
60 responses



● Yes  
● No



What was the take-away from the session?

- All the bar tending stuff was ok but his marketing skills were good.
- The session was good at start and distracted on end. It was helpful because of it was actually related to syllabus and hence through theory and practical the concepts was cleared by practical.



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## A talk session by chocolate expert as an entrepreneur.

**Type of the Event:** Start up and Innovation

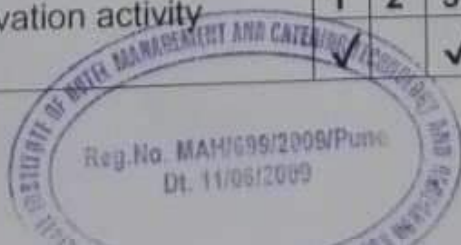
**Date of the Event:** 09 December 2022

**Conducted by:** Mr. Mandar Bhosale

### Objectives:

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

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



ABHAY . MANDEKAR

Name and Sign of Event Coordinator



Dr. Seema Zagade

**Principal**

(BHMCT)

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





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

Date: 06/12/22

FUNCTION PROSPECTUS CUM OFFICE ORDER

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

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

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

Guest Profile / Name: MR. MANDAR BHOSALE

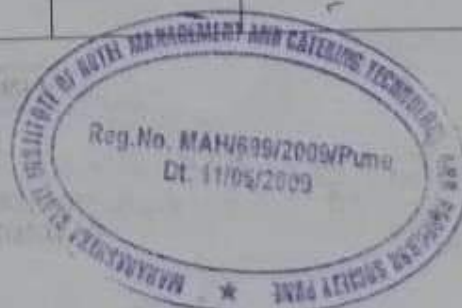
Faculty Coordinating: ABHAY. M & POOJA. P.

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

Sr. No. of SCA Registrar 144

FOOD & BEVERAGE DEPARTMENT:

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





**ROOM DIVISION MANAGEMENT ARRANGEMENT:**

Type of Linen: Nos. Faculty In-charge:

Flower Arrangement: 

Camera: Irawati Sathe Sathe/xx

Special Instruction: \_\_\_\_\_

## STUDENT IN CHARGE:

Food Production: Teawati Sathe Sathe/xx

**Food & Beverage Service:**

Accommodation: \_\_\_\_\_

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

*[Handwritten signatures and stamps are present over the header information.]*



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

Schedule  
09 December 2022

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

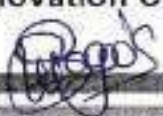


Organised by  
**Start-up and Innovation Cell of  
Maharashtra State Institute of Hotel Management and  
Catering Technology (MSIHMCT), Pune**

**About Institute:**

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

**About Start-up and Innovation Cell**

  
**PRINCIPAL**  
(BHMCT)

Maharashtra State Institute of  
Hotel Management & Catering Technology  
Shriwastogi, Pune-411013





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

### TALK SESSION OVERVIEW

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

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





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

REF: MSIHMCTRS/BHMCT/2022/ 1345

Date: 9.12.2022

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

Dear Mr. Mandar Bhosale,

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

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

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

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

Thank you for all your support.

Looking forward to your association in the future!

With regards,

Dr. Seema Zagade

I/c. Principal

PRINCIPAL

(BHMCT)

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

PRINCIPAL  
(BHMCT)

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



# Fwd: Invitation as a Guest speaker

Inbox

Search for all messages with label Inbox

Remove label Inbox from this conversation

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

12:14 PM (2 hours ago)

to me

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

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

Date: ue, 6 Dec 2022 at 13:43

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

Hello Team,

Please to confirm my availability for the session.

My introduction

Mandar bhosale

Certified chocolate taste and entrepreneur at cacao solutions.

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

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

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

Insta page - chocolate\_taster

Thank you.

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

Dear Mr. Mandar,

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

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

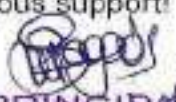
Your thoughts would enable our students to gain knowledge from your expertise and experience.

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

Look forward to your continuous support!

Regards,

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

  
**PRINCIPAL**  
(MSIHMCT)

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

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

+91 9527681265





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



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

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

Date 09 December 2022

Attendance for : Chocolate expert as an entrepreneur.

Class : Final Year BHMCT

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

**PRINCIPAL**  
(BHMCT)

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





| Sr. No. | Roll No. | Student Name                 | Attendance | Remark  |
|---------|----------|------------------------------|------------|---------|
| 24.     | 201935   | Kanade Prasad Kishor         | P          |         |
| 25.     | 201938   | Khan Junaid Sameer           | P          |         |
| 26.     | 201939   | KhandkeShalmali Rajesh       | P          |         |
| 27.     | 201940   | KopulwarTanviNitin           | P          |         |
| 28.     | 201941   | KulkarniShounakHrishikesh    | P          |         |
| 29.     | 201942   | Kure PratikshaSaudagar       | P          |         |
| 30.     | 201943   | MogalParthAvinash            | P          |         |
| 31.     | 201945   | MusalePrasannaShashikant     | P          |         |
| 32.     | 201946   | NagpureArpita Ravi           | P          |         |
| 33.     | 201947   | NaikPrabhanjanAtul           | P          |         |
| 34.     | 201948   | NaikPaurnimaSantosh          | P          |         |
| 35.     | 201949   | NaikShubhamMilind            | P          |         |
| 36.     | 201952   | PardeshiAtharvJaideep        | P          |         |
| 37.     | 201953   | PatrudkarVishvajeetSuryakant | P          |         |
| 38.     | 201954   | PawarShripadDevdatt          | P          |         |
| 39.     | 201955   | PhadShivprasadBalaji         | P          |         |
| 40.     | 201956   | PhadtareVedantSantosh        | P          |         |
| 41.     | 201958   | RaskarNishigandhaChandrakant | P          |         |
| 42.     | 201959   | SalunkeAtharva Sanjay        | P          |         |
| 43.     | 201961   | SathelrawatiSachin           | P          |         |
| 44.     | 201962   | Sawane Pratik Mahadev        | P          |         |
| 45.     | 201963   | SheteRitika Dinesh           | P          |         |
| 46.     | 201964   | ShewadkarAtharvaShamsunder   | P          |         |
| 47.     | 201965   | ThikekarVighneshSharad       | P          |         |
| 48.     | 201966   | Timande Dinesh Purushottam   | P          |         |
| 49.     | 201967   | Ware Rutuja Deepak           | P          |         |
| 50.     | 201968   | BadyalManishaJagdish         | P          |         |
| 51.     | 201970   | DhavaleVineetSanjiv          | P          |         |
| 52.     | 201971   | KhiriAbhishekkumar Ashok     | P          |         |
| 53.     | 2021143  | Gautam Shinde                | P          | SYBHMCT |
| 54.     | 2021125  | Tanmayee Sutar               | P          | SYBHMCT |
| 55.     | 2021102  | Mitra Rao                    | P          | SYBHMCT |

Signature of the faculty

*(Signature)*

*(Signature)*

*(Signature)*  
**PRINCIPAL**  
 (BHMCT)

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



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND  
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☎ - 25676640 Email: [msihmcttpo@gmail.com](mailto:msihmcttpo@gmail.com), web site: [msihmctrs.in](http://msihmctrs.in)

Industry expert/ Guest lecture/Demonstrator feedback

Date 9/12/22

NAME OF HOTEL/ ORGANISATION

CACAO SOLUTIONS

NAME OF THE FACILITATOR

Mr. Mandar Bhosale

DESIGNATION

Entrepreneurship

Please circle the relevant score

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

Signature of facilitator

*(Handwritten signature)*

*(Handwritten signature)*

PRINCIPAL  
(BHMCT)

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







MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

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Date:

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

| Sr. No                          | CRITERIA                                           | SCORE |   |   |   |   |
|---------------------------------|----------------------------------------------------|-------|---|---|---|---|
| 1                               | Introduction given of both (self and topic)        | 5     | 4 | 3 | 2 | 1 |
| 2                               | Content delivery of the resource person            | 5     | 4 | 3 | 2 | 1 |
| 3                               | Encourage students to ask questions                | 5     | 4 | 3 | 2 | 1 |
| 4                               | Was there any element of creativity                | 5     | 4 | 3 | 2 | 1 |
| 5                               | Subject matter knowledge/command on subject        | 5     | 4 | 3 | 2 | 1 |
| 6                               | Presented the subject clearly and systematically   | 5     | 4 | 3 | 2 | 1 |
| 7                               | Answered the doubts or queries of the students     | 5     | 4 | 3 | 2 | 1 |
| 8                               | Time management                                    | 5     | 4 | 3 | 2 | 1 |
| 9                               | Would you recommend the instructor for other class | 5     | 4 | 3 | 2 | 1 |
| 10                              | How do you rate the class overall?                 | 5     | 4 | 3 | 2 | 1 |
| TOTAL SCORE <u>42</u> OUT OF 50 |                                                    |       |   |   |   |   |

Sakshi  
Signature of student



Pragati  
PRINCIPAL  
(MSIHMCCT)

Hotel & Catering Technology





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY

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Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCERS  
NAME OF THE RESOURCE PERSON : Mr. Mandar Fadnis  
NAME OF THE EVENT : Session on Chocolate Entrepreneurship  
NAME OF STUDENT :  Gautam Shinde  
ENROLLMENT NO (INST.) : 2021143

Please circle the relevant score

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

Signature of student



PRINCIPAL  
(BPHACT)

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



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

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY  
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☎ - 25676640 Email: [msihmetrsoffice@gmail.com](mailto:msihmetrsoffice@gmail.com), web site: [msihmetrsoffice.in](http://msihmetrsoffice.in)

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



Pune, Maharashtra, India

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



Pune, Maharashtra, India

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



Pune, Maharashtra, India

412 - C, Off Senapati Bapat Road, near  
Model Colony, Shivajinagar, Pune, Mah  
18.531897°

73.832136°

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

  
**PRINCIPAL**  
(BHMCT)  
Maharashtra State Institute of  
Hotel Management and Catering Technology  
Pune - 16









## Avishkar Competition

**Type of the Event:** Start up and Innovation competition

**Date of the Event:** September 2022

**Conducted by:** SPPU

### Objectives:

- To include research culture among students
- To encourage original and novel thinking

|                                                        |  |                                                                                                                                                                                                    |  |                   |                 |          |     |              |     |     |     |     |     |      |      |      |
|--------------------------------------------------------|--|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|-------------------|-----------------|----------|-----|--------------|-----|-----|-----|-----|-----|------|------|------|
| Organised By: Start up and innovation cell             |  |                                                                                                                                                                                                    |  |                   |                 |          |     |              |     |     |     |     |     |      |      |      |
| Event Coordinator                                      |  | Mr. Abhay Manolkar                                                                                                                                                                                 |  |                   | Ms. Pooja Pawar |          |     |              |     |     |     |     |     |      |      |      |
| Venue                                                  |  | SPPU                                                                                                                                                                                               |  |                   | Time / Duration |          |     | 1 day        |     |     |     |     |     |      |      |      |
| Total Number of Participants                           |  | Students                                                                                                                                                                                           |  |                   | Faculty         |          |     | Non-Teaching |     |     |     |     |     |      |      |      |
| 07                                                     |  | 02                                                                                                                                                                                                 |  |                   | 03              |          |     | 02           |     |     |     |     |     |      |      |      |
| Event Details                                          |  | The session was covered under start up and innovation cell                                                                                                                                         |  |                   |                 |          |     |              |     |     |     |     |     |      |      |      |
| Type of Learning Outcome (Tick the appropriate option) |  |                                                                                                                                                                                                    |  |                   |                 |          |     |              |     |     |     |     |     |      |      |      |
| Contextualization of Knowledge                         |  | Praxis and technique                                                                                                                                                                               |  | Critical Thinking |                 | Research |     | Soft Skills  |     |     |     |     |     |      |      |      |
|                                                        |  |                                                                                                                                                                                                    |  | ✓                 |                 |          |     |              |     |     |     |     |     |      |      |      |
| Learning Outcome                                       |  | The students were able to manage their time effectively and work efficiently under pressure.<br>The students were able to think innovatively to come up with unique and compelling poster designs. |  |                   |                 |          |     |              |     |     |     |     |     |      |      |      |
|                                                        |  |                                                                                                                                                                                                    |  |                   |                 |          |     |              |     |     |     |     |     |      |      |      |
| 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:

- Notice
- Poster / Brochure
- Correspondence trail

  
ABHAY. M

Name and Sign of Event Coordinator



Dr. Seema Zagade

Principal

**PRINCIPAL**

(D/MOT)

Maharashtra State Institute of  
Management & Technology  
Shirur - 413718



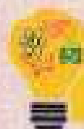


02/09/2022



## SAVITRIBAI PHULE PUNE UNIVERSITY (FORMERLY UNIVERSITY OF PUNE)

# Avishkar - 2022


**Avishkar**

His Excellency, the then Chancellor of Universities and Governor of Maharashtra, Shri S.M. Krishna initiated a novel research project competition for students named AVISHKAR in the year 2006 with the view to inculcate research culture among students, encourage original and novel thinking, provide an opportunity for expression of academic talent and promote interaction among academia, R & D Institutes and Industries. This activity is unique in its nature and has generated a lot of enthusiasm among student.

### Aims and Objectives of Avishkar:

- > To inculcate research culture among students
- > To encourage original and novel thinking
- > To provide an opportunity for expression of academic talent
- > To promote interaction among academia, R & D Institutes and Industries

### Disciplines (Theme of group)

Projects can be in the form of live demonstration / models / posters and should be based on innovative ideas:

- |                                           |                                     |
|-------------------------------------------|-------------------------------------|
| 1) Humanities, Languages, Fine Arts, etc. | 2) Commerce, Management & Law       |
| 3) Pure Sciences                          | 4) Agriculture and Animal Husbandry |
| 5) Engineering & Technology               | 6) Medicine & Pharmacy.             |

### Levels of Participation

- |                                          |                              |
|------------------------------------------|------------------------------|
| I) Undergraduate Level (UG)              | II) Post Graduate level (PG) |
| III) Post PG level (M. Phil / PhD) (PPG) | IV) Teachers' level (TH)     |

### Eligibility Criteria

**UG :** Students who have enrolled for the degree / diploma in the participating university or its constituent / affiliated colleges or recognized institutes who are below the age of 25 years.

**PG :** Students who have enrolled for the Post graduate degree / diploma in the participating university or its constituent / affiliated colleges or recognized institutes who are below the age of 30 years.

**PPG :** Students who have enrolled for the M.Phil/ Ph.D./ D.Sc. / D.Lit/ PDF in the participating university or its constituent / affiliated colleges or recognized institutes.

**TH:** Only the approved teachers who are pursuing their M.Phil/ Ph.D./ D.Sc. / D.Lit/ PDF in the participating university or its constituent / affiliated colleges or recognized institutes.

### Prizes and Trophies

Cash Prize State level to winners of each level:

- |                       |               |
|-----------------------|---------------|
| 1 <sup>st</sup> Prize | : Rs. 5,000/- |
| 2 <sup>nd</sup> Prize | : Rs. 3,000/- |

- > Winner's Trophy in each of the six categories
- > General Champion Trophy
- > Certificate of Participation to all the participants.

### Fellowship for State level Winners:

- > Avishkar Graduation Fellowship @ 3,000/- per month for a period of 10 months to the winners from UG and PG.
- > Avishkar Research Fellowship @ Rs. 6,000/- per month for period of 24 months to the winners of Post PG Category.

### Tentative Schedule for various levels of competition.

7<sup>th</sup> to 10<sup>th</sup> Oct. Sep - Oct. 2022, University Level : 1<sup>st</sup> Week of Nov. 2022  
 State Level : 1<sup>st</sup> Week of Jan. 2023

Contact : Avishkar,

KQAC Cell, Savitribai Phule Pune University, Pune

Manarashtra State Institute of

Further Details: <http://avishkar.unipune.ac.in/>

[avishkar@unipune.ac.in](mailto:avishkar@unipune.ac.in)

Hotel Maharashtra Catering Technology  
 Shivajinagar, Pune-411016





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

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

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

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

REF: MSIHMCTRS/UG-PG/2022/930

Date: 27.09.2022

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

Respected Sir,

Greetings from MSIHMC!!!

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

**Names of the students**

1. Nimai Sanjay Ghodake
2. Vaishnavi Prashant Deshpande

Please find the following attachment.

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

For your further perusal.

Thank you

**PRINCIPAL**  
(HMCT)

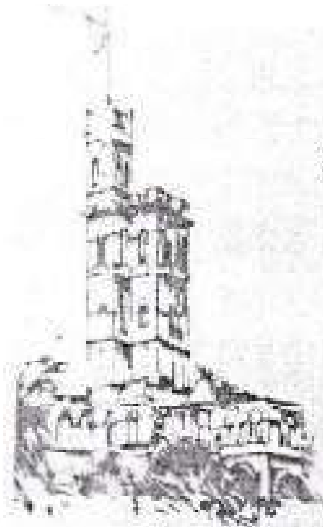
Maharashtra State Institute of  
Hotel Management & Catering Technology  
Shivajinagar, Pune-411016



Received

27/09/2022





**SAVITRIBAI PHULE PUNE UNIVERSITY**  
(FORMERLY UNIVERSITY OF PUNE)

# Avishkar - 2022



**Avishkar**

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- 2) Commerce, Management & Law
- 3) Pure Sciences
- 4) Agriculture and Animal Husbandry
- 5) Engineering & Technology
- 6) Medicine & Pharmacy.

### Levels of Participation

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- > Avishkar Research Fellowship @ Rs. 6,000/- per month for period of 24 months to the winners of Post PG

### Tentative Schedule for various levels of competition.

Zonal Level: Sep - Oct 2022 University Level: 1<sup>st</sup> Week of Nov. 2022  
State Level: 1<sup>st</sup> Week of Jan. 2023

Contact : Avishkar,  
IQAC Cell, Savitribai Phule Pune University, Pune

Further Details: <https://avishkar.unipune.ac.in/> or [avishkar@unipune.ac.in](mailto:avishkar@unipune.ac.in)







## CAFE WHERE YOU CAN ADOPT AND PLAY WITH DOGS

*Stray Dogs Should Be adopted  
Rather than Breed Dogs*



- A place where you can enjoy your food with Dogs
- Creating menus for people and dogs as well.
- You can also adopt dogs from the café.
- "Only stray dogs", as they are very neglected currently



**Protect Stray Dogs .....**



*Handwritten signature*

# Should We Throw Away Drinking Water?

Do we realize how much drinking water is wasted daily in restaurants? For an average of a hundred customers visiting in restaurant 20-40 liters of water is wasted and there are lakhs of more restaurants, the wastage of water goes up to millions of liters



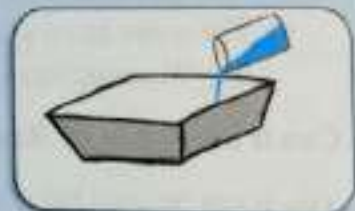
Surbhi, Do You have any idea  
How We Can reuse the  
Drinking Water which is  
thrown away in restaurants?



Yes Nirmal, I have an  
idea Just a very simple  
system a restaurant can  
follow!



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



**2. The water should be collected for reuse purposes Or can be directly used through a proper supply system**

**3. This collected Water can be used for: -**

- > For plants and trees
- > Cleaning Parking areas, WCs, etc.



**Advantages Of following this system are:-**

1. Saves Water
  2. Cost cutting if the water is in metered connection
  3. Increases Publicity and popularity as we save water which creates a good image to the people
- Restaurant businesses that have lots of Water consumption and have metered connection of water are more beneficial to this system
  - Restaurants with a high number of customers are also beneficiaries of this system.



PRINCIPAL

Maharaja Institute of  
Hotel Mgt & Catering Technology  
S.No. 100, Phase-4 110016



Made By- Nirmal Ghoshale  
STUDENT Class 1





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**Deepawali Delights 2022**

**Type of the Event:** Entrepreneurship development Activity

**Date of the Event:** 14<sup>th</sup> October to 20<sup>th</sup> October 2022.

**Objectives:**

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

|                                                        |                                                                                                                                                                                                                                                                                               |                   |              |             |     |     |     |     |     |     |      |      |      |
|--------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|--------------|-------------|-----|-----|-----|-----|-----|-----|------|------|------|
| Organised By: Entrepreneurship development cell        |                                                                                                                                                                                                                                                                                               |                   |              |             |     |     |     |     |     |     |      |      |      |
| Event Coordinator                                      | Mr. Chintamani S.                                                                                                                                                                                                                                                                             |                   |              |             |     |     |     |     |     |     |      |      |      |
| Venue                                                  | Bakery                                                                                                                                                                                                                                                                                        | Time / Duration   | 07 days      |             |     |     |     |     |     |     |      |      |      |
| Total Number of Participants                           | Students                                                                                                                                                                                                                                                                                      | Faculty           | Non-Teaching |             |     |     |     |     |     |     |      |      |      |
| 28                                                     | 20                                                                                                                                                                                                                                                                                            | 7                 | 1            |             |     |     |     |     |     |     |      |      |      |
| Event Details                                          | A sale of customized hampers with a twist to the traditional Diwali faral was the theme of this event. There were around 6 hand-made gourmet fusion products by the students. A few to name were Chakali cookies, Coconut crescents, Thandai bombs, etc. Approximately 200 hampers were sold. |                   |              |             |     |     |     |     |     |     |      |      |      |
| Type of Learning Outcome (Tick the appropriate option) |                                                                                                                                                                                                                                                                                               |                   |              |             |     |     |     |     |     |     |      |      |      |
| Contextualization of Knowledge                         | Praxis and technique                                                                                                                                                                                                                                                                          | Critical Thinking | Research     | Soft Skills |     |     |     |     |     |     |      |      |      |
| Learning Outcome                                       | The students got an experience of managing the breakeven point and analysis of the accounts in a business.                                                                                                                                                                                    |                   |              |             |     |     |     |     |     |     |      |      |      |
| Mapping of the event with PO and CO                    |                                                                                                                                                                                                                                                                                               | Program Outcome   |              |             |     |     |     |     |     |     |      |      |      |
|                                                        |                                                                                                                                                                                                                                                                                               | P 1               | P 2          | P 3         | P 4 | P 5 | P 6 | P 7 | P 8 | P 9 | P 10 | P 11 | P 12 |
| Entrepreneurship Development Activity                  |                                                                                                                                                                                                                                                                                               |                   | ✓            | ✓           |     |     | ✓   | ✓   | ✓   |     | ✓    |      | ✓    |

**Enclosures:**

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

Name and Sign of Event Coordinator

Dr. Seema Zagade  
Principal  
PRINCIPAL  
(BHMCT)







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

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☎ - 25676640 Email: [msimetrooffice@gmail.com](mailto:msimetrooffice@gmail.com), website: [msimetro.in](http://msimetro.in)

**EVENT: DEEPAWALI DELIGHTS 2022**

| Sr. No | YEAR             | NAME OF THE STUDENT      | 14/10 | 15/10 | 16/10 | 17/10 | 18/10 | 19/10 | 20/10 |
|--------|------------------|--------------------------|-------|-------|-------|-------|-------|-------|-------|
| 1.     | Final year BHMCT | Atharva Salunkhe         | P     | P     | P     | P     | P     | P     | P     |
| 2.     | Final year BHMCT | Irawati Sahye            | P     | P     | P     | P     | P     | P     | P     |
| 3.     | Final year BHMCT | Nandini Jog              | P     | P     | P     | P     | P     | P     | P     |
| 4.     | Final year BHMCT | Nishigandha Raskar       | P     | P     | P     | P     | P     | P     | P     |
| 5.     | SYBHMCT          | Aditya Gawade            | P     | P     | P     | P     | P     | P     | P     |
| 6.     | SYBHMCT          | Swapnil Chaudhari        | P     | P     | P     | P     | P     | P     | P     |
| 7.     | SYBHMCT          | Swaraj Bhosale           | P     | P     | P     | P     | P     | P     | P     |
| 8.     | SYBHMCT          | Yash Karli               | P     | P     | P     | P     | P     | P     | P     |
| 9.     | SYBHMCT          | Rachika Karnik           | P     | P     | P     | P     | P     | P     | P     |
| 10.    | SYBHMCT          | Swapna Kulhari           | P     | P     | P     | P     | P     | P     | P     |
| 11.    | SYBHMCT          | Manasi Dhede             | P     | P     | P     | P     | P     | P     | P     |
| 12.    | SYBHMCT          | Ojas Lachke              | P     | P     | P     | P     | P     | P     | P     |
| 13.    | SYBHMCT          | Nandini Patange          | P     | P     | P     | P     | P     | P     | P     |
| 14.    | SYBHMCT          | Siddhi Jagtap            | P     | P     | P     | P     | P     | P     | P     |
| 15.    | SYBHMCT          | Samruddhi Khade          | P     | P     | P     | P     | P     | P     | P     |
| 16.    | SYBHMCT          | Tannayee Surar           | P     | P     | P     | P     | P     | P     | P     |
| 17.    | SYBHMCT          | Shruti Kataria           | P     | P     | P     | P     | P     | P     | P     |
| 18.    | SYBHMCT          | Siddharth Shinde         | P     | P     | P     | P     | P     | P     | P     |
| 19.    | SYBHMCT          | Yugandhara Bhosale Patil | P     | P     | P     | P     | P     | P     | P     |
| 20.    | SYBHMCT          | Tejasvi Tawhare          | P     | P     | P     | P     | P     | P     | P     |

Signature of the Faculty-In-charge





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

Date: 14/10/22

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Deepawali Delights

YEAR OF THE EVENT

October 2022

NAME OF STUDENT

Ojas Kachake

ENROLLMENT NO (INST.)

202167

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:

TOTAL SCORE 46 OUT OF 50

Ojas Kachake  
Signature of Student



Deepawali Delights

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Date: 14/10/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Deepawali Delights

YEAR OF THE EVENT

2022

NAME OF STUDENT

Irawati Sathur

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: Time Management, Product management

TOTAL SCORE 47 OUT OF 50

Irawati  
Signature of Student







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Date: 14/10/22

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Deppawali Delights

YEAR OF THE EVENT

2022

NAME OF STUDENT

Atharva Salunkhe

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: Effectiveness of teamwork & Time management.

TOTAL SCORE 35 OUT OF 50

A. Salunkhe  
Signature of Student



Deepawali Delights

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Date: 14/10/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Deepawali Delights

YEAR OF THE EVENT

2022

NAME OF STUDENT

Tannayee Ladar

ENROLLMENT NO (INST.)

2021125

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>Learned to do a selling event.</u> |                                                      |       |   |   |   |   |
| TOTAL SCORE <u>46</u> - OUT OF 50                       |                                                      |       |   |   |   |   |

Signature of Student



Deepawali Delights

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Date: 14/10/22

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Deepawali Delights

YEAR OF THE EVENT

2022

NAME OF STUDENT

Radhika Karnik

ENROLLMENT NO (INST.)

202154

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:

Time management

TOTAL SCORE 45 OUT OF 50

Signature of Student





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### Photos of Deepawali Delights



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AND RESEARCH SOCIETY, PUNE



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**Brochure for Deepawali Delights**

Management & Catering Technology,  
(Degree) Pune

**DEEPAWALI  
DELIGHTS**

A Contemporary take on  
Diwali & Traditional Faraal

MSIHMCCT DEGREE, PUNE PRESENTS  
**CUSTOMISED DIWALI  
GIFT HAMPERS**

Contact:  
Vedant: +91 92841 64890  
Joel: +91 72638 05034

Venue: 412/A-1, K. M. Munshi Marg, Model Colony,  
Pune - 411016







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**Demo for Egg Cookery**

Type of the Event: Demonstration

Date of the Event: 22 and 23 May 2023

Conducted by: Chef Kalakrushna, Courtyard by Marriott

Objectives:

- To teach students different methods of preparing eggs.
- To improve cooking skills, especially in preparing eggs, which can be a challenging ingredient to cook perfectly.

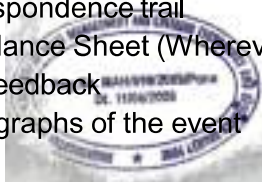
|                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                         |                   |              |             |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|--------------|-------------|
| Organised By : MSIHMCTRS                                                                                                                                            |                                                                                                                                                                                                                                                                                                                                         |                   |              |             |
| Event Coordinator                                                                                                                                                   |                                                                                                                                                                                                                                                                                                                                         | Abhay Manolkar    |              |             |
| Topic Covered : <ul style="list-style-type: none"><li>• Preparation of various breakfast preparations.</li><li>• Plate presentation of eggs preparations.</li></ul> |                                                                                                                                                                                                                                                                                                                                         |                   |              |             |
| Venue                                                                                                                                                               | MSIHMCT                                                                                                                                                                                                                                                                                                                                 | Time / Duration   | Four hour    |             |
| Total Number of Participants                                                                                                                                        | Students                                                                                                                                                                                                                                                                                                                                | Faculty           | Non-Teaching |             |
| 79                                                                                                                                                                  | 76                                                                                                                                                                                                                                                                                                                                      | 02                | 01           |             |
| Event Details                                                                                                                                                       | The study tour to Hotel Cocoon was organized for students studying hospitality management to provide them with a first-hand experience of the luxury hospitality industry and to understand the standards of service and operations maintained by a star hotel.                                                                         |                   |              |             |
| Type of Learning Outcome (Tick the appropriate option)                                                                                                              |                                                                                                                                                                                                                                                                                                                                         |                   |              |             |
| Contextualization of Knowledge                                                                                                                                      | Praxis and technique                                                                                                                                                                                                                                                                                                                    | Critical Thinking | Research     | Soft Skills |
| √                                                                                                                                                                   |                                                                                                                                                                                                                                                                                                                                         |                   |              |             |
| Learning Outcome                                                                                                                                                    | Students learned different techniques for cooking eggs, such as scrambling, frying, and poaching, and understand the differences in texture and flavour that each method produces.<br>They also learned how eggs can be part of a healthy and balanced breakfast, understanding their role in providing essential nutrients and energy. |                   |              |             |

| 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 |
|                                     |              | CO 02          | √               | √   |     |     |     |     |     |     |     |      |      |      |

Enclosures:

- Function Prospectus

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



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





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TECHNOLOGY AND RESEARCH SOCIETY, PUNE  
MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING  
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412 - C, K.M. Marshi Marg, Bahurist Patil Chowk, Shivajinagar, Pune - 41.  
☎ - 25676640 Email: mshimctsoffice@gmail.com, web site: mshimctrs.in

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

Date: 17 MAY. 2023.

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: EGG. COOKERY

Date of Event: 22 MAY 2023  
23 MAY 2023

Programme: BHIMCT / MSHMCT

Year:

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

Day:

Year

Time: 10: am to 1 pm.

Types of Function:

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

Guest Profile / Name &

GUEST: AN. COURTYARD MARGAULT.

Designation / Organization:

Faculty in - Charge:

: ARNAV. M. & CHETAN. G.

Venue:

- Classroom
- Iris
- Zafraan
- Conference
- Assembly Hall
- Board Room
- Principal Office
- Stk.

Sr. No. of SCA Registrar : 184

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION FACULTY INCHARGE :

Venue and Set up :  
Linen :  
Flower Arrangement :  
Function Board :  
Escorting :  
Social Media In charge :  
Photography : ~~Ananya~~ ~~Adarsh~~ - S.

Media update after event – Face Book ☐ Instagram ☐

STUDENT IN CHARGE:

Food Production : Abhijeet . K. & Anush S.  
Food & Beverage Service :  
Rooms Division :  
Social Media / Media : Ananya D. & Piyash P.

CIRCULATED TO ALL FACULTY AND STAFF

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

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

Principal

18/5/23  
PRINCIPAL  
(BHMCT)

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





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

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

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

REF: MSIHMCTRS/BHMCT/2023/400

Date: 23.05.2023

To,  
Mr. Kalakrushna Bhuyan  
Sous Chef,  
Courtyard by Marriott,  
Hinjewadi, Pune.  
M - 8530671300.

Dear Mr. Kalakrushna,

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

On behalf of the MSIHMCTRS (Degree) team, we would like to extend a heartfelt thank you for sparing your valuable time and accepting our invitation on 22<sup>nd</sup> and 23<sup>rd</sup> May 2023 for the demonstration of various breakfast egg preparations, egg-based sauces and cooking techniques for our FY BHMCT students in their day to day practical operations.

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

We hope to have the pleasure of working with you again in the future.

With regards,

  
Dr. Seema Zagade  
I/c. Principal  
MAHARASHTRA STATE INSTITUTE OF  
HOTEL MANAGEMENT & CATERING TECHNOLOGY  
Shivajinagar, Pune-411016







Demonstration Egg Cookery

Class FYBHMCT

| SR<br>NO | ROLL<br>NO. | NAME OF THE STUDENT | Attende<br>nce |
|----------|-------------|---------------------|----------------|
| 1.       | 202201      | Agarwal Daksh       | P              |
| 2.       | 202202      | Ambi Tanmay         | P              |
| 3.       | 202203      | Andhare Prajyot     | P              |
| 4.       | 202204      | Auti Rajat          | P              |
| 5.       | 202205      | Bakre Gandhar       | P              |
| 6.       | 202206      | Bhandare Rewati     | P              |
| 7.       | 202207      | Bhosale Shiruti     | P              |
| 8.       | 202208      | Biware Tanaya       | P              |
| 9.       | 202209      | Bobade Rupali       | P              |
| 10.      | 202210      | Borawake Tanishq    | A              |
| 11.      | 202211      | Borde Vivian        | P              |
| 12.      | 202212      | Bramhe Shastanu     | P              |
| 13.      | 202213      | Chavan Swapnil      | A              |
| 14.      | 202214      | Chopade Jineet      | P              |
| 15.      | 202215      | Desale Vaishnavi    | P              |
| 16.      | 202216      | Deshpande Advait    | P              |
| 17.      | 202217      | Deshpande Atharva   | P              |
| 18.      | 202218      | Dhebe Sahil         | P              |
| 19.      | 202219      | Dhoot Ayush         | P              |
| 20.      | 202220      | Galkwad Sujal       | P              |
| 21.      | 202221      | Gejage Amruta       | P              |
| 22.      | 202222      | Ghate Arya Ganesh   | P              |
| 23.      | 202223      | Ghorpade Prathamesh | P              |
| 24.      | 202224      | Gokhale Nishad      | P              |
| 25.      | 202225      | Gore Bhushan        | P              |
| 26.      | 202226      | Hedao Nikhil        | P              |
| 27.      | 202227      | Howale Aniket       | A              |
| 28.      | 202228      | Ingavale Abhijeet   | A              |
| 29.      | 202229      | Jadhav Sakcham      | P              |
| 30.      | 202230      | Jajjal Tejas        | P              |

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

  
**ARHAM. M.**  
 Signature of the Faculty

  
**PRINCIPAL**  
 (DHMCCT)  
 Maharashtra State Institute of  
 Hotel Management & Catering Technology  
 Ghivamagar, Pune-411010





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Demonstration Egg Cookery

Class FYBHMCT

|     |        |                   |   |
|-----|--------|-------------------|---|
| 1.  | 202247 | Mahajan Arpan     | P |
| 2.  | 202248 | Makasare Shaimali | P |
| 3.  | 202249 | Malucara Abhishek | A |
| 4.  | 202250 | Manolkar Piyush   | P |
| 5.  | 202251 | Mohite Pranay     | P |
| 6.  | 202252 | Newaskar Akshada  | P |
| 7.  | 202253 | Nirwane Shivani   | P |
| 8.  | 202254 | Ochani Sid        | P |
| 9.  | 202255 | Pardhe Raj        | P |
| 10. | 202256 | Patel Aditya      | P |
| 11. | 202257 | Pawar Piyush      | P |
| 12. | 202258 | Pawar Yash        | P |
| 13. | 202259 | Phule Krishna     | P |
| 14. | 202260 | Pol Suraj Shir    | P |
| 15. | 202261 | Pore Parth        | P |
| 16. | 202262 | Rajemane Harshal  | P |
| 17. | 202263 | Rathod Karan      | P |
| 18. | 202264 | Sahare Mahesh     | P |
| 19. | 202265 | Sahare Pandurang  | P |
| 20. | 202266 | Saloni            | P |
| 21. | 202267 | Samgir Aditya     | P |
| 22. | 202268 | Shaikh Aabed      | A |
| 23. | 202269 | Shaikh Afzal      | P |
| 24. | 202270 | Sharma Monika     | A |
| 25. | 202271 | Shedge Aayush     | P |
| 26. | 202272 | Shelke Sarthak    | P |
| 27. | 202273 | Shinde Riddhi     | P |
| 28. | 202274 | Shirke Pranav     | P |
| 29. | 202275 | Shivsharan Ketki  | P |
| 30. | 202276 | Shujjat Ali       | P |





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

*Aravall*  
**ARAV M.**  
 Signature of the faculty



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



Date: 22 & 23 May 23

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : Countyaid by Marathi  
NAME OF THE RESOURCE PERSON : chef kalakrushna  
NAME OF THE EVENT : Egg Demo  
NAME OF STUDENT : Vash Jeshi  
ENROLLMENT NO (INST.) : \_\_\_\_\_

Please circle the relevant score

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

Signature of Student

PRINCIPAL

(BHMCT)  
Maharashtra State Institute of  
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Shivajinagar, Pune-411016





Date: 24/23 May 23

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION :

Courtyard by Marriott

NAME OF THE RESOURCE PERSON :

Chef Kalakrushna

NAME OF THE EVENT

Egg Demo

NAME OF STUDENT

Rajat Auti

ENROLLMENT NO (INST.)

\_\_\_\_\_

Please circle the relevant score

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

Pauti  
Signature of Student

Rajesh  
PRINCIPAL  
(SHMCT)

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







Date: 24/28 May 28

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : Courtyard by Marriott  
NAME OF THE RESOURCE PERSON : chef Kalakrishna  
NAME OF THE EVENT : egg demo  
NAME OF STUDENT : Ashikesh Londe  
ENROLLMENT NO (INST.) : \_\_\_\_\_

Please circle the relevant score

| Sr. No                          | CRITERIA                                           | SCORE |     |     |     |   |
|---------------------------------|----------------------------------------------------|-------|-----|-----|-----|---|
| 1                               | Introduction given of both (self and topic)        | 5     | 4   | (3) | 2   | 1 |
| 2                               | Content delivery of the resource person            | 5     | (4) | 3   | 2   | 1 |
| 3                               | Encourage students to ask questions                | 5     | 4   | (3) | 2   | 1 |
| 4                               | Was there any element of creativity                | (5)   | 4   | 3   | 2   | 1 |
| 5                               | Subject matter knowledge/command on subject        | 5     | 4   | 3   | (2) | 1 |
| 6                               | Presented the subject clearly and systematically   | 5     | 4   | 3   | 2   | 1 |
| 7                               | Answered the doubts or queries of the students     | 5     | (4) | 3   | 2   | 1 |
| 8                               | Time management                                    | 5     | 4   | (3) | 2   | 1 |
| 9                               | Would you recommend the instructor for other class | 5     | 4   | 3   | (2) | 1 |
| 10                              | How do you rate the class overall?                 | 5     | 4   | (3) | 2   | 1 |
| TOTAL SCORE <u>29</u> OUT OF 50 |                                                    |       |     |     |     |   |

Ashikesh  
Signature of Student



Prasad  
PRINCIPAL  
(BHMCT)

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



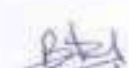
Date: 22 & 23 May 23

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION : Courtyard by marriott  
NAME OF THE RESOURCE PERSON : Chef Kalakrushna  
NAME OF THE EVENT : Egg Demo  
NAME OF STUDENT : Bhushan Gore  
ENROLLMENT NO (INST.) : \_\_\_\_\_

Please circle the relevant score

| Sr. No                          | CRITERIA                                           | SCORE |     |     |     |   |
|---------------------------------|----------------------------------------------------|-------|-----|-----|-----|---|
| 1                               | Introduction given of both (self and topic)        | 5     | (4) | 3   | 2   | 1 |
| 2                               | Content delivery of the resource person            | 5     | 4   | (3) | 2   | 1 |
| 3                               | Encourage students to ask questions                | 5     | (4) | 3   | 2   | 1 |
| 4                               | Was there any element of creativity                | (5)   | 4   | 3   | 2   | 1 |
| 5                               | Subject matter knowledge/command on subject        | 5     | 4   | (3) | 2   | 1 |
| 6                               | Presented the subject clearly and systematically   | 5     | 4   | 3   | (2) | 1 |
| 7                               | Answered the doubts or queries of the students     | 5     | (4) | 3   | 2   | 1 |
| 8                               | Time management                                    | (5)   | 4   | 3   | 2   | 1 |
| 9                               | Would you recommend the instructor for other class | 5     | 4   | (3) | 2   | 1 |
| 10                              | How do you rate the class overall?                 | 5     | (4) | 3   | 2   | 1 |
| TOTAL SCORE <u>37</u> OUT OF 50 |                                                    |       |     |     |     |   |

  
Signature of Student



  
PRINCIPAL  
(BHMCT)

MAHARASHTRA STATE INSTITUTE OF  
Hotel Management & Catering Technology  
Shivajinagar, Pune-411016



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



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

(UG & PG – Degree Programme)

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

Industry expert/ Guest lecture/Demonstrator feedback

Date 23/05/2023

NAME OF HOTEL/ ORGANISATION

NAME OF THE FACILITATOR

DESIGNATION

Countryard By Marriott  
Chef Kala Krishna  
Senior Chef

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                                                           | <u>5</u> | 4        | 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> | 4        | 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>49</u> OUT OF 40 |                                                                                    |          |          |   |   |   |

Signature of facilitator



[Signature]  
PRINCIPAL  
(BHMCT)

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





**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND  
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☎ - 25676640 Email: [msihmctrsoffice@gmail.com](mailto:msihmctrsoffice@gmail.com), web site: [msihmctrs.in](http://msihmctrs.in)

Demonstration: Egg Cookery

Class : FYBHMCT



10



*[Signature]*

**PRINCIPAL**  
(BHMCT)

Cooperatives Society, Pune  
Social Plan  
Shivajinagar, Pune - 411 004



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

**GUEST LECTURE BY MR KANCHAN CHITNIS**

**Type of the Event** : Guest Lecture

**Date of the Event** : 18/11/2022

**Conducted by** : Mr Kanchan Chitnis, Freelancer, Ex Oberoi Talent Head, +9833403090

**Objectives :**

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

|                                                        |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                   |                |             |
|--------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|----------------|-------------|
| Organised By : MSIHMCTRS, Degree, Pune                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                   |                |             |
| Event Coordinator                                      | Anahita Manna                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |                   |                |             |
| Topic Covered : Interview Skills                       |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                   |                |             |
| Venue                                                  | Assembly Hall                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | Time / Duration   | 11:00am-2:00pm |             |
| Total Number of Participants                           | Students                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | Faculty           | Non-Teaching   |             |
| 110                                                    | 103                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | 02                | NA             |             |
| Event Details                                          | <p>On the 18th of November Mr. Kanchan Chitnis graciously accepted our invitation to be an eminent Guest Speaker for the Second Year BHMCT Students. The lecture aimed to equip the students with essential soft skills and interview preparation techniques crucial for their upcoming 15-week Industrial Training. Mr. Chitnis, with his extensive 27-year career as a Human Resource Professional at the esteemed Oberoi Group of Hotels, inspired our students with his successful journey. He shared invaluable lessons and anecdotes, providing students with a broader perspective of industry demands and career pathways.</p> <p>The session also dove into key soft skills necessary for becoming well-rounded hospitality professionals, emphasizing the importance of communication, teamwork, problem-solving, and customer service skills. Additionally, Mr. Chitnis offered invaluable advice on interview preparation, including resume building, effective communication during interviews, and showcasing one's strengths and experiences.</p> <p>The highly informative session left our students enlightened and pre-equipped with the knowledge and confidence needed to succeed in their careers. Mr. Chitnis' words of wisdom resonated deeply with the students, leaving them inspired and motivated to excel in their future endeavors.</p> |                   |                |             |
| Type of Learning Outcome (Tick the appropriate option) |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                   |                |             |
| Contextualization of Knowledge                         | Praxis and technique                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | Critical Thinking | Research       | Soft Skills |
| ✓                                                      | ✓                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                   |                | ✓           |





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

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

Enclosures:

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

*Anahita*

ANAHITA MANNA

Name and Sign of Event Coordinator

*Seema Zagade*

Dr. Seema Zagade

Principal  
**PRINCIPAL**  
(BHMCT)

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







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

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TECHNOLOGY (UG & PG - Degree Programme)

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

Date: 14/11/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Guest Speaker - Kanchan Chitnis Date of Event: 18/11/2022

Programme: BHMCT / MHMCT Year: 1<sup>st</sup> / 2<sup>nd</sup> / 3<sup>rd</sup> / Final Day: Friday  
Year Time: 11:00am onwards

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

Guest Profile / Name: Mr Kanchan Chitnis

Faculty Coordinating: Anahita Manna

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

Sr. No. of SCA Registrar 136

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: Table Cloth + Foil Nos.

Faculty In-charge: Derosham J.

Flower Arrangement: 1 no (optional)

Camera: 1

Special Instruction: Camera and memory card to be arranged

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

Food Production: Atharva S

Food & Beverage Service: Irawati S

Accommodation: Sakshi D

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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







msihmct tpo &lt;msihmcttpo@gmail.com&gt;

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

msihmct tpo &lt;msihmcttpo@gmail.com&gt;

To: "kanchanchitnis1964@gmail.com" &lt;kanchanchitnis1964@gmail.com&gt;

Cc: principal@msihmctrs.in

Wed, Nov 9, 2022 at 8:07 PM

Dear Mr Chitnis,

Greetings from MSIHMCT, Pune!!

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

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

For this lecture we have a two fold request:

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

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

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

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

We are looking forward to this wonderful session.

Warm Regards,

Dr. Seema Zagade  
Principal

MSIHMCT(Degree)







msihmct tpo &lt;msihmcttpo@gmail.com&gt;

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

kanchan chitnis <kanchanchitnis1964@gmail.com>  
To: msihmct tpo <msihmcttpo@gmail.com>

Thu, Nov 10, 2022 at 7:00 PM

Sir

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

Regards

[Quoted text hidden]





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

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

Date: 18.11.2022

REF: MSIHMCT/UG-PG/2022/ 1256

To,  
Mr. Kanchan Chitnis  
EX HR Manager  
The Oberoi

Dear Mr. Kanchan,

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

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

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

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

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

Thank you once again.

Warm regards,

**PRINCIPAL**  
(BHMCT)

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ATTENDANCE SHEET

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





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



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

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





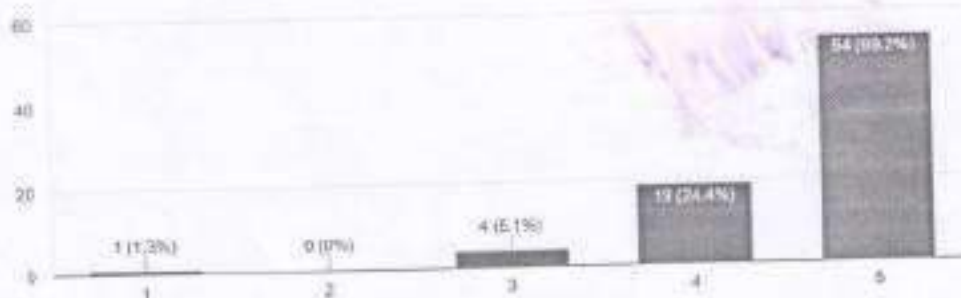
### FEEDBACK ANALYSIS

Was the session relatable to the syllabus taught?  
19 responses



● Yes  
● No

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



What was the take-away from the session?

- He told us about the interviews how to appear in interviews and how to be positive and how to passionate about your dream etc. It was helpful for future.
- Be your own brand ,work hard to accomplish your dreams just don't dream your dream work for it
- Positive energy of him and what we should do while interview and everything he said was awesome! Thank you for arranging a wonderful session!





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Date: 18/11/2022

Student Training feedback

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

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

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

Signature of student







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Date: 18/11/2022

Student Training feedback

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

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

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

Signature of student







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### Demo & Guest lecture on Charnock Equipment

Type of the Event: Demo + Guest Lecture

Date of the Event : 28 February 2023

Conducted by : Ms. Priya Ranade, Branch Head, Charnock Company

Objectives :

- To understand the types of various charnock equipments used
- To get the information about equipments manufactured by Charnock
- To use the charnock floor scrubber

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



Enclosures:

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



Name and Sign of Event Coordinator



Dr. Seema Zagade

**PRINCIPAL**

(BHMCT)

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







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

Date: 23/02/2023

FUNCTION PROSPECTUS CUM OFFICE ORDER

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

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

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

Faculty In - Charge: Dr. Vidya Kadam

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

Sr. No. of SCA Registrar 159

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION FACULTY INCHARGE :

Dr. Vidya Kadam

Venue and Set up :

Linen :

Flower Arrangement :

Function Board :

Escorting :

Social Media In charge :

Photography :

Media update after event – Face Book ☒ Instagram ☒

STUDENT IN CHARGE:

Food Production :

Food & Beverage Service :

Rooms Division : - Sachin, Ritika B, Abhishek.

Social Media / Media : Parking H.K.

1 assembly.

CIRCULATED TO ALL FACULTY AND STAFF

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

Social Media updated on 4 march 2023 Signature \_\_\_\_\_

Principal



o/c   
23/02/23





Dr. Seema Zagade <principal@msihmcts.in>

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

2 messages

Dr. Vidya Kadam <igac@msihmcts.in>  
To: priya@charnock.biz  
Cc: principal@msihmcts.in

20 February 2023 at 15:38

Dear Ms. Priya,

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

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

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

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

Look forward to meeting you

Regards,

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

Priya Ranade <priya@charnock.biz>  
To: "Dr. Vidya Kadam" <igac@msihmcts.in>  
Cc: principal@msihmcts.in, vcdant@charnock.biz, Charnock - Sales <sales@charnock.biz>

20 February 2023 at 16:38

Dear Vidya,

Confirming the same.

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

Thanks and Regards,

Priya Ranade

Branch Head

Charnock Equipments Pvt.Ltd.

Flat no 2 & 3, Plot no 18, S. no 163/2 A,

Adash Colony Road No.07, Fingre Nagar,

Pune 411 032, India.

Tel: 91- 20 - 2889 0790

Mob: +91 81500 00981

Fax: 91- 20 - 41651216

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



CERTIFIED BY





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



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY  
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FINAL YEAR – 2022-23 Even Sem

EVENT:- Guest lecture on Charnack equipment

Date:- 28.2.22

| Sr. No. | Roll No. | Student Name            | Sign |
|---------|----------|-------------------------|------|
| 1.      | 201902   | Baghel Sachin D.        | P    |
| 2.      | 201903   | Barkade Ritika S.       | P    |
| 3.      | 201910   | Borse Shruti M.         | P    |
| 4.      | 201911   | Chavan Rajeshwari U.    | P    |
| 5.      | 201912   | Chavan Sakshi G.        | P    |
| 6.      | 201915   | Choudhari Kasturi P.    | P    |
| 7.      | 201917   | Deshpande Madhav S.     | A    |
| 8.      | 201918   | Deshpande Sakshi V.     | P    |
| 9.      | 201919   | Dimbar Aditya S.        | P    |
| 10.     | 201920   | Gaikwad Joel R.         | P    |
| 11.     | 201925   | Hadke Shik              | 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.        | A    |
| 22.     | 201956   | Phadtare Vedant S.      | A    |
| 23.     | 201963   | Shete Ritika D.         | P    |
| 24.     | 201965   | Thikekar Vighnesh S.    | P    |
| 25.     | 201968   | Timande Dinesh P.       | P    |
| 26.     | 201967   | Ware Rutuja D.          | A    |
| 27.     | 201970   | Dhavale Vinit           | P    |
| 28.     | 201971   | Khird Abhishekkumar     | P    |
| 29.     | 201964   | Shewadkar Atharva S.    | P    |

*[Handwritten signature]*





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

Industry expert/ Guest lecture/Demonstrator feedback

Date 28/2/2023

NAME OF HOTEL/ ORGANISATION

Charnode

NAME OF THE FACILITATOR

Ms. Priya Ranade

DESIGNATION

Branch Manager.

Please circle the relevant score

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

Signature of facilitator







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Date: 28/02/23

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

Thikekar  
Signature of student





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Date: 28/02/2023

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

: Charnock

NAME OF THE RESOURCE PERSON

: Priya Ranade

NAME OF THE EVENT

: Demo of charnock equipment

NAME OF STUDENT

: Paurxima Naik

ENROLLMENT NO (INST.)

: 201948

Please circle the relevant score

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

Signature of student







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Date: 28/02/2023

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

:

Charnock

NAME OF THE RESOURCE PERSON

:

Priya Ranade

NAME OF THE EVENT

:

Demo of Charnock equipment

NAME OF STUDENT

:

Aditya Dimbae

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 48 OUT OF 50 |                                                    |       |    |   |   |   |

Signature of student





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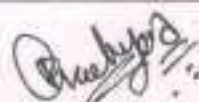
Date: 28/02/2023

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

  
Signature of student







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Date:

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

Signature of student





## Guest lecture on Housekeeping Audit

Type of the Event: Guest Lecture

Date of the Event : 18 May 2023

Conducted by : Mrs. Anuradha Khot, Hospitality Trainer & Consultant

Objectives :

- To understand the importance and advantages of brand audits.
- To understand various types of cleaning audits.
- To know the audit procedures which are followed in the organization.

|                                                        |              |                                                                                                                                                                                                          |     |                   |     |                |     |             |     |     |     |      |      |      |
|--------------------------------------------------------|--------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-------------------|-----|----------------|-----|-------------|-----|-----|-----|------|------|------|
| Organised By : MSIHMCT                                 |              |                                                                                                                                                                                                          |     |                   |     |                |     |             |     |     |     |      |      |      |
| Event Coordinator                                      |              | Dr. Vidya Kadam                                                                                                                                                                                          |     |                   |     |                |     |             |     |     |     |      |      |      |
| Topic Covered : Housekeeping Audits                    |              |                                                                                                                                                                                                          |     |                   |     |                |     |             |     |     |     |      |      |      |
| Venue                                                  |              | Conference                                                                                                                                                                                               |     | Time / Duration   |     | 2.15 – 4.15 pm |     |             |     |     |     |      |      |      |
| Total Number of Participants                           |              | Students                                                                                                                                                                                                 |     | Faculty           |     | Non-Teaching   |     |             |     |     |     |      |      |      |
| 26                                                     |              | 25                                                                                                                                                                                                       |     | 1                 |     | -              |     |             |     |     |     |      |      |      |
| Event Details                                          |              | <p>The Guest Lecture was organised for Final year students BHMCT on 18/05/2023 at MSIHMCT. It was organised by Dr. Vidya Kadam.</p> <p>Various types of cleaning audits were covered in the lecture.</p> |     |                   |     |                |     |             |     |     |     |      |      |      |
| Type of Learning Outcome (Tick the appropriate option) |              |                                                                                                                                                                                                          |     |                   |     |                |     |             |     |     |     |      |      |      |
| Contextualization of Knowledge                         |              | Praxis and technique                                                                                                                                                                                     |     | Critical Thinking |     | Research       |     | Soft Skills |     |     |     |      |      |      |
| ✓                                                      |              | ✓                                                                                                                                                                                                        |     | ✓                 |     |                |     |             |     |     |     |      |      |      |
| Learning Outcome                                       |              | Attendees learned from Mrs. Anuradha Khot the information about the importance oh Housekeeping audits                                                                                                    |     |                   |     |                |     |             |     |     |     |      |      |      |
| 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 |
| 801 C                                                  | Sp. Accom.   |                                                                                                                                                                                                          | ✓   | ✓                 | ✓   |                |     |             |     |     |     |      |      | ✓    |





Enclosures:

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



Dr. Vidya Kadam  
Name and Sign of Event Coordinator



Dr. Seema Zagade

Principal  
**PRINCIPAL**  
(BHMCT)

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





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GUEST LECTURE ON HOUSEKEEPING AUDIT  
HELD ON 18 MAY - 23







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REF: MSIHMCT/UG-PG/SS/2023/ 373

Date: 04/05/2023

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Various H.K. Audits.

Date of Event: 12/05/23  
(18/05/23)

Programme: BHMCT / MHMCT

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

Day: Friday Thu.

Year Sp. Accom. Time: 2:15 to 4:15

10:30 to 12:30

Types of Function:

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

Guest Profile / Name &  
Designation / Organization:

Ms. Anuradha Khot.  
Facilitator - Hospitality Industry  
Dr. Vidya Kadam

Faculty In - Charge:

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

Sr. No. of SCA Registrar 182

FOOD & BEVERAGE DEPARTMENT:

| Meal      | Time | Pax | Venue | Kitchen | Faculty    |         |          |
|-----------|------|-----|-------|---------|------------|---------|----------|
|           |      |     |       |         | Food Prod. | Service | Staff    |
| Breakfast |      |     |       |         |            |         |          |
| Tea       | 4:00 | 01  | -     | Q.Tk.   | -          | -       | Sandosh. |
| Lunch     |      |     |       |         |            |         |          |
| PMT       |      |     |       |         |            |         |          |
| Takeaways |      |     |       |         |            |         |          |



ROOM DIVISION FACULTY INCHARGE :

Dr. Vidya Kadam

Venue and Set up : ✓

Linen : ✓

Flower Arrangement : ✓

Function Board : ✓

Escorting : ✓

Social Media In charge : Dinesh

Photography : - " -

Media update after event - Face Book ☐ Instagram ☐STUDENT IN CHARGE:

Food Production : -

Food &amp; Beverage Service : -

Rooms Division : Dinesh

Social Media / Media : - " -

CIRCULATED TO ALL FACULTY AND STAFF

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

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

Principal [Signature]



o/c [Signature] 11/12/23



Scanned  
16/2

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TECHNOLOGY AND RESEARCH SOCIETY, PUNE



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT  
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☎ - 25676640 Email: [msihmctrsoffice@gmail.com](mailto:msihmctrsoffice@gmail.com), web site: [msihmctrs.in](http://msihmctrs.in)

REF: MSIHMCTRS/BHMCT/2023/387

Date: 18.05.2023

To,  
Ms. Anuradha Khot  
Consultant  
Ph. 9975585795  
9920605441

Dear Anuradha Khot,

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

On behalf of the MSIHMCT team, we would like to extend a heartfelt thank you for sparing your valuable time and accepting our invitation for the guest lecture with the Final Year BHMCT Sp. In Accommodation students.

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

We hope to have the pleasure of working with you again in the future.

Warm regards,

Dr. Seema Zagade  
I/c. Principal





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT  
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Date: 18/05/23

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT  
NAME OF THE RESOURCE PERSON : Anuradha Khot Maam  
NAME OF THE EVENT : Housekeeping Audit  
NAME OF STUDENT : Akshat Nandgedo  
ENROLLMENT NO (INST.) : 201951

Please circle the relevant score

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

Signature of student







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Date: 18/05/23

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : M.S.T.H.M.C.T  
NAME OF THE RESOURCE PERSON : Anuradha Khat masam  
NAME OF THE EVENT : Guest Lecture  
NAME OF STUDENT : Dinesh Timande  
ENROLLMENT NO (INST.) : 201966

Please circle the relevant score

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

Signature of student







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Date: 18/05/23

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT  
NAME OF THE RESOURCE PERSON : Ms. Anuradha Khot  
NAME OF THE EVENT : Housekeeping Audit Guest Lecture  
NAME OF STUDENT : Rutuja D. Ware  
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 |                                                    | 43 OUT OF 50 |   |   |   |   |

Signature of student







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Date: 18/05/23

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMC  
NAME OF THE RESOURCE PERSON : Anuradha Khot Maam  
NAME OF THE EVENT : Guest Lecture  
NAME OF STUDENT : Shripad Pawar  
ENROLLMENT NO (INST.) : 201954

Please circle the relevant score

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

Signature of student







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Date: 18/05/23

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMT  
NAME OF THE RESOURCE PERSON : Ms. Anuradha Khot  
NAME OF THE EVENT : Housekeeping Audit Guest Lecture  
NAME OF STUDENT : Nandini N. Jog  
ENROLLMENT NO (INST.) : 201931

Please circle the relevant score

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

Jog  
Signature of student







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Date: 18/5/23

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMC T  
NAME OF THE RESOURCE PERSON : Anuradha Khat Malam  
NAME OF THE EVENT : Housekeeping Audit  
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 <u>49</u> OUT OF 50 |                                                    |       |     |   |   |   |

Signature of student





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND  
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Student feedback on workshop/demonstration/lecture

Date: 18/05/23

NAME OF ORGANISATION : MSIHMET  
NAME OF THE RESOURCE PERSON : Anuradha Khot  
NAME OF THE EVENT : Audits  
NAME OF STUDENT : Kasturi Choudhari  
ENROLLMENT NO (INST.) : 201915

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 |                                                    |       |   |   |   |   |

Kasturi  
Signature of student







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Date: 16/05/23

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT  
NAME OF THE RESOURCE PERSON : Anuradha Khot  
NAME OF THE EVENT : Dpt. Audits  
NAME OF STUDENT : Abhishek Khind  
ENROLLMENT NO (INST.) : 201971

Please circle the relevant score

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

Signature of student





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

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Date: 18/05/23

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : NSIHMCT  
 NAME OF THE RESOURCE PERSON : Anuradha Khot  
 NAME OF THE EVENT : Audits  
 NAME OF STUDENT : Madhura Chavhan  
 ENROLLMENT NO. (INST.) : 201913

Please circle the relevant score

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

Signature of student







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Date: 18/05/23

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT, Pune  
NAME OF THE RESOURCE PERSON : Aniradha Khot Maam  
NAME OF THE EVENT : Housekeeping Audit  
NAME OF STUDENT : Vighnesh Thikekar  
ENROLLMENT NO (INST.) : 201965

Please circle the relevant score

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

Vighnesh Thikekar  
18/05/23  
Signature of student







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Date: 11/05/23

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMC T  
NAME OF THE RESOURCE PERSON : Aaradhya Khat Namam  
NAME OF THE EVENT : Housekeeping Audit  
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>50</u> OUT OF 50 |                                                    |       |   |   |   |   |

  
Signature of student





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY  
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FINAL YEAR - 2022-23 Even Sem

EVENT:- Guest Lecture on Housekeeping Audit

Date:- 18.5.23

| 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   | Golkwad Joel R.         | P    |
| 11.     | 201926   | Hadke Shlok             | P    |
| 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 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   | Dhavsle Vinit           | P    |
| 28.     | 201971   | Khird Abhishekkumar     | P    |
| 29.     | 201964   | Shewadkar Atharva S.    | P    |

**PRINCIPAL**  
(SIGNATURE)

Maharashtra State Institute of  
Hotel Management and Catering Technology





## Guest lecture on Yield Management

Type of the Event: Guest Lecture

Date of the Event : 2 November 2022

Conducted by : Mr. Malay Ingale, Cinema Head, PVR Cinema

Objectives :

- To understand the importance of yield management
- Departmentalization in Cinema Theatres
- Different types of food items served in the cinema theatre

|                                                        |              |                                                                                                       |     |                   |     |                  |     |             |     |     |     |      |      |      |
|--------------------------------------------------------|--------------|-------------------------------------------------------------------------------------------------------|-----|-------------------|-----|------------------|-----|-------------|-----|-----|-----|------|------|------|
| Organised By : MSIHMCT                                 |              |                                                                                                       |     |                   |     |                  |     |             |     |     |     |      |      |      |
| Event Coordinator                                      |              | Dr. Vidya Kadam                                                                                       |     |                   |     |                  |     |             |     |     |     |      |      |      |
| Topic Covered : Yield Management                       |              |                                                                                                       |     |                   |     |                  |     |             |     |     |     |      |      |      |
| Venue                                                  |              | Conference Room                                                                                       |     | Time / Duration   |     | 10.30 – 11.30 am |     |             |     |     |     |      |      |      |
| Total Number of Participants                           |              | Students                                                                                              |     | Faculty           |     | Non-Teaching     |     |             |     |     |     |      |      |      |
| 26                                                     |              | 25                                                                                                    |     | 1                 |     | -                |     |             |     |     |     |      |      |      |
| Event Details                                          |              | A guest lecture was conducted on 2 <sup>nd</sup> of November by Mr. Malay Ingale on Yield Management. |     |                   |     |                  |     |             |     |     |     |      |      |      |
| Type of Learning Outcome (Tick the appropriate option) |              |                                                                                                       |     |                   |     |                  |     |             |     |     |     |      |      |      |
| Contextualization of Knowledge                         |              | Praxis and technique                                                                                  |     | Critical Thinking |     | Research         |     | Soft Skills |     |     |     |      |      |      |
| ✓                                                      |              |                                                                                                       |     | ✓                 |     |                  |     |             |     |     |     |      |      |      |
| Learning Outcome                                       |              | Attendees learned from Mr. Malay Ingale about the importance of yield management.                     |     |                   |     |                  |     |             |     |     |     |      |      |      |
| Mapping of the event with PO and CO                    |              |                                                                                                       |     |                   |     |                  |     |             |     |     |     |      |      |      |
| 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 701                                                  | Sp. Accom    |                                                                                                       | ✓   | ✓                 | ✓   |                  |     |             |     |     |     |      |      | ✓    |





Enclosures:

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



Name and Sign of Event Coordinator



Dr. Seema Zagade

**Principal**  
(BHMCT)

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





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## GUEST LECTURE ON YIELD MANAGEMENT HELD ON 2 NOVEMBER - 2022







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REF: MSIHMC/UG-PG/SS/2022/ 1118

Date: 31/10/2022

**FUNCTION PROSPECTUS CUM OFFICE ORDER**

Name of the Event: Concept of Yield Mgt. in Entertainment Industry [PVR]  
Date of Event: 02/11/2022

Programme: BHMCT / MHMCT Year: 1<sup>st</sup> / 2<sup>nd</sup> / 3<sup>rd</sup> / Final Day: Wednesday  
Sp. Accommodation, Year 2022 Time: 10:30 am to 11:30 am

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

Guest Profile / Name: Mr. Malay L. Ingale  
Cinema Head - PVR

Faculty Coordinating: Dr. Vidya Kadam

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

Sr. No. of SCA Registrar 129

**FOOD & BEVERAGE DEPARTMENT:**

| Meal      | Time  | Pax | Venue | Kitchen | Faculty                 |         |                     |
|-----------|-------|-----|-------|---------|-------------------------|---------|---------------------|
|           |       |     |       |         | Food Prod.              | Service | Staff               |
| Breakfast |       |     |       |         |                         |         |                     |
| Tea       |       |     |       |         |                         |         |                     |
| Lunch     |       |     |       |         |                         |         |                     |
| PMT       |       |     |       |         |                         |         |                     |
| Takeaways | 11:00 | 01  | -     | -       | H. Pooja P. [Signature] |         | Shakher [Signature] |



### ROOM DIVISION MANAGEMENT ARRANGEMENT:

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

Flower Arrangement: \_\_\_\_\_

Camera: \_\_\_\_\_

Special Instruction: \_\_\_\_\_

### STUDENT IN CHARGE:

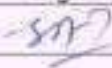
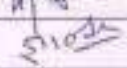
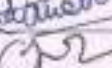
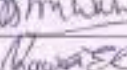
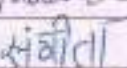
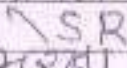
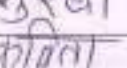
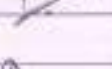
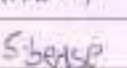
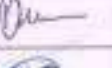
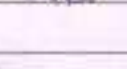
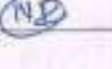
Food Production: \_\_\_\_\_

Food & Beverage Service: \_\_\_\_\_

Accommodation: \_\_\_\_\_

Any other instruction (For Students)

### CIRCULATED TO ALL FACULTY AND STAFF

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

  
Principal

  
Mr. S. Jagade  
31/10/2022





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REF: MSIHMCTRS/BHMCT/2022/ 1133

Date: 2.11.2022

To,  
Mr. Malay Ingale  
Cinema Head,  
PVR Cinema,  
Pune.  
M – 7350695356.

Dear Mr. Malay Ingale,

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

On behalf of the MSIHMCT team, we would like to extend a heartfelt thank you for sparing your valuable time and accepting our invitation for the session on "Concept of Yield Management in Multiplex" on 2nd November, 2022.

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

Thank you for all your support.

Looking forward to your association in the future!

With regards,

Dr. Seema Zagade



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FINAL YEAR – 2022-23 Even Sem

EVENT:- Guest Lecture on Yield Management

Date:- 2/11/22

| 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 Shivratri S.      | P    |
| 16.     | 201935   | Karandikar Shrinidhi K. | P    |
| 17.     | 201940   | Kopulwar Tarvi N.       | P    |
| 18.     | 201948   | Naik Purnima S.         | P    |
| 19.     | 201951   | Nandgude Akshat R.      | P    |
| 20.     | 201952   | Pardeshi Atharv J.      | P    |
| 21.     | 201954   | Pawar Shripad D.        | 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   | Dhavaile Vinit          | P    |
| 28.     | 201971   | Khurid Abhishekkumar    | P    |
| 29.     | 201964   | Shewadkar Atharva S.    | P    |







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Industry expert/ Guest lecture/Demonstrator feedback

Date 02/11/2022

NAME OF HOTEL/ ORGANISATION

PVR

NAME OF THE FACILITATOR

Malay Laxmikant Ingale

DESIGNATION

Cinema Head

Please circle the relevant score

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

Signature of facilitator





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Date: 02/11/2022

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT  
NAME OF THE RESOURCE PERSON : Mr. Malay Ingale  
NAME OF THE EVENT : Guest Lecture  
NAME OF STUDENT : Dinesh Timande  
ENROLLMENT NO (INST.) : 201966

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 |                                                    |       |   |   |   |   |

Dinesh  
Signature of student







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Date: 2/11/22

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCCT  
NAME OF THE RESOURCE PERSON : Mr. Malay Tingle  
NAME OF THE EVENT : Guest Lecture  
NAME OF STUDENT : Nandini Jog  
ENROLLMENT NO (INST.) : 201931

Please circle the relevant score

| Sr. No                          | CRITERIA                                           | SCORE | 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>50</u> OUT OF 50 |                                                    |       |   |   |   |   |

Signature of student



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Date: 2/11/22

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT  
 NAME OF THE RESOURCE PERSON : Mr. Malay Ingale  
 NAME OF THE EVENT : Guest Lecture  
 NAME OF STUDENT : Rutuja D. Ware  
 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>47</u> OUT OF 50 |                                                    |       |     |     |   |   |

Signature of student







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Date: 02/11/2022

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT  
NAME OF THE RESOURCE PERSON : Mr. Malay Ingale  
NAME OF THE EVENT : Guest Lecture  
NAME OF STUDENT : Shrinidhi Kasondikar  
ENROLLMENT NO (INST.) : 201936

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 |                                                    |       |     |   |   |   |

Shrinidhi  
Signature of student





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## Innovative millet product making competition.

Type of the Event: Start up and innovation.

Date of the Event: 15 May 2023

Conducted by: MSIHMCTRS, Pune

### Objectives:

- To raise awareness about nutritional benefits of millets and promote their consumption.
- To encourage participants to showcase their culinary skills and creativity in preparing delicious and innovative millet-based dishes.

|                                                        |                                                                                                                                                                                                                          |                   |              |             |     |     |     |     |     |     |      |      |      |
|--------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|--------------|-------------|-----|-----|-----|-----|-----|-----|------|------|------|
| Organised By: Start up and innovation cell             |                                                                                                                                                                                                                          |                   |              |             |     |     |     |     |     |     |      |      |      |
| Event Coordinator                                      | Mr. Abhay Manolkar                                                                                                                                                                                                       | Ms. Pooja Pawar   |              |             |     |     |     |     |     |     |      |      |      |
| Venue                                                  | MSIHMCT                                                                                                                                                                                                                  | Time / Duration   | 01 hour      |             |     |     |     |     |     |     |      |      |      |
| Total Number of Participants                           | Students                                                                                                                                                                                                                 | Faculty           | Non-Teaching |             |     |     |     |     |     |     |      |      |      |
| 28                                                     | 19                                                                                                                                                                                                                       | 05                | 04           |             |     |     |     |     |     |     |      |      |      |
| 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 better understanding of the health benefits, nutritional value, and culinary versatility of millets. They were able to do menu planning based on millets and creating new innovative millet-based dishes |                   |              |             |     |     |     |     |     |     |      |      |      |
|                                                        |                                                                                                                                                                                                                          |                   |              |             |     |     |     |     |     |     |      |      |      |
| Mapping of the event with PO and CO                    |                                                                                                                                                                                                                          | Program 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
- Correspondence trail
- Attendance Sheet
- 360 Feedback
- Photographs of the event



ABHAY. M.

Name and Sign of Event Coordinator



Dr. Seema Zagade

**PRINCIPAL**  
(BHMCT)

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





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING  
TECHNOLOGY AND RESEARCH SOCIETY, PUNE  
MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING  
TECHNOLOGY (UG & PG - Degree Programme)  
442 - C, K.M. Munshi Marg, Bahinipada Chowk, Shivajinagar, Pune - 411  
☎ - 25676640 Email: mshmcso-office@gmail.com, website: mshmcso.in

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

Date: 11 MAY, 2023.

**FUNCTION PROSPECTUS CUM OFFICE ORDER**

**INNOVATIVE KILLET PRODUCT MAKING**

**Name of the Event:** COMPETITION UNDER STARTUP & INNO Date of Event: 15 MAY 2023  
- VAYSON CELL

**Programme:** BHMCT / MHMCT **Year:** 1<sup>st</sup> / 2<sup>nd</sup> / 3<sup>rd</sup> / Final **Day:** 15 MAY, 2023  
**Year:** **Time:** 11:30 am onwards

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

**Guest Profile / Name & Designation / Organization:** : CHEF. NILESH LIMAYE.

**Faculty In - Charge:** : MR. SAHIN R.

**Venue:** • Classroom • Iris • Zafraan • Conference  
• Assembly Hall • Board Room • Principal Office  
✓ + DINING ROOM & BTK.

**Sr. No. of SCA Registrar:** 183

**FOOD & BEVERAGE DEPARTMENT:**

| Meal      | Time        | Pax | Venue   | Kitchen | Faculty    |             |            |
|-----------|-------------|-----|---------|---------|------------|-------------|------------|
|           |             |     |         |         | Food Prod. | Service     | Staff      |
| Breakfast |             |     |         |         |            |             |            |
| Tea       |             |     |         |         |            |             |            |
| Lunch     | 1:30 pm. 20 |     | Zafraan | AMK.    | Ablay. M.  | Sampada. P. | Shikha. S. |
| PMT       |             |     |         |         |            |             |            |
| Takeaways |             |     |         |         |            |             |            |





ROOM DIVISION FACULTY INCHARGE:

Team RDM.

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

Media update after event – Face Book ☐ Instagram ☐STUDENT IN CHARGE:

- Food Production : Chinmay. C.  
 Food & Beverage Service : MAHIL. W.  
 Rooms Division : Madhuri. C.  
 Social Media / Media : Pratiksha. Kure.

CIRCULATED TO ALL FACULTY AND STAFF

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

Social Media updated on 16 MAY 2023 Signature 

Principal

BHMCT

Maharaja Institute of

Hotel Management &amp; Catering Technology

Shivajinagar, Pune-411016





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

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

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

REF: MSIHMCTRS/BHMCT/2023/375

Date: 15.05.2023

To,  
Chef Nilesh Limaye,  
Pune.

Dear Chef Nilesh Limaye,

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

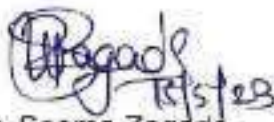
On behalf of the MSIHMCTRS (Degree) team, we would like to extend a heartfelt gratitude for your valuable contribution to the Millet Day-Competition as an esteemed Judge and Guest Speaker. Your insightful and informative speech was truly inspiring and left a lasting impact on all the participants.

Yours speech not only educated us on the importance of millets but also motivated us to make healthier food choices and to promote the use of millet in our daily diet.

Once again, I would like to express my sincere appreciation for your contribution to the Millet Day competition. Your presence made a significant difference and we are truly grateful for your time and effort.

We hope to have your guidance again in the future as well.

Warm regards,

  
Dr. Seema Zagade  
I/c. Principal

  
Nilesh Limaye

पुणे १५/५/२३  
महाराष्ट्र राज्य हॉटेलमॅनेज्मेंट ऑफ कॅटरिंग  
टेक्नॉलॉजी, (पदवी व पदव्युत्तर पदवी)  
शिवाजीनगर, पुणे-४११ ०१६







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

(UG & PG – Degree Programme)

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

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

**Attendance for millet competition on 15<sup>th</sup> May 2023**

| Sr. No. | Name              | Class     | Millet used |
|---------|-------------------|-----------|-------------|
| 1.      | Abhishek katwate  | FYBHMCT 1 | Kodu        |
| 2.      | Abhijeet katwate  | FYBHMCT 1 | Rajgira     |
| 3.      | Nishad Gokhale    | FYBHMCT 1 | Barnyard    |
| 4.      | Adwait Deshpande  | FYBHMCT 1 | Samai       |
| 5.      | Saksham Jadhav    | FYBHMCT 1 | Foxtail     |
| 6.      | Om umardand       | FYBHMCT 2 | Browntop    |
| 7.      | Shivani           | FYBHMCT 2 | Buckwheat   |
| 8.      | Anish jere        | FYBHMCT 1 | Barnyard    |
| 9.      | Rupali bobade     | FYBHMCT 1 | Samai       |
| 10.     | Sahil dhebe       | FYBHMCT 1 | Bajra       |
| 11.     | Manoj T           | FYBHMCT 2 | Proso       |
| 12.     | Mrunal Pathak     | SYBHMCT 2 | Browntop    |
| 13.     | Darshan pandure   | SYBHMCT 2 | Jowar       |
| 14.     | Atharva kadam     | SYBHMCT 1 | Rajgira     |
| 15.     | Shudhanshu borade | SYBHMCT 1 | Foxtail     |
| 16.     | Swajit aswar      | SYBHMCT 1 | Bajra       |
| 17.     | Aditi belhekar    | SYBHMCT 1 | Buckwheat   |
| 18.     | Mitra Rao         | SYBHMCT 2 | Nachni      |
| 19.     | Yash aivale       | SYBHMCT 1 | Nachni      |

  
ABHAY. M.

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



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MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY



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

Date: 15/05/2023

Student feedback

NAME OF COMPETITION

Innovative Millet Making competition  
under startup & innovation cell.

NAME OF STUDENT

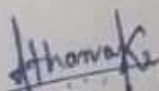
: Atharva Laxman Kadam

ENROLLMENT NO (INST.)

: 202152

Please circle the relevant score

| Sr. No                          | CRITERIA                                                                | SCORE |   |   |   |   |
|---------------------------------|-------------------------------------------------------------------------|-------|---|---|---|---|
| 1                               | Do you consider millet as a healthy food                                | 5     | 4 | 3 | 2 | 1 |
| 2                               | Whether enough time given for planning and preparation                  | 5     | 4 | 3 | 2 | 1 |
| 3                               | Whether the required millet was provided to you during the competition. | 5     | 4 | 3 | 2 | 1 |
| 4                               | Were you given sufficient tools and utensils during the competition     | 5     | 4 | 3 | 2 | 1 |
| 5                               | How you overall rate the competition                                    | 5     | 4 | 3 | 2 | 1 |
| TOTAL SCORE <u>25</u> OUT OF 30 |                                                                         |       |   |   |   |   |

  
Signature of student

  
PRINCIPAL  
(BHMCT)

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





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### A Millet Competition





## Report on Annual Theme Dinner

**Type of the Event:** Theme dinner

**Date of the Event :** 24 March 2023

**Conducted by :** Final Year Students

**Objectives :**

- Help students learn event planning, management, and execution.
- Give insights into cooking, organizing events, and working with sponsors.
- Develop skills in planning, organizing, and running big events.

|                                                              |              |                                                                                                                                                                                                                                           |     |                   |     |                |     |             |     |     |     |      |      |      |
|--------------------------------------------------------------|--------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-------------------|-----|----------------|-----|-------------|-----|-----|-----|------|------|------|
| Organised By : MSIHMCCT                                      |              |                                                                                                                                                                                                                                           |     |                   |     |                |     |             |     |     |     |      |      |      |
| Event Coordinator                                            |              |                                                                                                                                                                                                                                           |     |                   |     |                |     |             |     |     |     |      |      |      |
| Topic Covered : Indian cuisine food with continental fusion. |              |                                                                                                                                                                                                                                           |     |                   |     |                |     |             |     |     |     |      |      |      |
| Venue                                                        |              | Zaffaran & Alfresco                                                                                                                                                                                                                       |     | Time / Duration   |     | 7.30pm onwards |     |             |     |     |     |      |      |      |
| Total Number of Participants                                 |              | Students                                                                                                                                                                                                                                  |     | Faculty           |     | Non-Teaching   |     |             |     |     |     |      |      |      |
| 172                                                          |              | 150                                                                                                                                                                                                                                       |     | 22                |     |                |     |             |     |     |     |      |      |      |
| Event Details                                                |              | The final year students conceptualized and organized Annual theme dinner, JACKPOT, where Indian cuisine with continental fusion food was served. The event was held on 24th March 2023.                                                   |     |                   |     |                |     |             |     |     |     |      |      |      |
| Type of Learning Outcome (Tick the appropriate option)       |              |                                                                                                                                                                                                                                           |     |                   |     |                |     |             |     |     |     |      |      |      |
| Contextualization of Knowledge                               |              | Praxis and technique                                                                                                                                                                                                                      |     | Critical Thinking |     | Research       |     | Soft Skills |     |     |     |      |      |      |
| ✓                                                            |              | ✓                                                                                                                                                                                                                                         |     | ✓                 |     | ✓              |     | ✓           |     |     |     |      |      |      |
| Learning Outcome                                             |              | The organization of JACKPOT provided final year students with hands-on experience in event conceptualization, coordination, and execution. The students gained insights into culinary, event management, and collaboration with sponsors. |     |                   |     |                |     |             |     |     |     |      |      |      |
| Mapping of the event with PO and CO                          |              |                                                                                                                                                                                                                                           |     | Program Outcome   |     |                |     |             |     |     |     |      |      |      |
| Subject Code                                                 | Subject Name | Course Outcome                                                                                                                                                                                                                            | P 1 | P 2               | P 3 | P 4            | P 5 | P 6         | P 7 | P 8 | P 9 | P 10 | P 11 | P 12 |
| -                                                            | -            | -                                                                                                                                                                                                                                         | ✓   | ✓                 | ✓   | ✓              |     |             |     | ✓   |     |      |      | ✓    |





Enclosures:

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

  
Dr. Vidyut Kadam

Name and Sign of Event Coordinator



Dr. Seema Zagade

Principal

**PRINCIPAL**  
(BHMCT)

Maharashtra State Institute of

Hotel Management & Catering Technology

Shri Chhatrapati Shivaji Maharaj Vastu Sangrahalaya, Mumbai - 400 005





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND  
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☎- 25676640 Email: [msihmctrsoffice@gmail.com](mailto:msihmctrsoffice@gmail.com), website: [msihmctrs.in](http://msihmctrs.in)



REPORT ON ANNUAL THEME DINNER HELD ON  
24 MARCH - 23







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(UG & PG – Degree Programme)

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

**FINAL YEAR – 2022-23 Even Sem**

**EVENT:- Theme Dinner**

**Date:- 24 March 2023**

| Sr. No. | Roll No. | Student Name      |   |
|---------|----------|-------------------|---|
| 1.      | 201901   | Agrawal Jagdish   | P |
| 2.      | 201902   | Baghel Sachin     | P |
| 3.      | 201903   | Barkade Ritika    | P |
| 4.      | 201905   | Bhagat Praveen    | P |
| 5.      | 201906   | Bhagwat Arya      | P |
| 6.      | 201908   | Bhosale Sakini    | P |
| 7.      | 201909   | Borkar Omkar      | P |
| 8.      | 201910   | Borse Shrut       | 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 Jyoti     | P |
| 19.     | 201921   | Gaikwad Rasika    | P |
| 20.     | 201922   | Gangaje Pankaj    | P |
| 21.     | 201923   | Godhane Nandini   | P |
| 22.     | 201924   | Gurav Prayot      | P |
| 23.     | 201925   | Hacke Shlok       | P |
| 24.     | 201926   | Hiera Max         | P |
| 25.     | 201927   | Hingane Alok      | P |
| 26.     | 201928   | Jadhav Divya      | P |
| 27.     | 201929   | Jadhav Prasad     | P |
| 28.     | 201930   | Jadhav Roshni     | P |
| 29.     | 201931   | Jog Nandini       | P |
| 30.     | 201932   | Kadam Manaswini   | P |



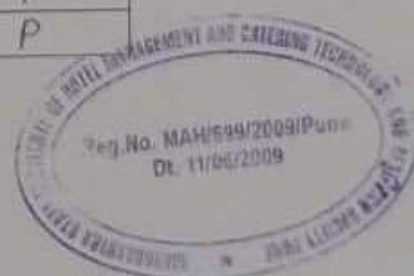
| Sr. No. | Roll No. | Student Name         |   |
|---------|----------|----------------------|---|
| 31.     | 201933   | Kadam Mrunalini      | P |
| 32.     | 201934   | Kadam Shivrtna       | P |
| 33.     | 201935   | Kanade Prasad        | P |
| 34.     | 201936   | Karandikar Shrinidhi | P |
| 35.     | 201937   | Kedari Sanskruti     | P |
| 36.     | 201938   | Khan Junaid          | P |
| 37.     | 201939   | Khandke Shalmali     | P |
| 38.     | 201940   | Kopulwar Tanvi       | P |
| 39.     | 201941   | Kulkarni Shounak     | P |
| 40.     | 201942   | Kure Pratiksha       | P |
| 41.     | 201944   | Muneshwar Sandesh    | P |
| 42.     | 201945   | Musale Prasanna      | P |
| 43.     | 201946   | Nagpure Arpita       | P |
| 44.     | 201947   | Naik Prabhanjan      | P |
| 45.     | 201948   | Naik Purnima         | P |
| 46.     | 201949   | Naik Shubham         | P |
| 47.     | 201950   | Nair Isha Vinod      | P |
| 48.     | 201951   | Nandgude Akshat      | P |
| 49.     | 201952   | Pardeshi Atharv      | P |
| 50.     | 201953   | Patrudkar Vishvajeet | P |
| 51.     | 201954   | Pawar Shripad        | P |
| 52.     | 201956   | Phadtare Vedant      | P |
| 53.     | 201957   | Raghawant Shreyash   | P |
| 54.     | 201958   | Raskar Nishigandha   | P |
| 55.     | 201959   | Salunke Atharva      | P |
| 56.     | 201960   | Sapkale Jayesh       | P |
| 57.     | 201961   | Sathe Irawati        | P |
| 58.     | 201962   | Sawane Pratik        | P |
| 59.     | 201963   | Shete Ritika         | P |
| 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   | Khind Abhishekkumar  | P |

*[Signature]*

**PRINCIPAL**  
(BHMCT)

Maharashtra State Institute of  
Hotel Management & Catering Technology  
Pune  
411016

*[Signature]*







MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING  
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REF: MSIHMC/UG-PG/SS/2023/258

Date: 21/03/2023

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Annual theme Dinner  
"Jade - Pot"

Date of Event: 24/3/23

Programme: BHMCT / MHMCT

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

Day: Friday

Year

Time: 7:30 onwards.

Types of Function:

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

Guest Profile / Name &  
Designation / Organization:

Faculty In - Charge:

Dr. Vidya Kadam

Venue:

- Classroom
- Iris
- Zaffran
- Conference
- Assembly Hall
- Board Room
- Principal Office
- 6<sup>th</sup> floor Terrace

Sr. No. of SCA Registrar 170

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION FACULTY INCHARGE :

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

Media update after event – Face Book ☐ Instagram ☐

STUDENT IN CHARGE:

Food Production :  
Food & Beverage Service :  
Rooms Division :  
Social Media / Media : Darshan, Ananita & Divesh.

CIRCULATED TO ALL FACULTY AND STAFF

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

Social Media updated on 25 March 2023 Signature \_\_\_\_\_

Principal

**PRINCIPAL**

(BHMCT)

Maharashtra State Institute of

Hotel Management & Catering Technology

Pune-411016







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

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

### Visit to Mega Meals and Cocoon Hotel

Type of the Event: Industrial visit

Date of the Event: 17 and 18 Feb 23

Conducted by: Cocoon Hotels

Objectives:

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

Organised By : MSIHMCTRS

|                   |                |  |  |
|-------------------|----------------|--|--|
| Event Coordinator | Abhay Manolkar |  |  |
|-------------------|----------------|--|--|

Topic Covered: Introduction to the hotel, its brand identity, history, and unique selling points. Tour of the hotel's luxurious amenities and facilities

|       |                  |                 |              |
|-------|------------------|-----------------|--------------|
| Venue | Magarpatta, Pune | Time / Duration | One day tour |
|-------|------------------|-----------------|--------------|

|                              |          |         |              |
|------------------------------|----------|---------|--------------|
| Total Number of Participants | Students | Faculty | Non-Teaching |
|------------------------------|----------|---------|--------------|

|    |    |    |    |
|----|----|----|----|
| 83 | 79 | 02 | 02 |
|----|----|----|----|

|               |                                                                                                                                                                                                                                                                 |
|---------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Event Details | The study tour to Hotel Cocoon was organized for students studying hospitality management to provide them with a first-hand experience of the luxury hospitality industry and to understand the standards of service and operations maintained by a star hotel. |
|---------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

Type of Learning Outcome (Tick the appropriate option)

|                                |                      |                   |          |             |
|--------------------------------|----------------------|-------------------|----------|-------------|
| Contextualization of Knowledge | Praxis and technique | Critical Thinking | Research | Soft Skills |
|--------------------------------|----------------------|-------------------|----------|-------------|

|   |  |  |  |  |
|---|--|--|--|--|
| ✓ |  |  |  |  |
|---|--|--|--|--|

|                  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
|------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Learning Outcome | Students learned about the importance of service excellence in luxury hospitality and observed how personalized service and attention to detail are key components of the hotel's service standards.<br>Students had the opportunity to appreciate the design and decor of the hotel, including its use of high-quality materials, elegant furnishings, and stunning architectural features.<br>Students learned about the hotel's sustainability practices, including efforts to reduce waste, conserve energy, and support local communities. |
|------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

| 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 |
|                                     |              | Co 01          | ✓               | ✓   |     | ✓   |     |     |     |     |     |      |      |      |

Name and Sign of Event Coordinator



Dr. Seema Zagade  
PRINCIPAL  
(BHMCT)

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



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

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING  
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REF: MSIHMC/UG-PG/SS/2022/162

Date: 17/02/2023

**FUNCTION PROSPECTUS CUM OFFICE ORDER**

Name of the Event: VISIT TO MEGA MEALS & CACOOH. Date of Event: 17 & 18 FEB 2023  
Programme: BHMCT / MHMCT Year: 1<sup>st</sup> / 2<sup>nd</sup> / 3<sup>rd</sup> / Final Day: FRIDAY & SAT.  
Time: 10:00

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

Guest Profile / Name & Designation / Organization: Mr. Sumit Bhatia.

Faculty In - Charge: : Akhaya M. & Anshika M.

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

Sr. No. of SCA Registrar 157

**FOOD & BEVERAGE DEPARTMENT:**

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





Note : online meeting with student was conducted on 15/1 and with parents on 16/12, regarding the visit as grooming standards to be maintained by the students.

**ROOM DIVISION FACULTY INCHARGE :**

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

Media update after event – Face Book ☐ Instagram ☐

**STUDENT IN CHARGE:**

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

**CIRCULATED TO ALL FACULTY AND STAFF**

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

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

Principal

**PRINCIPAL**  
(BHMCT)  
Maharashtra State Institute of  
Hotel Management & Catering Technology  
Shri Chhatrapati Shivaji Maharaj



o/c  
Principal  
2/12/2019



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING  
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Visit to: Cocoon hotel and Mega MEALS

Class: FYBHMCT

| Sr. No | Roll No. | Student Name        | Attendance |
|--------|----------|---------------------|------------|
| 1.     | 202201   | Agarwal Daksh       | P          |
| 2.     | 202202   | Ambi Tanmay         | P          |
| 3.     | 202203   | Andhare Prajyot     | P          |
| 4.     | 202204   | Auti Rajat          | P          |
| 5.     | 202205   | Bakre Gandhar       | P          |
| 6.     | 202206   | Bhandare Rewati     | P          |
| 7.     | 202207   | Bhosale Shruti      | P          |
| 8.     | 202208   | Biware Tanaya       | P          |
| 9.     | 202209   | Bobade Rupali       | P          |
| 10.    | 202210   | Borawake Tanishq    | P          |
| 11.    | 202211   | Borde Vivan         | P          |
| 12.    | 202212   | Bramhe Shantanu     | P          |
| 13.    | 202213   | Chavan Swapnil      | A          |
| 14.    | 202214   | Chopade Jineet      | P          |
| 15.    | 202215   | Desale Vaishnavi    | P          |
| 16.    | 202216   | Deshpande Advait    | P          |
| 17.    | 202217   | Deshpande Atharva   | P          |
| 18.    | 202218   | Dhebe Sahil         | P          |
| 19.    | 202219   | Dhoot Ayush         | P          |
| 20.    | 202220   | Gaikwad Sujal       | P          |
| 21.    | 202221   | Gejage Amruta       | P          |
| 22.    | 202222   | Ghate Arya Ganesh   | P          |
| 23.    | 202223   | Ghorpade Prathamesh | P          |
| 24.    | 202224   | Gokhale Nishad      | P          |
| 25.    | 202225   | Gore Bhushan        | P          |
| 26.    | 202226   | Hedao Nikhil        | P          |
| 27.    | 202227   | Howale Aniket       | P          |
| 28.    | 202228   | Ingavale Abhijeet   | A          |
| 29.    | 202229   | Jadhav Saksham      | P          |
| 30.    | 202230   | Jajjal Tejas        | P          |





|     |        |                   |   |
|-----|--------|-------------------|---|
| 11. | 202231 | Jekate Rutuja     | P |
| 12. | 202232 | Jere Anish        | P |
| 13. | 202233 | Joshi Amol        | P |
| 14. | 202234 | Joshi Apurva      | P |
| 15. | 202235 | Joshi Sarthak     | P |
| 16. | 202236 | Joshi Yash        | P |
| 17. | 202237 | Kalbhor Karan     | P |
| 18. | 202238 | Katwale Abhijeet  | P |
| 19. | 202239 | Katwale Abhishek  | P |
| 40. | 202240 | Kekare Soham      | P |
| 41. | 202241 | Kharat Alharva    | P |
| 42. | 202242 | Kondhare Dhruv    | P |
| 43. | 202243 | Kurawale Harshad  | P |
| 44. | 202244 | Lande Rushikesh   | P |
| 45. | 202245 | Londhe Harsh      | P |
| 46. | 202246 | Londhe Nikita     | A |
| 47. | 202247 | Mahajan Arpan     | P |
| 48. | 202248 | Makasare Shalmali | P |
| 49. | 202249 | Malusare Abhishek | A |
| 50. | 202250 | Manolkar Piyush   | P |
| 51. | 202251 | Mohite Pranay     | P |
| 52. | 202252 | Newaskar Akshada  | P |
| 53. | 202253 | Nirwane Shivani   | P |
| 54. | 202254 | Ochani Sid        | P |
| 55. | 202255 | Pardhe Raj        | P |
| 56. | 202256 | Patel Aditya      | P |
| 57. | 202257 | Pawar Piyush      | P |
| 58. | 202258 | Pawar Yash        | P |
| 59. | 202259 | Phule Krishna     | P |
| 60. | 202260 | Pol Suraj Shir    | P |
| 61. | 202261 | Pore Parth        | P |
| 62. | 202262 | Rajemane Harshal  | P |
| 63. | 202263 | Rathod Karan      | P |
| 64. | 202264 | Sahare Mahesh     | P |
| 65. | 202265 | Sahare Pandurang  | P |
| 66. | 202266 | Saloni            | P |
| 67. | 202267 | Samgir Aditya     | P |
| 68. | 202268 | Shaikh Aabed      | A |
| 69. | 202269 | Shaikh Afzal      | P |



|     |        |                    |   |
|-----|--------|--------------------|---|
| 70. | 202270 | Sharma Monika      | A |
| 71. | 202271 | Shedge Aayush      | P |
| 72. | 202272 | Shelke Sarthak     | P |
| 73. | 202273 | Shinde Riddhi      | P |
| 74. | 202274 | Shirke Pranav      | P |
| 75. | 202275 | Shivsharan Ketki   | P |
| 76. | 202276 | Shujjat Ali        | P |
| 77. | 202277 | Singh Eshaan       | P |
| 78. | 202278 | Sope Aniket        | P |
| 79. | 202279 | Suradkar Rushikesh | P |
| 80. | 202280 | Thokal Manoj       | P |
| 81. | 202281 | Tonde Sujal        | P |
| 82. | 202282 | Turekar Viraj      | P |
| 83. | 202283 | Umardand Om        | P |
| 84. | 202284 | Vhawai Sumit       | P |
| 85. | 202285 | Zankar Manshri     | P |

  
ABHINAV .M.

Name and Sign of Event Coordinator

  
**PRINCIPAL**  
(BHMCT)  
Maharashtra State Institute of  
Technology







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

412 - C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune - 41.

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

Date: 11/12 Feb 23

Student feedback on industrial visit

NAME OF HOTEL : Mega meals & Cocoon hotel  
NAME OF STUDENT : Rupali Bobade  
ENROLLMENT NO (INST.) : 202209

Please circle the relevant score

| Sr. No      | CRITERIA                                                       | SCORE        |   |   |   |   |
|-------------|----------------------------------------------------------------|--------------|---|---|---|---|
| 1           | The objective of the visit was clearly defined                 | 5            | 4 | 3 | 2 | 1 |
| 2           | Participation and interaction were encouraged                  | 5            | 4 | 3 | 2 | 1 |
| 3           | The areas covered were relevant to me                          | 5            | 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 |                                                                | 46 OUT OF 50 |   |   |   |   |

Rupali Bobade  
Signature of student

Rupali Bobade  
PRINCIPAL  
(BHMCT)

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





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

Date: 17/18 Feb 23

Student feedback on industrial visit

NAME OF HOTEL : Megha ~~Mahar~~ Corndon Hotel  
NAME OF STUDENT : Abhijet Katwate  
ENROLLMENT NO (INST.) : \_\_\_\_\_

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 |                                                                |       |     |     |   |   |

Signature of student



  
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(BHMCT)

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

Date: 11/2/2023

Student feedback on industrial visit

NAME OF HOTEL : MEGA METRO & GOLDEN HOTEL  
NAME OF STUDENT : Dhruv Kondhare  
ENROLLMENT NO (INST.) :

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 42 OUT OF 50 |                                                                |       |   |   |   |   |

Signature of student

4

PRINCIPAL  
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Maharashtra State Institute of  
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Shivajinagar, Pune-411016





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT  
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Date: 21/18 Feb 23

Student feedback on industrial visit

NAME OF HOTEL : Megha Meads Casaria Hotel  
NAME OF STUDENT : Vaishnavi Desale  
ENROLLMENT NO (INST.) : \_\_\_\_\_

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 |                                                                |       |     |     |   |   |

Vaishnavi  
Signature of student

Principal  
PRINCIPAL  
(SHI.MCT)  
Maharashtra State Institute of  
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Shivajinagar, Pune-411005







MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT  
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Industry expert/ Guest lecture/Demonstrator feedback

Date 18/02/2023

NAME OF HOTEL/ ORGANISATION

Cocoon Hotel

NAME OF THE FACILITATOR

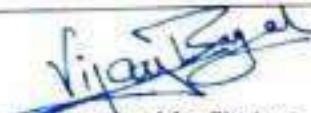
Vijay Bagul

DESIGNATION

Manager

Please circle the relevant score

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

  
Signature of facilitator

  
PRINCIPAL  
(BHMCT)

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



Visit to: Mega Meals And Cocoon Hotel

Class: FYBHMCT



*[Signature]*

**PRINCIPAL**  
(BHMCT)

Maharashtra State Institute of  
Hotel Management & Catering Technology  
Shri Chhatrapati Shivaji Maharaj  
Shri Chhatrapati Shivaji Maharaj







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

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## Report on “Workshop on Molecular Mixology”

**Date:** 09 November 2022

**Time:** 11.00 am Onwards.

**Resource:** Mr. Shreyas Gogle, Flairrology

**Objective:** To understand the different Cocktails families and their variations.

### Report:

The workshop was organised for the Final year BHMCT students.

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

**PRINCIPAL**  
(BHMCT)

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





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

**Maharashtra State Institute of Hotel Management and Catering**

**Technology (UG & PG -DEGREE Programme)**

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

# Cocktail demonstration- Flairolgy







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

REF: MSIHMCCT/UG-PG/SS/2022/1203

Date: 4/11/22

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Workshop on Molecular  
Minology.

Date of Event: 9/11/22

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

Day: Wednesday

Year

Time: 11:00 am

Types of Function:

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

Guest Profile / Name: Shreyas Google Minology

Faculty Coordinating: Sampada Paranjpe

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

Sr. No. of SCA Registrar 124

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: *Prabhakaran. N.*

Special Instruction:

STUDENT IN CHARGE:

Food Production:

Food & Beverage Service: *Vishwajeet. P.*

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

*[Signature]*  
Principal  
(BHMCT)  
Maharashtra State Institute of  
Hotel Management & Catering Technology  
Shivajinagar, Pune-411004







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REF: MSIHMC/UG-PG/2022/

Date: 09.11.2022

To,  
Mr. Shreyas J. Gugale  
Business Development Manager  
Saksham, Impex

Dear Mr. Shreyas,

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

We sincerely thank you for sharing your knowledge on 'Flair Bartending and Molecular Mixology' with our students.

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

Look forward to your continued support.

Thank you once again.

Warm regards,

Principal

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





## Pharmacist Day Celebration Cake – Spring

**Type of the Event:** Entrepreneurship development Activity

**Date of the Event:** 25<sup>th</sup> September, 2022.

**Objectives:**

- To develop creativity and innovativeness amongst the students.
- To cultivate and Entrepreneurial mindset.
- To foster an environment of team work and coordination between various departments.

|                                                        |              |                                                                                                                                                                                                                   |    |                   |    |              |    |             |    |    |    |     |     |     |
|--------------------------------------------------------|--------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|-------------------|----|--------------|----|-------------|----|----|----|-----|-----|-----|
| Organised By: Entrepreneurship development cell        |              |                                                                                                                                                                                                                   |    |                   |    |              |    |             |    |    |    |     |     |     |
| Event Coordinator                                      |              | Mr. Abhay M                                                                                                                                                                                                       |    |                   |    |              |    |             |    |    |    |     |     |     |
| Venue                                                  |              | Bakery                                                                                                                                                                                                            |    | Time / Duration   |    | 02 days      |    |             |    |    |    |     |     |     |
| Total Number of Participants                           |              | Students                                                                                                                                                                                                          |    | Faculty           |    | Non-Teaching |    |             |    |    |    |     |     |     |
| 10                                                     |              | 05                                                                                                                                                                                                                |    | 04                |    | 01           |    |             |    |    |    |     |     |     |
| Event Details                                          |              | A 10kg Pina-colada cake with hand-made edible flowers celebrating the season of spring was prepared on order for Pharmacist day 2022 celebration for the D.Y. Patil Institute.                                    |    |                   |    |              |    |             |    |    |    |     |     |     |
| 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 in making and handling a 10kg cake. The box and packaging for the same was made in-house. The transportation of the cake and finishing at the venue was also done by the students. |    |                   |    |              |    |             |    |    |    |     |     |     |
| Mapping of the event with PO and CO                    |              |                                                                                                                                                                                                                   |    | Program Outcome   |    |              |    |             |    |    |    |     |     |     |
| Subject Code                                           | Subject Name | Course Outcome                                                                                                                                                                                                    | P1 | P2                | P3 | P4           | P5 | P6          | P7 | P8 | P9 | P10 | P11 | P12 |
|                                                        |              |                                                                                                                                                                                                                   |    | ✓                 | ✓  |              |    | ✓           | ✓  | ✓  |    | ✓   |     | ✓   |

**Enclosures:**

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

*Abhay M*

Name and Sign of Event Coordinator

*Dr. Seema Zagade*

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

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







Manavendra State Institute of Hotel Management and Catering Technology, Pune/Ms - Fwd. Catalogue for The Pharmaceutical Day

•

on your side!

With -

Dr. 13/05/2009







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**EVENT: PHARMACIST DAY CAKE (Specimen) 2022**

| SIR. NO | YEAR   | NAME OF THE STUDENT | 24/9 | 25/9 |
|---------|--------|---------------------|------|------|
| 1.      | SYBHMT | Swayam Kulkarni     | P    | P    |
| 2.      | SYBHMT | Gautam Shinde       | P    | P    |
| 3.      | SYBHMT | Atharva Sasane      | P    | P    |
| 4.      | SYBHMT | Likarsha Dhumal     | P    | P    |
| 5.      | SYBHMT | Mitra Rao           | P    | P    |

*Paul*  
Signature of the Faculty-Incharge





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

Date: 25/09/22

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Pharmacist Day cake

YEAR OF THE EVENT

2022

NAME OF STUDENT

Gautam Shinde

ENROLLMENT NO (INST.)

2021143

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>Learned time management.</u> |                                                      |       |   |   |   |   |
| TOTAL SCORE <u>47</u> OUT OF 50                   |                                                      |       |   |   |   |   |

Signature of Student







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Date: 26/09/22

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Pharmacist Day Cake

YEAR OF THE EVENT

25<sup>th</sup> Sept. 2022

NAME OF STUDENT

Mitra Rao

ENROLLMENT NO (INST.)

: 2021102

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 to make fondant based flowers & floral arrangement |                                                      |       |   |   |   |   |
| TOTAL SCORE 47 OUT OF 50                                                    |                                                      |       |   |   |   |   |

Signature of Student



DJP Spring

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Date: 25/9/22

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Pharmacist Day Cake

YEAR OF THE EVENT

25<sup>th</sup> Sept 2022

NAME OF STUDENT

Swapna Kulkarni

ENROLLMENT NO (INST.)

202166

Please circle the relevant score -

| Sr. No.                                                           | CRITERIA                                             | SCORE    |          |   |   |   |
|-------------------------------------------------------------------|------------------------------------------------------|----------|----------|---|---|---|
| 1.                                                                | Effectiveness of teamwork                            | <u>5</u> | 4        | 3 | 2 | 1 |
| 2.                                                                | Adequacy of resources                                | <u>5</u> | 4        | 3 | 2 | 1 |
| 3.                                                                | Clarity of Instructions                              | <u>5</u> | 4        | 3 | 2 | 1 |
| 4.                                                                | Time Management                                      | <u>5</u> | 4        | 3 | 2 | 1 |
| 5.                                                                | Contribution of activity towards learning new skills | <u>5</u> | 4        | 3 | 2 | 1 |
| 6.                                                                | Practical Applicability                              | 5        | <u>4</u> | 3 | 2 | 1 |
| 7.                                                                | Extent to which creativity was promoted              | <u>5</u> | 4        | 3 | 2 | 1 |
| 8.                                                                | Level of autonomy                                    | <u>5</u> | 4        | 3 | 2 | 1 |
| 9.                                                                | Support of facilitator                               | <u>5</u> | 4        | 3 | 2 | 1 |
| 10.                                                               | Overall satisfaction with the activity               | <u>5</u> | 4        | 3 | 2 | 1 |
| Learning Outcome: <u>Learned new icing/decorating techniques.</u> |                                                      |          |          |   |   |   |
| TOTAL SCORE <u>49</u> OUT OF 50                                   |                                                      |          |          |   |   |   |

Swapna  
Signature of Student





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AND RESEARCH SOCIETY, PUNE



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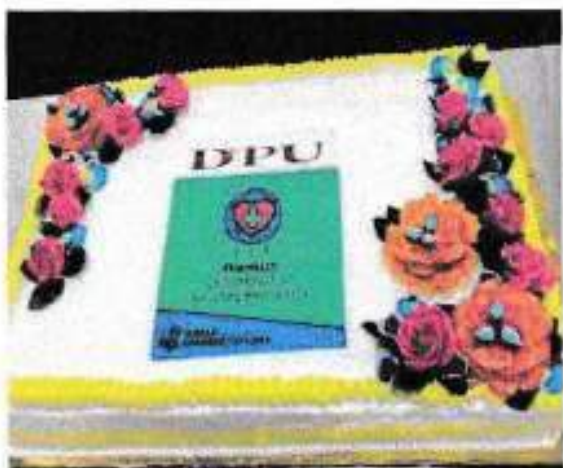
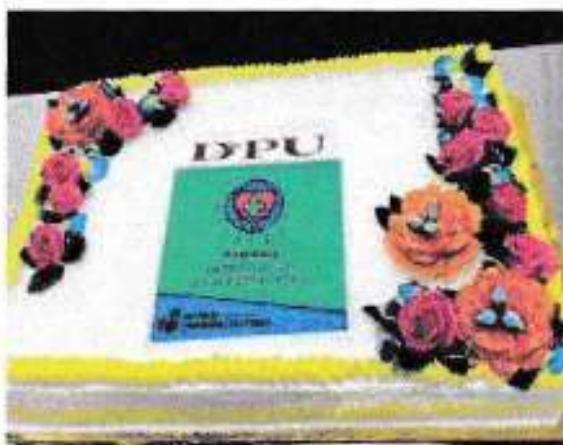
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**PHARMACIST DAY CELEBRATION (SPRING THEME)**

**24<sup>th</sup> – 25<sup>th</sup> September 2022**

**Flavor: Pina colada with edible sugar flowers**





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## PMS Demo Report

Type of the Event: Demo

Date of the Event : 12 September 2022

Conducted by : Ms. Pooja, Front Office Associate, Yash Regency

Objectives :

- To learn about functioning of property management system
- To understand the creation of manual reservation
- To learn about generation of invoice

|                                                        |                                                                                                                     |                   |              |
|--------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------|-------------------|--------------|
| Organised By : MSIHMCT                                 |                                                                                                                     |                   |              |
| Event Coordinator                                      | Dr. Vidya Kadam                                                                                                     |                   |              |
| Topic Covered : Property Management System             |                                                                                                                     |                   |              |
| Venue                                                  | Yash Regency                                                                                                        | Time / Duration   |              |
| Total Number of Participants                           | Students                                                                                                            | Faculty           | Non-Teaching |
| 24                                                     | 23                                                                                                                  | 1                 | -            |
| Event Details                                          | A demo on property management system was conducted by Ms. Pooja at Yash Regency on 12 <sup>th</sup> September 2022. |                   |              |
| Type of Learning Outcome (Tick the appropriate option) |                                                                                                                     |                   |              |
| Contextualization of Knowledge                         | Praxis and technique                                                                                                | Critical Thinking | Research     |
|                                                        |                                                                                                                     |                   | Soft Skills  |
| Learning Outcome                                       | Attendees learnt from Ms. Pooja about various operation systems followed in Front Office Department.                |                   |              |

| Mapping of the event with PO and CO |              |                | Program Outcome |     |     |     |     |     |     |     |     |      |      |      |
|-------------------------------------|--------------|----------------|-----------------|-----|-----|-----|-----|-----|-----|-----|-----|------|------|------|
| Subject Code                        | Subject Name | Course Outcome | P 1             | P 2 | P 3 | P 4 | P 5 | P 6 | P 7 | P 8 | P 9 | P 10 | P 11 | P 12 |
| C 601                               | Sp. Accom.   |                | ✓               | ✓   |     |     |     |     |     |     | ✓   |      |      | ✓    |

Enclosures:

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

Name and Sign of Event Coordinator

Dr. Seema Zagade

Principal  
(BHMCT)



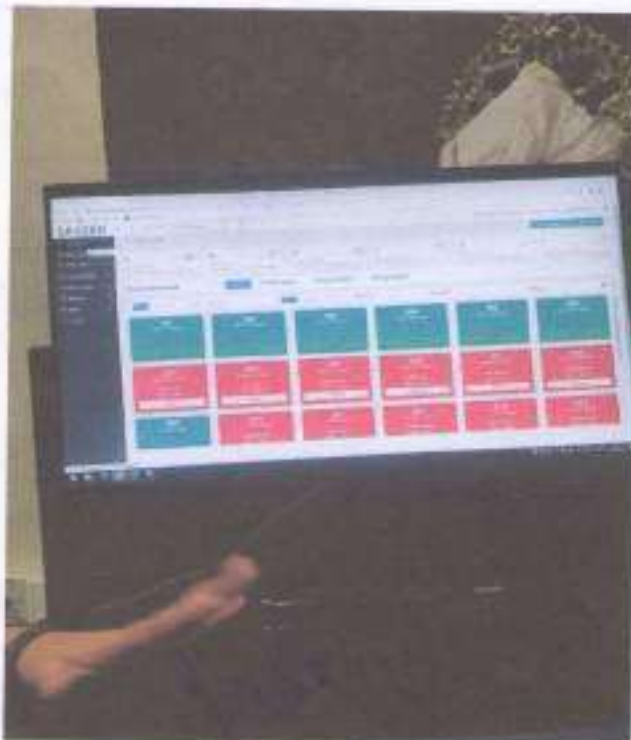




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## PMS DEMO REPORT HELD ON 12 SEPTEMBER

- 22



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FINAL YEAR – 2022-23 Even Sem

EVENT:- Demo about Property Management System

Date:- 12.9.22

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



*[Signature]*  
**PRINCIPAL**  
(BHAICT)

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





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Industry expert/ Guest lecture/Demonstrator feedback

Date 12.9.22

NAME OF HOTEL/ ORGANISATION

Yash Regency, Pune

NAME OF THE FACILITATOR

Ms. Pooja

DESIGNATION

Front Office Associate

Please circle the relevant score

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

Pooja  
Signature of facilitator





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

Date: 12/3/12

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

MSIHMC T

NAME OF THE RESOURCE PERSON :

Ms. Pooja

NAME OF THE EVENT

Demo on Property Management System

NAME OF STUDENT

Nandini Jog

ENROLLMENT NO (INST.)

201991

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

Date: 12/5/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : MSIHmCT  
NAME OF THE RESOURCE PERSON : Ms. Pooja  
NAME OF THE EVENT : Demo: Property Management System  
NAME OF STUDENT : Ritika Barkade  
ENROLLMENT NO (INST.) : 201903

Please circle the relevant score

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

Ritika  
Signature of Student





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Date: 12/9/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION : msihmct  
NAME OF THE RESOURCE PERSON : Ms. Pooja  
NAME OF THE EVENT : Come about property Management system  
NAME OF STUDENT : Shivratna Kadam  
ENROLLMENT NO (INST.) : 201934

Please circle the relevant score

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

  
Signature of Student







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Date: 12/9/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION : MSIHMCET  
NAME OF THE RESOURCE PERSON : Ms. Reena  
NAME OF THE EVENT : Demo Property Management System  
NAME OF STUDENT : Shripad Pawar  
ENROLLMENT NO (INST.) : 201954

Please circle the relevant score

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

Shripad  
Signature of Student





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

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

## Q&A session with Mr. Neelkanth Palekar.

**Type of the Event:** Start up and Innovation

**Date of the Event:** 06 May 2023

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

### Objectives:

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

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





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

Enclosures:

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

  
ABHAY.M.

Name and Sign of Event Coordinator

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







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

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

Date: 25/04/23.

**FUNCTION PROSPECTUS CUM OFFICE ORDER**

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

Programme: **BHMCT / MHMCT** Year: **1<sup>st</sup> / 2<sup>nd</sup> / 3<sup>rd</sup> / Final** Day: **SAT.**

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

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

Faculty In - Charge: **ABHAY. MANOLKAR,  
POOJA PAWAR**

Venue: • **Classroom** • **Ins** • **Zaffran** • **Conference**  
• **Assembly Hall** • **Board Room** • **Principal Office** **DISHAM ROOM.**

Sr. No. of SCA Registrar

**FOOD & BEVERAGE DEPARTMENT:**

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





|                        |   |                |
|------------------------|---|----------------|
| Venue and Set up       | : | —              |
| Linen                  | : | —              |
| Flower Arrangement     | : | —              |
| Function Board         | : | —              |
| Escorting              | : | —              |
| Social Media In charge | : | —              |
| Photography            | : | CHEN YAMANY, S |

STUDENT IN CHARGE:

|                         |   |   |
|-------------------------|---|---|
| Food Production         | : | 1 |
| Food & Beverage Service | : | 1 |
| Rooms Division          | : | 1 |
| Social Media / Media    | : | 1 |

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

Social Media updated on 08 MAY 2022 Signature: *Stamell*

Principal  
(855) 621-1111  
Shanghai Institute of  
Technology  
Shanghai, China 2011016



To,  
AM & Team,

Organize a Interview <sup>only</sup> session instead of talk <sup>up</sup>



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Date - 06 May 2023

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

Attendance for : SY BHMCT

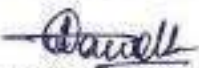
| Sr. No. | Roll No. | Student Name                    | Attendance | Remark |
|---------|----------|---------------------------------|------------|--------|
| 1.      | 202102   | Ahiwale Yash Ashish             | P          |        |
| 2.      | 202104   | Bade Bhagwat Balkrushna         | P          |        |
| 3.      | 202105   | Bade Rohit Narayan              | P          |        |
| 4.      | 202106   | Barshikar Aman Salim            | P          |        |
| 5.      | 202109   | Bhosale Patil Yugandhara Dhawal | P          |        |
| 6.      | 202110   | Bhosale Sarthak Shailendra      | P          |        |
| 7.      | 202111   | Bhosale Swaraj Anand            | P          |        |
| 8.      | 202112   | Borade Sudhanshu Sandip         | P          |        |
| 9.      | 202113   | Chaudhari Parag Pundlik         | P          |        |
| 10.     | 202114   | Chaudhari Sujeett Krishna       | P          |        |
| 11.     | 202115   | Chaudhari Swapnil Bhaskar       | P          |        |
| 12.     | 202116   | Chavan Swapnil Satish           | P          |        |
| 13.     | 202118   | Chitale Shakti Mahendra         | P          |        |
| 14.     | 202123   | Desale Lokesh Shashikant        | P          |        |
| 15.     | 202124   | Deshpande Sakshi Shailendra     | P          |        |
| 16.     | 202125   | Deshpande Vaishnavi Prashant    | P          |        |
| 17.     | 202128   | Dhede Manasi Sanjay             | P          |        |
| 18.     | 202130   | Dhumal Utkarsha Prasad          | P          |        |
| 19.     | 202134   | Edke Shweta Ashru               | P          |        |
| 20.     | 202135   | Falak Dipti Govinda             | P          |        |
| 21.     | 202136   | Gaikwad Arnav Abhijeet          | P          |        |
| 22.     | 202139   | Gawade Aditya Harshad           | P          |        |
| 23.     | 202140   | Gedam Pranali Seyaji            | P          |        |
| 24.     | 202141   | Ghodake Nimai Sanjay            | P          |        |
| 25.     | 202143   | Gore Manali Laxman              | P          |        |
| 26.     | 202144   | Gunjal Jay Balkrishna           | P          |        |
| 27.     | 202148   | Jagtap Siddhi Gorakh            | P          |        |
| 28.     | 202149   | Jamdar Prathamesh Santosh       | P          |        |
| 29.     | 202150   | Jangam Sarvesh Deepak           | P          |        |
| 30.     | 202151   | Kadam Ajay Ravindra             | P          |        |
| 31.     | 202154   | Karnik Radhika Rohit            | P          |        |
| 32.     | 202155   | Kasbe Harshada Nilesh           | P          |        |

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





| Sr. No. | Roll No. | Student Name                   | Attendance | Remark |
|---------|----------|--------------------------------|------------|--------|
| 33.     | 202156   | Kataria Shruti Yogesh          | P          |        |
| 34.     | 202157   | Kendurkar Tejas Hemant         | P          |        |
| 35.     | 202158   | Khade Samrudhi Satish          | P          |        |
| 36.     | 202166   | Kulkarni Swapna Prasanna       | P          |        |
| 37.     | 202167   | Lachake Ojas Mahesh            | P          |        |
| 38.     | 202168   | Lole Rutik Dilip               | P          |        |
| 39.     | 202169   | Mahadule Sarang Suresh         | P          |        |
| 40.     | 202170   | Mahajan Abhishek Ravindra      | P          |        |
| 41.     | 202171   | Malge Trishala Ramesh          | P          |        |
| 42.     | 202177   | Mohite Amruta Ashok            | P          |        |
| 43.     | 202178   | More Jay Harish                | P          |        |
| 44.     | 202179   | More Sankalp Sanjay            | P          |        |
| 45.     | 202180   | More Soham Rajendra            | P          |        |
| 46.     | 202183   | Nanakshahi Drishti Teghbahadur | P          |        |
| 47.     | 202184   | Navale Pritesh Arjun           | P          |        |
| 48.     | 202185   | Nemade Vinit Kiran             | P          |        |
| 49.     | 202186   | Neware Roshni Jitendra         | P          |        |
| 50.     | 202187   | Nikam Prathamesh Vasant        | P          |        |
| 51.     | 202192   | Patankar Kushagra Abhijeet     | P          |        |
| 52.     | 202193   | Pathak Mrunal Jayant           | P          |        |
| 53.     | 202194   | Patil Aditi Dilip              | P          |        |
| 54.     | 202195   | Patil Samiksha Sanjay          | P          |        |
| 55.     | 2021100  | Pulawale Anurag Navin          | P          |        |
| 56.     | 2021101  | Ranade Omkar Manoj             | P          |        |
| 57.     | 2021102  | Rao Mitra Deviprasad           | P          |        |
| 58.     | 2021107  | Sadanshiv Abhishek Sadanand    | P          |        |
| 59.     | 2021110  | Sardesai Shreeyans Vinay       | P          |        |
| 60.     | 2021118  | Shewale Aadesh Babasaheb       | P          |        |
| 61.     | 2021119  | Shinde Sanyukta Indrajeet      | P          |        |
| 62.     | 2021120  | Shinde Siddharth Jyotiram      | P          |        |
| 63.     | 2021121  | Siddha Surbhi Satish           | P          |        |
| 64.     | 2021124  | Suryawanshi Siya Umesh         | P          |        |
| 65.     | 2021125  | Sutar Tanmayee Milind          | P          |        |
| 66.     | 2021129  | Thorat Rupesh Bhanudas         | P          |        |
| 67.     | 2021130  | Tupsagar Anuja Vithal          | P          |        |
| 68.     | 2021132  | Untwale Rishabh Sandiprao      | P          |        |
| 69.     | 2021133  | Vaidya Shriraj Harish          | P          |        |
| 70.     | 2021134  | Vaishampayan Kunal Umesh       | P          |        |
| 71.     | 2021138  | Washivale Shravani Laxman      | P          |        |
| 72.     | 2021141  | Fulari Salman Roupmyan         | P          |        |
| 73.     | 2021142  | Katti Yash Manish              | P          |        |
| 74.     | 2021143  | Shinde Gautam Shridhar         | P          |        |

  
Signature of the Faculty

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



## Feedback of Mr. Neelkanth Palekar

Q&A

Session with Mr. Neelkanth Palekar

Email \*

palekarfoods@gmail.com

NAME OF THE FACILITATOR \*

Neelkanth Palekar

DESIGNATION \*

Entrepreneur

NAME OF HOTEL/ ORGANISATION \*

Palekar Foods

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

☐ 1

☐ 2

☐ 3

☒ 4

☐ 5

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

☐ 1

☐ 2

☐ 3

☒ 4

☐ 5

  
**PRINCIPAL**  
(BHMCT)

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





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

- ☐ 1  
☐ 2  
☐ 3  
☐ 4  
☒ 5

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

- ☐ 1  
☐ 2  
☐ 3  
☐ 4  
☒ 5

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

- ☐ 1  
☐ 2  
☐ 3  
☐ 4  
☒ 5

Any other suggestions \*

The session was great.

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Google Forms

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



## Feedback for Mr. Neelkanth Palekar talk session

Email \*

swapna.kul114@gmail.com

NAME OF THE FACILITATOR \*

Neelkanth Palekar Sir

DESIGNATION \*

Entrepreneur

NAME OF HOTEL/ ORGANISATION \*

Palekar Foods products pvt. ltd.



**PRINCIPAL**  
(SHMCT)

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





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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

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



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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

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





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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

Any other suggestions \*

No

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



## Feedback for Mr. Neelkanth Palekar talk session

Email \*

katariashruti31@gmail.com

NAME OF THE FACILITATOR \*

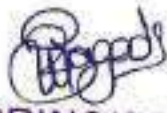
Neelkanth Palekar

DESIGNATION \*

Businessman

NAME OF HOTEL/ ORGANISATION \*

Palekar Foods Products Pvt Ltd

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





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

☐ 1

☐ 2

☐ 3

☐ 4

☒ 5

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

☐ 1

☐ 2

☐ 3

☐ 4

☒ 5

  
**PRINCIPAL**  
(BHMCT)  
Maharaja's Institute of  
Hotel Management & Catering Technology  
Shivajinagar, Pune-411018



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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

  
**PRINCIPAL**  
(B-MCT)  
Maharaja Institute of  
Hotel Management & Catering Technology  
Shri Chhatrapati Shivaji Maharaj - 411015





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

☐ 1

☐ 2

☐ 3

☐ 4

☒ 5

Any other suggestions \*

No

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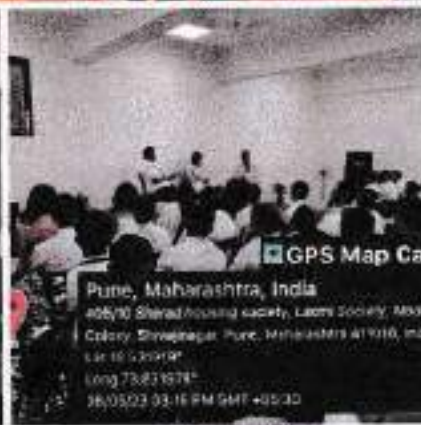
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Q & A session with Mr.Neelkanth Palekar was organized for SYBHMCTstudentsofMSIHMCTin May2023.



  
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(BHMCT)

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Shivajinagar, Pune-411016







## Rational Oven Demo 2023

**Type of the Event:** Demonstration / workshop

**Date of the Event:** 3<sup>rd</sup> March 2023.

### Objectives:

- To create understanding about usage of Rational oven among the students.
- To familiarize the various functions available in the oven.
- To enlighten the students with the technological advancements in the kitchen.
- To highlight the role of an R&D chef and introduce it as a career opportunity.

|                                                               |                     |                                                                                                                                                                                                                                                                                                                                                |                        |                          |                        |                 |            |                     |            |            |            |             |             |             |
|---------------------------------------------------------------|---------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------|--------------------------|------------------------|-----------------|------------|---------------------|------------|------------|------------|-------------|-------------|-------------|
| <b>Organised By:</b> Food Production Department               |                     |                                                                                                                                                                                                                                                                                                                                                |                        |                          |                        |                 |            |                     |            |            |            |             |             |             |
| <b>Event Coordinator</b>                                      |                     | Mr. Chintamani S.                                                                                                                                                                                                                                                                                                                              |                        |                          |                        |                 |            |                     |            |            |            |             |             |             |
| <b>Venue</b>                                                  |                     | R&D kitchen                                                                                                                                                                                                                                                                                                                                    |                        |                          | <b>Time / Duration</b> |                 |            | 04 hours            |            |            |            |             |             |             |
| <b>Total Number of Participants</b>                           |                     | <b>Students</b>                                                                                                                                                                                                                                                                                                                                |                        |                          | <b>Faculty</b>         |                 |            | <b>Non-Teaching</b> |            |            |            |             |             |             |
|                                                               |                     |                                                                                                                                                                                                                                                                                                                                                |                        |                          |                        |                 |            | 01                  |            |            |            |             |             |             |
| <b>Event Details</b>                                          |                     | A demonstration on efficient use of Rational oven was organized for the students of specialization in food production department. This session introduced various features of the oven as a crucial equipment in the kitchen.                                                                                                                  |                        |                          |                        |                 |            |                     |            |            |            |             |             |             |
| <b>Type of Learning Outcome (Tick the appropriate option)</b> |                     |                                                                                                                                                                                                                                                                                                                                                |                        |                          |                        |                 |            |                     |            |            |            |             |             |             |
| <b>Contextualization of Knowledge</b>                         |                     | <b>Praxis and technique</b>                                                                                                                                                                                                                                                                                                                    |                        | <b>Critical Thinking</b> |                        | <b>Research</b> |            | <b>Soft Skills</b>  |            |            |            |             |             |             |
|                                                               |                     |                                                                                                                                                                                                                                                                                                                                                |                        |                          |                        |                 |            |                     |            |            |            |             |             |             |
| <b>Learning Outcome</b>                                       |                     | The students got an experience of various methods of cooking food in the oven like steaming, braising, grilling, etc. The students were introduced to combination cooking as a technique. They were taught the conversion of an oven as a dehydrator or a proofer etc. Moreover, the students could interact with the R&D chef of the company. |                        |                          |                        |                 |            |                     |            |            |            |             |             |             |
| <b>Mapping of the event with PO and CO</b>                    |                     |                                                                                                                                                                                                                                                                                                                                                | <b>Program Outcome</b> |                          |                        |                 |            |                     |            |            |            |             |             |             |
| <b>Subject Code</b>                                           | <b>Subject Name</b> | <b>Course Outcome</b>                                                                                                                                                                                                                                                                                                                          | <b>P 1</b>             | <b>P 2</b>               | <b>P 3</b>             | <b>P 4</b>      | <b>P 5</b> | <b>P 6</b>          | <b>P 7</b> | <b>P 8</b> | <b>P 9</b> | <b>P 10</b> | <b>P 11</b> | <b>P 12</b> |
|                                                               |                     |                                                                                                                                                                                                                                                                                                                                                |                        | ✓                        | ✓                      |                 |            | ✓                   | ✓          | ✓          |            | ✓           |             | ✓           |

**Enclosures:**

- Attendance Sheet
- 360 Feedback
- Photographs of the event

Name and Sign of Event Coordinator

  
Dr. Secma Zagade  
Principal  
(BHMCT)

Maharashtra State Institute of  
Hotel Management & Catering Technology





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

**ATTENDANCE FOR RATIONAL DEMO CONDUCTED ON 3<sup>rd</sup> MARCH 2023**

| SR. NO | ROLL NO | NAME                | REMARK |
|--------|---------|---------------------|--------|
| 1      | 202004  | Attar Afroj         | P      |
| 2      | 202005  | Babar Atharva       | P      |
| 3      | 202007  | Barangule Sanika    | P      |
| 4      | 202008  | Bhegade Parth       | P      |
| 5      | 202012  | Borate Dhiraj       | A      |
| 6      | 202013  | Borawake Abhishek   | P      |
| 7      | 202017  | Chaware Prajwal     | A      |
| 8      | 202021  | Deepake Sandesh     | P      |
| 9      | 202032  | Gaikwad Pandurang   | A      |
| 10     | 202036  | Gaikwad Shreyash    | P      |
| 11     | 202042  | Gude Rutwij         | A      |
| 12     | 202043  | Hundiware Vaishnavi | P      |
| 13     | 202046  | Jadhav Atharva      | P      |
| 14     | 202047  | Jadhav Sakshi       | P      |
| 15     | 202048  | Jalgi Siddhi        | P      |
| 16     | 202050  | Joshi Jayesh        | P      |
| 17     | 202053  | Kamble Dayanand     | A      |
| 18     | 202056  | Kanade Sakshi       | P      |
| 19     | 202058  | Kathe Saurav        | A      |
| 20     | 202059  | Ketkar Mihir        | P      |
| 21     | 202070  | Lokhande Suchita    | A      |
| 22     | 202072  | Mandavkar Revati    | P      |
| 23     | 202076  | More Yash           | A      |
| 24     | 202077  | Mulik Anuja         | P      |
| 25     | 202078  | Nadaf Taufeeq       | P      |
| 26     | 202081  | Nijampurkar Amey    | P      |





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

*[Handwritten Signature]*

Signature of the Faculty Incharge





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

Date: 9/3/23

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

MSIHmCT (Rational)

NAME OF THE RESOURCE PERSON :

Vinit Bhatia

NAME OF THE EVENT

Rational Demo

NAME OF STUDENT :

Sandeep Deepak

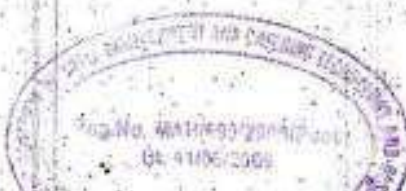
ENROLLMENT NO (INST.) :

202021

Please circle the relevant score

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

Signature of Student







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

Date: 3/2/23

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

National

NAME OF THE RESOURCE PERSON :

Vinit Bhatia

NAME OF THE EVENT

Demo

NAME OF STUDENT :

A. R. Babbar

ENROLLMENT NO (INST.) :

202005

Please circle the relevant score

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

Signature of Student







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Date: 3/3/23

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

Rationale

NAME OF THE RESOURCE PERSON :

Unit Bhatia

NAME OF THE EVENT

Demo

NAME OF STUDENT

Sachita Lokhande

ENROLLMENT NO (INST.)

202070

Please circle the relevant score

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

S.S. Lokhande

Signature of Student







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Date: 3/3/23

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

Rational

NAME OF THE RESOURCE PERSON :

Vinod Bhatia

NAME OF THE EVENT

Demo

NAME OF STUDENT

Tejas Sathe

ENROLLMENT NO (INST.)

2020106

Please circle the relevant score

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

Signature of Student







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Date: 3/3/23

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

Rational

NAME OF THE RESOURCE PERSON :

Vinod Bhatia

NAME OF THE EVENT

Demo

NAME OF STUDENT

Uash m...

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 |                                                    | 410 OUT OF 50 |   |   |   |   |

Signature of Student







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**RATIONAL DEMO CONDUCTED ON 3<sup>rd</sup> MARCH 2023**





## REPORT ON STANDARD OPERATING PROCEDURE DEVELOPMENT

Type of the Event: Guest Lecture

Date of the Event : 10 November 2022

Conducted by : Mrs. Anuradha Khot, Ex Executive Housekeeper, Taj Hotel

Objectives :

- Information on why SOP is important to develop.
- What points to be consider while developing SOP
- Different types of SOP development procedures

|                                                        |              |                                                                                                             |     |                   |     |              |     |             |     |     |     |      |      |      |
|--------------------------------------------------------|--------------|-------------------------------------------------------------------------------------------------------------|-----|-------------------|-----|--------------|-----|-------------|-----|-----|-----|------|------|------|
| Organised By : MSIHMCT                                 |              |                                                                                                             |     |                   |     |              |     |             |     |     |     |      |      |      |
| Event Coordinator                                      |              | Dr. Vidya Kadam                                                                                             |     |                   |     |              |     |             |     |     |     |      |      |      |
| Topic Covered : SOP Development                        |              |                                                                                                             |     |                   |     |              |     |             |     |     |     |      |      |      |
| Venue                                                  |              | 502 Classroom                                                                                               |     | Time / Duration   |     | 2.15 to 4.15 |     |             |     |     |     |      |      |      |
| Total Number of Participants                           |              | Students                                                                                                    |     | Faculty           |     | Non-Teaching |     |             |     |     |     |      |      |      |
| 59                                                     |              | 58                                                                                                          |     | 1                 |     | -            |     |             |     |     |     |      |      |      |
| Event Details                                          |              | A guest lecture was conducted on 10th November about SOP Development by Mrs. Anuradha Khot.                 |     |                   |     |              |     |             |     |     |     |      |      |      |
| Type of Learning Outcome (Tick the appropriate option) |              |                                                                                                             |     |                   |     |              |     |             |     |     |     |      |      |      |
| Contextualization of Knowledge                         |              | Praxis and technique                                                                                        |     | Critical Thinking |     | Research     |     | Soft Skills |     |     |     |      |      |      |
| ✓                                                      |              | ✓                                                                                                           |     | ✓                 |     | ✓            |     |             |     |     |     |      |      |      |
| Learning Outcome                                       |              | Attendees learned from Mrs. Anuradha Khot's lecture how to craft effective SOPs for hospitality operations. |     |                   |     |              |     |             |     |     |     |      |      |      |
| 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 |
| 701 C                                                  | Sp. Accom.   |                                                                                                             | ✓   | ✓                 | ✓   | ✓            | ✓   | ✓           | ✓   | ✓   | ✓   | ✓    | ✓    | ✓    |





Enclosures:

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



Name and Sign of Event Coordinator



Dr. Seema Zagade

Principal

(Signature)

100% of  
technology

Mr.  
Principal  
Sir

100% of  
technology





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

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







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REF: MSIHMC/UG-PG/SS/2022/1202

Date: 04/11/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Development of SOP

Date of Event: 10/11/2022

Programme: BHMCT / MHMCT

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

Day: Thursday

Year 2022

Time: 2:15 to 4:15

Types of Function:

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

Guest Profile / Name:

Mrs. Anuradha Khot,

Faculty Coordinating:

Dr. Vidya Kadam

Venue:

- ☒ Classroom 501
- Iris
- Zaffran
- Conference
- Assembly Hall
- Board Room
- Principal Office

Sr. No. of SCA Registrar: 132

FOOD & BEVERAGE DEPARTMENT:

| Meal      | Time      | Pax         | Venue | Kitchen | Faculty    |         |                   |
|-----------|-----------|-------------|-------|---------|------------|---------|-------------------|
|           |           |             |       |         | Food Prod. | Service | Staff             |
| Breakfast |           |             |       |         |            |         |                   |
| Tea       | <u>01</u> | <u>4:30</u> |       |         |            |         | <u>Supriya R.</u> |
| Lunch     |           |             |       |         |            |         | <u>03/11/2022</u> |
| PMT       |           |             |       |         |            |         |                   |
| Takeaways | <u>01</u> |             |       |         |            |         |                   |



### ROOM DIVISION MANAGEMENT ARRANGEMENT:

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

Flower Arrangement: \_\_\_\_\_

Camera : \_\_\_\_\_

Special Instruction: \_\_\_\_\_

### STUDENT IN CHARGE:

Food Production: \_\_\_\_\_

Food & Beverage Service: \_\_\_\_\_

Accommodation: \_\_\_\_\_

Any other instruction (For Students)

### CIRCULATED TO ALL FACULTY AND STAFF

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

Principal







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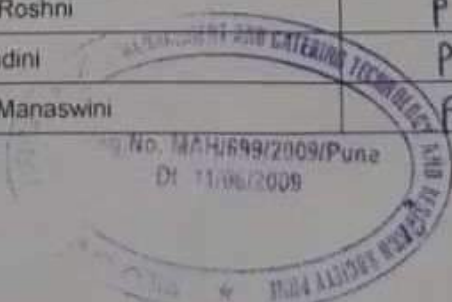
FINAL YEAR – 2022-23 Even Sem

EVENT:- Guest lecture on SOP Development

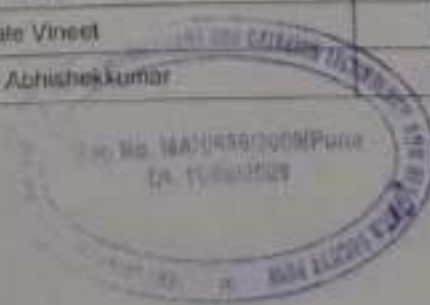
Date:- 10.11.22

| Sr. No. | Roll No. | Student Name      |   |
|---------|----------|-------------------|---|
| 1.      | 201901   | Agrawal Jagdish   | P |
| 2.      | 201902   | Baghel Sachin     | P |
| 3.      | 201903   | Barkade Ritika    | P |
| 4.      | 201905   | Bhagat Prajwal    | P |
| 5.      | 201906   | Bhagwat Arya      | P |
| 6.      | 201908   | Bhosale Saloni    | P |
| 7.      | 201909   | Borkar Omkar      | P |
| 8.      | 201910   | Borse Shruti      | P |
| 9.      | 201911   | Chavan Rajeshwari | A |
| 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  | A |
| 17.     | 201919   | Dimbar Aditya     | P |
| 18.     | 201920   | Gaikwad Joel      | A |
| 19.     | 201921   | Gaikwad Rasika    | P |
| 20.     | 201922   | Gengaje Pankaj    | P |
| 21.     | 201923   | Godbharle Nandini | P |
| 22.     | 201924   | Gurav Prajyot     | P |
| 23.     | 201925   | Hadke Shlok       | P |
| 24.     | 201926   | Heera Max         | A |
| 25.     | 201927   | Hingane Alok      | P |
| 26.     | 201928   | Jadhav Durga      | P |
| 27.     | 201929   | Jadhav Prasad     | P |
| 28.     | 201930   | Jadhav Roshni     | P |
| 29.     | 201931   | Jog Nandini       | P |
| 30.     | 201932   | Kadam Manaswini   | A |

01



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



*[Signature]*

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

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



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

REF: MSIHMCTRS/BHMCT/2022/1232

Date: 10.11.2022

To,  
Ms. Anuradha Khot  
Hospitality Consultant and facilitator,  
Baner, Pune.  
M – 9975585795.

Dear Ms. Anuradha Khot,

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

On behalf of the MSIHMCCT team, we would like to extend a heartfelt thank you for sparing your valuable time and accepting our invitation for the session on "Development of Standard Operating Procedure" on 10th November, 2022.

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

Thank you for all your support.

Looking forward to your association in the future!

With regards,

Dr. Seema Zagade  
I/c. Principal

**PRINCIPAL**  
(BHMCT)

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

Thanking  
Record  
Anuradha  
10.11.2022



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Industry expert/ Guest lecture/Demonstrator feedback

Date 10.11.2022

NAME OF HOTEL/ ORGANISATION

NAME OF THE FACILITATOR

DESIGNATION

Anuradha Khant

Please circle the relevant score

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

Signature of facilitator







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Date: 10/11/2022

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT  
NAME OF THE RESOURCE PERSON : Anuradha Khat  
NAME OF THE EVENT : Sop development  
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>33</u> OUT OF 50 |                                                    |       |     |     |   |   |

Shavan  
Signature of student







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Date: 05/11/22

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION :

NAME OF THE RESOURCE PERSON :

NAME OF THE EVENT :

NAME OF STUDENT :

ENROLLMENT NO (INST.) :

Ms. Anuradha Khat

Seminars on writing SOP

Tanmay Chitochkar

201914

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 <del>50</del> 49 OUT OF 50 |                                                    |       |     |   |   |   |

Signature of student







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Date: 10/11/2022

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT  
NAME OF THE RESOURCE PERSON : Ms. Anuradha Khat  
NAME OF THE EVENT : SOP Development  
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>50</u> OUT OF 50 |                                                    |       |   |   |   |   |

Signature of student







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Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT  
NAME OF THE RESOURCE PERSON : Anuradha Khot  
NAME OF THE EVENT : SOP session  
NAME OF STUDENT : Pratiksha Saudagar Kure  
ENROLLMENT NO (INST.) : 201962

Please circle the relevant score

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

*Pure*

Signature of student







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Date: 10/11/2022

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSTHMCT, Pune  
NAME OF THE RESOURCE PERSON : Ms. Anuradha Khot  
NAME OF THE EVENT : SOP development  
NAME OF STUDENT : Purnima Naik  
ENROLLMENT NO (INST.) : 201948

Please circle the relevant score

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

Palk  
Signature of student







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Date: 10/11/2022

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMET  
NAME OF THE RESOURCE PERSON : Ms. Anuradha Khat  
NAME OF THE EVENT : SOP  
NAME OF STUDENT : Auspita Nagare  
ENROLLMENT NO (INST.) : 201946

Please circle the relevant score

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

Signature of student







MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY

(UG & PG – Degree Programme)

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

Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT  
NAME OF THE RESOURCE PERSON : Anuradha Khot  
NAME OF THE EVENT : SOP session  
NAME OF STUDENT : Atharva Salunke  
ENROLLMENT NO (INST.) : 201959

Please circle the relevant score

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

Atharva  
Signature of student







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Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION :

MSIHMCT

NAME OF THE RESOURCE PERSON :

Anuradha Khot.

NAME OF THE EVENT :

SOP session.

NAME OF STUDENT :

Max Hecao.

ENROLLMENT NO (INST.) :

201926

Please circle the relevant score

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

Max  
Signature of student







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Date: 10/11/2022

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT  
NAME OF THE RESOURCE PERSON : Ms. Anuradha Khot  
NAME OF THE EVENT : SOP Development  
NAME OF STUDENT : Pankaj Gengaj  
ENROLLMENT NO (INST.) : 201922

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 |                                                    |       |     |   |   |   |

Gengaj  
Signature of student







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Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

:

MSIHMET

NAME OF THE RESOURCE PERSON

:

Pracanna Masale Anuradha Khot  
SOP

NAME OF THE EVENT

NAME OF STUDENT

:

Pracanna Masale

ENROLLMENT NO (INST.)

:

201945

Please circle the relevant score

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

  
Signature of student







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**Talk session on Prerequisites to start a facility management company.**

**Type of the Event:** Start up and Innovation

**Date of the Event:** 09 November 2022

**Conducted by:** Mr Dnyaneshwar Randhive

**Objectives:**

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

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



Enclosures:

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

  
ASHAY M

Name and Sign of Event Coordinator



Dr. Seema Zagade

**PRINCIPAL**  
(BHMCT)

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





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

REF: MSIHMCTRS/BHMCT/2022/237

Date: 9.11.2022

To,  
Mr. Dnyaneshwar Randive  
Owner,  
KMPP / Facility Services ,  
Pune-412105  
M – 9075370273.

Dear Mr. Dnyaneshwar Randive,

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

On behalf of the MSIHMCCT team, we would like to extend a heartfelt thank you for sparing your valuable time and accepting our invitation for the session on "Prerequisites for starting a facility management company" on 9th November, 2022.

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

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

Thank you for all your support.

Looking forward to your association in the future!

With regards,

o/c  
Dr. Seema Zagade  
PRINCIPAL  
(BHMCT)  
Maharashtra State Institute of  
Hotel Management & Catering Technology  
Shivajinagar, Pune-412105



PRINCIPAL  
(BHMCT)  
Maharashtra State Institute of  
Hotel Management & Catering Technology  
o/c: Seema Zagade, Phone-4114036

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

Inbox

Search for all messages with label Inbox

Remove label Inbox from this conversation



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

12:29 PM (2 hours ago)

to me

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

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

Date: Sun, 6 Nov 2022 at 16:08

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

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

Cc: <principal@msihmctrs.in>

Dear Sir/Madam,

Noted and thank you so much for your Invitation.

Regards,

Dnyaneshwar Randive

Director KMPP Facility Services

9075370273

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

Dear Mr. Randive,

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

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

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

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

Look forward to your continuous support!

Regards,

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

Start Up and Innovation Cell

Mr. Abhay Manolkar

+91 72900

Ms. Pooja Pawar

+91 9527681265

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





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**Industry expert/ Guest lecture/Demonstrator feedback**

Date 9/11/22

NAME OF HOTEL/ ORGANISATION

KMPP - Facility Services

NAME OF THE FACILITATOR

Mr. Dhyaneshwar Rande

DESIGNATION

Proprietor

Please circle the relevant score

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

Signature of facilitator



  
**PRINCIPAL**  
(BHMCT)  
Maharashtra State Institute of  
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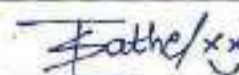
Date: 9/11/22

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

  
Signature of student

  
PRINCIPAL  
(BHMCT)

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Date: 09/11/22

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

Signature of student

PRINCIPAL  
(BHMCT)

Maharashtra State Institute of  
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Date:

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

Atharva  
Signature of student  
Nov. 9. 2020

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





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Voucher No.

Date: 09 NOV 2022

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

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

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

Paid by cash

Principal

Registrar

Signature

  
**PRINCIPAL**  
(BHMCT)

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

By Mr. Dnyaneshwar Randive



*(Signature)*

**PRINCIPAL**  
(MSIHMCT)

Maharashtra State Institute of  
Hotel Management and Catering Technology  
Pune







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

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

Date: 09 / NOV / 2022

**FUNCTION PROSPECTUS CUM OFFICE ORDER**

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

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

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

Guest Profile / Name: MR. RANDHIVE DNYANESHWAR

Faculty Coordinating: ASHWIN. M. & POOJA P.

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

Sr. No. of SCA Registrar : 130

**FOOD & BEVERAGE DEPARTMENT:**

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



### 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) : 8

### CIRCULATED TO ALL FACULTY AND STAFF

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

o/c  
Principal  
Principal  
(PHMCT)  
Maharashtra State Institute of  
Hotel Management & Catering Technology  
Shivajinagar, Pune-411005







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

## The art of professional baking from home.

**Type of the Event:** Start up and innovation.

**Date of the Event:** 07 September 2022

**Conducted by:** Ms. Mariya Kagalwala

### Objectives:

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

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

Enclosures:

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

  
ABHAY .M

Name and Sign of Event Coordinator



Dr. Seema Zagade

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Maharashtra State Institute of  
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☎ - 25676640 Email: mshmetpoc@gmail.com, web site: mshmetrs.in

REF: MSHMCT/UG-PG/SS/2022/795

Date: 09/09/2022

**FUNCTION PROSPECTUS CUM OFFICE ORDER**

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

Programme: BHMCT / MHMCT Year: 1<sup>st</sup> / 2<sup>nd</sup> / 3<sup>rd</sup> / Final Day: WEDNESDAY

Year

Time: 2.30 P.m.

Types of Function:

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

Guest Profile / Name: Ms. Maniya Kagalwala

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

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

Sr. No. of SCA Registrar - 118

FOOD & BEVERAGE DEPARTMENT: NA

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







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

Inbox

Search for all messages with label Inbox

Remove label Inbox from this conversation



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

12:36 PM (2 hours ago)

to me

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

From: **Mariya Kagalwala** <mariyak.mk@gmail.com>

Date: Sat, 3 Sept 2022 at 12:54

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

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

Thanku for this invitation!  
Will see you!

Mariya Kagalwala

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

Dear Ms. Mariya Kagalwala,

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

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

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

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

Look forward to your continuous support!

Regards,

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

Start Up and Innovation Cell

Mr. Abhay Manolkar +91 7249014701

Ms. Pooja Pawar +91 9527681265

  
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Date – 07 September 2022

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

Attendance for : SY BHMCT

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



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



R-1



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

*(Signature)*

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Maharashtra State Institute of  
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Shivajinagar, Pune-411016



R.S.

| Sr. No. | Roll No. | Student Name                | Attendance | Remark |
|---------|----------|-----------------------------|------------|--------|
| 70.     | 2021102  | Rao Mitra Deviprasad        | P          |        |
| 71.     | 2021103  | Rengade Shrushti Kisan      | P          |        |
| 72.     | 2021104  | Renuse Niraj Sanjay         | P          |        |
| 73.     | 2021105  | Rupade Swapnil Santosh      | P          |        |
| 74.     | 2021106  | Ruparel Parth Bharat        | P          |        |
| 75.     | 2021108  | Sangle Shubham Rajaram      | P          |        |
| 76.     | 2021109  | Santar Sanket Rajendra      | P          |        |
| 77.     | 2021110  | Sardesai Shreeyans Vinay    | P          |        |
| 78.     | 2021111  | Sargar Aditya Paraji        | P          |        |
| 79.     | 2021112  | Sasane Atharva Ashok        | P          |        |
| 80.     | 2021113  | Seha Piyush Rohit           | P          |        |
| 81.     | 2021114  | Shelkande Shreyash Durgadas | P          |        |
| 82.     | 2021117  | Shete Varun Suresh          | P          |        |
| 83.     | 2021118  | Shewale Aadesh Babasaheb    | P          |        |
| 84.     | 2021121  | Siddha Surbhi Satish        | P          |        |
| 85.     | 2021124  | Suryawanshi Siya Umesh      | P          |        |
| 86.     | 2021125  | Sutar Tanmayee Milind       | P          |        |
| 87.     | 2021127  | Tavdare Tejaswi Ravindra    | P          |        |
| 88.     | 2021128  | Tembe Pratik Ramesh         | P          |        |
| 89.     | 2021133  | Vaidya Shriraj Harish       | P          |        |
| 90.     | 2021138  | Washivale Shravani Laxman   | P          |        |
| 91.     | 2021139  | Zad Arnav Ajay              | P          |        |
| 92.     | 2021141  | Fulari Salman Roupmiyan     | P          |        |
| 93.     | 2021142  | Katti Yash Manish           | P          |        |
| 94.     | 2021143  | Shinde Gautam Shridhar      | P          |        |

Name and signature of the faculty

*Abhay Mahoukar*

ABHAY MAHOUKAR

*R. J. & S. J.*  
PRINCIPAL  
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Maharashtra State Institute of  
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Industry expert/ Guest lecture/Demonstrator feedback

Date - 7/9/22

NAME OF HOTEL/ ORGANISATION

Choco-licious

NAME OF THE FACILITATOR

Ms. Mariya Kagalwala

DESIGNATION

Chef / Homebaker.

Please circle the relevant score

| Sr. No                      | CRITERIA                                                                           | SCORE    |          |   |   |   |
|-----------------------------|------------------------------------------------------------------------------------|----------|----------|---|---|---|
| 1                           | Students grooming standards and body language                                      | <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> | 4        | 3 | 2 | 1 |
| 6                           | Questioning frequently related to the topic                                        | <u>5</u> | 4        | 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 ----- OUT OF 40 |                                                                                    |          |          |   |   |   |

Mariya K  
Signature of facilitator

[Signature]  
PRINCIPAL  
(BHMCT)

Maharashtra State Institute of  
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Shivajinagar, Pune-411016





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Date: 7/9/2022

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

  
Signature of student

  
PRINCIPAL  
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Date: 7/9/22

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

T. D. S.  
Signature of student

P. S. S.  
PRINCIPAL  
(P.M.I.C.T.)

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





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(UG & PG – Degree Programme)

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

Date: 07/09/2022

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

MBtra Rao  
Signature of student

Principal  
PRINCIPAL  
(BHMCT)

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







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AND RESEARCH SOCIETY, PUNE  
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☎ - 25676640 Email: [msihmetpo@gmail.com](mailto:msihmetpo@gmail.com), web site: [msihmetrs.in](http://msihmetrs.in)

Voucher No. \_\_\_\_\_

Date: 07/09/22

Mr./Ms./Mrs./ Mariya Kagalwala

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

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

Paid by cash

Principal

Registrar

Signature

**PRINCIPAL**  
(BHMCT)

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





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING  
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TECHNOLOGY

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



*Principal*

**PRINCIPAL**  
(BHMCT)

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







## Joy of Receiving - Traditional Plum Cake Sale for New Year 2022

**Type of the Event:** Entrepreneurship development Activity.

**Date of the Event:** 25<sup>th</sup> December to 31<sup>st</sup> December 2022.

**Objectives:**

- To help students create SOP and standardized recipe for consistent product quality.
- To encourage students to promote an conducive environment in the department with efficient coordination and teamwork.
- To help students understand the sale of one product without deviating from the quality.

|                                                        |                                                                                                                                                             |                   |              |             |    |    |    |    |    |    |     |     |     |
|--------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|--------------|-------------|----|----|----|----|----|----|-----|-----|-----|
| Organised By: Entrepreneurship development cell        |                                                                                                                                                             |                   |              |             |    |    |    |    |    |    |     |     |     |
| Event Coordinator                                      | Mr. Sachin R.                                                                                                                                               |                   |              |             |    |    |    |    |    |    |     |     |     |
| Venue                                                  | Bakery                                                                                                                                                      | Time / Duration   | 07 days      |             |    |    |    |    |    |    |     |     |     |
| Total Number of Participants                           | Students                                                                                                                                                    | Faculty           | Non-Teaching |             |    |    |    |    |    |    |     |     |     |
| 15                                                     | 10                                                                                                                                                          | 4                 | 1            |             |    |    |    |    |    |    |     |     |     |
| Event Details                                          | A sale of traditional plum cakes was done by the students. A total of                                                                                       |                   |              |             |    |    |    |    |    |    |     |     |     |
| Type of Learning Outcome (Tick the appropriate option) |                                                                                                                                                             |                   |              |             |    |    |    |    |    |    |     |     |     |
| Contextualization of 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, recipe standardization and quality control for production. |                   |              |             |    |    |    |    |    |    |     |     |     |
| Mapping of the event with PO and CO                    |                                                                                                                                                             | Program Outcome   |              |             |    |    |    |    |    |    |     |     |     |
| Entrepreneurship Development Activity                  |                                                                                                                                                             | P1                | P2           | P3          | P4 | P5 | P6 | P7 | P8 | P9 | P10 | P11 | P12 |
|                                                        |                                                                                                                                                             |                   | ✓            | ✓           |    |    | ✓  | ✓  | ✓  |    | ✓   |     | ✓   |

**Enclosures:**

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

Name and Sign of Event Coordinator



Dr. Seema Zagade  
Principal  
(HOD)

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



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AND RESEARCH SOCIETY, PUNE



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**Brochure for New Year Cake Sale**

**Joy Of Receiving**

**New Year Flavours in a Cake**

*Add to the New Year cheer with our authentic plum cake made the traditional way. Wishing you a delicious New year.*

We are accepting orders from  
24th-27th December

Kindly collect your orders from  
our Institute.

**1/2 KG : 350/-**

To order your cakes contact  
Mr. Devesh Janvekar - 9421651501 / Ms. Anshita Manha - 9096355264

Address: 412-C, K.M. Munshi Road, Model Colony,  
Shivajinagar, Pune - 411016





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Date: 31/12/22

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Joy of Receiving  
2022

YEAR OF THE EVENT

NAME OF STUDENT

Siddhesh Mane

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:               |                                                      |       |    |   |   |   |
| TOTAL SCORE <u>46</u> OUT OF 50 |                                                      |       |    |   |   |   |

Signature of Student





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Date: 31/12/22

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Tag of receiving  
2022

YEAR OF THE EVENT

NAME OF STUDENT

Ashish Belhasekar

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: Managing various things at same time |                                                      |       |    |   |   |   |
| TOTAL SCORE <u>48</u> OUT OF 50                        |                                                      |       |    |   |   |   |

Signature of Student







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Date: 31/12/22

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Joy of receiving  
2022

YEAR OF THE EVENT

NAME OF STUDENT

Rohit Sonawane

ENROLLMENT NO (INST.)

20211

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: Learned time Management

TOTAL SCORE 44 OUT OF 50

Signature of Student





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**EVENT: JOY OF GIVING (PLUM CAKE SALE)**

| SRL NO | YEAR             | NAME OF THE STUDENT | 24/12 | 25/12 | 26/12 | 27/12 | 28/12 | 29/12 | 30/12 | 31/12 |
|--------|------------------|---------------------|-------|-------|-------|-------|-------|-------|-------|-------|
| 1.     | Final year BHMCT | Sanskriti Kedari    | P     | P     | P     | P     | P     | P     | P     | P     |
| 2.     | Final year BHMCT | Nishigandha Raskar  | P     | P     | P     | P     | P     | P     | P     | P     |
| 3.     | SYBHMCT          | Swaraj Bhosale      | P     | P     | P     | P     | P     | P     | P     | P     |
| 4.     | SYBHMCT          | Atharva Kharkhate   | P     | P     | P     | P     | P     | P     | P     | P     |
| 5.     | SYBHMCT          | Aditya Gawade       | P     | P     | P     | P     | P     | P     | P     | P     |
| 6.     | SYBHMCT          | Rohit Sonawane      | P     | P     | P     | P     | P     | P     | P     | P     |
| 7.     | SYBHMCT          | Abhishek Mahajan    | P     | P     | P     | P     | P     | P     | P     | P     |
| 8.     | SYBHMCT          | Aditi Ithelkar      | P     | P     | P     | P     | P     | P     | P     | P     |
| 9.     | SYBHMCT          | Siddhesh Mane       | P     | P     | P     | P     | P     | P     | P     | P     |
| 10.    | SYBHMCT          | Mrunal Parthak      | P     | P     | P     | P     | P     | P     | P     | P     |

Signature of the Faculty-Incharge







**MAHARASHTRA STATE INSTITUTE OF HOTEL  
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**SYBHMCT THEME EVENT 2022**

Type of the Event: Turkish Themed Hi-Tea

Date of the Event : 30th November 2022

Conducted by : Second Year, MSIHMCT

**Objectives :**

- Showcase the culinary preparations from bakery with an array of sweet and savory treats during the hi-tea event.
- Create an inviting ambiance through thoughtful decor elements and design, enhancing the overall atmosphere and setting the stage for an enjoyable and memorable experience for attendees.
- Demonstrate the professionalism and expertise of the food and beverage team through service, including prompt delivery of food and beverage offerings, attentive customer care, and adherence to high standards of hygiene and presentation.
- Highlight the creativity and innovation of the various team by incorporating thematic elements and aesthetic touches that complement the hi-tea theme, such as themed table settings and decorative accents to the event.

Organised By : MSIHMCT

|                   |                                                             |  |  |
|-------------------|-------------------------------------------------------------|--|--|
| Event Coordinator | Mr. Darshan Joshi,<br>Ms. Anahita Manna,<br>Ms. Pooja Pawar |  |  |
|-------------------|-------------------------------------------------------------|--|--|

Topic Covered : Planning a themed Hi-tea event.

|       |                 |                 |         |
|-------|-----------------|-----------------|---------|
| Venue | Iris Restaurant | Time / Duration | 2 hours |
|-------|-----------------|-----------------|---------|

|                              |          |         |              |
|------------------------------|----------|---------|--------------|
| Total Number of Participants | Students | Faculty | Non-Teaching |
|------------------------------|----------|---------|--------------|

|    |    |   |   |
|----|----|---|---|
| 62 | 58 | 3 | 1 |
|----|----|---|---|

**Event Details**

The Second Year, BHMCT, Degree students hosted an elegant Turkish Hi-Tea theme event " ikindi çayı" on 30th November where they showcased the diverse and rich culture of Turkey. A lot of research was done to preserve the authenticity keeping in mind the varied and flavourful menu, the hand painted decor, a mix of drinks, and the ambience which can be seen in all aspects.

The event is conducted every year where students apply the know how of planning, organising and executing an event and put theory to practise.

The students conceptualise the theme with creativity and innovation under the guidance of faculty members and Principal.

Reg.No. MAN/100/2001/Pune  
Dt. 11/06/2009

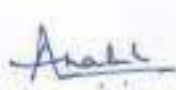
|  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |
|--|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | <p>A plethora of gourmets and eminent personalities across various industries were invited which consisted Ms Renu Soman: Partner Earth Heal Technologies, Ms Akanksha Sane- HR Director, PTC Software, Ms Amrita Advani: Baker and owner of Cocoa Patisserie, Mr Murli Sarda: Owner of Como Art Gallery, Mr Viraj Sawant: Entrepreneur and Master Sommelier, Mr Prasad Ganbote: Entrepreneur and Partner of Bhajipala, Mr Smaran Shetty: Owner, Piatto Cafe and Dessert Bar, Mr Saurabh Suryavanshi: Partner, Event Company, Mr Mandar Bhosale: Chocolatier and Owner of Cocoa Solutions, Mr Swapnil Shinde: Blogger, Hungernation and Ms Goutami Rane: Blogger and Representative of The Pune Foodie.</p> <p>The Turks say, "eyi vakit geçir" meaning reinventing yourself- or simply put having a good time, and it was truly an evening to remember.</p> |
|--|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

| Type of Learning Outcome (Tick the appropriate option) |                                                                           |                                     |                                     |                                     |
|--------------------------------------------------------|---------------------------------------------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|
| Contextualization of Knowledge                         | Praxis and technique                                                      | Critical Thinking                   | Research                            | Soft Skills                         |
| <input checked="" type="checkbox"/>                    | <input checked="" type="checkbox"/>                                       | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| Learning Outcome                                       | Planning an event and executing it with co-ordination of all departments. |                                     |                                     |                                     |
|                                                        |                                                                           |                                     |                                     |                                     |

| Mapping of the event with PO and CO |              |                | Program Outcome                     |                                     |                                     |    |                                     |                                     |    |                                     |    |                                     |                                     |                                     |
|-------------------------------------|--------------|----------------|-------------------------------------|-------------------------------------|-------------------------------------|----|-------------------------------------|-------------------------------------|----|-------------------------------------|----|-------------------------------------|-------------------------------------|-------------------------------------|
| Subject Code                        | Subject Name | Course Outcome | P1                                  | P2                                  | P3                                  | P4 | P5                                  | P6                                  | P7 | P8                                  | P9 | P10                                 | P11                                 | P12                                 |
| C301, 302, 302                      |              |                | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |    | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |    | <input checked="" type="checkbox"/> |    | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |

Enclosures:

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

  
 ANAHITA M.  
 Name and Sign of Event Coordinator

  
 Pooja Pawar

  
 Dr. Seema Zagade  
 Principal  
 (BHMCT)  
 Maharashtra State Institute of  
 Hotel Management & Catering Technology  
 Shivajinagar, Pune-411018







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REF: MSIHMC/UG-PG/SS/2022/1240

Date: 25/11/22

**FUNCTION PROSPECTUS CUM OFFICE ORDER**

Name of the Event: Turkish High Tea - "İkindi çayı" Date of Event: 30/11/22

Programme: BHMCT / MHMCT Year: 1<sup>st</sup> / 2<sup>nd</sup> / 3<sup>rd</sup> / Final Day: WEDNESDAY  
Year: Time: 3:30pm onwards.

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

Guest Profile / Name: Guest list attached.

Faculty Coordinating: Mr. Darshan J. Ms. Pooja Pawar, Ms. Anahita. Manna

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 |      |     |       |         |            |         |       |

Takeaway - Kitchen - Goody bag  
Accommodation - Painted earthenware



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: Table cloth, Nos.  
 Runner (blue), gewiettes  
 Flower Arrangement:

Faculty In-charge: Mr. Darshan Joshi.  
Ms. Mugdha S.

Camera : Niranjana Mane.

**Special Instruction:**

STUDENT IN CHARGE:

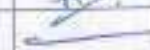
Food Production: Amirag Pulawale

Food & Beverage Service: *Om Waikae*

Accommodation: Mrunal Pathak

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

Principal  
H. N. S. Institute of  
Technology,  
Shivajinagar, Pune - 411





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



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

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

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

POSTER/ BROCHURE





Dr. Seema Zagade <principal@msihmctrs.in>

## Thank You

Dr. Seema Zagade <principal@msihmctrs.in>  
To: asane@ptc.com

3 December 2022 at 16:12

Mernaba (hello) Ms. Akanksha Sane,

Greeting from MSIHMCT!!

We at the institute would like to extend a heartfelt thank you for having spared your precious time and creating an impactful presence at the Turkish High Tea " İkinci Çayı ".

We hope you enjoyed the delicacies of Turkey and the overall Turkish experience that our students tried to portray through the food, service, ambience and every other minutiae observed by you.

Your appreciation and motivational words at the event has helped in building up courage and confidence in the students. The positive reality of the industry put forth by you has surely sparked some eagerness towards learning for more.

Thank you once again for gracing the occasion with your presence.

We will be looking forward for many more such rendezvous!

Tesekkür Ederim ! (Thank you )  
Hoscakal ! (Good bye)

Team MSIHMCT.

### 7 attachments



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Dr. Seema Zagade <principal@msihmctrs.in>

## Thank You

Dr. Seema Zagade <principal@msihmctrs.in>  
To: "jobcosmo@gmail.com" <jobcosmo@gmail.com>

3 December 2022 at 16:14

Merhaba (hello) Mr. Murli Sarda,

Greeting from MSIHMC!!

We at the institute would like to extend a heartfelt thank you for having spared your precious time and creating an impactful presence at the Turkish High Tea " Ikinci Cayi ".

We hope you enjoyed the delicacies of Turkey and the overall Turkish experience that our students tried to portray through the food, service, ambience and every other minutiae observed by you.

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Tesekkür Ederim ! (Thank you )

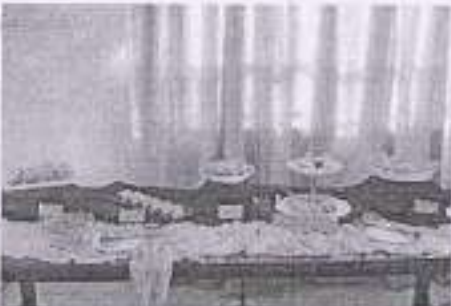
Hoscakal ! (Good bye)

Team MSIHMC.

### 7 attachments



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Dr. Seema Zagade <principal@msihmc.in>

## Thank You

Dr. Seema Zagade <principal@msihmc.in>  
To: "j216hs@gmail.com" <j216hs@gmail.com>

3 December 2022 at 16:29

Merhaba (hello) Mr. Prasad Ganbote,

Greeting from MSIHMC!!

We at the institute would like to extend a heartfelt thank you for having spared your precious time and creating an impactful presence at the Turkish High Tea " İkinci Cayı ".

We hope you enjoyed the delicacies of Turkey and the overall Turkish experience that our students tried to portray through the food, service, ambience and every other minutiae observed by you.

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Team MSIHMC,

### 7 attachments



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Dr. Seema Zagade <principal@msihmctrs.in>

## Thank You

Dr. Seema Zagade <principal@msihmctrs.in>

3 December 2022 at 16:32

To: "piattodessertstudio@gmail.com" <piattodessertstudio@gmail.com>

Merhaba (hello) Mr. Smaran Shetty,

Greeting from MSIHMCT!!

We at the institute would like to extend a heartfelt thank you for having spared your precious time and creating an impactful presence at the Turkish High Tea " İkinci Çayı ".

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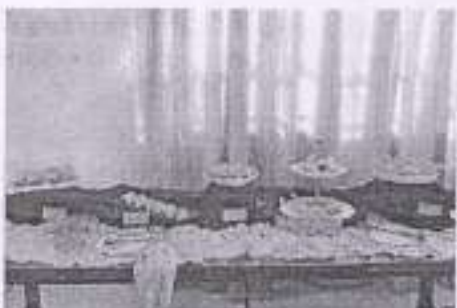
Hoscakal ! (Good bye)

Team MSIHMCT.

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Dr. Seema Zagade <principal@msihmc.in>

## Thank You

Dr. Seema Zagade <principal@msihmc.in>

3 December 2022 at 16:33

To: "mandarbhosale05@gmail.com" <mandarbhosale05@gmail.com>

Merhaba (hello) Mr. Mandar Bhosale,

Greeting from MSIHMC!!

We at the institute would like to extend a heartfelt thank you for having spared your precious time and creating an impactful presence at the Turkish High Tea " Ikindi Cayi ".

We hope you enjoyed the delicacies of Turkey and the overall Turkish experience that our students tried to portray through the food, service, ambience and every other minutiae observed by you.

Your appreciation and motivational words at the event has helped in building up courage and confidence in the students. The positive reality of the industry put forth by you has surely sparked some eagerness towards learning for more.

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Team MSIHMC.

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Dr. Seema Zagade <principal@msihmctrs.in>

## Thank You

Dr. Seema Zagade <principal@msihmctrs.in>

3 December 2022 at 16:35

To: "Swapnil.hungernation@gmail.com" <Swapnil.hungernation@gmail.com>

Merhaba (hello) Mr. Swapnil Shinde,

Greeting from MSIHMCCT!!

We at the institute would like to extend a heartfelt thank you for having spared your precious time and creating an impactful presence at the Turkish High Tea " İkinci Çayl ".

We hope you enjoyed the delicacies of Turkey and the overall Turkish experience that our students tried to portray through the food, service, ambience and every other minutiae observed by you.

Your appreciation and motivational words at the event has helped in building up courage and confidence in the students. The positive reality of the industry put forth by you has surely sparked some eagerness towards learning for more.

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We will be looking forward for many more such rendezvous!

Tesekkür Ederim ! (Thank you )

Hoscakal ! (Good bye)

Team MSIHMCCT.





Dr. Seema Zagade <principal@msihmctrs.in>

## Thank You

Dr. Seema Zagade <principal@msihmctrs.in>  
To: "sawantviraj21@gmail.com" <sawantviraj21@gmail.com>

3 December 2022 at 16:40

Merhaba (hello) Mr. Viraj Sawant,

Greeting from MSIHMCCT!!

We at the institute would like to extend a heartfelt thank you for having spared your precious time and creating an impactful presence at the Turkish High Tea " İkindi Çayı ".

We hope you enjoyed the delicacies of Turkey and the overall Turkish experience that our students tried to portray through the food, service, ambience and every other minutiae observed by you.

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Hoscakal ! (Good bye)

Team MSIHMCCT.

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Dr. Seema Zagade <principal@msihmc.in>

## Thank You

Dr. Seema Zagade <principal@msihmc.in>  
To: "renusoman@gmail.com" <renusoman@gmail.com>

3 December 2022 at 16:11

Merhaba (hello) Ms. Renu Soman,

Greeting from MSIHMC!!

We at the institute would like to extend a heartfelt thank you for having spared your precious time and creating an impactful presence at the Turkish High Tea " İkinci Çayı ".

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Hoscakal ! (Good bye)

Team MSIHMC.

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**ATTENDANCE SHEET**

| Roll No. | Student Name       | Status |
|----------|--------------------|--------|
| 202173   | Mane Niranjana     | P      |
| 202174   | Mane Siddesh       | P      |
| 202175   | Mankar Mohit       | P      |
| 202177   | Mohite Amruta      | P      |
| 202179   | More Sankalp       | P      |
| 202180   | More Soham         | P      |
| 202183   | Nanakshahi Drishti | P      |
| 202184   | Navale Pritesh     | P      |
| 202185   | Nemade Vinit       | P      |
| 202186   | Neware Roshni      | P      |
| 202187   | Nikam Prathamesh   | P      |
| 202188   | Pandure Darshan    | P      |
| 202189   | Pansare Orn        | P      |
| 202191   | Patange Nandini    | P      |
| 202192   | Patankar Kushagra  | P      |
| 202193   | Pathak Mrunal      | P      |
| 202194   | Aditi Patil        | P      |
| 202195   | Patil Samiksha     | P      |
| 202196   | Pawar Adwait       | P      |
| 202198   | Phatak Dhanushree  | P      |
| 2021100  | Pulawale Anurag    | P      |
| 2021101  | Ranade Omkar       | P      |
| 2021102  | Rao Mitra          | P      |
| 2021103  | Rengade Shrushti   | P      |
| 2021104  | Renuse Niraj       | P      |
| 2021105  | Rupade Swapnil     | P      |
| 2021106  | Ruparel Parth      | P      |
| 2021107  | Sadanshiv Abhishek | P      |





| Roll No. | Student Name       | Status |
|----------|--------------------|--------|
| 2021108  | Sangle Shutham     | P      |
| 2021109  | Santar Sanket      | P      |
| 2021111  | Sargar Aditya      | P      |
| 2021112  | Sasane Atharva     | P      |
| 2021113  | Seha Piyush        | P      |
| 2021114  | Shelkande Shreyash | P      |
| 2021115  | Shelke Prathmesh   | P      |
| 2021116  | Shenolikar Prutha  | P      |
| 2021117  | Shete Varun        | P      |
| 2021118  | Shewale Aadesh     | P      |
| 2021119  | Shinde Sanyukta    | P      |
| 2021120  | Shinde Siddharth   | P      |
| 2021121  | Siddha Surbhi      | P      |
| 2021122  | Sonawane Rohit     | P      |
| 2021123  | Sorte Sahil        | P      |
| 2021124  | Suryawanshi Siya   | P      |
| 2021125  | Sutar Tanmayee     | P      |
| 2021126  | Tanty Tapaswini    | P      |
| 2021127  | Tavdare Tejaswi    | P      |
| 2021128  | Tembe Pratik       | P      |
| 2021130  | Tupsagar Anuja     | P      |
| 2021132  | Untwale Rishabh    | P      |
| 2021133  | Vaidya Shriraj     | P      |
| 2021135  | Waghunde Ankush    | P      |
| 2021136  | Wakar Om           | P      |
| 2021138  | Washivale Shrivani | P      |
| 2021139  | Zad Amav           | P      |
| 2021140  | Deshmukh Vshruti   | P      |
| 2021142  | Katti Yash         | P      |
| 2021143  | Shinde Gautam      | P      |

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

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



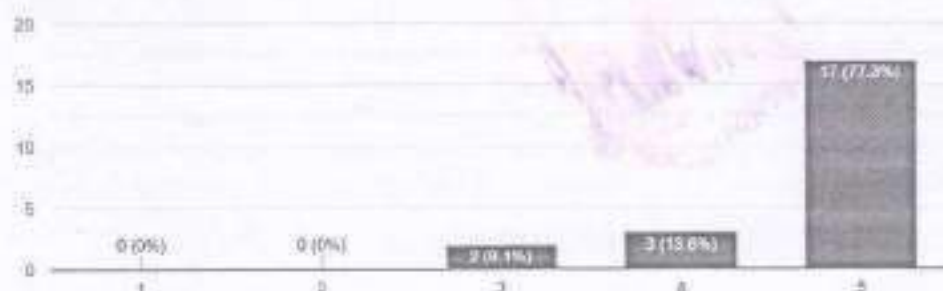


## FEEDBACK ANALYSIS

How will you rate the session?  
22 responses



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



Was the session relatable to the syllabus taught?  
22 responses



● Yes  
● No

What was the take-away from the session?

- How to build up teamwork between two classes
- It was a great learning experience for us all.
- Excellent industrial information.





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY  
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#### PHOTOGRAPHS







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TECHNOLOGY AND RESEARCH SOCIETY, PUNE  
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**THEME DINNER: UTTARAPATH 2023**

Type of the Event: Theme Dinner Uttarapath

Date of the Event : 28-04-2023

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

**Objectives :**

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

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





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

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

Enclosures:

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

*Anahita*

Anahita Manna

*C.R.*

C.R. Sahasrabudhe.

Name and Sign of Event Coordinator

*Devash*  
Devash Janekar

*Dr. Seema Zagade*

Dr. Seema Zagade

Principal

PRINCIPAL

(BHMCT)

Maharashtra State Institute of

Hotel Management and Catering Technology

Shri. Chhatrapati Shivaji Maharaj Vastu Sangrahalaya, Mumbai - 400 005





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

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

Date: 25/04/2023

FUNCTION PROSPECTUS CUM OFFICE ORDER

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

Programme: BHMCT / MHMCT Year: 1<sup>st</sup> / 2<sup>nd</sup> / 3<sup>rd</sup> / Final Day: Friday  
Year: Time: 7pm onwards

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

Guest Profile / Name &  
Designation / Organization:

Faculty In - Charge:

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

Venue: ☐ Classroom ☒ Ins ☒ Zaftran ☐ Conference  
☐ Assembly Hall ☐ Board Room ☐ Principal Office

Sr. No. of SCA Registrar 178

FOOD & BEVERAGE DEPARTMENT:

| Meal                          | Time               | Pax       | Venue                 | Kitchen                       | Faculty           |                   |                                       |
|-------------------------------|--------------------|-----------|-----------------------|-------------------------------|-------------------|-------------------|---------------------------------------|
|                               |                    |           |                       |                               | Food Prod.        | Service           | Staff                                 |
| Breakfast                     | -                  | -         | -                     | -                             | -                 | -                 | -                                     |
| Tea                           | -                  | -         | -                     | -                             | -                 | -                 | -                                     |
| <u>Dinner</u><br><u>Lunch</u> | <u>7pm onwards</u> | <u>70</u> | <u>Iris / Zaftran</u> | <u>ATK, STK</u><br><u>ATK</u> | <u>Chintamani</u> | <u>Anahita M.</u> | <u>Santosh J.</u><br><u>Pranav P.</u> |
| PMT                           | -                  | -         | -                     | -                             | -                 | -                 | -                                     |
| Takeaways                     | -                  | -         | -                     | -                             | -                 | -                 | -                                     |





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28th April 2021  
7.00PM Onwards

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**RS 600/-**

**Date & Time**  
28th April 2021  
7.00PM Onwards





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ATTENDANCE SHEET

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





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



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

  
**PRINCIPAL**  
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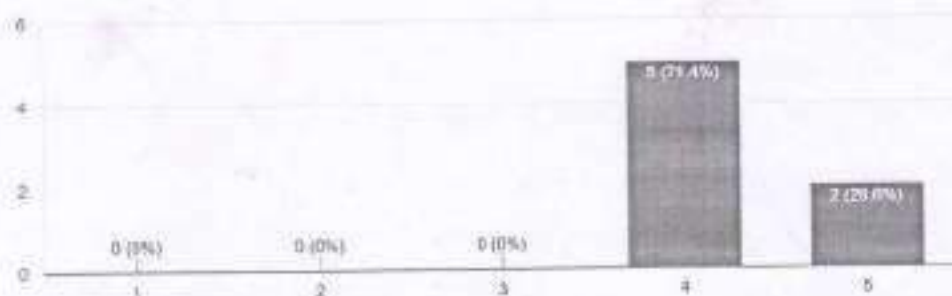
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### FEEDBACK ANALYSIS

How will you rate the session?

7 responses



Was the session relatable to the syllabus taught?

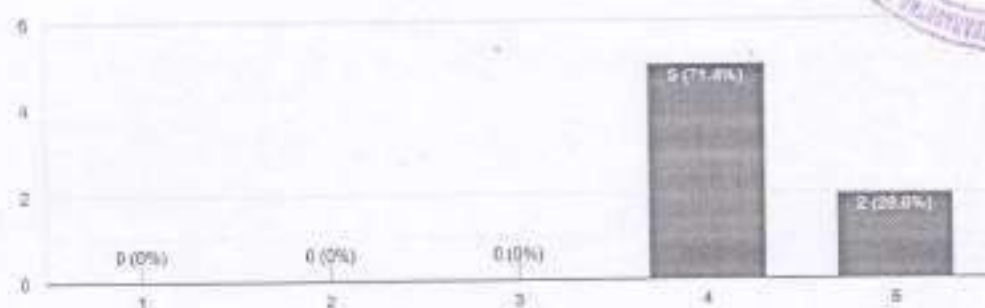
7 responses



● Yes  
● No

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

7 responses



What was the take-away from the session?

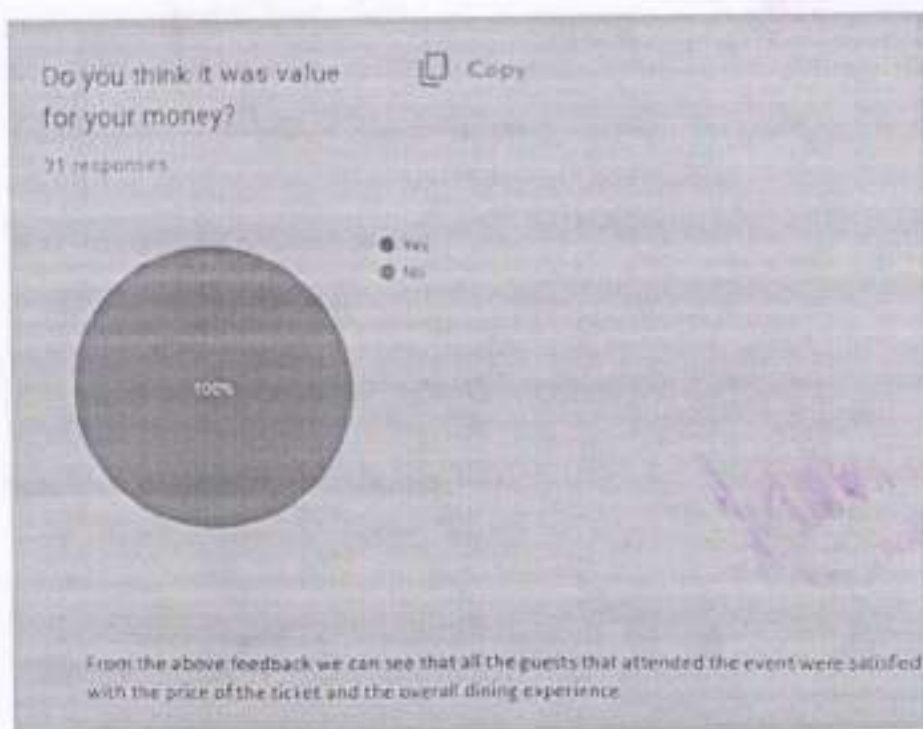
- The session was super fun as well as informative the take away points from this session were to actually see the kitchen layout and how do they actually work or manage their stuff there how the food is presented and served how can we improve and improvise our dishes in all together it was a great session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

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GUEST FEEDBACK  
FEEDBACK





How would you like to rate the service? ☐ Copy

27 responses



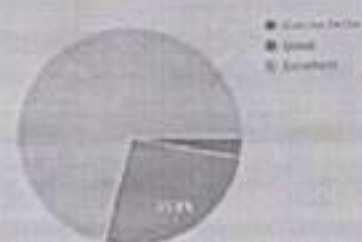
3 guests rated the service as "Good"

9 guests rated the service as "very good"

And 19 guests have rated the service as "Excellent"

How was the ambience and the decoration? ☐ Copy

21 responses



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

8 guests rated the ambience and décor as "Good"

22 guests rated the ambience and décor as "Excellent"



### FEEDBACK REPRESENTATION

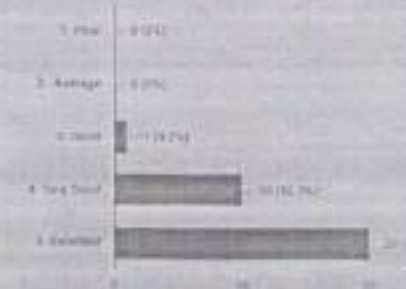
An QR feedback form was given at the end of the meal. Back onto the takeaway packet boxes given to each guest.

1- Out of the 50 guests 31 have given their feedback, which is approximately 62% of the guests. Among the guests attending many of them have filled only one feedback form on behalf of their entire booking.

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

How would you like to rate the taste of food? ☐ Cook

31 responses:



One guest rated the food as "Good"

10 guests rated the food as "Very Good"

20 guests rated the food as "Excellent"

Students were very well mannered. So often we get to see it.

This was a booster event the students and parents as well. More activities to come up in near future.

Just keep green chutney with starters but overall everything is amazing.

Food was so tasty. I enjoyed every bite. The ambience was also good. The service was good but a little slow.

Bhendi was yummy, gravy of paneer was tasty, Pulao was good. Paneer was not soft enough. Roti could have been softer. Lachcha paratha was not identifiable. Desserts were good, little bit of sweetness was required in chandrakala.





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## Visit to Ekbote Mall

**Type of the Event:** Field Visit

**Date of the Event:** 11 November 2022

**Conducted by:** MS. Chaitali, Consultant and Sales

### Objectives:

- Introduction to different types of woods which are used in furniture
- To understand the importance of furniture in order to create and aesthetic ambience.
- Introduction to Manufacturing and Production of Furnished goods.

|                                                        |              |                                                                                                                                                                                                                        |     |                   |     |                 |     |             |     |              |     |      |      |      |
|--------------------------------------------------------|--------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-------------------|-----|-----------------|-----|-------------|-----|--------------|-----|------|------|------|
| Organised By : MSIHMCT                                 |              |                                                                                                                                                                                                                        |     |                   |     |                 |     |             |     |              |     |      |      |      |
| Event Coordinator                                      |              | Dr. Vidya Kadam                                                                                                                                                                                                        |     |                   |     |                 |     |             |     |              |     |      |      |      |
| Topic Covered : Introduction to furniture              |              |                                                                                                                                                                                                                        |     |                   |     |                 |     |             |     |              |     |      |      |      |
| Venue                                                  |              | Ekbote Mall                                                                                                                                                                                                            |     |                   |     | Time / Duration |     |             |     | 11am onwards |     |      |      |      |
| Total Number of Participants                           |              | Students                                                                                                                                                                                                               |     |                   |     | Faculty         |     |             |     | Non-Teaching |     |      |      |      |
| 26                                                     |              | 25                                                                                                                                                                                                                     |     |                   |     | 1               |     |             |     | -            |     |      |      |      |
| Event Details                                          |              | The visit to Suhas Ekbote's Designer Furniture and Accessories located in Pimpri-Chinchwad was organized By Dr.Vidya Kadam for the final year accommodation specialization students on 21 <sup>st</sup> November 2022. |     |                   |     |                 |     |             |     |              |     |      |      |      |
| Type of Learning Outcome (Tick the appropriate option) |              |                                                                                                                                                                                                                        |     |                   |     |                 |     |             |     |              |     |      |      |      |
| Contextualization of Knowledge                         |              | Praxis and technique                                                                                                                                                                                                   |     | Critical Thinking |     | Research        |     | Soft Skills |     |              |     |      |      |      |
| ✓                                                      |              |                                                                                                                                                                                                                        |     |                   |     | ✓               |     |             |     |              |     |      |      |      |
| Learning Outcome                                       |              | Attendees learned from Ms. Chaitali about manufacturing, procurement, production and the importance of quality control.                                                                                                |     |                   |     |                 |     |             |     |              |     |      |      |      |
| 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 701                                                  | Sp. Accom.   |                                                                                                                                                                                                                        | ✓   | ✓                 |     |                 | ✓   |             |     |              |     |      |      |      |





Enclosures:

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

Name and Sign of Event Coordinator



Dr. Seema Zagade

**Principal**

(BHMCT)

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





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VISIT TO EKBOTE MALL HELD ON 21 NOVEMBER-22







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REF: MSIHMCT/UG-PG/SS/2022/ 1253

Date: 16/11/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Visit to Ekbote furniture mall, Pimpri Date of Event: 21/11/2022

Programme: BHMCT / MHMCT Year: 1<sup>st</sup> / 2<sup>nd</sup> / 3<sup>rd</sup> / Final Sp. Day: Monday  
Year Accum. Time: 11:00 ✓

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

Guest Profile / Name: Mr. Narendra Ekbote

Faculty Coordinating: Dr. Vidya Kadam

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

Sr. No. of SCA Registrar 138

FOOD & BEVERAGE DEPARTMENT:

| Meal      | Time  | Pax | Venue | Kitchen | Faculty                  |         |       |
|-----------|-------|-----|-------|---------|--------------------------|---------|-------|
|           |       |     |       |         | Food Prod.               | Service | Staff |
| Breakfast |       |     |       |         |                          |         |       |
| Tea       |       |     |       |         |                          |         |       |
| Lunch     |       |     |       |         |                          |         |       |
| PMT       |       |     |       |         |                          |         |       |
| Takeaways | 10:00 | 01  |       |         | Ms. Pooja P. [Signature] |         |       |



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen:

Nos.

Faculty In-charge: \_\_\_\_\_

Flower Arrangement: \_\_\_\_\_

Camera :

Special Instruction: \_\_\_\_\_

STUDENT IN CHARGE:

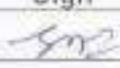
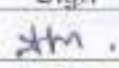
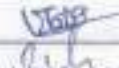
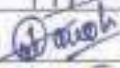
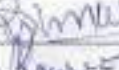
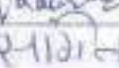
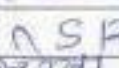
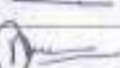
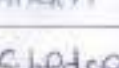
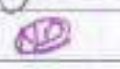
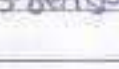
Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

Principal





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



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT  
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FINAL YEAR – 2022-23 Even Sem

EVENT:- Visit to Ekbote Mall

Date:- 21.11.22

| 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 Shivrati S.       | P    |
| 16.     | 201936   | Karandikar Shrinidhi K. | P    |
| 17.     | 201940   | Kopulwar Tanvi N.       | A    |
| 18.     | 201948   | Naik Purnima S.         | P    |
| 19.     | 201951   | Nandgude Akshat R.      | P    |
| 20.     | 201952   | Pardeshi Atharv J.      | A    |
| 21.     | 201954   | Pawar Shripad D.        | 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   | Khiri Abhishekkumar     | A    |
| 29.     | 201964   | Shewackar Atharva S.    |      |

*Cap*



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Industry expert/ Guest lecture/Demonstrator feedback

Date 11 November 2022

NAME OF HOTEL/ ORGANISATION

Subas Ekbote's Designer Furniture

NAME OF THE FACILITATOR

Ms. Chaitali

DESIGNATION

Consultant and Sales

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 |                                                                                    |       |   |   |   |   |

Chaitali  
Signature of facilitator







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Date: 11/11/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : MSIHMCT  
NAME OF THE RESOURCE PERSON : Ms. Chaitali  
NAME OF THE EVENT : Visit to Ekbote mall  
NAME OF STUDENT : Nandini Jag  
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>50</u> OUT OF 50 |                                                    |       |   |   |   |   |

  
Signature of Student





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Date: 14/11/2022

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : MSIHMCT  
NAME OF THE RESOURCE PERSON : Ms. Chaitali  
NAME OF THE EVENT : Visit to Ekbote Mall  
NAME OF STUDENT : Shruti Borse  
ENROLLMENT NO (INST.) : 201910

Please circle the relevant score

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

  
Signature of Student







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Date: 11/11/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : MSIHMCT  
NAME OF THE RESOURCE PERSON : Ms. Chaitali  
NAME OF THE EVENT : Ekhote Furniture - Visit  
NAME OF STUDENT : Gaikwad Joel  
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>49</u> OUT OF 50 |                                                    |       |     |   |   |   |

G. Joel

Signature of Student





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Date: 11/11/2022

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : M.S.I.H.M.C.T.  
NAME OF THE RESOURCE PERSON : Ms. Chaitali  
NAME OF THE EVENT : Visit to Ekbook Mall  
NAME OF STUDENT : Chavan Sakshi  
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>49</u> OUT OF 50 |                                                    |       |     |   |   |   |

  
Signature of Student







## Visit to Jadhavgad

Type of the Event: Visit

Date of the Event : 18 October 2022

Conducted by: Mr. Biswajeet Biswan, General manager

### Objectives:

- To understand about the management operations in the hotels
- To understand what are ecotels.
- To know the procedures which are followed for sustainable and eco friendly practices.

|                                                             |              |                |                                                                                                                                                                                                                              |     |     |                   |                      |     |          |              |     |             |      |      |
|-------------------------------------------------------------|--------------|----------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----|-------------------|----------------------|-----|----------|--------------|-----|-------------|------|------|
| Organised By : MSIHMCT                                      |              |                |                                                                                                                                                                                                                              |     |     |                   |                      |     |          |              |     |             |      |      |
| Event Coordinator                                           |              |                | Dr. Vidya Kadam                                                                                                                                                                                                              |     |     |                   | Ms. Sampada Paranjpe |     |          |              |     |             |      |      |
| Topic Covered : Management operations procedures in ecotels |              |                |                                                                                                                                                                                                                              |     |     |                   |                      |     |          |              |     |             |      |      |
| Venue                                                       |              |                | Jadhavgad Fort                                                                                                                                                                                                               |     |     |                   | Time / Duration      |     |          | 7am onwards  |     |             |      |      |
| Total Number of Participants                                |              |                | Students                                                                                                                                                                                                                     |     |     |                   | Faculty              |     |          | Non-Teaching |     |             |      |      |
| 62                                                          |              |                | 60                                                                                                                                                                                                                           |     |     |                   | 2                    |     |          | -            |     |             |      |      |
| Event Details                                               |              |                | MSIHMCT students visited Fort Jadhavgad with Dr. Vidya Kadam and Prof. Sampada Paranjape, experiencing a heritage luxury hotel tour including historical museum, themed restaurants, and insights on eco-friendly practices. |     |     |                   |                      |     |          |              |     |             |      |      |
| Type of Learning Outcome (Tick the appropriate option)      |              |                |                                                                                                                                                                                                                              |     |     |                   |                      |     |          |              |     |             |      |      |
| Contextualization of Knowledge                              |              |                | Praxis and technique                                                                                                                                                                                                         |     |     | Critical Thinking |                      |     | Research |              |     | Soft Skills |      |      |
| ✓                                                           |              |                |                                                                                                                                                                                                                              |     |     |                   |                      |     |          |              |     |             |      |      |
| Learning Outcome                                            |              |                | Attendees learned from Mr. Biswajeet Biswan about the history of Jadhavgad, and also the insights of eco friendly practices.                                                                                                 |     |     |                   |                      |     |          |              |     |             |      |      |
| Mapping of the event with PO and CO                         |              |                |                                                                                                                                                                                                                              |     |     | Program Outcome   |                      |     |          |              |     |             |      |      |
| Subject Code                                                | Subject Name | Course Outcome | P 1                                                                                                                                                                                                                          | P 2 | P 3 | P 4               | P 5                  | P 6 | P 7      | P 8          | P 9 | P 10        | P 11 | P 12 |
|                                                             |              |                |                                                                                                                                                                                                                              | ✓   | ✓   |                   | ✓                    |     |          |              |     |             |      |      |



Enclosures:

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



Name and Sign of Event Coordinator



Dr. Seema Zagade

Principal

**PRINCIPAL**

(BHMCT)

Maharaja's Institute of

Hotel Management & Technology

Shri. Ch. S. Road, Pune-411 006







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VISIT TO JADHAVGAD HELD ON  
18 OCTOBER- 22





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TECHNOLOGY AND RESEARCH SOCIETY, PUNE

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REF: MSIHMC/UG-PG/SS/2022/985

Date: 17/10/2022

**FUNCTION PROSPECTUS CUM OFFICE ORDER**

Name of the Event: *Jadhav Fort - Jadhavgad* Date of Event: *18/10/2022*

Programme: *BHMCT / MHMCT* Year: *1<sup>st</sup> / 2<sup>nd</sup> / 3<sup>rd</sup> / Final* Day: *Tuesday*  
Time: *7:00 am*

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

Guest Profile / Name: *Mr. Biswajit Biswas - General Manager*

Faculty Coordinating: *Dr. Vidya Kadam and Ms. Sampada P.*

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

Sr. No. of SCA Registrar *127*

**FOOD & BEVERAGE DEPARTMENT:**

| Meal      | Time | Pax       | Venue | Kitchen | Faculty             |         |       |
|-----------|------|-----------|-------|---------|---------------------|---------|-------|
|           |      |           |       |         | Food Prod.          | Service | Staff |
| Breakfast |      |           |       |         |                     |         |       |
| Tea       |      |           |       |         |                     |         |       |
| Lunch     |      |           |       |         |                     |         |       |
| PMT       |      |           |       |         |                     |         |       |
| Takeaways |      | <i>03</i> | -     | -       | <i>Ms. Pooja P.</i> | -       | -     |





ROOM DIVISION MANAGEMENT ARRANGEMENT:

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

Flower Arrangement: \_\_\_\_\_

Camera: \_\_\_\_\_

Special Instruction: \_\_\_\_\_

STUDENT IN CHARGE:

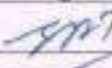
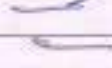
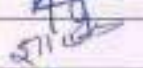
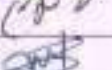
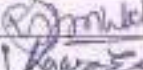
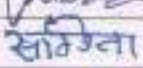
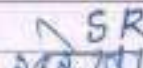
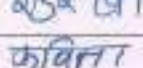
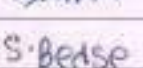
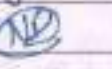
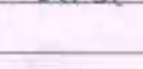
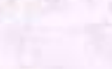
Food Production: \_\_\_\_\_

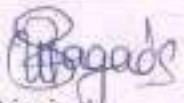
Food & Beverage Service: \_\_\_\_\_

Accommodation: \_\_\_\_\_

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

  
Principal



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



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY

(UG & PG – Degree Programme)

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FINAL YEAR – 2022-23 Even Sem

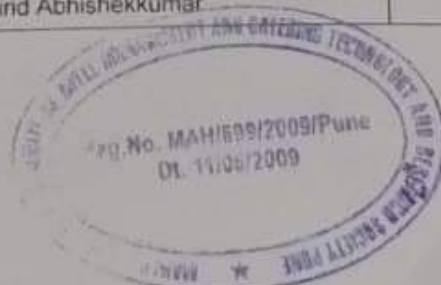
EVENT:- **Jadhavgad Visit**

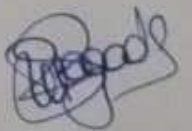
Date:- 18.10.22

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



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



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

Maharashtra State Board of Technical Education  
 Hotel Maharashtra, Shivajinagar, Pune-411016



Dr. Seema Zagade <principal@msihmcctrs.in>

## Regarding study visit at Jadhav Fort

1 message

Dr. Vidya Kadam <iqac@msihmcctrs.in>  
To: gm@fortjadhavgadh.com  
Cc: principal@msihmcctrs.in

13 October 2022 at 10:14

Dear Mr. Biswas ,

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

Every academic session at the Maharashtra State Institute of Hotel Management and Catering Technology shivaji nagar, we organise industry visits for students to acquaint them with the actuality of operations.

We would like to show the Final year Accommodation Specialization teams consisting of 29 students the property and operations in your Heritage Hotel.

Do let us know if we could visit the site on any weekday of October and November . Students have a tentative Diwali vacation from 21st to 31st October.

We would also request you to organise lunch and tea for the students at your venue. Let us know the package for the same.

Look forward to your continued support and understanding.

Regards

Dr. Vidya Kadam,  
Asst. Professor,  
M.S.I.H.M.C.T.,  
Pune  
mob. 9823071682





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



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

REF: MSIHMCTRS/BHMCT/2022/982

Date: 15.10.2022

To,

**Mr. Biswajeet Biswas**

General Manager,

Fort Jadhavgad,

Saswad, Pune- 01

M – 9987573979,

Dear Sir,

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

It was great pleasure for our students to visit your hotel on **18<sup>th</sup> October 2022** and experience the true hospitality, from your well experienced team. We appreciate your valuable time that you shared with our students.

They have learned a lot from this interactive session, which is the need of the hospitality industry today.

We look forward to your continued association.

With regards

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

Date: 18/10/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE ✓

NAME OF ORGANISATION : MSIHMCCT  
NAME OF THE RESOURCE PERSON : Biswajeet Biswan  
NAME OF THE EVENT : Visit to Jadhavgad  
NAME OF STUDENT : Ritika Ghete  
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>50</u> OUT OF 50 |                                                    |       |   |   |   |   |

  
Signature of Student







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Date:

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : MSIHMET

NAME OF THE RESOURCE PERSON : MR. Biswajet Biswan

NAME OF THE EVENT : Visit to Tadhaugad

NAME OF STUDENT : Ketan Dahi

ENROLLMENT NO (INST.) : 201916

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 |                                                    |       |     |   |   |   |

Ketan D.  
Signature of Student





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Date: 18/10/21

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : MSIHMCT  
NAME OF THE RESOURCE PERSON : Mr. Biswajeet Biswan  
NAME OF THE EVENT : visit to Tadhaugh  
NAME OF STUDENT : Tommy Chikodkar  
ENROLLMENT NO (INST.) : 201914

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 |                                                    |       |   |   |   |   |

Tommy  
Signature of Student







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Industry expert/ Guest lecture/Demonstrator feedback

Date 18/10/22

NAME OF HOTEL/ ORGANISATION

Jadhavgadh Fort

NAME OF THE FACILITATOR

Biswajeet Biswan

DESIGNATION

General Manager

Please circle the relevant score

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

Biswajeet Biswan  
Signature of facilitator





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Date: 18/10/22

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE /

NAME OF ORGANISATION : msihmct  
NAME OF THE RESOURCE PERSON : Biswajet Biswan  
NAME OF THE EVENT : visit to Tadhavgad  
NAME OF STUDENT : Saloni Bhosale  
ENROLLMENT NO (INST.) : 201908

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 |                                                    |       |   |   |   |   |

Saloni  
Signature of Student





## A visit to Fort Jadhav Gadh - Heritage Luxury Fort.







## Visit to Katraj Dairy farms

Type of the Event: Visit

Date of the Event: 19<sup>th</sup> April, 2023

Objective:

- To practically demonstrate the refrigeration, water conservation and energy conservation at the processing plant.
- To understand processing of all the dairy products and hygiene practices.

|                                                                              |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                          |                        |                    |    |    |    |    |    |    |    |     |     |     |
|------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------|------------------------|--------------------|----|----|----|----|----|----|----|-----|-----|-----|
| <b>Organised under:</b> Hotel maintenance                                    |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                          |                        |                    |    |    |    |    |    |    |    |     |     |     |
| <b>Event Coordinator</b>                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      | Mr. Ajay Bidwe           | Ms. Pooja Pawar        |                    |    |    |    |    |    |    |    |     |     |     |
| <b>Topic Covered:</b> Refrigeration, Water conservation, Energy conservation |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                          |                        |                    |    |    |    |    |    |    |    |     |     |     |
| <b>Venue</b>                                                                 | Katraj Dairy farms                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |                          | <b>Time / Duration</b> | 10:30 am – 1:30 pm |    |    |    |    |    |    |    |     |     |     |
| <b>Total Number of Participants</b>                                          | <b>Students</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      | <b>Faculty</b>           | <b>Non-Teaching</b>    |                    |    |    |    |    |    |    |    |     |     |     |
| 93                                                                           | 93                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | 2                        | -                      |                    |    |    |    |    |    |    |    |     |     |     |
| <b>Event Details</b>                                                         | <p>The Third Year BHMCT students from all the core specialisation were taken to the dairy to understand the processing of all the dairy products and the hygiene standards maintained. The Katraj dairy which is ISO 22000 certificated, also made the students aware of all the food safety practices followed by them along with bulk preparations of various types of milk, clarified butter, cottage cheese, amrakhanda, etc.</p> <p>The aim of the visit was from a Hotel Maintenance perspective and was to show them the various equipment's, refrigeration process and their energy conservation systems along with the water systems- which was successfully fulfilled.</p> |                          |                        |                    |    |    |    |    |    |    |    |     |     |     |
| <b>Type of Learning Outcome (Tick the appropriate option)</b>                |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                          |                        |                    |    |    |    |    |    |    |    |     |     |     |
| <b>Contextualization of Knowledge</b>                                        | <b>Praxis and Technique</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | <b>Critical Thinking</b> | <b>Research</b>        | <b>Soft Skills</b> |    |    |    |    |    |    |    |     |     |     |
| ✓                                                                            | ✓                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | ✓                        | -                      | ✓                  |    |    |    |    |    |    |    |     |     |     |
| <b>Learning Outcome</b>                                                      | The visit shed light on the major and minor equipment's used in the dairy farm. The students were introduced to ISO 22000 standards and refrigeration (storage) of the perishable goods like milk and other dairy.                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |                          |                        |                    |    |    |    |    |    |    |    |     |     |     |
| <b>Mapping of the event with PO and CO</b>                                   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                          | <b>Program Outcome</b> |                    |    |    |    |    |    |    |    |     |     |     |
| Subject Code                                                                 | Subject Name                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | Course Outcome           | P1                     | P2                 | P3 | P4 | P5 | P6 | P7 | P8 | P9 | P10 | P11 | P12 |
| C605                                                                         | Hotel Maintenance                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | CO2,3,4                  | ✓                      | ✓                  | ✓  | ✓  | ✓  | ✓  | -  | -  | ✓  | ✓   | -   | ✓   |

Enclosures:

- ✕ Function Prospectus
- Photographs of the event

Name and Sign of Event Coordinator

*Pooja Pawar*

Dr. Seema Zagade

Principal  
(BHMCT)

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





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



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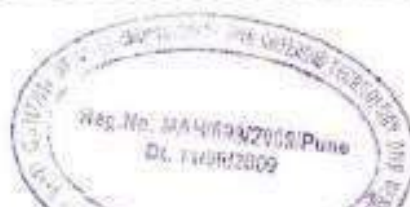
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☎- 25676640 Email: msihmctpo@gmail.com , web site:msihmctrs.in

**ATTENDANCE FOR VISIT TO KATRAJ DAIRY FARMS FOR 19.04.2023**

| Sr. No. | Roll No. | Student Name                | Attendance |
|---------|----------|-----------------------------|------------|
| 1.      | 202001   | Aacharya Hrishikesh Umesh   | P          |
| 2.      | 202002   | Aher Gargi Darshan          | P          |
| 3.      | 202003   | Aswar Sourav Ganesh         | A          |
| 4.      | 202004   | Attar Afroz Salim           | P          |
| 5.      | 202005   | Babar AtharvaRajendra       | P          |
| 6.      | 202006   | Baiglrnam Samir             | P          |
| 7.      | 202007   | BaranguleSanika Vikas       | P          |
| 8.      | 202008   | BhegadeParthDnyanshwar      | P          |
| 9.      | 202009   | Bhosale HarshadaBaburao     | A          |
| 10.     | 202010   | Bhosale Jaya Prakash        | A          |
| 11.     | 202011   | Bodkhe PoojaDharmnath       | P          |
| 12.     | 202012   | Borate Dhiraj Ajit          | A          |
| 13.     | 202013   | Borawake Abhishek Pandurang | P          |
| 14.     | 202014   | Budhe Aniket Subhash        | P          |
| 15.     | 202015   | ChandegraEshitaJitendra     | A          |
| 16.     | 202016   | Chavan Omkar Sandip         | P          |
| 17.     | 202017   | Chaware Prajwal Kiran       | P          |
| 18.     | 202018   | Chincholikar RajShankumar   | P          |
| 19.     | 202019   | Dalvi Akanksha Fulchand     | P          |
| 20.     | 202020   | Dalvi Pranjali Sumesh       | P          |
| 21.     | 202021   | Deepake Sandesh Gautam      | A          |
| 22.     | 202022   | Dere Aakash Chandrashekhar  | A          |
| 23.     | 202023   | Dimble Diksha Vitthal       | P          |
| 24.     | 202024   | Dukare Swaraj Rajesh        | A          |
| 25.     | 202025   | Dumbare Yash Vilas          | A          |
| 26.     | 202026   | Dusane Lokesh Rajesh        | A          |
| 27.     | 202027   | Gadge Abhijeet Rajesh       | A          |
| 28.     | 202028   | Gadgil Om Vinayak           | P          |
| 29.     | 202029   | Gadre Omkar Bapu            | P          |
| 30.     | 202030   | Gaikwad AniketPopat         | A          |
| 31.     | 202031   | Gaikwad AyushRaju           | P          |
| 32.     | 202032   | Gaikwad PandurangSandipan   | P          |
| 33.     | 202033   | Gaikwad Prabodh Vijay       | P          |
| 34.     | 202034   | Gaikwad Sakshi Suresh       | P          |
| 35.     | 202035   | Gaikwad Shravani Kailas     | P          |



| Sr. No. | Roll No. | Student Name                  | Attendance |
|---------|----------|-------------------------------|------------|
| 36.     | 202036   | Gaikwad ShreyashAshish        | P          |
| 37.     | 202037   | Gaikwad Tanvi Mukesh          | A          |
| 38.     | 202038   | Galinde Chetana Shekhar       | P          |
| 39.     | 202039   | Gawali Jay Santosh            | A          |
| 40.     | 202040   | Gawade Shweta Shivaji         | P          |
| 41.     | 202041   | Gosavi Aditya Jayawant        | P          |
| 42.     | 202042   | GudeRutwij Vijay              | A          |
| 43.     | 202043   | Gujar Mitesh Sanjay           | P          |
| 44.     | 202044   | Hatkar Suhani Amol            | P          |
| 45.     | 202045   | Hundiware Vaishnavi Dhananjay | P          |
| 46.     | 202046   | Jadhav Atharva Suhas          | P          |
| 47.     | 202047   | Jadhav Sakshi Pravin          | P          |
| 48.     | 202048   | Jalgi Siddhi Ramesh           | A          |
| 49.     | 202049   | James PremAashish             | A          |
| 50.     | 202050   | Joshi Jayesh Jitendra         | P          |
| 51.     | 202051   | Joshi Padmnabh Shashikant     | P          |
| 52.     | 202052   | Joshi Vipul Jayesh            | P          |
| 53.     | 202053   | Kagne Shankar Suresh          | P          |
| 54.     | 202054   | Kahar Hrishikesh Rahul        | A          |
| 55.     | 202055   | Kamble Dayanand Utkarsh       | P          |
| 56.     | 202056   | Kanade Sakshi Santosh         | P          |
| 57.     | 202057   | Kate Atharva Ajti             | P          |
| 58.     | 202058   | Kathe SauravHarshal           | P          |
| 59.     | 202059   | Ketkar Mihir Prashant         | P          |
| 60.     | 202060   | Kharat Omkar Sakharam         | A          |
| 61.     | 202061   | Khemchandani Aryan Sunil      | A          |
| 62.     | 202062   | Kolambekar Atharva Narendra   | P          |
| 63.     | 202063   | Kondhalkar OmManoj            | A          |
| 64.     | 202064   | Kulkarni Manali Milind        | P          |
| 65.     | 202065   | KumavatAtharvNanasaheb        | P          |
| 66.     | 202066   | Kunal Kishori Lal             | A          |
| 67.     | 202067   | KurveSharwari Rajesh          | P          |
| 68.     | 202068   | Lohar Yash Kishor             | P          |
| 69.     | 202069   | Lokhande Pratham Ramakant     | P          |
| 70.     | 202070   | LokhandeSuchita Shashikant    | P          |
| 71.     | 202071   | Mali Smitraj Ashok            | P          |
| 72.     | 202072   | MandavkarRevati Maruti        | A          |
| 73.     | 202073   | MaratheMayuraSachin           | A          |
| 74.     | 202074   | Mehdi MohdTaqi                | P          |
| 75.     | 202075   | Mohite Ayush Rupesh           | A          |





| Sr. No. | Roll No. | Student Name                 | Attendance |
|---------|----------|------------------------------|------------|
| 76.     | 202076   | More Yash Chandrakant        | P          |
| 77.     | 202077   | Mulik Anuja Sunil            | P          |
| 78.     | 202078   | Nadaf Taufeeq Saleem         | A          |
| 79.     | 202079   | Nagaonkar Sharvay Shirish    | P          |
| 80.     | 202080   | Nemaniwar Vidhi Anil         | P          |
| 81.     | 202081   | Nijampurkar Amey Amit        | P          |
| 82.     | 202082   | Nikam Dhruvjeet Dhanajirao   | P          |
| 83.     | 202083   | Panchwagh Sahil Vivek        | P          |
| 84.     | 202084   | Pardeshi Mandar Prabhu       | A          |
| 85.     | 202085   | Patange Ritesh Santosh       | A          |
| 86.     | 202086   | Patil Prasad Pravin          | P          |
| 87.     | 202087   | Patil Utkarsh Udhav          | A          |
| 88.     | 202088   | Patil Vaibhavi Rajkumar      | P          |
| 89.     | 202089   | Patil Vedant Prabhakar       | P          |
| 90.     | 202090   | Pawar Revati Rajesh          | A          |
| 91.     | 202091   | Pawar Shubham Kiran          | P          |
| 92.     | 202092   | Pawar Somesh Baliram         | P          |
| 93.     | 202093   | Pawar Sourabh Ajit           | P          |
| 94.     | 202094   | Pillewan Tanmay Surdas       | P          |
| 95.     | 202095   | Pisal Vedant Nitin           | P          |
| 96.     | 202096   | Rade Sanvi Sachin            | A          |
| 97.     | 202097   | Rajemahadik Sanket Vijaysing | A          |
| 98.     | 202098   | Rathod Karan Ramesh          | P          |
| 99.     | 202099   | Rengade Harshwardhan Santosh | A          |
| 100.    | 2020100  | Roopnoor Vaibhav Gopal       | P          |
| 101.    | 2020101  | Sahsrabudhe Om Rajeev        | P          |
| 102.    | 2020102  | Sante Siddharth Sainath      | A          |
| 103.    | 2020103  | Sarode Aditya Ankush         | P          |
| 104.    | 2020104  | Sarsar Nirmitee Surendra     | P          |
| 105.    | 2020105  | Sartape Vaishnavi Satish     | P          |
| 106.    | 2020106  | Sathe Tejas Sopan            | P          |
| 107.    | 2020107  | Sathe Yukta Rajesh           | A          |
| 108.    | 2020108  | Savle Yash Abhijeet          | P          |
| 109.    | 2020109  | Sharma Sahil Anand           | P          |
| 110.    | 2020110  | Sharma Tanu                  | P          |
| 111.    | 2020111  | Shatani Ansh Neeraj          | P          |
| 112.    | 2020112  | Shete Suyash Sandeep         | P          |
| 113.    | 2020113  | Shinde Aditya Anil           | A          |
| 114.    | 2020114  | Shinde Aditya Ravindra       | A          |
| 115.    | 2020115  | Shitole Rituraj Manikrao     | P          |



| Sr. No. | Roll No. | Student Name               | Attendance |
|---------|----------|----------------------------|------------|
| 116.    | 2020116  | SonawaneNaadSiddheshwar    | A          |
| 117.    | 2020117  | Suryawanshi Himanshu Sunil | P          |
| 118.    | 2020118  | Swami Kaivalya Rajendra    | P          |
| 119.    | 2020119  | Tantak Manthan Pramod      | A          |
| 120.    | 2020120  | TapaleTanay Harshad        | P          |
| 121.    | 2020121  | Thopte Shivani Vijaysinh   | P          |
| 122.    | 2020122  | Tikhe Mukta Rajesh         | P          |
| 123.    | 2020123  | Torne Nachiket Ashok       | P          |
| 124.    | 2020124  | Tukshetti Shubham Ganesh   | P          |
| 125.    | 2020125  | Tulse Vikrant Vijay        | A          |
| 126.    | 2020126  | Tupkar Vaishnavi Balasaheb | A          |
| 127.    | 2020127  | Uttekar Aditi Maruti       | P          |
| 128.    | 2020128  | VidhateShivam Kishor       | A          |
| 129.    | 2020129  | Vishwakarma Preet Nitin    | P          |
| 130.    | 2020130  | Waghmode Mansi Tatyasaheb  | P          |
| 131.    | 2020131  | Wani Sahil Sunil           | A          |
| 132.    | 2020132  | Zalkikar Nishant Laxmikant | P          |
| 133.    | 2020133  | BhatkarMayuresh Pravin     | P          |
| 134.    | 2020134  | Khole Atharva Pradeep      | P          |
| 135.    | 2020135  | Kumbhar ShubhamDilip       | P          |
| 136.    | 2020136  | Lele Madhura Uday          | P          |
| 137.    | 2020137  | Pol Pradnya Sanjay         | A          |
| 138.    | 2020138  | WaghAtulyaVinodkumar       | A          |

*P. J. Ganam*  
Faculty Incharge







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

Date: 19/4/23

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

MSIHMC & Katraj Dairy

NAME OF THE RESOURCE PERSON :

Katraj Dairy Team

NAME OF THE EVENT

Visit to Katraj Dairy

NAME OF STUDENT

Iram Sami Baig

ENROLLMENT NO (INST.)

202006

Please circle the relevant score

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

Signature of Student





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

Date: 19/4/23

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

MSIHMC TRS Katsraj Dairy

NAME OF THE RESOURCE PERSON :

Katsraj Dairy Team

NAME OF THE EVENT

Visit to Katsraj Dairy

NAME OF STUDENT

Omkar Chavan

ENROLLMENT NO (INST.)

202016

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

Date: 19/04/2023

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

KESHAMET  
Katraj Dairy Katraj Dairy

NAME OF THE RESOURCE PERSON :

Katraj Dairy Team

NAME OF THE EVENT

Visit to Katraj Dairy

NAME OF STUDENT

Jayesh Joshi

ENROLLMENT NO (INST.)

202050

Please circle the relevant score

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

Signature of Student







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

Date: 18/04/2013

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

Assistant Katraj Dairy Farm.

NAME OF THE RESOURCE PERSON :

Katraj dairy team

NAME OF THE EVENT

visit to Katraj Dairy

NAME OF STUDENT

Siddhart Sante

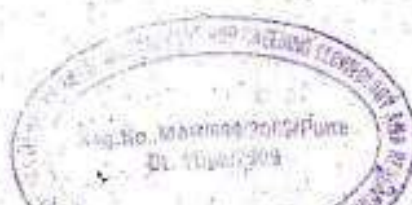
ENROLLMENT NO (INST.)

2020102

Please circle the relevant score

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

Signature of Student





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



**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY**  
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## Visit to Katraj Dairy farms





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

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

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☎ 25676640 Email: mailmsctoffice@gmail.com, web site: msihmsctrs.in

## Workshop on chocolate-Barry Callebaut.

**Type of the Event:** Start up and Innovation

**Date of the Event:** 29 April 2023

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

### Objectives:

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

|                                                        |                                                                                                                                                                                                                                                                                                                             |                   |              |
|--------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|--------------|
| Organised By: Start up and innovation cell             |                                                                                                                                                                                                                                                                                                                             |                   |              |
| Event Coordinator                                      | Mr. Abhay Manolkar                                                                                                                                                                                                                                                                                                          | Ms. Pooja Pawar   |              |
| Venue                                                  | Bakery                                                                                                                                                                                                                                                                                                                      | Time / Duration   | 01 hour      |
| Total Number of Participants                           | Students                                                                                                                                                                                                                                                                                                                    | Faculty           | Non-Teaching |
| 22                                                     | 17                                                                                                                                                                                                                                                                                                                          | 03                | 02           |
| Event Details                                          | The session was covered under start up and innovation cell                                                                                                                                                                                                                                                                  |                   |              |
| Type of Learning Outcome (Tick the appropriate option) |                                                                                                                                                                                                                                                                                                                             |                   |              |
| Contextualization of Knowledge                         | Praxis and technique                                                                                                                                                                                                                                                                                                        | Critical Thinking | Research     |
| ✓                                                      |                                                                                                                                                                                                                                                                                                                             |                   |              |
| Learning Outcome                                       | Students gained a deeper knowledge of chocolate, including its origins, history, production process, and different types/varieties.<br>Students learn various chocolate-making techniques, such as tempering, moulding, enrobing, and decorating.<br>The demonstration provided a great learning experience to our students |                   |              |
| 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 (Wherever applicable)
- 360 Feedback
- Photographs of the event

  
DAVID. 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: [msihmctsoffice@gmail.com](mailto:msihmctsoffice@gmail.com), web site: [msihmctry.in](http://msihmctry.in)

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

Date: 25/04/2023.

**FUNCTION PROSPECTUS CUM OFFICE ORDER**

Name of the Event: WORKSHOP ON CHOCOLATE - BAKERY CELEBRAT.  
UNDER STARY UP 8 INNOVATION CELL. Date of Event:

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

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

Guest Profile / Name & Designation / Organization: CHEF. SHOUKE D'CUHHA - BAKERY CELEBRAT.

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

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

Sr. No. of SCA Registrar

**FOOD & BEVERAGE DEPARTMENT:**

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







## Fwd: Invitation for demonstration-Barry Callebaut

Inbox

Search for all messages with label Inbox

Remove label Inbox from this conversation

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

12:45 PM (2 hours ago)

to me

Forwarded message

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

Date: Fri, 28 Apr 2023 at 16:08

Subject: Invitation for demonstration-Barry Callebaut

To: [tushar\\_more@barry-callebaut.com](mailto:tushar_more@barry-callebaut.com) <[tushar\\_more@barry-callebaut.com](mailto:tushar_more@barry-callebaut.com)>

Dear Mr. Tushar More,

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

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

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

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

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

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

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

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

Look forward to your continuous support in future!

Regards,

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

Start Up and Innovation Cell

Mr. Abhay Manolkar +91 7249014701

Ms. Pooja Pawar +91 9527681265

  
**PRINCIPAL**  
(BHMCT)

Maharashtra State Institute of  
Hotel Management & Catering Technology







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## A Talk Session on Demonstration on Chocolates

Schedule  
29 April 2023

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



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

**About Institute:**

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

**About Start-up and Innovation Cell**

  
**PRINCIPAL**  
(BHMCT)

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





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

#### TALK SESSION OVERVIEW

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

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



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



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

412 - C, K.M. Munshi Marg, Bahadur Patil Chowk, Shivajinagar, Pune - 411 004

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

REF: MSIHMCSTRS/BHMCT/2023/242

Date: 29.04.2023

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

Dear Tushar More,

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

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

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

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

The session was truly appreciated by the students.

Looking forward to your association in the future!

With regards,

Dr. Seema Zagade  
Principal  
(BHMCT)

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

**PRINCIPAL**  
(BHMCT)

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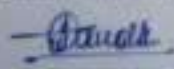
Date : 29 April 2023

Name of the event : Demonstration of Chocolates

Attendance for : Final Year Students

| Sr. No. | Roll No. | Student Name                | Attendance | Remark |
|---------|----------|-----------------------------|------------|--------|
| 1.      | 201914   | Chikodkar Tanmay Vaibhav    | P          |        |
| 2.      | 201916   | Dalvi Ketan Sanjay          | P          |        |
| 3.      | 201917   | Deshpande Madhav Suhas      | P          |        |
| 4.      | 201921   | Gaikwad Rasika Suresh       | P          |        |
| 5.      | 201922   | Gengaje Pankaj Santosh      | P          |        |
| 6.      | 201924   | Gurav Prajyot Pradip        | P          |        |
| 7.      | 201929   | Jadhav Prasad Suresh        | P          |        |
| 8.      | 201930   | Jadhav Roshni Mohan         | P          |        |
| 9.      | 201938   | Khan Junaid Sameer          | P          |        |
| 10.     | 201941   | Kulkarni Shounak Hrishikesh | P          |        |
| 11.     | 201945   | Musale Prasanna Shashikant  | P          |        |
| 12.     | 201946   | Nagpure Arpita Ravi         | P          |        |
| 13.     | 201949   | Naik Shubham Milind         | P          |        |
| 14.     | 201950   | Nair Isha Vinod             | P          |        |
| 15.     | 201959   | Salunke Atharva Sanjay      | P          |        |
| 16.     | 201961   | Sathelrawati Sachin         | P          |        |
| 17.     | 201962   | Sawane Pratik Mahadev       | P          |        |

Signature of the faculty

  
ABHINAV MAHOLKAR

  
PRINCIPAL  
(BHMCT)

Maharashtra State Institute of  
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☎ 25676640 Email: msihmetpune@gmail.com, web site: msihmet.in

Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Berry College  
NAME OF THE RESOURCE PERSON : Chef Sunit  
NAME OF THE EVENT : Chocolate Demo  
NAME OF STUDENT : Prasanna Musak  
ENROLLMENT NO (INST.) : 201048

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

Signature of Principal  
PRINCIPAL  
(INST.)

Maharashtra State Institute of  
Hotel Management and Catering Technology  
Pune





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Date: 29/04/2023

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Berry Callabaut  
NAME OF THE RESOURCE PERSON : Chef Sumit  
NAME OF THE EVENT : Chocolate Demonstration  
NAME OF STUDENT : Shubham Naik  
ENROLLMENT NO (INST.) : 201949

Please circle the relevant score

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

Signature of student

  
PRINCIPAL  
(DIRECT)

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



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Industry expert/ Guest lecture/Demonstrator feedback

Date

NAME OF HOTEL/ ORGANISATION

NAME OF THE FACILITATOR

DESIGNATION

SNOWIL D. DUNHA  
Technical Advisor B.C.

Please circle the relevant score

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

Signature of facilitator

PRINCIPAL  
(F-HCT)

Maharashtra State Institute of  
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Under the Start-up and Innovation cell of MSIHMCTRS (degree) Pune, a workshop on Chocolate was organized; Chef Snowil from Barry Callebaut demonstrated various chocolate products





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**VISIT TO ZAMPA GROVER VINEYARDS**

**Type of the Event :** Visit

**Date of the Event :** 20/02/2023

**Conducted by :** Me Sushant Soni- Hospitality Manager- Grover Zampa Vineyards,  
Ltd. Nashik

**Objectives :**

- Familiarize students with the process of winemaking, from grape cultivation and harvesting to fermentation and aging, through a tour of Zampa Grover's state-of-the-art winery facilities.
- Educate them on the art of food and wine pairing
- Enable guests to refine their palates and deepen their appreciation for wine through a structured tasting session.
- Provide a vineyard visit experience, allowing students to explore where Zampa Grover's grapes are cultivated.

|                                                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |                 |              |
|-----------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|--------------|
| Organised By : MSIHMCT                                          |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |                 |              |
| Event Coordinator                                               | Ms Sampada Paranjpe/Ms. Anahita Manna                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |                 |              |
| Topic Covered : Wine Production, Grape harvesting, Wine tasting |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |                 |              |
| Venue                                                           | Grover Zampa Vineyards, Nashik                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | Time / Duration |              |
|                                                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | 5am-10pm        |              |
| Total Number of Participants                                    | Students                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              | Faculty         | Non-Teaching |
| 160                                                             | 154                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | 4               | 2            |
| Event Details                                                   | A visit to the Zampa Grover Vineyards was conducted for the second year BHMCT, Sp. TYBHMCT and Final Year BHMCT students on 20/02/2023. The visit was aimed to show the students the workings of a winery and to understand from an expert about the food and wine pairing, a theoretical aspect that they have been practising. To make the students understand the true appreciation of wine, three of the popular Grover wines were tasted to make students understand the mouthfeel and the technical know how's of different types of wine.<br><br>A day out in Nashik amongst the beautiful winery was enjoyed by the students. |                 |              |





| Type of Learning Outcome (Tick the appropriate option) |                                                                                                                                                         |                   |            |             |
|--------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|------------|-------------|
| Contextualization of Knowledge ✓                       | Praxis and technique ✓                                                                                                                                  | Critical Thinking | Research ✓ | Soft Skills |
| Learning Outcome                                       | The students understood the process of winemaking from grape cultivation and harvesting to fermentation and aging. They also learnt about wine pairing. |                   |            |             |
|                                                        |                                                                                                                                                         |                   |            |             |

| Mapping of the event with PO and CO |                           |                | Program Outcome |    |    |    |    |    |    |    |    |     |     |     |
|-------------------------------------|---------------------------|----------------|-----------------|----|----|----|----|----|----|----|----|-----|-----|-----|
| Subject Code                        | Subject Name              | Course Outcome | P1              | P2 | P3 | P4 | P5 | P6 | P7 | P8 | P9 | P10 | P11 | P12 |
| C302, CS601 B, CS701 B              | Food and Beverage Service |                | ✓               | ✓  |    | ✓  | ✓  |    |    |    | ✓  | ✓   |     | ✓   |

Enclosures:

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

*Anahita*

Anahita Manna

*Sampada P.*

Sampada P.  
Name and Sign of Event Coordinator

*Dr. Seema Zagade*

Dr. Seema Zagade  
Principal  
(BMMCT)

Maharashtra State Institute of  
Hotel Management & Catering Technology  
Siliguri, India. Phone-411018.





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REF: MSIHMCT/UG-PG/SS/2022/151

Date: 13/2/23

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Visit to winery Zampa Grovers Date of Event: 20/2/23

Programme: BHMCT / MHMCT Year: 1<sup>st</sup> / 2<sup>nd</sup> / 3<sup>rd</sup> / Final Day: Monday  
spk. Time: 5:00 am  
Year

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

Guest Profile / Name &  
Designation / Organization: Ms. Eshant Soni  
Estate Manager.

Faculty In – Charge: Sampada P. Chintamani S. Anahita M. Dorech.  
ChS Mr. Sachin R.

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

Sr. No. of SCA Registrar 154

FOOD & BEVERAGE DEPARTMENT:

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





ROOM DIVISION FACULTY INCHARGE : NA

Venue and Set up :

Linen :

Flower Arrangement :

Function Board :

Escorting :

Social Media In charge :

Photography :

Devesh. J. Anahita

Media update after event - Face Book ☐ Instagram ☐

STUDENT IN CHARGE:

Food Production :

Food & Beverage Service :

Rooms Division :

Social Media / Media :

Atharva

CIRCULATED TO ALL FACULTY AND STAFF

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

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

Principal





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REF: MSIHMCTRS/BHMCT/2023/

Date: 20.02.2023

To,  
Mr. Sushant Soni  
Hospitality Manager,  
Grover Zampa Vineyards Ltd.,  
Nashik

Dear Sir,

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

It was great pleasure for our students to visit your Winery on 20<sup>th</sup> February 2023 and experience the true hospitality, from your well experienced team! We appreciate your valuable time that you shared with our students.

They have learned a lot from this interactive session, which is the need of the hospitality industry today.

We look forward to your continued association.

With regards

Dr. Seema Zagade

**PRINCIPAL**  
(BHMCT)

Maharashtra State Institute of  
Hotel Management and Catering Technology  
Pune-411012







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**ATTENDANCE SHEET**

**FINAL YEAR BHMCT**

| Roll No. | Student Name         | Status |
|----------|----------------------|--------|
| 201901   | Agrawal Jagdish      | P      |
| 201905   | Bhagat Prajwal       | P      |
| 201906   | Bhagwat Arya         | P      |
| 201909   | Borkar Omkar         | P      |
| 201913   | Chavrekar Madhura    | P      |
| 201923   | Godbharle Nandini    | P      |
| 201926   | Heera Max            | P      |
| 201928   | Jadhav Durga         | P      |
| 201935   | Kanade Prasad        | P      |
| 201947   | Naik Prabhanjan      | P      |
| 201953   | Patrudkar Vishwajeet | P      |
| 201957   | Raghawant Shreyash   | P      |
| 201960   | Sapkale Jayesh       | P      |
| 201961   | Sathe Irawati        | P      |
| 201966   | Badyal Manisha       | P      |
| 201969   | Sharma Priya         | P      |
| 201812   | Nupur Dakwale        | P      |

**THIRD YEAR BHMCT**

| Roll No. | Student Name           | Status |
|----------|------------------------|--------|
| 202006   | Baig Irfan             | P      |
| 202011   | Bodkhe Pooja           | P      |
| 202016   | Chavan Omkar           | P      |
| 202019   | Dalvi Akansha Fulchand | P      |
| 202020   | Dalvi Pranjali         | P      |
| 202033   | Geikwad Prabodh        | P      |
| 202034   | Geikwad Sakshi         | P      |
| 202044   | Hatkar Suhani          | P      |
| 202049   | James Prem             | P      |
| 202051   | Joshi Padmnath         | P      |
| 202062   | Kolambekar Atharva     | P      |
| 202015   | Chandegra Eshita       | P      |
| 202065   | Kumavat Atharv         | P      |
| 202068   | Lohar Yash             | P      |
| 202085   | Patange Ritesh         | P      |
| 2020110  | Sharma Tanu            | P      |
| 2020111  | Shatani Ansh           | P      |
| 2020129  | Vishwakarma Preet      | P      |
| 2020130  | Waghmode Mansi         | P      |



**SECOND YEAR BHMCT**

| Roll No. | Student Name                 | Status |
|----------|------------------------------|--------|
| 202101   | Agrawal Harsh Bipin          | P      |
| 202102   | Ahiwale Yash Ashish          | P      |
| 202103   | Aswar Swajit Shivaji         | P      |
| 202104   | Bade Bhagwat Balkrushna      | P      |
| 202106   | Barshikar Aman               | P      |
| 202107   | Belhekar Aditi Sandeep       | P      |
| 202109   | Bhosale Patil Yugandhara     | P      |
| 202110   | Bhosale Sarthak Shailendra   | P      |
| 202111   | Bhosale Swaraj Anand         | P      |
| 202112   | Borade Sudhanshu Sandip      | P      |
| 202113   | Chaudhari Parag Pundlik      | P      |
| 202114   | Chaudhari Sujeet Krishna     | P      |
| 202115   | Chaudhari Swapnil Bhaskar    | P      |
| 202116   | Chavan Swapnil Satish        | P      |
| 202117   | Chendke Ojas Prashant        | P      |
| 202119   | Dalvi Atharva Rajendra       | P      |
| 202120   | Dengavekar Aditya            | P      |
| 202121   | Deoghatole Shantanu Sunil    | P      |
| 202122   | Deolalikar Krushna Satyen    | P      |
| 202123   | Desale Lokesh Shashikant     | P      |
| 202124   | Deshpande Sakshi Shailendra  | P      |
| 202125   | Deshpande Vaishnavi Prashant | P      |
| 202126   | Dhage Sachin Amogsiddh       | P      |
| 202127   | Dhage Varun Sunil            | P      |
| 202128   | Dhede Manasi Sanjay          | P      |
| 202129   | Dhumal Anand Vijayabhinandan | P      |
| 202130   | Dhumal Utkarsha Prasad       | P      |
| 202131   | Dimber Shreya Manohar        | P      |
| 202133   | Durgule Rohan Rahul          | P      |
| 202134   | Edke Shweta Ashru            | P      |
| 202135   | Falak Dipti Govinda          | P      |
| 202136   | Gaikwad Amav Abhijeet        | P      |
| 202137   | Gaikwad Atharva              | P      |
| 202139   | Gawade Aditya Harshad        | P      |
| 202140   | Gedam Pranali Sayaji         | P      |
| 202141   | Ghodake Nimal Sanjay         | P      |
| 202142   | Gole Rudra Vikas             | P      |
| 202143   | Gore Manali Laxman           | P      |
| 202144   | Gunjal Jay Balkrishna        | P      |
| 202145   | Hirve Anushika Prashant      | P      |
| 202147   | Jagtap Shrineeel Nitin       | P      |
| 202148   | Jagtap Siddhi Gorakh         | P      |
| 202150   | Jangam Sarvsh Deepak         | P      |
| 202151   | Kadam Ajay Ravindra          | P      |
| 202152   | Kadam Atharva Laxman         | P      |
| 202153   | Kamble Yash Anand            | P      |
| 202154   | Karnik Radhika Rohit         | P      |
| 202155   | Kasbe Harshada Nilesh        | P      |





| Roll No. | Student Name                | Status |
|----------|-----------------------------|--------|
| 202156   | Kataria Shruti Yogesh       | P      |
| 202157   | Kendurkar Tejas Hemant      | P      |
| 202158   | Khade Samrudhi Satish       | P      |
| 202159   | Kharade Tanaya              | P      |
| 202160   | Khatkhate Atharv Rajiv      | P      |
| 202161   | Khetre Samiksha Dashrath    | P      |
| 202162   | Kirve Kaushal Rajendra      | P      |
| 202163   | Koli Abhishek Narsinh       | P      |
| 202165   | Kulkarni Moksh Vishwanath   | P      |
| 202166   | Kulkarni Swapna Prasanna    | P      |
| 202167   | Lachake Ojas Mahesh         | P      |
| 202169   | Mahadule Sarang Suresh      | P      |
| 202170   | Mahajan Abhishek Ravindra   | P      |
| 202171   | Malge Trishala Ramesh       | P      |
| 202173   | Mane Niranjan Shankar       | P      |
| 202174   | Mane Siddesh Raosaheb       | P      |
| 202175   | Mankar Mohit Subhash        | P      |
| 202177   | Mohite Amruta Ashok         | P      |
| 202179   | More Sankalp Sanjay         | P      |
| 202180   | More Soham Rajendra         | P      |
| 202183   | Nanakshahi Drishti          | P      |
| 202184   | Navale Pritesh Arjun        | P      |
| 202185   | Nemade Vinit Kiran          | P      |
| 202186   | Neware Roshni Jitendra      | P      |
| 202187   | Nikam Prathamesh Vasantrao  | P      |
| 202188   | Pandure Darshan Dnyaneshwar | P      |
| 202189   | Pansare Om Nilesh           | P      |
| 202191   | Patange Nandini             | P      |
| 202192   | Patankar Kushagra Abhijeet  | P      |
| 202193   | Pathak Mrunal Jayant        | P      |
| 202194   | Patil Aditi Dilip           | P      |
| 202195   | Patil Samiksha Sanjay       | P      |
| 202196   | Pawar Adwait Ramnath        | P      |
| 202198   | Phatak Dhanushree           | P      |
| 202199   | Pohokar Swayam Prashant     | P      |
| 2021100  | Pulawale Anurag Navin       | P      |
| 2021101  | Ranade Omkar Manoj          | P      |
| 2021102  | Rao Mitra Deviprasad        | P      |
| 2021103  | Rengade Shrushti Kisan      | P      |
| 2021104  | Renuse Niraj Sanjay         | P      |
| 2021105  | Rupade Swapnil Santosh      | P      |
| 2021106  | Ruparel Parth Bharat        | P      |
| 2021107  | Sadanshiv Abhishek Sadanand | P      |
| 2021108  | Sangle Shubham Rajaram      | P      |
| 2021109  | Sanket Santar               | P      |
| 2021110  | Sardesai Shreeyans Vinay    | P      |
| 2021111  | Sargar Aditya Paraj         | P      |
| 2021112  | Sasane Atharva Ashok        | P      |
| 2021113  | Seha Piyush Rohit           | P      |



| Roll No. | Student Name                | Status |
|----------|-----------------------------|--------|
| 2021114  | Shelkande Shreyash Durgadas | P      |
| 2021115  | Shelke Prathmesh Subhash    | P      |
| 2021116  | Shenolikar Prutha           | P      |
| 2021119  | Shinde Sanyukta Indrajeet   | P      |
| 2021120  | Shinde Siddharth Jyotiram   | P      |
| 2021121  | Siddha Surbhi               | P      |
| 2021123  | Sorte Sahil Anand           | P      |
| 2021124  | Suryawanshi Siya            | P      |
| 2021125  | Sutar Tanmayee Milind       | P      |
| 2021126  | Tanty Tapaswini Satrugan    | P      |
| 2021127  | Tavdare Tejaswi Ravindra    | P      |
| 2021128  | Tembe Pratik Ramesh         | P      |
| 2021130  | Tupsagar Anuja Vithal       | P      |
| 2021132  | Untwale Rishabh             | P      |
| 2021133  | Vaidya Shriraj Harish       | P      |
| 2021136  | Wakar Om Santosh            | P      |
| 2021138  | Washivale Shravani Laxman   | P      |
| 2021139  | Zad Arnav Ajay              | P      |
| 2021140  | Deshmukh Vishruti           | P      |
| 2021142  | Katti Yash                  | P      |
| 2021143  | Shinde Gautam               | P      |

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

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



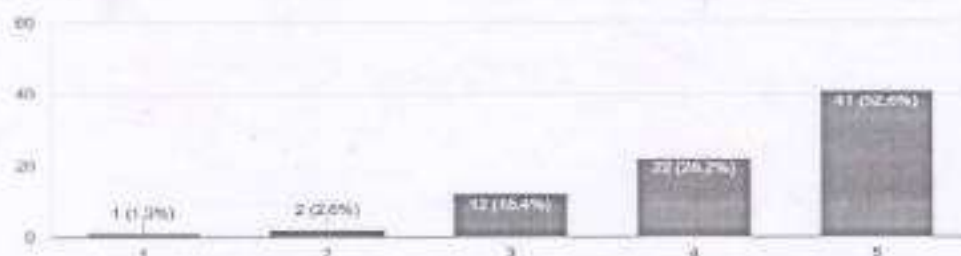




## FEEDBACK ANALYSIS

Zaapa Grover 2023

How will you rate the session?  
78 responses

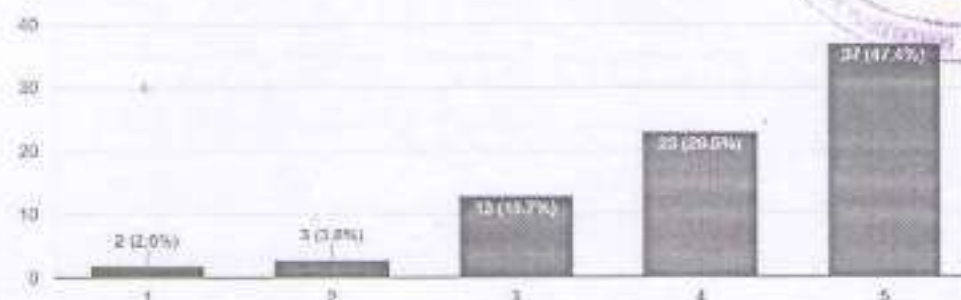


Was the session relatable to the syllabus taught?  
78 responses



● Yes  
● No

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



What was the take-away from the session?

- Different grapes variety, the grapes they harvested and the wine tasting and also process how wines are made white, red and rose wine
- Actual viticulture and wine making process was shown. Helped to understand deeply about the equipments and grape harvesting.

## Industry expert/ Guest lecture/Demonstrator feedback

Zampa Grover Nashik

The respondent's email (sushant.soni@groverzampa.in) was recorded on submission of this form.

Email \*

sushant.soni@groverzampa.in

NAME OF THE FACILITATOR \*

Sushant N Soni

DESIGNATION \*

Hospitality Manager

NAME OF HOTEL/ ORGANISATION \*

Grover Zampa Vineyards Ltd Nashik





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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5



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

☐ 1

☐ 2

☐ 3

☐ 4

☒ 5

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

☐ 1

☐ 2

☐ 3

☐ 4

☒ 5





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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

Any other suggestions \*

Besides theoretical Knowledge the student should be take to manufacturing units to better understand the product.

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PHOTOGRAPHS



1/6



Nashik, MH, India

Location: Nashik, 422002, MH, India  
Lat: 19.823440, Long: 73.809911  
02/20/2023 12:46 PM GMT+05:30  
Note: Captured by GPS Map Camera

Nashik, MH, India

Location: Nashik, 422002, MH, India  
Lat: 19.823440, Long: 73.809911  
02/20/2023 12:47 PM GMT+05:30  
Note: Captured by GPS Map Camera

Nashik, MH, India

Location: Nashik, 422002, MH, India  
Lat: 19.823440, Long: 73.809911  
02/20/2023 02:53 PM GMT+05:30  
Note: Captured by GPS Map Camera

Nashik, MH, India

Location: Nashik, 422002, MH, India  
Lat: 19.823440, Long: 73.809911  
02/20/2023 02:54 PM GMT+05:30  
Note: Captured by GPS Map Camera







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SYBHMCT THEME EVENT 2022 BATCH I

Type of the Event: Harry Potter Themed Hi-Tea

Date of the Event : 22<sup>nd</sup> November 2022

Conducted by : Second Year, Batch I, MSIHMCRTS

Objectives :

- Showcase the culinary preparations from bakery with an array of sweet and savory treats during the hi-tea event.
- Create an inviting ambiance through thoughtful decor elements and design, enhancing the overall atmosphere and setting the stage for an enjoyable and memorable experience for attendees.
- Demonstrate the professionalism and expertise of the food and beverage team through service, including prompt delivery of food and beverage offerings, attentive customer care, and adherence to high standards of hygiene and presentation.
- Highlight the creativity and innovation of the various team by incorporating thematic elements and aesthetic touches that complement the hi-tea theme, such as themed table settings and decorative accents to the event.

|                                                        |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                   |              |             |
|--------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|--------------|-------------|
| Organised By : MSIHMCRTS                               |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                   |              |             |
| Event Coordinator                                      | Mr Chintamani Sahastrabudhe, Mr<br>Devesh Janvekar, Mr Kevin Navgire                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |                   |              |             |
| Topic Covered : Planning a themed Hi-tea               |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                   |              |             |
| Venue                                                  | Iris Restaurant                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | Time / Duration   | 2 hours      |             |
| Total Number of Participants                           | Students                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | Faculty           | Non-Teaching |             |
| 93                                                     | 70                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | 3                 | 20           |             |
| Event Details                                          | <p>A hi-tea was hosted by the students of second year where 15 guests were invited. The theme of the hi tea was Harry Potter.</p> <p>On 22nd November 2022, the students of Second Year degree of Maharashtra State Institute of Hotel Management &amp; Catering Technology, Pune had organised a Hi- Tea - "Chamber of Secrets". It was based on the 'Harry Potter' theme. The food, beverages, and décor were planned keeping in mind the theme. The event is conducted every year where students apply the know how of planning, organising and executing an event. The students conceptualise the theme with creativity and innovation under the guidance of faculty members and Principal.</p> <p>The Joint Director of Technical Education, Pune - Dr. D. V. Jadhav, Directors from various hotel management colleges - Dr. Sonali Jadhav from AITSSMS, Dr. Ayesha Siddiqui from Sinhgad Institute of Hotel Management, Dr. Aparna Deshpande from MSIHMCRT, Pune, Ms. Yogita Sadre from AJMVPS, &amp; Industry experts such as Mr. Amit Sharma, President, Poona Hoteliers Association, Mr. C.R Vinod, General Manager, The Pride Hotel, Mr. Sharan Shetty, General Manager, Hotel Shree Panchratna were amongst the invitees who appreciated and motivated the students by gracing the event.</p> |                   |              |             |
| Type of Learning Outcome (Tick the appropriate option) |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                   |              |             |
| Contextualization of Knowledge                         | Praxis and technique                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | Critical Thinking | Research     | Soft Skills |
| Learning Outcome                                       | Planning an event and executing it with co-ordination of all departments.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |                   |              |             |



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

**Enclosures:**

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

Name and Sign of Event Coordinator



Dr. Seema Zagade

**PRINCIPAL**  
(BHMCT)

Maharashtra State Institute of  
Hotel Management & Catering Technology  
Pune





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



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

POSTER/ BROCHURE

 **Chamber of Secrets**   
*A Hi Tea Party*

Dear

Greetings Muggle,

We the Second-year BHMCT students of Maharashtra State Institute of Hotel Management & Catering Technology (Degree), Pune would like to extend a warm invitation to our upcoming World of Harry Potter "The Chamber of Secrets".

We look forward to your presence to enjoy the magical "hi-tea" brought alive from the books of Harry Potter.

Date: 22/06/2022 Time: 3:30 pm  
Venue: Iris Restaurant, 2nd floor,  
Maharashtra State Institute of Hotel Management  
& Catering Technology, Pune.

Regards,  
Team SVBHMCT.

R.V.P. Prof. Dinesh Jambhar (+91 94226 39504)  
Ms. Manasa Shinde (+91 94223 39521)





## Chamber of Secrets

A Hi Tea Party



Dear M. Armita Armani Ma'am  
Co-founder,  
Good Pastories, Pune.

Greetings Muggles,

We the Second-year SYBHMET students of Maharashtra State Institute of Hotel Management & Catering Technology (Degree), Pune would like to extend a warm invitation to our wizarding World of Harry Potter "The Chamber of Secrets"

We look forward to your presence to enjoy the mystical "hi-tea" brought alive from the books of Harry Potter

Date: 22/8/2022 Time: 3:30 pm  
Venue: Iris Restaurant, 2nd floor,  
Maharashtra State Institute of Hotel Management  
& Catering Technology, Pune.

Regards,  
Team SYBHMET.

RSUP: Prof. Devesh Jambekar (+91 44286 36584)  
Mrs. Manasi Dhode (+91 98222 37328)







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ATTENDANCE SHEET

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



| Sr.No. | Roll No. | Student Name     | Status |
|--------|----------|------------------|--------|
| 36.    | 202144   | Gunjal Jay       | P      |
| 37.    | 202145   | Hirve Anushka    | P      |
| 38.    | 202148   | Jagtap Siddhi    | P      |
| 39.    | 202150   | Jangam Sarvesh   | P      |
| 40.    | 202151   | Kadam Ajay       | P      |
| 41.    | 202152   | Kadam Atharva    | P      |
| 42.    | 202153   | Kamble Yash      | P      |
| 43.    | 202154   | Karnik Radhika   | P      |
| 44.    | 202155   | Kasbe Harshada   | P      |
| 45.    | 202156   | Katania Shruti   | P      |
| 46.    | 202157   | Kendurkar Tejas  | P      |
| 47.    | 202158   | Khade Samrudhi   | P      |
| 48.    | 202159   | Kharade Tanaya   | P      |
| 49.    | 202160   | Khalkhate Atharv | P      |
| 50.    | 202161   | Khetre Samiksha  | P      |
| 51.    | 202162   | Kirve Kaushal    | P      |
| 52.    | 202163   | Koli Abhishek    | P      |
| 53.    | 202165   | Kulkarni Moksh   | P      |
| 54.    | 202166   | Kulkarni Swapna  | P      |
| 55.    | 202167   | Lachake Ojas     | P      |
| 56.    | 202169   | Mahadule Sarang  | P      |
| 57.    | 202170   | Mahajan Abhishek | P      |
| 58.    | 202171   | Malge Trishala   | P      |

  
**PRINCIPAL**  
 (BHMCT)  
 Maharashtra State Institute of  
 Hotel Management & Catering Technology  
 Shivajinagar, Pune-411004







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### FEEDBACK ANALYSIS

#### Harry Potter

How will you rate the session?  
44 responses



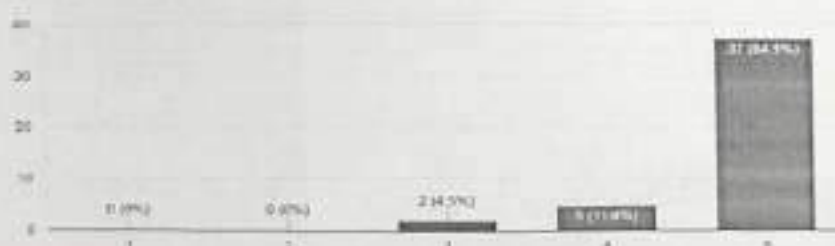
Was the session releatable to the syllabus taught?  
44 responses



● Yes  
● No



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



What was the take-away from the session?

- Great learning experience related to the syllabus.
- Very innovative and learned hands on experience of an event
- In this event we get learn many new things like and we admire our faculty to gives us this opportunity



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FACULTY FEEDBACK

 **Chamber of Secret**  
A SE - 1000000

We appreciate your comments!

Name: Dr. Bhatnagar, Dr. Jyoti

Please only a comment to rate the following areas of service provided:

|                    | Excellent                           | Good                                | Fair                     | Poor                     |
|--------------------|-------------------------------------|-------------------------------------|--------------------------|--------------------------|
| Classroom          | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Service            | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Food               | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Facilities         | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Overall experience | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

We welcome any additional comments you may have.

In collect, would you have any  
the lunch menu? It was  
in the afternoon to discuss  
and make some food and  
of these available. Very Very Good

 **Chamber of Secret**  
A SE - 1000000

We appreciate your comments!

Name: Dr. Bhatnagar, Dr. Jyoti

Please only a comment to rate the following areas of service provided:

|                    | Excellent                           | Good                                | Fair                     | Poor                     |
|--------------------|-------------------------------------|-------------------------------------|--------------------------|--------------------------|
| Classroom          | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Service            | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Food               | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Facilities         | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Overall experience | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

We welcome any additional comments you may have.

In collect, would you have any  
the lunch menu? It was  
in the afternoon to discuss  
and make some food and  
of these available. Very Very Good







MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING  
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Pune, MH, India

Dhotre Path, Shivaji Nagar, Pune, 411016,  
MH, India

Lat 18.531769, Long 73.832212

11/22/2022 04:30 PM GMT+05:30

Note : Captured by GPS Map Camera





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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☎ 2567660 Email: [msihmctr@rediffmail.com](mailto:msihmctr@rediffmail.com), web site: [msihmctrs.in](http://msihmctrs.in)

## CASA AZZURA

**Type of the Event:** Theme lunch – Formal Banquet

**Date of the Event:** 18<sup>th</sup> April, 2023

**Conducted by:** Specialization year

**Objective:**

- To introduce the formal banquet service – Synchronized service to the students.
- To enhance the skills of the students in the respective specializations.

**Organised By:** TYBHMCT

|                                                                                                                                                                                                                                                                                                     |               |               |             |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|---------------|-------------|
| <b>Event Coordinator</b>                                                                                                                                                                                                                                                                            | Mr. Darshan J | Ms. Sampada P | Ms. Pooja P |
| <b>Topic Covered:</b> European cuisine, Nouvelle cuisine, Appetizers, Formal Banquet (Synchronized Service), Function Catering, Personnel Management in F&B service, Budgetary Control, Flower Arrangements and Horticulture, Budgets, Designing of Brochures & Tariff cards, Purchasing and Store. |               |               |             |

|                                     |                                                                                                                                                                                                                                                                                                            |                        |                     |
|-------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------|---------------------|
| <b>Venue</b>                        | MSIHMCTRS                                                                                                                                                                                                                                                                                                  | <b>Time / Duration</b> | 8:30 am – 4:30 pm   |
| <b>Total Number of Participants</b> | <b>Students</b>                                                                                                                                                                                                                                                                                            | <b>Faculty</b>         | <b>Non-Teaching</b> |
| 120                                 | 114                                                                                                                                                                                                                                                                                                        | 03                     | 03                  |
| <b>Event Details</b>                | This Theme lunch was organized by the TYBHMCT specialization students and faculty for 15 invites. The cuisine served was Nouvelle Italian. An elaborate 7- course menu was planned and served following the etiquettes of synchronized service with the toast-master explaining each course to the guests. |                        |                     |

**Type of Learning Outcome (Tick the appropriate option)**

|                                       |                             |                          |                 |                    |
|---------------------------------------|-----------------------------|--------------------------|-----------------|--------------------|
| <b>Contextualization of Knowledge</b> | <b>Praxis and Technique</b> | <b>Critical Thinking</b> | <b>Research</b> | <b>Soft Skills</b> |
| ✓                                     | ✓                           | ✓                        | -               | ✓                  |

|                         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
|-------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Learning Outcome</b> | The students gained practical experience in plating, picking, and serving 15 plates simultaneously, sharpening their time management and coordination skills. The emphasis on symmetrical service and clearance enhanced their attention to detail and aesthetic sensibilities. The event provided valuable lessons in menu planning, budget control, and effective storage of ingredients and equipment, imparting essential knowledge. Furthermore, students were actively involved in planning the set-up, including suitable décor and linen selection, fostering creativity and event management abilities. |
|-------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

| Mapping of the event with PO and CO |                | Program Outcome |    |    |    |    |    |    |    |    |     |     |     |
|-------------------------------------|----------------|-----------------|----|----|----|----|----|----|----|----|-----|-----|-----|
| Subject Code                        | Subject Name   | P1              | P2 | P3 | P4 | P5 | P6 | P7 | P8 | P9 | P10 | P11 | P12 |
| CS601A/B/C                          | Sp. Operations | ✓               | ✓  | ✓  | ✓  | ✓  | ✓  | -  | -  | ✓  | ✓   | -   | ✓   |

**Enclosures:**

- Function Prospectus
- Attendance
- Menu
- Photographs of the event

Name and Sign of Event Coordinator

Dr. Seema Zagade  
PRINCIPAL  
(BHMCT)

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







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ATTENDANCE FOR CASA AZZURA 18/04/2023

| Sr. No. | Roll No. | Student Name                  | Attendance |
|---------|----------|-------------------------------|------------|
| 1.      | 202001   | Aacharya Hrishikesh Umesh     | P          |
| 2.      | 202002   | Aher Gargi Darshan            | P          |
| 3.      | 202004   | Attar Afroj Salim             | P          |
| 4.      | 202005   | Babar Atharva Rajendra        | P          |
| 5.      | 202006   | Baig Iram Samir               | P          |
| 6.      | 202007   | Barangule Sanika Vikas        | P          |
| 7.      | 202008   | Bhegade Parth Dnyaneshwar     | P          |
| 8.      | 202009   | Bhosale Harshada Baburao      | P          |
| 9.      | 202010   | Bhosale Jaya Prakash          | A          |
| 10.     | 202011   | Bodkhe Pooja Dharmnath        | P          |
| 11.     | 202012   | Borate Dhiraj Ajit            | P          |
| 12.     | 202013   | Borawake Abhishek Pandurang   | P          |
| 13.     | 202014   | Budhe Aniket Subhash          | P          |
| 14.     | 202015   | Chandegrahitita Nitendra      | P          |
| 15.     | 202016   | Chavan Omkar Sandip           | P          |
| 16.     | 202017   | Chaware Prajwal Kiran         | P          |
| 17.     | 202018   | Chincholikar Raj Shankumar    | P          |
| 18.     | 202019   | Dalvi Akanksha Fulchand       | P          |
| 19.     | 202020   | Dalvi Pranjali Sumesh         | P          |
| 20.     | 202021   | Deepake Sandesh Gautam        | P          |
| 21.     | 202023   | Dimble Diksha Vitthal         | P          |
| 22.     | 202024   | Dukare Swaraj Rajesh          | A          |
| 23.     | 202025   | Dumbare Yash Vilas            | A          |
| 24.     | 202026   | Dusane Lokesh Rajesh          | A          |
| 25.     | 202027   | Gadge Abhijeet Rajesh         | A          |
| 26.     | 202028   | Gadgil Om Vinayak             | P          |
| 27.     | 202029   | Gadre Omkar Bapu              | P          |
| 28.     | 202030   | Gaikwad Aniket Popat          | P          |
| 29.     | 202032   | Gaikwad Pandurang Sandipan    | P          |
| 30.     | 202033   | Gaikwad Prabodh Vijay         | P          |
| 31.     | 202034   | Gaikwad Sakshi Suresh         | P          |
| 32.     | 202035   | Gaikwad Shravani Kailas       | P          |
| 33.     | 202036   | Gaikwad Shreyash Ashish       | P          |
| 34.     | 202037   | Gaikwad Tanvi Mukesh          | A          |
| 35.     | 202039   | Gawali Jay Santosh            | P          |
| 36.     | 202040   | Gawade Shweta Shivaji         | P          |
| 37.     | 202041   | Gosavi Aditya Jayawant        | P          |
| 38.     | 202042   | Gude Rutvij Vijay             | A          |
| 39.     | 202043   | Gujar Mitesh Sanjay           | P          |
| 40.     | 202044   | Hatkar Suhani Amol            | P          |
| 41.     | 202045   | Hundiwale Vaishnavi Dhananjay | P          |



|     |        |                             |   |
|-----|--------|-----------------------------|---|
| 42. | 202046 | Jadhav Atharva Suhav        | P |
| 43. | 202047 | Jadhav Sakshi Pravin        | P |
| 44. | 202048 | Jaigi Siddhi Ramesh         | P |
| 45. | 202049 | James PremAashish           | P |
| 46. | 202050 | Joshi Jayesh Jitendra       | P |
| 47. | 202051 | Joshi Padmnabh Shashikant   | P |
| 48. | 202052 | Joshi Vipul Jayesh          | P |
| 49. | 202053 | Kagne Shankar Suresh        | P |
| 50. | 202054 | Kahar Hrishikesh Rahul      | P |
| 51. | 202055 | Kamble Dayanand Utkarsh     | P |
| 52. | 202056 | Kanade Sakshi Santosh       | P |
| 53. | 202057 | Kate Atharva Ajti           | P |
| 54. | 202058 | Kathe SauravHarshal         | P |
| 55. | 202059 | Ketkar Mihir Prashant       | P |
| 56. | 202060 | Kharat Omkar Sakharan       | A |
| 57. | 202061 | Khemchandani Aryan Sunil    | A |
| 58. | 202062 | Kolambekar Atharva Narendra | P |
| 59. | 202063 | Kondhalkar OmManoj          | P |
| 60. | 202064 | Kulkarni Manali Milind      | P |
| 61. | 202065 | KumavatAtharvNarasahab      | P |
| 62. | 202066 | Kunal Kishori Lal           | P |
| 63. | 202067 | KurveSharwari Rajesh        | P |
| 64. | 202068 | Lohar Yash Kishor           | P |
| 65. | 202069 | Lokhande Pratham Ramakant   | P |
| 66. | 202070 | LokhandeSuchita Shashikant  | P |
| 67. | 202071 | Mali Smitraj Ashok          | P |
| 68. | 202072 | MandavkarRevati Maruti      | P |
| 69. | 202073 | MaratheMayuraSachin         | P |
| 70. | 202074 | Mehdi MohdTaqi              | P |
| 71. | 202075 | Mohite Ayush Rupesh         | P |
| 72. | 202076 | More Yash Chandrakant       | P |
| 73. | 202077 | MulikAnuja Sunil            | P |
| 74. | 202078 | NadafTaufeeq Saleem         | P |
| 75. | 202079 | NagaonkarSharvay Shirish    | P |
| 76. | 202080 | Nemaniwar Vidhi Anil        | A |
| 77. | 202081 | NijampurkarAmey Amit        | P |
| 78. | 202082 | NikamDhruvjeetDhanajirao    | A |
| 79. | 202083 | Panchwagh Sahil Vivek       | P |
| 80. | 202084 | Pardeshi Mandar Prabhu      | P |
| 81. | 202085 | PatangeRitesh Santosh       | P |
| 82. | 202086 | Patil Prasad Pravin         | P |
| 83. | 202087 | Patil Utkarsh Udhav         | P |
| 84. | 202088 | Patil Vaibhavi Rajkumar     | P |
| 85. | 202089 | Patil Vedant Prabhakar      | P |
| 86. | 202090 | PzwarRevati Rajesh          | P |
| 87. | 202091 | Pawar Shubham Kiran         | P |
| 88. | 202092 | Pawar Somesh Baliram        | P |
| 89. | 202093 | Pawar Sourabh Ajit          | P |
| 90. | 202094 | Pillewan Tanmay Surdas      | P |
| 91. | 202095 | PisalVedant Nitin           | P |



|      |         |                              |   |
|------|---------|------------------------------|---|
| 92.  | 202096  | Rade Sanvi Sachin            | P |
| 93.  | 202097  | Rajmahadik Sanket Vijaysing  | P |
| 94.  | 202098  | Rathod Karan Ramesh          | P |
| 95.  | 202099  | Rengade Harshwardhan Santosh | P |
| 96.  | 2020100 | Roopnoor Vaibhav Gopal       | P |
| 97.  | 2020101 | Saharbudhe Om Rajeev         | P |
| 98.  | 2020102 | Sante Siddharth Sainath      | P |
| 99.  | 2020103 | Sarode Aditya Ankush         | A |
| 100. | 2020104 | Sarsar Nirmilee Surendra     | A |
| 101. | 2020105 | Sartape Vaishnavi Satish     | P |
| 102. | 2020106 | Sathe Tejas Sopan            | P |
| 103. | 2020107 | Sathe Yukta Rajesh           | A |
| 104. | 2020108 | Savle Yash Abhijeet          | A |
| 105. | 2020109 | Sharma Sahil Anand           | P |
| 106. | 2020110 | Sharma Tama                  | P |
| 107. | 2020111 | Shutani Ansh Neeraj          | P |
| 108. | 2020112 | Shete Suyash Sandeep         | P |
| 109. | 2020113 | Shinde Aditya Anil           | P |
| 110. | 2020114 | Shinde Aditya Ravindra       | A |
| 111. | 2020115 | Shitole Rituraj Manikrao     | A |
| 112. | 2020116 | Sonawane Naad Siddheshwar    | P |
| 113. | 2020117 | Suryawanshi Himanshu Sunil   | P |
| 114. | 2020118 | Swami Kaivalya Rajendra      | P |
| 115. | 2020119 | Tantak Manthan Pramod        | P |
| 116. | 2020120 | Tapale Tanay Harshad         | P |
| 117. | 2020121 | Thopte Shivani Vijaysinh     | P |
| 118. | 2020122 | Tikhe Mukta Rajesh           | P |
| 119. | 2020123 | Torne Nachiket Ashok         | P |
| 120. | 2020124 | Tukshetti Shubham Ganesh     | P |
| 121. | 2020125 | Tulse Vikrant Vijay          | P |
| 122. | 2020126 | Tupkar Vaishnavi Balasaheb   | P |
| 123. | 2020127 | Utekar Aditi Maruti          | P |
| 124. | 2020128 | Vidhate Shivam Kishor        | A |
| 125. | 2020129 | Vishwakarma Preet Nitin      | A |
| 126. | 2020130 | Waghmode Mansi Tatyasaheb    | P |
| 127. | 2020131 | Wani Sahil Sunil             | P |
| 128. | 2020132 | Zalkikar Nishant Laxmikant   | P |
| 129. | 2020134 | Khole Atharva Pradeep        | P |
| 130. | 2020135 | Kumbhar Shubham Dilip        | P |
| 131. | 2020136 | Lele Madhura Uday            | P |
| 132. | 2020137 | Pol Pradya Sanjay            | P |
| 133. | 2020138 | Wagh Atulya Vinodkumar       | P |

FACULTY INCHARGE -

CS 601 A -   
CS 601 B -   
CS 601 C - 

  
**PRINCIPAL**  
(BHUCT)

Maharaja Ganga Institute of  
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Shivajinagar, Pune-411016





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Date: 18/4/23.

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

CASSA AZZURRA  
2023

YEAR OF THE EVENT

Vikrant Tulse

NAME OF STUDENT

Yash Durable

ENROLLMENT NO (INST.)

:

2020125

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:

TOTAL SCORE 47 OUT OF 50

Signature of Student







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Date: 18/4/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

CASSA AZURRA

YEAR OF THE EVENT

2023

NAME OF STUDENT

Shubham Tukshathi

ENROLLMENT NO (INST.)

2020124

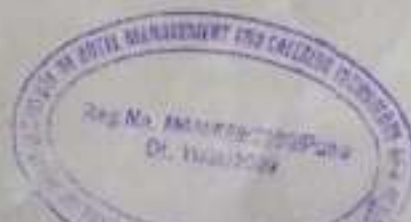
Please circle the relevant score -

| 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:

TOTAL SCORE 47 OUT OF 50

Signature of Student





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Date: 18/4/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

CASSA AZZURRA

YEAR OF THE EVENT

2023

NAME OF STUDENT

Yash Manu More

ENROLLMENT NO (INST.)

:

202076

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:

TOTAL SCORE 47 OUT OF 50

Signature of Student







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Date: 8/4/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

Cassa Azzurra  
2023

YEAR OF THE EVENT

NAME OF STUDENT

Vedant Pinal

ENROLLMENT NO (INST.)

202095

Please circle the relevant score -

| Sr. No.                         | CRITERIA                                             | SCORE |   |   |   |   |
|---------------------------------|------------------------------------------------------|-------|---|---|---|---|
|                                 |                                                      | 5     | 4 | 3 | 2 | 1 |
| 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:               |                                                      |       |   |   |   |   |
| TOTAL SCORE <u>46</u> OUT OF 50 |                                                      |       |   |   |   |   |

Signature of Student





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

Date: 18/4/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

CASA Azzura

YEAR OF THE EVENT

2022

NAME OF STUDENT

Om Sahasrabudhe

ENROLLMENT NO (INST.)

:

2020101

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        | <u>4</u> | 3 | 2 | 1 |
| 3.      | Clarity of Instructions                              | <u>5</u> | 4        | 3 | 2 | 1 |
| 4.      | Time Management                                      | <u>5</u> | 4        | 3 | 2 | 1 |
| 5.      | Contribution of activity towards learning new skills | 5        | <u>4</u> | 3 | 2 | 1 |
| 6.      | Practical Applicability                              | 5        | <u>4</u> | 3 | 2 | 1 |
| 7.      | Extent to which creativity was promoted              | 5        | <u>4</u> | 3 | 2 | 1 |
| 8.      | Level of autonomy                                    | 5        | <u>4</u> | 3 | 2 | 1 |
| 9.      | Support of facilitator                               | <u>5</u> | 4        | 3 | 2 | 1 |
| 10.     | Overall satisfaction with the activity               | <u>5</u> | 4        | 3 | 2 | 1 |

Learning Outcome:

TOTAL SCORE 48 OUT OF 50

Om Sahasrabudhe  
Signature of Student







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

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

Date: 18/4/23

STUDENT FEEDBACK ON ED / START-UP ACTIVITY

NAME OF THE EVENT:

CASSA AZZURRA  
2023

YEAR OF THE EVENT

NAME OF STUDENT

Nachiket Ashok Torne

ENROLLMENT NO (INST.):

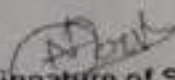
2020123

Please circle the relevant score -

| Sr. No. | CRITERIA                                             | SCORE |   |   |   |   |
|---------|------------------------------------------------------|-------|---|---|---|---|
|         |                                                      | 5     | 4 | 3 | 2 | 1 |
| 1.      | Effectiveness of teamwork                            | 5     |   |   |   |   |
| 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:

TOTAL SCORE 45 OUT OF 50

  
Signature of Student





# Casa Azzurra

## Course Menu

### APERITIVO

#### Arancini di riso

CHICKEN STUFFED DEEP-FRIED RISOTTO BALLS LACED WITH MARINARA SAUCE

### MINESTRA

#### Zuppa Alla Pavese

BROTH, PAIRED WITH CURED EGG YOLKS, & REAL PARMIGIANO REGGIANO

### PASTA

#### Zafferano & Gamberi Ravioli

PRAWNS RAVIOLI STUFFED WITH SPINACH PUREE & CHARCOAL POWDER

### PORTATA PRINCIPALE

#### Pollo Alla Parmigiana

BREADED CHICKEN COVERED IN TOMATO SAUCE & A LAYER OF MOZZARELLA  
ACCOMPANIMENT: ARUGULA & GRILLED FIG SALAD

### SORBETTO

#### Anguria e Limone Granita

WATERMELON ICED AND CRUSHED WITH LEMON AND MINT

### DOLCE

#### Cannoli Siciliana

PASTRY FILLED WITH A CITRUSY ORANGE & CREAM CHEESE FILLING

18th April 2023







# Casa Azzurra

## Course Menu



### APPETIZER

Arancini di riso

MOZZARELLA STUFFED DEEP-FRIED RISOTTO BALLS LACED WITH MARINARA SAUCE

### SOUP

Zuppa Alla Pavese

BROTH PAIRED WITH REAL PARMIGIANO REGGIANO

### PASTA

Barbabietola Ravioli

BETROOT RAVIOLI STUFFED WITH A SPINACH PUREE & PARSLEY POWDER

### MAIN COURSE

Melanzana Parmigiana

EGGPLANT SLICES COVERED IN TOMATO SAUCE & A LAYER OF MOZZARELLA  
ACCOMPANIMENT: ARUGULA & GRILLED FIG SALAD

### SORBET

Anguria e Limone Granita

WATERMELON ICED AND CRUSHED WITH LEMON AND MINT

### DESSERT

Cannoli Sicilian

PASTRY, FILLED WITH A CITRUSY ORANGE & CREAM CHEESE FILLING

18th April 2023





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

## CASSA AZZURRA







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

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

## Introduction to convenience food for business prospect.

**Type of the Event:** Start up and Innovation

**Date of the Event:** 10 April 2023

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

### Objectives:

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

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



Enclosures:

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

  
ABHAY. M.

Name and Sign of Event Coordinator



Dr. Seema Zagade

**Principal**  
(BHMCT)

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





①



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

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING  
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☎ - 25676640 Email: [msihmctrsoffice@gmail.com](mailto:msihmctrsoffice@gmail.com), web site: [msihmctrs.in](http://msihmctrs.in)

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

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

**FUNCTION PROSPECTUS CUM OFFICE ORDER**

Name of the Event: *Introduction to convenience food for Business prospect.* Date of Event: 10<sup>th</sup> APRIL 2023

Programme: BHMCT / MHMCT Year: 1<sup>st</sup> (2<sup>nd</sup>) 3<sup>rd</sup> / Final Day: ~~Thursday~~ MONDAY, Time: 10:30 am.

Types of Function:

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

Guest Profile / Name & Designation / Organization: VEEBA - CHEF. RAULRAJ GAT.

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

Venue:

- Classroom • Iris • Zaffran • Conference
- Assembly Hall • Board Room • Principal Office (Q7K)

Sr. No. of SCA Registrar 174

**FOOD & BEVERAGE DEPARTMENT:**

| Meal      | Time | Pax | Venue | Kitchen | Faculty      |             |       |
|-----------|------|-----|-------|---------|--------------|-------------|-------|
|           |      |     |       |         | Food Prod.   | Service     | Staff |
| Breakfast | -    | -   | -     | -       | -            | -           | -     |
| Tea       | -    | -   | -     | -       | -            | -           | -     |
| Lunch     | -    | -   | -     | -       | Swintanaris. | Anahita. M. | Ramod |
| PMT       | -    | -   | -     | -       | -            | -           | -     |
| Takeaways | -    | ⊗   | -     | -       | -            | -           | -     |



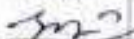
ROOM DIVISION FACULTY INCHARGE :

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

STUDENT IN CHARGE:

Food Production : -  
Food & Beverage Service : -  
Rooms Division : -  
Social Media / Media : -  
Photography : Niranjan, Manu

CIRCULATED TO ALL FACULTY AND STAFF

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

Social Media updated on 11/4/2023 Signature Patricia

**Principal**  
**(BHUCT)**







MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND  
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☎- 25676640 Email: [msihmcttpo@gmail.com](mailto:msihmcttpo@gmail.com), web site: [msihmctrs.in](http://msihmctrs.in)

Date 10 April 2023

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

Attendance for : Second year

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



| Sr. No. | Roll No. | Student Name                   | Attendance | Remark |
|---------|----------|--------------------------------|------------|--------|
| 34.     | 202153   | Kamble Yash Anand              | P          |        |
| 35.     | 202154   | Karnik Radhika Rohit           | P          |        |
| 36.     | 202155   | Kasbe Harshada Nilesh          | P          |        |
| 37.     | 202156   | Kataria Shruti Yogesh          | P          |        |
| 38.     | 202157   | Kendurkar Tejas Hemant         | P          |        |
| 39.     | 202158   | Khade Samrudhi Satish          | P          |        |
| 40.     | 202159   | Kharade Tanaya Nandan          | P          |        |
| 41.     | 202164   | Kuchekar Mahesh Rajendra       | P          |        |
| 42.     | 202165   | Kulkarni Moksh Vishwanath      | P          |        |
| 43.     | 202166   | Kulkarni Swapna Prasanna       | P          |        |
| 44.     | 202169   | Mahadule Sarang Suresh         | P          |        |
| 45.     | 202170   | Mahajan Abhishek Ravindra      | P          |        |
| 46.     | 202171   | Malge Trishala Ramesh          | P          |        |
| 47.     | 202173   | Mane Niranjan Shankar          | P          |        |
| 48.     | 202174   | Mane Siddesh Raosaheb          | P          |        |
| 49.     | 202175   | Mankar Mohit Subhash           | P          |        |
| 50.     | 202176   | Mohd. Faizal                   | P          |        |
| 51.     | 202179   | More Sankalp Sanjay            | P          |        |
| 52.     | 202180   | More Soham Rajendra            | P          |        |
| 53.     | 202181   | Mulik Sanket Ajit              | P          |        |
| 54.     | 202183   | Nanakshahi Drishti Teghbahadur | P          |        |
| 55.     | 202184   | Navale Pritesh Arjun           | P          |        |
| 56.     | 202185   | Nemade Vinit Kiran             | P          |        |
| 57.     | 202186   | Neware Roshni Jitendra         | P          |        |
| 58.     | 202187   | Nikam Prathamesh Vasantao      | P          |        |
| 59.     | 202188   | Pandure Darshan Dnyaneshwar    | P          |        |
| 60.     | 202190   | Parve Sahil Dadarao            | P          |        |
| 61.     | 202191   | Patange Nandini Om             | P          |        |
| 62.     | 202192   | Patankar Kushagra Abhijeet     | P          |        |
| 63.     | 202193   | Pathak Mrunal Jayant           | P          |        |
| 64.     | 202196   | Pawar Adwait Ramnath           | P          |        |
| 65.     | 202197   | Pawar Ritik Shyam              | P          |        |
| 66.     | 202198   | Phatak Dhanushree Vishwajit    | P          |        |
| 67.     | 2021100  | Pulawale Anurag Navin          | P          |        |
| 68.     | 2021101  | Ranade Omkar Manoj             | P          |        |
| 69.     | 2021102  | Rao Mitra Deviprasad           | P          |        |
| 70.     | 2021103  | Rengade Shrushti Kisan         | P          |        |
| 71.     | 2021104  | Renuse Niraj Sanjay            | P          |        |





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

Name and signature of the faculty

*Abhay Manohar*

ABHAY MANOHAR

*Principal*

PRINCIPAL  
(BHMCT)

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



## Feedback of Chef Raviraj Gai

Introduction

to convenience food for business prospect

Email \*

ravirajgai@gmail.com

NAME OF THE FACILITATOR \*

Chef Raviraj Gai

DESIGNATION \*

Area chef for Pune region

NAME OF HOTEL/ ORGANISATION \*

Veeba foods Pvt Ltd

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

☐ 1

☐ 2

☐ 3

☐ 4

☒ 5

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

☐ 1

☐ 2

☐ 3

☒ 4

☐ 5

**PRINCIPAL**  
(PHMCT)

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





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

- ☐ 1  
☐ 2  
☐ 3  
☐ 4  
☒ 5

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

- ☐ 1  
☐ 2  
☐ 3  
☐ 4  
☒ 5

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

- ☐ 1  
☐ 2  
☐ 3  
☐ 4  
☒ 5

Any other suggestions \*

Convenience foods has wide range so need one more session.

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Google Forms

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





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Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT/VEEB/A  
NAME OF THE RESOURCE PERSON : Raviraj Gai  
NAME OF THE EVENT : convenient food for SYBHMCT  
NAME OF STUDENT : Sumanjay Bhossale  
ENROLLMENT NO (INST.) : 202111

Please circle the relevant score

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

  
Signature of student

  
PRINCIPAL  
(E-HMCT)

Maharashtra State Institute of  
Hotel Management & Catering Technology





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



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(UG & PG - Degree Programme)

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

Date: \_\_\_\_\_

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

  
Signature of student

**PRINCIPAL**  
(PMHCT)  
Maharashtra State Institute of  
Hotel Management & Catering Technology





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY

(UG & PG – Degree Programme)

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

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

Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : VEEBA  
NAME OF THE RESOURCE PERSON : Chef Raviraj Chai  
NAME OF THE EVENT : Workshop  
NAME OF STUDENT : Matah Kulkarni  
ENROLLMENT NO (INST.) : 202155

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

(MSIHCT)

Maharashtra State Institute of  
Hotel Management & Catering Technology







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

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY  
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412 – C, K.M.MunshiMarg, BahiratPatil Chowk, Shivajinagar, Pune – 16.

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Under The Startup and Innovation Cell of MSIHMC TRS (Degree) Pune, A Workshop on Introduction to Convenience food for business prospect was Organized For SYBHMCT Students On 10th April 2023.

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



PRINCIPAL  
(BHMCT)

Maharashtra State Institute of  
Hotel Management & Catering Technology





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## Workshop on Introduction to convenience food for business prospect

Schedule  
10 April 2023

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



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

**About Institute:**

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





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

### **About Start-up and Innovation Cell**

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

### **TALK SESSION OVERVIEW**

#### **About Veeba Food Products Pvt. Ltd –**

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

#### **About today's speaker -**

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

