



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

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


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

3.5.1. Number of functional MoUs/linkages with institutions/ industries in India and abroad for internship, on-the-job training, project work, student / faculty exchange and collaborative research during the last five years

INDEX

SR. NO.	Particulars
I	List of MoU / linkages and their activities
1.	Rich Graviss Pvt. Ltd. (MoU)
2.	Rational (Loan Agreement) (MoU)
3.	Sodexo Food Solutions India Pvt. Ltd. (Food Production & F & B Service &H.K.) (MoU)
4.	DeAsra Foundation(MoU)
5.	Only Great Food(MoU)
6.	Naandi Foundation(MoU)
7.	Malaka Spice(MoU)
8.	The Pride Hotel(MoU)
9.	Hyatt Regency (MoU)
10.	The Novotel, Pune (MoU)
11.	Maharashtra Tourism Development - M.T.D.C. (MoU)
12.	Coca Patisserie (MoU)
13.	Sheri- Patio and Casa (MoU)
14.	Cocoon Hotel (MoU)
15.	Flairology (MoU)
16.	Saysha Holidays (MoU)
17.	Tamara Leisure Experience Pvt. Ltd. (MoU)




Principal

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

18.	Bhajipala, Pune (MoU)
19.	AISSMS college of HMCT(Linkage)
20.	Ritz Carlton, Pune(Linkage)
21.	The Westin Pune (Linkage)
22.	Poona Hotel Association (Linkage)
23.	Yashada (Linkage)
24.	C- DAC (Linkage)
25.	Venkateshwara Hatcheries Pvt Ltd- (Linkage)
26.	Dr. DY Patil HMCT (Linkage)
27.	Abiz Kitchen (Linkage)
28.	Symbiosis school of culinary art (Linkage)




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Management & Catering Technology
Shivajinagar, Pune – 411 016

Rich Graviss Pvt. Ltd



Caring For Customer Like Only A Family Can[®]



(No. 02 22000:2005 Certified Organization)

MEMORANDUM OF UNDERSTANDING

between

Maharashtra State Institute of Hotel Management and Catering Technology (Centre of Excellence for Bakery and Confectionery)

and

Rich Graviss Products Private Limited.

Objective of MOU – To develop students from the lower strata of society and induct them into the mainstream of society by providing training on Bakery and Confectionery so that they can be more self reliant and an asset to the society / industry. The course will assist in capacity building for the bakery industry.

Salient features of the MOU

- 1) MSIHMCT to partner with Rich Graviss Products Pvt. Ltd. To design, develop and implement a short term Certificate course. Duration 2 months in Basic Bakery and Confectionery.
- 2) The course to broadly cover
 - a) Equipments and Tools of the trade – use, care and Maintenance
 - b) Ingredients - categories and role
 - c) Product line followed in medium scale bakeries
 - d) Hygiene – personal and work area
- 3) MSIHMCT will frame a detailed syllabus with the RGPPL team to finalize the terms of the course.

Rich Graviss Products Pvt. Ltd.

(Formerly known as Rich Quality Products Pvt. Ltd.)

7th FLOOR, FAIRLINK CENTRE, BEHIND MORGINS FACTORY, OFF NEW LINK ROAD, ANDHERI (W), MUMBAI - 400 058.

TEL: (91-22) 4231 3500, FAX: 4231 3501/03. WEBSITE: www.richgraviss.com

REGISTERED OFFICE: PLOT NO. 1-177, PIMPRI CHINCHWAD INDUSTRIAL AREA, M.I.D.C., BHOSARI, PUNE - 411 026.

TEL: (91-20) 3068 1102, FAX: 3068 1139. EMAIL: rkplpune@rich.com



GRAVISS

— FOOD SOLUTIONS —



Caring For Customer Like Only A Family Can[®]



(An ISO 22000:2005 Certified Organization)

Role of MSIHMCT

- a) Design the course structure
- b) Provide infrastructure support and amenities required for the course in terms of Bakery kitchen, Classroom, Technical, Practical and Theoretical support.
- c) Provide teaching aids and faculty.
- d) Conduct Assessments of the course and exams.

Role of Rich Graviss Products Pvt. Ltd.

- a) Advertising in local / vernacular print media to popularize the course.
 - b) Spread the word with NGO's, Bakeries and Govt. schools about the course so that there is a good enrollment.
 - c) Rich's product (up to an agreed amount) for consumption in training the students.
 - d) Rich's apron and cap to all students.
 - e) Rich's faculty to instruct the session on western cream cakes and desserts.
 - f) Small tools as part of starter kit for students.
 - g) Placement support for students
 - h) Field visit to Bakery.
- 4) MSIHMCT and RGPPL will jointly issue the certificate of completion to students.
- 5) Course duration is 2 months.
- 6) Each trainee to be charged Rs. 10,000/-.
- 7) Copy right of training material – Training module and material issued by MSIHMCT will not be circulated or copied for personal use without prior permission of MSIHMCT.

Rich Graviss Products Pvt. Ltd.

(Formerly known as Rich Quality Products Pvt. Ltd.)

7th FLOOR, FAIRLINK CENTRE, BEHIND MONDOLIS FACTORY, OFF NEW LINK ROAD, ANDHERI (W), MUMBAI - 400 058.
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REGISTERED OFFICE: PLOT NO. 1-177, PIMPRI (CHINCHWAD) INDUSTRIAL AREA, M.D.C., BHOSARI, PUNE - 411 026.
TEL: (91-20) 3065 1102, FAX: 3065 1139, E-MAIL: rkp@pune.rich.com





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ISO 22000:2018 Certified Organization

- 8) Minimum batch would be of 10 students.
- 9) Indent for the course to be arranged through the college with their vendors.
- 10) The training arrangements can be terminated by either party with an advanced notice of 1 batch.

For Rich Graviss Products Pvt. Ltd
Ashutosh Goel
GM Marketing



For Maharashtra State Institute of Hotel Management and Catering Technology and
Research Society's Maharashtra State Institute of Hotel Management and Catering
Technology (Centre of Excellence for Bakery and Confectionery)
Anita R. Moodliar
Principal

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

Rich Graviss Products Pvt. Ltd.
(Formerly known as Rich Kavalty Products Pvt. Ltd.)

7th FLOOR, FAIRLINE CENTRE, BEHIND MONDRIAN FACTORY, OFF NEW LINK ROAD, ANDHERI (W), MUMBAI - 400 058.
TOLL: (91-22) 4231 3500, FAX: 4231 3501/03, WEBSITE: www.richgraviss.com
REGISTERED OFFICE: PLOT NO. 1-177, PIMPRI CHINCHWAD INDUSTRIAL AREA, M.I.D.C., BHOSARI, PUNE - 411 026.
TOLL: (91-20) 3068 1102, FAX: 3068 1139, EMAIL: eklpune@rich.com



Rational

Rational Cooking Live Tie Up Proposal and
RATIONAL OVEN LOAN AGREEMENT

I/We Maharashtra State Institute Of Hotel Management & Catering Technology ,412- C, Senapati Bapat Rd, Shivajinagar, Pune, Maharashtra 411016, ("the User"), HEREBY ACKNOWLEDGE receipt of an oven, the details of which are set out in the schedule hereto ("the Oven") on loan from RATIONAL INTERNATIONAL India Private Limited - of ("the Owner") for the period set out in the schedule and acknowledge that the Oven is to be used and retained in the premises detailed in the schedule 1 ("the Property") and in consideration of such a loan the User hereby:-

1. **ACKNOWLEDGES:-**

- a) That the oven belongs to the Owner as the absolute owner and that title to the Oven is retained by the Owner at all times.
- b) That the Owner has a Registered office in Gurgaon by the name of Rational International India Private Limited ("Rational India") having office at Unit 20 German Centre 12th Floor Building 9B, DLF Cyber City, Phase III Gurgaon 122022 and the Oven is imported in the name of the Rational International India Private Limited and supplied to the User from thereon by Rational International India Private Limited.
- c) The Owner's right at any time and from time to time, upon 48 hours prior notice, to enter upon the Property for the purpose of inspection and upon 30 days prior notice for purpose of removing the Oven from the Property and detaching the Oven from the Property if it is necessary to do so.

2. **AGREES:-**

Whether or not the Oven is attached to the Property that the Oven shall not form part of the Property and shall be deemed to be separate from the Property and to be incapable of attachment to the Property.

3. **UNDERTAKES:-**

Not to create any charge or encumbrance over the Property without giving the Owner prior notice in writing and taking specific approval in writing and not to sell, lease or otherwise dispose of the Property without first notifying the Owner and taking specific approval in writing from the Owner.

4. **FURTHER AGREES:-**

- a) That the Oven will be used in accordance with the Owner's instructions and that the User will not in any way tamper with the Oven or any mechanisms attached there to.
- b) To affix and keep affixed to the Oven a clearly visible and legible notice that the Oven is the Property of the Owner.
- c) To keep the Oven insured in the insured amount against all risks for loss or damage and to carry public liability insurance in the insured amounts, both for personal injury and property damage covering the Oven and it's use.
- d) To permit the Owner access to the Property to inspect and use the Oven.

- e) To make good any damage caused to the Oven caused by negligence or deliberate acts by the staff of the User.
- f) The User shall place its premises at the Owner's disposal for the conducting of events pertaining to the usage of Oven by the Owner. The relevant dates shall be agreed between the User and the Owner's Regional Sales Manager, and updated on an ongoing basis. The actual duration of an event shall, as a rule will be between 1500 - 1800 hrs. It shall be possible to agree variations to this arrangement if required.
- g) On the agreed date the Owner will use the demonstration kitchen in the User's premises from approx. 1500 hrs until approx. 1800hrs. The Owner will require access to the premises from approximately 2 hours prior to the start of the event for preparation purposes.
- h) The User shall provide any drinks consumed during the event, and invoice the Owner for these according to the cost price actually used.
- i) The User shall place its cold-storage facilities at the Owner's disposal for the temporary storage of foodstuffs. The Owner's chef shall be permitted to park his company vehicle at the User's facility.
- j) The owner shall reimburse the user for providing the ingredients, with Cleaning and Care tablets for every 10 sessions.
- k) The User shall be entitled to use the connected units free of charge during periods when no event is taking place. The User shall assure us that the units will be handled with due care and attention by trained personnel and properly cleaned after use, exclusively with original RATIONAL care and cleaning preparations, in accordance with the operating instructions.
- l) The units are covered by the Owner's insurance policy against fire and theft through break-in and entry. It is, however, the User's responsibility to protect the units against simple theft ("loss" of the units without visible signs of a break-in) and the User shall be fully liable for any damage resulting from such simple theft. The User shall also be responsible for normal wear and tear of such units given on loan and shall not charge the Owner.
- m) Within the framework of the annually conducted stocktaking, the User shall undertake to record the current stocks of goods owned by the Owner and located on the User's premises using the forms provided by us, to sign these documents as legally binding, and send them to us.
- n) Both parties shall enjoy the right to give 15 days' notice of cancellation of this agreement from the end of a calendar month. Such written notice shall require no special form.

5. **ACCEPTS**

That this arrangement may not be assigned or changed, as it is personal to the User

6. **ACKNOWLEDGES AND AGREES:-**

That the Owner may at any time, whether during the period of the loan or afterwards, in the event that the User defaults in any of the obligations hereunder or being an individual becomes bankrupt or has a receiving order made against him or compounds with his creditors or allows his goods to be taken in execution in execution or being a company enters into liquidation (whether compulsory or voluntary) save for the purpose of amalgamation or reconstruction or if a receiver is appointed THAT the Owner may, without demand or legal process, enter upon the Property and take possession of and remove the Oven and the User waives any and all rights to notice and to judicial hearing with respect to the repossession of the Oven by the Owner.

RATIONAL

7 DISPUTE SETTLEMENT:-

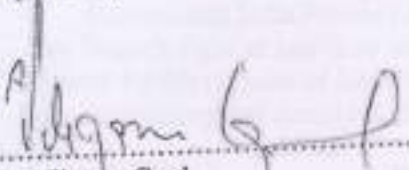
In case of dispute between the parties (Rational International India Private Limited and Maharashtra State Institute Of Hotel Management & Catering Technology the parties reserve their right to approach the lower court having jurisdiction in Gurgaon.

The Period of Loan is from 1st Jan 2018 to 31st March 2019

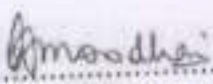
SCHEDULE 1: THE following nit and the following Rational Accessories, which are the property of the Owner, has been setup in the User's premises:

- ☐ Unit: 1 SCC WE 61 E bearing serial number E61SI17032577494
- ☐ Stand: 1 UG 2 stand article no: 60.30.328

Proposed by


Mr. Vikram Goel
Managing Director
Rational International India Private Limited

Confirmed and Accepted by


Authorized Signatory:
Maharashtra State Institute Of Hotel Management & Catering Technology Premier Automobiles
412- C, Senapati Bapat Rd Shivajinagar, Pune
Maharashtra 411016

Date:



RATIONAL OVEN LOAN AGREEMENT

I/We Maharashtra State Institute Of Hotel Management & Catering 412- C, 2nd Floor, Senapati Bapat Road, Shivajinagar, 411016 Pune - ("the User"), HEREBY ACKNOWLEDGE receipt of an oven, the details of which are set out in the schedule hereto ("the Oven") on loan from RATIONAL INTERNATIONAL India Private Limited - of ("the Owner") for the period set out in the schedule and acknowledge that the Oven is to be used and retained in the premises detailed in the schedule 1 ("the Property") and in consideration of such a loan the User hereby:-

1. ACKNOWLEDGES:-

- a) That the oven belongs to the Owner as the absolute owner and that title to the Oven is retained by the Owner at all times.
- b) That the Owner has a Registered office in Gurgaon by the name of Rational International India Private Limited ("Rational India") having office at Unit 20 Skootr Business Centre 12th Floor Building 9B, DLF Cyber City, Phase III Gurgaon 122022 and the Oven is imported in the name of Rational International India Private Limited and supplied to the User from thereon by Rational International India Private Limited.
- c) The Owner's right at any time and from time to time, upon 48 hours prior notice, to enter upon the Property for the purpose of removing the Oven from the Property and detaching the Oven from the Property if it is necessary to do so.
- d) That the oven will be used only for demonstration purposes whether for demonstration display or demonstration cooking and in any case it shall not be used for commercial purposes.

2. AGREES:-

Whether or not the Oven is attached to the Property that the Oven shall not form part of the Property and shall be deemed to be separate from the Property and to be incapable of attachment to the Property.

3. UNDERTAKES:-

Not to create any charge or encumbrance over the Property without giving the Owner prior notice in writing and taking specific approval in writing and not to sell, lease or otherwise dispose of the Property without first notifying the Owner and taking specific approval in writing from the Owner.

4. FURTHER AGREES:-

- a) That the Oven will be used for demonstration purposes only and in accordance with the Owner's instructions and that the User will not in any way tamper with the Oven or any mechanisms attached there to.

- b) To affix and keep affixed to the Oven a clearly visible and legible notice that the Oven is the Property of the Owner.
- c) To keep the Oven insured against all risks for loss or damage and to carry public liability insurance in the insured amounts, both for personal injury and property damage covering the Oven and its use.
- d) To permit the Owner access to the Property to inspect the Oven.
- e) To make good any damage caused to the Oven caused by negligence or deliberate acts by the staff of the User.
- f) The User shall be entitled to use the connected units free of charge for demonstration purposes. The User shall assure us that the units will be handled with due care and attention by trained personnel and properly cleaned after use, exclusively with original RATIONAL care and cleaning preparations, in accordance with the operating instructions.
- g) The units are covered by the Owner's insurance policy against fire and theft through break-in and entry. It is, however, the User's responsibility to protect the units against simple theft ("loss" of the units without visible signs of a break-in) and the User shall be fully liable for any damage resulting from such simple theft. The User shall also be responsible for normal wear and tear of such units given on loan and shall not charge the Owner.
- h) Within the framework of the annually conducted stocktaking, the User shall undertake to record the current stocks of goods owned by the Owner and located on the User's premises using the forms provided by us, to sign these documents as legally binding, and send them to us.
- i) Both parties shall enjoy the right to give '15 days' notice of cancelation of this agreement from the end of a calendar month. Such written notice shall require no special form.

5. ACCEPTS

That this arrangement may not be assigned or changed, as it is personal to the User.

6. ACKNOWLEDGES AND AGREES:-

That the Owner may at any time, whether during the period of the loan or afterwards, in the event that the User defaults in any of the obligations hereunder or being an individual becomes bankrupt or has a receiving order made against him or compounds with his creditors or allows his goods to be taken in execution in execution or being a company enters into liquidation (whether compulsory or voluntary) save for the purpose of amalgamation or reconstruction or if a receiver is appointed THAT the Owner may, without demand or legal process, enter upon the Property and take possession of and remove the Oven and the User waives any and all rights to notice and to judicial hearing with respect to the repossession of the Oven by the Owner.


7 DISPUTE SETTLEMENT:-

In case of dispute between the parties (Rational International India Private Limited and Maharashtra State Institute Of Hotel Management & Catering 412- C, 2nd Floor, Senapati Bapat Road, Shivajinagar, 411016 Pune), the parties reserve their right to approach the lower court having jurisdiction in Gurgaon.

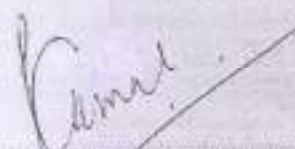
RATIONAL

The Period of Loan is **from June..2019 to May..2022**

Proposed by

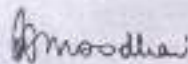

Mr. Vikram Goel
Managing Director
Rational International India Private Limited

19 August '19


Mr. Kamal Verma
F&A Director

08/08/2019

Confirmed and Accepted by



PRINCIPAL
(BHMCT)

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

- B618100.01
- RATIONAL SelfCookingCenter® 061-Electrical unit
- Serial no.: E615119042744200

THE following unit and the following Rational Accessories, which are the property of the Owner,
has been setup in the User's premises:

The PREMISES:

Maharashtra State
Institute Of Hotel Management & Catering
412- C, 2nd Floor
Senapati Bapat Rd, Shivajinagar
411016 Pune



RATIONAL OVEN LOAN AGREEMENT

I/We – Maharashtra State Institute Of Hotel Management & Catering Technology 412- C , 2nd Floor Senapati Bapat Rd, Shivajinagar Pune 411016 ("the User"), HEREBY ACKNOWLEDGE receipt of an oven, the details of which are set out in the schedule hereto ("the Oven") on loan from RATIONAL INTERNATIONAL India Private Limited – of ("the Owner) for the period set out in the schedule and acknowledge that the Oven is to be used and retained in the premises detailed in the schedule 1 ("the Property") and in consideration of such a loan the User hereby:-

1. ACKNOWLEDGES: -

- a) That the oven belongs to the Owner as the absolute owner and that title to the Oven is retained by the Owner at all times.
- b) That the Owner has a Registered office in Gurgaon by the name of RATIONAL International India Private Limited, Unit No. 601, 6th Floor, Worldmark 3, Sector 65, Gurgaon, 122018 Haryana, India. And the Oven is imported in the name of Rational International India Private Limited and supplied to the User from thereon by Rational International India Private Limited.
- c) The Owner's right at any time and from time to time, upon 48 hours prior notice, to enter upon the Property for the purpose of removing the Oven from the Property and detaching the Oven from the Property if it is necessary to do so.
- d) That the oven will be used only for demonstration purposes whether for demonstration display or demonstration cooking and in any case, it shall not be used for commercial purposes.

2. AGREES: -

Whether or not the Oven is attached to the Property that the Oven shall not form part of the Property and shall be deemed to be separate from the Property and to be incapable of attachment to the Property.

3. UNDERTAKES: -

Not to create any charge or encumbrance over the Property without giving the Owner prior notice in writing and taking specific approval in writing and not to sell, lease or otherwise dispose of the Property without first notifying the Owner and taking specific approval in writing from the Owner.

4. FURTHER AGREES: -

- a) That the Oven will be used for demonstration purposes only and in accordance with the Owner's instructions and that the User will not in any way tamper with the Oven or any mechanisms attached there to.
- b) To affix and keep affixed to the Oven a clearly visible and legible notice that the Oven is the Property of the Owner.
- c) To keep the Oven insured against all risks for loss or damage and to carry public liability insurance in the insured amounts, both for personal injury and property damage covering the Oven and its use.

- d) To permit the Owner access to the Property to inspect the Oven.
- e) To make good any damage caused to the Oven caused by negligence or deliberate acts by the staff of the User.
- f) The User shall be entitled to use the connected units free of charge for demonstration purposes. The User shall assure us that the units will be handled with due care and attention by trained personnel and properly cleaned after use, exclusively with original RATIONAL care and cleaning preparations, in accordance with the operating instructions.
- g) The units are covered by the Owner's insurance policy against fire and theft through break-in and entry. It is, however, the User's responsibility to protect the units against simple theft ("loss" of the units without visible signs of a break-in) and the User shall be fully liable for any damage resulting from such simple theft. The User shall also be responsible for normal wear and tear of such units given on loan and shall not charge the Owner.
- h) Within the framework of the annually conducted stocktaking, the User shall undertake to record the current stocks of goods owned by the Owner and located on the User's premises using the forms provided by us, to sign these documents as legally binding, and send them to us.
- i) Both parties shall enjoy the right to give 15 days' notice of cancellation of this agreement from the end of a calendar month. Such written notice shall require no special form.

5. **ACCEPTS**

That this arrangement may not be assigned or changed, as it is personal to the User

6. **ACKNOWLEDGES AND AGREES:-**

That the Owner may at any time, whether during the period of the loan or afterwards, in the event that the User defaults in any of the obligations hereunder or being an individual becomes bankrupt or has a receiving order made against him or compounds with his creditors or allows his goods to be taken in execution in execution or being a company enters into liquidation (whether compulsory or voluntary) save for the purpose of amalgamation or reconstruction or if a receiver is appointed THAT the Owner may, without demand or legal process, enter upon the Property and take possession of and remove the Oven and the User waives any and all rights to notice and to judicial hearing with respect to the repossession of the Oven by the Owner.

7. **DISPUTE SETTLEMENT:-**

In case of dispute between the parties (of Rational International India Private Limited ("Rational India") having office RATIONAL International India Private Limited Unit 601, 6th Floor, WorldMark 3, Sector-65, Gurgaon, 122018 Haryana, India and Maharashtra State Institute Of Hotel Management & Catering Technology 412- C, 2nd Floor Senapati Bapat Rd, Shivajinagar Pune 411016. Parties reserve their right to approach the lower court having jurisdiction in Gurgaon.

Sodexo

Ms. Anita Moodaliar
Principal
UG & PG – HMCT
MSIHMCT,
Pune.

Dear Ms. Moodaliar,

Sub: General Guideline for use of COE

It is our pleasure to reinitiate our association for the use of your institution for training our employees. Please find below the general guideline for the use of your institution as a Centre of Excellence.

- 1) The facility in terms of infrastructure and skills of staff will only be use to impact planned training interventions the employees of Sodexo in Pune and ROMG region.
- 2) Training plan and calendar will be communicated to you at least 15 days in advance.
- 3) Each communication will be specific with regards to requirement (Infrastructure, AV support, Trainer Support, content Support and support of lab Assistant).
- 4) The specific communication mention in point number 3 is to facilitate the raising of the invoice post completion of the training program without any disparity in opinion.
- 5) All invoice raised after completion of the program will be settled in accordance to policy followed at Sodexo.
- 6) The regional trained will take into consideration the academic requirement of the institute before planning the training program.
- 7) The Regional Trainer would give at minimum 3 day notice before cancelling any program. No invoice should be raised if the said time line adhered to.
- 8) The Regional Trainer will ensure that all participants follow the rules and regulation of MSIHMCT.
- 9) The Regional Trainer will inform at least 3 days in advance the specific requirement for Food/ Beverage and also share a copy of the attendance sheet after the completion of the training.
- 10) MSIHMCT will support Culinary Training program in terms of arranging the indent through their vendors, at the same rate as given to MSIHMCT. (indent requirement will be share by Regional Trainer 2 days prior to program). The invoice for the same needs to be raised on actual.
- 11) The Training arrangement can be terminated by either party with an advanced noite of 1 month period citing the reason for the same.
- 12) Please find attached the copy of agreed terms and conditions.
- 13) The Validity of this agreement will be till 31st August 2019.

Thank you

Yours Sincerely
For Sodexo Food Solutions India Private limited

Gaurish Wagh
General Manager – Learning & Development

म. रा. आग. एच. एच. सी.टी.
(पदवी व पदव्युत्तर पदवी)
शिवाजीनगर, पुणे-411 016
आवक क्रमांक-565
दिनांक-26/12/2018

26/12/18

18.02.2020

Ms. Anita Moodliar
The Principal
UG & PG – HMCT
MSIHMCT, Pune

sodexo
QUALITY OF LIFE SERVICES

Dear Ms. Moodliar,

Sub : General Guideline for use of COE

It is our pleasure to reinstate our association for the use of your institution for training our employees.
Please find below the general guideline for the use of your institution as a center of Excellence.

- 1) The facility in terms of infrastructure & skills of staff will only be used to impact planned training interventions the employees of Sodexo in Pune and ROMG region.
- 2) Training plan & Calendar will be communicated to you at least 15 days in advance.
- 3) Each communication will be specific with regards to requirement (Infrastructure, AV, Support, Trainer support, Content support and support of lab assistant.)
- 4) The specific communication mentioned in point no. 3 is to facilitate the raising of the invoice post completion of the training program without any disparity in opinion.
- 5) All invoices raised after the completion of the program will be settled in accordance to policy followed by Sodexo.
- 6) The regional Trainer will take into consideration the academic requirement of the institute before planning the program.
- 7) The Regional Trainer would give at minimum 3 days notice before cancelling any program. No invoice should be raised if the said timeline is adhered to.
- 8) The Regional Trainer will ensure that all participants follow the rules & regulations of MSIHMCT.
- 9) The Regional Trainer will inform at least 3 days in advance the specific requirement for Food/Beverage and also share a copy of the attendance sheet after the completion of the training.
- 10) MSIHMCT will support Culinary Training program in terms of arranging the indent through their vendors, at the same rate as given to MSIHMCT. (Indent requirement will be shared by Regional Trainer prior to program). The invoice for the same needs to be raised on actuals.
- 11) The training arrangement can be terminated by each party with an advance notice of 1 month period citing the reason for the same.
- 12) Please find the attached copy of agreed terms and conditions.
- 13) The validity of this agreement will be till 1st Sept. 2020

Thank You

Yours sincerely

For Sodexo Food Solutions India Private Limited

Shreya Gupta

Regional Head (Human Resources)

म. रा. आय. एच.एम.सी.टी.
(पदवी)
शिवाजी नगर, पुणे-४११०१६.
आवक क्रमांक८०.....
दिनांक ...२७/०२/२०२०...

Sodexo Food Solutions India Private Limited

Registered Office:

1st floor, Gemstar Commercial Complex, Ramchandra Lane Extn., Kanchpada, Malad (West), Mumbai - 400 064, India.

Tel.: +91 22 4421 4421 | Fax: +91 22 4421 4422 | CIN: U99999MH1994PTC082543

Base Office:

201-203, 2nd Floor, ACE Apartments, Plot No. 61, Above Blue Dart Office, Bhamburda, GFTM Road, Shivaji Nagar, Pune - 411 005, India.

Tel.: +91 20 6500 8999 | Fax: +91 20 2553 1725

www.sodexo.com

13.10.2021

To,
Ms. Anita Moodliar
Principal, UG & PG – HMCT
MSIHMCT, Pune

Dear Ms. Moodliar,

Subject : General Guideline for use of COE

It is our pleasure to reinstate our association for the use of your institution for training our employees. Please find below the general guideline for the use of your institution as a center of Excellence.

- 1) The facility in terms of infrastructure & skills of staff will only be used to impact planned training interventions the employees of Sodexo in Pune and ROMG region.
- 2) Training plan & Calendar will be communicated to you at least 15 days in advance.
- 3) Each communication will be specific with regards to requirement (Infrastructure, AV, Support, Trainer support, Content support and support of lab assistant.)
- 4) The specific communication mentioned in point no. 3 is to facilitate the raising of the invoice post completion of the training program without any disparity in opinion.
- 5) All invoices raised after the completion of the program will be settled in accordance to policy followed by Sodexo.
- 6) The regional Trainer will take into consideration the academic requirement of the institute before planning the program.
- 7) The Regional Trainer would give at minimum 3 days notice before cancelling any program. No invoice should be raised if the said timeline is adhered to.
- 8) The Regional Trainer will ensure that all participants follow the rules & regulations of MSIHMCT.
- 9) The Regional Trainer will inform at least 3 days in advance the specific requirement for Food/Beverage and also share a copy of the attendance sheet after the completion of the training.
- 10) MSIHMCT will support Culinary Training program in terms of arranging the indent through their vendors, at the same rate as given to MSIHMCT. (Indent requirement will be shared by Regional Trainer prior to program). The invoice for the same needs to be raised on actuals.
- 11) The training arrangement can be terminated by each party with an advance notice of 1 month period citing the reason for the same.
- 12) Please find the attached copy of agreed terms and conditions.
- 13) The validity of this agreement will be till 1st Sept. 2022

Thank You,
Yours sincerely

For Sodexo India Services Private Limited

Karthik Maslamani
Regional Head (Human Resources)



Sodexo India Services Private Limited

(Formerly Known as Sodexo Food Solutions India Private Limited)

Registered Office:

1st Floor, Gemstar Commercial Complex, 2nd Floor, Kanchpada, Malad (W), Mumbai – 400064, India.

Tel.: +91 22 4421 4421 | Fax: +91 22 4421 4422 | Email: hr@india.sodexo.com

www.sodexo.com

OK
2021
Karthik Maslamani

Amrinder

Ms. Anita Moodliar
Principal
UG & PG – HMCT
MSIHMCT, Pune

Dear Ms. Moodliar,

Subject: General Guideline for use of COE

It is our pleasure to extend our association further for the use of your Institution for training our employee of H, K. & F. B. service Department as well. Please find below the general guidelines for the use of your Institution as a Centre of Excellence.

- 1) The facility in terms of infrastructure and skills of staff will only be used to impact planned training interventions the employee of Sodexo in Pune and ROMG region.
- 2) Training plan and Calendar will be communicated to you at least 15 days in advance.
- 3) Each communication will be specific with regards to requirement (infrastructure, AV, Support, Trainer support, Content support and support of lab assistant)
- 4) The specific communication mentioned in point on 3 is to facilitate the raising of the invoice post completion of the training program without any disparity in opinion.
- 5) All invoice raised after the completion of the program will be settled in accordance to policy followed by Sodexo
- 6) The Regional Trainer will take into consideration the academic requirement of the institution before planning the program.
- 7) The Regional Trainer would give at least minimum of 3 days' notice before cancelling any program. No invoice should be raised if the said timeline is adhered to.
- 8) The Regional Trainer will ensure that all participants follow the rules and regulations of MSIHMCT.
- 9) The Regional Trainer will inform at least 3 days in advance the specific requirement for Food / beverage and also share a copy of the attendance sheet after the completion of the training.
- 10) MSIHMCT will support Training Programs in the following departments – Housekeeping and F & B service. The training program would include arranging the cleaning agents and miscellaneous materials and through their vendors, at the same rate as given to MSIHMCT. (Requirement will be shared by Regional Trainer prior to program). The invoice for the same needs to be raised on actuals.
- 11) The training arrangement can be terminated by each party with an advance notice of 1 month period citing the reason for the same.
- 12) Please find the attached copy of agreed terms and conditions.
- 13) The validity of this agreement will be 1st January 2022 to 31st December 2022.

Yours sincerely

For Sodexo India Services Private Limited.

Karthik Masilamani
Regional Head (Human Resources)

Sodexo India Services Private Limited
Formerly Known as Sodexo Food Solutions India Private
(Limited) Registered Office:

1st Floor, Gemstar Commercial Complex, Ramchandra Lane Extension, Kanchpada, Malad (W), Mumbai – 400064,
India.

Tel.: +91 22 4421 4421 | Fax: +91 22 4421 4422 | CIN: U99999MH1994PTC082543
www.sodexo.com

Amalika
18/02/2022
Time: 12



De Asra

MEMORANDUM OF UNDERSTANDING

Preamble.

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

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

deAsra Foundation:

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

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

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

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

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

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

BETWEEN

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

AND

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

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

The main objectives of the association are,

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

Following are the terms and conditions of the agreement:

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

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



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

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

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



Only great food



Only Great Foods

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

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

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

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

What is in it for the Institute

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

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

www.onlygreatfoods.com, +91-98225-04962



Only Great Foods

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

What Institute can Offer

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

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

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

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

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

Signed by

Principal
MSHMCT, Pune
PRINCIPAL
(BHMCT)

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



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

www.onlygreatfoods.com, +91-98225-04962

Signed by

Partner
Only Great Foods, LLP

19th March 2018

NAANDI

Memorandum of Understanding (MoU)

Between

Maharashtra State Institute of Hotel Management & Catering Technology

&

Naandi Foundation

For training students under Mahindra's CSR Youth Employability Initiative

This Memorandum of Understanding is made at Pune on 2nd July, 2018

BETWEEN

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

AND

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

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

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

WHEREAS:

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

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

1. Duration of the MoU:

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

2. Implementation of the Project:

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

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

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

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

3. MSIHMCT obligation to the Project

3.1 MSIHMCT shall undertake to do the following:

3.1.1 MSIHMCT shall be responsible to nominate one person with adequate accountability and responsibility to coordinate the training program.

3.1.2 Connect with the Degree Course of MSIHMCT. Get the schedule of the Training Program and also provide data in a prescribed format of all students who meet the criteria decided.

3.1.3 Ensure that the college agree to and facilitate the training time table prepared jointly by MSIHMCT and MPC.

3.1.4 To provide all support services and facilities to MPC for conducting of the training program.

3.1.5 To make available the infrastructure (including A. V. aids) required for conducting of the Training Program. The infrastructure requirements such as LCD projectors, classrooms etc., are provided by MSIHMCT based on the availability of resources.

3.1.6 To facilitate MPC in conducting the assessment.

3.1.7 MSIHMCT will have the absolute right to dismiss a candidate if he /she do not align with rules and regulation of the institute / University of the state.

4. MPC's obligation to the Project:

4.1 MPC shall undertake to do the following

4.1.1. Discuss with their pedagogic expert and arrive at the best curriculum and lesson plans for the program.

4.1.2. Select capable and experienced trainers from their pool of trainers and ensure that they are available for the program.

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

5. Other Terms and Conditions in this Project

5.1 Following are the other terms and conditions of MoU:

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

6. Commercial

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

7. Certification:

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

8. Limitations and Warranties :

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

9. Termination

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

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

10. Entirety & Amendment:

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

11. Intellectual Proprietary Rights:

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

12. Confidentiality:

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

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

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

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

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

13. General Provisions:

13.1 Force Majeure:

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

13.2 Amendments:

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

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

13.3 Entire Agreement:

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

13.4 Relationship among The Parties:

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

13.5 Notices

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

To:

Kind Attention: Dr. Anita Moodliar,
Principal, MSIHMCT

To:

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

Chief Youth Employment Officer

13.6 Rules of Interpretation:

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

13.7 Amendment:

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

13.8 Survival of Clauses:

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

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

for, MSIHMCT, Pune

Anita Moodliar

Authorised Signatory

Name: Dr. Anita Moodliar

Designation: Principal

PRINCIPAL
(BHMCT)

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



for Naandi Foundation/Mahindra

Pride Classroom,

Seema Bhagwat

Authorised Signatory

Name: Seema Bhagwat

Designation: State Head-Maharashtra

Malaka Spice , Pune

MEMORANDUM OF UNDERSTANDING (MOU)

BETWEEN

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

&

**MALAKA SPICE,
PUNE**

MEMORANDUM OF UNDERSTANDING

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

BETWEEN

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

AND

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

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

WHEREAS:

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

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

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

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

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

CLAUSE 1 CO-OPERATION

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

CLAUSE 2 SCOPE OF THE MoU

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

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

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

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

CLAUSE 3 INTELLECTUAL PROPERTY

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

CLAUSE 4 VALIDITY

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

CLAUSE 5 RELATIONSHIP BETWEEN THE PARTIES

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

First Party

Second Party

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

AGREED:

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

For Malaka Spice, Pune,

For Chiranjeev Restaurant & Foods Pvt. Ltd.


PRINCIPAL
Authorized Signatory
(MSHMCT)




Director
Authorized Signatory

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

Malaka Spice, Pune

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

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

020- 25676640

Contact Details

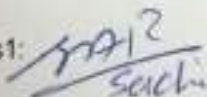
E-mails - msihmcttpo@gmail.com

E-mails

Web - www.msihmctrs.in

Web- www.malakaspice.com

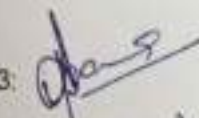
Witness1:


Sachin W.R.

Witness2:



Witness3:


(A.A. Deshpande)

Witness4:





The Pride, Pune

MEMORANDUM OF UNDERSTANDING (MOU)

BETWEEN

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

&

THE PRIDE HOTEL PUNE.

MEMORANDUM OF UNDERSTANDING

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

BETWEEN

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

AND

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

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

WHEREAS:

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

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

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

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

CLAUSE 1 CO-OPERATION

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

CLAUSE 2 SCOPE OF THE MoU

- 2.1 The budding graduates from the institutions could play a key role in technological up-gradation, innovation and competitiveness of an industry. Both parties believe that close co-operation between the two would be of major benefit to the student community to enhance their skills and knowledge.
- 2.2 **Curriculum Design:** Second Party will give valuable inputs to the First Party in

teaching / training methodology and suitably customize the curriculum so that the students fit into the industrial scenario meaningfully.

- 2.3 **Industrial Training & Visits:** Industry and Institution interaction will give an insight into the latest developments / requirements of the industries; the Second Party to permit the Faculty and Students of the First Party to visit its group companies and also involve in Industrial Training Programs for the First Party. The industrial training and exposure provided to students and faculty through this association will build confidence and prepare the students to have a smooth transition from academic to working career. The Second Party will provide its Labs / Workshops / Industrial Sites for the hands-on training of the learners enrolled with the First Party.
- 2.4 **Internships and Placement of Students:** Second Party will actively engage to help the delivery of the Internship and placement of students of the First Party into internships/jobs, as per AICTE internship Policy. The Second Party will also register itself on AICTE Internship Policy Portal for disseminating the Internship opportunities available with them.
- 2.5 **Research and Development:** Both Parties have agreed to carry out the joint research activities in the fields of **Industry specializations activities and services.**
- 2.6 **Skill Development Programs:** Second Party to train the students of First Party on the emerging technologies in order to bridge the skill gap and make them industry ready.
- 2.7 **Guest Lectures:** Second Party to extend the necessary support to deliver guest lectures to the students of the First Party on the technology trends and in house requirements.
- 2.8 **Faculty Development Programs:** Second Party to train the Faculties of First Party for imparting industrial exposure/ training as per the industrial requirement considering the National Occupational Standards in concerned sector, if available.
- 2.9 Both Parties to obtain all internal approvals, consents, permissions, and licenses of whatsoever nature required for offering the Programs on the terms specified herein
- 2.10 There is no financial commitment on the part of the MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, Pune the First Party to take up any program mentioned in the MoU. If there is any financial consideration, it will be dealt separately.

CLAUSE 3 INTELLECTUAL PROPERTY

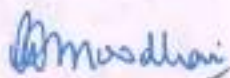
- 3.1 Nothing contained in this MOU shall, by express grant, implication, Estoppel or otherwise, create in either Party any right, title, interest, or license in or to the intellectual property (including but not limited to know-how, inventions, patents, copy rights and designs) of the other Party.

CLAUSE 4 VALIDITY

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

CLAUSE 5 RELATIONSHIP BETWEEN THE PARTIES

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



First Party



Second Party

Any divergence or difference derived from the interpretation or application of the MoU shall be resolved by arbitration between the parties as per the Arbitration Act, 1996. The place of the arbitration shall be at District Head Quarters of the First Party. This

undertaking is to be construed in accordance with Indian Law with exclusive jurisdiction in the Courts of Pune City.

AGREED:

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

For THE PRIDE HOTEL, PUNE

Authorized Signatory

PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Hotel Management and Catering Technology



Authorized Signatory

The Pride Hotel
8, University Road,
Shivajinagar,
Pune-411 005.

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, Pune	THE PRIDE HOTEL PUNE
412 - C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune - 16.	5, University Rd, Narveer Tanaji Wadi, Shivajinagar, Pune, Maharashtra 411005
☎ - 020- 25676640	020 66471471
E-mails - msihmcttpo@gmail.com	E-mails - hrd.pune@pridehotel.com
Web - www.msihmctrs.in	Web - www.pridehotel.com

Witness1:

Sachin R.

Witness2:

*Prayot Gohad
Pte manager*

Witness3:

(A.A. Deshpande)

Witness4:

*Pravin Bhathe
BSS Manager Pte*

Hyatt Regency , PUNE

MEMORANDUM OF UNDERSTANDING(MOU)

BETWEEN

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

&

Hyatt Regency, Pune

MEMORANDUM OF UNDERSTANDING

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

BETWEEN

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

AND

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

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

WHEREAS:

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

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

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

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

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

CLAUSE 1 CO-OPERATION

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

CLAUSE 2 SCOPE OF THE MoU

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

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

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

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

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

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

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

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

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

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

CLAUSE 3 INTELLECTUAL PROPERTY

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

CLAUSE 4 VALIDITY

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

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

CLAUSE 5 RELATIONSHIP BETWEEN THE PARTIES

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

FirstParty

SecondParty

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

28
19/9

300
19/9

Novotel , 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 Patil Chowk, Shivajinagar, Pune – 16.
☎ - 25676640 Email: exam@msihmctrs.in, web site: msihmctrs.in

MEMORANDUM OF UNDERSTANDING

THIS MEMORANDUM OF UNDERSTANDING (MOU) executed on this ^{01st} day of January
2021

BETWEEN

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

Through its Authorized Representative,

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

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

-----PARTY OF THE FIRST PART

AND

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

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

Through its Authorized Representative,

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

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

-----PARTY OF THE SECOND PART

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

NOW THIS MEMORANDUM OF UNDERSTANDING WITNESSES THAT:

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

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

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

Date: 01st Jan 2021

Place: Pune

WITNESSES:



1. Prathamesh Panchal
Learning & Development Manager


2. Kritika Chaturvedi
Assistant Manager Talent & Culture

NAME AND SIGNATURE OF /AUTHORISED SIGNATORY OF

1. The Novotel, Pune

Ms. Roopal Tiwari,
Talent & Culture Manager



WITNESSES:

NAME AND SIGNATURE OF /AUTHORISED
SIGNATORY OF



2. MSIHMCT, Pune (Degree wing)

Anita R Moodliar

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

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

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

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

Dr. Anita R Moodliar
(Principal) MSIHMCT, Pune
BPO 116-fog, Shivajinagar
Pune-411016

**Maharashtra Tourism Development
corporation -M.T.D.C.**

MEMORANDUM OF UNDERSTANDING

Between

Maharashtra State Institute of Hotel Management and Catering
Technology and Research Society Pune's MAHARASHTRA STATE
INSTITUTE OF HOTEL MANAGEMENT AND CATERING
TECHNOLOGY

And

MAHARASHTRA TOURISM DEVELOPMENT CORPORATION
LIMITED

For

SKILL DEVELOPMENT, R & D SERVICES AND CO-OPERATION IN
THE FIELD OF TOURISM

17th August 2021, Mumbai

- Term programmes in Food Production and Hospitality Services for the society and the service sector.

WHEREAS the Second Party is a Company incorporated under the Companies Act, 1956 bearing corporative identification number U99999MH1975SGC018086 and is a Government of Maharashtra Undertaking incorporated for systematic development of tourism infrastructure in the State of Maharashtra. Since inception, the Second Party has been involved in the development and maintenance of various resorts and tourists centers in Maharashtra.

WHEREAS, the Parties intend to cooperate and focus their efforts on engaging the First Party in Training and Refreshers Programmes for the employees and other resources of the Second Party in core operational areas, (including but not limited to housekeeping services, front office management, food and beverage services and food production) and related interpersonal skills, communications skills etc. Both Parties are united by common interest and objective, and believe that collaboration and co-operation between them will promote more effective use of each of their resources and provide each of them with enhanced opportunities.

WHEREAS both Parties being legal entities in themselves, desire to memorialize certain terms and conditions of their anticipated endeavor by signing this MOU thereby advancing their mutual interests.

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

1. OBJECT

1.1. This MOU seeks to establish strong connection between the Parties to develop synergetic collaboration in resource sharing and knowledge sharing activities in Tourism and Hospitality Industry.



opportunities to Faculty and Students of the First Party to carry out research activities in the resorts and offices of the Second Party without hindering their operations and with appropriate permissions.

- 2.4. **Skill Development Programmes** - Second Party to train the students of the First Party on emerging technologies in order to bridge the skill gap and make them industry-ready during their internship.
- 2.5. **Guest Lecture** - Second Party to extend the necessary support to deliver guest lectures to the students of the First Party on the technology trends and in-house requirements.
- 2.6. **Co-operation between Parties** - Both Parties believe that close co-operation between the two would be of major benefit to the employees of the Second Party and the students of First Party, to enhance their skills and knowledge.
- 2.7. **Definitive Documents** - The general terms of co-operation shall be governed by this MOU. Parties shall co-operate with each other and shall, as promptly as is reasonably practical, enter into all relevant agreements, deeds and documents (hereinafter referred to "Definitive Documents") as may be required to give effect to the actions contemplated in terms of this MOU. The terms of Definitive Documents shall be mutually decided between the Parties. Along with the Definitive Documents, this MOU shall represent the entire understanding as to the subject matter hereof and shall supersede any prior understanding on the subject matter between the Parties.

3. OBLIGATIONS OF THE PARTIES

- 3.1. Both Parties are united by common interests and objectives, and they shall establish channels of communication and co-operation that will promote and advance their respective operations within the Tourism and Hospitality Industry and its related wings.



- 4.2. The costs of transport by train/ car, accommodation, food of the trainers of the First Party travelling to the Resorts/ places of training of the Second Party, shall be borne by the Second Party.
- 4.3. Second Party shall pay the mutually decided remuneration for lectures which shall be paid at the end of the Month / completion of Training session. The remunerations for lectures along with the terms of payment shall be decided by the Parties, mutually. The remuneration shall be paid through E-Banking or Cheque drawn in favour of 'Principal, MSUHMCT, Pune (Degree)'.
- 4.4. The terms of payments shall be mutually decided in case of on-site training session/s i.e. at a particular resort and/or Office of the Second Party and the travelling and stay of the resource persons shall be borne by the Second Party as mentioned herein above.

5. DURATION, VALIDITY AND TERMINATION

- 5.1. This MOU shall remain in force for a period of 05 (five) years from the date of signing this Agreement and shall be renewed subsequently overtime unless any of the Parties seek termination in writing.
- 5.2. Either of the Parties may terminate this MOU with at least one months' i.e. 30 calendar days' notice, given in writing and with the written consent of the Heads of the Parties.

6. INTELLECTUAL PROPERTY

- 6.1. No rights in Industrial and/ or Intellectual Property (including without limitation to letters, patent, registered design, software copyrights, trademarks and copyrights) owned by the Parties on the date of signing this MOU and independently developed on their part are hereby granted by the owning Party to the other Party, nor shall any such rights be deemed to be granted except specified by the owning Party in writing.



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

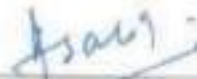

FIRST PARTY

Ms. Anita Moodliar

Principal

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

PRINCIPAL
(UG - PG)


SECOND PARTY

Mr. Ashutosh Salil

Managing Director

Maharashtra Tourism
Department Corporation



	FIRST PARTY	SECOND PARTY
PARTIES	Maharashtra State Institute of Hotel Management & Catering Technology, Pune.	Maharashtra Tourism Department Corporation Ltd. (MTDC), Mumbai.
ADDRESS	412 - C, K.M. Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune - 411 016.	4 th Floor, Apeejay House, 3 Dinshaw Wachha Road, Churchgate, Mumbai, Maharashtra - 400 020.
CONTACT	25676640	022 - 41580900
EMAIL	msihmcttpo@gmail.com	MD@maharashtratourism.gov.in
WEBSITE	www.msihmctrs.in	www.maharashtratourism.gov.in
WITNESS	 Dr. Abhay Wagh Director, Technical Education, Mumbai	 Mr. Chandrashekhar S. Jaiswal DGM, MTDC



COCOA PATISSERIE

MEMORANDUM OF UNDERSTANDING (MOU)

BETWEEN

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

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

&

Cocoa Patisserie

MEMORANDUM OF UNDERSTANDING

This **Memorandum of Understanding** (hereinafter called as the 'MOU') is entered into on this 11th July 2022.

BETWEEN

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

Maharashtra State Institute of Hotel Management and Catering Technology Pune, 412 – C, K.M. Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16,

The First Party represented herein by its **Principal MSIHMCT, Pune (Degree)**

AND

The Second Party Cocoa Patisserie Pune, represented by its Proprietor.

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

WHEREAS:

About First party:

First Party is a Hotel Management Educational Institution named:

MSIHMCT - Pune is a pioneering Institute of Hotel Management & Catering Technology in Maharashtra, conducting Hospitality Programmes at different entry levels since 1974. The institute offers 4 year Bachelor's Degree Programme and 2 years Masters Programme in Hotel Management & Catering Technology, both the programmes are affiliated to Savitribai Phule Pune University and recognized by AICTE, Delhi.

About Second party:

Cocoa Patisserie and Bakery was founded by Amrita Advani and Gayatri Shirke in 2014. Their passion for baking and their love for the culinary experience since their school days, drove them to train at Le Cordon Bleu London which eventually culminated into this creative venture named Cocoa. Amruta Is a pastry chef and businesswoman born and brought up in Pune. Amrita completed her bachelors from the prestigious Maharashtra State Institute of Hotel Management and Catering Technology and went on to study at the famous gastronomy school in London Le Cordon Bleu from where she completed her Patisserie Diplome. She worked in Harrods pastry department and went on to working at the 1 michelin star restaurant Yauatcha in London.

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

PREAMBLE

First Party **MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, Pune** and Second Party **Abi'z Kitchen Pune**, believe that collaboration and co-operation, will promote more effective use of each of their resources, and provide each of them with enhanced opportunities.

OBJECTIVE

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

CLAUSE 1 CO-OPERATION

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

CLAUSE 2 SCOPE OF THE MOU

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

- 2.9 Both Parties to obtain all internal approvals, consents, permissions, and licenses of whatsoever nature required for offering the Programs on the terms specified herein
- 2.10 There is no financial commitment on the part of the MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, Pune the First Party to take up any program mentioned in the MoU. If there is any financial consideration, it will be dealt separately.

CLAUSE 3 INTELLECTUAL PROPERTY

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

CLAUSE 4 VALIDITY

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

CLAUSE 5 RELATIONSHIP BETWEEN THE PARTIES

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

First Party

Second Party

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

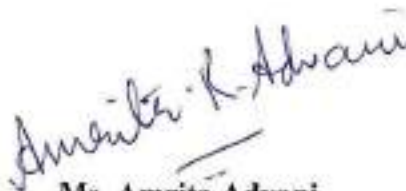
AGREED:

For Maharashtra State Institute
Of Hotel Management And
Catering Technology, Pune

For Cocoa Patisserie,



Dr. Seema Zagade
Principal
Authorized Signatory



Ms. Amrita Advani
Founder
Authorized Signatory

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



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, Pune	Cocoa Patisserie, Pune
412 - C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune - 16. ☎ - 25676640	1136, saiffee lane camp, Pune, Maharashtra, 411001
020- 25676640	Phone: 8975226174
E-mails - msihmcttpo@gmail.com ,	E-mails -
Web - www.msihmctrs.in	www.cocoapatisserieandbakery.com

Sheri- Patio and Casa

MEMORANDUM OF UNDERSTANDING (MOU)

BETWEEN

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

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

&

Sheri – Patio & Casa

A Unit of Vivansh Hospitality, Pune.

MEMORANDUM OF UNDERSTANDING

This **Memorandum of Understanding** (hereinafter called as the 'MOU') is entered into on this 15th September 2022.

BETWEEN

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

Maharashtra State Institute of Hotel Management and Catering Technology Pune, 412 – C, K.M. Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16,

The First Party represented herein by its **Principal MSIHMCT, Pune (Degree)**

AND

The Second Party Sheri – Patio & Casa Pune, represented by its Proprietor and Director of Operations.

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

WHEREAS:

About First party:

First Party is a Hotel Management Educational Institution named:

MSIHMCT - Pune is a pioneering Institute of Hotel Management & Catering Technology in Maharashtra, conducting Hospitality Programmes at different entry levels since 1974. The institute offers 4 year Bachelor's Degree Programme and 2 years Masters Programme in Hotel Management & Catering Technology, both the programmes are affiliated to Savitribai Phule Pune University and recognized by AICTE, Delhi.

About Second party:

Sheri – Patio & Casa Pune, a modern heritage Resto Bar and lounge, serving global flavours with unique culinary innovations.

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

PREAMBLE

First Party **MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, Pune** and Second Party **Sheri – Patio & Casa Pune**, believe that collaboration and co-operation, will promote more effective use of each of their resources, and provide each of them with enhanced opportunities.

OBJECTIVE

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

CLAUSE 1 CO-OPERATION

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

CLAUSE 2 SCOPE OF THE MOU

- 2.1 The budding graduates from the institutions could play a key role in technological up-gradation, innovation and competitiveness of an industry. Both parties believe that close co-operation between the two would be of major benefit to the student community to enhance their skills and knowledge in the field of Hospitality.
- 2.2 **Curriculum Design:** Second Party will give valuable inputs to the First Party in teaching / training methodology and suitably customize the curriculum so that the students fit into the industrial scenario meaningfully.
- 2.3 **Industrial Training & Visits:** Industry and Institution interaction will give an insight into the latest developments / requirements of the industries; the Second Party to permit the Faculty and Students of the First Party to visit its group companies and also involve in Industrial Training Programs, orientation, field work for the First Party. The industrial training and exposure provided to students and faculty through this association will build confidence and prepare the students to have a smooth transition from academic to working career. The Second Party will provide its Labs / Workshops / Industrial Sites for the hands-on training of the learners enrolled with the First Party.
- 2.4 **Summer Internships and Placement of Students:** Second Party will actively engage to help the delivery of Summer Internships and placement of students of the First Party.
- 2.5 **Skill Development Programs:** Second Party to train the students of First Party on the emerging trends and technologies in order to bridge the skill gap and make them industry ready in the forms of workshops and demonstrations.
- 2.6 **Guest Lectures:** Second Party to extend the necessary support to deliver guest lectures to the students of the First Party on the technology trends and in house requirements.
- 2.7 **Faculty Development Programs:** Second Party to train the Faculties of First Party for imparting industrial exposure/ refresher training, research work.
- 2.8 Both Parties to obtain all internal approvals, consents, permissions, and licenses of whatsoever nature required for offering the Programs on the terms specified herein
- 2.9 There is no financial commitment on the part of the MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, Pune the First Party to take up any program mentioned in the MoU. If there is any financial consideration, it will be dealt separately.

CLAUSE 3 INTELLECTUAL PROPERTY

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

CLAUSE 4 VALIDITY

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

CLAUSE 5 RELATIONSHIP BETWEEN THE PARTIES

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

First Party

Second Party

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

AGREED:

For Maharashtra State Institute
Of Hotel Management And
Catering Technology, Pune



Dr. Seema Zagade
Principal
Authorized Signatory

For Sheri - Patio & Casa Pune,

VIVANSH HOSPITALITY

PROPRIETOR

Mr. Tushar Lonkar
Proprietor

Mr. Rohit Awate
Director, Operations

Authorized Signatory

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, Pune	Sheri - Patio & Casa Pune,
412 - C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune - 16. ☎- 25676640	Manjari Road, Mundhwa Pune
020- 25676640	9673631105
E-mails - msihmcttpo@gmail.com ,	E-mails - vivanshhospitality@gmail.com
Web - www.msihmctrs.in	

COCOON HOTEL, PUNE

MEMORANDUM OF UNDERSTANDING (MOU)

BETWEEN

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

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

&

Cocoon Hotel Pune

MEMORANDUM OF UNDERSTANDING

This Memorandum of Understanding (hereinafter called as the 'MOU') is entered into on this 8th September 2022.

BETWEEN

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

Maharashtra State Institute of Hotel Management and Catering Technology Pune, 412 - C, K.M. Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune - 16,

The First Party represented herein by its Principal MSIHMCT, Pune (Degree)

AND

The Second Party COCOON HOTEL PUNE, represented by its General Manager

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

WHEREAS:

About First party:

First Party is a Hotel Management Educational Institution named:

MSIHMCT - Pune is a pioneering Institute of Hotel Management & Catering Technology in Maharashtra, conducting Hospitality Programmes at different entry levels since 1974. The institute offers 4 year Bachelor's Degree Programme and 2 years Masters Programme in Hotel Management & Catering Technology, both the programmes are affiliated to Savitribai Phule Pune University and recognized by AICTE, Delhi.

About Second party:

Cocoon Hotel comes under the Mother Brand - Magarpatta Clubs & Resorts Limited (MCRPL). Cocoon Hotel Started in 2009, an exclusive all-suite hotel at Magarpatta City providing 4-star facilities, having 118 rooms built inside an integrated township, with commercial and residential zones. Rooms are provided with the 'best in class' amenities and facilities for discerning guests. The hotel has a Banquet, Bar, 24 Hour Room Service and Restaurant.

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

PREAMBLE

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

OBJECTIVE

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

CLAUSE 1 CO-OPERATION

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

CLAUSE 2 SCOPE OF THE MOU

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

- 2.9 Both Parties to obtain all internal approvals, consents, permissions, and licenses of whatsoever nature required for offering the Programs on the terms specified herein.
- 2.10 There is no financial commitment on the part of the MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, Pune the First Party to take up any program mentioned in the MoU. If there is any financial consideration, it will be dealt separately.

CLAUSE 3 INTELLECTUAL PROPERTY

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

CLAUSE 4 VALIDITY

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

CLAUSE 5 RELATIONSHIP BETWEEN THE PARTIES

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

First Party

Second Party

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

AGREED:

For Maharashtra State Institute
Of Hotel Management And
Catering Technology, Pune

For Cocoon Hotel Pune,



Dr. Seema Zagade
Principal
Authorized Signatory



Mr. Alok Anand
General Manager
Authorized Signatory

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, Pune	Cocoon Hotel Pune
412 - C, K.M.Munshi Marg, Bahirut Patil Chowk, Shivajinagar, Pune - 16. ☎ - 25676640	Magarpatta Rear Approach, near Destination Center, Magarpatta, Hadapsar, Pune, Maharashtra-411013
020- 25676640	020 6624 4444
E-mails - msihmettpo@gmail.com ,	E-mails - inquiry@cocoonpune.com
Web - www.msihmetr.in	Web - www.cocoonpune.com

FLAIROLOGY , PUNE

MEMORANDUM OF UNDERSTANDING (MOU)

BETWEEN

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

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

&

Flairology Bar School & Events Pune

MEMORANDUM OF UNDERSTANDING

This **Memorandum of Understanding** (hereinafter called as the 'MOU') is entered into on this 13th December 2022.

BETWEEN

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

Maharashtra State Institute of Hotel Management and Catering Technology Pune, 412 – C, K.M. Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16,

The First Party represented herein by its **Principal MSIHMCT, Pune (Degree)**

AND

The Second Party Flairology Bar School & Events Pune, represented by its General Manager

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

WHEREAS:

About First party:

First Party is a Hotel Management Educational Institution named:

MSIHMCT - Pune is a pioneering Institute of Hotel Management & Catering Technology in Maharashtra, conducting Hospitality Programmes at different entry levels since 1974. The institute offers 4 year Bachelor's Degree Programme and 2 years Masters Programme in Hotel Management & Catering Technology, both the programmes are affiliated to Savitribai Phule Pune University and recognized by AICTE, Delhi.

About Second party:

Flairology Bar School & Events Pune to develop the best bartenders, and have taken a step in that direction by establishing bartending academy.

Flairology Academy was born, where place a high importance on teaching knowledge necessary to become a complete and professional bartender. Flairology bar school Pune train the new generation in current mixology with sleek operational skills, keeping in mind the hospitality industry's requirement for fashionable, efficient, and inventive bartending talents.

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

PREAMBLE

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

OBJECTIVE

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

CLAUSE 1 CO-OPERATION

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

CLAUSE 2 SCOPE OF THE MOU

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

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

CLAUSE 3 INTELLECTUAL PROPERTY

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

CLAUSE 4 VALIDITY

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

CLAUSE 5 RELATIONSHIP BETWEEN THE PARTIES

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

First Party

Second Party

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

AGREED:

For Maharashtra State Institute
Of Hotel Management And
Catering Technology, Pune

For Flairology Bar School & Events Pune,



Dr. Seema Zagade
Principal
Authorized Signatory

PRINCIPAL
(UG -PG)

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



Mr. Shreyas Gugale
Director
Authorized Signatory



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, Pune	Flairology Bar School & Events Pune
412 - C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune - 16. ☎ - 25676640	5th floor, Sohrab Hall, Opposite Jahangir Hospital, Pune Station, Pune
020- 25676640	9158757801
E-mails - msihmcttpo@gmail.com,	E-mails - info@flairology.in
Web - www.msihmctrs.in	Web- www.flairology.in

Saysha Holidays

MEMORANDUM OF UNDERSTANDING (MOU)

BETWEEN

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

&

Saysha Holidays

MEMORANDUM OF UNDERSTANDING

This Memorandum of Understanding (hereinafter called as the 'MOU') is entered into on this 4th January 2023.

BETWEEN

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

Maharashtra State Institute of Hotel Management and Catering Technology Pune, 412 - C, K.M. Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune - 16,

The First Party represented herein by its Principal MSIHMCT, Pune (Degree)

AND

The Second Party Saysha Holidays, represented by its Proprietor,

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

WHEREAS:

About First party:

First Party is a Hotel Management Educational Institution named:

MSIHMCT - Pune is a pioneering Institute of Hotel Management & Catering Technology in Maharashtra, conducting Hospitality Programmes at different entry levels since 1974. The institute offers 4 year Bachelor's Degree Programme and 2 years Masters Programme in Hotel Management & Catering Technology, both the programmes are affiliated to Savitribai Phule Pune University and recognized by AICTE, Delhi.

About Second party:

Saysha Holidays is a leading travel booking company based in India, dedicated to providing exceptional services and unforgettable experiences to our clients. With a comprehensive range of offerings, we cater to all your travel needs, including hotel bookings, camping adventures, flight ticket reservations, and group bookings.

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

PREAMBLE

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

OBJECTIVE

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

CLAUSE 1 CO-OPERATION

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

CLAUSE 2 SCOPE OF THE MOU

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

- 2.9 Both Parties to obtain all internal approvals, consents, permissions, and licenses of whatsoever nature required for offering the Programs on the terms specified herein
- 2.10 There is no financial commitment on the part of the MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, Pune the First Party to take up any program mentioned in the MoU. If there is any financial consideration, it will be dealt separately.

CLAUSE 3 INTELLECTUAL PROPERTY

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

CLAUSE 4 VALIDITY

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

CLAUSE 5 RELATIONSHIP BETWEEN THE PARTIES

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

First Party

Second Party

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

AGREED:

For Maharashtra State Institute
Of Hotel Management And
Catering Technology, Pune

For Saysha Holidays,



Dr. Seema Zagade
Principal
Authorized Signatory



Ms. Sayali Ajit Waikar
Proprietor
Authorized Signatory

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, Pune	SAYSHA HOLIDAYS ,
412 - C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune - 16. ☎ - 25676640	Flat No. 01, Wing B2, Damu Park, Manpada road Dombivali (East) 421201
020- 25676640	Mob- 9527872602
E-mails - msihmettpo@gmail.com ,	E-mails - sayaliwaikar90@gmail.com
Web - www.msihmetrs.in	Web-- nil

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



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

Date: 8.08.2022

Dear Ms Sayali,

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 **“Seamless Blend of Tourism - Saysha Holidays, Synergy of Tour Management with Hotel Industry”** on 8th August 2022.

Thank you for all your support.

With regards,

Dr. Seema Zagade

PRINCIPAL
(BHMCT)

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

Received.
Wapti



Tamara



**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND
CATERING TECHNOLOGY PUNE**
(UG & PG DEGREE PROGRAMME)

412 - C, Shivaji Nagar, Pune - 16

☎ - 25676640 Email: msihmctrsoffice@gmail.com

Memorandum of Understanding ("MOU")

Between

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

And

Tamara Leisure Experiences Pvt. Ltd., a private limited company incorporated under the Companies Act, 1956 having its registered office at 58, 1st Floor, 15th Cross, 2nd Phase, J P Nagar, Bangalore - 560078 (hereinafter referred to as "Tamara" which expression shall, unless it be repugnant to the context thereof, be deemed to mean and include its affiliates, successors in interest and permitted assigns).

MSIHMCT and Tamara shall hereinafter collectively be referred to as the "Parties" and individually as a "Party".

Scope & Significance of the MOU:

This MoU has been signed on 09.02.2023, for the Preferred Academic Partner Status by extending Professional Support for Moulding the Hospitality aspirants with right Attitude, relevant knowledge and Skills. Wherein, both parties have been agreed upon to associate on a mutually beneficial manner for the following.

- 1.a. Demonstrations, Lecture sessions by the Hospitality Professionals during the Induction, orientation of the students at the beginning of every academic year.
- 1.b. Awareness programs to be organised at the Institute regarding expectations of the industry, qualities that valued for the employment.
- 1.c. Growth Prospects, and work culture etc. Industrial Visits, Participation in the Theme based outdoor and indoor activities organised by the industry.
- 1.d. Active participation and encouragement through jointly organising Professional annual competitions wherein, the Program could be customised as MSIHMCT & Tamara upon mutual consent.
- 1.e. Regular Guest Lectures and orientation programs to the senior students to keep them updated with emerging trends in the industry at present, at periodic intervals as may be mutually agreed to between the Parties.
- 1.f. Faculty Orientation program once in a year at the industry premises.
- 1.g. Preference in Campus Recruitments/ Industrial training on merit basis.
- 1.h. Any other programs which would draw attention of both parties in due course of time subject to mutually agreeable and beneficial manner shall be considered as part of the association.

TAMARA

LEISURE EXPERIENCES

2. a. Validity of this MOU shall be for a period of 5 years from the date of execution of the same and shall be renewed on mutual consent.

2.b. This MOU will be printed on the official letterheads of the Institution, signed by the authorised personnel and exchanged between both Parties.

3. Jurisdiction and Arbitration: This Agreement will be governed by and construed in all respects by the Laws of India and Courts in Bangalore, India shall have jurisdiction to try and adjudicate any dispute arising hereunder to the exclusion of all other courts. All disputes arising out in connection of this MOU shall be settled through arbitration in accordance with the arbitration proceedings by a Sole Arbitrator to be appointed by the Parties within 15 (fifteen) days of the invocation of the Arbitration Clause by either Party. The Arbitration shall be conducted as per the provisions of Indian Arbitration and Conciliation Act, 1996, and/or any statutory modifications thereof. The proceedings of the Arbitration shall be in English and the seat, venue place of arbitration will be Bangalore, India. Both the Parties shall equally bear the costs thereof.

4. Amendment: This MOU may be modified or amended only if the understanding has been entered into writing and signed by both the Parties.

5. Relationship: Nothing contained in this Agreement shall be construed or deemed to create any partnership or joint venture or employer-employee relationship or principal-agent relationship in any manner whatsoever between the Parties.

6. Confidentiality The parties hereto shall keep strictly confidential all technical, business and other information including but, not limited to that which may be disclosed or confided to it by the other in the course of the performance of its duties and obligations under this arrangement.

For Maharashtra State Institute of Hotel Management & Catering Technology, Pune (Degree)

Dr. Seema Zagade

Principal


PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Hotel Management & Catering Technology
For Tamara Leisure Experiences Private
Limited
Pune-411016




Vempehathrail Mathew Manoj

Vice President - Operations



TAMARA LEISURE EXPERIENCES PRIVATE LIMITED

Formerly known as Tamara Real Estate Holding and Development Private Limited

Regd. Off: #58, 15th cross, J.P. Nagar 2nd Phase, Bangalore - 560078 | Ph: +91-80-4915-5900 | Fax: +91-80-4915-5922
CIN - U07010KA2005PTC037101 | Website: www.thetamara.com | reservations@thetamara.com

Printed from Subtask: 1397576 - 170 Stamping/Printing on letter head of the Company on Monday, February 6, 2023

TAMARA

LEISURE EXPERIENCES

Contract Offer Letter

2023-06-27

To,

Arpita Ravi Nagpure
D/O:Ravi Nagpure-Gandhi Waard-dewhadi
P.O:Dewhadi-Bhandara-Maharashtra-441913

Dear Arpita Ravi Nagpure

Greetings from Tamara Leisure Experience Pvt. Ltd.

(Hereinafter referred to as the "Company"). With reference to your application and the subsequent interviews you had with us, the management is pleased to utilize your services on contract basis for the period mentioned under "Duration of Contract". The terms and conditions of contract are as follows:

Designation	Intern - RHT
Department	Human Resources
Business Unit	The Tamara
Location	Bangalore
Reporting Manager	Arul Sudhakar
Contract Start Date	0000-00-00
Contract End Date	0000-00-00
Monthly Compensation INR (In digits)	6000
(In words)	(Rupees Six Thousand Only.)

1. This offer is contingent on you agreeing to join the Company and clearing the background checks and reference verifications by on or before
2. Your indicative compensation will be as mentioned above inclusive of all taxes and benefits.
3. Upon acceptance of this offer, and execution of the Service Contract Letter, you will be subject to all the Company's internal policies.
4. Please execute and return this document to us if you wish to accept this offer of Contract.

We hope that you'll accept this job offer and look forward to welcoming you aboard.

Yours Sincerely,

Shruti Shibulal
Chief Executive Officer



TAMARA LEISURE EXPERIENCES PRIVATE LIMITED

BHAJIPALA, PUNE

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



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

(UG & PG – Degree Programme)

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

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

MEMORANDUM OF UNDERSTANDING (MOU)

Between

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

And

Bhajipala India Pvt Ltd, Pune

MEMORANDUM OF UNDERSTANDING

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

BETWEEN

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

AND

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

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

WHEREAS:

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

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

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

About First party:

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

About Second party:

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

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

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

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

CLAUSE 1 CO-OPERATION

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

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

CLAUSE 2 SCOPE OF THE MoU

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

requirements.

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

CLAUSE 3 INTELLECTUAL PROPERTY

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

CLAUSE 4 VALIDITY

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

CLAUSE 5 RELATIONSHIP BETWEEN THE PARTIES

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

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

First Party

Second Party

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

AGREED:

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

For Bhajipala, Pune,


PRINCIPAL
Authorized Signatory
(BHMCT)





Authorized Signatory

Maharashtra State Institute of
Hotel Management & Catering Technology

Shivajinagar, Pune-411016

Maharashtra State Institute of Hotel
Management and Catering Technology, Pune

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

020- 25676640

E-mails - msihmctrsoffice@gmail.com,

Web - www.msihmctrs.in

Bhajipala, Pune

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

Contact Details- +91 98229 90719

E-mails-contactteambp@gmail.com

Web--

Witness1:

Witness2:

Witness3:

Witness4:

LINKAGES ACTIVITIES

AISSMS COLLEGE OF HMCT, PUNE

22



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: exam@msihmctrs.in , web site: msihmctrs.in

REF: MSIHMCT/BHMCT/SPPU/EXAM/2023/338

Date: 22.05.2023

To,
Dr. Anuradha Karmarkar
Asst. Professor
AISSMS College of HMCT
Pune

Subject: Appointment as External Examiner for Assessment of S. P. Pune University
Practical examination of BHMCT programme - April / May 2023.

Madam,

I have pleasure in inviting you to work as External Examiner for Assessment of S. P. Pune University Practical Examination for BHMCT programme of the following course to be conducted on the date mentioned below-

Sr.	Date	Time	Course	Course Code
1.	22 nd May 2023	10.00 a.m.	Sp. in Accommodation Management - III	CS 801 C

Thanking You,



Dr. Seema Zagade
Principal
MSIHMCT, Pune - 16

de
Principal
Maharashtra State Institute of
Hotel Management & Catering Technology
Pune - 16
23/5/23



Uni. Exam In - Charge
MSIHMCT, Pune - 16

For
M Rao
23/5/23

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: exam@msihmctrs.in, web site: msihmctrs.in

REF: MSIHMCT/BHMCT/SPPU/EXAM/2023/399

Date: 23.05.2023

To,
Dr. Arun Sherkar
Associate Professor
AISSMS College of HMCT
Pune

Subject: Appointment as External Examiner for Assessment of S. P. Pune University
Practical examination of BHMCT programme - April / May 2023.

Sir,

I have pleasure in inviting you to work as External Examiner for Assessment of S. P. Pune University Practical Examination for BHMCT programme of the following course to be conducted on the date mentioned below-

Sr.	Date	Time	Course	Course Code
1.	23 rd , 24 th and 25 th May 2023	1.00 p.m.	Sp. Food Production Management - I	CS 601 A (2019 Pattern)
			Sp. Food Production Management - I	CEA 601 (2016 Pattern)

Thanking You,



Dr. Seema Zagade

Principal

MSIHMCT, Pune - 16

PRINCIPAL
(BHMCT)

MAHARASHTRA STATE INSTITUTE OF
HOTEL MANAGEMENT AND CATERING TECHNOLOGY
SHIVAJINAGAR - PUNE - 411016


Uni. Exam In - Charge
MSIHMCT, Pune - 16

Received
Arun
25/5/23

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: exam@msihmctrs.in, web site: msihmctrs.in

REF: MSIHMCT/BHMCT/SPPU/EXAM/2023/401

Date: 23.05.2023

To,
Ms. Mohini Rasal
Assistant Professor
AISSMS CHMCT,
Pune

Subject: Appointment as External Examiner for Assessment of S. P. Pune University
Practical examination of BHMCT programme - April / May 2023.

Madam,

I have pleasure in inviting you to work as External Examiner for Assessment of S. P. Pune University Practical Examination for BHMCT programme of the following course to be conducted on the date mentioned below-


Sr.	Date	Time	Course	Course Code
1.	23 rd May 2023	10.00 a.m.	Sp. Food & Beverage Service Management - I	CS 601 B (2019 Pattern)

Thanking You,


Dr. Seema Zagade
Principal

MSIHMCT, Pune - 16

o/c
24/5/23
Maharashtra State Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411016


Uni. Exam In - Charge
MSIHMCT, Pune - 16

MRoad
23/5/23



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

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

☎ - 25676640 Email: exam@msihmctrs.in , web site: msihmctrs.in

REF: MSIHMCT/BHMCT/SPPU/EXAM/2023/411

Date: 25.05.2023

To,
Ms. Rasika Shahane
Assistant Professor
AISSMS CHMCT, Pune

Subject: Appointment as External Examiner for Assessment of S. P. Pune University
Practical examination of BHMCT programme - April / May 2023.

Madam,

I have pleasure in inviting you to work as External Examiner for Assessment of S. P. Pune University Practical Examination for BHMCT programme of the following course to be conducted on the date mentioned below-

Sr.	Date	Time	Course	Course Code
1.	24 th , 25 th and 26 th May 2023	10.00 a.m.	Accommodation Op. - II	C 403 (Batch II)

Thanking You,

Dr. Seema Zagade
Principal
MSIHMCT, Pune - 16

MAHARASHTRA STATE INSTITUTE OF
HOTEL MANAGEMENT AND CATERING TECHNOLOGY
SHIVAJINAGAR, PUNE - 411016

Uni. Exam In - Charge
MSIHMCT, Pune - 16

Rasika
26/5/23.



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

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

☎ - 25676640 Email: exam@msihmctrs.in , web site: msihmctrs.in

REF: MSIHMCT/BHMCT/SPPU/EXAM/2023/931

Date: 03.06.2023

To,
Dr. Rina Dongre
Asst. Professor
A.I.S.S.M.S. CHMCT
Pune

Subject: Appointment as External Examiner for Assessment of S. P. Pune University
Practical examination of BHMCT programme - April / May 2023.

Madam,

I have pleasure in inviting you to work as External Examiner for Assessment of S. P. Pune University Practical Examination for BHMCT programme of the following course to be conducted on the date mentioned below-

Sr.	Date	Time	Course	Course Code
1.	1 st , 2 nd and 3 rd June 2023	1.00 p.m.	Food Production - II	C 201 (Batch I & II)

Thanking You,

Dr. Seema Zagade
Principal

PRINCIPAL
(BHMCT)
Maharashtra State Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411004

Uni. Exam In - Charge
MSIHMCT, Pune - 16

Received.
Shane
3/6/23.

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: exam@msihmctrs.in . web site: msihmctrs.in

REF: MSIHMCT/BHMCT/SPPU/EXAM/2023/415

Date: 30.05.2023

To,
Dr. Sarika Joshi
Asst. Professor
AISSMS College of HMCT, Pune

Subject: Appointment as External Examiner for Assessment of S. P. Pune University
Practical examination of BHMCT programme - April / May 2023.

Madam,

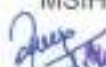
I have pleasure in inviting you to work as External Examiner for Assessment of S. P. Pune University Practical Examination for BHMCT programme of the following course to be conducted on the date mentioned below-


Sr.	Date	Time	Course	Course Code
1.	29 th , 30 th and 31 st May 2023	10.00 a.m.	Accommodation Op. - II	C 403 (Batch I)
			Accommodation Op. - I	C 303 (Backlog)

Thanking You,


29/5/23
Dr. Seema Zagade
Principal
MSIHMCT

PRINCIPAL
(BHMCT)


29/5/23
Maharashtra State Institute of
Hotel Management and Catering Technology
Shivajinagar, Pune-411016


30/5/23
Uni. Exam In - Charge
MSIHMCT, Pune - 16

Received
31/5/23



AISSMS
COLLEGE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY
NEW BEGINNINGS, ENDLESS POSSIBILITIES



An Autonomous College Under Savitribai Phule Pune University, Pune

THIS CERTIFICATE IS AWARDED TO

Mr Sachin A Rayarikar

for attending Research Workshop, *Scientific Approach to Writing
and Publishing Research Paper* conducted on
30th July 2022 and 17th September 2022.

Dr Sonali Jadhav
Principal,
AISSMS CHMCT, Pune





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COLLEGE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY
NEW BEGINNINGS, ENDLESS POSSIBILITIES



An Autonomous College Under Savitribai Phule Pune University, Pune

THIS CERTIFICATE IS AWARDED TO

Mr Abhay Manolkar

for attending Research Workshop, *Scientific Approach to Writing
and Publishing Research Paper* conducted on
30th July 2022 and 17th September 2022.

Dr Sonali Jadhav
Principal,
AISSMS CHMCT, Pune





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AND CATERING TECHNOLOGY
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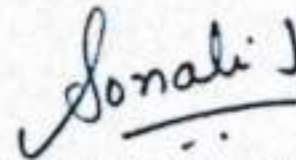


An Autonomous College Under Savitribai Phule Pune University, Pune

THIS CERTIFICATE IS AWARDED TO

Mr Chintamani Sahasrabudhe

.....
for attending Research Workshop, ***Scientific Approach to Writing
and Publishing Research Paper*** conducted on
30th July 2022 and 17th September 2022.



.....
Dr Sonali Jadhav
Principal,
AISSMS CHMCT, Pune





AISSMS
COLLEGE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY
NEW BEGINNINGS, ENDLESS POSSIBILITIES



An Autonomous College Under Savitribai Phule Pune University, Pune

THIS CERTIFICATE IS AWARDED TO

Mr Darshan Joshi

for attending Research Workshop, ***Scientific Approach to Writing
and Publishing Research Paper*** conducted on
30th July 2022 and 17th September 2022.

Dr Sonali Jadhav
Principal,
AISSMS CHMCT, Pune





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COLLEGE OF HOTEL MANAGEMENT
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NEW BEGINNINGS, ENDLESS POSSIBILITIES



An Autonomous College Under Savitribai Phule Pune University, Pune

THIS CERTIFICATE IS AWARDED TO

Ms Anahita Manna

.....
for attending Research Workshop, ***Scientific Approach to Writing
and Publishing Research Paper*** conducted on
30th July 2022 and 17th September 2022.

Sonali J

.....
Dr Sonali Jadhav
Principal,
AISSMS CHMCT, Pune





AISSMS
COLLEGE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY
NEW BEGINNINGS, ENDLESS POSSIBILITIES



An Autonomous College Under Savitribai Phule Pune University, Pune

THIS CERTIFICATE IS AWARDED TO

Mr Devesh Janvekar

for attending Research Workshop, *Scientific Approach to Writing
and Publishing Research Paper* conducted on
30th July 2022 and 17th September 2022.

Dr Sonali Jadhav
Principal,
AISSMS CHMCT, Pune





AISSMS

COLLEGE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY

NEW BEGINNINGS, ENDLESS POSSIBILITIES

An Autonomous College Under Savitribai Phule Pune University, Pune



THIS CERTIFICATE IS AWARDED TO

Ms Sampada Paranjpe

for attending Research Workshop, ***Scientific Approach to Writing
and Publishing Research Paper*** conducted on
30th July 2022 and 17th September 2022.

Dr Sonali Jadhav
Principal,
AISSMS CHMCT, Pune





AISSMS
COLLEGE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY
NEW BEGINNINGS, ENDLESS POSSIBILITIES



An Autonomous College Under Savitribai Phule Pune University, Pune

THIS CERTIFICATE IS AWARDED TO

Ms Pooja Pawar

for attending Research Workshop, *Scientific Approach to Writing
and Publishing Research Paper* conducted on
30th July 2022 and 17th September 2022.

Dr Sonali Jadhav
Principal,
AISSMS CHMCT, Pune



Fwd: Agenda for Board of Examination Meeting Academic Year 2023 - 2024

Chintamani Sahasrabudhe

10:31 (2 minutes ago)

to me

Respected members,

Greetings from AISSMS CHMCT.

This is to inform you that the meeting called by COE, Dr. Hemraj Patil, which was scheduled on Tuesday, 3rd October 2023, at 3.00 P.M. has been postponed due to unavoidable circumstances.

The revised date and time for the meeting is as follows - Day - Tuesday, Date - 10th October 2023, Time - 3.00 P.M.

Any inconvenience is highly regretted.

Thank you.

Regards,

AISSMS College of Hotel Management and Catering Technology, Pune

Examination Cell - Old Building

Dr. Hemraj Patil, Dr. Prerna Bhautik, Dr. Manoj Suryawanshi, Ms. Mohini Rasal

On Fri, Sep 22, 2023 at 3:42 PM Exam Cell <examcell@aiissmschmct.in> wrote:

Respected members,

Greetings from AISSMS CHMCT.

With respect to the subject, we would like to invite you for the Board of Examination Meeting for Academic Year 2023 - 2024. Following are the details for the meeting -

Day and Date - Tuesday, 03rd October 2023

Time - 3.00 P.M.

Venue - Examination Department, Old Building.

Please find the copy of the agenda for the meeting. We request you to kindly confirm your availability for the same.

Thank you.

Regards,

Dr. Hemraj Patil

Controller of Examinations (Autonomous)

AISSMS CHMCT



म. रा. असा. एच. एम. सी.टी.
(छात्री व छात्रवृत्ति पदवी)
शिवाजीनगर, पुणे-411 016
आचार्य कार्यालय-246.....
दिनांक 10/10/2023

Rup
10/10/23

PRINCIPAL
(UG-PG)

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

Linkages related activities with

Ritz Carlton Hotel, Pune



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

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

CORRESPONDENCE TRAIL

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

Dear Dr. Moodliar,

Warm greetings from The Ritz-Carlton, Bangalore!

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

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

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

Thank you.

Warm Regards,

Graydon



From: msihmct tpo <msihmcttpo@gmail.com>

Sent: Monday, February 14, 2022 8:00 PM

To: Rodricks, Graydon <Graydon.Rodricks@ritzcarlton.com>; anita.moodliar <anita.moodliar@gmail.com>

Subject: Guest Lecture for First Year BHMCT students on 17/02/2022

Dear Mr. Graydon,

Greetings from MSIHMCT, Pune!!

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

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

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

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

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

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

Regards

Anita Moodliar

Dr. Anita Moodliar
Principal
MSIHMCT, Pune.

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, web site: msihmctrs.in

THANK YOU EMAIL

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

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

Date: Sat, 19 Feb 2022, 20:16

Subject: Thank you for your valuable time.

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

Dear Mr Graydon Rodricks,

Greetings from MSIHMCT Pune!!

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

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


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

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

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

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

Regards,


Dr. Anita Moodliar

PRINCIPAL
(BHMCT)

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





THE RITZ-CARLTON

Pune

October 09, 2021

Letter of Confirmation

Dear Mayank,

Greetings from the Ritz-Carlton Pune!

We are pleased to confirm your Internship Training Program in the Food & Beverage Department with The Ritz-Carlton Pune.

Your training will commence from 18th October 2021 and will last for a duration of 6 months. During the training you will be posted in Food & Beverage Department and will report to the Director of Food & Beverage.

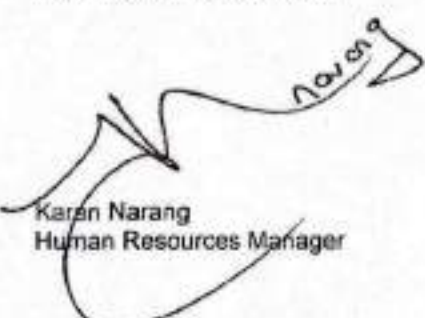
Details of stipend, benefits and allowances and are mentioned in Annexure-I.

The list of documents mentioned in Annexure-1 has to be presented on the day of joining, failing which you may not be permitted to commence the training.

Once again, Welcome to The Ritz-Carlton, Pune. We endeavour that your learning experience will be enjoyable and rewarding. Feel free to contact the undersigned for any queries.

Please send a word of confirmation of acceptance of the terms of the offer.

For, The Ritz-Carlton Pune


Karan Narang
Human Resources Manager



Linkages related activities with

Westin Hotel, Pune

**THE WESTIN PUNE
KOREGAON PARK**

36/3-B, Koregaon Park Annex,
Mundhwa Road, Ghopad,
Pune 411001, India

T: 020 6721 0000
F: 020 6721 0021

westin.com/punekoregaonpark

October 15, 2019

TO WHOMSOEVER IT MAY CONCERN

This is to certify that **Akash Kailas Misal**, from **MSIHMCT, Pune** has undergone his Industrial Internship at **The Westin Pune Koregaon Park, Pune** from **May 27, 2019** to **October 15, 2019**.

During the course of this training, he has shown a very positive attitude towards the training objectives.

We wish him a bright and successful career.

for The Westin Pune Koregaon Park
(A unit of **Classic Citi Investment Pvt. Ltd.**)

Training Office
Westin Pune Koregaon Park
Classic Citi Investment Pvt. Ltd.

Priyanka Bhosle
Training Manager, Human Resources



352

Linkage Related Activities with

POONA HOTLIERS ASSOCIATION

PHA
POONA HOTELIERS
ASSOCIATION

Certificate of Participation

DR. Vidya Kadam, M.S.I.H.M.C.T

Has attended the Seminar

"Best Practices in Human Resources, POSH and Labour Law"

By : Ms Vaishali Shahi - Human Resource Manager
Ms Kavita Sethi Jain - Company Secretary
Mr Shrikant Malegaonkar - Advocate

On : 20th August, 2019

At : The Central Park Hotel, Pune



Ms. Prapti Deshpande
Secretary General



Mr. Vineet Mishra
Chairman - Seminar Committee



Mr. Neerav Panchamia
President

PHA
POONA HOTELIERS
ASSOCIATION

Certificate of Participation

Mr. Chintamani Sahasrabudhe

Has Participated in the Seminar

" Best Practices in Engineering Energy Cost Saving "

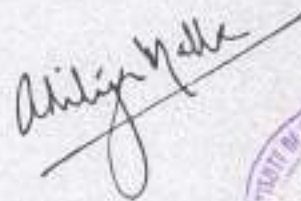
By : Mr Raghavendra Khot - Director of Engineering, The Westin

On : 05th December, 2019

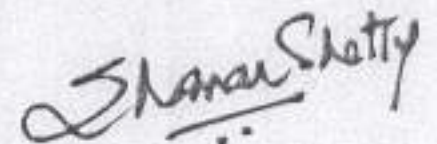
At : JW Marriott, Pune



Ms. Prapti Deshpande
Secretary General



Mr. Aditya Malla
Chairman - Seminar Committee



Mr. Sharan Shetty
President

PHA
POONA HOTELIERS
ASSOCIATION

Certificate of Participation

Mr. Darshan Joshi

Has Participated in the Seminar

" New Leadership Mantras For Enterprise And Personal Success".

By : Mr Arun Nayar - Director of Pride Group of Hotel

On : 27th April, 2022

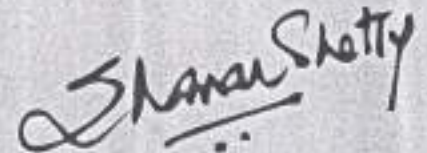
At : Crowne Plaza Pune City Centre



Ms. Prapti Deshpande
Secretary General



Mr. Vinay Nair
Chairman - Seminar Committee



Mr. Sharan Shetty
President

Linkage Related Activities

YASHADA , PUNE



यशवंतराव चव्हाण विकास प्रशासन प्रबोधिनी

(महाराष्ट्र शासनाची अंगीकृत संस्था)

Yashwantrao Chavan Academy of Development Administration

(A Government of Maharashtra Organisation)



ISO 9001 : 2008

क्र. डि.सी/२०२१-२२/भो.गृ. नुतनिकरण

दिनांक : १५/०२/२०२२

प्रति,

प्राचार्य

महाराष्ट्र इन्टीट्यूट ऑफ हॉटेल मॅनेजमेंट

पुणे

विषय: सल्लागार म्हणून नियुक्त करण्याबाबत...

महोदय,

यशवंतराव चव्हाण विकास प्रशासन प्रबोधिनी (यशदा), पुणे येथील कोजागिरी भोजनगृहाचे किचन नुतनिकरणाचे काम प्रस्तावित आहे.

०२ सीडॅक येथील किचन नुतनीकरण आपल्या मार्फत केल्याचे समजते. त्याच धर्तीवर यशदा कोजागिरी भोजनगृहाच्या नुतनीकरणाचे काम देखील आपण करावे अशी विनंती आहे.

०३ सदर किचनच्या नुतनीकरणासाठी सर्व Design & Architecture तसेच तेथील अस्तित्वात असलेले सर्व साहित्याचा विचार करता नविन काही साहित्य खरेदी करावयाचे झाल्यास सदर साहित्याचे Specification व Procurement याबाबत यशदा संस्थेस प्रस्ताव सादर करावा ही विनंती.

०४ तसेच या कामी समन्वय व मार्गदर्शनार्थ आपले इन्टीट्यूट मार्फत तज्ञ सल्लागाराची नेमणूक करण्यात यावी ही विनंती.

(निबंधक)
यशदा, पुणे

म. दा. जाधव, एम. एम. सी.टी.
(पदवी व पदव्युत्तर पदवी)

सिवाजीनगर, पुणे-411 016

उपस्थित २५

दिनांक २३/०२/२०२२

• Excellence Through

PRINCIPAL

गविसन अन्तर, बाणेर रोड, पुणे ४११ ००७, भारत (इपीएबीएस) : (०२०) २५६०८००० कार्यालयीन वेळेनंतर : २५६०८२७१, फॅक्स : २५६०८१००

Hotel Management Complex, Baner Road, Pune 411 007, India (EPABX) : (020) 25608000 After Office Hrs. : 25608271, Fax : 25608100

Shivajinagar, Pune 411 016 Email: yashada@yashada.org | Website : www.yashada.org

Recd: 23/2/22



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

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

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

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

English translation of the letter from Yashda dated 15/12/2022

To,

Principal

Maharashtra Institute of Hotel Management,

Pune

Subject: Regarding appointment as Consultant.

Madam/Sir,

1. Yashwantrao Chavan Development Administration Prabodhini (Yashda) Kojagiri Canteen kitchen renovation work is proposed.
2. It is understood that the kitchen renovation at CDAC has been done through you, on the same lines we request you to do the renovation work of Yashda Kojagiri canteen.
3. Considering all the Design & Architecture as well as all the existing materials for the renovation of the said kitchen, if any new materials are to be purchased, it is requested to submit a proposal to the Yashda Institute regarding the Specification & Procurement of the said materials.
4. Also, it is requested that an expert consultant be appointed through your institute to coordinate and guide this work.

Registrar

Yashda


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

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

English translation of the letter from Yashda dated on 02/02/2023

To,
Dr. Seema Zagade
Principal,
Maharashtra State Institute of Hotel Management and Catering Technology,
Pune

Subject: Training of staff workers at Yashda, mystery audit and outdoor catering (ODC) experience for your students at Yashda

Ref: Hon. Meeting dated 22/12/2022 with General Secretary's letter No

Respected madam,

01. According to the discussion on above topics in the context meeting, the following matters are requested to be overviewed and arrangement of the same to be done accordingly.
02. HMCT to plan and conduct the training course for the cleaning staff of DAC department in Yashda as well as contractor workers of Kojagiri Canteen, room cleaning staff of MDC department as well as cleaning staff working in DAC and MDC as well as the executives working in the department. The training course should be planned for approximately for 140 number of employees keeping in mind that day to day operations of Yashda is not disturbed and the training is conducted smoothly.
03. To plans and make surprise mystery visits to residential rooms of Yashda's DAC and MDC with reference to cleaning and maintaining cleanliness and quality of food.
04. To plan and to be present with the students during special lunches, dinner and whenever special dignitaries are supposed to visit Yashda so the students get a practical knowledge of outdoor catering services. For the same Yashda will inform you eight days in prior.
05. However, it is requested that you agree to the above matters, and accordingly, provide a detailed proposal from your office.

Registrar

Yashda

PRINCIPAL
(BHMCT)

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





To
The Director General
YASHDA
Pune.

Sub: Proposal for Training, Mystery Audit and ODCs.

Ref: Your letter dated 2nd December 2022

Respected Sir,

This is with reference to your letter dt. 02/12/2022 regarding conduction of training program for your staff. Please find below the proposal for the same.

The training is for approximately 140 staff members as mentioned in your letter:

- The training will be split in Class room session (theory) and Practical session each day.
 - The training for given department i.e. Food and Beverage and Facility management (entry level staff) will be of 4hours per day (1 hour theory and 3 hour practicals), 4 days per week.
 - Timetable will be prepared and shared for the same.
 - Daily attendance will be maintained and shared after the completion of training programme.
 - The training will be conducted in the premises i.e YASHDA
 - Training will be conducted by Faculty (Subject experts) of MSIHMCTRS
 - The training material shall be provided by MSIHMCTRS.
 - The trainees would be assessed, after their training to determine the effectiveness of the program.
 - Their feedback on the individual sessions shall also be solicited.
 - Certification of the said trainees shall be done on successful completion of the training program.
- For the supervisory level team members, training will be organised for 3 days with a similar split of theory and practical sessions.

Mystery Audits

- Mystery Audits shall be conducted by MSIHMCTRS faculty on quarterly basis of your Food production, Cafeteria or other dining areas and the Accommodation units in your premise. A detailed report shall be presented for your perusal within 15 days of completion of the audit.

Out Door Catering (ODCs)

- The institute shall extend support through its students for Out Door Catering for Food Production and Food and Beverage Service, during events at YASHDA. The students shall report in their Chef/ food and beverage service uniform and will be able to render services for 8 hrs on a given day. The safety and security of the students shall be the responsibility of YASADA during these events.

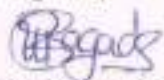
Commercials:

- Payment should be done in favour of "Principal MSIHMCT Pune" through cheque.
- The Institute will charge **Rs.1500/- per hour per faculty** for the training sessions
- The charges for the Lab Assistants will be Rs. 500/- per day
- For the Audits, the institute will charge Rs. 3500/- per faculty per department.
- Administrative and other charges Rs. 500/- per student.
- For the ODCs, the charges for the current financial year are Rs. 900/- for 8 hrs per student, to be paid in cash directly to the students.

Please feel free to contact **Prof. Sampada Paranjpe** on 9960893055 for any assistance regarding the same.

Thank you.

Regards,



Dr. Seema Zagade

✓c. PRINCIPAL
(UG-PG)

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





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

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

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

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

English translation of the letter to Yashda dated on 04/02/2023

Registrar,

Yashda, Pune,

Raj Bhavan Awar Baner Road,

Pune 41007

Subject – Appointment of Expert faculty to conduct interview for Composite Facility Management Services (2022-24).

Respected Sir,

Pursuant to the above subjects, we would like to inform that we are sending the following expert professors from our institute to interview the staff for your Composite Facility Management Services (2022-24).

1. Shri. Abhay Manolkar Asst. Professor - 7249014701
2. Smt. Sampada Paranjpe Asst. Professor - 9960893055

The said expert professor will be present in your office on 07/02/2023 at 1.00 PM. It is also requested to you to make arrangements regarding the travel of the said expert professors.

Thank you,

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

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

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

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

English translation of the letter to Yashda dated on 20/02/2023

Registrar,
Yashda, Pune,
Raj Bhavan Awar Baner Road,
Pune 41007

Subject – Appointment of Expert faculty to conduct interview for Composite Facility Management Services (2022-24).

Respected Sir,

Pursuant to the above subjects, we would like to inform that we are sending the following expert professor from our institute to interview the staff for your Composite Facility Management Services (2022-24).

1. Shri. Abhay Manolkar Asst. Professor - 7249014701

The said expert professor will be present in your office on 07/02/2023 at 1.00 PM. It is also requested to you to make arrangements regarding the travel of the said expert professors.

Thank you,

Dr. Seema Zagade

Principal
PRINCIPAL
(BHMCT)

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



महाराष्ट्र राज्य इन्स्टिट्यूट ऑफ हॉटेल मॅनेजमेंट अँड केटरिंग टेक्नॉलॉजी अँड रीसर्च सोसायटी, पुणे
महाराष्ट्र राज्य इन्स्टिट्यूट ऑफ हॉटेल मॅनेजमेंट अँड केटरिंग टेक्नॉलॉजी, पुणे
(पदवी व पदव्युत्तर पदवी - एच.एम.सी.टी.)



४९२/सी.के.एम.मुन्शी मार्ग, शिवाजीनगर, पुणे - ४११०१६

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

जा.क्र. मराआयएचएमसीटीसीओ/पदवी-पदव्युत्तर/२०२३/१७२

दिनांक - २०.२.२०२३

प्रती

मा. निबंधक

यशदा, पुणे

राजभवन आवार बाणेर रस्ता

पुणे ४११ ००७

विषय: यशदातील Composite Facility Management Services (२०२२-२४) च्या मुलाखातीसाठी
तज्ञ प्राध्यापक उपस्थित होणेबाबत.

मा. महोदय,

उपरोक्त विषयांस अनुसरून कळवू इच्छिते की, आपल्याकडील Composite Facility Management Services (२०२२-२४) च्या निविदेतील कर्मचा-यांच्या मुलाखाती घेणेसाठी आमच्या संस्थेतील खालील तज्ञ प्राध्यापक पाठवित आहोत.

१) श्री. अभय मनोळकर - सहा. प्राध्यापक ७२४९०१४७०१

सदरहू तज्ञ प्राध्यापक दिनांक २०/०२/२०२३ रोजी दुपारी २.०० वाजता आपले कार्यालयात उपस्थित राहतील तसेच सदरहू तज्ञ प्राध्यापकाची जाणेयेणेबाबतची व्यवस्था करावी ही विनंती.

धन्यवाद

आपली विश्वासू

डॉ. सीमा इंगळे
प्राचार्य
(पक्षी)

महाराष्ट्र राज्य इन्स्टिट्यूट ऑफ
हॉटेल मॅनेजमेंट अँड केटरिंग टेक्नॉलॉजी,
शिवाजीनगर, पुणे-४११०१६





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

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

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

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

English translation of the letter from Yashda dated on 02/02/2023

To,
Principal,
Maharashtra State Hotel Management and Catering Technology,
K. M. Munshi Road, Model Colony,
Shivajinagar, Pune 411016.

Subject:- Regarding the appointment of expert faculty on 06/02/2023 for the interview of Composite
Facility Management Services (2022-24) in Yashda.

Following is the list of employees in the tender of Composite Facility Management Services (2022-
2024) at Yashda, according to the above topic.

Sr. No	Designation	No. of post
1	Sr. Supervisor	01
2	Supervisor	09
3	Receptionist	04
4	Electrician	03
5	Plumber	01
6	Carpenter	01
7	Mason cum painter	01
8	Technical Assistant	04
9	Classroom Assistant	20
10	Room attendants	01
11	F&B Supervisor	01
12	Head cook	02
13	Assistant cook	02
14	Helpers	04
15	Cleaners	08
16	Service boys	

Interviews for the above posts are organized on 06/02/2023 at 11.00 AM in Yashda. However,
according to the said post, it is requested that expert professors should be made available from you
to conduct the interviews.

Registrar
Yashda


PRINCIPAL
(BHMCT)

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





यशवंतराव चव्हाण विकास प्रशासन प्रबोधिनी

(महाराष्ट्र शासनाची अंगीकृत संस्था)

Yashwantrao Chavan Academy of Development Administration
(A Government of Maharashtra Organisation)



दिनांक - 02/02/2023.

प्रति,

मा. प्राचार्य,

महाराष्ट्र राज्य हॉटेल मॅनेजमेंट व कॅटरिंग टेक्नोलॉजी,
के. एम. मुन्शी रोड, मॉडेल कॉलोनी,
शिवाजीनगर, पुणे - 411016.

विषय:- यशदातील Composite Facility Management Services (2022-24) च्या
मुलाखतीसाठी दिनांक 06/02/2023 रोजी तज्ज्ञ प्राध्यापक उपस्थित होण्याबाबत..

महोदय,

उपरोक्त विषयास अनुसरून आपणास यशदा, येथील Composite Facility Management Services (2022-2024) च्या निविदेतील कर्मचार्यांची यादी खालीलप्रमाणे आहे.

Sr. No.	Designation	No. of Post
1.	Sr. Supervisor	01
2.	Supervisor	09
3.	Receptionist	04
4.	Electrician	03
5.	Plumber	01
6.	Carpenter	01
7.	Mason cum Painter	01
8.	Technical Assistant	01
9.	Classroom Assistant	04
10.	Room Attendants	20
11.	F & B Supervisor	01
12.	Head Cook	01
13.	Assistant Cooks	02
14.	Helpers	02
15.	Cleaners	04
16.	Service Boys	08

वरील पदांच्या मुलाखती दिनांक 06/02/2023 रोजी सकाळी 11.00 वाजता यशदामध्ये आयोजित करण्यात आल्या आहेत. तरी सदर पदाच्या अनुषंगाने आपणाकडून तज्ज्ञ प्राध्यापक मुलाखती घेण्यासाठी उपलब्ध व्हावेत ही विनंती.

To,
Abhay M S Sampada P.

(निर्वाहक)

यशदा



PRINCIPAL

Excellence Through Training

राजभवन आवार, बाणेर रस्ता, पुणे ४११ ००७, भारत (इंग्लंडावरस) (०२०) २५६०८००० कार्यालयीन वेळेनंतर : २५६०८२७१
Raj Bhavan Complex, Baner Road, Pune 411 007, India (EPABX) : (020) 25608000 After Office Hrs. : 25608271
Email : contact@yashada.org | Website : www.yashada.org

CFMS Tender (2021-2023)

Vishwas Supanekar

Thu, Feb 10, 5:37 PM

to me, anita.moodliar, Ashwini, Vikas, Satish

Respected Sir/ Madam,

At the onset we appreciate making available Shri. S. Rairikar for the consultation meeting held at yashada on 2nd Feb. 2022. The outcome of the meeting is planned to be presented to our Hon. DG at 11.30 AM on 11th Feb. 2022 at board room yashada. We will request the presence of Shri. S. Rairikar for the same.

Thanks & Regards

Col. V. N. Supanekar,
Director MDC, Yashada,
Pune.

CFMS Tender (2021-2023)

Vishwas Supanekar

Thu, Feb 10, 5:37 PM

to me, anita.moodliar, Ashwini, Vikas, Satish

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Thanks & Regards

Col. V. N. Supanekar,
Director MDC, Yashada,
Pune.

PRINCIPAL
(BHMCT)

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





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT

AND CATERING TECHNOLOGY (UG & PG – Degree Programme)

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

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

MSIHMCTRS/UG-PG/Yashda/2022/ 188

Date: 11.03.2022

To

The Director General

Yashada

Pune

Sub.: Report of the physical visit conducted on 3rd March 2022 for your canteen kitchen of KOJAGIRI up gradation.

Ref.: DAC/2021-22/B.G Nutanikaran dated 15/02/2022 and mailed dated 02nd March 2022.

Dear Sir,

With reference to the above we have deputed Mr Sachin Rayrikar and Mr Abhay Manolkar as a technical expert to assist you in up gradation of your kitchen. We thank you for providing the opportunity to work with you for setting up the kitchen and back area for the canteen kitchen KOJAGIRI.

The expert team visited your premises on 03rd March 2022 and has taken photographs of the existing kitchen facility, equipment's and storage facility. They have also observed the mode of operations and understood your requirement of food production, storage and processing. The team has come to a conclusion that the said kitchen facility would produce meals for maximum 250 people and in case of any special event up to 400 meals.

Considering all of the above the team has following observations

Civil observations

- 1) Flooring was found severely damaged in some places.
- 2) Dado tiles were found damaged in some places.
- 3) Storage area was made with kaddappa shelves and hence was extremely unhygienic.
- 4) Vitrified tiles are being used as floor finish in service bay (corridor leading to the kitchen) and back area.
- 5) Electrical fixtures and plumbing fixtures were old.
- 6) Door opening on both sides was missing on the service bay line.

Technical observations

- 1) *Staff is residing in a room which is* ~~Bedroom~~ was attached to the main kitchen.
- 2) Staff has to travel a long distance while carrying pots and pans from cooking area to pot wash area.
- 3) Vegetable store and chapatti cooking area were located in one place.
- 4) Unnecessary two different locations were found for soiled plate and dish wash.
- 5) Kitchen equipment were out dated and damaged.
- 6) Gas bank is located within the kitchen structure.

To the above observation the expert team would like to recommend following suggestions which would help in maintaining the hygiene, individual efficiency and safety standards during the operations.

Suggestions

1. To measure the entire kitchen and back area with digital measuring tape and architectural layouts to be prepared. This is required as there are no original architectural documents, plans, blue prints, and MEP drawings available at the movement.
2. Structural audit to be carried out before carrying out any civil work. If the audit permits only than the structural changes to be made.
3. We may require subsequent changes in civil work for which we request your support and professional involvement of civil engineer/architect.
4. Flooring of the entire kitchen needs to be replaced with the Qota tiles.
5. Dado tiles needs to be replaced.
6. Electrical points and water pipeline point's needs to be redesigned as per the new layout.
7. Gutter/ drainage lines and drain gratings work to be carried out prior to the flooring.
8. Instead of exhaust fans, exhaust hoods and fresh air ducting would be the better option for maintaining healthy atmosphere in the kitchen.
9. Gas bank must be located outside the kitchen premise and new pipeline to be routed appropriately.
10. Kaddappa shelves to be replaced by SS Shelves/ racks.
11. Re painting of the entire structure is required.
12. Pot wash and plate wash to be re-designed and relocated.
13. Staff resting rooms to be relocated/separated from the kitchen.

Scope of MSIHMCTRS

1. To create a plan which details the layout and appearance of all installations with the help of auto CAD designer.
2. Guiding for the tender process for the purchasing of the equipment from the short listed supplier.
3. Designing the technical specification of the equipment as per the need of the operation.
4. Suggesting appropriate materials and finishes for the equipment.

Consultation fees:

Institute proposes Rupees one lakh as the total consultation charges which will be payable as follows

- A. Once the proposal is accepted Yashada to pay rupees 50,000/- to the institute.
- B. After the completion of tender process and at the time of installation of equipment's, Yashada to initiate Rupees 30,000/-.
- C. After the installation and working report generated by the technical experts of the institute the final payment of Rupees 20,000/- to be released.

Institute expects this work to be carried out in 6-8 visits by institute experts.

Kindly note all the incidental charges such as conveyance, printing, hiring auto CAD designer, civil engineer/architect etc. will be charged separately and as per the actuals.

All the payments to be made in the name of Principal, MSIHMCT, Pune by cheque.

Regards

Dr. Anita Moodliar

PRINCIPAL
(BHMCT)

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



17/3/2022
Ajay Diwate

approval.



**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: msihmctps@gmail.com , web site: msihmctrs.in

REF: MSIHMCTRS/UG-PG/2022/ 289

Date: 27.04.2022

To

The Director General

Yashada,

Pune

Sub.: Proposal of MSIHMCCT for the renovation of your Canteen Facility. (Kitchen Area)

Ref.: 1) DAC/2021-22/B.G Nutanikaran dated 15/02/2022 and mailed dated 02nd March 2022.
2) MSIHMCTRS/UG-PG/Yashda/2022/ Report of the physical visit conducted on 3rd March 2022 for your canteen kitchen of KOJAGIRI up gradation. Dated 11.03.2022.

Dear Sir,

With reference to your letter dated 2nd March 2022 and our letter dated 11th March 2022 which has a detailed report of the visit carried out by the Institute Representatives.

With reference to the above The Institute shall charge Rs. 4000/- per visit and provide only the Advisory consultation in the following areas:

1. To prepare a detailed list of Kitchen Equipments with the technical specifications.
2. To prepare a plan which details the layout and appearance of all installations with the help of auto CAD designer.
 - This may require few sessions with an Auto CAD designer to place kitchen equipments at right place.
 - These layouts will also give details about water inlets and outlets.
3. We will provide guidance for the tender process for the purchasing of the equipment from the short listed supplier.
4. We will advise on the suitable drainage system that may be installed for better sanitation facility.
5. Suggesting appropriate materials and finishes for the equipment, floor, wall finish, finish for the ceiling, etc. which will be suitable for smooth Food productions Operations.
 - This may require several visits with the architect and the contractor.
6. We will advise Redesigning of Pot wash and Plate wash.
7. We will advise on planning of Gas Bank
8. We will provide guidance in Planning of Exhaust and Fresh air Systems.
 - For visits or any scheduled meetings arrangements for commuting will be made by Yashada.
 - In case of an Online meeting held by Yashada for any work progress will also be considered as part of consultancy work and will attract the same fees i.e. Rs. 4000/- per visit/ Meeting.

Should you need any other assistance please connect with the Institute.

Regards

Dr. Anita Moodliar
PRINCIPAL
(UG-PG)

016 3/4
Maharashtra State Institute of Hotel
Management & Catering Technology
Shivajinagar, Pune – 411 016



29/4/2022
यशदासव चव्हाण विद्यालय
प्रशासन प्रबोधिनी
फोन-४९९ ००९



यशवंतराव चव्हाण विकास प्रशासन प्रबोधिनी

(महाराष्ट्र शासनाची अंगिकृत संस्था)

Yashwantrao Chavan Academy of Development Administration
(A Government of Maharashtra Organisation)



क्रमांक : डिएस/ २०२१-२२/को.भो.ग.नूतनिकरण
दिनांक : ०७/१२/२०२२

प्रति,
प्राचार्या
महाराष्ट्र स्टेट इन्स्टिट्यूट ऑफ
हॉटेल मॅनेजमेंट अँड कॅटरिंग टेक्नॉलॉजी
(MSIHMCT), पुणे

विषय : यशदातोल कोजागिरी भोजनगृहाचे नूतनिकरण निविदा मसदा अंतिम करणेसाठी बैठक.
संदर्भ : १. इकाइल सम क्रमांकाचे दिनांक १५/०२/२०२२ व ३०.८.२०२२ रोजीची पत्रे,
२. आपले पत्र क्र.१८८, दिनांक ११.३.२०२२ व क्रमांक २८९, दिनांक २७/०४/२०२२

मा. महोदय,

उपरोक्त संदर्भ क्रमांक ०१ मधील पत्र दिनांक १५/०२/२०२२ अन्वये आपणास यशदाच्या कोजागिरी भोजनगृहाचे नूतनिकरणाबाबत आपणामार्फत सल्लागाराची नेमणूक करण्याबाबत कळविण्यात आले होते. संदर्भ क्रमांक ०२ मधील दिनांक ११.०३.२०२२ अन्वये आपण श्री सचिन रायरीकर व श्री अभय मनोकर यांची तांत्रिक सल्लागार म्हणून नियुक्ती केल्याबाबत कळविले आहे.

०२ सदर भोजन नूतनिकरणासाठी निविदा मसदा तयार करण्यात आला असून तो अंतिम करण्यासाठी मा. महासंचालक यांना दिनांक १२ डिसेंबर २०२२ रोजी दुपारी १२ वाजता बैठक आयोजित केली आहे. तरी सदर बैठकीसाठी तांत्रिक सल्लागार यांना उपस्थित राहाण्यासाठी निर्मात्रित करण्यात येत आहे. सदर निविदा दस्तऐवज अंतिम करण्याबाबत विनंती करण्यात येत आहे.

(निर्देशक)
यशदा, पुणे

To,
SR/AM

३१/१२/२२

PRINCIPAL
(BHMCT)

म. रा. यशदा चव्हाण जी.टी.डी.
(पदवी व पदसुलभ पदवी)
विभागीय कार्यालय, पुणे-४११ ०१६
आयुक्त कार्यालय-४२५
दिनांक-१३/१२/२०२२



• Excellence Through Training •

• प्रतिष्ठेच्या प्रयोगात •

संपर्क: शाखा, बाणेर रोड, पुणे ४११ ००९, महाराष्ट्र (महाराष्ट्र शासनाची अंगिकृत संस्था) कार्यालयीन वेळेवेळी : २५६०८२५१, फॅक्स : २५६०८१००
Raj Bhawan Complex, Baner Road, Pune-411009, India. (BHMCT) 25606000 After Office Hrs. : 25606271, Fax : 25608100



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.Mandhi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16.

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

English translation of the letter from Yashda dated 07/12/2022

To,

Principal

Maharashtra State Institute of Hotel Management and Catering Technology (MSIHMCT), Pune

Subject : **Meeting to finalize draft tender for renovation of Kojagiri Canteen in Yashda.**

References: 1. Letters dated 15/02/2022 and 30.8.2022 .

2. Your letter no. 188, dated 21.3.2022 and No. 289, dated 27/04/2022

Hon. sir,

1. Letter dated 15/02/2022 in reference No. 01 above, you were informed about appointment of consultant through you for renovation of Kojagiri Canteen of Yashda. In Reference No. 02 dated 11.03.2022 you have informed about the appointment of Mr. Sachin Rairikar and Mr. Abhay Manolkar as Technical Consultants.
2. A tender draft has been prepared for the renovation of the said food and, Mr. Director General has organized a meeting on 12 December 2022 at 12 noon to finalize the same. However, the technical advisor is invited to attend the said meeting. It is requested to finalize the said tender document by the technical consultant.

Registrar

Yashda

PRINCIPAL
(BHMCT)

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



4a

Linkage related activities

C- DAC , PUNE

Request for Nomination of Expert from Catering College for expansion of Canteen and guidance in Drafting Tender for equipment purchase

spownikar

Tue, Aug 1, 6:44 PM
(20 hours ago)

to me, madhavi, Nishant, sachins

Dear Madam,

Greetings!

C-DAC Canteen was setup in 2018-19 under the guidance of experts from MSIHMCT for about 700 diners.

As the employee strength is gone up and students have also been added, the number of canteen users has doubled.

We are looking forward your institute's expertise precisely in respect of :

1. Modify the Layout of the rooftop kitchen/canteen.
2. Decide upon additional equipment to be purchased
3. Decide upon terms and conditions and help in drafting tender documents
4. Decide terms and conditions for drafting EOI Document for appointment of contractor
5. Deciding rate list for items to be served in canteen
6. Deciding suitable mechanism for providing Quality Control
7. Provide Quality and Hygiene Audit

Kindly arrange to depute an expert for attending a meeting for detailed discussions - proposed to be held on 02/08/2023 at 4 pm

We will require a quote for professional charges for the role to be played by the institute.

Regards,

श्रीनिवास शरदराव पवनीकर / Shrinivas Sharadrao Pownikar

विभाग प्रमुख (व्यवस्थापन सेवाएं) / HOD Admin Services

एवं जनसूचना अधिकारी / & CPIO

प्रगत संगणन विकास केंद्र (सी-डैक) / Centre for Development of Advanced Computing (C-DAC)

इनोवेशन पार्क, पंचवटी, पाषाण, पुणे / Innovation Park, Panchavati, Pashan, Pune

411 008

अमणध्वनि Mobile: 9422530584



To,
Abhay & Pooja
Principal
to go to C-DAC on 31/8/23
at 11:30 for meeting
Hotel Management & Catering Technology
Shrinivas Sharadrao Pownikar

Fwd: Minutes of the Meeting with Prof. Abhay Manolkar

Inbox



ABHAY MANOLKAR

Wed, Sep 7, 5:05 PM (17 hours ago)

to me

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

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

Date: Tue, Sep 6, 2022 at 8:43 PM

Subject: Fwd: Minutes of the Meeting with Prof. Abhay Manolkar

To: ABHAY MANOLKAR <abhaymsihmct@gmail.com>

Dear Sir/Madam,

1. Thanks for sparing time of Prof. Abhay Manolkar for the meeting in respect of upgradation of Canteen and Selection of Canteen Manager, etc.

2. The minutes of the meeting are attached for perusal and for correction if any.

2. Kindly arrange to provide quote for

i. Setting up the objective type test for Canteen Manager's post

ii. Conducting Interviews for Canteen Manager's post on 14/09/2022 and 15/09/2022.

Since the time is short, you could start setting up the paper. The above matter was discussed with Prof. Manolkar during the visit.

Thanks,

Shriniwas S Pownikar
HOD Admin Services, C-DAC




PRINCIPAL
(BHMCT)

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

To.
Mr. A. Manolkar for
further process.



12x23

Minutes of the Meeting held on August 24, 2022

The meeting was held in the Canteen Committee, Chairman's office, 2nd Floor following members were present:

1. Shri. Sunil Misar	Chairman, Canteen Committee
2. Prof. Abhay Manolkar MHC	Expert nominated by MSIHMCTRS
3. Shri Shrinivas Pownikar, HoD, Admin	Member
4. Ms. Madhavi Pulekar	Convener

Agenda was as follows:

1. Expansion of Canteen in the light of increase in number of Staff and Students
2. Discuss modalities of Selection Cafeteria Manager. Conduction of Cafeteria Manager walk in Interview.
3. Redesigning of Cafeteria structure at UG Floor and 6th floor.
4. Mechanism for continual quality check

Experts from Catering college suggested the following

1. Prof. Manolkar suggested to buy state of the art combi oven of 10 trays. We have already 2 combi oven are available which are having 6 trays. He suggested to buy back the combi oven and buy latest one which cost is Rs.10,00,000/- each approximately for 10 trays.
2. Prof. Manolkar also suggested not to focus on nutrition /dietician while selection of Cafeteria Manager as our main purpose will not be served if we will focus on nutrition or dieticians. While selection, this could be kept in mind. .
3. Prof. Manolkar visited to both the canteen and suggested that kitchen should be at the one place i.e. on 6th floor, need to redesign of cooking and storage area,
- Asked to buy heavy duty combi oven approx. of 10 trays each 2 nos.
4. He suggested to take written test while selection of cafeteria manager, scrutinized all the resumes and documents of the candidate, 3 members panel (especially students of the catering committee) will have the first interview and then the deserving candidate will appear for final interview.
5. Written test (objective type) could be designed by Catering College. Catering College could provide experts for conducting the interview to be held on 14th & 15th September.
6. On visiting 6th floor Canteen Prof. Manolkar opined
 - i. Shifting of Store room elsewhere
 - ii. Expansion of cooking area



iii. Addition on two combi ovens giving one as buy-back

7. On visiting UG Floor canteen Prof Manolkar suggested following

- i. Hot cases to be provided instead of providing combi ovens as there is not cutting – preparation area
 - ii. Providing canopies kind of shelters on drive-ways on North side of canteen
8. Continual hand-holding with periodic visits of Experts and Students of Catering College would be beneficial.
9. Catering college may be asked to quote for 1, 3 and 4 agenda points.

Meeting concluded with the vote of thanks.

(Madhavi Pulekar)

(Shriniwas Pownikar)

(Prof. Abhay Manolkar)

(Sunil Misar)



Request for nominating an expert

Inbox

S

spownikar

Tue, Aug 23, 4:47 PM
(19 hours ago)

to me, sunil, gaurs

To

Dr. Anita Moodliar,
Principal
Maharashtra State Institute of Hotel Management and Catering
Technology

Dear Madam,

Your institute had provided expertise in setting up our **employee canteen** at our rooftop. We are thankful for the same and appreciate your kind cooperation in this regard.

As the number of users of our canteen has gone up and is expected to grow further, We are looking for expansion of our existing Canteen. A meeting of all concerned is planned on 24/08/2022 at 3.30 pm.

Kindly arrange to nominate an expert for our guidance.

We will appreciate a line of confirmation in this regard.

Thanks,

Shriniwas S Pownikar
HOD Admin Services

Am
PRINCIPAL
(BMACT)

25/8/22
Maharashtra State Institute of
Hotel Management & Catering Technology
Srivasthagar, Pune-411016



Shriniwas S Pownikar



msihmct tpo <msihmcttpo@gmail.com>

Request for a meeting.

Thu, Nov 11, 2021 at 6:24 PM

Ashish P Kuvelkar <ashishk@cdac.in>

Reply-To: Ashish P Kuvelkar <ashishk@cdac.in>

To: msihmcttpo@gmail.com

Cc: anita.moodliar@gmail.com, Shrinivas Sharad Pownikar <spownikar@cdac.in>, phspune@gmail.com

Dear Prof. Moodliar,

We at C-DAC provide canteen services to our employees. For setting up our canteen, we had taken help of your institute in the past.

We are planning to change the mode of operation of our canteen to labour only contract from fully outsourced contract, being in use currently. In this regard, we had taken help of Prof. Sachin Rayarikar, last month to arrive at costing of raw material and estimates for food wastage etc.

To help us out in operating the canteen, we are contemplating to seek your institute's help on a continued basis, through an MoU. We foresee a need for your institute's help in few aspects of canteen operations like Menu, raw material selection and canteen staff training to name a few.

To discuss the scope of MoU, our team would like to have an e-meeting. Since we have interacted with Prof. Rayarikar earlier and since he aware of our setup, his presence during the meeting will be desirable.

Looking forward to your response for scheduling a meeting.

With regards

Ashish Kuvelkar

C-DAC, Pune

For assimilation and dissemination of knowledge, visit cakes.cdac.in

[C-DAC is on Social-Media too. Kindly follow us at:
Facebook: <https://www.facebook.com/CDACINDIA> & Twitter: @cdacindia]

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(EPMCT)
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: msihmcttpo@gmail.com, web site: msihmctrs.in

REF: MSIHMCTRS/BHMCT/2018/ 633

Date: 17/09/2018

To,

The Canteen Tender Committee
C-DAC, Pune

Kind Attention: Shri. Shrinivas Pownikar, Joint Director(Admin)

Greetings from MSIHMCT, Pune!!

Reference to your mail dated 30th August 2018 and subsequent meeting attended by Prof. Sachin Rayarikar at the Pashan Road facility of your organization, We thank you for providing opportunity to work with you for setting up of the Kitchen and Back Area for the Canteen Facility.

As per the scope defined by you we would be providing our expertise in the following areas and the consultation charges for the same would be escalated accordingly.

Scope of MSIHMCTRS as mentioned in the expository note:

1. Designing and modifying Layout of the rooftop Canteen
2. Deciding upon the equipment to be purchased for Canteen
3. Deciding Terms and Conditions and help drafting Tender document for purchase of Canteen equipment
4. Deciding Terms and Conditions and help drafting EoI document for appointment of contractor
5. Deciding Menu and Rates for Canteen Food
6. Deciding a suitable mechanism for providing Quality Control
7. Provide Quality and Hygiene Audit
8. Advance / preparation support for Governmental License, etc. as required for Canteen.
9. Preparation for complying with requirements for obtaining license.

As per subsequent discussions with Shri. Pownikar, we propose the following work schedule and process:

Scope and The Role of the Institute

For scope number 1 & 2

- To execute this, we would be needing expertise from the field of 'Auto-cad' for whom payment will be done as on actual.

**Institute's
Professional
Charges**

Rs 60000/-



Received
27/09/2018

संदर्भ क्रमांक: 27/09/2018
Office of the CPD
आगत क्र. / Inward No.:
दिनांक / Date: 27/09/2018

- We may require some assistance and subsequent changes in civil work for which we request your support and professional involvement of civil engineer/ Architect. Their charges are not included in institute's purview.

Scope 3

Institute

Rs 20000/-

- To execute this scope we will provide technical inputs on selection of appropriate equipments and the conditions to be included in tender document which needs to be published.

Kindly note that the Preparation of the Tender Document, Processing and overseeing the installations, etc, is not in Institute's scope.

Scope 4

Institute's

Rs.20000/-

- In this scope our role would be to provide help in drafting EOI document for the appointment of appropriate contractor. We would provide expert opinions on terms and conditions so that the contractor will provide highest possible standards of meals and services.

Scope 5

Rs.20000/-

- We would provide our expertise in designing cyclic menus with the appointed canteen contractor. We will suggest the selling price for various meals.

Scope number 6 & 7

Rs.60000/-

- The mechanism for producing high quality meals would have to be devised according to your requirement & the selected vendors ability.
- Similarly the hygiene standard's check lists will have to be drafted according to processes and standards that we wish to achieve.

- To conduct hygiene audits and quality control checks Institute would provide experts and will depute senior students who would intern visit the canteen randomly and conduct the audits.

Rs. 4000/- per Visit

To Carry out these audits Institute and C-DAC will enter in a separate MOU which may be revised every after Two Years.

We recommend minimum one visit per month to ensure hygiene and quality standards.

Scope number 8 and 9

NA

- Not within the purview of the Institute as it necessarily requires liaising with municipal corporation & other authorities.

Schedule of Payments:

- All the payments will be made in Two parts. 70% of the total amount would be initiated before starting the work on any scope and once it is completed the remaining 30% should be released.
- All the payments will be made by cheque in favour of Principal MSIHMCT, Pune.
- Govt. Taxes will be as applicable.

Regards

Amrinder
Principal
MSIHMCT, Pune.

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



Linkages related activities with

Venkateshwara Hatcheries Pvt. Ltd

4/11/24, 10:55 AM

Gmail - Fwd: Students Schedule for 07th & 08th December 2022 (FCI college)



MSIHMCTRS PUNE <msihmctrsoffice@gmail.com>

Fwd: Students Schedule for 07th & 08th December 2022 (FCI college)

msihmct tpo <msihmcttpo@gmail.com>
To: msihmctrsoffice@gmail.com

Thu, Apr 11, 2024 at 10:38 AM

Forwarded message

From: Sampada Paranjape <sampada@msihmctrs.jp>

Date: Tue, Dec 6, 2022 at 2:38 PM

Subject: Re: Students Schedule for 07th & 08th December 2022 (FCI college)

To: Nagendra R. Pathak <nagendraa.pathak@venkys.com>

Cc: Mr. Amit Popelakar Venkatesh Bala Ji Right Hand <aropelakar@gmail.com>, Dharmendra R. Pathak <pathakdharmendra81@gmail.com>, Johnson Easo Venkatesh Cafea <pjohnson easo@gmail.com>, msihmct tpo <msihmcttpo@gmail.com>

Dear Mr Pathak,

Please find attached the revised sheet.

regards

Sampada Paranjape

On Mon, 5 Dec 2022 at 16:52, Sampada Paranjape <sampada@msihmctrs.jp> wrote:

Dear sir,

Please find attached the rota for the students.

Thanks and regard

Sampada Paranjape

On Sat, Dec 3, 2022, 17:12 Nagendra R. Pathak <nagendraa.pathak@venkys.com> wrote:

Dear, Ms. Sampada

Greetings from the VHPL Pune!!!!!!

Kindly find the below details given for 7th & 8th December 2022.



4/11/24, 10:55 AM

Gmail - Food Students Schedule for 07th & 08th December 2022 (FCI college)

07/12/2022- Bakery - 4 students - 11.00 am. to 07.00 pm.

08/12/2022- Bakery - 4 students - 08.00 am. to 04.00 pm.

08/12/2022- Bakery - 4 students - 05.00 pm. to 05.00 am.

07/12/2022- Garde manger - 6 students - 09.00 am. to 05.00 pm.

08/12/2022- Garde manger - 6 students - 09.00 am. to 05.00 pm.

08/12/2022- Garde manger - 3 students - 05.00 pm. to 05.00 am.

08/12/2022- F & B Service - 15 students - 03.00 pm. to 05.00 am.

Special instructions

A- kitchen students they have to wear their own uniform.

B- service students they have to wear black trousers we will provide shirt from our end.

C- all students should carry their identity card if it's necessary without that they can't enter inside the venue.

D- For all students we are providing transport from our end. personal transport is not allowed.

E- During the functions students not allowed to consume or take any alcohol if we find any one doing so necessary action will be taken against the person.

F- Mobile phones are not allowed to be carried inside the function area.

Please Note that the team leaders need to be briefed to mention all instructions to the students.

Feel free to contact undersigned for any further assistance.

Thanks & Regards,

Nagendra R. Pathak

Sr. Food & Beverage Manager

Verkateshwars Hatcheries Pvt. Ltd.

nagendraa.pathak@venkys.com

9860619448

Chaitanya bungalow, no.104, National housing society, baner road, Aundh, Pune 411067.

WEB : www.venkys.com



VENKYS.docx

15K



4/11/24, 11:13 AM

Email - Re: Required F&M service & F&M production student for CDC



msihmct tpo <msihmcttpo@gmail.com>

Re: Required F&B service & F&B production student for ODC.

Sampada Paranjape <sampada@msihmctns.in>

Thu, Dec 15, 2022 at 10:53 AM

To: "Nagendras R. Pathak" <nagendras.pathak@verky.com>

Cc: "Mr. Anil Popalekar Venkatesh Bala Ji Right Hand" <anoplekar@gmail.com>, "Dharmendra R. Pathak" <pathakdharmendra81@gmail.com>, msihmcttpo@gmail.com

Dear Sir,

Thank you for your mail. Please note that we will be able to send only 20 students.

The details of these students would be provided shortly.

Thanks and regards

Sampada Paranjpe

On Mon, Dec 12, 2022, 20:34 Nagendraa R. Pathak <nagendraa.pathak@venky.com> wrote:

Dear Ms. Sampada

Greetings from the VHP, Pune!!!!!!

Kindly find the below requirement for F&B service & F&B production final year student for ODC in Venkateshwara Hatcheries Pvt. Ltd. at NDA.

F&B Service - 105 number of students on 31/12/2022 @ 3.00 PM to 6.00 AM.

F&B Production (Kitchen) - 30 number of students on 31/12/2022 @ 3.00 PM to 6.00 AM.

Feel free to contact undersigned for any further assistance.

Thanks & Regards

Nagendra R. Pathak
Sr. Food & Beverage Manager
Venkateshwara Hacheries Pvt. Ltd.
nagendraa.pathak@venky.com

08508114-48

Chaitanya bungalow no.104, National housing society, baner road, Aundh, Pune 411067,
WEB : www.vishnys.com

[Signature]



Linkages related activities with

DR. D. Y. PATIL HMCT, PUNE

DPU

Dr. D. Y. Patil Unitech Society's

Dr. D. Y. Patil Institute of Hotel Management & Catering Technology

Tathawade, Pune - 411 033

NAAC Accredited 'A' Grade

In association with



Savitribai Phule Pune University

Under Quality Improvement Programme

Certificate of Participation

This is to certify that Mr./Ms. Vidya Kadam
has participated in the Two day state level seminar on **"Bridging the gap between Hotel Management Programmes and Hospitality & Tourism Sector"** organized on 6th & 7th February, 2019 by Dr. D. Y. Patil Institute of Hotel Management & Catering Technology, Pune.

Asity
Coordinator



Principal
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 - HMCT)**

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

☎ - 25676640 Email: exam@msihmctrs.in , web site: msihmctrs.in

REF: MSIHMCT/BHMCT/SPPU/EXAM/2023/397

Date: 22.05.2023

To,
Ms. Ashwini Talaulikar
Assistant Professor
Dr. D. Y. Patil Inst. of HMCT
Tathwade, Pune

Subject: Appointment as External Examiner for Assessment of S. P. Pune University
Practical examination of BHMCT programme - April / May 2023.

Madam,

I have pleasure in inviting you to work as External Examiner for Assessment of S. P. Pune University Practical Examination for BHMCT programme of the following course to be conducted on the date mentioned below-

Sr.	Date	Time	Course	Course Code
1.	22 nd May 2023	10.00 a.m.	Sp. In Food & Beverage Ser. Mgt. - III	CS 801 B
			Sp. In Food & Beverage Ser. Mgt. - III	CEB 801 B

Thanking You,

Dr. Seema Zagade

Dr. Seema Zagade
Principal
MSIHMCT, Pune - 16

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

MSI
22.5.23

Uni. Exam In - Charge
MSIHMCT, Pune - 16

Recd
MSI

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.Murshi Marg, Shivajinagar, Pune - 16.

☎ - 25676640 Email: exam@msihmctrs.in , web site: msihmctrs.in

REF: MSIHMCT/BHMCT/SPPU/EXAM/2023/409

Date: 25.05.2023

To,
Mr. Girish Deore
Asst. Professor
Dr. D. Y. Patil college of HMCT, Pune
M - 8983453827
girideo@gmail.com

Subject: Appointment as External Examiner for Assessment of S. P. Pune University
Practical examination of BHMCT programme - April / May 2023.

Sir,

I have pleasure in inviting you to work as External Examiner for Assessment of S. P. Pune University Practical Examination for BHMCT programme of the following course to be conducted on the date mentioned below-

Sr.	Date	Time	Course	Course Code
1.	24 th , 25 th and 26 th May 2023	1.00 p.m.	Quantity Food Production	C 401 (Batch II)

Thanking You,

Dr. Seema Zagade
Principal
MSIHMCT, Pune - 16

MSIHMCT, Pune - 16
Maharashtra State Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411016

Page

24

Uni. Exam In - Charge
MSIHMCT, Pune - 16

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



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

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

☎ - 25676640 Email: exam@msihmctrs.in, web site: msihmctrs.in

REF: MSIHMCT/BHMCT/SPPU/EXAM/2023/432-

Date: 03.06.2023

To,
Mr. Pranav Shete
Asst. Professor
Dr. D. Y. Patil College
of HMCT
Pune

Subject: Appointment as External Examiner for Assessment of S. P. Pune University
Practical examination of BHMCT programme - April / May 2023

Sir,

I have pleasure in inviting you to work as External Examiner for Assessment of S. P. Pune University Practical Examination for BHMCT programme of the following course to be conducted on the date mentioned below-

Sr.	Date	Time	Course	Course Code
1.	1 st , 2 nd and 3 rd June 2023	9.30 a.m.	Basic Rooms Div. - II	C 203 (Batch I & II)
			Basic Rooms Div. - I	C 103 (Backlog)

Thanking You,

[Signature]
06/23

Dr. Seema Zagade
Principal
MSIHMCT, Pune

**PRINCIPAL
(BHMCT)**

[Signature]
31/5/23
Maharashtra State Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411016

[Signature]

Uni. Exam In - Charge
MSIHMCT, Pune - 16

[Signature]
Received.

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



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

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

☎ - 25676640 Email: exam@msihmctrs.in, web site: msihmctrs.in

REF: MSIHMCT/BHMCT/SPPU/EXAM/2023/418

Date: 30.05.2023

To,
Mr. Sandeep Naik
Asst. Professor
Dr. D. Y. Patil College
of HMCT
Pune


Subject: Appointment as External Examiner for Assessment of S. P. Pune University
Practical examination of BHMCT programme - April / May 2023.

Sir,


I have pleasure in inviting you to work as External Examiner for Assessment of S. P. Pune University Practical Examination for BHMCT programme of the following course to be conducted on the date mentioned below-

Sr.	Date	Time	Course	Course Code
1.	29 th , 30 th and 31 st May 2023	1.00 p.m.	Quantity Food Production	C 401 (Batch I)
			Food Production - I	C 101 (Backlog)

Thanking You,


31/5/23
Dr. Seema Zagade
Principal
MSIHMCT, Pune - 16
(BHMCT)

Recd
Sandeep
(31/5/2023)


30/5/23
Uni. Exam In - Charge
MSIHMCT, Pune - 16

Due
30/5/23

Linkage related activities

Abiz Kitchen

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

REF: MSIHMCT/BHMCT/SPPU/EXAM/2019/259

Date: 18/04/2019

To,
Mr. Abhizer Harnesswala
Director
Degchi Catering Services
Pune

Subject: Appointment as External Examiner for Assessment of S. P. Pune University
Practical examination of BHMCT programme - April 2019.

Sir,

I have pleasure in inviting you to work as External Examiner for Assessment of S. P. Pune University Practical Examination for BHMCT programme of the following course to be conducted on the dates mentioned below-

Sr.	Date	Time	Course	Course Code
1.	15 th , 16 th and 18 th April 2019	01.00 p.m.	Quantity Food Production	C 201
			Adv. Food Production	601 (2008 Pattern)

Thanking You,

Dr. Anita Moodliar

Principal
M.S. Institute of Hotel Management & Catering Technology, Pune

Shivajinagar, Pune-411016



371

Linkages related activities with

SYMBOISIS school of Culinary Art, Pune



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: exam@msihmctrs.in, web site: msihmctrs.in

REF: MSIHMCT/BHMCT/SPPU/EXAM/2022/1371

Date: 13.12.2022

To,
Chef Shamal More
Chef Instructor - Bakery & Patisserie
Symbiosis School of Culinary Arts
Pune

Subject: Appointment as External Examiner for Assessment of S. P. Pune University
Practical examination of BHMCT programme November 2022.

Sir,

I have pleasure in inviting you to work as External Examiner for Assessment for BHMCT
programme of the following course to be conducted on following date.

Sr.	Date	Time	Course	Course Code
1.	21 st , 22 nd and 23 rd December 2022	1.00 p.m.	Bakery and Confectionery	C 301

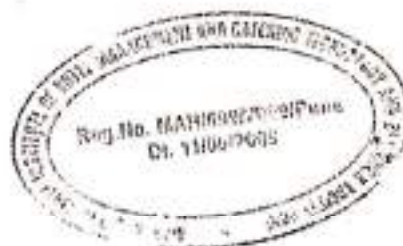
Thanking You,

Dr. Seema Zagade
Principal

PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411-16

23/12/22



372