



**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

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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)
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11.	Maharashtra Tourism Development - M.T.D.C. (MoU)
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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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MoU and related activities with

Rich Graviss Pvt. Ltd



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/ faculty exchange and collaborative research during the last five years**

Activities under MoU with Rich Graviss Pvt.Ltd

Sr.	Academic year	Activity	MoU/Linkage
1	2022	Sponsorship in kind was given for Annual Food Festival	MoU

**PRINCIPAL
(BHMCT)**

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





Caring For Customer Like Only A Family Can[®]



(No. 02 200003565 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, ANANDER (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: rkpl@rich.com



GRAVISS

— FOOD SOLUTIONS —



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(An ISO 22000:2005 Certified Organization)

Role of MSIHMCT

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

Role of Rich Graviss Products Pvt. Ltd.

- a) Advertising in local / vernacular print media to popularize the course.
- b) Spread the word with NGO's, Bakeries and Govt. schools about the course so that there is a good enrollment.
- c) Rich's product (up to an agreed amount) for consumption in training the students.
- d) Rich's apron and cap to all students.
- e) Rich's faculty to instruct the session on western cream cakes and desserts.
- f) Small tools as part of starter kit for students.
- g) Placement support for students
- h) Field visit to Bakery.

4) MSIHMCT and RGPPL will jointly issue the certificate of completion to students.

5) Course duration is 2 months.

6) Each trainee to be charged Rs. 10,000/-.

7) Copy right of training material – Training module and material issued by MSIHMCT will not be circulated or copied for personal use without prior permission of MSIHMCT.

Rich Graviss Products Pvt. Ltd.

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

7th FLOOR, FAIRLINK CENTRE, BEHIND MONDOLIS FACTORY, OFF NEW LINK ROAD, ANDHERI (W), MUMBAI - 400 058.
TEL: (91-22) 4231 3500, FAX: 4231 3501/03. WEBSITE: www.richgraviss.com

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TEL: (91-20) 3065 1102, FAX: 3065 1139. E-MAIL: rkp@pune.rich.com





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

For Rich Graviss Products Pvt. Ltd
Ashutosh Goel
GM Marketing



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

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

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

7th FLOOR, FAIRLINE CENTRE, BEHIND MONSIEUR 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





resihmct tpo <resihmcttpo@gmail.com>

Requirement for sponsorship

resihmct tpo <resihmcttpo@gmail.com>
To: bedekarshweta123@gmail.com

Tue, May 31, 2022 at 5:35 PM

----- Forwarded message -----
From: resihmct tpo <resihmcttpo@gmail.com>
Date: Mon, Mar 25, 2019 at 5:22 PM
Subject: Requirement for sponsorship
To: Bhagwat, Harsha <hbhagwat@nicl.com>


Dear Chef Harsha,

Please find attached letters for sponsorship of upcoming event

Regards
Team MSHMCT

2 attachments

 Rich Sponsorship.pdf
72K

 412 Alfresco .pdf
127K



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING
TECHNOLOGY, PUNE

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



A Contemporary World Cuisine Pop up

Name of the Sponsor: Rich Graviss

Date: 22nd March 2019

Date of the Event: 30th March 2019

Sr.	Items	Qty Reqd.	Remarks
1.	Whipping Cream	20 Ltr	
2.	Cooking Cream	15 Ltr	
3.	New Gel	2 Tubs	
4.	Truffle Base	6 Ltr	
5.	Sweet Mate	4 Kg	
6.	Buttercream	3 Kg	

We highly appreciate your contribution towards our institute and being
supportive to our endeavor

Principal
MSIHMCT
Shivajinagar. Pune - 16



MoU and related activities with
Rational



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

Activities under MoU with Rational

Sr.	Date	Activities	MoU/Linkage
1.	24 April 2020	Webinar arranged by Rational for the Final year Spl in Food Production students to understand the function of the Rational Oven	MoU
2.	3 rd may 2023	A demonstration was organized for the Students to understand the usage of Rational oven.	MoU


PRINCIPAL
(BHMCT)

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



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:-

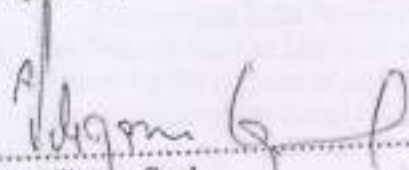
In case of dispute between the parties (Rational International India Private Limited and Maharashtra State Institute Of Hotel Management & Catering Technology the parties reserve their right to approach the lower court having jurisdiction in Gurgaon.

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

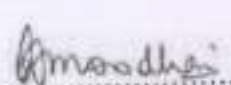
SCHEDULE 1: THE following nit and the following Rational Accessories, which are the property of the Owner, has been setup in the User's premises:

- ☒ 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.

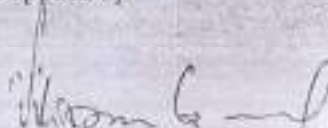
7 DISPUTE SETTLEMENT:-

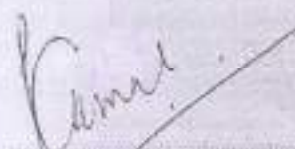
In case of dispute between the parties (Rational International India Private Limited and Maharashtra State Institute Of Hotel Management & Catering 412- C, 2nd Floor, Senapati Bapat Road, Shivajinagar, 411016 Pune), the parties reserve their right to approach the lower court having jurisdiction in Gurgaon.

RATIONAL

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

Proposed by

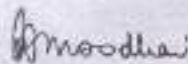

Mr. Vikram Goel
Managing Director
Rational International India Private Limited


Mr. Kamal Verma
F&A Director

19 August '19

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.
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- 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.
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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.

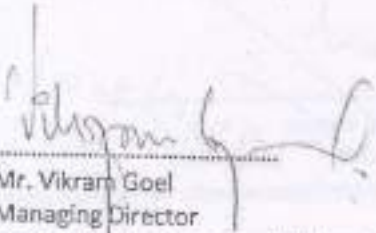
RATIONAL

The Period of Loan is **from February 2021 TO March 2023**

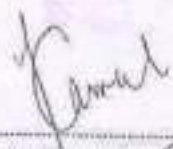
SCHEDULE 1: THE following unit and the following Rational Accessories, which are the property of the Owner, has been setup in the User's premises:

SL.NO	Article	Description	Serial Number	Quantity
1	CB1ERRA.0000300	iCombi Pro 61E	E61SJ20032818157	01 QTY
2	B618100.01	SelfCookingCenter® 61E	E61SF19042744200	01 QTY

Proposed by


Mr. Vikram Goel
Managing Director
Rational International India Private Limited

23/03/2021


Mr. Kamal Verma
F&A Director
Rational International India Private Limited

23/03/2021

Confirmed and Accepted by


C.R. Sahasrabudhe
Authorized Signatory
Maharashtra State Institute Of Hotel Management & Catering Technology 412- C, 2nd Floor Senapati Bapat
Rd. Shivajinagar Pune 411016 Catering





msihmct tpo <msihmcttpo@gmail.com>

Webinar by Rational

2 messages

msihmct tpo <msihmcttpo@gmail.com>
To: P.kathoke@rational-online.com
Cc: Lsharma@rational-online.com

Thu, Apr 23, 2020 at 2:40 PM

Season greetings,

As per telephonic communication with chief Pravin we are happy to be the part of the webinar arranged by Rational.

Our students will be benefited by the opportunity.

Kindly consider our students for the webinar and let us know about the schedule of webinar and the process of becoming a part of the same

Thank you

Regards
And stay safe

Chiranjeevi Sahasrabudhe

Sharma, Toshit <Lsharma@rational-online.com>
To: msihmct tpo <msihmcttpo@gmail.com>
Cc: "Kathoke, Pravin" <p.kathoke@rational-online.com>, "Puri, Saurabh" <s.puri@rational-online.com>

Thu, Apr 23, 2020 at 4:24 PM

Dear Sir,

Which dates are you looking for?

Can we do it on 1st or 2nd May.

Regards
Toshit

Sent from my iPhone

> On 23-Apr-2020, at 2:41 PM, msihmct tpo <msihmcttpo@gmail.com> wrote:

>
> Season greetings,
(Quoted text hidden)

msihmct tpo <msihmcttpo@gmail.com>
To: "Sharma, Toshit" <Lsharma@rational-online.com>

Fri, Apr 24, 2020 at 1:44 PM

2nd of May looks good we can confirm that date

Thank you
(Quoted text hidden)

Sharma, Toshit <Lsharma@rational-online.com>
To: "Puri, Saurabh" <s.puri@rational-online.com>
Cc: "Kathoke, Pravin" <p.kathoke@rational-online.com>, msihmct tpo <msihmcttpo@gmail.com>

Fri, Apr 24, 2020 at 3:50 PM

Dear Saurabh,
Please check the availability for 2nd May.

Regards
Toshit
Sent from my iPhone

On 24-Apr-2020, at 1:45 PM, msihmct tpo <msihmcttpo@gmail.com> wrote:

2nd of May looks good we can confirm that date
(Quoted text hidden)

Puri, Saurabh <s.puri@rational-online.com>
To: "Sharma, Toshit" <Lsharma@rational-online.com>
Cc: "Kathoke, Pravin" <p.kathoke@rational-online.com>, msihmct tpo <msihmcttpo@gmail.com>

Fri, Apr 24, 2020 at 3:51 PM

Dear Toshit,

Surely, please do confirm a suitable time

Regards



Saurabh

Saurabh Puri

Manager - Marketing Communications, India
NATIONAL International India Private Limited
Unit No. 601, 6th floor, Worldmark 3,
Sector 65, Gurgaon, 122016,
Haryana, India

s.puri@national-online.com

connectedcooking.com

facebook.com/national_ag

twitter.com/national_ag

NATIONAL India
Unit 3A, Tower C, Sector 12B, Phase 4, Building 3B
Gurgaon, Building 3B
DLF Cyber City, Phase II
Gurgaon - 122002
Haryana, India

[Quoted text hidden]

Sharma, Toshit <t.sharma@national-online.com>
To: "Puri, Saurabh" <s.puri@national-online.com>
Cc: "Kathoke, Pravin" <p.kathoke@national-online.com>, mshmtptpo <mshmtptpo@gmail.com>

Fri, Apr 24, 2020 at 9:15 PM

Keep it at 4:30 pm only.

Sent from my iPhone

On 24-Apr-2020, at 3:51 PM, Puri, Saurabh <s.puri@national-online.com> wrote:

[Quoted text hidden]

Kathoke, Pravin <p.kathoke@national-online.com>
To: "Puri, Saurabh" <s.puri@national-online.com>
Cc: mshmtptpo <mshmtptpo@gmail.com>, "Sharma, Toshit" <t.sharma@national-online.com>

Sat, Apr 25, 2020 at 11:03 AM

Dear saurabh,
Please share link for online webinar culinary school training for MSHMCT Pune.

Sent from my iPhone

On 24-Apr-2020, at 9:15 PM, Sharma, Toshit <t.sharma@national-online.com> wrote:

Keep it at 4:30 pm only.

[Quoted text hidden]

Puri, Saurabh <s.puri@national-online.com>
To: "Sharma, Toshit" <t.sharma@national-online.com>, mshmtptpo <mshmtptpo@gmail.com>
Cc: "Kathoke, Pravin" <p.kathoke@national-online.com>

Mon, Apr 27, 2020 at 10:52 AM

Dear Toshit,

The event has been scheduled. Also, sharing the PDF invite for the same.

Dear Chintamani

Good to connect with you.

Below is the link, which the students can use to register for the webinar with Chef Toshit on 02nd May 2020, Saturday at 4:30 pm



Here's how the students can login and attend:

Open the following link <https://www.edupia.com/en/webinar/rational-selfcookingcenter-live-india-02052020-maharashtra-state-institute-of-hotel-management-and-catering-technology/195004>.

1. Enter the details in the following form as shared below and click 'Register now' button.

RATIONAL SelfCookingCenter® live India - 25/04/2020

The image shows a registration form for a webinar. On the left is a photograph of a bowl of food. The form itself is red and white. It has a title 'Registration for the webinar' and a subtitle 'RATIONAL SelfCookingCenter® live India - 25/04/2020'. There are four input fields for personal details, followed by a 'Register now' button. Below the button, there is a note about the registration process and a link to the webinar.

2. After that, they can either save link (highlighted below) and open it at the time of the event, this is required if they are registering before the event. In case they are registering at the time of the event, then they can simply click on 'Enter webinar immediately' button and attend the session.

The image shows a confirmation screen for the webinar registration. It has a title 'Thank you for your registration' and a subtitle 'RATIONAL SelfCookingCenter® live India - 25/04/2020'. It displays the registered email address and a highlighted link to the webinar. Below the link is a button labeled 'Enter webinar immediately'.

Note: Each student needs to do a separate registration to attend the session. During the session, they can ask their questions with the chef using the chat functionality.

We would recommend that students use a laptop/desktop with a good internet connection to attend the session. Although they can also use their mobile/tablet.

[Quoted text hidden]

IN_Toshit_Sharma_Online_Event_02_May_2020.pdf
434K

Sharma, Toshit <t.sharma@rational-online.com>
To: "Puri, Saurabh" <s.puri@rational-online.com>
Cc: mahmud ipo <mahmudipo@gmail.com>, "Kathoke, Pravin" <p.kathoke@rational-online.com>

Thanks Saurabh!

Sent from my iPhone

On 27-Apr-2020, at 10:52 AM, Puri, Saurabh <s.puri@rational-online.com> wrote:

Mon, Apr 27, 2020 at 12:18 PM



Dear Toshit,

The event has been scheduled. Also, sharing the PDF invite for the same.

Dear Chintamani

Good to connect with you.

Below is the link, which the students can use to register for the webinar with Chef Toshit on 02nd May 2020, Saturday at 4:30 pm

<https://www.edudip.com/en/webinar/national-selfcookingcenter-live-india-02052020-maharashtra-state-institute-of-hotel-management-and-catering-technology/195004>

Here's how the students can login and attend:

Open the following link <https://www.edudip.com/en/webinar/national-selfcookingcenter-live-india-02052020-maharashtra-state-institute-of-hotel-management-and-catering-technology/195004>

1. Enter the details in the following form as shared below and click 'Register now' button.

<image002.jpg>

2. After that, they can either save link (highlighted below) and open it at the time of the event, this is required if they are registering before the event. In case they are registering at the time of the event, then they can simply click on 'Enter webinar immediately' button and attend the session.

<image004.jpg>

(Click on this button)

<IN_Toshit_Sharma_Online_Event_02_May_2020.pdf>

2 attachments

national-selfcookingcenter-live-india-02052020



image002.jpg
37K



image004.jpg
30K





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

Type of the Event: Rational oven Academy

Date of the Event: 07/Aug/2022



PRINCIPAL
(BHMCT)

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





Rational Oven Demo 2023

Type of the Event: Demonstration / workshop

Date of the Event: 3rd March 2023.

Objectives:

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

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

Enclosures:

- Attendance Sheet
- 360 Feedback
- Photographs of the event

Name and Sign of Event Coordinator


Dr. Seema Zagade
Principal
(BHMCT)



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

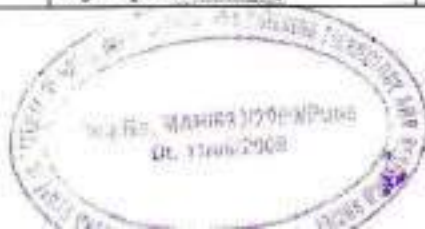


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(UG & PG – Degree Programme)

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

ATTENDANCE FOR RATIONAL DEMO CONDUCTED ON 3rd MARCH 2023

SR. NO	ROLL NO	NAME	REMARK
1	202004	Attar Afroj	P
2	202005	Babar Atharva	P
3	202007	Barangule Sanika	P
4	202008	Bhegade Parth	P
5	202012	Borate Dhiraj	A
6	202013	Borawake Abhishek	P
7	202017	Chaware Prajwal	A
8	202021	Deepake Sandesh	P
9	202032	Gaikwad Pandurang	A
10	202036	Gaikwad Shreyash	P
11	202042	Gude Rutwij	A
12	202045	Hundiware Vaishnavi	P
13	202046	Jadhav Atharva	P
14	202047	Jadhav Sakshi	P
15	202048	Jalgi Siddhi	P
16	202050	Joshi Jayesh	P
17	202055	Kamble Dayanand	A
18	202056	Kanade Sakshi	P
19	202058	Kathe Saurav	A
20	202059	Ketkar Mihir	P
21	202070	Lokhande Suchita	A
22	202072	Mandavkar Revati	P
23	202076	More Yash	A
24	202077	Mulik Anuja	P
25	202078	Nadaf Taufeeq	P
26	202081	Nijampurkar Amey	P



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

CSJ

Signature of the Faculty Incharge





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

Date: 2/3/23

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

MSIHMCT (Rational)

NAME OF THE RESOURCE PERSON :

Vinit Bhatia

NAME OF THE EVENT

Rational Demo

NAME OF STUDENT :

Sandeep Deepake

ENROLLMENT NO (INST.) :

202021

Please circle the relevant score

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

Signature of Student





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

Date: 3/5/23

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

Rational

NAME OF THE RESOURCE PERSON :

Vinit Bhatia

NAME OF THE EVENT

Demo

NAME OF STUDENT

A. R. Babar

ENROLLMENT NO (INST.)

202005

Please circle the relevant score

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

Signature of Student





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

Date: 3/3/23

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

Rationale

NAME OF THE RESOURCE PERSON :

Vinit Bhatia

NAME OF THE EVENT

Demo

NAME OF STUDENT

: Sachita Lakhonde

ENROLLMENT NO (INST.)

: 202070

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	Introduction given of both (self and topic)	5	4	3	2	1
2	Content delivery of the resource person	5	4	3	2	1
3	Encourage students to ask questions	5	4	3	2	1
4	Was there any element of creativity	5	4	3	2	1
5	Subject matter knowledge/command on subject	5	4	3	2	1
6	Presented the subject clearly and systematically	5	4	3	2	1
7	Answered the doubts or queries of the students	5	4	3	2	1
8	Time management	5	4	3	2	1
9	Would you recommend the instructor for other class	5	4	3	2	1
10	How do you rate the class overall?	5	4	3	2	1
TOTAL SCORE <u>52</u> OUT OF 50						

S.S. Lakhonde
Signature of Student



Deepavali

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



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

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

Date: 3/3/23

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

Rational

NAME OF THE RESOURCE PERSON :

Vinit Bhatia

NAME OF THE EVENT

Demo

NAME OF STUDENT :

Tejas Sathe

ENROLLMENT NO (INST.) :

2020106

Please circle the relevant score.

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

Signature of Student





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

Date: 3/3/23

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

Rational

NAME OF THE RESOURCE PERSON :

Vinit Bhatia

NAME OF THE EVENT

Demo

NAME OF STUDENT :

Uash m...

ENROLLMENT NO (INST.) :

202078

Please circle the relevant score

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

Signature of Student





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

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

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

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

RATIONAL DEMO CONDUCTED ON 3rd MARCH 2023



MoU and related activities

Sodexo



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

Activities under MoU with Sodexo

Sr.	Date	Activity	MoU/Linkage
01	15/10/2022	In house Culinary training program was conducted for - Snacks, short meals and sandwiches	MoU
02	15/10/2022	MSIHMCT infrastructure (F&B Laboratory) and Smart Classroom was provided for in-house training of Sodexo staff.	MoU
03	19/11/2022	In house culinary workshop was conducted for Sodexo staff	MoU
04	17 /12/2022	In house culinary program on Basic Indian Gravies was conducted for Sodexo Staff	MoU
05	18/03/2023	In house culinary workshop on Indian regional cuisine was conducted for Sodexo staff.	MoU
06	18/03/2023	MSIHMCT infrastructure (F&B Laboratory) and Smart Classroom was provided for in-house training of Sodexo staff.	MoU

PRINCIPAL
(BHMCT)

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



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. आय. एच. एम. सी.टी.
(पदावी व पदावृत्तान पदावी)
विकासजीनगर, 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 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 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)

Sodexo Food Solutions India Private Limited

Registered Office:

1st floor, Genstar Commercial Complex, Ramchandra Lane Extn., Kharipada, 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, Off J M Road, Shivaji Nagar, Pune - 411 005, India.

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

www.sodexo.com

म. रा. आय. एड.एम.सी.टी.
(पदवी)
शिवाजी नगर, पुणे-४११०१६.
आयक क्रमांक८०.....
दिनांक ...२३/०२/२०२०

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 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, 2nd Phase, Kanchpada, Malad (W), Mumbai – 400064, India.

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

www.sodexo.com

011
222
for formal

Amal

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:

16th 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

Culinary and F&B Service training program on 15th October
Inbox

LAWANDE Abhijit

Tue, Oct 4, 4:33
AM (3 days ago)

to me, MASILAMANI

Dear Sir,

As discussed with you over the phone, we would like to conduct the Culinary and F&B Service trainings at institute on 15th October 2022.

The topic and menu for culinary program will be same as planned last month – Snacks, Short Meals and Sandwiches. We will need your faculty to conduct this training

For F&B Service we will require your F&B Lab and Classroom with projector for 4 hours. I will conduct the F&B service session.

Please confirm from your side so I can send out invites to our sites.

Thanks & Regards,

Abhijit Lawande

Manager – L&D

Sodexo India Services Private Limited.

1st Floor, Bhansali House, Opp. Titan Showroom,
Above BLUE DART, J. M. Road, Bhamburda,
Shivaji Nagar, Pune - 411 004

Mobile: +91 9970951370

abhijit.lawande@sodexo.com.

Sodexo: World leader in Quality of Life Services - www.sodexo.com

Join the fight against hunger: www.stophungertoday.com

Access HR- The better, Smarter and faster tool!

Please click to <https://hrconnect.in.sodexonet.com/accesshr>

Sodexo launches 'Access HR' - a Digitization initiative for HR Process



permitted
9/10

Kindly permit to conduct Food Production & F&B Service Trng. for Sodexo.
Ms. Manna & Mr. Sachin R. ? is Anahita free?
Submitted for Approval
Keep 9/10/22



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

REF: MSIHMCSTRS/Sodexo/Bill/2022/1238

Date: 10.11.2022

To,
Sodexo India Services Private Limited,
2nd Floor, ACE Apartments, Opp.Titan Showroom,
Above BLUE DART, J. M. Road, Bhamburda,
Shivaji Nagar, Pune - 411 004

(Kind Attention - Mr. Abhijit Lawande)

Sub.: Bill for the Training Programme for Food Production Department conducted on
15th October 2022.

Dear Sir,

Following are the charges incurred for conducting training programme on 15th October 2022 as
per the agreed terms and conditions.

No. of Participant	
Attended	Minimum Guar.
09	10

Details	Per participant, Per day	Total Charges (Rs.)
Lab charges with faculty for 8 hours	Rs.500/-	5,000/-
Lab attendant charges	Rs. 275/-	275/-
Tea / Coffee Charges	Rs. 16/-	144/-
Indent cost		9,934/-
Feedback form Photocopy Charges	18 pages x Rs. 2/-	36/-
Grand Total		15,389/-

Kindly process the above at your earliest.

Thanking you,

Principal

PRINCIPAL
(UG-PG)

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



Time: 12.15pm



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

REF: MSIHMCTRS/Sodexo/Bill/2022/239

Date: 10.11.2022

To,
Sodexo India Services Private Limited.
2nd Floor, ACE Apartments, Opp.Titan Showroom,
Above BLUE DART, J. M. Road, Bhamburda,
Shivaji Nagar, Pune - 411 004

(Kind Attention - Mr. Abhijit Lawande)

Sub.: Bill for the Training Programme for Food & Beverage Service Department conducted on
15th October 2022.

Dear Sir,

Following are the charges incurred for conducting training programme on 15th October 2022 as
per the agreed terms and conditions.

No. of Participant	
Attended	Minimum Guar.
14	10

Details	Per participant, Per day	Total Charges (Rs.)
Lab charges without faculty for 4 hours		1,000/-
Lab attendant charges	Rs. 275/-	275/-
Classroom with AV		600/-
Tea / Coffee Charges	Rs. 16/-	224/-
Indent cost		7,000/-
Feedback form Photocopy Charges	28 pages x Rs. 2/-	56/-
Grand Total		9,155/-

Kindly process the above at your earliest.

Thanking you,

Principal

PRINCIPAL
(UG -PG)

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



Culinary and F&B Service training program on 18th March 2023

Inbox



Lawande, Abhijit

Thu, Mar 2, 2:43 PM
(2 days ago)

to me, Vedavathy, Sunit

Dear Sir,

As discussed with you over the phone, we would like to conduct the Culinary and F&B Service trainings at institute on 18th March 2023.

The topic and menu for culinary program will be communicated to you soon. We will need your faculty to conduct this training

For F&B Service we will require your F&B Lab and Classroom with projector for 4 hours. Sodexo will conduct the F&B service session.

Please confirm from your side as well so I can send out invites to our sites.

Thanks & Regards,

Abhijit Lawande

Manager - L&D

Sodexo India Services Private Limited.

1st Floor, Bhansali House, Opp. Titan Showroom,

Above BLUE DART, J. M. Road, Bhamburda,

Shivaji Nagar, Pune - 411 004

Mobile: +91 9970951370

abhijit.lawande@sodexo.com.

For your kind perusal & approval.

*Rep
4/8/23*

6/3/23

permitted

म. वा. आ. एम. सी. सी.
(पदाधीन व पदच्युत पदाधीन)
विभागीय निदेश, पुणे-411 016
आवक क्रमांक: 80
दिनांक: 6/3/2023





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

REF: MSIHMCTRS/Sodexo/Bill/2023/276

Date: 03.04.2023

To,
Sodexo India Services Private Limited
2nd Floor, ACE Apartments, Opp.Titan Showroom,
Above BLUE DART, J. M. Road, Bhamburda,
Shivaji Nagar, Pune - 411 004

(Kind Attention - Mr. Abhijit Lawande)

Sub.: Bill for the Training Programme for Food Production Department conducted on
18th March 2023.

Dear Sir,

Following are the charges incurred for conducting training programme on 18th March 2023 as
per the agreed terms and conditions.

No. of Participant	
Attended	Minimum Guar.
09	10

Details	Per participant, Per day	Total Charges (Rs.)
Lab charges with faculty for 8 hours	Rs.500/-	5,000/-
Lab attendant charges	Rs. 275/-	275/-
Tea / Coffee Charges	Rs. 16/-	144/-
Indent cost		4,504/-
Feedback form Photocopy Charges	36 pages x Rs. 2/-	72/-
Grand Total		9,995/-

Kindly process the above at your earliest.

Thanking you,

Dr. Seema Zagade
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

REF: MSIHMCTRS/Sodexo/Bill/2023/ 275

Date: 03.04.2023

To,
Sodexo India Services Private Limited,
2nd Floor, ACE Apartments, Opp.Titan Showroom,
Shivaji Nagar, Pune - 411 004

(Kind Attention - Mr. Abhijit Lawande)

Sub.: Bill for the Training Programme for Food & Beverage Service Department conducted on
18th March 2023.

Dear Sir,

Following are the charges incurred for conducting training programme on 18th March 2023 as
per the agreed terms and conditions.

No. of Participant	
Attended	Minimum Guar.
15	10

Details	Per participant, Per day	Total Charges (Rs.)
Lab charges without faculty for 4 hours		1,000/-
Lab attendant charges	Rs. 275/-	275/-
Classroom with AV		600/-
Tea / Coffee Charges	Rs. 16/-	240/-
Indent cost		5,000/-
Feedback form Photocopy Charges	60 pages x Rs. 2/-	120/-
Grand Total		7,235/-

Kindly process the above at your earliest.

Thanking you,

Dr. Seema Zangade
Principal (UG-PG)
Maharashtra State Institute of Hotel
Management & Catering Technology
Shivajinagar, Pune - 411 016



TRAINING ATTENDANCE SHEET

sodexo

NAME OF THE PROGRAM: Culinary Workshop: Regional Indian cuisine

GROUP SIZE: 10

FACULTY: Ashish Kulkarni / Chetan Kulkarni

SITE: Mithanore

DATE: 18/09/2009

SR	NAME	DESIGNATION	EMPLOYEE CODE	SEGMENT	SIGNATURE	PHONE NO. / REMARKS
1	Ashish Kulkarni	Asst. cook		Bridge/ops	Ashish	753952322
2	Vinod Sahne	Cook		Sarge	Vinod	753952322
3	Baliram Patilkar	Helper	SO01444	AKard	Baliram	753952322
4	Sabin Phonsa	Cook	SO0127806	Tel	Sabin	753952322
5	Rajesh Singh	Helper		Tel	Rajesh	753952322
6	N. Lalit Singh	Helper	SO01375	Tel	N. Lalit Singh	753952322
7	Siddharth Kulkarni	Cook	SO01445	AKard	Siddharth	753952322
8	Santoshwar Bhutkar	Cook		AKard	Santoshwar	753952322
9	Amkar Vaidya	Head ops		AKard	Amkar	753952322
10						
11						
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13						
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15						
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17						
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19						
20						

REMARKS:



FACILITY MANAGER/SITE REPRESENTATIVE

TRAINER

HR HEAD

REV. NO 02.F/HR/TRG/003

TRAINING ATTENDANCE SHEET

sodexo

NAME OF THE PROGRAM: Steward Development ProgramGROUP SIZE: FACULTY: Abhinav Laxkar 91970993370SITE: MEHMDIDATE: 18/03/2023

SR	NAME	DESIGNATION	EMPLOYEE CODE	SEGMENT	SIGNATURE	PHONE NO REMARKS
1	Rudra Pratap Daghe	Steward	C175340		<i>[Signature]</i>	91249155634
2	Anhita B. Deshpande	"	500242674		<i>[Signature]</i>	9333746212
3	Vishal B. Chaudhari	"	50011075		<i>[Signature]</i>	91249155634
4	Arav R. Gaudkar	"	50011075		<i>[Signature]</i>	9503725032
5	SADASHIVASWAMI	"	50011317		<i>[Signature]</i>	70728102553
6	Dhyaneshwar More	Entry Steward			<i>[Signature]</i>	7620064234
7	Vaibhav Pawar	Entry Steward			<i>[Signature]</i>	778238443
8	Nilesh More	Entry Steward			<i>[Signature]</i>	952772649
9	Anurag Kumar	Entry Steward			<i>[Signature]</i>	7057413116
10	Nilesh Kumar	Entry Steward			<i>[Signature]</i>	9507419886
11	Manjasa Sidar	Entry Steward			<i>[Signature]</i>	6201403365
12	Pranav Mada Anur	"			<i>[Signature]</i>	778238443
13	Pranav Mada Anur	Entry Steward			<i>[Signature]</i>	9507419886
14	Vikas Katkambale	Steward	50013767		<i>[Signature]</i>	8805270415
15	Prithvika More	Steward	76320036		<i>[Signature]</i>	984007375
16						
17						
18						
19						
20						

REMARKS:



TRAINER

FACILITY MANAGER/SITE REPRESENTATIVE

HR HEAD

REV NO 02 FHR/TRG/003



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

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

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

TRAINING PROGRAMME ATTENDANCE SHEET FOR SODEXO STAFF

Month Dec-21
Topic Basic Indian Gravies
Date 18-12-2021
Emp Attended 13

Sr. No.	Employee ID	Employee Name	Designation	Site Name
1	S0096756	Bhagat Swain	Assistant Cook	Atlas Copo (India) Ltd-Pune
2	C70170	Tarun Kumar Pal	Senior Cook	Bajaj Auto Ltd - Gh - Pune
3	S0071950	Prashant Rajesh Telgote	Cook - Pantry	Bajaj Auto Ltd - Pune Fs
4	S0078215W	Bhupesh Kumar Gupta	Assistant Cook	Cadence Design Systems - Pune
5	C102029	Javed Haidar Shaikh	Cook	Cipla - Pune
6	1010383545	Rukmal Daimary	Assistant Cook	Muwci - Fs - Pune
7	S0092855	Gangasagar Anand Shankpale	Associate - Bakery	Muwci - Fs - Pune
8	C124680	Kumar Manohar Shinde	Chef De Partie	Osho Media International
9	C147770	Shantu Kumar Ghumtya	Chef De Partie	Osho Media International
10	S0087524W	Gopinath Sahoo	Assistant Cook - Indian	Skf Guest House-Pune
11	S0076980W	Ajit Singh	Assistant Cook	Tcl - Dighi - Pune
12	S0047046W	Dhananjay Pandurang Gaikwad	Senior Cook	Tech Mahindra Limited-Fs-Pune
13	S0076460	Sunil Nakhatmal Sharma	Sous Chef	Tetrapak India Pvt Ltd-Fs-Pune
14	1010382480	Ganesh Nathu Ahire	Commi-1 Bakery	Tetrapak India Pvt Ltd-Fs-Pune
15	1010382671	Vinod Bhupati Lal	Senior Cook	Wipro Ebc-Fs-Pune
16	1010383068	Amit Soni	Helper - Kitchen	Wipro Ebc-Fs-Pune
17	1010384598	Aanand Jagdish Paswan	Sr. Cook	Wipro Ebc-Fs-Pune

Sachin R.





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

412 – C, K.M.MunshiMarg, BahiratPatilChowk, Shivajinagar, Pune – 16.

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

TRAINING PROGRAMME ATTENDANCE SHEET FOR SODEXO STAFF

Topic Oriental Cuisine
Date 19-03-2022
Emp Attended 9

Sr. No.	Emp Id	Emp Name	Designation	Site Name
1	1010380633	Mayur Shankar Mazire	Assistant Cook	Muwci - Fs - Pune
2	S0093874	Prem Kumar	Assistant Cook	Muwci - Fs - Pune
3	C127148	Bakhtawar Singh	Cook	Cipla - Pune
4	S0099689	Vineet Kumar	Senior - Chef-De-Partie	Tetrapak India Pvt Ltd-Fs-Pune
5	S0078391	Ranjeet Singh	Helper - Kitchen	Tetrapak India Pvt Ltd-Fs-Pune
6	S0084680	Swapnil Eknath Salunke	Assistant Cook	Fml Sr. Officers Canteen Akrudi Fs
7	S0099264	Jayanta Sarkar	Cook	Royal Mudhol Hospital & Rc - Fs Pune
8	S0099267	Pankaj Dey	Assistant Cook	Royal Mudhol Hospital & Rc - Fs Pune
9	C101975	Bhagidatt Bhandatt Kaloni	Senior Cook	Skf Guest House-Pune

Sachin R.





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

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

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

TRAINING PROGRAMME ATTENDANCE SHEET FOR SODEXO STAFF

Month Jun-22
Topic Kitchen Helper Upgradation Program
Date 18-06-2022
Emp Attended 6

Sr. No.	Emp ID	Employee Name	Designation	Site Name
1	S0085959	Pradeep Madhorav Panchbudhe	Assistant Cook	Adani Power Tiroda
2	S0034347	Sukdeb Sarkar	Assistant Cook	Gmc - Goa
3	S0078590	Prakash Sarkar	Kitchen Helper	Gmc - Goa
4	S0045499	Utpal Biswas	Assitant Cook	Bajaj Auto Ltd - Chakan - Pune
5	S00106298	Aniket Dhanaji Kalukhe	Helper - Kitchen	Bajaj Auto Ltd - Chakan - Pune
6	S0076600W	Kanchan Kumar Paswan	Assistant Cook	Bridgestone - Chakan - Pune

Sachin R.





**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

TRAINING PROGRAMME ATTENDANCE SHEET FOR SODEXO STAFF

Month Oct-23
Topic Short Meals, Snacks and Sandwiches
Date 15-10-2023
Emp Attended 9

Emp ID	Emp. Name	Designation	Site Name
S0066490W	Baliram Bhagwan Pethkar	Kitchen Helper	Bajaj Auto Ltd - Gh - Pune
S0086470W	Sukanta Sarkar	Kitchen Helper	Bajaj Auto Ltd - Pune Fs
C147867	Sunil Lahanu Chavan	Kitchen Helper	Bajaj Auto Ltd - Pune Fs
S00120724	Jagannath Bhuyan	Kitchen Helper	Bajaj Auto Ltd - Pune Fs
C127148	Bakhtawar Singh	Cook	Cipla - Pune
S00120987	Tarun Pal	Kitchen Helper	Mahindra International School Academy
S0079325	Sankarsan Panda	Assistant Cook	Skf Guest House-Pune
1010383878	Ajay Kumar	Kitchen Helper	Tech Mahindra Limited-Fs-Pune
1010383869	Sopan Hudekar	Assistant Cook	Tetrapak India Pvt Ltd-Fs-Pune

sm
sachin R.





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

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

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

TRAINING PROGRAMME ATTENDANCE SHEET FOR SODEXO STAFF

Month Aug-23
Topic Continental Cuisine
Date 19-11-2023
Emp Attended 12

Sr. No.	Emp ID	Emp. Name	Designation	Site Name
1	S0088357	Girishchandra Singh	Cook	Bajaj Auto Ltd - Pune Fs
2	S0090809	Manoj Singh	Tandoori Cook	Bajaj Auto Ltd - Pune Fs
3	S00106667	Sohan Ram	Kitchen Helper	Bajaj Auto Ltd - Pune Fs
4	C156378	Tanaji Vyanktrao Nalegave	Senior Cook	Bajaj Auto Ltd - Pune Fs
5	S0090091	Ambadas Manikrao Jadhav	Assistant Cook - South Indian	Bajaj Auto Ltd - Pune Fs
6	S00114131	Mithun Roy	Assistant Cook	Tetrapak India Pvt Ltd-Fs-Pune
7	S0099687	Pulak Baidya	Helper - Kitchen	Tetrapak India Pvt Ltd-Fs-Pune
8	S00110836	Abhijit Shivaji Shendkar	Assistant Cook - Continental	Atlas Copo (India) Ltd-Pune
9	S00120701	Ashet Pedru Dsouza	Cook	Tel - Dighi - Pune
10	S00100870	Dhondiba Tanaji Varpe	Senior Cook	Tel - Dighi - Pune
11	S0067613	Laxmi Ramesh Bhandari	Chapati Maker	Bajaj Auto Ltd - Chakan - Pune
12	C131014	Devendra Mahesh Mahor	Assistant Cook	Bajaj Auto Ltd - Chakan - Pune

ms?
Sachin R.





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TRAINING PROGRAMME ATTENDANCE SHEET FOR SODEXO STAFF

Month Dec-22
Topic Indian Cuisine
Date 17-12-2022
Emp Attended 13

Sr. No.	Emp ID	Emp. Name	Designation	Site Name
1	S00100603	Dipayan Mondal	Assistant Cook	Bajaj Auto Ltd - Chakan - Pune
2	C147173	Amar Yogaji Dhanale	Cook	Bajaj Auto Ltd - Pune
3	S0052465	Pradeep Malusare	Cook	Fml Sr. Officer Canteen Akurdi
4	S00108113	Harekrishna Behera	Cook - Indian	Indus School - Pune
5	Vendor	Ajim Shaikh	Cook	Mars International India Private Limited
6	Vendor	Rohit Kashyap	Cook	Mars International India Private Limited
7	S0093868	Jayanta Santra	Senior Cook	Tel - Dighi - Pune
8	S00113580	Umesh Suresh Chavhan	Cook - Tandoor	Tel - Dighi - Pune
9	New Joinee	Santosh Kamble	Indian Cook	Tech Mahindra
10	S00127435	Brijesh Mengwal	Senior Cook - Indian	Wipro Ebc-Fs-Pune

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sachin R.





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TRAINING PROGRAMME ATTENDANCE SHEET FOR SODEXO STAFF

Topic Indian Regional Cuisine

Date 18-03-2023

Emp Attended 13

Sr. No.	Emp ID	Emp. Name	Designation	Site Name
1	Vendor	Omkar Vaity	Cook	Mars India International Pune
2	S0066490W	Baliram Bhagwan Pethkar	Kitchen Helper	Bajaj Auto Ltd-Gh
3	S00137115	Vinod Krushna Sonne	Cook	Royal Mudhol Hospital
4	1010361642	Sakharam Bhalerao	Cook	Muwei-Fs
5	S00141455	Siddheshwar Ganpatappa Kashte	Cook	Cadence Design Systems - Pune
6	S0082361	Chhaya Vinayak Jagdale	Assistant Cook	Bridgestone - Chakan - Pune
7	S0078391	Ranjeet Singh	Helper - Kitchen	Tetrapak India Pvt Ltd-Fs-Pune
8	S00133757	Nikhil Singh	Helper - Kitchen	Tetrapak India Pvt Ltd-Fs-Pune
9	S00127806	Sabir Ahmed Laskar	Cook	Tel Dighi

SA?
 Sachin R.





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TRAINING PROGRAMME ATTENDANCE SHEET FOR SODEXO STAFF

Month Aug-23
Topic Healthy Meals
Date 19-08-2023
Emp Attended 13

Sr. No.	Emp. Name	Designation	Site Name
1	Sanjib Dhara	Chef-De-Partie - Continental	Indus School - Pune
2	Ajay Kumar	Kitchen Helper	Tech Mahindra Limited-Fs-Pune
3	Ravi Kumar	Assistant - Cook	Royal Mudhol Hospital & Rc - Fs Pune
4	Pankaj Kumar	Cook - Indian	Bridgestone - Chakan - Pune
5	Sunita Bappu Ahire	Assistant - Cook	Bajaj Auto Ltd - Pune Fs
6	Siddhi Payer	Assistant - Cook	Bajaj Auto Ltd - Pune Fs
7	Abdur Rahim Barbhuiya	Senior Cook	Tetrapak India Pvt Ltd-Fs-Pune
8	Tushar Kanti Mondal	Junior Sous Chef	Osho Media International
9	Vijay Dalvir Thakur	Chef	Mercedes-Benz India - Fs Pune
10	Gurunath	Assistant - Cook	MERCEDES-BENZ INDIA - FS Pune
11	Mehar Prakash Suresh Shende	Cook	Sona B/W Precision Forgings - Fs Pune
12	Chunnu Pasvan Pasvan	Assistant - Cook	Fml Sr. Officers Canteen Akurdi Fs
13	Prosenjit Barma	Helper - Kitchen	Bajaj Auto Ltd - Gh - Pune

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MoU and related activities

De Asra



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**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**

Activities under MoU with De Asra

Sr.	Academic year	Activities	MoU/Linkage
1	2018	Students data was exchanged	MoU
2	2018	Guest lecture was organised to horn the entrepreneur skill	MoU
3	2018-19	Inhouse magazine were shared for the students to motivate.	MoU


PRINCIPAL
(BHMCT)

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



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.



Accepted

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

Accepted

For deAsra Foundation, Pune

Anita Moodliar
Ms. Anita Moodliar

Principal

PRINCIPAL
(BHMCT)

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

Pradnya Godbole
Ms. Pradnya Godbole

CEO



Place : Pune

Date : 11th February 2018

Witnesses:

1. Name : Mrs. Supriya Trimbake
Address : 105/6 Mayur Colony, Kothrud, Pune-29
Signature : *Supriya Trimbake*
2. Name : Dr. Vidya Kadam
Address : 40124th Shivajinagar, Pune.
Signature : *Dr. Vidya Kadam*



Dr. Vidya Kadam <vidyakadam179@gmail.com>

03yrs data of BHMCT

2 messages

vidya kadam <vidyakadam179@gmail.com>
To: Supriya Trimbake <supriya@deasra.co.in>
Cc: Anita Moodliar <anita.moodliar@gmail.com>
Bcc: msihmdegree@gmail.com

Mon, Jul 17, 2017 at 11:24 AM



Dear Madam,

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

As per our discussion sending you the data of the Ex. Students .
Find the attached data

Regards,

Dr. Vidya Kadam

3 attachments **FOR de asara May 15.pdf**
53K **FOR de asara May 16.pdf**
55K **for De Asara May 17.pdf**
59K

Supriya Trimbake <supriya@deasra.co.in>
To: vidya kadam <vidyakadam179@gmail.com>
Cc: Anita Moodliar <anita.moodliar@gmail.com>

Mon, Jul 17, 2017 at 12:32 PM


Dear Madam,

Thank you so much.

Since long time we are not connected. Keep in touch.

Best Regards,

Supriya Trimbake, deAsra Foundation
+91 7720028407 | supriya@deasra.co.in | www.deasra.in

 **deAsra** | Powering businesses. Creating jobs.

[Quoted text hidden]



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Report on "De Asra – Guest Lecture"

Title: A guest lecture was organised for second and final year students which covered the topic of entrepreneurship

Date: 5th October 2018

Speaker: Dr. Anand Deshpande

Objective: To empower students with entrepreneurship insights through interactive guest lecture session.

Report:

On October 5th, 2018, a special guest lecture was held for our second and final year students. The speaker was Dr. Anand Deshpande, the founder of the renowned IT company, Persistent, and the brains behind the De Asra Foundation.

This foundation is all about helping people become entrepreneurs and creating job opportunities. Dr. Anand shared with us how De Asra works and how it supports people in setting up their own businesses.

He even had a fun activity planned where some of us pretended to be restaurant owners while others acted as consultants.

It was a great way to understand the dynamics of starting a business. The lecture ended with a lively question and answer session where we got to ask Dr. Anand all sorts of things about entrepreneurship.





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De Asra – Guest Lecture

Date : 5 October 2018



Amasodhan

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SECOND YEAR – 2018-19

EVENT:- Guest Lecture - De Asra

Sr. No.	Roll No.	Student Name	Status
1.	201701	Aldar Aditya	P
2.	201702	Andurkar Vedika	P
3.	201703	Ashar Mayank	P
4.	201704	Aurora Tanya	P
5.	201705	Auty Aditya	P
6.	201706	Barbhai Yash	P
7.	201707	Bharodkar Rushikesh	P
8.	201708	Bharaskar Pratik	P
9.	201710	Bhoj Revati	P
10.	201711	Borde Riya	P
11.	201712	Borse Yogesh	P
12.	201713	Datar Sanskruti	P
13.	201714	Datye Tejas	P
14.	201715	Deore Ajinkya	P
15.	201716	Dhawale Akash	A
16.	201717	Dighe Soham	P
17.	201718	Dongre Shravanee	P
18.	201719	Gaikwad Pranita	A
19.	201720	Ghadgine Kaushik	A
20.	201721	Gosavi Tejas	P
21.	201722	Hundekari Fatema	P
22.	201724	Kamble Aditya	P
23.	201725	Kamble Mudra	A
24.	201727	Khan Jamir	P
25.	201729	Lonare Kshitij	P
26.	201730	Loni Shreyas	P
27.	201731	Mali Santosh	P
28.	201732	Mankar Anuja	P



Sr. No.	Roll No.	Student Name	Status
29.	201733	Mengle Nimisha	P
30.	201734	Misal Akash	P
31.	201735	Natu Pranav	P
32.	201736	Pandhare Omkar	P
33.	201738	Pathak Atharva	P
34.	201739	Patil Ajinkya	P
35.	201742	Relekar Prutha	P
36.	201743	Shastri Chaitanya	P
37.	201744	Shinde Samruddhi	P
38.	201745	Shirsode Aishwarya	P
39.	201746	Shivarkar Kashmira	P
40.	201747	Sulla Shivani	P
41.	201748	Tanpure Sakshi	P
42.	201749	Tupe Pravin	P
43.	201750	Vane Hrishikesh	P
44.	201751	Vyas Prathmesh	P
45.	201752	Wakhare Shraddha	P
46.	201753	Ware Sandhya	P
47.	201754	Yeole Prasad	A
48.	201755	Barangale Prajwal	P
49.	201756	Kashid Vinit	P
50.	201757	Makasare Shefali	P
51.	201758	Mate Vedang	P
52.	201759	Sakhala Sejal	P
53.	201760	Shende Yash	P
54.	201761	Shinde Mehul	A
55.	201762	Shindekar Pratiksha	P
56.	201763	Wadalkar Vedraj	P
57.	201764	Gokhale Chinmay	P
58.	201765	Mulay Hrushikesh	P
59.	201766	Vaidya Ajit	P
60.	201611	Dahifale Prashant	A
61.	201632	Kshirsagar Atharva	P

9



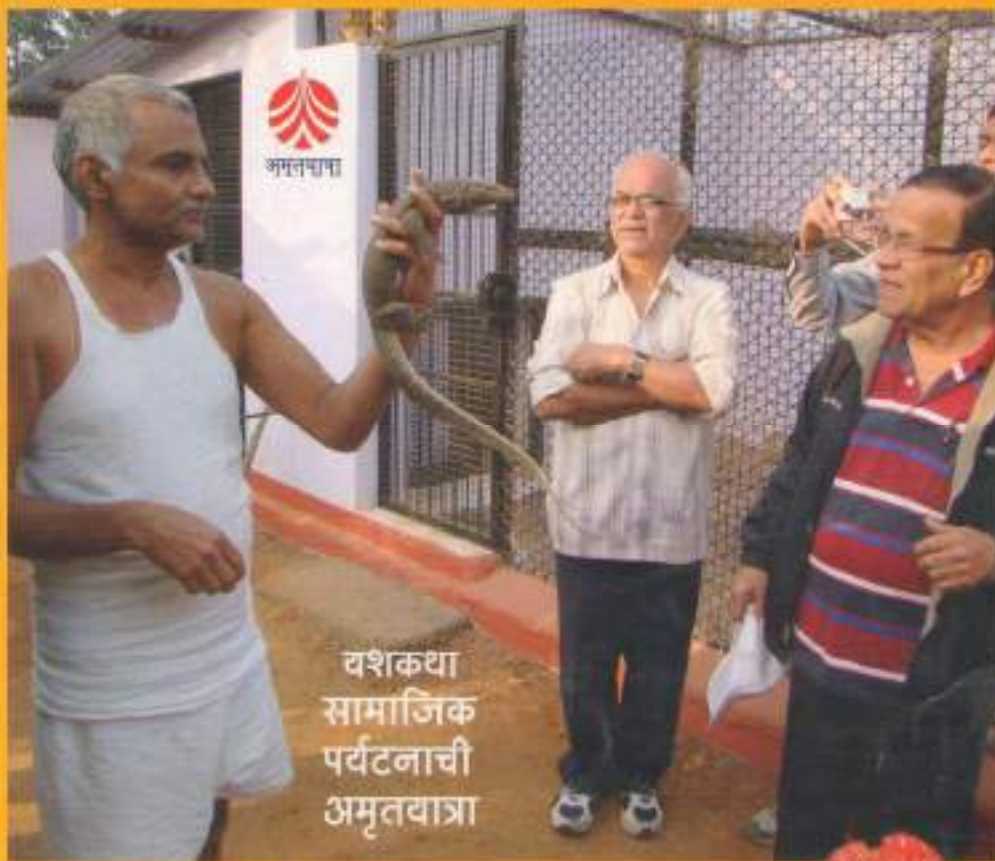


de Asra 'दे आसरा फाउंडेशन'चे मासिक

यशस्वी उद्योजक

वर्ष ३ | अंक ०९ | सप्टेंबर २०१७ | पाने ७२ | किंमत रु.५०/-

मार्केटिंगची मुळाक्षरं
डॉ. मेधा ठाडपत्रीकर
शुभदा चौकर
साहक हाथ राजा
मनोबल
अंजली पेंडसे
अर्थसत्ता
निव्विल केंजले





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वर्ष ३ | अंक ०३ | मार्च २०१७ | पाने ७२ | किंमत रु.१०/-

- अर्घसल्ला
निखिल पेंजळे
- मनोबल
अंजली पेंडसे
- असा बनतो ब्रँड
सुधीर जोगळेकर



वशक्या
जुन्नरचं 'पराशर'
कैल्याने कृषी पर्यटन

जिव भास्कर जोशी

विवेक वेल्डकर

विभावक पाचलन

डॉ. मेधा ताडपत्रीकर

अतुल कहाले

डॉ. प्राची साठे

शुभदा चौकर





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नवीदित व अनुभवी
उद्योजकांसाठी परिपूर्ण
दिवाळी अंक

सीमोल्लंघन
ते लक्ष्मीपूजन

यशस्वी उद्योजक

वर्ष ३ | अंक १० | ऑक्टोबर २०१७ | पाने ७२ | किंमत रु.५०/-



de **Asra** કે અસરા પ્રાચીનથી જ સહિત.

यशस्वी उद्योजक

वर्ष ३ । अंक ०८ । ऑगस्ट २०१७ । पाने ७२ । किंमत रु.५०/-

संजय भास्कर जोशी
अब्बू आणि विष्णूचा मोही



અવુલ કહાલે
અયોગ દેદીલલે (આવદીલલે)



विवेक वेलणकर
स्वच्छरोजगारातून समृद्धीकडे



सेलिब्रिटी ट्रेनर
शैलेश परुळेकर

सुधीर जोगळेकर
असा बनतो ब्रँड





de Asra "दे असरा काउन्सिलिंग से सलिक"



यशस्वी उद्योजक

वर्ष ३ | अंक ०८ | ऑगस्ट २०१७ | पाने ७२ | किंमत रु.५०/-

- ▶ मार्केटिंगची मुळावरी
ज्ञ. मेघा ताडपत्रीकर
- ▶ शुभदा चीकर
बाहक हाच सोजा
- ▶ मनोबल
अंजली पेंडसे
- ▶ अर्थसल्ला
निखिल केंजळे

संजय भास्कर जोशी
अव्वू आणि बिम्बूच्या गोरी



अतुल कझले
उद्योग एंटीतले (आवटीतले)



विवेक वेंलणकर
स्वर्वरोजगारातून समृद्धीकडे



सेलिब्रिटी ट्रेनर
शैलेश परुळेकर

सुधीर जोगळेकर
असा बनतो ब्रँड



Bisleri

MoU and related activities with

Only great food



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

Activities under MoU with Only Great Food

Sr.	Date	Activities	MoU/Linkage
3.	2019-2020	Only Great Food was a product development company sharing the infrastructure for Research and development of new bakery product. It was Research collaboration with the company.	MoU


PRINCIPAL
(H/MCT)

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





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
MSIHMCT, Pune
PRINCIPAL
(BHMCT)

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



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

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

Signed by

Partner
Only Great Foods, LLP

19th March 2018

Research Collaboration

2 messages

Chirag Sabunani <chirag@sabunani.com>
To: msihmcttpo@gmail.com

Sat, Feb 24, 2018 at 12:51 PM

Dear Prof. Sachin,

Pleasure seeing you yesterday. We are keen at the prospect of establishing a mutually beneficial research collaboration with the Food Craft Institute. Our main driver for this is that we are now receiving 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.

What is in it for you

- An opportunity for your students to work as research Chefs under your and our 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 or 0.5-1% on all sales we do of this product.
- All materials expenses for the product development will be covered, and we will provide your students interaction with our in-house and consulting experts.

What we would want from you

- To dedicate sufficient academic expertise to guide development of products, and student resources to rapid 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 write 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 we would like students to do 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.

Kindly let us know how we can go about formalizing this so we can get started. We have two projects right now that we want to get started on.

Thanks,
Chirag Sabunani
Only Great Foods

Chirag Sabunani <chirag@sabunani.com>
To: msihmcttpo@gmail.com, Suraj Chauthari <suraj@onlygreatfoods.com>, Rushab - OGF manager <rushabhkamble12@gmail.com>

Sat, Jun 16, 2018 at 4:21 PM

Dear Sir,

As discussed we have a requirement from Britannia for which we have done the R&D. All we need at this point is to test the product in a rotary moulding facility/setup.

Would you have something at the institute be able to help us set this up for Monday. We are meeting Britannia on Wednesday in Bangalore.

Thank you,
Chirag
(Quoted text hidden)



Research Collaboration

1 message

Chirag Sabunani <chirag@sabunani.com>
To: mahmcdtp@gmail.com

Tue, Feb 27, 2018 at 3:36 PM

To: 27/2/2018
Dr. Anita Moodliar
Principal
Maharashtra State Institute of Hotel Management and Catering Technology and Research Society

Dear Dr. Moodliar,

Pleasure seeing you last week. Per our discussion attended by you, Prof. Sachin Rayekar and myself, we are keen at the prospect of establishing a mutually beneficial research collaboration with your institute. 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.

What is in it for you

- An opportunity for your students to work as research Chefs under your and our 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 0.5-1% on all sales we do of this product.
- All materials expenses for the product development will be covered, and we will provide your students interaction with our in-house and consulting experts.

What we would want from you

- To dedicate sufficient academic expertise to guide development of products, and student resources to rapid 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 write 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 we would like students to do 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.

Kindly let us know how we can go about formalizing this so we can get started. We have two projects right now that we want to get started on.

Kind Regards,
Chirag Sabunani
Only Great Foods



(no subject)

2 messages

Chirag Sabunani <chirag@sabunani.com>

Tue, Jan 21, 2020 at 11:02 AM

To: SACHIN RAYARIKAR <prspune@gmail.com>, msihmcttpo <msihmcttpo@gmail.com>

Only Great Foods is a concept and product development company in the food industry.

We work on innovative ingredients and developing concepts around healthy food. We do work in the bakery, extruded snacks, ice-cream and other spaces. We have worked alongside faculty at the Food Craft Institute Pune and have been very impressed and happy with their technical skill and support.

We found the collaboration useful for some of our projects.

msihmcttpo <msihmcttpo@gmail.com>

Tue, Jan 21, 2020 at 11:09 AM

To: Chirag Sabunani <chirag@sabunani.com>

Thanks Chirag.

Regards

SACHIN R.

(Creative team holder)



MoU and related activities with
NAANDI



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

Activities under MoU with NAANDI

Sr.	Date	Activities	MoU/Linkage
1	04/07/2018 to 11/09/2018	A training program were organized under NAANDI foundation for the final years students on 'Employability Enhancement & Youth Livelihood Program'.	MoU
2	08/07/2019 to 20/07/2019	In order to enhance the employability skills a training session was organized on "Soft skill "	MoU
3	15/03/2021 to 30/03/2021	For the final year a 30 hours training program was organized on "Personality development, Soft Skills and interview techniques"	MoU
4	08/02/2022 to 16/2022	A training session of 28hours was organized on "Employability Skills" for final years students	MoU


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



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 MSIHMCT, Pune (which term shall so far as the context admits be deemed to mean and include its successors and assigns) of the **First Part**.

AND

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

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

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

WHEREAS:

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

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

1. Duration of the MoU:

This MoU is effective from 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, MSIHMC, Pune

Anita Moodliar

Authorised Signatory

Name: Dr. Anita Moodliar

Designation: Principal

PRINCIPAL
(MSIHMC)

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



for Naandi Foundation/Mahindra
Prade Classroom.

Seema Bhagwat

Authorised Signatory

Name: Seema Bhagwat

Designation: State Head-Maharashtra



Naandi

Naandi Foundation, 502, Trendset Towers
Road No. 2, Banjara Hills, Hyderabad-500034
Telangana, India ☎ +91 40 2355 6491/92
✉ +9140 2355 6537 🌐 info@naandi.org
www.naandi.org

Place: Pune

Date: 2nd July, 2018

Stamp:

Place: Pune

Date: 2nd July, 2018

Stamp:



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/2019/ 458

Date: 02.07.2019

NOTICE

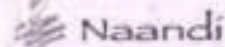
This is to inform Final Year BHMCT students that a Soft Skills training
by Naandi Foundation
programme is organized as follows. Attendance is compulsory.

No.	Dates	Hours per Day	Total Hours	Time
1.	08.07.2019 to 12.07.2019	04	20	9.30 a.m. to 1.30 p.m.
2.	18.07.2019 to 19.07.2019	04	08	2.15 p.m. to 6.15 p.m.
	20.07.2019	04	04	1.30 p.m. to 5.30 p.m.

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



Attendance Roster



Mahindra Pride Classrooms Institutional Skilling Programme

S.No	Date	Name of Trainer	No. of Session (hrs)	Name of College	Sign	Name and Signature of Verified officer
1	06/07/2017	DILIP K. KADAM	4	MODI HEMET, PUNE		
2	13/07/2017	DILIP K. KADAM	4	MODI HEMET, PUNE		
3	20/07/2017	DILIP K. KADAM	4	MODI HEMET, PUNE		
4	27/07/2017	DILIP K. KADAM	4	MODI HEMET, PUNE		
5	03/08/2017	DILIP K. KADAM	4	MODI HEMET, PUNE		
6	10/08/2017	DILIP K. KADAM	4	MODI HEMET, PUNE		
7	17/08/2017	DILIP K. KADAM	4	MODI HEMET, PUNE		
8	24/08/2017	DILIP K. KADAM	4	MODI HEMET, PUNE		
9						



PRINCIPAL
(BMMCT)

Mahindra - Pride Institute of
Robotics, Automation & Learning Technology
Shreekrishna, Pune-411016

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

LIST OF FINAL YEAR STUDENTS FOR NANNDI CERTIFICATES (2018 - 2019)

Sr. No.	Roll No.	Student Name	Sign.	Remarks
1.	201503	Alhat Snehal Sunil	<i>[Signature]</i>	
2.	201504	Andhalkar Vivek Bhagwat		
3.	201505	Atrawalkar Shubham Nitin	<i>[Signature]</i>	
4.	201506	Bade Suraj Manik	<i>[Signature]</i>	
5.	201507	Badigar Akash Anant	<i>[Signature]</i>	
6.	201508	Bane Adwait Vivek		
7.	201509	Bangar Sunil Madhukar	<i>[Signature]</i>	
8.	201510	Bhave Kaushik Swanand	<i>[Signature]</i>	
9.	201511	Bhujbal Rutuja Shivaji	<i>[Signature]</i>	
10.	201512	Mangalam Kumar Barjesh	<i>[Signature]</i>	
11.	201514	Chaudhari Roopak Manoj	<i>[Signature]</i>	
12.	201515	Dalvi Shubhada Nitin	<i>[Signature]</i>	
13.	201516	Deshmukh Shivani Shreepadrao	<i>[Signature]</i>	
14.	201519	Gaikwad Maroti Punjaram	<i>[Signature]</i>	
15.	201520	Gaikwad Prakash Shivaji		
16.	201521	Gandhi Shubham Sunil	<i>[Signature]</i>	
17.	201523	Ghodake Shubham Santosh	<i>[Signature]</i>	
18.	201524	Gokhale Hrushikesh Prasanna	<i>[Signature]</i>	
19.	201525	Iyer Rasika Janakiramanan	<i>[Signature]</i>	
20.	201526	Jadhav Mayur Kisan	<i>[Signature]</i>	
21.	201527	Jadhav Siddhanth Raju	<i>[Signature]</i>	
22.	201529	Joglekar Jaee Shrikant	<i>[Signature]</i>	
23.	201530	Joshi Sushobhan Dilip	<i>[Signature]</i>	
24.	201531	Kadam Siddhant Raosaheb	<i>[Signature]</i>	
25.	201535	Karpate Rohan Sanjay	<i>[Signature]</i>	

[Signature]
PRINCIPAL
(BHUCT)
Maharashtra State Institute of
Hotel Management & Catering Technology
Shri Chhatrapati Shivaji Maharaj
Shri Chhatrapati Shivaji Maharaj



Sr. No.	Roll No.	Student Name	
26.	201536	Kirtane Ashish Vikas	<i>ashish</i>
27.	201537	Kulkarni Ishan Rajeev	<i>Ishan</i>
28.	201538	Lokhande Karan Sunil	<i>Karan</i>
29.	201541	Mhatre Saumini Avinash	<i>Saumini</i>
30.	201542	Muley Shweta Sanjay	<i>Shweta</i>
31.	201543	Naik Shraddha Sachin	<i>Shraddha</i>
32.	201545	Pachore Hrishikesh Khanderao	<i>Hrishikesh</i>
33.	201548	Pardeshi Shubham Rakesh	<i>Shubham</i>
34.	201549	Pawar Chinmay Vijay	<i>C.N. Pawar</i>
35.	201550	Raina Priyanka Arun	<i>Priyanka</i>
36.	201552	Raut Manali Surendra	<i>Manali</i>
37.	201553	Ruge Vikram Shekhar	<i>Vikram</i>
38.	201555	Shendage Srushti Kuldeepak	<i>S.K. Shendage</i>
39.	201556	Shinde Shriram Nivrutti	<i>Shinde</i>
40.	201559	Thombare Ramdas Pandurang	<i>Ramdas</i>
41.	201560	Tribhuwan Swapnil Dattatraya	<i>Tribhuwan</i>
42.	201561	Zaware Abhishek Tukaram	
43.	201562	Ankush Sanket Surendra	
44.	201564	Ranawade Sachin Shivaji	<i>Sachin</i>
45.	201408	Borate Sai Rajendra	<i>Sai</i>
46.	201413	Dhawale Nitish Arvind	<i>Nitish</i>
47.	201260	Rajput Ashwin Sunil	<i>Ashwin</i>
48.	201547	Pardeshi Shivanjali Narendra	
49.	201227	Mane Mayur Prakash	
50.	201563	Mindhe Khandu Kashinath	
51.	201241	Patil Saurabhsingh Darbarsingh	
52.		Kale Abhishek	

- Total 31 Diploma certificates handed over to Ms. Aprana Deshpande -

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





Mahindra
PRIDE CLASSROOM

CERTIFICATE

OF ACHIEVEMENT

This certificate is awarded to

Madhuri Deshkar

Student Of

Maharashtra State Institute of Hotel Management

and Catering Technology

in the month of July-2019 for successful completion of the

Soft Skills Course

held as part of the Skilling Initiative Conducted by

Mahindra Pride Classroom

Padma Jayaraman

National Director - Mahindra Pride Classroom



msihmcttpo <msihmcttpo@gmail.com>

Employability Enhancement & Youth Livelihood Program - Mahindra Pride Classroom Project of Naandi Foundation at Maharashtra State Institute of Hotel Management and Catering Technology, Pune from 8thFeb-16th Feb,2022

1 message

Seema Bhagwat <seemabagwat@naandi.org>

Mon, Feb 7, 2022 at 9:02 PM

To: msihmcttpo <msihmcttpo@gmail.com>

Cc: Rashmi Marathe <dfecoochrashmi@gmail.com>, Pankaj Dandge <pankaj@naandi.org>

Dear Ma'am,

Greetings from Mahindra Pride Classrooms-Naandi Foundation!

It gives me immense pleasure to start our Online Employability Enhancement & Youth Livelihood Training Program by MPC (Naandi Foundation Training Program) for your reputed College from 8thFeb-16th Feb,2022.

The Training details are stated below:

- 1.Trainer - Ms.Rashmi Marathe Timings :9.30am - 11.30am, 12.00pm to 2.00pm (2 sessions per day)
 - 2.We would like the College to motivate all the students who have registered with us to attend the Online Sessions
 - 3.No.of Students- 59 students have registered . We will be forming a Whatsapp group for the registered students. This is done so that all the instructions, links, and updates related to MPC Training can be posted there.
 - 4.Online Sessions will be for 4 hrs daily as per the schedule. It will be a 15 days Training Program.
 - 5.The College will also support us with the Placement data of these trained students when approached by the MPC Team.
 - 6.The Framework for the Training Program is attached herewith in this mail.
 - 7.Request to the College Authorities, College students as well as Trainers to refrain from sharing any details of the Training Programme in social media(FB, LinkedIn, Instagram, Twitter), Mahindra Pride Classroom and Naandi Foundation name should not appear anywhere.
 - 8.In case the College is inquisitive to share in Newspapers or Television, the script for the same must be shared with us so that necessary approvals can be taken from the Authorities.
 - 9.After the successful completion of the Online Sessions, we would request the Principal of the College to share a Testimonial with us by mail.
- Let's make challenges convert into hidden opportunities and empower our youth today. Together we will rise.....

Looking forward to your continuous wholehearted support

Thanking You,

Regards,
Seema Bhagwat
State Head-Maharashtra

7030925474 / 9921949850

PRINCIPAL
(BHMCT)

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





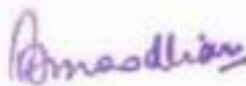
<http://www.nissadi.org/> | Follow us on: Facebook | Twitter | LinkedIn

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"Mahindra Pride Classroom does not charge any fee at any stage of the training, recruitment & selection process. MPC has not authorized any person/agency/ partner to collect any fee for training and recruitment from candidates. If at all you notice the same, please bring it to our attention immediately"

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Framework 36 Hours for MSIHMCT.pdf
344K


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



		Mahindra WIDE CLASSROOM			
		Employability Skills Module for - Online Sessions (Engg/Arts/Poly) 36 Hours			
	S. No.	Session Title	Duration	Skill	
Date	0	Pre Assessment	Before the training	Assessment (Link)	
8 th Feb	1	I am Unique	2	Life Skills	
8 th Feb	2	Discussion & Point of view	2	Communication	
9 th Feb	3	First Impression	2	Soft Skills	
9 th Feb	4	Job Opportunities (Revised)	2	Interview Skills	
10 th Feb	5	Collaborative Skills	2	Life Skills	
10 th Feb	6	Professional Communication	2	Communication	
11 th Feb	7	Critical Thinking	2	Life Skills	
11 th Feb	8	Goal Setting & Time Management	2	Soft Skills	
12 th Feb	9	Acing a GD	2	Interview Skills	
12 th Feb	10	Digital Identity	2	Life Skills	
14 th Feb	11	Effective	2	Communication	
14 th Feb	12	Interview Preparation 1	2	Interview Skills	
15 th Feb	13	Problem Solving	2	Life Skills	
15 th Feb	14	Interview Preparation 2	2	Interview Skills	
16 th Feb	15	Mock Interview	8 hours (50 students)	Mock Interview	
		Post Assessment	After the Training	Assessment (Link)	

Ameetha

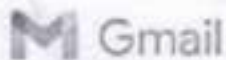
PRINCIPAL
(BANK)

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



4/5/24, 3:44 PM

Gmail - Thank you for conducting the training session.



msihmct tpo <msihmcttpo@gmail.com>

Thank you for conducting the training session.

2 messages

msihmct tpo <msihmcttpo@gmail.com>

Fri, Feb 18, 2022 at 12:03 PM

To: Seema Bhagwat <seemabhagwat@naandi.org>

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

To,
Ms. Seema Bhagwat
State Head
Naandi Foundation
Mahindra Pride School
Pune.

Dear Madam,

Season's Greetings from M.S.I.H.M.CT.!!

This is to express our sincere thanks for conducting online Training Sessions from 8th February to 16th February 2022, with our Final Year BHMCT students on 'Employability Skills'.

The Training Sessions were immensely appreciated by the students. We are sure that these Training Sessions will help the students in their academic and professional career especially for their placements.

A special mention to Ms. Rashmi Marathe for her enthusiasm in conducting the sessions and Mr. Santosh for extending his technical assistance throughout.

Thank you for the support extended towards our institute. Looking forward to our association.

Warm regards,

Dr. Anita Moodliar
Principal
UG-PG HMCT
MSIHMCT., Pune


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



Seema Bhagwat <seemabhagwat@naandi.org>
 To: mshimcttpo <mshimcttpo@gmail.com>
 Cc: "anita.moodliar" <anita.moodliar@gmail.com>

Thu, Mar 24, 2022 at 6:04 PM

Dear Ma'am,

Thank you so much for giving us an opportunity to conduct the Sessions for your final year students.

Looking forward to the same unconditional support year on year...

Best wishes to all the students from Team Naandi.

Thanking You,

Regards,
 Seema Bhagwat

Regional Manager

7030925474 / 9921949850



<http://www.naandi.org/> | Follow us on: Facebook | Twitter | LinkedIn

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Anasudhian

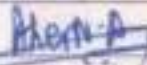



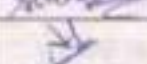
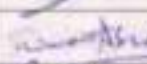
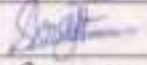
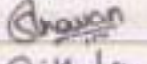

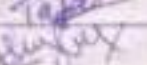
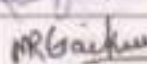




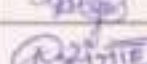
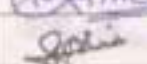
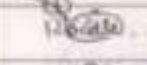
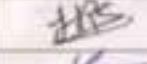


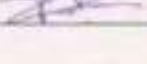


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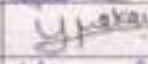
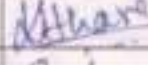
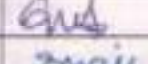
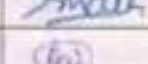
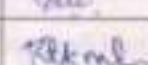
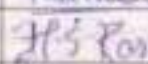
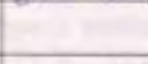
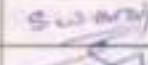


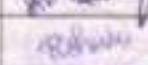
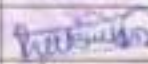
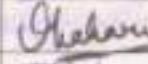
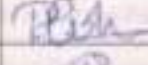


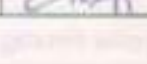

**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE**

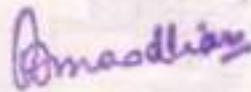
LIST OF FINAL YEAR STUDENTS FOR NANNDI CERTIFICATES (2021-2022)

Sr. No.	Roll No.	Student Name	Sign.	Remarks
1.	201801	Aher Niranjan		
2.	201803	Amnikar Kunal		
3.	201804	Avhad Sarthak		
4.	201805	Avtade Shambhuraje		
5.	201806	Bedekar Shweta		
6.	201807	Bendre Ashish		
7.	201808	Bhise Shivam		
8.	201809	Bhuwad Shreya		
9.	201811	Chavan Swapnali		
10.	201813	Deshpande Maithili		
11.	201814	Devkamble Tejas		
12.	201816	Dhurve Harshal		
13.	201817	Gaikwad Manasi		
14.	201818	Gaitonde Shreya		
15.	201819	Gavande Fatema		
16.	201820	Gavit Gaurav		
17.	201821	Ghone Anurag		
18.	201822	Ingale Girish		
19.	201824	Jadhav Neeraj		
20.	201827	Joshi Sharvari		
21.	201829	Kale Rashmi		
22.	201831	Kashikar Hritik		
23.	201832	Khairnar Akshay		
24.	201834	Kulkarni Harshada		
25.	201835	Lingras Pruthviraj		

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



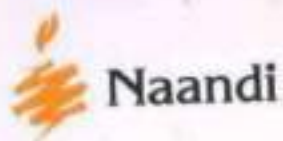
Sr. No.	Roll No.	Student Name	Sign.	Remarks
26.	201837	Mahale Atul		
27.	201838	Makani Yash		
28.	201839	Mithare Yashada		
29.	201841	Nagargoje Gajanan		
30.	201842	Naik Sakshi		
31.	201843	Nair Sharan		
32.	201848	Pund Rutik Milind		
33.	201849	Raskar Himanshu		
34.	201850	Raskar Jay		
35.	201851	Sali Swaraj		
36.	201852	Sangawar Atharva		
37.	201853	Shelar Om		
38.	201854	Shethiya Rohit		
39.	201855	Shinde Rohan		
40.	201856	Supekar Preeti		
41.	201858	Thakare Yash		
42.	201859	Ubhe Pranav		
43.	201862	Waghmare Piyusha		
44.	201863	Zunjur Saarthak		
45.	201602	Akotkar Vaishnavi		



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Shivajinagar, Pune-411016



**Mahindra**
PRIDE CLASSROOM

CERTIFICATE

OF ACHIEVEMENT

This certificate is awarded to
KUNAL GANESH ARNIKAR

From **BHMCT**

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

on successful completion of
"Employability Skill Development Training Programme" Conducted
by **Mahindra Pride Classroom,**

Naandi Foundation in the year 2021 *to* 2022



Head - Mahindra Pride Classroom

MoU and related activities with
Malaka Spice , 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, 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

Activities under MoU with Malaka Spice

Sr.	Academic Year/ Date	Activity	MoU/Linkage
1	2018	Industry collaboration as External examiner for evaluation for end term practical exams /viva voce	MoU
2	2018	A guest lecture was organised on “ Business Management. Expert speaker from Malaka Spice was invited	MoU
3	2019	Mr. Shrijit- Manager Malaka Spice conducted a Seminar on Life skill – financial wisdom Faculty development program for staff.	MoU
4	2019	The Director of MALAKA SPICE conducted a 3 day Workshop/ Training “Healyam” for the teaching and Non-teaching faculty.	MoU
5	2022	A guest lecture was organised for food control . Under industry collaboration, expert from Malaka Spice was invited as a speaker	MoU
06	2023	Visit to Malaka Spice was organized to for SYBHMCT. BHMCT students were taken for the restaurant visit to understand the operations of a Bar in a fine dinning restaurant and POS system as a part of curriculum enhancement	MoU


PRINCIPAL
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Shivajinagar, Pune - 411016



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: msihmctfpo@gmail.com . web site: msihmctrs.in, the **First Party** represented herein by its **Name of Competent Authority / Representative Principal MSIHMCCT, Pune** (hereinafter referred as '**First Party**', the institution which expression, unless excluded by or repugnant to the subject or context shall include its successors - in-office, administrators and assigns).

AND

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

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

WHEREAS:

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

Malaka Spice, Pune, the Second Party is promoted by Malaka Spice, Pune; Malaka Spice, Koregaon Park, Pune Lane No. 5, Opposite to Oxford Properties, Koregaon Park, Pune 411001, Phone: 7507486969 / 9158884168

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
(Official)




Authorized Signatory

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

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

020- 25676640

E-mails - msihmcttpo@gmail.com

Web - www.msihmctrs.in

Malaka Spice, Pune

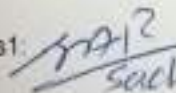
Malaka Spice Corporate Office,
Chiranjeev Restaurant & Foods Pvt Ltd,
First Floor, Anushka Complex,
Sr. No. 26/2, Opposite Oxford
properties, Lane No-5,
Koregaon Park, Pune - 411001

Contact Details


E-mails

Web- www.malakaspice.com

Witness1:


Sachin W.R.

Witness3:


(A.A. Deshpande)

Witness2:


Witness4:





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

LIST OF PRACTICAL EXTERNAL EXAMINER FOR BHMCT - APRIL 2018

Sr. No.	Course Code and Name	Name of the External Examiner
First Year -		
1)	C 201 - Food Production II	Mr. Kedar Desai, Director, Bistronic Foods and Hospitality Pvt. Ltd
2)	C 202 - F&B Service II	Mr. Abhijeet Rakshe, Restaurant In-charge, Grand Cayman Marriott Beach Resort
3)	C 203 - Basic Rooms Div. II	Ms. Priyanka Deshpande, Facility Executive, JLL Pune
Second Year -		
4)	C 401 - Qty. Food Production	Mr. Virendra Gaur, Raj Restaurant, Paud Road, Pune
5)	C 402 - F&B Service IV	Mr. Amitabh Bhupatkar, Ex. Vice Principal, Bharati Vidyapeeth IHMCT
6)	C 403 - Accommodation Op. II	Ms. Mohini Rane, Assistant FOM, United 21 The Grand Baner Hills, Baner,
Third Year -		
7)	601 - Adv. Food Production	Mr. Hemraj Patil, Assistant Professor, AISSMS College of HMCT, Pune
8)	602 - Adv. F & B Service	Mr. Anup Yadav, Cinema General Manager, PVR Cinema,
9)	603 - Sp. in Front Office Mgt.	Ms. Purnima Kulkarni, Managing Director, Discourses - An English Language Institute, Pune
Final Year -		
10)	801 A - Sp. in Food Prod. Mgt. III	Mr. Pankaj Gupta, Consulting Chef, Food & Beverage Analyst, Inn-Venue Hospitality Management Pvt. Ltd.
11)	801 B- Sp. in F&B Ser .Mgt III	Mr. Viraj Sawant, Brand Ambassador / Sommelier, Berkmaan Wine Cellars India Pvt. Ltd., Pune
12)	801 C- Sp. in Accommodation Mgt. III	Mr. Parag Patil, Front Office Manager, Novotel Pune Nagar Road, Weikfield IT City Infopark
13)	802 - Project Report	Dr. Sameer Diwanji, Learning Manager, Malaka Spice Pune





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Report on “Guest lecture on Business Management”

Title: A guest lecture on Business Management was organised for the final year students.

Date: 10 August 2018

Time:

Speaker: Ms. Advani and Mr. Shrijith Ravindran

Objective: To Gain insights and motivation from industry leaders to navigate entrepreneurial challenges and succeed in the competitive landscape.

Report:

On a memorable day in August, our esteemed guests, Ms. Advani and Mr. Shrijith Ravindran, graced us with their presence to shed light on the intricacies of starting a business.

Mr. Ravindran, a distinguished alumnus of MSIHMCT and the CEO of Malaka Spice, kicked off the session by generously sharing his wealth of knowledge and experience in the restaurant industry. With anecdotes and insights, he guided us through the nuances of running a successful restaurant business, addressing our queries with patience and expertise. Following his lead, Ms. Advani, another proud MSIHMCT alumna and the owner of SWIG restaurant, shared her inspiring journey of establishing a bakery business alongside her restaurant venture.

With candor, she recounted the challenges she faced and the triumphs she celebrated, imparting valuable lessons on perseverance and determination. Together, they illuminated the path for us, demystifying the complexities of the industry and emphasizing the importance of financial acumen, staying abreast of current trends, and the relentless effort required to thrive in the competitive landscape of entrepreneurship.

Their insights not only educated us but also instilled in us a renewed sense of motivation and purpose as we embark on our own entrepreneurial endeavors.



PRINCIPAL
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Shivajinagar, Pune - 411016





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Guest Lecture on Business Management

Date : 10th August 2018



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MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
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☎ - 25676640 Email: msihmettpo@gmail.com, web site: msihmettrs.in

FINAL YEAR – 2018-19

EVENT:- Guest Lecture: Business Management

Date:- 10.8.18

Sr. No.	Roll No.	Student Name	Status
1.	201503	Aihat Snehal	P
2.	201507	Badigar Akash	A
3.	201511	Bhujbal Rutuja	P
4.	201516	Deshmukh Shivani	P
5.	201520	Gaikwad Prakash	P
6.	201521	Gandhi Shubham	P
7.	201525	Iyer Rasika	P
8.	201529	Joglekar Jaee	P
9.	201535	Karpate Rohan	A
10.	201542	Muley Shweta	P
11.	201547	Pardeshi Shivanjali	P
12.	201550	Raina Priyanka	P
13.	201552	Raut Manali	P
14.	201556	Shinde Shriram	P
15.	201408	Borate Sai	P
16.	201413	Dhawale Nitish	P
17.	201260	Rajput Ashwin	P





Report on "Life Skills Financial Wisdom Session"

Title: Life Skills Financial Wisdom Session

Date: 18th December 2019

Time: 3 to 4.30 pm

Speaker: Mr. Shirjith CEO of Malaka Spice

Objective: introducing the importance of financial wisdom in professional life.

Report:

Mr. Shirjith began the session by introducing the importance of financial wisdom in professional life. He highlighted the key areas where financial knowledge plays a crucial role.

The session focused on practical aspects of financial management, including budgeting, saving, investments, and debt management. Mr. Shirjith shared real-life examples and case studies to illustrate effective financial strategies.

Apart from financial knowledge, the session also emphasized the role of life skills in achieving financial stability and success. Topics such as decision-making, problem-solving, and communication were discussed in the context of financial decisions.

The session concluded with an interactive question and answer session. Attendees had the opportunity to seek clarification on various financial topics and receive personalized advice from Mr. Shirjith.

Key Takeaways:

- Importance of budgeting and tracking expenses
- Strategies for effective saving and investment planning
- Understanding different types of debt and managing them wisely
- Integrating life skills with financial decision-making
- Practical tips for achieving financial goals

The Life Skills Financial Wisdom session was a valuable learning experience for all attendees. It equipped them with essential knowledge and skills to make informed financial decisions and achieve financial well-being. The interactive nature of the session facilitated active participation and engagement among the participants.


FOP In-charge




Principal
PRINCIPAL
(S-HMCT)

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REF: MSIHMCTRS/BHMCT/2019/ 854

Date: 18.12.2019

Circular

This is to inform all teaching and non-teaching staff to attend a
Life Skills – Financial Wisdom on 18th December 2019 from 3 to
4.30 p.m. under faculty development programme in main building
S3 classroom by Mr. Shirjith, CEO, Malaka Spice.

Amesde


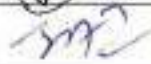


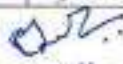
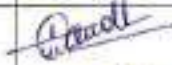


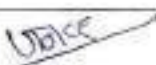

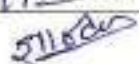

Principal

(UG – PG)

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


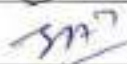










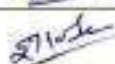



Attendance For Life Skills – Financial Wisdom on 18th December 2019

Sr. No.	Staff Name	Sign
1.	Dr. Anita Moodliar	
2.	Dr. Seema Zagade	
3.	Mr. Sachin Rayarikar	
4.	Mr. Vikas Sarup	
5.	Dr. Prachi Navare	
6.	Dr. Vidya Kadam	
7.	Mr. Darshan Joshi	
8.	Mr. Chintamani S.	
9.	Mr. Abhay Manolkar	
10.	Ms. Sampada Paranjpe	
11.	Mr. Rahul Gade	
12.	Ms. Deepali Marne	
13.	Ms. Neha Dimble	
14.	Ms. Surekha Mantri	
15.	Ms. Ujwala Toke	
16.	Ms. Dhanashree Ghavate	
17.	Mr. Santosh Jagde	
18.	Mr. Pramod Padvekar	
19.	Mr. Dnyandeo Ishte	
20.	Mr. Chandrashekhar Deshmukh	
21.	Mr. Vishnu Kaware	



Attendance For Life Skills – Financial Wisdom on 18th December 2019

Sr. No.	Staff Name	Sign
1.	Dr. Anita Moodliar	—
2.	Dr. Seema Zagade	
3.	Mr. Sachin Rayarikar	
4.	Mr. Vikas Sarup	—
5.	Dr. Prachi Navare	
6.	Dr. Vidya Kadam	
7.	Mr. Darshan Joshi	
8.	Mr. Chintamani S.	
9.	Mr. Abhay Manolkar	
10.	Ms. Sampada Paranjpe	
11.	Mr. Rahul Gade	—
12.	Ms. Deepali Marne	
13.	Ms. Neha Dimble	
14.	Ms. Surekha Mantri	
15.	Ms. Ujwala Toke	
16.	Ms. Dhanashree Ghavate	
17.	Mr. Santosh Jagde	
18.	Mr. Pramod Padvekar	
19.	Mr. Dnyandeo Ishte	
20.	Mr. Chandrashekhar Deshmukh	
21.	Mr. Vishnu Kaware	





Report on "Healyam Training Session"

Title: Healyam Training Session Report

Date: 3rd, 10th, 17th December 2019 and 4th Jan 2020.

Day: - Four Days

Time: 4 to 5 pm

Speaker:- Ms. Ameeta Menon , Founder of Healyam

Objective: - This event was organized under the broader umbrella of the Faculty Development Programme, for staff mental and physical health by increasing there Yoga and other physical skills

Report :- The Healyam Training Session, held for 4 Days was conducted as part of the Faculty Development Programme conducted by Ms. Ameeta Menon founder of Healyam. The session aimed to enhance Yoga Skill and also the mental health so that staff can work stress free in there working areas

Like skill program.

Key Topics Discussed:

1. Benefits of Yoga for Mental Health: - Explain how yoga promotes mental well-being, including stress reduction, improved mood, and enhanced mindfulness.
2. Scientific Evidence:-Share research findings or case studies supporting the effectiveness of yoga in alleviating mental stress and improving overall mental health.
3. Practical Tips and Techniques:- Highlight specific yoga poses, breathing exercises, and meditation practices taught during the event that aid in stress relief.
4. Panel Discussions:- Summarize key insights from panel discussions or expert talks on integrating yoga health care.
5. Participant Feedback:- Include quotes or testimonials from attendees regarding their experience and the impact of the event on their mental well-being

Conclusion:-

Summarize the main takeaways from the event, emphasizing the importance of incorporating yoga into mental health management strategies. Healyam is beneficial event conducted by Ms.Ameeta Menon for stress free environment maintaining for employees


FDP In-charge




Principal
(B-HACT)

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

Date: 2.012.2019

REF: MSIHMCTRS/BHMCT/2019/ 786

Circular

This is to inform all faculty to attend a Healyam Training Session
on Tuesday 3rd December 2019 from 4 to 5.30 p.m. under faculty
development programme in 1st floor conference room.

Kindly carry a yoga mat.


Principal

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

1) Dr. Seema Z

2) Mr. Sachin R

3) Mr. Vileas S.

4) Dr. Vidyak.

5) Mr. Darshan J.


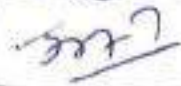


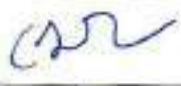
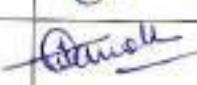

6) Mr. Abhay M.

7) Mr. Chintamani S.

8) Ms. Sampada P.



Attendance sheet for Healyam Training Session on dated 3.12.2019

Sr. No.	Staff Name	Sign
1.	Dr. Anita Moodliar	Present
2.	Dr. Seema Zagade	
3.	Mr. Sachin Rayarikar	
4.	Mr. Vikas Sarup	AB
5.	Dr. Vidya Kadam	
6.	Mr. Darshan Joshi	
7.	Mr. Chintamani S.	
8.	Mr. Abhay Manolkar	
9.	Ms. Sampada Paranjpe	



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REF: MSIHMCTRS/BHMCT/2019/ 809

Date: 9.12.2019

Circular

This is to inform all faculty to attend a Healyam Training Session
on Tuesday 10th December 2019 from 4 to 5.30 p.m. under faculty
development programme in 1st floor conference room.

Kindly carry a yoga mat.





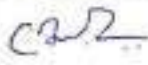


Amashw
Principal
PRINCIPAL
(BHMCT)

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

- 1) SZ - *[Signature]*
- 2) SR - *[Signature]*
- 3) US -
- 4) VK - *[Signature]*
- 5) DJ - *[Signature]*
- 6) AM - *[Signature]*
- 7) CS - *[Signature]*
- 8) SP - *[Signature]*



Attendance sheet for Healyam Training Session on dated 10.12.2019

Sr. No.	Staff Name	Sign
1.	Dr. Anita Moodliar	-
2.	Dr. Seema Zagade	
3.	Mr. Sachin Rayarikar	
4.	Mr. Vikas Sarup	-
5.	Dr. Vidya Kadam	
6.	Mr. Darshan Joshi	
7.	Mr. Chintamani S.	
8.	Mr. Abhay Manolkar	
9.	Ms. Sampada Paranjpe	



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REF: MSIHMCTRS/BHMCT/2019/ 831

Date: 13.12.2019

Circular

This is to inform all faculty to attend a **Healyam Training Session** on Tuesday 17th December 2019 from 4 to 5.30 p.m. under faculty development programme in 1st floor conference room.

Kindly carry a yoga mat.

[Signature]

Principal

PRINCIPAL

(UG – PG)

MAHARASHTRA STATE INSTITUTE OF HOTEL
MANAGEMENT AND CATERING TECHNOLOGY
SHIVAJINAGAR, PUNE – 411 016

[Signature]

[Signature]
16/12










① *[Signature]* 16/12 *[Signature]*

② *[Signature]* 16/12

[Signature]

[Signature]

Attendance sheet for Healyam Training Session on dated 17.12.2019

Sr. No.	Staff Name	Sign
1.	Dr. Anita Moodliar	
2.	Dr. Seema Zagade	
3.	Mr. Sachin Rayarikar	
4.	Mr. Vikas Sarup	
5.	Dr. Vidya Kadam	
6.	Mr. Darshan Joshi	
7.	Mr. Chintamani S.	
8.	Mr. Abhay Manolkar	
9.	Ms. Sampada Paranjpe	



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

REF: MSIHMCTRS/BHMCT/2020/ 03

Date: 2.01.2020

Circular

This is to inform all faculty to attend a Healyam Training Session
on Saturday 4th January 2020 from 3.30 to 5.00 p.m. under faculty
development programme in 1st floor conference room.

Kindly carry a yoga mat.

[Handwritten signatures and initials]

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


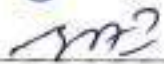



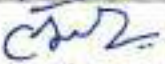

[Handwritten signature: Anelli]

[Handwritten signature: A.P. Bhat]

[Handwritten signature: S.M.]



Attendance sheet for "Healyam Training Session" on 4th January 2020 under Faculty Development Programme.

Sr. No.	Staff Name	Sign
1.	Dr. Anita Moodliar	
2.	Dr. Seema Zagade	
3.	Mr. Sachin Rayarikar	
4.	Mr. Vikas Sarup	
5.	Dr. Prachi Navare	
6.	Dr. Vidya Kadam	
7.	Mr. Darshan Joshi	
8.	Mr. Chintamani S.	
9.	Mr. Abhay Manolkar	
10.	Ms. Sampada Paranjpe	





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Report on Food Cost Control

Lecture

Introduction

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

Topic covered In lecture

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





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

Date: 13/4/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

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

Programme: BHMCT / MHMCT

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

Day: 21 / 4 / 22

Year: 2021-22 Time: 12 - 1 pm

Types of Function:

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

Guest Profile / Name: MR. Amit Nair

Faculty Coordinating: Ms. Sampada Paranjpe

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

Sr. No. of SCA Registrar 84

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: Nos. Faculty In-charge:

Flower Arrangement: *small with artificial flowers*

Camera: *Tanmay Chikodkar*

Special Instruction:

STUDENT IN CHARGE: - *Dinesh Timande*

Food Production:

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

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

Principal



Learning outcomes

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

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

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





Amadhiya

PRINCIPAL
(BHMCT)

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





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REF: MSIHMCT/UG-PG/2022/

Date: 21.04.2022

To,
Mr. Anil Nair
Training Manager
Malaka Spice
Pune

Dear Mr. Nair

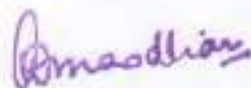
Greetings from M.S.I.H.M.C.T.!!

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

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

Thank you once again.

Warm regards,



Principal
(MSIHMCT)

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





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FINAL YEAR – 2022-23 Even Sem

EVENT:- Guest Lecture on Food Cost Control

Date:- 21st April 2022.

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



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

Amasdiya
PRINCIPAL
(Bhawana)



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Industry expert/ Guest lecture/Demonstrator feedback

Date 21/4/22

NAME OF HOTEL/ ORGANISATION

Malika Spice

NAME OF THE FACILITATOR

Mr. Narayan

DESIGNATION

F&B Controller

Please circle the relevant score

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

Signature of facilitator





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Date: 21-4-22

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Malaka Spice
NAME OF THE RESOURCE PERSON : Mr. Narayan
NAME OF THE EVENT : F&B Control
NAME OF STUDENT : Atharva Pardeshi
ENROLLMENT NO (INST.) : 201952

Please circle the relevant score

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


Signature of student





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Date: 21-4-22

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

Vineet
Signature of student





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Date: 21-4-22

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

D. Timande
Signature of student





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Date: 21-4-22

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

Rutuja
Signature of student





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Date: 21-4-22

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Malaka Spice
NAME OF THE RESOURCE PERSON : Mr. Narayan
F&B Control
NAME OF THE EVENT : Ritika Shete
NAME OF STUDENT : 201963
ENROLLMENT NO (INST.) :

Please circle the relevant score

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

Ritika
Signature of student





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Date: 21-4-22

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : malaka Spice
NAME OF THE RESOURCE PERSON : Ms. Nalayan
NAME OF THE EVENT : Ed A. control
NAME OF STUDENT : Shikhatna Karlam
ENROLLMENT NO (INST.) : 201934

Please circle the relevant score

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

Karlam
Signature of student





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Date: 21-4-22

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

Madhar Deshpande
Signature of student





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Date: 21-4-22

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

Sakshi Deshpande
Signature of student



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Date: 21-4-22

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Malaka Spice
NAME OF THE RESOURCE PERSON : Mr. Narayan
NAME OF THE EVENT : R.B. Centre
NAME OF STUDENT : Nandini Jag
ENROLLMENT NO (INST.) : 201931

Please circle the relevant score

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

Signature of student





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Date: 21-4-22

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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


Signature of student





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING
TECHNOLOGY AND RESEARCH SOCIETY, PUNE
MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
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VISIT AND HI-TEA AT MALAKA SPICE

Type of the Event: Visit

Date of the Event : 18-08-2023 & 21-08-2023

Conducted by : Ms.Ilvika Chandawar, Research and Business Development Manager, +91
9158986944

Objectives :

- Introduce 2nd year BHMCT students to the world of bar operations and bartending activities.
- Provide students with a behind-the-scenes look at the operations of a top 30 sustainable bar in India.
- Conclude the visit with a hi-tea session, offering students a chance to reflect on their learnings and solidify their understanding bar while enjoying a memorable culinary experience.

Organised By : MSIHMCT				
Event Coordinator	Ms. Anahita Manna			
Topic Covered : Bar Operations, Hi Tea Set up				
Venue	Malaka Spice	Time / Duration	3hrs	
Total Number of Participants	Students	Faculty	Non-Teaching	
77	75	2	-	
Event Details	<p>A visit was organised to Malaka Spice for the SYBHMCT to make them understand bar operations and bar activities.</p> <p>The 2nd year BHMCT students had an opportunity to explore the fascinating world of bar- and the bartending activities by Ms.Ilvika Chandawarkar (Research and Business Developer) at the renowned Malaka Spice, a fine-dining specialty restaurant in Pune on the 18th and 21st August! The chapter bar is an integral part of their curriculum, and this visit to Malaka Spice added value to their education.</p> <p>Being awarded as one of the top 30 sustainable bar in India they opened their doors and allowed our students to have an exclusive behind-the-scenes look at the bar operations, witnessing the latest trends in the industry, and exploring the facilities.</p> <p>To wrap up this unforgettable day, the students were treated to a hi-tea, making the entire experience even more memorable.</p> <p>A huge thank you to Malaka Spice for giving our students this incredible opportunity!</p>			
Type of Learning Outcome (Tick the appropriate option)				
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
Learning Outcome				



Mapping of the event with PO and CO			Program Outcome											
Subject Code	Subject Name	Course Outcome	P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
C 305	Food and Beverage Service III		✓	✓	✓	✓	✓		✓	✓	✓	✓	✓	✓

Enclosures:

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

Anah

Ms. Anahita Manna

Name and Sign of Event Coordinator

Dr. Seema Zagade

Dr. Seema Zagade

Principal

PRINCIPAL
(BMMCT)

Maratha State Institute of

Hotel & Catering Technology

Warananagar, Pune-411016





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

REF: MSIHMC/UG-PG/SS/2023/654

Date: 17/08/2023

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: MALAKA SPICE VISIT

Date of Event: 18/08/2023
21/08/2023

Programme: BHMCT / MHMCT

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

Day/Time: 3:00pm - 5:00pm
[FRIDAY, MONDAY]

Types of Function:

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

Guest Profile / Name &

Designation / Organization:

MS ILVIKA CHANDA WARKAR
Head of Food and Beverage Operations / Bartender

Faculty In - Charge:

Ms. ANAHITA MANNA

Venue:

- Classroom
- Iris
- Zaffran
- Conference
- Assembly Hall
- Board Room
- Principal Office
- N/A

Sr. No. of SCA Registrar 198

FOOD & BEVERAGE DEPARTMENT:

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



Pratima Pawar
(01)
on 21/08/2023

ROOM DIVISION FACULTY INCHARGE : N/A

Venue and Set up :

Linen :

Flower Arrangement :

Function Board :

Escorting :

Social Media In charge : ANAHITA M

Photography : ANAHITA M

Media update after event – Face Book ☒ Instagram ☒

STUDENT IN CHARGE:

Food Production :

Food & Beverage Service :

Rooms Division :

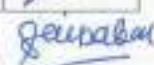
Social Media / Media : ANUSH SHEDGE / APURVA JOSHI

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Mr. S. Rayarikar		14.	Ms. S. Mantri	
2.	Mr. V. Sarup		15.	Ms. U. Toke	
3.	Dr. V. Kadam		16.	Mr. S. Jagade	
4.	Mr. D. Joshi		17.	Mr. D. Ishte	
5.	Mr. A. Manolkar		18.	Mr. P. Padvekar	
6.	Mr. C. Sahasrabudhe		19.	Mr. S. Deshmukh	
7.	Ms. S. Paranjpe		20.	Mr. S. Bedse	
8.	Mr. D. Janvekar		21.	Ms. G. Londhe	
9.	Ms. P. Pawar		22.	Ms. K. Ringanmode	
10.	Ms. A. Manna		23.	Ms. R. Telawade	
11.	Mr. R. Gade		24.	Mr. M. Gorawade	
12.	Ms. D. Marne		25.	Mr. S. Rathod	
13.	Ms. N. Dimble		26.	Mr. S. Shendge	

Social Media updated on 23/8/23

Signature: 




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



Dear Anahita,

Greetings of the day!

Confirming this for the 18th, Friday and 21st Monday for 30 students on each day at 3PM to 5PM.

As discussed, we'll be doing a talk about the Food and Beverage industry, trends in the bar industry and a show-around of our facilities. We will be organising some Asian Inspired rolls (from our Brand Drum Roll) and tea, coffee and mocktails keeping in mind the budget of INR 300 per head as discussed.

Looking forward to seeing you soon!

Please feel free to reach out to me for any further clarifications,

Warm Regards,
Ilvika Chandawarkar

Manager - Research and Business Development | (M)+91 9158986944
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

On Sat, 12 Aug 2023, 13:01 Ilvika Chandawarkar, <ilvika@malakaspace.com> wrote:
Dear Anahita,

Greetings of the day!

We could do this on Friday (18th) and Monday (21st). Do let me know if that works; the batch can be divided into two; 30 and 30.

Please feel free to reach out to me for any further clarifications,

Warm Regards,
Ilvika Chandawarkar

Manager - Research and Business Development | (M)+91 9158986944
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



Reschedule Table

CLASS II

Day	Time	Rescheduled To	Faculty Signature
8/08/2023	2:30 - 6:30pm (BATCH D)	} Malaka Spice FnB Operations Visit + Hi Tea 3:00pm - 5:00pm during practical hours	<u>Anish</u>
	2:30 - 6:30pm (BATCH C)		

CLASS I

Day	Time	Rescheduled To	Faculty Signature
11/08/2023	2:30 - 3:30pm	SCA (N/A)	
	3:30 - 4:30pm [C-303]	24/08/2023 - Library 12:45pm - 01:45pm	<u>gairabak</u>
	4:30pm - 5:30pm [C-305]	To be adjusted in Sept. for on a Saturday.	



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SOCIETY, PUNE



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

REF: MSIHMC/UG-PG/2023/659

Date: 19.08.2023

To,
Ms. Ilvika Chandawarkar
Research & Business
Development Manager
Malaka Spice
Pune

Dear Ms. Ilvika,

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

We wanted to extend our sincere gratitude for allowing us to visit your esteemed property on the 18th and 21st August 2023.

Your pep talk about choosing a career in the Food & Beverage Industry, particularly your discussion and knowledge you share about bar operations and the recent trends have been appreciated by the students. It was a learning experience for them.

The hospitality and the Hi - Tea session added an extra touch of excitement to the entire experience.

We thank you and your dedicated team for your time and effort and for making our visit to Malaka Spice a memorable one.

Look forward to your continued support.

Thank you once again.

Warm regards,

PRINCIPAL
(BHMCT)

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





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ATTENDANCE SHEET

Date: 18/08/2023

Sr.No.	Roll No.	Student Name	Status
1.	202248	Makasare Shalmali	P
2.	202250	Manolkar Piyush	P
3.	202251	Mohite Pranay	P
4.	202252	Newaskar Akshada	P
5.	202253	Nirwane Shivani	P
6.	202254	Ochani Sid	P
7.	202255	Pardhe Raj	P
8.	202256	Patel Aditya	P
9.	202257	Pawar Piyush	P
10.	202258	Pawar Yash	P
11.	202259	Phule Krishna	P
12.	202260	Pol Suraj Shir	P
13.	202262	Rajemane Harshal	P
14.	202263	Rathod Karan	P
15.	202264	Sahare Mahesh	P
16.	202265	Sahare Pandurang	P
17.	202266	Saloni	P
18.	202267	Samgir Aditya	P
19.	202268	Shaikh Aabed	P
20.	202269	Shaikh Afzal	P
21.	202270	Sharma Monika	P
22.	202271	Shedge Aayush	P
23.	202272	Shelke Sarthak	P
24.	202273	Shinde Riddhi	P
25.	202276	Shujjat Ali	P
26.	202277	Singh Eshaan	P
27.	202278	Sope Aniket	P
28.	202279	Suradkar Rushikesh	P
29.	202280	Thokal Manoj	P
30.	202281	Tonde Sujal	P
31.	202282	Turekar Viraj	P
32.	202283	Umardand Om	P
33.	202284	Vhawal Sumit	P
34.	202285	Zankar Manshri	P
35.	202286	Diwathe Karthik	P



Date: 21/08/2023

Sr.No.	Roll No.	Student Name	Status
36.	202201	Agarwal Daksh	P
37.	202202	Ambi Tanmay	P
38.	202204	Auti Rajat	P
39.	202205	Bakre Gandhar	P
40.	202206	Bhandare Rewati	P
41.	202207	Bhosale Shruti	P
42.	202208	Biware Tanaya	P
43.	202209	Bobade Rupali	P
44.	202211	Borde Vivan	P
45.	202212	Bramhe Shantanu	P
46.	202214	Chopade Jineet	P
47.	202215	Desale Vaishnavi	P
48.	202216	Deshpande Advait	P
49.	202217	Deshpande Atharva	P
50.	202218	Dhebe Sahil	P
51.	202219	Dhoot Ayush	P
52.	202220	Gaikwad Sujal	P
53.	202221	Gejage Amtuta	P
54.	202222	Ghate Arya	P
55.	202223	Ghorpade Prathamesh	P
56.	202224	Gokhale Nishad	P
57.	202225	Gore Bhushan	P
58.	202226	Hedaoo Nikhil	P
59.	202229	Jadhav Saksham	P
60.	202230	Jajjal Tejas	P
61.	202232	Jere Anish	P
62.	202234	Joshi Apurva	P
63.	202235	Joshi Sarthak	P
64.	202236	Joshi Yash	P
65.	202237	Kalbhor Karan	P
66.	202238	Katwale Abhijeet	P
67.	202239	Katwale Abhishek	P
68.	202240	Kekare Soham	P
69.	202241	Kharat Atharva	P
70.	202242	Kondhare Dhruv	P
71.	202243	Kurawale Harshad	P
72.	202244	Lande Rushikesh	P
73.	202245	Londhe Harsh	P
74.	202246	Londhe Nikita	P
75.	202227	Aniket Howale	P


PRINCIPAL
(BHMCT)

Maharashtra State Institute of
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Shivajinagar, Pune-411016





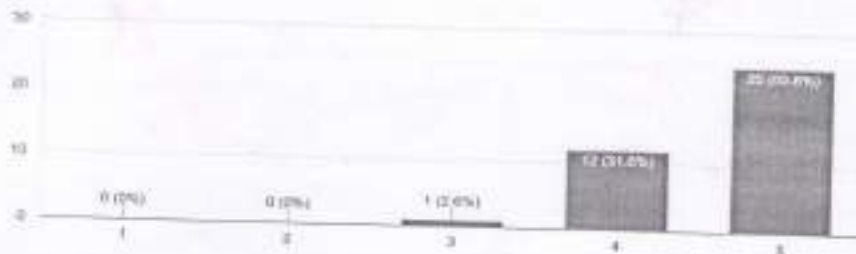
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FEEDBACK ANALYSIS

Malaka Spice 2023

How will you rate the session?
36 responses



Was the session relatable to the syllabus taught?
36 responses



● Yes
● No

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



What was the take-away from the session?

- Great visit got lots off knowledge about alcoholic beverages & non-alcoholic beverages and knowledge about Asian cuisine.
- Its was good experience to witness how the bar works what are different type fusion and all. In addition, the importance of the bar tender in restaurant and what difference type of ice is used to pair in different drinks.



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MoU and related activities with

The Pride, Pune



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**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**

Activities under MoU with The Pride

Sr.	Academic Year/ Date	Activities	MoU/Linkage
1	2018- 2022	Students were selected for the Industrial Training /Internship which is a Compulsory course in the Third Semester This is a 15week training programme	MoU
2	2023	Faculty was invited for the launch of their Management Program Launch This programs was attended by the Training cell to understand the opportunities with the brand.	MoU


PRINCIPAL
(in charge)
Maharashtra State Institute of
Hotel Management and Catering Technology
Pune
☎ - 411016



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

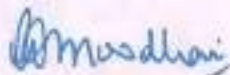
- 3.1 Nothing contained in this MOU shall, by express grant, implication, Estoppel or otherwise, create in either Party any right, title, interest, or license in or to the intellectual property (including but not limited to know-how, inventions, patents, copy rights and designs) of the other Party.

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



Authorized

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 Bhatke
BSS Manager Pte*



Date: 18-07-2023

FACULTY DEVELOPMENT PROGRAMME REPORT

SEMESTER :- EVEN Sem. 2022-23

PERIOD :- January 2023 to May 2023

Sr. No	Details of Activities
1.	Two day workshop was organized by AISSMS – HMCT, Pune, on Scientific approach to writing and publishing research papers. It was held on 30 th July and 17 th Sep. 2022. Total 8 faculty has attended. Mr. Sachin, Mr. Darshan, Ms. Sampada, Mr. Abhay, Mr. Chintamani, Mr. Devesh.
2.	Two days National conference on “National educational policy – role of behavioral science in management and implementation of Multi- Disciplinary education “ was organized by PES's Modern Institute of Business management, on 6 th and 7 th Jan. 2023. Three faculty have attended. (Mr. Sachin, Dr. Vidya and Ms. Pooja P)
3.	A day workshop was organised by Tikaram Jagannath Art, Commerce and Science college, Khadki, Pune on 24 th Feb. 2023, conducted under Savitribai Phule Pune University. Effective Implementation of NEP 2020
4.	Workshop on Implementation of National Education Policy- 2020. Adoption of guidelines on NHE QF and curriculum framework and credit system for four year undergraduate programme were held on 24 th and 25 th Jan. 2023 at AISSMS, CHMCT, Pune. Faculty - Ms. Sampada and Mr. Chintamani have attended the same
5.	Mr Sachin Rayarikar and Ms Anahita Manna attended a seminar on 27/04/2023, on Launch of Management Trainee Program at Pride Group of Hotels- D.R.E.A.M Program
6.	Mr. Sachin Rayarikar and Mr. Abhay Manolkar attended one-day Training program on 02/05/2023 organised by Poona Hotelier Association- Food Safety Supervisor and Advance Catering & COVID.
7.	NRAI cloud kitchen and food delivery summit was attended by Mr. Chintamani S. on 19 th April.

Dr. Vidya Kadam
FDP In- charge



Dr. Seema Zagade

Principal
(BHMCT)

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

REF: - TPH/HR/11/2018

Date:-05/11/ 2018

TO WHOMSOEVER IT MAY CONCERN

This is to certify that **Mr. HRISHIKESH ARUN WANJARI** of Institute of Hotel Management & Catering Technology, PUNE. He has undergone Industrial training with us in the Housekeeping , F&B Service & Human Resource Department from 21st June, 2018 to 5th November, 2018.

During the above period, we found him to be sincere, hardworking, willing and eager to learn.

We wish him all the best for his future career.

FOR THE PRIDE HOTEL



LAXMIKANT JOSHI
MANAGER HR



THE PRIDE HOTEL
PUNE
REF: FPM/HR/10/2018
Date: 24/10/2018

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr. SHUBHAM JIRANGE of Maharashtra State Institute of Hotel Management & Catering Technology, PUNE. He has undergone Industrial training with us in the Housekeeping, F&B Service & F&B Production Department from 04th June, 2018 to 22nd October, 2018.

During the above period, we found him to be sincere, hardworking, willing and eager to learn.

We wish him all the best for his future career.

FOR THE PRIDE HOTEL


LAXMIKANT JOSHI
MANAGER HR



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www.pridehotel.com

6





Date:-22/10/2019

TO WHOMSOEVER IT MAY CONCERN

This is to certify that **Mr. Yogesh Rajendra Borse** of **MSIHMCT, Model Colony, PUNE** he has undergone Industrial training with us in the, F&B Service, Housekeeping, Front Office Department from **27th August 2019 to 22nd October 2019**.

During the above period, we found him to be sincere, hardworking, willing and eager to learn.

We wish him all the best for his future career.

FOR THE PRIDE HOTEL

LAXMIKANT JOSHI
MANAGER HR



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S. University Road, Shivajinagar, Pune - 411 005, (India) Tel : (020) 6647 1471. Fax : (020) (020) 2553 3226. e-mail : frontoffice.pune@pridehotel.com
www.pridehotel.com



REF: - TPH/HR /02/2023
Date: - 16/01/2023

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr. Prabodh Gaikwad of Maharashtra State Institute of Hotel Management & Catering Technology, Pune has undergone Industrial Training with us in F&B Service department's w.e.f. 06th December '22 to 23rd December '22.

During the above period, Prabodh has closely worked with the departments as a part of the team. He has made valuable contributions to the team.

We wish Prabodh good luck for all future endeavors and look forward to working with him again in the future.

For & behalf of
PRIDE HOTEL, PUNE

Vikram D. Acharya
HR Manager



PRIDE HOTEL, PUNE



Our network:

Ahmedabad | Kolkata | New Delhi | Goa | Jaipur | Rajkot | Puri | Gangtok | Deoli | Bhopal | Mysore
Bengaluru | Chennai | Nagpur | Pune | Indore | Bilaspur | Anand | Vadodra | Akrapur | Manjara

Upcoming Properties:

Azadi | Sahkash | Dahanu | Sevnagar | Dwarek | Nandol | Jai Corbett | Shorub

CERTIFICATE



REF: - TPH/HR /01/2023
Date: - 16/01/2023

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr. Yash More of Maharashtra State Institute of Hotel Management & Catering Technology, Pune has undergone Industrial Training with us in Housekeeping, F&B Service & F&B Production department's w.e.f. 12th September '22 to 15th January '23.

During the above period, Yash has closely worked with the departments as a part of the team. He has made valuable contributions to the team.

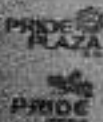
We wish Yash good luck for all future endeavors and look forward to working with him again in the future.

For & behalf of
PRIDE HOTEL, PUNE

Vikram D. Acharya
HR Manager

PRIDE HOTEL PUNE

Address: Plot No. 10, Sector 10, Vashi, Navi Mumbai - 401302
T: +91 20 2744 4444 | F: +91 20 2744 4444 | E: hr@pridehotel.com | www.pridehotel.com



Our network:

Ahmedabad | Bhubaneswar | New Delhi | Goa | Jaipur | Kolkata | Lucknow | Mangalore | Mumbai | Pune | Raipur | Surat | Thane | Varanasi | Vizag | Chennai | Coimbatore | Dehradun | Faridkot | Gurgaon | Haridwar | Jaipur | Lucknow | Mangalore | Mumbai | Pune | Raipur | Surat | Thane | Varanasi | Vizag

Partaking Properties:

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MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

(UG & PG – Degree Programme)

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

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

BHMCT TRAINING RECORD

2018-19

SR. NO	Acc. No	STUDENT NAME	HOTEL /ORGANISATION NAME	REMARK
1.	1123	Vaibhav Poohane	The Westin, Pune	
2.	1124	Joshi Hrushikesh	Novotel	
3.	1125	Deskar Madhuri	J. W. Marriott, Pune	
4.	1126	Kaule Vishal	J. W. Marriott, Pune	
5.	1127	Harshal Sud	Trident Nariman Point, Mumbai	
6.	1128	Waghmore Harshad	Sheraton Grand, Pune	
7.	1129	Piyush Rasal	Trident Nariman Point, Mumbai	
8.	1130	Nanaware Amitesh	USA	
9.	1131	Awate Anish	Corel Stand Hotel, Seychells	
10.	1132	Rao Kalyani	Xihe Peking, Singapore + Pride, Pune	
11.	1133	Hrushikesh Wanjari	Pride Hotel, Pune	
12.	1134	Shubham Jhirange	Pride Hotel	
13.	1135	Apurva Purandare	Taj Santacruz, Mumbai	
14.	1136	Sneha Sutar	Basil Kitchen, Singapor + Pride Hotel	
15.	1137	Mohit Jogalekar	Taj Santacruz, Mumbai	
16.	1138	Nihar Karanjkar	Hotel President	
17.	1139	Deshmukh Sangram	J. W. Marriott, Pune	
18.	1140	Awadhoot Gogate	Taj Santacruz, Mumbai	
19.	1141	Barrakke Kaustubh	Taj Sats, Mumbai + The President	
20.	1142	Hanavate Parth	Hotel Royal, Singapore + Esquare	
21.	1143	Tejashree Deshpande	Conrad, Pune	
22.	1143	Mane Ajinkya	Taj Sats, Mumbai + Pride Hotel	
23.	1144	Bhauvad Omkar	Taj sats, Mumbai + Pride Hotel	
24.	1145	Sarang Mali	Hyatt Regency, Pune	
25.	1146	Vishvesh Gorade	Taj Mahal Palace, Mumbai	
26.	1147	Bharat Suyog	Coral Strand Hotel, Seychelles	
27.	1148	D. Shubham	Berjaya Resort, Seychelles	
28.	1149	Rane Rushikesh	Berjaya Resort, Seychelles	
29.	1150	Bhide Apoorva	J.W. Marriott, Pune	
30.	1151	Kamble Sumeeth	J.W. Marriott, Pune	
31.	1152	Nikhil Vaidya	Pride Hotel	
32.	1153	Kamlapurkar Shreya	Xihe Peking, Singapore + Conrad	
33.	1154	Rajguru Sourabh	Hyatt Regency, Pune	
34.	1156	Bhaleroo Sajiri	Hyatt Regency, Pune	
35.	1157	Molakala Vankatesh	Pride Hotel	
36.	1158	Shaik Mohammad Sunaid	Sheraton Grand, Pune	
37.	1159	Vaidya Diksha	Sheraton Grand, Pune	
38.	1160	Japtap Dhanashree	Sheraton Grand, Pune	
39.	1164	Hirave Omkar	Taj Sats, Mumbai + Pride Hotel, Pune	
40.	1162	Yash Mehendale	Imperial Club By Taj	



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SR. NO	Acc. No	STUDENT NAME	HOTEL /ORGANISATION NAME	REMARK
41.	1163	Pandit Ruchira	Sheraton Grand, Pune	
42.	1164	Apurva Joshi	Taj Santacruz, Mumbai	
43.	1165	Shetty Shailesh	Savoy Hotel, Seychelles	
44.	1166	Raja Alibiya	Siamese, Singapore + Sheraton Grand	
45.	1167	Rohit	Hotel Royal, Singapore + Sheraton Grand	
46.	1168	Shweta Gaikwad	Hotel President + Conrad	
47.	1169	Omkar Rao	Vivanat By Taj Blue Diamond, Pune	
48.	1170	Varun Kanekar	Trident Nariman Point, Mumbai	
49.	1171	Ria Prashik	J.W. Marriott, Pune	
50.	1172	AhirePrashik	Sayol Hotel, Seychelles	
51.	1173	PraniketBhujbal	Trident Nariman Point, Mumbai	
52.	1174	Siddhant Mankar	Novotel	
53.	1175	Saif Ali Mohamad	Sheraton Grand, Pune	



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BHMCT TRAINING RECORD

2019-20

SR. NO	Acc. No	STUDENT NAME	HOTEL /ORGANISATION NAME	REMARK
1.	1176	Akash Dhawale	J.W. Marriott, Pune	
2.	1177	Shreyas Loni	Taj Santacruz, Mumbai	
3.	1178	Yogesh Borse	The Pride Hotel, Pune	
4.	1179	Atharva Pathak	Outrigger Beach Resort, Mauritius	
5.	1180	Vinit Kashid	Outrigger Beach Resort, Mauritius	
6.	1181	Prajwal Barangale	LUX Le Morne, Mauritius	
7.	1182	Mehul Shinde	Shanti Maurice, Mauritius	
8.	1183	Aditya Auty	Conrad, Pune	
9.	1184	AthravaKshirsagar	The Pride, Pune	
10.	1185	RushikeshBhara	Marriott Suites, Pune	
11.	1186	Soham Dighe	Marriott Suites, Pune	
12.	1187	PratikshaShindekar	Blue Diamond IHCL Seleqtions, Pune	
13.	1188	Pranita Gaikwad	Blue Diamond IHCL Seleqtions, Pune	
14.	1189	Omkar Pandhare	Trident, Nariman Point	
15.	1190	Samruddhi Shinde	Trident, Nariman Point	
16.	1191	Riya Borade	The Lalit, Mumbai	
17.	1192	Sandhya Ware	ITC Maratha, Mumbai	
18.	1193	Ajinkya Deore	Four Points By Sheraton, Vashi	
19.	1194	Aditya Aldar	Four Points By Sheraton, Vashi	
20.	1195	TejasGosavi	Taj Sats, Mumbai + The Pride, Pune	
21.	1196	Shraddha Wakhare	ITC Maratha, Mumbai	
22.	1197	Shivani Sulla	Trident Bandra Kurla, Mumbai	
23.	1198	VedrajWadelkar	Trident Bandra Kurla, Mumbai	
1.	1199	Pranav Natu	IHCL Blue Diamond, Pune	
25.	1200	Santosh Mali	Trident Nariman Point, Mumbai	
26.	1201	Pratik Bharaskar	Trident Nariman Point, Mumbai	
27.	1202	TejasDatar	Trident Nariman Point, Mumbai	
28.	1203	SanskritiDatar	Trident Nariman Point, Mumbai	
29.	1204	HrushikeshMulay	The Oberoi, Mumbai	
30.	1205	Sakshi Tanpure	Marriott Hotel, Hyderabad	
31.	1206	Yash Shende	Beach Rotana, Abu Dhabi	
32.	1207	RevatiBhoji	The Lalit, Mumbai	
33.	1208	Aditya Kamble	J.W. Marriott, Pune	
34.	1209	PruthaRelakar	Blue Diamond IHCL, Pune	
35.	1210	Chaitanya Shastri	TajSats, Mumbai + The Pride, Pune	
36.	1211	Ajinkya Patil	ITC Maratha, Mumbai	
37.	1212	Mayank Ashar	Hotel Trident, Bandra Kurla	
38.	1213	Tanya Aurora	Trident Nariman Point, Mumbai	
39.	1214	Vedang Mate	Citrus Cunningham, Bangalore	
40.	1215	Hrishikesh Vane	Taj Deccan, Hyderabad	



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SR. NO	Acc. No	STUDENT NAME	HOTEL /ORGANISATION NAME	REMARK
41.	1216	Mudra Kamble	J W Marriot, Pune	
42.	1217	Hrishikesh Pachore	Hotel Hindustan International, Pune	
43.	1218	Kumar Mangalam	Hotel Hindustan International, Pune	
44.	1219	FatemaHundekari	Conrad, Pune	
45.	1220	KashmiraShivarkar	Conrad Hotel and Resort, Pune	
46.	1221	Chinmay Gokhale	The Oberoi Resort, Mauritius	
47.	1222	Prathamesh Vyas	Marriott Hotel, Hyderabad	
48.	1223	VedikaAndurkar	Blue Diamond IHCL, Pune	
49.	1224	SejalSakhala	Blue Diamond IHCL, Pune	
50.	1225	Pravin Tupe	J W Marriott, Pune	
51.	1226	Nimisha mengle	J W Marriott, Pune	
52.	1227	Zamir Khan	J W Marriott, Pune	
53.	1228	KshitijLonare	J W Marriott, Pune	
54.	1229	Aishwarya Shirsode	ShertonGrand , Pune	
55.	1230	Shefali Makasare	ShertonGrand , Pune	
56.	1231	ShravaneeDongre	ShertonGrand , Pune	
57.	1232	Akash Misal	The Westin, Pune	
58.	1233	AnujaMankar	Conrad, Pune	





BHMCT TRAINING RECORD

2022-23

Sr. No.	Tr. R. No	Roll No.	Student Name	Property	Remark
1)	1300	202001	Aacharya Hrishikesh	Conrad Pune	
2)	1301	202002	Aher Gargi	Ritz Carlton Bangalore	
3)	1302	202004	Attar Afroj	Ritz Carlton Bangalore	
4)	1303	202005	Babar Atharva	Blue Diamond Pune	
5)	1304	202006	Baig Irram	Ritz Carlton Pune	
6)	1305	202007	Barangule Sanika	Marriott Whitefield Bangalore	
7)	1306	202008	Bhegade Parth	Conrad Pune	
8)	1307	202009	Bhosale Harshada	Ritz Carlton Pune	
9)	1308	202011	Bodkhe Pooja	Ritz Carlton Bangalore	
10)	1309	202012	Borate Dhiraaj	Conrad Bangalore	
11)	1310	202014	Budhe Aniket	JW Marriott Pune	
12)	1311	202015	Chandegra Eshita	Ritz Carlton Pune	
13)	1312	202016	Chavan Omkar	Marriott Whitefield Bangalore	
14)	1313	202017	Chaware Prajwal	ITC Maratha Mumbai	
15)	1314	202018	Chincholikar Raj	Westin Pune	
16)	1315	202019	Dalvi Akansha Fulchand	Ritz Carlton Pune	
17)	1316	202020	Dalvi Pranjali	Oberoi Mumbai	
18)	1317	202021	Deepake Sandesh	JW Marriott Pune	
19)	1318	202023	Dimble Diksha Vitthal	Conrad Bangalore	
20)	1319	202024	Dukare Swaraj	Westin Pune	
21)	1320	202025	Dumbare Yash	Westin Pune	
22)	1321	202028	Gadgil Om	Ritz Carlton Pune	
23)	1322	202029	Gadre Omkar Bapu	Ritz Carlton Pune	
24)	1323	202030	Gaikwad Aniket	Conrad Bangalore	
25)	1324	202032	Gaikwad Pandurang	Westin Pune	
26)	1325	202033	Gaikwad Prabodh	France/ Pride	
27)	1326	202034	Gaikwad Sakshi	Ritz Carlton Pune	
28)	1327	202035	Gaikwad Shravani	Ritz Carlton Pune	
29)	1328	202036	Gaikwad Shreyash	Ritz Carlton Pune	
30)	1329	202037	Gaikwad Tanvi	Ritz Carlton Pune	
31)	1330	202039	Gavali Jay	Novotel Pune	
32)	1331	202040	Gawade Shweta	Ritz Carlton Pune	
33)	1332	202041	Gosavi Aditya	Novotel Pune	
34)	1333	202043	Gujar Mitesh	Sheraton Grand Pune	
35)	1334	202044	Hatkar Suhani	Blue Diamond Pune	
36)	1335	202045	Hundiware Vaishnavi	Ritz Carlton Pune	
37)	1336	202046	Jadhav Atharv	Ritz Carlton Pune	





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Sr. No.	Tr. R. No	Roll No.	Student Name	Property	Remark
38)	1337	202047	Jadhav Sakshi	Westin Pune	
39)	1338	202048	Jalgi Siddhi	Oberoi Mumbai	
40)	1339	202049	James Prem	Ritz Carlton Bangalore	
41)	1340	202050	Joshi Jayesh	Blue Diamond Pune	
42)	1341	202051	Joshi Padmnath	Hyatt Ista Pune	
43)	1342	202052	Joshi Vipul	Westin Pune	
44)	1343	202053	Kagne Shankar Suresh	JW Marriott Pune	
45)	1344	202054	Kahar Hrishikesh	Novotel Pune	
46)	1345	202055	Kamble Dayanand	Hyatt Ista Pune	
47)	1346	202056	Kanade Sakshi	Ritz Carlton Pune	
48)	1347	202057	Kate Atharva	Novotel Pune	
49)	1348	202058	Kathe Saurav	ITC Maratha Mumbai	
50)	1349	202059	Ketkar Mihir	Oberoi Mumbai	
51)	1350	202061	Khemchandani Aryan	Conrad Pune	
52)	1351	202062	Kolambekar Atharva	Westin Pune	
53)	1352	202063	Kondhalkar Om	Westin Pune	
54)	1353	202064	Kulkarni Manali	Ritz Carlton Pune	
55)	1354	202065	Kumavat Atharv	Conrad Pune	
56)	1355	202066	Lal Kunal	Taj Vivanta Srinagar	
57)	1356	202068	Lohar Yash	JW Marriott Pune	
58)	1357	202069	Lokhande Pratham	Hyatt Ista Pune	
59)	1358	202070	Lokhande Suchita	Ritz Carlton Pune	
60)	1359	202071	Mali Smitraj	Westin Pune	
61)	1360	202072	Mandavkar Revati	Conrad Pune	
62)	1361	202073	Marathe Mayura	Oberoi Mumbai	
63)	1362	202074	Mehdi Mohd Taqi	Claridges Delhi	
64)	1363	202075	Mohite Ayush	JW Marriott Pune	
65)	1364	202076	More Yash	Pride Hotel Pune	
66)	1365	202077	Mulik Anuja	Trident BKC	
67)	1366	202078	Nadaf Taufeeq	Novotel Pune	
68)	1367	202079	Nagaonkar Sharvay Shirish	Ritz Carlton Bangalore	
69)	1368	202080	Nemaniwar Vidhi	ITC Maratha Mumbai	
70)	1369	202081	Nijampurkar Amey	Trident BKC	
71)	1370	202082	Nikam Dhruvjeet	Hyatt Ista Pune	
72)	1371	202083	Panchwagh Sahil Vivek	France/ J W Marriott	
73)	1372	202084	Pardeshi Mandar	JW Marriott Pune	
74)	1372	202085	Patange Ritesh	JW Marriott Pune	
75)	1374	202086	Patil Prasad	Conrad Pune	
76)	1375	202087	Patil Utkarsh	JW Marriott Pune	
77)	1425	202088	Patil Vaibhavi	Trident BKC	
78)	1376	202089	Patil Vedant	France/ Novotel	





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Sr. No.	Tr. R. No	Roll No.	Student Name	Property	Remark
79)	1377	202090	Pawar Revati	Novotel Pune	
80)	1378	202091	Pawar Shubham	Hyatt Ista Pune	
81)	1379	202092	Pawar Somesh	ITC Maratha Mumbai	
82)	1380	202093	Pawar Sourabh	ITC Maratha Mumbai	
83)	1381	202094	Pillewan Tanmay	Ritz Carlton Pune Pride	
84)	1382	202095	Pisal Vedant	Hyatt Ista Pune	
85)	1383	202096	Rade Sarvi	France/ Novotel	
86)	1384	202097	Rajmahadik Sanket	France/	
87)	1385	202098	Rathod Karan	Taj Goa	
88)	1386	202099	Rengade Harshwardhan	France/	
89)	1387	2020100	Roopnoor Vaibhav	Ummed Palace Ahmedabad	
90)	1388	2020102	Sante Siddharth	Ummed Palace Ahmedabad	
91)	1389	2020103	Sarode Aditya	Sheraton Grand, Pune	
92)	1390	2020104	Sarsar Nirmitee	Westin Pune	
93)	1391	2020105	Sartape Vaishnavi	Ritz Carlton Bangalore	
94)	1392	2020106	Sathe Tejas	ITC Maratha Mumbai	
95)	1393	2020107	Sathe Yukta Rajesh	Trident BKC	
96)	1394	2020108	Savle Yash	Sheraton Grand Pune	
97)	1395	2020109	Sharma Sahil	Novotel Pune	
98)	1396	2020110	Sharma Tanu	JW Marriott Pune	
99)	1397	2020111	Shatani Ansh	France/ Novotel	
100)	1398	2020112	Shete Suyash	Cidade Goa	
101)	1399	2020113	Shinde Aditya	JW Marriott Pune	
102)	1400	2020113	Shinde Aditya	Conrad Pune	
103)	1401	2020115	Shitole Rituraj	Hyatt Ista Pune	
104)	1402	2020116	Sonawane Naad	JW Marriott Pune	
105)	1403	2020117	Suryawanshi Himanshu	JW Marriott Pune	
106)	1404	2020118	Swami Kaivalya	Oberoi Mumbai	
107)	1405	2020119	Tantak Manthan	Marriott Whitefield Bangalore	
108)	1406	2020120	Tapale Tanay	Marriott Whitefield Bangalore	
109)	1407	2020121	Thopte Shivani	Oberoi Mumbai	
110)	1408	2020122	Tikhe Mukta	Ritz Carlton Bangalore	
111)	1409	2020123	Torne Nachiket	Conrad Bangalore	
112)	1410	2020124	Tukshetti Shubham	JW Marriott Pune	
113)	1411	2020125	Tulse Vikrant	Trident BKC	
114)	1412	2020126	Tupkar Vaishnavi	Cidade Goa	
115)	1413	2020127	Uttekar Aditi	Conrad Pune	
116)	1414	2020129	Vishwakarma Preet	Marriott Whitefield Bangalore	
117)	1415	2020130	Waghmode Mansi	Ritz Carlton Pune	
118)	1416	2020131	Wani Sahil Sunil	France/	
119)	1417	2020132	Zalkikar Nishant	Courtyard Mahabaleshwar	





**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: msihmettpo@gmail.com, web site: msihmetrs.in

Sr. No.	Tr. R. No	Roll No.	Student Name	Property	Remark
120)	1418	2020134	Khole Atharva Pradeep	Ummed Palace Ahmedabad	
121)	1419	2020135	Kumbhar Shubham Dilip	Hyatt Ista Pune	
122)	1420	2020136	Lele Madhura Uday	Conrad Pune	
123)	1421	2020137	Pol Pradnya Sanjay	Ritz Carlton Pune	
124)	1422	2020138	Wagh Atulya Vinodkumar	Hyatt Ista Pune	
125)	1423	2020139	Omkar Dhore	Courtyard Mahabaleshwar	
126)	1424	2020140	Giriraj Surve	Westin Pune	



MoU and related activities with

Hyatt Regency , PUNE



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

Activities under MoU with Hyatt Regency , Pune

Sr.	Academic Year	Activities	MoU/Linkage
1	2022	Students of MSIHMCT-BHMCT course are invited for the Out - Catering events at Hyatt, Pune. These students are included in the events for a minimum hour to help the hotel for smooth operations of the event and also during rush hours.	MoU
2	2021	Students were selected for the Industrial Training /Internship which is a Compulsory course in the Third Semester This is a 15week training programme	MoU
3	2022	To bridge the gap between the Industry and Academic , Hotel Hyatt Regency had organised an event called College connect where all Training and placement Officers were invited	MoU

PRINCIPAL
(BHMCT)

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



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

AGREED:

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

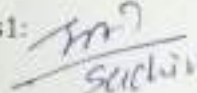
For HYATT REGENCY, PUNE





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

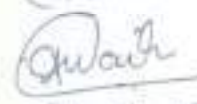

Authorized Signatory
PUNE-411014

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

Witness1: 
(Sachin Ranganekar)

Witness2: 
(Kunal Deskar)

Witness3: 
(A A Deshpande)


(Aashi Naik)
Witness4:



msihmctipo <msihmctipo@gmail.com>

Re: Support for ODC at Hyatt Regency Pune- December 2022

Sampada Paranjape <sampada@msihmctis.in>
To: "Chopra, Didihi (PUNHR)" <didhi.chopra@hyatt.com>
Cc: msihmctipo <msihmctipo@gmail.com>

Thu, Dec 8, 2022 at 11:14 AM

Dear Didihi,

Greetings from MSIHMTI!

This is with reference to the ODC of the 2nd December.

The students have brought some issues to my notice which I would like to share with you...

The students have given me feedback that they were spoken to in an inappropriate and unprofessional manner during the event. They were not given a break for dinner either.

Such incidents deter them from going for ODCs. Request you to kindly look into the same.

Thanks and Regards,

Sampada Paranjape



On Fri, 2 Dec 2022 at 17:58, Chopra, Didhi (PUNHR) <didhi.chopra@hyatt.com> wrote:

Dear Sampada

Greetings!

We have events in the in the month of December and would need support of students for the same Sharing the requirement below. Kindly let me know the confirmations by tomorrow 3rd December 2022

Date	Number of students required	Reporting time at Hyatt Regency Pune
4 th December 2022	10	4pm
6 th December 2022	10	4pm
7 th December 2022	10	4pm

Attire: Black Trouser, white shirt, black socks, black shoes

Stipend: INR 500/-

Kindly share the confirmation with us by tomorrow 12noon for us to make the required arrangements.

Warm Regards

Didhi Chopra
Learning Manager

HYATT REGENCY PUNE

Wellfield IT Park, Nagar Road, Pune, India, 411014

T: +91 20 6645 1302/M: +919168893006 E: didhi.chopra@hyatt.com



CERTIFICATE



TO WHOM IT MAY CONCERN

This is to certify that Ms. Sajiri Bhalerao, a student of MSHMCT, Pune underwent her Industrial Training at Hyatt Regency Pune from May 28, 2018 to October 15, 2018.

During this period she has undergone training in the following departments -

- F&B
- Culinary
- Housekeeping

The Training tenure was completed with Hyatt Regency Pune by Sajiri Bhalerao with an attendance percentage of 93.

During her Training, the overall performance was Excellent.

Our best wishes for her future endeavors.

For Hyatt Regency Pune,


Ankit Kumar
Personnel Manager



MAHARASHTRA STATE
INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND RESEARCH



College Connect-3rd October 2022

2 messages

Chopra, Didihi (PUNHR) <ddihi.chopra@hyatt.com> Mon, Oct 3, 2022 at 9:39 PM
 To: "yogesh.mana@iitm.ac.in" <yogesh.mana@iitm.ac.in>, "placements.hmct@dypvp.edu.in" <placements.hmct@dypvp.edu.in>, "principal.hmct@dypvp.edu.in" <principal.hmct@dypvp.edu.in>, "principal@miims.com" <principal@miims.com>, mshimcttpo <mshimcttpo@gmail.com>, "gladvin.rego@lexiconedu.in" <gladvin.rego@lexiconedu.in>, "anup.sheth@mile.education" <anup.sheth@mile.education>, TNP CHMCT <tnp@aisimschmct.in>, Placements SSCA <placements@ssca.edu.in>
 Cc: "DSilva, Ryan (PNQ2P)" <ryan.dsilva@hyatt.com>, "Shetde, Nitin (PNQHY)" <nitin.shetde@hyatt.com>, "Shahi, Vaishali (PUNHR)" <vaishali.shahi@hyatt.com>, "Abraham, Thomas (PUNHR)" <thomas.abraham@hyatt.com>

Dear All

Greetings!

It was a pleasure having you over this evening at Hyatt Regency Pune.

Please find attached the minutes of the meeting for the points which were discussed and a few glimpses captured.

On behalf of Hyatt Regency Pune, Hyatt Pune, and Hyatt Place Pune, we thank you and look forward to a promising collaboration.

Warm Regards,

Didhi Chopra

Learning Manager

HYATT REGENCY PUNE

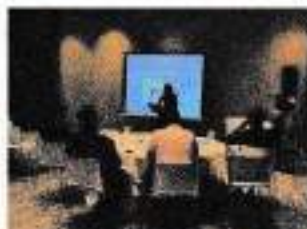
Wellfield IT Park, Nagar Road, Pune, India, 411014

T: +91 20 6645 1302 M: +919158893008 E: didhi.chopra@hyatt.com

14 attachments



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msihmct ipo <msihmctipo@gmail.com>
To: "Chopra, Didhi" (PUNHR) <didhi.chopra@hyatt.com>

Tue, Oct 4, 2022 at 4:26 PM

Dear Ms. Didhi,

Greetings from MSHMCT!!

Thank you for inviting us for the Industry Institute connect meet that you had organized last evening.

Yes indeed it was a pleasure to interact with representatives from all the other institutes and with the team Hyatt. Mr. Thomas put forth some very interesting points which need to be worked out by both the stakeholders.

We once again thank you for initiating this dialog which will help in retaining the young enthusiasts in the industry.

Regards

SACHIN R.
9422065439

[Signed: Sachin R.]



MoU and related activities with

Novotel , 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, 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**

Activities under MoU with The Novotel , Pune

Sr.	Academic Year	Activities	MoU/Linkage
1	2018	Industry collaboration as External examiner for evaluation for end term practical exams /viva voce	MoU
2	2018 to 2023	Students were selected for the Industrial Training /Internship which is a Compulsory course in the Third Semester This is a 15week training programme	MoU

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 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@demaharashtra.gov.in

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

-----PARTY OF THE SECOND PART

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

NOW THIS MEMORANDUM OF UNDERSTANDING WITNESSES THAT:

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

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

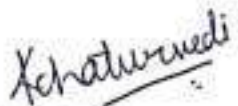
IN WITNESS WHEREOF the parties hereto have executed these presents on the day, month and year first above written.

Date: 01 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 & 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)

महाराष्ट्र राज्य हॉटेल, कॅटरिंग
(तंत्रज्ञान संशोधन संस्थान)
पुणे-४११०१६
मुख्यालय, पुणे-४११०१६
दूरध्वनी: २२१४२२२२
फॅक्स: २२१४२२२२



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

LIST OF PRACTICAL EXTERNAL EXAMINER FOR BHMCT - APRIL 2018

Sr. No.	Course Code and Name	Name of the External Examiner
First Year -		
1)	C 201 - Food Production II	Mr. Kedar Desai, Director, Bistronic Foods and Hospitality Pvt. Ltd
2)	C 202 - F&B Service II	Mr. Abhijeet Rakshe, Restaurant in-charge Grand Cayman Marriott Beach Resort
3)	C 203 - Basic Rooms Div. II	Ms. Priyanka Deshpande, Facility Executive, JLL Pune
Second Year -		
4)	C 401 - Qty. Food Production	Mr. Virendra Gaur, Raj Restaurant, Paud Road, Pune
5)	C 402 - F&B Service IV	Mr. Amitabh Bhupatkar, Ex. Vice Principal, Bharati Vidyapeeth IHMCT
6)	C 403 - Accommodation Op. II	Ms. Mohini Rane, Assistant FOM, United 21 The Grand Baner Hills, Baner,
Third Year -		
7)	601 - Adv. Food Production	Mr. Hemraj Patil, Assistant Professor, AISSMS College of HMCT, Pune
8)	602 - Adv. F & B Service	Mr. Anup Yadav, Cinema General Manager, PVR Cinema,
9)	603 - Sp. in Front Office Mgt.	Ms. Purnima Kulkarni, Managing Director, Discourses - An English Language Institute, Pune
Final Year -		
10)	801 A - Sp. in Food Prod. Mgt. III	Mr. Pankaj Gupta, Consulting Chef, Food & Beverage Analyst, Inn-Venue Hospitality Management Pvt. Ltd.
11)	801 B - Sp. in F&B Ser. Mgt. III	Mr. Viraj Sawant, Brand Ambassador / Sommelier Berkmaan Wine Cellars India Pvt. Ltd., Pune
12)	801 C - Sp. in Accommodation Mgt. III	Mr. Parag Patil, Front Office Manager, Novotel Pune Nagar Road, Weikfield IT City Infopark
13)	802 - Project Report	Dr. Sameer Diwanji, Learning Manager, Malaka Spice Pune



CERTIFICATE OF COMPLETION

This is to certify that

Mr. JAY GAWALI

has successfully completed his Internship
at Novotel Pune from 12 SEP 2022 TO 1 JAN 2023



Sukhbir Singh
General Manager



Nikhil Prabhu
Learning & Development
Manager



Date of Issue : 2 JAN 2023

MAH/099/2009/Pune

CERTIFICATE



ACCOR

CERTIFICATE OF COMPLETION

This is to certify that

Mr. ADITYA GOSAVI

has successfully completed his Internship
at Novotel Pune from 12 SEP 2022 TO 1 JAN 2023

Sekhbir Singh
General Manager

Nikhil Prabhu
Learning & Development
Manager

Date of Issue : 2 JAN 2023



Novotel, Pune

Gosavi



ACCOR

CERTIFICATE OF COMPLETION

This is to certify that

Mr. HRISHIKESH KAHAR

has successfully completed his Internship
at Novotel Pune from 12 SEP 2022 TO 1 JAN 2023



Sukhbir Singh
General Manager



Nikhil Prabhu
Learning & Development
Manager




CERTIFICATE OF COMPLETION

This is to certify that

Mr. ATHARVA KATE

has successfully completed his Internship
at Novotel Pune from 12 SEP 2022 TO 1 JAN 2023


Sukhbir Singh
General Manager


Nikhil Prabhu
Learning & Development
Manager

Date of Issue: 2 JAN 2023

KARIMNATH 1, SPOTTEL 1, PULLMAN 1, SWISSOTEL 1, NOVOTEL
GRAND MERIDIAN 1, NOVOTEL 1, MERIDIAN 1, 1015 1, 1015 STARS





ACCOR

CERTIFICATE OF COMPLETION

This is to certify that

Mr. TAUFEEQ NADAF

has successfully completed his Internship
at Novotel Pune from 12 SEP 2022 TO 1 JAN 2023

Sukhbir Singh
General Manager

Nikhil Prabhu
Learning & Development
Manager



Date of Issue: 2 JAN 2023



ACCOR

CERTIFICATE OF COMPLETION


This is to certify that

Mr. VEDANT PATIL

has successfully completed his Internship
at Novotel Pune from 5 DEC 2022 TO 5 JAN 2023


Sukhbir Singh
General Manager




Nikhil Prabhu
Learning & Development
Manager

Date of Issue : 6 JAN 2023

CERTIFICATE OF COMPLETION

This is to certify that

Ms REVATI PAWAR

has successfully completed her Internship
at Novotel Pune from 12 SEP 2022 TO 1 JAN 2023



Sukhbir Singh
General Manager





Nikhil Prabhu
Learning & Development
Manager

Date of Issue : 2 JAN 2023

CERTIFICATE OF COMPLETION

This is to certify that

Ms SANVI RADE

has successfully completed her Internship
at Novotel Pune from 5 DEC 2022 TO 5 JAN 2023

 Sukhbir Singh
General Manager

Nikhil Prabhu
Learning & Development
Manager

Date of Issue : 6 JAN 2023





ACCOR

CERTIFICATE OF COMPLETION

This is to certify that

Mr. SAHIL SHARMA

has successfully completed his Internship
at Novotel Pune from 12 SEP 2022 TO 1 JAN 2023

Sukhbir Singh
General Manager

Nikhil Prabhu
Learning & Development
Manager



Date of Issue : 2 JAN 2023

FAIRMONT \ SOFITEL \ NOVOTEL \ MERCURE \ IBIS \ IRISS STY
GRAND MERCURE \ NOVOTEL \ MERCURE \ IBIS \ IRISS STY



CERTIFICATE OF COMPLETION

This is to certify that

Mr. ANSH SHATANI

has successfully completed his Internship
at Novotel Pune from 5 DEC 2022 TO 5 JAN 2023



Sukhbir Singh
General Manager



Nikhil Prabhu
Learning & Development
Manager

Date of Issue: 6 JAN 2023



Ansh Shatani

Novotel, Pune

De La Charme

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BHMCT TRAINING RECORD

2018-19

SR. NO	Acc. No	STUDENT NAME	HOTEL /ORGANISATION NAME	REMARK
1.	1123	Vaibhav Poohane	The Westin, Pune	
2.	1124	Joshi Hrushikesh	Novotel	
3.	1125	Deskar Madhuri	J. W. Marriott, Pune	
4.	1126	Kaule Vishal	J. W. Marriott, Pune	
5.	1127	Harshal Sud	Trident Nariman Point, Mumbai	
6.	1128	Waghmore Harshad	Sheraton Grand, Pune	
7.	1129	Piyush Rasal	Trident Nariman Point, Mumbai	
8.	1130	NanawareAmitesh	USA	
9.	1131	Awate Anish	Corel Stand Hotel, Seychells	
10.	1132	Rao Kalyani	Xihe Peking, Singapore + Pride, Pune	
11.	1133	HrushikeshWanjari	Pride Hotel, Pune	
12.	1134	Shubham Jhirange	Pride Hotel	
13.	1135	Apurva Purandare	Taj Santacruz, Mumbai	
14.	1136	Sneha Sutar	Basil Kitchen, Singapor + Pride Hotel	
15.	1137	Mohit Jogalekar	Taj Santacruz, Mumbai	
16.	1138	NiharKaranjkar	Hotel President	
17.	1139	Deshmukh SAngram	J. W. Marriott, Pune	
18.	1140	AwadhootGogate	Taj Santacruz, Mumbai	
19.	1141	Barrakke Kaustubh	Taj Sats, Mumbai + The President	
20.	1142	HanavateParth	Hotel Royal, Singapore + Esquare	
21.	1143	Tejashree Deshpande	Conrad, Pune	
22.	1143	Mane Ajinkya	Taj Sats, Mumbai + Pride Hotel	
23.	1144	Bhauvad Omkar	Taj sats, Mumbai + Pride Hotel	
1.	1145	Sarang Mali	Hyatt Regency, Pune	
25.	1146	VishveshGorade	Taj Mahal Palace, Mumbai	
26.	1147	Bharat Suyog	Coral Strand Hotel, Seychelles	
27.	1148	D. Shubham	Berjaya Resort, Seychelles	
28.	1149	Rane Rushikesh	Berjaya Resort, Seychelles	
29.	1150	Bhide Apoorva	J.W. Marriott, Pune	
30.	1151	KambleSumeeth	J.W. Marriott, Pune	
31.	1152	Nikhil Vaiday	Pride Hotel	
32.	1153	KamlapurkarShreeya	Xihe Peking, Singapore + Conrad	
33.	1154	Rajguru Sourabh	Hyatt Regency, Pune	
34.	1156	BhalerooSajiri	Hyatt Regency, Pune	
35.	1157	MolakalaVankatesh	Pride Hotel	
36.	1158	Shaik Mohammad Sunaid	Sheraton Grand, Pune	
37.	1159	Vaidya Diksha	Sheraton Grand, Pune	
38.	1160	JaptapDhanashree	Sheraton Grand, Pune	
39.	1164	Hirave Omkar	Taj Sats, Mumbai + Pride Hotel, Pune	
40.	1162	Yash Mehendale	Imperial Club By Taj	



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SR. NO	Acc. No	STUDENT NAME	HOTEL /ORGANISATION NAME	REMARK
41.	1163	Pandit Ruchira	Sheraton Grand, Pune	
42.	1164	Apurva Joshi	Taj Santacruz, Mumbai	
43.	1165	Shetty Shailesh	Savoy Hotel, Seychelles	
44.	1166	Raja Alibiya	Siamese, Singapore + Sheraton Grand	
45.	1167	Rohit	Hotel Royal, Singapore + Sheraton Grand	
46.	1168	Shweta Gaikwad	Hotel President + Conrad	
47.	1169	Omkar Rao	Vivanat By Taj Blue Diamond, Pune	
48.	1170	Varun Kanekar	Trident Nariman Point, Mumbai	
49.	1171	Ria Prashik	J.W. Marriott, Pune	
50.	1172	AhirePrashik	Sayol Hotel, Seychelles	
51.	1173	PraniketBhujbal	Trident Nariman Point, Mumbai	
52.	1174	Siddhant Mankar	Novotel	
53.	1175	Saif Ali Mohamad	Sheraton Grand, Pune	



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BHMCT TRAINING RECORD

2019-20

SR. NO	Acc. No	STUDENT NAME	HOTEL /ORGANISATION NAME	REMARK
1.	1176	Akash Dhawale	J.W. Marriott, Pune	
2.	1177	Shreyas Loni	Taj Santacruz, Mumbai	
3.	1178	Yogesh Borse	The Pride Hotel, Pune	
4.	1179	Atharva Pathak	Outrigger Beach Resort, Mauritius	
5.	1180	Vinit Kashid	Outrigger Beach Resort, Mauritius	
6.	1181	Prajwal Barangale	LUX Le Morne, Mauritius	
7.	1182	Mehul Shinde	Shanti Maurice, Mauritius	
8.	1183	Aditya Auty	Conrad, Pune	
9.	1184	Athrava Kshirsagar	The Pride, Pune	
10.	1185	Rushikesh Bhara	Marriott Suites, Pune	
11.	1186	Soham Dighe	Marriott Suites, Pune	
12.	1187	Pratiksha Shindekar	Blue Diamond IHCL Seleqtions, Pune	
13.	1188	Pranita Gaikwad	Blue Diamond IHCL Seleqtions, Pune	
14.	1189	Omkar Pandhare	Trident, Nariman Point	
15.	1190	Samruddhi Shinde	Trident, Nariman Point	
16.	1191	Riya Borade	The Lalit, Mumbai	
17.	1192	Sandhya Ware	ITC Maratha, Mumbai	
18.	1193	Ajinkya Deore	Four Points By Sheraton, Vashi	
19.	1194	Aditya Aldar	Four Points By Sheraton, Vashi	
20.	1195	Tejas Gosavi	Taj Sats, Mumbai + The Pride, Pune	
21.	1196	Shraddha Wakhare	ITC Maratha, Mumbai	
22.	1197	Shivani Sulla	Trident Bandra Kurla, Mumbai	
23.	1198	Vedraj Wadelkar	Trident Bandra Kurla, Mumbai	
1.	1199	Pranav Natu	IHCL Blue Diamond, Pune	
25.	1200	Santosh Mali	Trident Nariman Point, Mumbai	
26.	1201	Pratik Bharaskar	Trident Nariman Point, Mumbai	
27.	1202	Tejas Datar	Trident Nariman Point, Mumbai	
28.	1203	Sanskriti Datar	Trident Nariman Point, Mumbai	
29.	1204	Hrushikesh Mulay	The Oberoi, Mumbai	
30.	1205	Sakshi Tanpure	Marriott Hotel, Hyderabad	
31.	1206	Yash Shende	Beach Rotana, Abu Dhabi	
32.	1207	Revati Bhoji	The Lalit, Mumbai	
33.	1208	Aditya Kamble	J.W. Marriott, Pune	
34.	1209	Prutha Relakar	Blue Diamond IHCL, Pune	
35.	1210	Chaitanya Shastri	Taj Sats, Mumbai + The Pride, Pune	
36.	1211	Ajinkya Patil	ITC Maratha, Mumbai	
37.	1212	Mayank Ashar	Hotel Trident, Bandra Kurla	
38.	1213	Tanya Aurora	Trident Nariman Point, Mumbai	
39.	1214	Vedang Mate	Citrus Cunningham, Bangalore	
40.	1215	Hrishikesh Vane	Taj Deccan, Hyderabad	



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SR. NO	Acc. No	STUDENT NAME	HOTEL /ORGANISATION NAME	REMARK
41.	1216	Mudra Kamble	J W Marriot, Pune	
42.	1217	Hrishikesh Pachore	Hotel Hindustan International, Pune	
43.	1218	Kumar Mangalam	Hotel Hindustan International, Pune	
44.	1219	FatemaHundekari	Conrad, Pune	
45.	1220	KashmiraShivarkar	Conrad Hotel and Resort, Pune	
46.	1221	Chinmay Gokhale	The Oberoi Resort, Mauritius	
47.	1222	Prathamesh Vyas	Marriott Hotel, Hyderabad	
48.	1223	VedikaAndurkar	Blue Diamond IHCL, Pune	
49.	1224	SejalSakhala	Blue Diamond IHCL, Pune	
50.	1225	Pravin Tupe	J W Marriott, Pune	
51.	1226	Nimisha mangle	J W Marriott, Pune	
52.	1227	Zamir Khan	J W Marriott, Pune	
53.	1228	KshitijLonare	J W Marriott, Pune	
54.	1229	Aishwarya Shirsode	ShertonGrand , Pune	
55.	1230	Shefali Makasare	ShertonGrand , Pune	
56.	1231	ShravaneeDongre	ShertonGrand , Pune	
57.	1232	Akash Misal	The Westin, Pune	
58.	1233	AnujaMankar	Conrad, Pune	





BHMCT TRAINING RECORD

2022-23

Sr. No.	Tr. R. No	Roll No.	Student Name	Property	Remark
1)	1300	202001	Aacharya Hrishikesh	Conrad Pune	
2)	1301	202002	Aher Gargi	Ritz Carlton Bangalore	
3)	1302	202004	Attar Afroj	Ritz Carlton Bangalore	
4)	1303	202005	Babar Atharva	Blue Diamond Pune	
5)	1304	202006	Baig Irram	Ritz Carlton Pune	
6)	1305	202007	Barangule Sanika	Marriott Whitefield Bangalore	
7)	1306	202008	Bhegade Parth	Conrad Pune	
8)	1307	202009	Bhosale Harshada	Ritz Carlton Pune	
9)	1308	202011	Bodkhe Pooja	Ritz Carlton Bangalore	
10)	1309	202012	Borate Dhiraaj	Conrad Bangalore	
11)	1310	202014	Budhe Aniket	JW Marriott Pune	
12)	1311	202015	Chandegra Eshita	Ritz Carlton Pune	
13)	1312	202016	Chavan Omkar	Marriott Whitefield Bangalore	
14)	1313	202017	Chaware Prajwal	ITC Maratha Mumbai	
15)	1314	202018	Chincholikar Raj	Westin Pune	
16)	1315	202019	Dalvi Akansha Fulchand	Ritz Carlton Pune	
17)	1316	202020	Dalvi Pranjali	Oberoi Mumbai	
18)	1317	202021	Deepake Sandesh	JW Marriott Pune	
19)	1318	202023	Dimble Diksha Vitthal	Conrad Bangalore	
20)	1319	202024	Dukare Swaraj	Westin Pune	
21)	1320	202025	Dumbare Yash	Westin Pune	
22)	1321	202028	Gadgil Om	Ritz Carlton Pune	
23)	1322	202029	Gadre Omkar Bapu	Ritz Carlton Pune	
24)	1323	202030	Gaikwad Aniket	Conrad Bangalore	
25)	1324	202032	Gaikwad Pandurang	Westin Pune	
26)	1325	202033	Gaikwad Prabhodh	France/ Pride	
27)	1326	202034	Gaikwad Sakshi	Ritz Carlton Pune	
28)	1327	202035	Gaikwad Shravani	Ritz Carlton Pune	
29)	1328	202036	Gaikwad Shreyash	Ritz Carlton Pune	
30)	1329	202037	Gaikwad Tanvi	Ritz Carlton Pune	
31)	1330	202039	Gavali Jay	Novotel Pune	
32)	1331	202040	Gawade Shweta	Ritz Carlton Pune	
33)	1332	202041	Gosavi Aditya	Novotel Pune	
34)	1333	202043	Gujar Mitesh	Sheraton Grand Pune	
35)	1334	202044	Hatkar Suhani	Blue Diamond Pune	
36)	1335	202045	Hundiware Vaishnavi	Ritz Carlton Pune	
37)	1336	202046	Jadhav Atharv	Ritz Carlton Pune	





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Sr. No.	Tr. R. No	Roll No.	Student Name	Property	Remark
38)	1337	202047	Jadhav Sakshi	Westin Pune	
39)	1338	202048	Jalgi Siddhi	Oberoi Mumbai	
40)	1339	202049	James Prem	Ritz Carlton Bangalore	
41)	1340	202050	Joshi Jayesh	Blue Diamond Pune	
42)	1341	202051	Joshi Padmnath	Hyatt Ista Pune	
43)	1342	202052	Joshi Vipul	Westin Pune	
44)	1343	202053	Kagne Shankar Suresh	JW Marriott Pune	
45)	1344	202054	Kahar Hrishikesh	Novotel Pune	
46)	1345	202055	Kamble Dayanand	Hyatt Ista Pune	
47)	1346	202056	Kanade Sakshi	Ritz Carlton Pune	
48)	1347	202057	Kate Atharva	Novotel Pune	
49)	1348	202058	Kathe Saurav	ITC Maratha Mumbai	
50)	1349	202059	Ketkar Mihir	Oberoi Mumbai	
51)	1350	202061	Khemchandani Aryan	Conrad Pune	
52)	1351	202062	Kolambekar Atharva	Westin Pune	
53)	1352	202063	Kondhalkar Om	Westin Pune	
54)	1353	202064	Kulkarni Manali	Ritz Carlton Pune	
55)	1354	202065	Kumavat Atharv	Conrad Pune	
56)	1355	202066	Lal Kunal	Taj Vivanta Srinagar	
57)	1356	202068	Lohar Yash	JW Marriott Pune	
58)	1357	202069	Lokhande Pratham	Hyatt Ista Pune	
59)	1358	202070	Lokhande Suchita	Ritz Carlton Pune	
60)	1359	202071	Mali Smitraj	Westin Pune	
61)	1360	202072	Mandavkar Revati	Conrad Pune	
62)	1361	202073	Marathe Mayura	Oberoi Mumbai	
63)	1362	202074	Mehdi Mohd Taqi	Claridges Delhi	
64)	1363	202075	Mohite Ayush	JW Marriott Pune	
65)	1364	202076	More Yash	Pride Hotel Pune	
66)	1365	202077	Mulik Anuja	Trident BKC	
67)	1366	202078	Nadaf Taufeeq	Novotel Pune	
68)	1367	202079	Nagaonkar Sharvay Shirish	Ritz Carlton Bangalore	
69)	1368	202080	Nemaniwar Vidhi	ITC Maratha Mumbai	
70)	1369	202081	Nijampurkar Amey	Trident BKC	
71)	1370	202082	Nikam Dhruvjeet	Hyatt Ista Pune	
72)	1371	202083	Panchwagh Sahil Vivek	France/ J W Marriott	
73)	1372	202084	Pardeshi Mandar	JW Marriott Pune	
74)	1372	202085	Patange Ritesh	JW Marriott Pune	
75)	1374	202086	Patil Prasad	Conrad Pune	
76)	1375	202087	Patil Utkarsh	JW Marriott Pune	
77)	1425	202088	Patil Vaibhavi	Trident BKC	
78)	1376	202089	Patil Vedant	France/ Novotel	





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Sr. No.	Tr. R. No	Roll No.	Student Name	Property	Remark
79)	1377	202090	Pawar Revati	Novotel Pune	
80)	1378	202091	Pawar Shubham	Hyatt Ista Pune	
81)	1379	202092	Pawar Somesh	ITC Maratha Mumbai	
82)	1380	202093	Pawar Sourabh	ITC Maratha Mumbai	
83)	1381	202094	Pillewan Tanmay	Ritz Carlton Pune Pride	
84)	1382	202095	Pisal Vedant	Hyatt Ista Pune	
85)	1383	202096	Rade Sarvi	France/ Novotel	
86)	1384	202097	Rajmahadik Sanket	France/	
87)	1385	202098	Rathod Karan	Taj Goa	
88)	1386	202099	Rengade Harshwardhan	France/	
89)	1387	2020100	Roopnoor Vaibhav	Ummed Palace Ahmedabad	
90)	1388	2020102	Sante Siddharth	Ummed Palace Ahmedabad	
91)	1389	2020103	Sarode Aditya	Sheraton Grand, Pune	
92)	1390	2020104	Sarsar Nirmitee	Westin Pune	
93)	1391	2020105	Sartape Vaishnavi	Ritz Carlton Bangalore	
94)	1392	2020106	Sathe Tejas	ITC Maratha Mumbai	
95)	1393	2020107	Sathe Yukta Rajesh	Trident BKC	
96)	1394	2020108	Savle Yash	Sheraton Grand Pune	
97)	1395	2020109	Sharma Sahil	Novotel Pune	
98)	1396	2020110	Sharma Tanu	JW Marriott Pune	
99)	1397	2020111	Shatani Ansh	France/ Novotel	
100)	1398	2020112	Shete Suyash	Cidade Goa	
101)	1399	2020113	Shinde Aditya	JW Marriott Pune	
102)	1400	2020113	Shinde Aditya	Conrad Pune	
103)	1401	2020115	Shitole Rituraj	Hyatt Ista Pune	
104)	1402	2020116	Sonawane Naad	JW Marriott Pune	
105)	1403	2020117	Suryawanshi Himanshu	JW Marriott Pune	
106)	1404	2020118	Swami Kaivalya	Oberoi Mumbai	
107)	1405	2020119	Tantak Manthan	Marriott Whitefield Bangalore	
108)	1406	2020120	Tapale Tanay	Marriott Whitefield Bangalore	
109)	1407	2020121	Thopte Shivani	Oberoi Mumbai	
110)	1408	2020122	Tikhe Mukta	Ritz Carlton Bangalore	
111)	1409	2020123	Torne Nachiket	Conrad Bangalore	
112)	1410	2020124	Tukshetti Shubham	JW Marriott Pune	
113)	1411	2020125	Tulse Vikrant	Trident BKC	
114)	1412	2020126	Tupkar Vaishnavi	Cidade Goa	
115)	1413	2020127	Uttekar Aditi	Conrad Pune	
116)	1414	2020129	Vishwakarma Preet	Marriott Whitefield Bangalore	
117)	1415	2020130	Waghmode Mansi	Ritz Carlton Pune	
118)	1416	2020131	Wani Sahil Sunil	France/	
119)	1417	2020132	Zalkikar Nishant	Courtyard Mahabaleshwar	





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Sr. No.	Tr. R. No	Roll No.	Student Name	Property	Remark
120)	1418	2020134	Khole Atharva Pradeep	Ummed Palace Ahmedabad	
121)	1419	2020135	Kumbhar Shubham Dilip	Hyatt Ista Pune	
122)	1420	2020136	Lele Madhura Uday	Conrad Pune	
123)	1421	2020137	Pol Pradnya Sanjay	Ritz Carlton Pune	
124)	1422	2020138	Wagh Atulya Vinodkumar	Hyatt Ista Pune	
125)	1423	2020139	Omkar Dhore	Courtyard Mahabaleshwar	
126)	1424	2020140	Giriraj Surve	Westin Pune	



MoU and related activities with

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



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: msihmctrs@office@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

Activities under MoU with MTDC , Pune

Sr.	Academic Year	Activities	MoU/Linkage
1	2021	Online training program were organized for 615 nos. of MTDC staff. The training was in Front office, Food and beverage Service, and Housekeeping	MoU
2	2022	On campus training were organized for MTDC Staff – Food production staff	MoU
3	2022	On campus training were organized for Front office staff	MoU

PRINCIPAL
(BHMCT)

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



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.

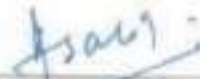

FIRST PARTY

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





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

REF: MSHMCTRS/BHMCT/2022/84

Date: 4.02.2022

To

Mr. Chandrashekhar Jaiswal,

Deputy General Manager,

Maharashtra Tourism Development Corporation

Mumbai,

Maharashtra.

Ref. :- Letter number MTDC/ Training/ 2021/11480, dated on 6 sept. 2021.

Sub : Proposed five days food production training program for MTDC staff.

Dear Sir,

Seasons Greetings!!!

Please find the attached proposal for the Food Production Operations Training program that would be conducted at our Institute. The proposed dates are from 14th Feb to 25th Feb 2022, for the five days training program. (14th to 18th Feb 2022 for batch 1 and 21st to 25th Feb 2022 for batch 2)

The Charges for the two batches are Rs. 1,60,000/- (One Lakhs and Sixty Thousand only) which includes remuneration of the resource person, raw material (.Indent cost), other fixed costs (gas, electricity) and other administrative expenses like certification charges as well as the lunch and tea for participants for all 5 days for both the batches.

Kindly give your confirmation on the same so that we may proceed with the necessary arrangements.

Thanks and Regards,

Dr. Anita Moodliar,
Principal,
M.S.I.H.M.C.T.
Pune.



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



**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
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**Maharashtra Development of Corporation (MTDC) Training Programme
Summary**

Sr.No.	Course Name	Mode of Training	Period	Total Participant	Amount
1.	Front office, Food and beverage Service, and Housekeeping	Online	May To July 2021	615 nos.	156000/-
2.	Food Production	Offline	February 2022	50 nos.	144000/-
3.	Front Office	Offline	July 2022	57 nos.	61425/-




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

MTDC training report

Reference: MoU signed between MTDC and MSIHMCT on 17th Aug 2021

Department: Food Production

Date of beginning: 14th February 2022

Date of ending: 25th February 2022

Number of participants: 50 chefs from various MTDC resorts

Batch 1: 14th February to 18th February 2022

Batch 2: 21st February to 25th February 2022

Duration: 5 days

Recognizing the need to enhance the experience of the tourists arriving in the state, Maharashtra Tourism Development Corporation is taking steps to upskill the employees under the Skill Development program initiated by the Government. To facilitate this, MoU (Memorandum of understanding) was signed by MTDC with Maharashtra State Institute of Hotel Management and Catering Technology (MSIHMCT) regarding imparting skill development training in the employees.

The MoU is a step taken By Mr. Ashutosh Salil (IAS), Managing Director, MTDC, Dr. Abhay Wagh Director, Technical Education, Mumbai, Mr. Chandrashekhar Jaiswal, Deputy General Manager, MTDC and Dr. Anita Moodliar, Principal, MSIHMCT , whose collective efforts and futuristic vision will benefit not only the two esteemed organisations but the Tourism Industry in Maharashtra.

This was the first of multiple training sessions that are going to be held for employees in the production or what is commonly called the kitchen department. The participants were provided with accommodation and travel arrangements by MTDC to come to the premises of the institute every day, as the training was held on the institute premise.

The main objectives of the course were:

- To develop behavioural skills, attitude, and job knowledge required at the basic operational levels, as per the bloom's taxonomy (Knowledge, understand, apply, analyse, evaluate and create)
- To acquaint the learners with industry standards and trends
- To guide learners on effectively following the Pandemic guidelines for operations of resorts as given by the Government from time to time

Course details:

- There was a 5-day training held for the MTDC Kitchen staff
- Total 50 people working in the MTDC Resorts from all over the state participated
- The course was conducted in the institute



- This course covered various topics and practicals conducted in different types of cuisines such as Indian gravies, Chinese / oriental cuisine, Italian dishes and various types of garnishes to enhance their skill sets.
- A visit to a commercial restaurant was organized.
- Personal hygiene, food storage, cost control and the guidelines provided by the govt of India and WHO regarding the Covid-19 Pandemic were also covered.
- Training was conducted in two batches and each batch had 25 participants.

Inauguration:

The course was inaugurated on the 14th of February 2022, by Mr. Harne, the regional manager of MTDC Resorts. He gave a small speech of encouragement and appreciation towards the institute and the participants for the initiative and the enthusiasm that was displayed by both the parties.

The students/ participants were then briefed by the faculty members of MSIHMCT about the institute, the protocols and the discipline, including grooming and hygiene, that is supposed to be followed in the college as well as the industry. They were also briefed about the training program, schedule and the cuisines, menus and cooking styles that they would learn here at the institute. The training was conducted by all the production faculty members in the institute, i.e Chef Sachin Rayrikar, Chef Abhay Manolkar, Chef Chintamani Sahasrabudhe, Chef Pooja Pawar and Chef Anahita Manna. The sessions included both, theory as well as practicals. It being a whole day program, the participants made and tasted the food during the practicals, while during the theory sessions, not just the theory was covered, but the team building activities, morale boosting activities were also taken after a long day of cooking and learning. The evaluation of the whole day's work was taken every day. It included MCQs, viva, and a written paper.

Apart from the practical and theory classes, a small visit to an operational restaurant was also a part of the training programme. This gave the participants an idea of how a specialty restaurant or an outlet in a 5-star property operates.

The participants enthusiastically shared their feedback, the summary being:

A training session like this was the first one that most of the participants had witnessed, if not all. This was the first time for many participants, mostly women to step out of their home town. They learnt new styles of cooking and new cuisines that the students/participants didn't even know existed! The team from various resorts and hotels by MTDC got to interact and exchange their knowledge with each other. Overall, this was a highly enriching experience for all the trainees, educationally and emotionally.

The closing ceremony was held on 25th February. The guest of honour was Hon. Dr. D. Jadhav, the joint Director of DTE, Pune division, accompanied with Mr. Suhas Parkhi, the regional manager of MTDC.

Both the chief guests were equally impressed after hearing the feedback. A speech of acknowledgement was given by Dr. D. Jadhav towards, both the teachers and the students for putting in equal effort towards the skill development of the team members at M.T.D.C.

Apart from developing the skillset of the employees working in MTDC, was the remuneration generated. The revenue that was generated from this program was of Rs. 1,60,000 which we received on 11th of April 22.



Proposed training schedule for this year as discussed with Deputy General Manager Mr. Chandrashekhar Jaiswal, for training MTDC Resort staff in Housekeeping, Front office, and Service at their respective venue, would be from July '22 onwards.

Photos of the training



The training program was well covered by the various newspapers.

राज्यातील पर्यटन महामंडळाच्या कर्मचाऱ्यांना आदरातिथ्य, स्वयंपाकाचे पुण्यात प्रशिक्षण

राज्य शासनाचा कॅटरिंग इन्स्टिट्यूटशी सांजोस्य करार

लीकवसता प्रशिक्षणी

पुणे : कॅटरिंगमध्ये सर्वोच्च शिक्षण देणारा पर्यटन शासनाचा कॅटरिंग इन्स्टिट्यूट (सीआयटी) या संस्थेच्या माध्यमातून राज्य शासनाच्या कर्मचाऱ्यांना आदरातिथ्य, स्वयंपाकाचे पुण्यात प्रशिक्षण देण्यात येईल. या प्रशिक्षणासाठी राज्य शासनाच्या कॅटरिंग इन्स्टिट्यूटशी सांजोस्य करार करण्यात आला आहे. या प्रशिक्षणासाठी राज्य शासनाच्या कॅटरिंग इन्स्टिट्यूटशी सांजोस्य करार करण्यात आला आहे. या प्रशिक्षणासाठी राज्य शासनाच्या कॅटरिंग इन्स्टिट्यूटशी सांजोस्य करार करण्यात आला आहे.



राज्य शासनाच्या कॅटरिंग इन्स्टिट्यूटशी सांजोस्य करार करण्यात आला आहे. या प्रशिक्षणासाठी राज्य शासनाच्या कॅटरिंग इन्स्टिट्यूटशी सांजोस्य करार करण्यात आला आहे. या प्रशिक्षणासाठी राज्य शासनाच्या कॅटरिंग इन्स्टिट्यूटशी सांजोस्य करार करण्यात आला आहे.

राज्य शासनाच्या कॅटरिंग इन्स्टिट्यूटशी सांजोस्य करार

राज्य शासनाच्या कॅटरिंग इन्स्टिट्यूटशी सांजोस्य करार करण्यात आला आहे. या प्रशिक्षणासाठी राज्य शासनाच्या कॅटरिंग इन्स्टिट्यूटशी सांजोस्य करार करण्यात आला आहे. या प्रशिक्षणासाठी राज्य शासनाच्या कॅटरिंग इन्स्टिट्यूटशी सांजोस्य करार करण्यात आला आहे.

राज्य शासनाच्या कॅटरिंग इन्स्टिट्यूटशी सांजोस्य करार

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राज्य शासनाच्या कॅटरिंग इन्स्टिट्यूटशी सांजोस्य करार करण्यात आला आहे. या प्रशिक्षणासाठी राज्य शासनाच्या कॅटरिंग इन्स्टिट्यूटशी सांजोस्य करार करण्यात आला आहे. या प्रशिक्षणासाठी राज्य शासनाच्या कॅटरिंग इन्स्टिट्यूटशी सांजोस्य करार करण्यात आला आहे.

Wed, 16 February 2023
http://mepaper.inhastla.com/s/66271898





महाराष्ट्र पर्यटन विकास महामंडल ने दिया कर्मचारियों को हॉस्पिटैलिटी का विशेष प्रशिक्षण पुणे, 18 फरवरी (आ.प्र.)

महाराष्ट्र पर्यटन विकास महामंडल (एमटीडीसी) द्वारा कर्मचारियों को हॉस्पिटैलिटी का विशेष प्रशिक्षण दिया जा रहा है. पुणे के चतुर्थी परिसर में स्थित महाराष्ट्र इंस्टीट्यूट ऑफ़ होटल मैनेजमेंट एंड कैटरिंग टेक्नोलॉजी में यह प्रशिक्षण दिया जा रहा है. इस प्रशिक्षण में 60 से अधिक कर्मचारियों ने हिस्सा लिया है. कोरीना काल में भी एमटीडीसी द्वारा कर्मचारियों को साफ़नेस, सैनिटायजेशन आदि के संदर्भ में प्रशिक्षण दिया गया था. यह जानकारी एमटीडीसी पुणे विभाग के प्रादेशिक व्यवस्थापक दीपक हरणे ने दी. खानपान का कॉन्सेप्ट एमटीडीसी की मैनेजिंग डायरेक्टर जयश्री शीज का है. इस प्रशिक्षण के लिए उपमहान्यायव्यवस्थापक संदशेखर जैरामाल ने सहलपूर्ण भूमिका निभाई है. यह प्रशिक्षण पर्यटन सेवी आदित्य ठाकरे के निर्देश पर दिया जा रहा है. महाराष्ट्र इंस्टीट्यूट ऑफ़ होटल मैनेजमेंट एंड कैटरिंग टेक्नोलॉजी की प्राचार्या डॉ. अनीता मुदलियार द्वारा भी कर्मचारियों का मार्गदर्शन किया जा रहा है. इसके साथ ही इंस्टीट्यूट की सीमा ब्राम्हे, सशिन रावरीकर, अभय मलीलीकर, पूजा पवार, विद्या कदम आदि कर्मचारियों को प्रशिक्षण देने. 14 फरवरी से शुरू हुए इस प्रशिक्षण की अवधि दो सप्ताह की है. यह जानकारी प्रादेशिक व्यवस्थापक दीपक हरणे ने दी.

MTDC to focus on culinary experiences, upskill its staff

Anjali Jhangiani
@timesgroup.com

Pune: Recognizing the demand for unique culinary experiences while on holiday, Maharashtra Tourism Development Corporation is upskilling its kitchen staff to provide the same.

Till now the state tourism accommodation has been providing a basic Indian food

menu, but now they plan to include global cuisine, with special focus on health-conscious guests.

To facilitate this, MTDC signed an MoU with Maharashtra Institute of Hotel Management and Catering Technology, Pune, to impart skill development training in kitchen and restaurant management, and food-safety training to over 60 chefs

and kitchen staff.

The five-day training conducted at the institute in Shivajinagar is aimed at setting protocols for kitchen staff to ensure better quality control, food safety and service, and more importantly add more cuisines to their menus across Maharashtra while also providing a range of options for health-conscious guests.

Amosha



‘एमटीडीसी’ कर्मचाऱ्यांना आदरातिथ्याचे प्रशिक्षण

पुणे, ता. १८ : महाराष्ट्र पर्यटन विकास महामंडळातर्फे (एमटीडीसी) कर्मचाऱ्यांना पर्यटकांची आरोग्याची काळजी घेण्यासोबतच आता उच्च दर्जाच्या सुविधा, आदरातिथ्य आणि चवदार भोजनासाठी उत्कृष्ट शेफचे प्रशिक्षण देण्यात येणार आहे.

कोरोनामुळे पर्यटन उद्योगावर मर्यादा आल्या होत्या. या कालावधीत पर्यटक निवासांमध्ये साफसफाई, दुरुस्ती आणि सॅनिटायझेशनची कामे सुरू करण्यात आली. पर्यटक निवासांमध्ये निर्जंतुकीकरणाच्या उपाययोजना केल्या. पर्यटन महामंडळाच्या व्यवस्थापकीय संचालिका जयश्री भोज आणि महामंडळाचे उपमहाव्यवस्थापक चंद्रशेखर जयस्वाल यांनी कर्मचाऱ्यांना आधुनिक प्रशिक्षणाची संकल्पना मांडली. पर्यटनमंत्री आदित्य ठाकरे यांच्या पुढाकाराने महामंडळ आणि पुण्यातील महाराष्ट्र इन्स्टिट्यूट

ऑफ हॉटेल मॅनेजमेंट अँड केटरिंग टेक्नीशियन यांच्यामध्ये सामंजस्य करार केला आहे. प्राचार्या डॉ. अनिता मुदलियार यांच्या मार्गदर्शनाखाली प्रा. डॉ. सीमा झगडे, सहायक प्राध्यापक सचिन रायरीकर, अभय मनोलीकर, पूजा पवार, विद्या कदम यांच्याकडून प्रशिक्षण देण्यात येत आहे. त्यामुळे पर्यटकांना उत्तम सेवा देणे शक्य होणार आहे, अशी माहिती पर्यटन विकास महामंडळाचे प्रादेशिक व्यवस्थापक दीपक हरणे यांनी दिली.

एमटीडीसीचे प्रादेशिक व्यवस्थापक दीपक हरणे म्हणाले, “महाराष्ट्र पर्यटन विकास महामंडळाने राज्यातील विविध रिसॉर्टवर रेस्टॉरंटची सुविधा उपलब्ध करून दिली आहे. या प्रशिक्षणामुळे कर्मचाऱ्यांचा आत्मविश्वास वाढणार असून, कोरोनाच्या पार्श्वभूमीवर पर्यटकांना विनधास्त पर्यटन करता येणार आहे.”

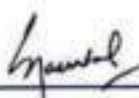






CERTIFICATE

This is to certify that Mr./Ms. Ravindra Roge, IISDA
has successfully completed the five-day skill development training programme in Food
Production conducted by Maharashtra State Institute of Hotel Management and Catering
Technology (MSIHMCT), Pune from 21 / 02 / 2022 to 25 / 02 / 2022.
This certificate is given as a token of appreciation.


Vidya Kadam
Course Coordinator,
MSIHMCT, Pune


Chandrashekhar Jaiswal
DGM and Training Head,
MTDC, Mumbai


Anita Moodliar
Principal,
MSIHMCT, Pune


Smt. Jayashree Bhoj, IAS
Managing Director,
MTDC, Mumbai

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: msihmcltpo@gmail.com . web site: msihmctrs.in

MSIHMCTRS/UG-PG/MTDC/2022/155

Date: 28.02.2022

To,
The Managing Director,
Maharashtra Tourism Development Corporation,
Mumbai - 400020.

Sub:- Bill for the Food Production Operation Basic Level 1 Training Programme conducted by our
Institute from 14th to 25th February 2022 for two batches.

Ref:- Our letter dated 4.02.2022

Dear Madam,

Greeting from MSIHMCT!!!

As per the above, following are the charges for conducting the Training programme in Food
Production Operation Basic Level 1, for MTDC staff from 14th to 25th February 2022 for two
batches.

Sr. No	Department	No. of weeks of training	Charges per batch (Rs.)	Amount (Rs.)
1.	Food Production	2 weeks	80,000 X 2	1,60,000/-

Rs. One Lakh Sixty Thousand Only

cheque may be drawn in favour of Principal, MSIHMCT, Pune or Online payment as per the
details provided below-

Beneficiary's Name:- Maharashtra state Institute of Hotel Management and Catering Technology


Bank Name:- Bank of Maharashtra

A/c No:- 60062422457 (Current Account)

IFSC Code:- MAHB0000750

Thanking you once again for the opportunity provided to us.

Regards,


Dr. Anita Moodliar
Principal PRINCIPAL
(UG -PG)

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

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



महाराष्ट्र राज्य इन्स्टिट्यूट ऑफ हॉटेल मॅनेजमेंट
अँड कॅटरिंग टेक्नॉलॉजी,

(पदवी व पदव्युत्तर पदवी - एच.एम.सी.टी.)

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

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

जा.प्र. म.रा.आय.एच.एम.सी.टी.रि.सो/२०२२/९२

दिनांक- १०.०२.२०२२

कार्यालयीन आदेश

याद्वारे खालील शिक्षकांना कळविण्यात येते कि **MTDC व MSIHMCT** या संस्थेत झालेल्या सामंजस्य करारानुसार आपल्या संस्थेत फुड प्रोडक्शन चे ट्रेनिंग दिनांक १४ फेब्रुवारी ते २५ फेब्रुवारी २०२२ या कालावधीमध्ये आयोजित केलेले आहे. तरी त्यांचे नावापुढे दर्शविल्याप्रमाणे काम पाहणे.

Sr. No.	Faculty Name	Duties	Sign
1.	Mr. Sachin Rayarikar	Training Session (Practical + Theory)	
2.	Mr. Abhay Manolkar	Training Session (Practical + Theory) Handout for Training in Marathi	
3.	Mr. Chintamani Sahsarbudhe	Training Session (Practical + Theory) Training Schedule + Indent	
4.	Ms. Pooja Pawar	Training Session (Practical + Theory)	

+ प्राचार्य प्राचार्य
(पदवी व पदव्युत्तर पदवी)
महाराष्ट्र राज्य इन्स्टिट्यूट ऑफ हॉटेल
मॅनेजमेंट अँड कॅटरिंग टेक्नॉलॉजी,
शिवाजीनगर, पुणे-४११ ०१६

Food Production Cookery: ATTENDANCE SHEET - February 2022

14th February to 18th February 2022

Sr. No.	Name of the students	1	2	3	4	5	Remark
1	Omkar Patre	cash	Patre	Patre	Patre	Patre	Patre
2	Vishal	cash	Vishal	Vishal	Vishal	Vishal	Vishal
3	Shamikh Sadih Shaikh Bismillah						
4	Bajirao Narole	cash	Bajirao	Bajirao	Bajirao	Bajirao	Bajirao
5	K.C. Kotaya	cash	K.C. Kotaya	K.C. Kotaya	K.C. Kotaya	K.C. Kotaya	K.C. Kotaya
6	Mangesh Marathre	cash	Mangesh	Mangesh	Mangesh	Mangesh	Mangesh
7	Sanjay Raut	cash	Sanjay	Sanjay	Sanjay	Sanjay	Sanjay
8	Santosh Patil	cash	Santosh	Santosh	Santosh	Santosh	Santosh
9	Mr. Ravindra Roge						
10	Mr. Pundlik Kolambkar	online	Pundlik	Pundlik	Pundlik	Pundlik	Pundlik
11	Rakesh Indulkar	online	Rakesh	Rakesh	Rakesh	Rakesh	Rakesh
12	Rupesh Nagrao Palthane	online	Rupesh	Rupesh	Rupesh	Rupesh	Rupesh
13	Vijay Kinra						
14	Chandrakant Janu Hogade	cash	Chandrakant	Chandrakant	Chandrakant	Chandrakant	Chandrakant
15	Ravindra Sahu						
16	Vivek Khandare	cash	Vivek	Vivek	Vivek	Vivek	Vivek
17	Maruti Kadam	cash	Maruti	Maruti	Maruti	Maruti	Maruti
18	Umesh Abhale	online	Umesh	Umesh	Umesh	Umesh	Umesh
19	Kashinath Bande	online	Kashinath	Kashinath	Kashinath	Kashinath	Kashinath
20	Sunil Zade	online	Sunil	Sunil	Sunil	Sunil	Sunil
21	Dnyaneshwar Shinde	online	Dnyaneshwar	Dnyaneshwar	Dnyaneshwar	Dnyaneshwar	Dnyaneshwar
22	Narendra Singh	online	Narendra	Narendra	Narendra	Narendra	Narendra
23	Surjeet Kumar						
24	Munna Patel	online	Munna	Munna	Munna	Munna	Munna
25	Yashwant Ramchandra Meshram		Yashwant	Yashwant	Yashwant	Yashwant	Yashwant
26	Madhukar Gopal Kodape		Madhukar	Madhukar	Madhukar	Madhukar	Madhukar
27	Salim Shaikh	online	Salim	Salim	Salim	Salim	Salim
28							
29							
30							
Date		14/2	15/2	16/2	17/2	18/2	
Faculty		Patil	Patil	Patil	Patil	Patil	



Food Production Cookery: ATTENDANCE SHEET - February 2022

21st February to 25th February 2022

21/2 22/2 23/2 24/2 25/2

Sr. No.	Name of the students	1	2	3	4	5	Remark
1	Mohan Chpuhan						
2	Shivam Walmiki						
3	Rupesh Koli						
4	Yunus Saynd						
5	Dnyaneshwar Shejwal						
6	Sheikh Sadik Sheikh Bismilla						
7	Vishal Borude						
8	Varsha Tikam	V.TIKAM	V.TIKAM	V.TIKAM	V.TIKAM	V.TIKAM	
9	Subhash Main	S.S.M	S.S.M	S.S.M	S.S.M	S.S.M	
10	Manisha Parab	M.P.	M.P.	M.P.	M.P.	M.P.	
11	Mr. Rajan Madaye	MR	MR	MR	MR	MR	
12	Suraj Singh	SR	SR	SR	SR	SR	
13	Subhash Kharat	S.K.	S.K.	S.K.	S.K.	S.K.	
14	Laxmant Akhade	L.A.	L.A.	L.A.	L.A.	L.A.	
15	Yashwant Tikone	Y.T.	Y.T.	Y.T.	Y.T.	Y.T.	
16	Vasant Shinde	V.S.	V.S.	V.S.	V.S.	V.S.	
17	Gautam Shinde	G.S.	G.S.	G.S.	G.S.	G.S.	
18	Savita Kadam	S.K.	S.K.	S.K.	S.K.	S.K.	
19	Ashok Kadam	A.K.	A.K.	A.K.	A.K.	A.K.	
20	Somnath Gabhale	S.G.	S.G.	S.G.	S.G.	S.G.	
21	Sainath Raut	S.R.	S.R.	S.R.	S.R.	S.R.	
22	Sarjeet kumar	S.	S.	S.	S.	S.	
23	Pranay Meshram	P.M.	P.M.	P.M.	P.M.	P.M.	
24	Rahul Nikure	R.N.	R.N.	R.N.	R.N.	R.N.	
25	Parshuram Wadhav	P.W.	P.W.	P.W.	P.W.	P.W.	
26	Atul Madavi	A.M.	A.M.	A.M.	A.M.	A.M.	
Date							
Faculty							

विजय गिण्डा



MSIHMCTRSPUNE'S

**Maharashtra State Institute of Hotel Management
(UG & PG Degree) & Catering Technology, Pune**

412 - C, Shivaji Nagar, Pune.

☎25677189, TELEFAX - 25676640 Email : msihmct@gmail.com

Date : 13/04/2022

R. No.:

MISCELLANEOUS RECEIPT

11133

Received a sum of Rs. 144000/- (Rupees One
lakh Forty Four Thousand from Mr./Ms. MTDC

towards Food Prod. course conducted Fee
deposited in Bank of Maharashtra by NEFT
dated. 25/03/2022

Registrar

Utkarsh
Cashier



Dr. Vidya Kadam <lgac@msihmctrs.in>

to DGM, Development, msihmctipo, romlde, Anita, bcc: me

To,

The Deputy General Manager,

Maharashtra Tourism Development Corporation

Mumbai,

Maharashtra.

Sub : Proposed Front office training program for MTDC staff at our campus (MSIHMCCT, Pune).

Dear Mr. Jaiswal ,

Seasons Greetings !!!

With reference to our discussion, please find the attached letter and proposal for the Front office Operations Training program that would be conducted at our Institute. The proposed dates are from 11th July to 16th July 2022 for your Front desk team, (11th to 13th July for batch 1 and 14th to 16th July for batch 2)

Kindly confirm the schedule at your earliest so we may proceed with the necessary arrangements.

Regards,





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

REF: MSHMCTRS/IHMCT/2022/ 506

Date: 21.06.2022

To

Mr. Chandrashekhar Jaiswal,

Deputy General Manager,

Maharashtra Tourism Development Corporation

Mumbai,

Maharashtra.

Ref. :- Letter number MTDC/ Training/ 2021/11480, dated on 6 sept. 2021.

Sub : Proposed three days Front office operation training program for MTDC staff.

Dear Sir,

Seasons Greetings!!!

Reference your discussion with Dr. Vidya Kadam, please find the attached proposal for the Front office Operations Training program that would be conducted at our Institute. The proposed dates are from 11th July to 16th July 2022, for the three days training program. (11th to 13th July for batch 1 and 14th to 16th July for batch 2) Training schedule would be from 9.30a.m. to 4.30p.m.

The remuneration for the faculty is Rs. 1500 /- hour. And participant charges are Rs. 300/- per person per day which includes 2 teas, lunch (Veg.) and other administrative expenses like certification for participants, printing, etc. for all 3 days. Total batch should have minimum 10 and maximum 35 participants.

Kindly give your confirmation on the same so that we may proceed with the necessary arrangements.

Thanking you,

Regards,

Dr. Anita Moodliar,
Principal,
M.S.I.H.M.C.T.
Pune.



MITN FRONT OFFICE TRAINING SCHEDULE FOR DAY ONE 14TH AND 18TH JULY 2022

Day Date	Time Duration	Module detail	Teaching tools	Faculty	Volunteers	Duties
14 th and 18 th July 2022	9:30 - 10:00	Inauguration- Introduction of training program, evaluation pattern, faculty introduction, Ten and orientation (Introduce college campus, areas for lunch, tea, washrooms, rules of training)	--	All	<ul style="list-style-type: none"> Rajeshwari Vincent Shripad (TYBHMCT) 	Production team :- <ul style="list-style-type: none"> Faculty -Ms. Pooja Pawar and Ms. Anshita Maama Attendant - Shikhar
	30 min.					Batch one- Batch two-
	10:00- 11:00	Module 1 Virtual tour of resorts and heritage hotels National Interpersonal skills - I	PPT, video and demo	Dr. Seema Zagade	Atharva S. (Final yr. BHMCT) Yash T. (Final yr. BHMCT) Ritika S. (TYBHMCT)	Lab attendant FO :- Dnyaneshwar Ishik
	60 min.	<ul style="list-style-type: none"> Greetings Types of Communications at Front Desk Non- Verbal Communication Oral Communication 				Feedback and attendance Incharge:- Ms. Reva R
	10:30- 11:30	Module 2 Interpersonal skills - II	Video and PPT	Dr. Seema Zagade	Atharva S. (Final yr. BHMCT) Yash T. (Final yr. BHMCT) Ritika S. (TYBHMCT)	Venue :- Front office lab, conference room
	60 min.	<ul style="list-style-type: none"> Human Behaviour Importance of Attitude and Empathy 	Best groomed award			Activities :- <ol style="list-style-type: none"> Best groomed award To prepare formats Game - ice - breaker building
	11:30- 12:30	Module 3 Virtual tour of resorts and heritage hotels International Body language	PPT, video and demo	Dr. Seema Zagade	Atharva S. (Final yr. BHMCT) Yash T. (Final yr. BHMCT) Ritika S. (TYBHMCT)	Take away :- <ol style="list-style-type: none"> Interactive session on interpersonal skills
	60 min.	<ul style="list-style-type: none"> Ideal Posture Eye Contact Avoiding Unnecessary movements 				

Am



NITDC - TRIVANI OFFICE SCHEDULE 2022

<p>NOTE:- As the batch will be divided into 2 groups. Hence tea could be provided in between. Half batch will do formats and half will go for visit- HTC</p>						
		<ul style="list-style-type: none"> • Appropriate smile • Tone • Gestures • Listening • Personal attributes of front office personnel. • Grooming for front office staff 				
12:30 – 1:30	60 min.	Recap and question and answer session Module 4 <ul style="list-style-type: none"> • 7 phone handling Etiquettes • SPs of Telephone Handling 	PPT, video and demo	Dr. Seema Zagade	Alhura S. (Final yr. BHMCT) Yash T. (Final yr. BHMCT) Ritika S. (TYBHMCT)	
1:30- 2:00		LUNCH (30 min.)				
2:00 – 2:30	30 min.	Introduction to the stages of Guest Cycle and to identify the service touch points <ul style="list-style-type: none"> • Pre-arrival stage • Arrival stage • Stay in-house stage • Departure • Post Departure Various formats used in the resorts	PPT and lecture	Ms. Revati R	Ritika S. (TYBHMCT)	
2:30 – 4:30	120 min.	Module 5 Visit to HTC and Software demo and EPBEX	Formats to draw on the card sheet which would be used for the role plays	Mr. Darshan Joshi	Ritika S. (TYBHMCT) Manojwini (TYBHMCT)	



MTDC FRONT OFFICE TRAINING SCHEDULE FOR DAY TWO 18th AND 19th JULY 2022

Day/ Date	Time / Duration	Module detail	Teaching tools	Faculty	Volunteers	Duties
15 th and 19 th July 2022	9:30 – 10:30	Module 6 Recap <ul style="list-style-type: none">Virtual tour of resorts and heritage hotels.	PPT and lecture	Mrs. Radhika Gupta	1. Joel G (TYBHMCT) 2. Mrunalini (TYBHMCT)	Production team :- <ul style="list-style-type: none">Faculty –Ms. Pooja Pawar and Ms. Anahita SharmaAttendant – Shekhar Batch one- Batch two-
	60 min.	<ul style="list-style-type: none">Introduction to the department - a. Front office in hotels- Functions b. Coordination of front office with other departments c. Opening and closing of house				
	10:30-10:45	TEA (15 min)				
	10:45-11:45	Module 7. Introduce themselves and hotel- 5 positive points of hotel, no. of rooms, restaurant, cuisine, rates, features of hotel, packages offered, local shopping areas, specialty, peak and off season routine and rates , sightseeing		Mrs. Radhika Gupta	Joel G (TYBHMCT) Mrunalini (TYBHMCT)	Lab attendant FO :- Dnyaneshwar Ishie Feedback and attendance Incharge:- Mr. Darshan Joshi Venue :- Front office lab, conference room Activities :- 1. Competition on welcoming and rooming a guest 2. Game – team building
	60 min.					
	11:45-12:45 60 min.	Module 8 <ul style="list-style-type: none">Role of the House for Staff and GuestCustomer Relationship Management	Ppt and role play	Dr. Vidya Kodam	Paarnima (TYBHMCT)	



MTDC - FRONT OFFICE SCHEDULE 2022

		<ul style="list-style-type: none">Pandemic SOPs- Covid Government protocol/ Guidelines				Takeaway :- <ul style="list-style-type: none">Opening and closing of houseStandard formatsRole of the house staff and guest.
12:45 – 1:30 45 min.	Module 9 Handling complaints <ul style="list-style-type: none">Types of guest complaints, Steps to be followed while a guest's complaint, Complaint Register	Ipt	Mr. Darshan J	Manawini (TYBHMCT)		
1:30- 2:00	LUNCH (30 min.)					
2:00 – 4:15	Module 10 Competitions on Welcoming and rooming a guest	Competitions	Mr. Darshan Joshi	Manawini (TYBHMCT)		
120 min.						
4:15 – 4:30	TEA (15 min)					



NTDC FRONT OFFICE TRAINING SCHEDULE FOR DAY THREE 16th AND 20th JULY 2022

Day/ Date	Time / Duration	Module detail	Faculty	Teaching tools	Volunteers	Duties
16 th and 20 th July 2022	9:30 - 10:30 60 min.	Module 11 <ul style="list-style-type: none"> Pre - arrival activities for VIP, FIT groups & family; Welcoming Registration of the guest Completing & verification of guest details. Meal plan and meal coupon 	Mrs. Radhika Gupta	PPT, video and demo	Joel G (TYBHMCT) Muralini (TYBHMCT)	Production team :- <ul style="list-style-type: none"> Faculty - Ms. Pooja Pawar and Ms. Anahita Manna Attendee - Shikhar Batch one- Batch two-
	10:30-10:45	TEA (15 min.)				
	10:45-11:45 60 min.	Module 12 <ul style="list-style-type: none"> Billing mode confirmation - cash, credit card, debit card, e-wallet, Issuing room key. Creating a guest folio. <ul style="list-style-type: none"> Baggage handling. <ul style="list-style-type: none"> Baggage scanning Baggage tagging Baggage delivery Rooming a guest Arrival Notification 	Mrs. Radhika Gupta	PPT	Joel G (TYBHMCT) Muralini (TYBHMCT)	Lab attendant FO :- Dnyaneshwar Ishit Feedback and attendance incharge:- Ms. Reva R Venue :- Front office lab, conference room Activities :- <ol style="list-style-type: none"> Different methods of welcoming various client
	11:45-12:45	Module 13	Ms. Reva R	PPT, video	Batch 5	



ATFDC - FRONT OFFICE SCHEDULE 2022

60 min.	<ul style="list-style-type: none">• Message handling• Wake-up call• Paging• Mail handling		and demo	(TYBHMCT)	2. Application of Selling techniques
12:45-1:45	Module 14 <ul style="list-style-type: none">• Departure - Room clearance after guest check out• Impact of Social media• Importance of Guest history care• Feedback tracking system	Dr. Vidya Kadam	PPT Video	Purnima (TYBHMCT)	
1:45- 2:15	LUNCH (30 min.)				
2:15- 3:15	Module -15 Selling techniques	Guest lecture- FO Manager / Dr. Vidya Kadam	PPT and lecture	Purnima (TYBHMCT)	TYBHMCT Students for certificate distribution :- 1. Tanvi K. 2. Kashari 3. Akash N.
60 min.	<ul style="list-style-type: none">• Bottom – up• Top down• Sandwich• Suggestive selling• Down selling• Upgrading• Cross selling				
3:15- 4:00 45 min.	Briefing, feedback and MCQ-evaluation		Mrs. Reva R.	Ritika S. (TYBHMCT)	
4:00 – 4:30	CERTIFICATE DISTRIBUTION (30 min.)				



Ann
13/7

To include daily assignments.

Front Office Training: Booklet & Certificate List

14th to 16th July 2022

FOI

Sr. No.	Name of the students	Booklet	Certificate	
1	Shri. Dudyu Nigode			
2	Shri. Ravindra Ramchandra Patil	<u>Ram Patil</u>	<u>Ram Patil</u>	02
3	Shri. Sandip Shirke	<u>Sandip</u>	<u>Sandip</u>	03
4	Shri. Govind Vinthal Wadkar	<u>Govind</u>	<u>Govind</u>	05
5	Shri. Sachin Rani Sadakal	<u>Sachin</u>	<u>Sachin</u>	06
6	Shri. Sudam Vasant Japake	<u>Sudam</u>	<u>Sudam</u>	07
7	Shri. Pradip Kambale	<u>Pradip</u>	<u>Pradip</u>	09
8	Ms. Prachi Thete	<u>Prachi</u>	<u>Prachi</u>	FOI-31
9	Shri. Arun Maruti Telore	<u>Arun</u>	<u>Arun</u>	11
10	Shri. Sandip Ashok Shirkande	<u>Sandip</u>	<u>Sandip</u>	12
11	Shri. Sachin Ravindra Kale	<u>Sachin</u>	<u>Sachin</u>	13
12	Shri. Vivek A. Dange	<u>Vivek</u>	<u>Vivek</u>	14
13	Shri. Jyotilal Badri Chavan	<u>Jyotilal</u>	<u>Jyotilal</u>	15
14	Shri. Shubham Khandare	<u>Shubham</u>	<u>Shubham</u>	16
15	Shri. Suraj Madhukar Surve	<u>Suraj</u>	<u>Suraj</u>	17
16	Shri. Atul Tukaram Patil	<u>Atul</u>	<u>Atul</u>	18
17	Shri. Dasharath Shinde	<u>Dasharath</u>	<u>Dasharath</u>	19
18	Shri. Sandeep Malvankar	<u>Sandeep</u>	<u>Sandeep</u>	20
19	Shri. Kunal Bapardekar	<u>Kunal</u>	<u>Kunal</u>	21
20	Shri. Haresh Rahatwal	<u>Haresh</u>	<u>Haresh</u>	22
21	Shri. Adil Baig	<u>Adil</u>	<u>Adil</u>	23
22	Shri. Rushikesh Lokhande	<u>Rushikesh</u>	<u>Rushikesh</u>	24
23	Shri. Devanand Wadhav	<u>Devanand</u>	<u>Devanand</u>	26
24	Shri. Shashank Khobragade	<u>Shashank</u>	<u>Shashank</u>	27
25	Shri. Govind Yewale	<u>Govind</u>	<u>Govind</u>	28
26	Shri. Vasant Yeram	<u>Vasant</u>	<u>Vasant</u>	29
27	Shri. Ravindra Gumbade	<u>Ravindra</u>	<u>Ravindra</u>	30



Front Office Training: Booklet & Certificate List

18th to 20th July 2022

FO-02

Sr. No.	Name of the students	Booklet	Certificate	Certificate No.
1	Smt. Yogita Dashrath Mohite	<u>Yogita</u>	<u>Yogita</u>	01
2	Ms. Ujwala Shankar Shewale	<u>Ujwala</u>	<u>Ujwala</u>	02
3	Shri. Sandesh Gopal Jundare <u>Gopal</u>	<u>Sandesh</u>	<u>Sandesh</u>	03
4	Shri. Rohit Dilip Jadhav	<u>Rohit</u>	<u>Rohit</u>	04
5	Shri. Umesh Dhondiram Shinde	<u>Umesh</u>	<u>Umesh</u>	05
6	Shri. Ramesh Chinuji Kengale	<u>Ramesh</u>	<u>Ramesh</u>	06
7	Ms. Sunita Shrikant Lohakare	<u>Sunita</u>	<u>Sunita</u>	07
8	Ms. Sarika Soma Gavari	<u>Sarika</u>	<u>Sarika</u>	08
9	Shri. Kumar Sitaram Ghadage	<u>Kumar</u>	<u>Kumar</u>	09
10	Shri. Vinod Dilip Tiwade	<u>Vinod</u>	<u>Vinod</u>	10 <u>Double</u>
11	Shri. Sandeep Babasaheb Kahandal	<u>Sandeep</u>	<u>Sandeep</u>	11
12	Shri. Ganesh Ramdas Wagh	<u>Ganesh</u>	<u>Ganesh</u>	12
13	Shri. Sajjan Mohan Kokatere	<u>Sajjan</u>	<u>Sajjan</u>	13
14	Shri. Adnan H. Shaikh	<u>Adnan</u>	<u>Adnan</u>	14
15	Shri. Mohammad Azhar Baig	<u>Mohammad</u>	<u>Mohammad</u>	15
16	Shri. Vasant Chaudhari	<u>Vasant</u>	<u>Vasant</u>	16
17	Shri. Prakash Wavhal	<u>Prakash</u>	<u>Prakash</u>	17
18	Shri. Sanjay Mohan Ramani	<u>Sanjay</u>	<u>Sanjay</u>	18
19	Shri. Nayan Santosh Mane	<u>Nayan</u>	<u>Nayan</u>	19
20	Shri. Dilip Arjun Bhute	<u>Dilip</u>	<u>Dilip</u>	20
21	Shri. Ganpat Mondkar	<u>Ganpat</u>	<u>Ganpat</u>	21
22	Ms. Nikita Sonavane			22 - (AB)
23	Shri. Mahesh Kale	<u>Mahesh</u>	<u>Mahesh</u>	23
24	Shri. Jagdish Asawale	<u>Jagdish</u>	<u>Jagdish</u>	24
25	Ms. Pooja Kamble	<u>Pooja</u>	<u>Pooja</u>	25
26	Shri. Vijay Chaudhary	<u>Vijay</u>	<u>Vijay</u>	26
27	Shri. Nitesh Mohurle	<u>Nitesh</u>	<u>Nitesh</u>	27
28	Shri. Tejsingh Virendra Chauhan	<u>Tejsingh</u>	<u>Tejsingh</u>	28
29	Shri. Govind Keshav Khavnekar	<u>Govind</u>	<u>Govind</u>	29
30	Shri. Dattatray Vishnu Revankar	<u>Dattatray</u>	<u>Dattatray</u>	30
31	Shri. Abhishek Govind Chalke	<u>Abhishek</u>	<u>Abhishek</u>	8
32	Shri. Budhya Nirgude	<u>Budhya</u>	<u>Budhya</u>	



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

MSIHMCTRS/UG-PG/MTDC/2022/592

Date: 25.07.2022

To,
The Managing Director,
Maharashtra Tourism Development Corporation,
Mumbai - 400020.

Sub:- Bill for the Front Office Operations Training Programme conducted by our Institute from 14th to 20th July 2022 for two batches.

Ref:- Our letter dated 5.07.2022

Dear Madam,

Greeting from MSIHMCT!!!

As per the above, following are the charges for conducting the Training programme in Front Office Operation, for MTDC staff from 14th to 20th July 2022 for 57 participants.

Sr. No	Department	No. of days of training	Charges for Resource Person (Rs.)	Participants Charges	Amount (Rs.)
1.	Front Office Operations	6 days for 2 batches	54000/- (1500 X 36hr.)	14250/- (250 X 57)	68250/-

Rs. Sixty Eight Thousand Two Hundred and Fifty Only

cheque may be drawn in favour of Principal, MSIHMCT, Pune or Online payment as per the details provided below-

Beneficiary's Name:- Maharashtra state institute of Hotel Management and Catering Technology

Bank Name:- Bank of Maharashtra

A/c No:- 60062422457 (Current Account)

IFSC Code:- MAHB0000750

Thanking you once again for the opportunity provided to us.

Regards,


Dr. Anita Moodliar
Principal



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



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

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

MSIHMCTRS/UG-PG/MTDC/2022/537

Date: 26.07.2022

To,
Dr. Abhay Wagh
Director of Technical Education
Mumbai.

Sub:- Submission of Report of Maharashtra Development of Corporation (MTDC) Training Programme for Front Office employees at Institute

Respected Sir,

Greetings from MSIHMCT!!!

With reference to the MoU signed between M.T.D.C. and M.S.I.H.M.C.T. On 17th August 2021, in presence of the Honorable Chief Minister, Government of Maharashtra at the Sahyadri State Guest House, Mumbai, a six days training program was conducted for MTDC employees of Front office operations from 14th July to 20th July 2022. There were 57 participants from all over Maharashtra. The training was conducted in the college premises.

List of training programmes conducted till date is as follows...

1. Online Training conducted for Front office, Food and beverage Service, and Housekeeping employees from all over Maharashtra from May to July 2021. Total participants were 615nos.
2. Training conducted for Food Production employees at college premises for 50 participants in February 2022
3. Training program conducted for front office operations employees from all over Maharashtra, in the college campus. It was conducted for 57 participants in July 2022.

The Front office training report and link of short film of the same is attached for your perusal.

We once again would like to thank you for giving us an opportunity to conduct these training programmes.

Regards,

Dr. Anita Moodliar
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: msihmcttpo@gmail.com , web site: msihmctrs.in

MSIHMCTRS/UG-PG/MTDC/2022/ 597

Date: 26.07.2022

To,
Dr. Abhay Wagh
Director of Technical Education
Mumbai.

**Sub:- Submission of Report of Maharashtra Development of Corporation (MTDC) Training
Programme for Front Office employees at Institute.**

Respected Sir,

Greetings from MSIHMCT!!!

With reference to the MoU signed between M.T.D.C. and M.S.I.H.M.C.T. On 17th August 2021, in presence of the Honorable Chief Minister, Government of Maharashtra at the Sahyadri State Guest House, Mumbai, a six days training program was conducted for MTDC employees of Front office operations from 14th July to 20th July 2022. There were 57 participants from all over Maharashtra. The training was conducted in the college premises.

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3. Training program conducted for front office operations employees from all over Maharashtra, in the college campus. It was conducted for 57 participants in July 2022.

The Front office training report and link of short film of the same is attached for your perusal.

We once again would like to thank you for giving us an opportunity to conduct these training programmes.

Regards,

Anita Moodliar

Dr. Anita Moodliar
Principal
(BHMCT)

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



MTDC training report- Front Office Operations

Reference: MoU signed between MTDC and MSIHMCT on 17th Aug 2021

Department: **Front Office**

Date of beginning: 14th July 2022

Date of ending 20th July 2022

Number of participants: 57 nos.

Batch 1: 14th July to 16th July 2022

Batch 2: 18th July to 20th July 2022

Duration: 3 days each batch

Recognizing the need to enhance the experience of the tourists arriving in the state, Maharashtra Tourism Development Corporation (MTDC) is taking steps to upskill the employees under the Skill Development program initiated by the Government and Ms. Jayashree Bhoj (IAS), Managing Director, MTDC.

The MoU is a step taken by Dr. Abhay Wagh Director, Technical Education, Mumbai and Mr. Ashutosh Salil (IAS), Managing Director, MTDC, Mr. Chandrashekhar Jaiswal, General Manager, MTDC and Dr. Anita Moodliar, Principal, MSIHMCT , whose collective efforts and futuristic vision will benefit not only the two esteemed organisations but the Tourism Industry in Maharashtra.

To facilitate this, a MoU (Memorandum of understanding) was signed by MTDC with Maharashtra State Institute of Hotel Management and Catering Technology (MSIHMCT), Pune, under which a training program of the front office employees of the resorts of MTDC was conducted in two batches from the 14th July to the 20th of July at the institute.

This session focused on the Front Office Operations of the Resorts. Along with the technical concepts and the daily functions of the Front Office department, the MTDC Front office staff from across the state were trained in soft skills, such as effective communication, professional body language and etiquettes required for enhancing guest experience. The main objective of the event was to inculcate skills, attitude, and job knowledge amongst the employees at the operational level. It also aimed at acquainting the participants with the standards and benchmarks of other brands of hospitality currently available in the market to understand the customer needs and expectations better. The training was conducted by Dr. Seema Zagade, Dr. Vidya Kadam, Ms. Radhika Gupte, Mr. Darshan Joshi, and Ms. Reva Risbud , faculty specialised in Rooms Division Management. A show- around of a budget hotel was organised for the trainees with a demonstration of the Property Management software systems used in the industry today. Director Sales and Marketing, Fairfield by Marriott, Ms Vrushali Kumar interacted with the trainees of both the batches on Sales Techniques employed for revenue maximization.

The closing ceremony was organised at the end of every batch where the participants were awarded certificates on completion of their skill development training where Mr. Supriya Karmarkar, Deputy Director, Department of Tourism, Maharashtra, Ms. Shanti Kose, Regional Manager , MTDC, Dr. Anita Moodliar, Principal, MSIHMCT, Pune, Ms. Deepali



Gujar, Administrative Assistant, MTDC Pune. The participants shared their experiences during the sessions with a special mention about the professionalism showcased during the training at all times. And suggested to have more than three days training sessions.

The future training programmes for this year, aim to target the House Keeping department and the Food and Beverage Service department in the coming months where training would be delivered on site having completed the training for the Food Production and Front Office department training at the institute.



Principal's address at the time of Inauguration on 14th July 2022





Certificate distribution by the Honourable Chief Guest, Ms. Supriya Karmarkar, Deputy Director, Department of Tourism, Maharashtra





Batch one – 14th to 16th July



Front office Bill deposited
in BOM

MSHMCTRS PUNE'S	
Maharashtra State Institute of Hotel Management	
(UG & PG Degree)	& Catering Technology, Pune
412 - C, Shivaji Nagar, Pune.	
☎ 25677189, TELEFAX - 25676640 Email : mshmet@gmail.com	
Date : 30/08/2022	R. No.: 11631
MISCELLANEOUS RECEIPT	
Received a sum of Rs. 61425/- (Rupees Sixty One Thousand Four Hundred Twenty Five only) from Mr./Ms. MTDC	
towards Front office course - MTDC	
by NEFT in BOM	UJG
Registrar	Cashier





Dr. Vidya Kadam <vika@mahmct.ac>

Online skills Training course in Hospitality for MTDC frontline employees at its various Resorts in Marathi.

A Message

From: DGM MTDC <dgmt@maharashtrahotelmgt.ac>

To: vika@mahmct.ac, vika@mahmct.ac

Cc: Rohit Ahir <rohit.mtdc@gmail.com>, Laxmikant Gudekar <laxmikantg7@gmail.com>

5 May 2021 at 20:32

Dr. Anita Moodliar Madam

Principal

MSHMCCT

Pune

Sahakar from Training Department of MTDC

This bears reference to my telephonic discussion with you in regards to the above subject. We thank you for consenting on allowing your Lecturers to engage with MTDC.

MTDC has an impressive inventory of Resorts and Restaurants right from luxury to budget ones. Our MD Shri Anurag Balli Sir has embarked upon the training and skills upgradation of our frontline employees in the various trades of Hospitality. This will ensure them coming to standards as most employees have never had a formal education in Hotel Management. We are hopeful, this initiative using Marathi as a medium of instruction, will introduce and concrete their basics.

The subsequent discussion with Prof Vidya Kadam Madam yielded substantial information.

I thus request you to formally send a proposal to us. (Proposal be addressed to MD, MTDC) We would like to engage online instruction based on group size which will be not more than 35 to 40, enabling the Professors and Lecturers to repeat the course per group. 1st group would be T, FO 2 and F&B service 3. This may vary and will be fixed once proposal is received.

Looking forward to receiving the proposal asap.

Kindest Regards

Yours Sincerely

Dr. Vidya Kadam <vika@mahmct.ac>

To: vika@mahmct.ac, vika@mahmct.ac

[Quoted text hidden]



5 May 2021 at 20:40

Dr. Vidya Kadam <vika@mahmct.ac>

To: vika@mahmct.ac

6 May 2021 at 10:14

Forwarded message

From: DGM MTDC <dgmt@maharashtrahotelmgt.ac>

Date: Wed, 5 May 2021 at 20:33

Subject: Online skills Training course in Hospitality for MTDC frontline employees at its various Resorts in Marathi.

To: vika@mahmct.ac, vika@mahmct.ac

Cc: Rohit Ahir <rohit.mtdc@gmail.com>, Laxmikant Gudekar <laxmikantg7@gmail.com>

[Quoted text hidden]

21 May 2021 at 10:45

Dr. Vidya Kadam <vika@mahmct.ac>

To: vika22.foke@gmail.com

Forwarded message

From: DGM MTDC <dgmt@maharashtrahotelmgt.ac>

Date: Wed, 5 May 2021 at 20:33

Subject: Online skills Training course in Hospitality for MTDC frontline employees at its various Resorts in Marathi.

To: vika@mahmct.ac, vika@mahmct.ac

Cc: Rohit Ahir <rohit.mtdc@gmail.com>, Laxmikant Gudekar <laxmikantg7@gmail.com>

[Quoted text hidden]

11 October 2022 at 10:55

Dr. Vidya Kadam <vika@mahmct.ac>

To: vika22.foke@gmail.com

Forwarded message

From: DGM MTDC <dgmt@maharashtrahotelmgt.ac>

Date: Wed, 5 May 2021 at 20:33

Subject: Online skills Training course in Hospitality for MTDC frontline employees at its various Resorts in Marathi.

To: vika@mahmct.ac, vika@mahmct.ac

Cc: Rohit Ahir <rohit.mtdc@gmail.com>, Laxmikant Gudekar <laxmikantg7@gmail.com>

[Quoted text hidden]



Dr. Vidya Kadam <iqac@mahmctrs.in>

Regarding the Acceptance of the Online skills Training course in Hospitality for MTDC frontline employees at its various Resorts

7 messages

6 May 2021 at 11:14

Dr. Vidya Kadam <iqac@mahmctrs.in>
To: DGM MTDC <dgm@maharashtratourism.gov.in>

Respected Managing Director,

MTDC

Greetings of the Day !!

With Reference to your email and conversation between Dr. Vidya Kadam and Mr. Jaiswal, we hereby consent to conduct an online Training Skill course in Hospitality for MTDC frontline employees at its various Resorts in Marathi.

A 6 days Online training Skill Course is designed as per your requirements. A Detailed proposal is attached herewith. Kindly go through the attachment.

Furthermore, We shall communicate to you regarding the subject experts for each session.

Look forward to your continuous association.

Regards,

Dr. Anita Moodliar,

M.S.H.M.C.T.
PUNE.

MTDC COURSE.docx
42K

DGM MTDC <dgm@maharashtratourism.gov.in>
To: "Dr. Vidya Kadam" <iqac@mahmctrs.in>

Thank you for your email

Regards

(Quoted text hidden)



6 May 2021 at 11:15

Dr. Vidya Kadam <iqac@mahmctrs.in>
To: DGM MTDC <dgm@maharashtratourism.gov.in>, anita.moodliar@gmail.com
Cc: mahmctps@gmail.com

6 May 2021 at 11:17

(Quoted text hidden)

MTDC COURSE.docx
42K

Dr. Vidya Kadam <iqac@mahmctrs.in>
To: leemkantg7@gmail.com

6 May 2021 at 12:08

To,
The Managing Director,
M.T.D.C.
Mumbai.

Respected Sir,

(Quoted text hidden)

MTDC COURSE.docx
42K

Leemikant Gudekar <leemikantg7@gmail.com>
To: "Dr. Vidya Kadam" <iqac@mahmctrs.in>

6 May 2021 at 13:19

Respected Ma'am,

Thank You.

Thanks & Regards,
Leemikant Gudekar
Executive Assistant,
MTDC, Mumbai
(Quoted text hidden)

Thanks & Regards

Dr. Vidya Kadam <iqac@mahmctrs.in>
To: iqwals22@vsnl.com

21 May 2021 at 10:45



Dr. Vidya Kadam <vkar@mahmtcra.ac>

Confidential- Result of batch one

1 June 2021 at 13:16

Dr. Vidya Kadam <vkar@mahmtcra.ac>
To: DGM MTDC <dgm@maharashtratourism.gov.in>, mahmtcps@gmail.com
Cc: arita.mondkar@gmail.com
Bcc: saamkarp7@gmail.com, vkar22.stake@gmail.com

To
The Deputy General Manager,
M.T.D.C.,
Mumbai,
Maharashtra.

Respected Sir,

Greetings of the day!!

I am glad to announce that we have successfully completed the First batch of Skill Based Training Program in Housekeeping, Front Office and Food and Beverage Service. The participants were very enthusiastic and attentive. It was great working with them. Next, I hereby appreciate the efforts of your team, too. It wouldn't have been possible without your team's support. We are indebted to you and your superb team.

Kindly see the attached Multiple Choice Question exam papers with the results, conducted on the last day of the 6 day (02 hours per day) training program from 24th May to 29th May 2021 for Batch 01 in Housekeeping, Front Office and Food and Beverage Service.

Looking forward to having the same success at the next batch too.

Regards,

Dr. Vidya Kadam,

Asst. Professor,
MAHMT/PUNE.

6 attachments

- FDI - एपलीकट (Results).pdf
47K
- FDI - एपलीकट (Results).pdf
52K
- MCQ for FNB Service Batch 1.docx
20K
- mcq fh 1.docx
21K
- MCQ's Front Office 1.docx
17K
- FDI - एपलीकट (Results).pdf
51K



DGM MTDC <dgm@maharashtratourism.gov.in>
To: "Dr. Vidya Kadam" <vkar@mahmtcra.ac>
Cc: mahmtcps@gmail.com, arita.mondkar@gmail.com

1 June 2021 at 13:46

Dear Dr. Kadam Madam

Thank you for your mail.

Kindest Regards

(Signed and Sealed)



Dr. Vidya Kadam <vga@mahmctps.ac>

Confidential:- Result of batch 2 (Housekeeping , Front office and Food and beverage service

1 message

6 June 2021 at 21:57

Dr. Vidya Kadam <vga@mahmctps.ac>
To: DGM MTDG <dgm@maharashtraibourse.gov.in>, arita.moodkar@gmail.com, mahmctps@gmail.com
Bcc: lavnikaribq7@gmail.com, upas22.flower@gmail.com

To,
The Deputy General Manager,
M.T.D.C.,
Mumbai,
Maharashtra.

Respected Sir,

Greetings of the day!!

I am glad to announce that we have successfully completed the Second batch of Skill Based Training Program in Housekeeping , Front Office and Food and Beverage Service

The participants were very enthusiastic and attentive. It was a nice experience teaching this batch as well..

Next, I hereby appreciate the efforts of your team, too. It wouldn't have been possible without your team's support. We are indebted to you and your superb team.

Kindly see the attached Multiple Choice Question exam papers with the results, conducted on the last day of the 6 day (02 hours per day) training program from 31st May to 5th June 2021 for Batch 02 in Housekeeping , Front Office and Food and Beverage Service.

Looking forward to having the same success at the next batch too.

Regards,

Dr. Vidya Kadam,

Asst. Professor,

MDSHACT,PLANE



8 attachments

- HK2 - एमटीसी (Results).pdf
50K
- FO2 - एमटीसी (Results).pdf
62K
- FB2 - एमटीसी (Results).pdf
43K
- mcq hk 2.docx
21K
- MCQ's Front Office 2.docx
17K
- MCQ for F&B Service Batch 2.docx
20K



Dr. Vidya Kadam <vkc@mshtmcra.in>

Confidential :- Results for 3rd and 4th batch in Housekeeping operation and 03 rd batch in F and B service.

2 messages

12 June 2021 at 22:25

Dr. Vidya Kadam <vkc@mshtmcra.in>
To: DGM MTDC <dgm@maharashtratourism.gov.in>, anita.moadkar@gmail.com, mshmtcra@gmail.com
Bcc: barmankapf@gmail.com, speak22.6kva@gmail.com

To,

The Deputy General Manager,
MTDC,

Mumbai,
Maharashtra.

Respected Sir,

Greetings of the day!!

I am glad to announce that we have successfully completed the one more batch of Skill Based Training Program in Food and Beverage Service and Housekeeping Operation. The participants were very enthusiastic and attentive. It was a nice experience teaching this batch as well. Next, I hereby appreciate the efforts of your team, too. It wouldn't have been possible without your team's support. We are indebted to you and your superb team.

Kindly see the attached Multiple Choice Question exam papers with the results, conducted on the last day of the 6 day (12 hours per day) training program from 2th June to 12th June 2021 for Batch 03 in Food and Beverage Service, and batch 03 and 04 in Housekeeping Operation.

Looking forward to having the same success at the next batch too.

Regards,

Dr. Vidya Kadam,

Asst. Professor,
MSH-MCT/PUNE



4 attachments

- MTDC COURSE (3).docx
42K
- MCQ for F&B Service Batch 3 (1) (2).docx
22K
- FB3 - एमसीक्यू (Results).pdf
38K
- HK G344- एमसीक्यू (Results).pdf
76K

Dr. Vidya Kadam <vkc@mshtmcra.in>
To: vidiyakadam178@gmail.com

5 July 2021 at 11:36

2 messages

4 attachments

- MTDC COURSE (3).docx
42K
- MCQ for F&B Service Batch 3 (1) (2).docx
22K
- FB3 - एमसीक्यू (Results).pdf
38K
- HK G344- एमसीक्यू (Results).pdf
76K



Dr. Vidya Kadam <vkc@mahmtdc.in>

Kind attention: Managing Director, MTDC, Mumbai.

3 messages

9 July 2021 at 15:12

Dr. Vidya Kadam <vkc@mahmtdc.in>
To: Anita Moodkar <anita.moodkar@gmail.com>

To:
The Managing Director,
MTDC,
Mumbai,
Maharashtra.

Respected Sir,

Greetings from MSPHACT, Pune !!

I would like to take this opportunity to thank you for the overwhelming response we experienced, for the MTDC training that was conducted from 24th May 2021 to 26th June 2021. It was heartening to see the enthusiasm and eagerness shown by the participants to update themselves in these times of the pandemic and make the most of the opportunity provided to them by M.T.D.C.

This event would not have been as successful had it not been for the continuous support and assistance extended by your team to all the resource personnel.

Please find the remuneration letter for the course " MTDC Resort Operational Skills Training Program" for your perusal.

I look forward to your continued support and many more such interactions in the future.

Thank you.

Regards,

Dr. Anita Moodkar
Principal
UG & PG



an MTDC LETTER.pdf
275K

Anita Moodkar <anita.moodkar@gmail.com>
To: "Dr. Vidya Kadam" <vkc@mahmtdc.in>

10 July 2021 at 01:39

Re: , video.
Just add institute name before my name
(Signed Anita Moodkar)

Dr. Vidya Kadam <vkc@mahmtdc.in>
To: Anita Moodkar <anita.moodkar@gmail.com>

10 July 2021 at 08:05

Dear Ma'am,

Sure ma'am, will do that.
(Signed Anita Moodkar)



Dr. Vidya Kadam <vkc@maharashtra.gov.in>

Thank you for the payment

3 messages

11 August 2021 at 09:19

Dr. Vidya Kadam <vkc@maharashtra.gov.in>, Anita Moodliar <anita.moodliar@gmail.com>, mshecttpu@gmail.com, Development Mdc <development@maharashtrastourism.gov.in>
To: DGM MTDC <vkc@maharashtrastourism.gov.in>, Anita Moodliar <anita.moodliar@gmail.com>, mshecttpu@gmail.com, Development Mdc <development@maharashtrastourism.gov.in>
Cc: Isarnkandip@gmail.com, vjwale23@rediffmail.com

To:

The Deputy General Manager,
Maharashtra Tourism Development Corporation
Mumbai,
Maharashtra.

Respected Sir,

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

We would like to extend our deepest Thanks for swift release of payment against the training course conducted from 24th May 2021 to 26th June 2021.

Kindly see the attached receipt of the same.

Look forward to your continued support and many more such interactions in the future.

Regards,

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



payment receipt MSHMCT.jpg
131K

13 April 2022 at 16:27

Dr. Vidya Kadam <vkc@maharashtra.gov.in>, Anita Moodliar <anita.moodliar@gmail.com>, BC@maharashtrastourism.gov.in
To: DGM MTDC <vkc@maharashtrastourism.gov.in>, Anita Moodliar <anita.moodliar@gmail.com>, BC@maharashtrastourism.gov.in

Forwarded message

From: Dr. Vidya Kadam <vkc@maharashtra.gov.in>

Date: Wed, 11 Aug 2021 at 09:19

Subject: Thank you for the payment

To: DGM MTDC <vkc@maharashtrastourism.gov.in>, Anita Moodliar <anita.moodliar@gmail.com>, mshecttpu@gmail.com, Development Mdc <development@maharashtrastourism.gov.in>

To:

The Deputy General Manager,
Maharashtra Tourism Development Corporation
Mumbai,
Maharashtra.

Respected Sir,

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

We would like to extend our deepest Thanks for the release of payment against the training course conducted from 14th Feb. 2022 to 26th Feb. 2022. (Food Production).
(Forwarded from Anshul)



MSHMCT.jpg
130K



Regarding the follow-up sessions

Zinnelogen

22 September 2021 at 12:15

Dr. Vidya Kadam <vkd@mahmtdc.in>
To: Anita Moodliar <anita.moodliar@gmail.com>

To:

The Deputy General Manager,
Maharashtra Tourism Development Corporation,
Mumbai,
Maharashtra.

Respected Sir,

Greetings from M.S.L.H.M.C.T., Pune !!!

Ref. :- The training sessions conducted for MTDC staff from 24th May 2021 to 25th June 2021

As per the last discussion with Mr. Laxmikant Gurekar, the details of the follow-up session to be conducted for MTDC staff is as below :-

1. The Staff has to appear for a review test which will be of 20 marks each department, based on the syllabus covered in the training sessions.
2. The test will be taken on google form and it will have multiple choice questions.
3. A video of 05 to 05 min. should be prepared by the team of 10 participants and submit it two days before the session.
4. The video should contain

- i) Challenges faced by staff in their daily operations, so that we can consider it while designing the further training course.
- ii) The staff can also share their feedback on post training experience
- iii) They can share any 6 practices that have occurred during training and practicing in their resort

5. We propose to conduct on any two days (week days)
6. Two batches can be clubbed together, so total 6 batches
7. The sessions will be for an hour

Please let us know the suitable dates so we can prepare time-table accordingly.

Look forward to your continued association with us.

Regards,

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



Dr. Vidya Kadam <vkd@mahmtdc.in>
To: Anita Moodliar <anita.moodliar@gmail.com>, DGM MTDC <vkd@maharashtratourism.gov.in>, mahmtdc@gmail.com
Bcc: laxmikantg7@gmail.com, sjwala22@stake@gmail.com

22 September 2021 at 14:32

(Quoted text hidden)

Zoom Meeting

Participants (10)

14 total participants

Dr. Arun Kumar	2:12
Dr. Arun Kumar	2:12
Dr. Arun Kumar	2:12
Dr. Arun Kumar	2:12
Dr. Arun Kumar	2:12
Dr. Arun Kumar	2:12
Dr. Arun Kumar	2:12
Dr. Arun Kumar	2:12
Dr. Arun Kumar	2:12
Dr. Arun Kumar	2:12

Dr. Arun Kumar





Participant

Find a participant

	karti tamboekar (Me)
AS	Ashutosh Sali (Host)
DM	DGM MTDC (Co-Host)
A	Aakard Atri
A	Ajay Kumar DODT
AS	Ashlesh Shukla
	Amol Bharti
AD	Amol Deshmukh
AM	Anita Moodbar
BL	Bapu Langhkar
	Garhan Joshi
DM	DEEP HARANE
	DEEPAK RAHE
D	Deenay Chandra

Invite

Vijay



Darshan Joshi

MTDC's IISDA S...



DEEPAK MANE

V

Vinayak Kale



MTDC Grape Park...



Nita Kamble

Umesh's iPhone



Tushar Tingote



Sudhakar Awate

MTDC



KSHIPRA BORAH



DGM MTDC



Holiday Resort Kar...



SHAIKH NADEEM ...



Vishnu Gadekar



Dr. Vidya Kadam



Ashutosh Talu



Nidhishami MTDC



Sudarshan Ghazit



Vaishali Bandekar



Anand Biju



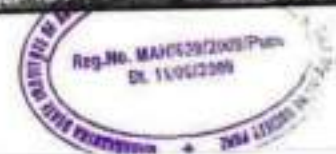
Anil Moodliar



Nikhil Bhagwat-Tu



Roshni Gupta



Reg.No. MAH/029/2009/Phen
Dt. 15/05/2009



Dr. V. A. Kadam



Ashwarya



DEEP HASANE



Hriday Resort K...



Training Depart...



Sagar Hulavale

Ashwarya



Amol Bharati



Ram parchi



Shikhar Jaiswal



Sudhya nirgude



Rahul patil



Lakshmi Patil



Lakshmi Garavde



Ganesh Jangam



Santosh Shrivastava



Ramchandr kadam



Yashwantrao Nirgude

Dilip Sonawale

Pradeep Jangam



YOGITA MOHITE

Pravin N Jangam

Shikha Sham M...

Remuka

Ganesh vinchu





Reg.No. MAJ0639/2009/Pune
Dt. 11/06/2009
MAHARASHTRA STATE ELECTRICITY REGULATORY COMMISSION



CERTIFICATE

This is to certify that Mr. Aadil Baig, Kharghar has attended the **six days training course** in Resort Operational Skills conducted by Maharashtra State Institute of Hotel Management and Catering Technology (M.S.I.H.M.C.T.), Pune from 14th June 2021 to 19th June 2021 through Online Mode. He has attended all the modules and sub-modules of the course syllabus of Food & Beverages successfully.

This certificate is given as a token of appreciation and participation in the course.

Dr. Vidya Kadam
Course Coordinator, MSIHMCT, Pune

Chandrashekhar Jaiswal DGM, MTDC
and Training Head, Mumbai

June 28, 2021

Dr. Anita Moodliar
Principal, MSIHMCT, Pune



List of Participants

[illegible]

Report Name परीक्षा विवरण और	Name of the employee कर्मचारी का नाम	Group No.	Subject Wise						MCQ Submissions
			31.05.2021	01.06.2021	02.06.2021	03.06.2021	04.06.2021	05.06.2021	
Group Park, Nashik	Mrs. Kishor Jadhav	FD-2	P	P	P	P	P	P	Submitted
Group Park, Nashik	Mrs. Sahil Bhakare	FD-2	P	P	P	P	P	P	Submitted
Group Park, Nashik	Mr. Shalish Tumbale	FD-2	P	P	P	P	P	P	Submitted
Group Park, Nashik	Mr. Prashant Thakur	FD-2	P	P	P	P	P	P	Submitted
Group Park, Nashik	Mr. Anshu Salve	FD-2	P	P	P	P	P	P	Submitted
Group Park, Nashik	Mr. Vinay Pawar	FD-2	P	P	P	P	P	P	Submitted
The Pilgrim Inn, Shirdi	Mrs. Ravindra Thakur	FD-2	P	P	P	P	P	P	Submitted
The Pilgrim Inn, Shirdi	Mrs. Anurag Mahesh Thakur	FD-2	P	P	P	P	P	P	Submitted
The Pilgrim Inn, Shirdi	Mr. Anurag Lakshmi Dange	FD-2	P	P	P	P	P	P	Submitted
The Pilgrim Inn, Shirdi	Mr. Sandip Ashok Sherkande	FD-2	P	P	P	P	P	P	Submitted
The Pilgrim Inn, Shirdi	Mr. Sonali K. K. Sathpal	FD-2	P	P	P	P	P	P	Submitted
Bamburda	Mrs. Kishor Vithal Ugale	FD-2	P	P	P	P	P	P	Submitted
Bamburda	Mrs. Sachin Rajendra Kalye	FD-2	P	P	P	P	P	P	Submitted
Bamburda	Mrs. Yash Mahesh Kulkarni	FD-2	P	P	P	P	P	P	Submitted
Aurangabad	Mrs. Tejas A. Dange	FD-2	P	P	P	P	P	P	Submitted
Aurangabad	Mrs. Vinay A. Dange	FD-2	P	P	P	P	P	P	Submitted
Aurangabad	Mrs. Anurag H. Shukla	FD-2	P	P	P	P	P	P	Submitted
Aurangabad	Mrs. Pallavi D. Dhole	FD-2	P	P	P	P	P	P	Submitted
Kalgaon	Mrs. N. N. N. N. N. N.	FD-2	P	P	P	P	P	P	Submitted
Kalgaon	Mrs. N. N. N. N. N. N.	FD-2	P	P	P	P	P	P	Submitted
Agave T. Borewar	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
Agave T. Borewar	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
Gangapuri	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
Gangapuri	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
Gangapuri	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
Gangapuri	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
Gangapuri	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
Gangapuri	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
Gangapuri	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
Turkhi	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
Turkhi	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
Turkhi	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
Turkhi	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
ISDA, Turkhi	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
ISDA, Turkhi	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
Karkhwar	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
Karkhwar	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
Karkhwar	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
Vahadwar	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
Vahadwar	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
Haridwar	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
Haridwar	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
Haridwar	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
Haridwar	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
Agave, Turkhi	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
Elora, Rameswar	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
Elora	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
Chittham	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
R.R. Tiroda	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
Elphara	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
MTDC, Rameswar, Kherwar	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
MTDC, Rameswar, Kherwar	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
MTDC, Rameswar, Kherwar	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
MTDC, Rameswar, Kherwar	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted
Matubhawan	Mrs. Nandini E. Kothiyal	FD-2	P	P	P	P	P	P	Submitted



Member Name ਪੰਨਾ ਨੰਬਰ ੨੦੨	Name of the employees ਕਰਮਚਾਰੀ ੨੦੨	Group No.	payroll Date					NCCU ਨਿਰਦੇਸ਼ਕ	
			17.06.2021	06.06.2021	09.06.2021	18.06.2021	11.06.2021		17.06.2021
Pilgrim's Inn, Shirdi	Mrs. Basant Thorat	106-1	P	P	P	P	P	P	Submitted
Pilgrim's Inn, Shirdi	Mrs. Narasimh Venkatesh Kolhe	106-2	P	P	P	P	P	P	Abuse
Pilgrim's Inn, Shirdi	Mrs. Arul Ravi Kamble	106-3	P	P	P	P	P	P	Submitted
Pilgrim's Inn, Shirdi	Mrs. Tulshiram Wamdeo Bagal	106-4	P	P	P	P	P	P	Submitted
Pilgrim's Inn, Shirdi	Mrs. Kalya Sagar Khairchand	106-5	P	P	P	P	P	P	Submitted
Pilgrim's Inn, Shirdi	Mrs. Arun Swadesh Yashale	106-6	P	P	P	P	P	P	Submitted
Pilgrim's Inn, Shirdi	Mrs. Kanganthi Subhadra Sawade	106-7	P	P	P	P	P	P	Abuse
Pilgrim's Inn, Shirdi	Mrs. Apna Shankar Bhosale	106-8	P	P	P	P	P	P	Submitted
Pilgrim's Inn, Shirdi	Mrs. Pritpal Anant Waghmare	106-9	P	P	P	P	P	P	Submitted
Pilgrim's Inn, Shirdi	Mrs. Kishan Bhaskar Satpute	106-10	P	P	P	P	P	P	Submitted
Pilgrim's Inn, Shirdi	Mrs. Suresh Babasaheb Patange	106-11	P	P	P	P	P	P	Submitted
Pilgrim's Inn, Shirdi	Mrs. Suresh Bhamburde Sawade	106-12	P	P	P	P	P	P	Submitted
Pilgrim's Inn, Shirdi	Mrs. Prasad Parashram Anant	106-13	P	P	P	P	P	P	Submitted
Pilgrim's Inn, Shirdi	Mrs. Indubai Ashok Thane	106-14	P	P	P	P	P	P	Submitted
Pilgrim's Inn, Shirdi	Mrs. Suresh Prabhakar Thondar	106-15	P	P	P	P	P	P	Submitted
Pilgrim's Inn, Shirdi	Mrs. Sushil Ashok Shinde	106-16	P	P	P	P	P	P	Submitted
Pilgrim's Inn, Shirdi	Mrs. Manohar Dattatraya Shingade	106-17	P	P	P	P	P	P	Submitted
Pilgrim's Inn, Shirdi	Mrs. Usha Suresh Thakar	106-18	P	P	P	P	P	P	Submitted
Pilgrim's Inn, Shirdi	Mrs. Madhuri Indira Aris	106-19	P	P	P	P	P	P	Submitted
Grange Park, Nashik	Mrs. Kiran Jadhav	116-1	P	P	P	P	P	P	Pending
Grange Park, Nashik	Mrs. Shashik Suresh	116-2	P	P	P	P	P	P	Submitted
Grange Park, Nashik	Mrs. Shashik Suresh	116-3	P	P	P	P	P	P	Submitted
Grange Park, Nashik	Mrs. Pooja Dagle	116-4	P	P	P	P	P	P	Submitted
Grange Park, Nashik	Mrs. Dnyaneshwar Khale	116-5	P	P	P	P	P	P	Submitted
Grange Park, Nashik	Mrs. Suresh Shinde	116-6	P	P	P	P	P	P	Submitted
Grange Park, Nashik	Mrs. Ravindra Thombare	116-7	P	P	P	P	P	P	Submitted
Grange Park, Nashik	Mrs. Shashik Jadhav	116-8	P	P	P	P	P	P	Submitted
Grange Park, Nashik	Mrs. Hemant Madhe	116-9	P	P	P	P	P	P	Submitted
Grange Park, Nashik	Mrs. Arun Nikale	116-10	P	P	P	P	P	P	Submitted
Grange Park, Nashik	Mrs. Suresh Bhargava	116-11	P	P	P	P	P	P	Pending
Grange Park, Nashik	Mrs. Gajanan Patil	116-12	P	P	P	P	P	P	Submitted
Grange Park, Nashik	Mrs. Kiran Suresh	116-13	P	P	P	P	P	P	Submitted
Grange Park, Nashik	Mrs. Suresh Suresh	116-14	P	P	P	P	P	P	Submitted
Grange Park, Nashik	Mrs. Suresh Suresh	116-15	P	P	P	P	P	P	Submitted
Blue Club, Nashik	Mrs. Kiran Ashok Jadhav	116-16	P	P	P	P	P	P	Submitted
Blue Club, Nashik	Mrs. Jyashree Suresh Patil	116-17	P	P	P	P	P	P	Submitted
Blue Club, Nashik	Mrs. Bala Madhukar Dhe	116-18	P	P	P	P	P	P	Submitted
Blue Club, Nashik	Mrs. Ramdeo Laxman Thak	116-19	P	P	P	P	P	P	Submitted
Blue Club, Nashik	Mrs. Pandurang Suresh Patil	116-20	P	P	P	P	P	P	Submitted
Blue Club, Nashik	Mrs. Gajanan Bha Dagle	116-21	P	P	P	P	P	P	Submitted
Blue Club, Nashik	Mrs. Mahesh Arun Ugras	116-22	P	P	P	P	P	P	Submitted
Blue Club, Nashik	Mrs. Shashik Pandurang Bhosale	116-23	P	P	P	P	P	P	Pending
Blue Club, Nashik	Mrs. Dnyaneshwar Gadgil	116-24	P	P	P	P	P	P	Submitted
Blue Club, Nashik	Mrs. Suresh Suresh Nikale	116-25	P	P	P	P	P	P	Submitted
Blue Club, Nashik	Mrs. Chetan Nages Dagle	116-26	P	P	P	P	P	P	Submitted
Blue Club, Nashik	Mrs. Tanya Suresh Khote	116-27	P	P	P	P	P	P	Submitted



Branch Name where Shared use	Name of the employee where shared use	Group No.	Period Date						MCO Submission
			14.06.2021	15.06.2021	16.06.2021	17.06.2021	18.06.2021	19.06.2021	
Romanian Branch	Mr. Lavinia Farnsworth-Gardner	78-4	P	P	P	P	P	P	Submitted
Romanian Branch	Ms. Steluta Stefan Radu	78-4	P	P	P	P	P	P	Submitted
Romanian Branch	Mr. Cristian Kufner	78-4	P	P	P	P	P	P	Submitted
Romanian Branch	Ms. Victoria Suter-Che	78-4	P	P	P	P	P	P	Submitted
U.S. Travel	Mr. Samuel Butler	78-4	P	P	P	P	P	P	Submitted
Chaparral	Mr. David Zindlerich	78-4	P	P	P	P	P	P	Submitted
Elmwood	Ms. Anne	78-4	P	P	P	P	P	P	Pending



MoU and related activity with

COCOA PATISSERIE



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

Activity under MOU with COCOA PATISSERIE , PUNE

Sr.	Academic year	Activity	MoU/Linkage
01	2022-2023	The owner of COCOA Patisserie Ms. Amrita Advani was invited as a judge for the Bread Day competition Held in the Institute on 17 th October on the occasion of International Bread Day .	MOU

PRINCIPAL
(BHMCT)

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



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**.

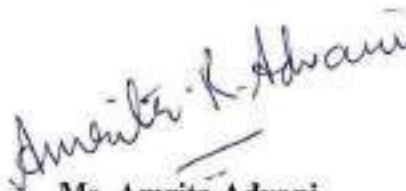
AGREED:

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



**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

INTERNATIONAL BREAD DAY

Type of the Event: Bakery event – Display of Breads

Date of the Event : 17 /10/22

Conducted by : Mr. Chintamani Sahasrabudhe

Objectives :

- To learn about various Bread and bakery product
- To learn about importance of "INTERNATIONAL BREAD DAY."

Organised By : Maharashtra state Institute of Hotel management and Catering technology			
Event Coordinator	Chintamani Sahasrabudhe		
Topic Covered : Importance of International bread day			
Venue :-	MSIHMCT Pune	Time / Duration : 2:00 pm Onwards	17/10/22
Total Number of Participants	Students	Faculty	Non-Teaching
-----	-----	--	--
Event Details	On 17th of October 2022 "International bread day" was celebrated in Maharashtra State Institute of Hotel Management and Catering technology, Pune. The college invited Miss Amrita Advani as the honourable guest for the day. Miss Advani an entrepreneur and owns a business "Cocoa Patisserie and Bakery". She addressed the students of second and final year about the importance of the day. She also shared her experience of becoming an entrepreneur and informed the students about various steps of becoming one. The students of 2 nd years prepared various type of international breads and put them up for display along with various different sides and dips complimenting and enhancing the breads.		

Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills										
Learning Outcome	Students learn about Importance of International Bread day and learn to prepare various types of Breads													
Mapping of the event with PO and CO			Program Outcome											
Subject Code	Subject Name	Course Outcome	P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
C301	Bakery and Food Production	CO1, CO2 and CO5	*	*	*		*							

Enclosures:

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


Principal

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






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



MoU and related activities with

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

Mr. Tushar Lonkar
Proprietor

Authorized Signatory

Mr. Rohit Awate
Director, Operations

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	0673631105
E-mails - msihmcttpo@gmail.com ,	E-mails - vivanshhospitality@gmail.com
Web - www.msihmctrs.in	

11

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/2023/433

Date: 03.06.2023

To,
Mr. Rohit Awate
Director of Operations
Sheri - Patio and Casa a firm
Of Vivansh hospitality
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.	Food & Beverage Service - II	C 202 (Batch I & II)
			Food & Beverage Service - I	C 102 (Backlog)

Thanking You,


Dr. Seema Zagade
Principal
MSIHMCT

PRINCIPAL
(BHMCT)

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


Uni. Exam In - Charge
MSIHMCT, Pune - 16





LIST OF PRACTICAL EXTERNAL EXAMINER FOR BHMCT – APRIL 2023

Sr. No.	Course Code and Name	Name of the External Examiner
First Year – Batch I & II		
1)	C 201 – Food Production II	Mrs. Rina Dongre, Asst. Professor, A.I.S.S.M.S. CHMCT, Pune
2)	C 202 – F&B Service II	Mr. Rohit Awate, Director of Operations, Sheri – Patio and Casa a firm of Vivansh hospitality, Pune
3)	C 203 – Basic Rooms Div. II	Mr. Pranav Shete, Asst. Professor, Dr. D. Y. Patil College of HMCT, Pune
Second Year – Batch I		
4)	C 401 – Qty. Food Production	Mr. Sandeep Naik, Asst. Professor, Dr. D. Y. Patil College of HMCT, Pune
5)	C 402 – F&B Service IV	Mr. Shreyas J. Gugale, Director, Flairology Bar School & Events, Pune
6)	C 403 – Accommodation Op. II	Dr. Sarika Joshi, Asst. Professor, AISSMS College of HMCT, Pune
Second Year – Batch II		
7)	C 401 – Qty. Food Production	Mr. Girish Deore, Asst. Professor, Dr. D. Y. Patil college of HMCT, Pune
8)	C 402 – F&B Service IV	Mr. Nilesh Ayyar, Asst. General Manager, The Sassy Spoon, Pune
9)	C 403 – Accommodation Op. II	Ms. Rasika Shahane, Assistant Professor, AISSMS CHMCT, Pune
Third Year –		
10)	CS 601 A – Sp. In Food Prod. Mgt.	Dr. Arun Sherkar, Associate Professor, AISSMS College of HMCT, Pune
11)	CS 601 B – Sp. In F&B Ser. Mgt.	Ms. Mohini Rasal, Assistant Professor, AISSMS CHMCT, Pune
12)	CS 601 C – Sp. in Front Office Mgt.	Ms. Roopali Panse, Visiting Faculty, M.S.I.H.M.C.T., Pune
Final Year –		
13)	CEA 801 – Sp. In Food Prod. Mgt. III	Mr. Anandsingh Marwad, Pastry Chef, IHM – A Aurangabad
14)	CEB 801 – Sp. In F&B Ser. Mgt. III	Ms. Ashwini Talaulikar, Assistant Professor, Dr. D. Y. Patil Inst. of HMCT, Tathwade, Pune
15)	CEC 801 – Sp. in Front Office Mgt. III	Dr. Anuradha Karmarkar, Asst. Professor, AISSMS College of HMCT, Pune
16)	C 802 – Project Report	Dr. Mahesh Randhave, Assistant Professor, Department of Hotel Management, Tilak Maharashtra Vidyapeeth, Pune



MoU and related activities with

COCOON HOTEL, PUNE



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

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

☎- 25676640 Email: msihmctroffice@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**

Activities under MoU with Cocoon Hotel, Pune

Sr.	Date	Activities	MOU/ Linkage
1	2022- 2023	<ul style="list-style-type: none">- The Executive housekeeper of Cocoon Hotel (Magarpatta Clubs and Resorts Pvt. Ltd) Mr. Vijay Bagul was appointed as an external examiner for the Industrial Training Viva/ Voce.- The Second year Students Visited MEGA Meals a Venture of Cocoon hotel (Magarpatta Clubs and Resorts Pvt. Ltd) to understand the mass food production operations.	MOU

PRINCIPAL
(BHMCT)

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



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 - msihmetpoc@gmail.com ,	E-mails - inquiry@cocoonpune.com
Web - www.msihmetcs.in	Web - www.cocoonpune.com



Visit to Mega Meals and Cocoon Hotel

Type of the Event: Industrial visit

Date of the Event: 17 and 18 Feb 23

Conducted by: Cocoon Hotels

Objectives:

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

Organised By : MSIHMCTRS

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

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

Venue	Magarpatta, Pune	Time / Duration	One day tour
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Total Number of Participants	Students	Faculty	Non-Teaching
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83	79	02	02
----	----	----	----

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

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

✓				
---	--	--	--	--

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

Program Outcome

Subject Code	Subject Name	Course Outcome	P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
		Co 01	✓	✓		✓								

Name and Sign of Event Coordinator



Dr. Seema Zagade
PRINCIPAL
(BHMCT)

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



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING
TECHNOLOGY AND RESEARCH SOCIETY, PUNE
MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING
TECHNOLOGY (UG & PG - Degree Programme)
112 - C, K.M. Munde Marg, Balasaheb Patil Chowk, Shivajinagar, Pune - 411
☎ - 25676640 Email: msihmctsoffice@gmail.com, web site: msihmctrs.in

REF: MSIHMCT/UG-PG/SS/2022/162

Date: 17/02/2023

FUNCTION PROSPECTUS CUM OFFICE ORDER

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

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

Guest Profile / Name & Designation / Organization: **Mr. Sumit Bata.**

Faculty In - Charge: **Abhay M. & Anshika M.**

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

Sr. No. of SCA Registrar **157**

FOOD & BEVERAGE DEPARTMENT:

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



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

ROOM DIVISION FACULTY INCHARGE :

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

Media update after event – Face Book ☐ Instagram ☐

STUDENT IN CHARGE:

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

CIRCULATED TO ALL FACULTY AND STAFF

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

Social Media updated on _____ Signature _____

Principal

PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Hotel Management & Catering Technology
SHIRDI



class I. visit on 17.02.23.

Faculty - Abhay. M.
Chindamani. S.

Non-teaching - Susekha. M.

Attendant - Dyandeo. Isthe.

Class II visit on 18/02/23

Faculty - Darshan. I.
Anahita. M.





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

Visit to: Cocoon hotel and Mega MEALS

Class FYBHMCT


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



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



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


ABHAN.M.

Name and Sign of Event Coordinator


PRINCIPAL
(BHMCT)
Maharashtra State Institute of
Technology





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY

(UG & PG - Degree Programme)

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

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

Date: 11/8 Feb 23

Student feedback on industrial visit

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

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	The objective of the visit was clearly defined	5	4	3	2	1
2	Participation and interaction were encouraged	5	4	3	2	1
3	The areas covered were relevant to me	5	4	3	2	1
4	The content was organized and easy to follow.	5	4	3	2	1
5	The visit experience will be useful to me	5	4	3	2	1
6	The quality of instruction was good.	5	4	3	2	1
7	The facilitator met the visit objectives	5	4	3	2	1
8	The time span allotted for visit was sufficient	5	4	3	2	1
9	Would you recommend the organization for visit for other class	5	4	3	2	1
10	How do you rate the visit overall?	5	4	3	2	1
TOTAL SCORE <u>46</u> OUT OF 50						

Signature of student




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





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY

(UG & PG – Degree Programme)

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

Date: 17/18 Feb 23

Student feedback on industrial visit

NAME OF HOTEL : Megha Mahal Coroon Hotel
NAME OF STUDENT : Abhijeet Kadwate
ENROLLMENT NO (INST.) : _____

Please circle the relevant score

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

Signature of student

(4)


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)

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

Date: 17/2/2023

Student feedback on industrial visit

NAME OF HOTEL : MEGA HOTEL & COCOON HOTEL
NAME OF STUDENT : Divya Kondhare
ENROLLMENT NO (INST.) : _____

Please circle the relevant score

Sr. No	CRITERIA	SCORE				
1	The objective of the visit was clearly defined	5	4	3	2	1
2	Participation and interaction were encouraged	5	4	3	2	1
3	The areas covered were relevant to me	5	4	3	2	1
4	The content was organized and easy to follow.	5	4	3	2	1
5	The visit experience will be useful to me	5	4	3	2	1
6	The quality of instruction was good.	5	4	3	2	1
7	The facilitator met the visit objectives	5	4	3	2	1
8	The time span allotted for visit was sufficient	5	4	3	2	1
9	Would you recommend the organization for visit for other class	5	4	3	2	1
10	How do you rate the visit overall?	5	4	3	2	1
TOTAL SCORE <u>42</u> OUT OF 50						

Signature of student

3

PRINCIPAL
(BHMCT)

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





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

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

Date: 21/10/23

Student feedback on industrial visit

NAME OF HOTEL : Megha Mehar Cocoon Hotel
NAME OF STUDENT : Vaishnavi Desale
ENROLLMENT NO (INST.) : _____

Please circle the relevant score

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

Kasak
Signature of student



Pragati
PRINCIPAL
(SIGNATURE)

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





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: msihmettpso@gmail.com, web site: msihmetts.in

Industry expert/ Guest lecture/Demonstrator feedback

Date 18/02/2023

NAME OF HOTEL/ ORGANISATION

Cocoon Hotel

NAME OF THE FACILITATOR

Vijay Bagul

DESIGNATION

Manager

Please circle the relevant score

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

Vijay Bagul
Signature of facilitator

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



Visit to: Mega Meals And Cocoon Hotel

Class: FYBHMCT



[Signature]

PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Hotel Management & Catering Technology
Shri Chhatrapati Shivaji Maharaj
Museum, Mumbai - 400 004

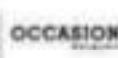


Magarpatta Clubs & Resorts Pvt Ltd.

Magarpatta City, Hadapsar, Pune-411013

Telephone: +91 220 6024444 | Mobile: +91 9089843355 |

Website: www.magarpattahospitality.com |



3 attachments



BHARATPE_OR_Cocoon_Hotel (3) (002).png
154K

17.02.2023- MSHMCT-Proposal.pdf
181K

Bank Details (3).pdf
22K

mslmct tpo <mslmcttpo@gmail.com>
To: Surekha Mendir <msurvib@gmail.com>

Tue, Jan 17, 2023 at 4:45 PM

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6 attachments



BHARATPE_OR_Cocoon_Hotel (3) (002).png
154K

image001.jpg
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17.02.2023- MSHMCT-Proposal.pdf
181K

Bank Details (3).pdf
22K



mslmct tpo <mslmcttpo@gmail.com>

To: salesmanager@magarpattahospitality.com

Cc: executivechef@magarpattahospitality.com, sumeeri@magarpattahospitality.com, gm@magarpattahospitality.com, amit@magarpattahospitality.com, cocoonkitchen@magarpattahospitality.com, asstfranchise@magarpattahospitality.com, tnb@cocoonpune.com

Wed, Jan 18, 2023 at 5:14 PM

Dear Team,

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

Please find this email as a confirmation for the visit by our M.S.I.H.M.C.T First Year Degree Students on the revised date viz a viz 17th and 18th February 2023.

I would like to take this opportunity to thank you for the elaborate menu that you have kindly thought of for our students. Please accept my note of appreciation for your kind co operation and constant support from the very beginning of this conversation. The students are really excited for the visit and we look forward for the same.



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

LIST OF PRACTICAL EXTERNAL EXAMINER FOR BHMCT – NOVEMBER 2022

Sr. No.	Course Code and Name	Name of the External Examiner
First Year –		
1)	C 101 – Food Production I	Dr. Rina Dongre, Asst. Professor, A.I.S.S.M.S. CHMCT, Pune
2)	C 102 – F&B Service I	Mr. Vishal Sugandhi, Hotel and Restaurant Consultant Pune
3)	C 103 – Basic Rooms Div. I	Ms. Karuna Gaikwad, Hub Manager, Redbrick Offices Pvt. Ltd. Pune
Second Year – I		
4)	C 301 – Bakery & Confectionery	Chef Shamal More, Chef Instructor – Bakery & Patisserie, Symbiosis School of Culinary Arts, Pune
5)	C 302 – F&B Service IV	Dr. Prachi Wani, Assistant Professor, AISSMS CHMCT, Pune
6)	C 303 – Accommodation Op. II	Ms. Rasika Shahane, Assistant Professor, AISSMS CHMCT, Pune
Second Year – II		
7)	C 301 – Bakery & Confectionery	Chef Deodutta Phadke, Head Baker and Owner, Bake House Bistro, Pune
8)	C 302 – F&B Service IV	Ms. Mohini Rasal, Assistant Professor, AISSMS CHMCT, Pune
9)	C 303 – Accommodation Op. II	Mr. Manoj Suryawanshi, Assistant Professor AISSMS College of HMCT, Pune
Third Year –		
10)	CIT 501	Mr. Prasad Gunbote, Founder, J21:6 Hospitality Services, Pune
Final Year –		
11)	701 A – Sp. In Food Prod. Mgt. II	Mr. Vijay Bagul, Executive Housekeeper, Magarpatta Clubs & Resorts Pvt. Ltd., Pune
12)	701 B – Sp. In F&B Ser. Mgt II	Dr. Arun Sherkar, Associate Professor, AISSMS College of HMCT, Pune
13)	701 D – Sp. in Accommodation Mgt. II	Dr. Meyola Dias – Fernandes, Assistant Professor AISSMS College of HMCT, Pune



MoU and related activities with

FLAIROLOGY , 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, 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

Activities under MoU- FLAIROLOGY

Sr.	Academic year	Activities	MoU/ Linkages
1	2022-2023	The Director of the Bar Academy Mr. Shreya Gugale was invited as an External Examiner for term end practical exams – April end term 2022-23	MoU
2	2022- 2023	A workshop on Molecular Mixology was organised along the bar academy Flairology for the final year and Second year BHMCT students	MoU
3	2022- 2023	A Cocktail demonstration was organised for the BHMCT students in association with the Bar Academy- Flairology.	MoU

PRINCIPAL
(BHMCT)

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



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



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

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

COKTAIL DEMONSTRATION 2023

Type of the Event : Demonstration

Date of the Event : 06/05/2023

Conducted by : Mr Shreyas Gugale, Flairology

Objectives :

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

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



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

Enclosures:

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

Anahita

Anahita Manna
Name and Sign of Event Coordinator

Dr. Seema Zagade

Dr. Seema Zagade
Principal CIPAL
(BHUCT)

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





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

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

Date: 03/05/2023

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: **COCKTAIL DEMO**

Date of Event: 06/05/2023

Programme: BHMCT / MHMCT

Year:

1st / 2nd / 3rd / Final

Day: SATURDAY

Year

Time: 11:30 am - 01:30 pm

Types of Function:

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

Guest Profile / Name &

Designation / Organization: **FLAIR O LOGY : MR. SHREYAS GUGLE**

Faculty In-Charge: **MS. SAMPADA PARANJPE / MS. ANAHITA MANNA**

Venue:

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

Sr. No. of SCA Registrar: **181**

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
					Food Prod.	Service	Staff
Breakfast							
Tea							
Lunch							
PMT							
Takeaways	1:30	04	QTK	Roja			



ROOM DIVISION FACULTY INCHARGE:

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

Media update after event – Face Book ☒ Instagram ☒

STUDENT IN CHARGE:

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

CIRCULATED TO ALL FACULTY AND STAFF

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

Social Media updated on _____ Signature _____

Principal 3/5/23

Principal



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



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

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

REF: MSIHMCSTRS/2023/348 (A)

Date: 6.05.2023

To,

Mr. Rohit Awate
Training Manager,
Flairyology Pune.

Dear Mr. Rohit,

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

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

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

Thank you for all your support.

Looking forward to your association in the future!

With regards,

Dr. Seema Zagade

PRINCIPAL
(MSIHMCSTRS)

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



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ATTENDANCE SHEET

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



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




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



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

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FEEDBACK ANALYSIS

Cocktail Demo 2023

How will you rate the session?
All responses



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



Was the session relatable to the syllabus taught?
All responses



● Yes
● No



What was the take-away from the session?

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

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



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

(UG & PG – Degree Programme)

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SR. NO	Acc. No	STUDENT NAME	HOTEL /ORGANISATION NAME	REMARK
41.	1163	Pandit Ruchira	Sheraton Grand, Pune	
42.	1164	Apurva Joshi	Taj Santacruz, Mumbai	
43.	1165	Shetty Shailesh	Savoy Hotel, Seychelles	
44.	1166	Raja Alibiya	Siamese, Singapore + Sheraton Grand	
45.	1167	Rohit	Hotel Royal, Singapore + Sheraton Grand	
46.	1168	Shweta Gaikwad	Hotel President + Conrad	
47.	1169	Omkar Rao	Vivanat By Taj Blue Diamond, Pune	
48.	1170	Varun Kanekar	Trident Nariman Point, Mumbai	
49.	1171	Ria Prashik	J.W. Marriott, Pune	
50.	1172	AhirePrashik	Sayol Hotel, Seychelles	
51.	1173	PraniketBhujbal	Trident Nariman Point, Mumbai	
52.	1174	Siddhant Mankar	Novotel	
53.	1175	Saif Ali Mohamad	Sheraton Grand, Pune	





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MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY
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Report on “Workshop on Molecular Mixology”

Date: 09 November 2022

Time: 11.00 am Onwards.

Resource: Mr. Shreyas Gogle, Flairology

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

Report:

The workshop was organised for the Final year BHMCT students.

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

[Signature]

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

Cocktail demonstration- Flairolgy





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REF: MSIH-MCT/UG-PG/SS/2022/1203

Date: 4/11/22

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Workshop on Molecular
Minology

Date of Event: 9/11/22

Programme: BHMCT / M-HMCT

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

Day: Wednesday

Year

Time: 11:00 am

Types of Function:

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

Guest Profile / Name: Shreyas Google Flainology

Faculty Coordinating: Lampada Paranjpe

Venue:

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

Sr. No. of SCA Registrar 124

FOOD & BEVERAGE DEPARTMENT:

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



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: Nos. Faculty In-charge:

Flower Arrangement:

Camera : *Prabhanjan. N.*

Special Instruction:

STUDENT IN CHARGE:

Food Production:

Food & Beverage Service: *Vishwanjeet. P.*

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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

[Signature]
Principal
(HOD)
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 MANAGEMENT AND
CATERING TECHNOLOGY (UG & PG – Degree Programme)

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

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

REF: MSIHMCCT/UG-PG/2022/

Date: 09.11.2022

To,

Mr. Shreyas J. Gugale

Business Development Manager

Saksham, Impex

Dear Mr. Shreyas,

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

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

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

Look forward to your continued support.

Thank you once again.

Warm regards,



Hc Principal

Principal
Maharashtra State Institute of
Management & Catering Technology
Shivajinagar, Pune-411012





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/2023/419

Date: 30.05.2023

To,

Mr. Shreyas J. Gugale

Director

Flairology Bar School & Events

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	10.00 a.m.	Food & Beverage Service - IV	C 402 (Batch I)

Thanking You,

Dr. Seema Zagade

Principal

MSIHMCT, Pune - 16
(BHMCT)

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

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

LIST OF PRACTICAL EXTERNAL EXAMINER FOR BHMCT - APRIL 2022

Sr. No.	Course Code and Name	Name of the External Examiner
First Year - Batch I		
1)	C 201 - Food Production II	Mrs. Rina Dongre, Asst. Professor A.I.S.S.M.S. CHMCT, Pune
2)	C 202 - F&B Service II	Mr. Sukhvir Singh Chana, Restaurant Manager, RSI Khadki (Army Restaurant), Pune
3)	C 203 - Basic Rooms Div. II	Ms. Aarohi Pradhan, Engagement Specialist, AT & T Pune
First Year - Batch II		
4)	C 201 - Food Production II	Mr. Girish Deore, Asst. Professor, Dr. D. Y. Patil College of HMCT, Pune
5)	C 202 - F&B Service II	Mr. Nilesh Ayyar, Asst. General Manager, The Sassy Spoon, Pune
6)	C 203 - Basic Rooms Div. II	Ms. Aarohi Pradhan, Engagement Specialist, AT & T Pune
Second Year - Batch I		
7)	C 401 - Qty. Food Production	Mr. Prahlad Botre, Asst. Professor, Dr. D. Y. Patil College of HMCT, Pune
8)	C 402 - F&B Service IV	Ms. Radhika Ghate, Hospitality Trainer and Consultant, A. G. Enterprises, Pune
9)	C 403 - Accommodation Op. II	Ms. Radhika Gupte, Visiting Faculty, M.S.I.H.M.C.T., Pune
Second Year - Batch II		
10)	C 401 - Qty. Food Production	Dr. Hemraj Patil, Asst. Professor, A.I.S.S.M.S. CHMCT, Pune
11)	C 402 - F&B Service IV	Mr. Shreyas J. Gugale, Business Development Manager, Saksham, Impex
12)	C 403 - Accommodation Op. II	Dr. Honey Tyagyi, Asst. Professor, A.I.S.S.M.S. CHMCT, Pune



Third Year –		
13)	CS 601 A – Sp. In Food Prod. Mgt.	Chef Mark Philipose, Chef Entrepreneur, Mark's place Pune
14)	CS 601 B – Sp. In F&B Ser. Mgt.	Ms. Ashwini Talaulikar, Assistant Professor, Dr. D. Y. Patil Inst. of HMCT, Tathwade, Pune
15)	CS 601 C – Sp. in Front Office Mgt.	Ms. Asmita Kamble, Housekeeping Manager, Marriott Suite, Pune
Final Year –		
16)	CEA 801 – Sp. In Food Prod. Mgt. III	Mr. Nitin Shitole, Chef De Cuisine, J. W. Marriott, Pune
17)	CEB 801 – Sp. In F&B Ser. Mgt. III	Mr. Binod Pathak, F & B Manager, Blue Diamond IHCL, Pune
18)	CEC 801 – Sp. in Front Office Mgt. III	Ms. Vrushali Kummar, Assistant VP, Loop Health Pune
19)	C 802 – Project Report	Dr. Rasika Gumaste, Asst. Professor, A.I.S.S.M.S. CHMCT, Pune



MoU and related activities with

Saysha Holidays



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

Activity under MoU with Savsha Holidays

Sr.	Academic Year	Activity	MoU/Linkage
1	2022	Guest lecture for FYBHMCT under industry collaboration related to Tourism industry.	MoU

PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Hotel Management & Catering Technology
Pune - 411 004



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
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

REF: MSIHMCTRS/2022/614

Date: 8.08.2022

To,
Ms. Sayali Waikar
Entrepreneur & Founder
Saysha Holidays,
Mumbai.
M – 9527872602.

Dear Ms Sayali,

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

On behalf of the MSIHMCT team, we would like to extend a heartfelt thank you for sparing your valuable time and accepting our invitation for the session on **"Seamless Blend of Tourism - Saysha Holidays, Synergy of Tour Management with Hotel Industry"** on 8th August 2022.

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

Thank you for all your support.

Looking forward to your association in the future!

With regards,

Received.
Sayali



Dr. Seema Zagade

PRINCIPAL
(BHMCT)

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

MoU and related activities with

Tamara



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

Activity under MoU with Tamara

Sr.	Academic Year	Activity	MoU/Linkage
01	2022-2023	Arpita Nagpure -a Student was selected as a management trainee for the TAMARA Leisure “Responsible Hoteliers of tomorrow program”	MoU

PRINCIPAL
(SIGNATURE)

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





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, Bangalore-471116




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

MoU and related activity with

BHAJIPALA, PUNE



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

Activities under MoU with Bhajipal

Sr.	Academic Year	Activities	MoU/Linkage
1.	2022	Mr. Prasad Gunbote, Founder , J21:6 Hospitality Services. Pune and Bhajipala was invited as an external examiner under industry collaboration	MoU

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

Maharashtra State Institute of
Hotel & Catering Technology
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

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 **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

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 **MSIHMCT** 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-contacteambp@gmail.com

Web—

Witness1:

Witness2:

Witness3:

Witness4:



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

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

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LIST OF PRACTICAL EXTERNAL EXAMINER FOR BHMCT – NOVEMBER 2022

Sr. No.	Course Code and Name	Name of the External Examiner
First Year –		
1)	C 101 – Food Production I	Dr. Rina Dongre, Asst. Professor, A.I.S.S.M.S. CHMCT, Pune
2)	C 102 – F&B Service I	Mr. Vishal Sugandhi, Hotel and Restaurant Consultant Pune
3)	C 103 –Basic Rooms Div. I	Ms. Karuna Gaikwad, Hub Manager, Redbrick Offices Pvt. Ltd. Pune
Second Year – I		
4)	C 301 – Bakery & Confectionery	Chef Shamal More, Chef Instructor – Bakery & Patisserie, Symbiosis School of Culinary Arts, Pune
5)	C 302 – F&B Service IV	Dr. Prachi Wani, Assistant Professor , AISSMS CHMCT, Pune
6)	C 303 – Accommodation Op. II	Ms. Rasika Shahane, Assistant Professor, AISSMS CHMCT, Pune
Second Year – II		
7)	C 301 – Bakery & Confectionery	Chef Deodutta Phadke, Head Baker and Owner, Bake House Bistro, Pune
8)	C 302 – F&B Service IV	Ms. Mohini Rasal, Assistant Professor, AISSMS CHMCT, Pune
9)	C 303 – Accommodation Op. II	Mr. Manoj Suryawanshi, Assistant Professor AISSMS College of HMCT, Pune
Third Year –		
10)	CIT 501	Mr. Prasad Gunbote, Founder, J21:6 Hospitality Services, Pune
Final Year –		
11)	701 A – Sp. In Food Prod. Mgt. II	Mr. Vijay Bagul, Executive Housekeeper, Magarpatta Clubs & Resorts Pvt. Ltd., Pune
12)	701 B – Sp. In F&B Ser. Mgt II	Dr. Arun Sherkar, Associate Professor, AISSMS College of HMCT, Pune
13)	701 D – Sp. in Accommodation Mgt. II	Dr. Meyola Dias – Fernandes, Assistant Professor AISSMS College of HMCT, Pune



LINKAGES ACTIVITIES

AISSMS COLLEGE OF HMCT, PUNE



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

Activities under Linkages with AISSMS college of HMCT

Sr.	Academic Year	Details of Activities	MoU/ Linkage
1.	2018-2019	-Faculty exchange as External examiner for evaluation for end term practical exams /viva voce	Linkage
2.	2019-2020	-Faculty exchange as External examiner for evaluation for end term practical exams /viva voce	Linkage
3.	2022-2023	-Faculty exchange as External examiner for evaluation for end term practical exams /viva voce -Participation in the National level Competition "Athyia" organized by AISSMS-college of Hotel Management and Catering Technology.	Linkage
4.	2022-2023	-Participation in the National level Workshop on Research methodology organized by AISSMS-CHMCT.	Linkage
5.	2023-2024	-Faculty exchange as External examiner for evaluation for end term practical exams /viva voce	Linkage
6.	2020-2023	Prof. Chintamani Sahasrabudhe faculty of our Institute was appointed as a member Board of Examination with AISSMS- College of Hotel management and Catering Technology (Autonomous)	Linkage


PRINCIPAL
(BHMCT)

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





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LIST OF PRACTICAL EXTERNAL EXAMINER FOR BHMCT - APRIL 2018

Sr. No.	Course Code and Name	Name of the External Examiner
First Year -		
1)	C 201 - Food Production II	Mr. Kedar Desai, Director, Bistronic Foods and Hospitality Pvt. Ltd
2)	C 202 - F&B Service II	Mr. Abhijeet Rakshe, Restaurant in-charge Grand Cayman Marriott Beach Resort
3)	C 203 - Basic Rooms Div. II	Ms. Priyanka Deshpande, Facility Executive, JLL Pune
Second Year -		
4)	C 401 - Qty. Food Production	Mr. Virendra Gaur, Raj Restaurant, Paud Road, Pune
5)	C 402 - F&B Service IV	Mr. Amitabh Bhupatkar, Ex. Vice Principal, Bharati Vidyapeeth IHMCT
6)	C 403 - Accommodation Op. II	Ms. Mohini Rane, Assistant FOM, United 21 The Grand Baner Hills, Baner,
Third Year -		
7)	601 - Adv. Food Production	Mr. Hemraj Patil, Assistant Professor, AISSMS College of HMCT, Pune
8)	602 - Adv. F & B Service	Mr. Anup Yadav, Cinema General Manager, PVR Cinema,
9)	603 - Sp. in Front Office Mgt.	Ms. Purnima Kulkarni, Managing Director, Discourses - An English Language Institute, Pune
Final Year -		
10)	801 A - Sp. In Food Prod. Mgt. III	Mr. Pankaj Gupta, Consulting Chef, Food & Beverage Analyst, Inn-Venue Hospitality Management Pvt. Ltd.
11)	801 B- Sp. In F&B Ser. Mgt III	Mr. Viraj Sawant, Brand Ambassador / Sommelier Berkmaan Wine Cellars India Pvt. Ltd., Pune
12)	801 C- Sp. in Accommodation Mgt. III	Mr. Parag Patil, Front Office Manager, Novotel Pune Nagar Road, Weikfield IT City Infopark
13)	802 - Project Report	Dr. Sameer Diwanji, Learning Manager, Malaka Spice Pune





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LIST OF PRACTICAL EXTERNAL EXAMINER FOR BHMCT - APRIL 2019

Sr. No.	Course Code and Name	Name of the External Examiner
First Year -		
1)	C 201 - Food Production II	Mr. Abhizer Harnesswala, Director, Degchi Catering Services, Pune
2)	C 202 - F&B Service II	Dr. Arati Prabhu, Assistant Professor, Department of Management Sciences (PUMBA), Savitribai Phule Pune University
3)	C 203 - Basic Rooms Div. II	Ms. Bansari - Thanki Amit Mankar, Community Associate Regus Pune Office Centre, Services Pvt. Ltd., Pune
Second Year -		
4)	C 401 - Qty. Food Production	Mr. Nimai Kashikar, Director, Gourmando - Food Truck & Hotel, Pune
5)	C 402 - F&B Service IV	Mr. Adit Jatar, Food & Beverage Manager Hotel Centurion, Pune
6)	C 403 - Accommodation Op. II	Mr. Sagar Dumbre, General Manager, Hotel Centurion, Pune
Third Year -		
7)	CEA 601 - Sp. In Food Prod. Mgt.	Chef Sachin Joshi, Executive Chef, Vivanta by Taj - Blue Diamond, Pune
8)	CS 601 B - Sp. In F&B Ser. Mgt	Mr. Parag Punde, Dr. D. Y. Patil I HMCT, Tathawade, Pune
9)	CS 601 D - Sp. in Front Office Mgt.	Ms. Sharwari Swami, Community Manager, Regus Pune Office Centre, Services Pvt. Ltd.,
Final Year -		
10)	CEA 801 - Sp. In Food Prod. Mgt. III	Chef Pankaj Gupta, Corporate Chef, Food & Beverage Analyst, Inn Venue Hospitality, Management P. Ltd.
11)	CEB 801 - Sp. In F&B Ser. Mgt III	Ms. Pooja Mashale, Assistant Professor FMBA,
12)	CEC 801 - Sp. in Front Office Mgt. III	Ms. Honey Tyagi, Assistant Professor, AISSMS CHMCT, Pune
13)	C 802 - Project Report	Mr. Sameer Noronha, Quality & Training Manager Sheraton Grand, Pune





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LIST OF PRACTICAL EXTERNAL EXAMINER FOR BHMCT - APRIL 2022

Sr. No.	Course Code and Name	Name of the External Examiner
First Year - Batch I		
1)	C 201 - Food Production II	Mrs. Rina Dongre, Asst. Professor A.I.S.S.M.S. CHMCT, Pune
2)	C 202 - F&B Service II	Mr. Sukhvir Singh Chana, Restaurant Manager, RSI Khadki (Army Restaurant), Pune
3)	C 203 - Basic Rooms Div. II	Ms. Aarohi Pradhan, Engagement Specialist, AT & T Pune
First Year - Batch II		
4)	C 201 - Food Production II	Mr. Girish Deore, Asst. Professor, Dr. D. Y. Patil College of HMCT, Pune
5)	C 202 - F&B Service II	Mr. Nilesh Ayyar, Asst. General Manager, The Sassy Spoon, Pune
6)	C 203 - Basic Rooms Div. II	Ms. Aarohi Pradhan, Engagement Specialist, AT & T Pune
Second Year - Batch I		
7)	C 401 - Qty. Food Production	Mr. Prahlad Botre, Asst. Professor, Dr. D. Y. Patil College of HMCT, Pune
8)	C 402 - F&B Service IV	Ms. Radhika Ghate, Hospitality Trainer and Consultant, A. G. Enterprises, Pune
9)	C 403 - Accommodation Op. II	Ms. Radhika Gupte, Visiting Faculty, M.S.I.H.M.C.T., Pune
Second Year - Batch II		
10)	C 401 - Qty. Food Production	Dr. Hemraj Patil, Asst. Professor, A.I.S.S.M.S. CHMCT, Pune
11)	C 402 - F&B Service IV	Mr. Shreyas J. Gugale, Business Development Manager, Saksham, Impex
12)	C 403 - Accommodation Op. II	Dr. Honey Tyagyi, Asst. Professor, A.I.S.S.M.S. CHMCT, Pune



Third Year –		
13)	CS 601 A – Sp. In Food Prod. Mgt.	Chef Mark Philipose, Chef Entrepreneur, Mark's place Pune
14)	CS 601 B – Sp. In F&B Ser. Mgt.	Ms. Ashwini Talaulikar, Assistant Professor, Dr. D. Y. Patil Inst. of HMCT, Tathwade, Pune
15)	CS 601 C – Sp. in Front Office Mgt.	Ms. Asmita Kamble, Housekeeping Manager, Marriott Suite, Pune
Final Year –		
16)	CEA 801 – Sp. In Food Prod. Mgt. III	Mr. Nitin Shitole, Chef De Cuisine, J. W. Marriott, Pune
17)	CEB 801 – Sp. In F&B Ser. Mgt. III	Mr. Binod Pathak, F & B Manager, Blue Diamond IHCL, Pune
18)	CEC 801 – Sp. in Front Office Mgt. III	Ms. Vrushali Kummar, Assistant VP, Loop Health Pune
19)	C 802 – Project Report	Dr. Rasika Gumaste, Asst. Professor, A.I.S.S.M.S. CHMCT, Pune





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LIST OF PRACTICAL EXTERNAL EXAMINER FOR MHMCT – APRIL 2022

1)	MH 205 – Managerial Communication	Ms. Radhika Gupte, Visiting Faculty, M.S.I.H.M.C.T., Pune
2)	MH 207 – Professional Development	Ms. Radhika Ghate, Hospitality Trainer and Consultant, A. G. Enterprises, Pune
3)	MH 409 – Professional Development	Dr. Honey Tyagyi, Asst. Professor, A.I.S.S.M.S. CHMCT, Pune





LIST OF PRACTICAL EXTERNAL EXAMINER FOR BHMCT – APRIL 2023

Sr. No.	Course Code and Name	Name of the External Examiner
First Year – Batch I & II		
1)	C 201 – Food Production II	Mrs. Rina Dongre, Asst. Professor, A.I.S.S.M.S. CHMCT, Pune
2)	C 202 – F&B Service II	Mr. Rohit Awate, Director of Operations, Sheri – Patio and Casa a firm of Vivansh hospitality, Pune
3)	C 203 – Basic Rooms Div. II	Mr. Pranav Shete, Asst. Professor, Dr. D. Y. Patil College of HMCT, Pune
Second Year – Batch I		
4)	C 401 – Qty. Food Production	Mr. Sandeep Naik, Asst. Professor, Dr. D. Y. Patil College of HMCT, Pune
5)	C 402 – F&B Service IV	Mr. Shreyas J. Gugale, Director, Flairology Bar School & Events, Pune
6)	C 403 – Accommodation Op. II	Dr. Sarika Joshi, Asst. Professor, AISSMS College of HMCT, Pune
Second Year – Batch II		
7)	C 401 – Qty. Food Production	Mr. Girish Deore, Asst. Professor, Dr. D. Y. Patil college of HMCT, Pune
8)	C 402 – F&B Service IV	Mr. Nilesh Ayyar, Asst. General Manager, The Sassy Spoon, Pune
9)	C 403 – Accommodation Op. II	Ms. Rasika Shahane, Assistant Professor, AISSMS CHMCT, Pune
Third Year –		
10)	CS 601 A – Sp. In Food Prod. Mgt.	Dr. Arun Sherkar, Associate Professor, AISSMS College of HMCT, Pune
11)	CS 601 B – Sp. In F&B Ser. Mgt.	Ms. Mohini Rasal, Assistant Professor, AISSMS CHMCT, Pune
12)	CS 601 C – Sp. in Front Office Mgt.	Ms. Roopali Panse, Visiting Faculty, M.S.I.H.M.C.T., Pune
Final Year –		
13)	CEA 801 – Sp. In Food Prod. Mgt. III	Mr. Anandsingh Marwad, Pastry Chef, IHM – A Aurangabad
14)	CEB 801 – Sp. In F&B Ser. Mgt. III	Ms. Ashwini Talaulikar, Assistant Professor, Dr. D. Y. Patil Inst. of HMCT, Tathwade, Pune
15)	CEC 801 – Sp. in Front Office Mgt. III	Dr. Anuradha Karmarkar, Asst. Professor, AISSMS College of HMCT, Pune
16)	C 802 – Project Report	Dr. Mahesh Randhave, Assistant Professor, Department of Hotel Management, Tilak Maharashtra Vidyapeeth, Pune





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LIST OF PRACTICAL EXTERNAL EXAMINER FOR MHMCT - APRIL 2023

1)	MH 205 - Managerial Communication	Mr. Pranav Shete, Asst. Professor, Dr. D. Y. Patil College of HMCT, Pune
2)	MH 207 - Professional Development	Mr. Pranav Shete, Asst. Professor, Dr. D. Y. Patil College of HMCT, Pune
3)	MH 409 - Professional Development	Dr. Rina Dongre, Asst. Professor, A.I.S.S.M.S. CHMCT, Pune



(22)



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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

MAHARASHTRA STATE INSTITUTE OF
HOTEL MANAGEMENT & CATERING TECHNOLOGY
PUNE - 16

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
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REF: MSIHMCT/BHMCT/SPPU/EXAM/2023/394

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

Shivajinagar - Pune-411016

Uni. Exam In - Charge

MSIHMCT, Pune - 16

Received

Arun

25/5/23

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**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
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REF: MSIHMCCT/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

PRINCIPAL
MSIHMCCT, Pune - 16

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


Uni. Exam In - Charge
MSIHMCCT, Pune - 16

MRoad
23/5/23



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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

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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/2023/431

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-

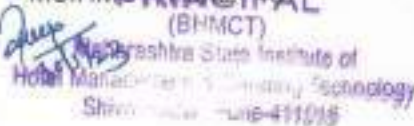
Sr.	Date	Time	Course	Course Code
1.	29 th , 30 th and 31 st May 2023	10.00 a.m.	Accommodation Op. – II	C 403 (Batch I)
			Accommodation Op. – I	C 303 (Backlog)

Thanking You,


Dr. Seema Zagade
Principal
MSIHMCT
PRINCIPAL
(BHMCT)


Uni. Exam In - Charge
MSIHMCT, Pune - 16


Received
31/5/23


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



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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AND CATERING TECHNOLOGY
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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.

Sonali J

Dr Sonali Jadhav
Principal,
AISSMS CHMCT, Pune



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COLLEGE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY
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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.

Sonali J.

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

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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AND CATERING TECHNOLOGY
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





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AND CATERING TECHNOLOGY

NEW BEGINNINGS, ENDLESS POSSIBILITIES

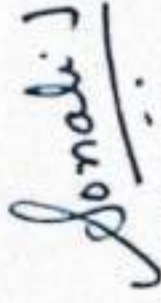
An Autonomous College Under Savitribai Phule Pune University, Pune



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



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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

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



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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





Date: 18-07-2023

FACULTY DEVELOPMENT PROGRAMME REPORT

SEMESTER :- EVEN Sem. 2022-23

PERIOD :- January 2023 to May 2023

Sr. No	Details of Activities
1.	Two day workshop was organized by AISSMS – HMCT, Pune, on Scientific approach to writing and publishing research papers. It was held on 30 th July and 17 th Sep. 2022. Total 8 faculty has attended. Mr. Sachin, Mr. Darshan, Ms. Sampada, Mr. Abhay, Mr. Chintamani, Mr. Devesh.
2.	Two days National conference on “National educational policy – role of behavioral science in management and implementation of Multi- Disciplinary education “ was organized by PES's Modern Institute of Business management, on 6 th and 7 th Jan. 2023. Three faculty have attended. (Mr. Sachin, Dr. Vidya and Ms. Pooja P)
3.	A day workshop was organised by Tikaram Jagannath Art, Commerce and Science college, Khadki, Pune on 24 th Feb. 2023, conducted under Savitribai Phule Pune University. Effective Implementation of NEP 2020
4.	Workshop on Implementation of National Education Policy- 2020. Adoption of guidelines on NHE QF and curriculum framework and credit system for four year undergraduate programme were held on 24 th and 25 th Jan. 2023 at AISSMS, CHMCT, Pune. Faculty - Ms. Sampada and Mr. Chintamani have attended the same
5.	Mr Sachin Rayarikar and Ms Anahita Manna attended a seminar on 27/04/2023, on Launch of Management Trainee Program at Pride Group of Hotels- D.R.E.A.M Program
6.	Mr. Sachin Rayarikar and Mr. Abhay Manolkar attended one-day Training program on 02/05/2023 organised by Poona Hotelier Association- Food Safety Supervisor and Advance Catering & COVID.
7.	NRAI cloud kitchen and food delivery summit was attended by Mr. Chintamani S. on 19 th April.

Dr. Vidya Kadam
FDP In- charge



Dr. Seema Zagade

Principal
(BHMCT)

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

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. अ. अ. एच. एम. सी.टी.
(छात्राजीवनपर, पुणे-411 016)
आचार्य कार्यालय-246.....
दिनांक 10/10/2023

Recd
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



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

Activities under Linkage with Ritz Carlton

Sr.	Academic Year	Activities	MoU/Linkage
1.	2021-22	Online guest lecture for FYBHMCT was organized under Student Induction Program	Linkage
2.	2022-23	Students were selected for the Industrial Training /Internship which is a Compulsory course in the Third Semester .This is a 15week training programme.	Linkage

PRINCIPAL
(BHMCT)

Maharashtra State Institute of
Hotel Management and Catering Technology
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

ONLINE LECTURE: MR GRAYDON RODRICKS 2022

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

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

Organised By : MSIHMCTRS, Degree, Pune			
Event Coordinator	Anahita Manna		
Topic Covered : Developing Communication Skills			
Venue	Online - Google Meet	Time / Duration	4:00pm-5:00pm
Total Number of Participants	Students	Faculty	Non-Teaching
80	79	01	NA

Event Details	<p>The guest lecture organised on 15 of Feb, 2022 was aimed to provide students with insights into the importance of developing communication skills and ways to improve it. The session followed a structured format highlighting the key aspects of communication such as verbiage, tone, confidence and so on. It shed light on how communication is crucial in the Hospitality industry.</p> <p>Mr. Graydon R, The Training Manager, The Ritz Carlton Bangalore, provided an overview of the topic and began with department based situations where communication plays a crucial part of the operations and how communication barriers can hinder the smooth functioning of any department. He explained how fluency is not really associated to effective communication and that expression of thoughts and ideas is what matters.</p> <p>A discussion and Q & A was then conducted towards the end of the session which concluded on a note of new learning about an important topic.</p>		
---------------	--	--	--

Type of Learning Outcome (Tick the appropriate option)

Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Learning Outcome	<ol style="list-style-type: none"> 1. Gain insights on importance of Developing Communication Skills. Understand the necessity of effective communication in the various departments of the hotel. 2. Develop an understanding of effective communication and etiquettes required in the Hotel Industry. 3. Understand the concept of expressing and conveying thoughts not only by words.
------------------	---



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

Enclosures:

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

Anahita ANAHITA MANNA

Name and Sign of Event Coordinator

Anita Moodliar

Dr. Anita Moodliar
PRINCIPAL
(BHMCT)

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





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

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

Date: 15/02/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Training Manager Ritz-Carlton Bangalore

Name of the Event: Guest Lecture by Mr Graydon R. Date of Event: 17/02/2022

'Developing Communication skills'

Programme: BHMCT / MHMCT

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

Day: Thursday

Year

Time: 4:00pm - 5:00pm

Types of Function:

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

Guest Profile / Name: Mr Graydon Rodriguez

Faculty Coordinating: Anahita Manna

Venue:

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

Online - Google Meet.

Sr. No. of SCA Registrar - 75

FOOD & BEVERAGE DEPARTMENT: N/A

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

ROOM DIVISION MANAGEMENT ARRANGEMENT: N/A

Type of Linen: Nos. Faculty In-charge:

Flower Arrangement:

Camera :

Special Instruction:

STUDENT IN CHARGE: N/A

Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

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



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: msihmcttpo@gmail.com, anita.moodliar@gmail.com

Dear Dr. Moodliar,

Warm greetings from The Ritz-Carlton, Bangalore!

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

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

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

Thank you.

Warm Regards,

Graydon



From: msihmct tpo <msihmcttpo@gmail.com>

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

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

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

Dear Mr. Graydon,

Greetings from MSIHMCT, Pune!!

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

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

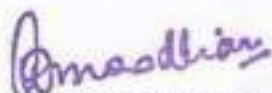
We would be delighted if you could share your experiences, tips and tricks and also guide them to understand the importance of sharpening their interpersonal skills and what must one do to improve their communication skills, verbal and written.

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

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

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

Regards



Dr. Anita Moodliar
Principal
MSIHMCT, Pune.

Maharashtra State Institute of
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.

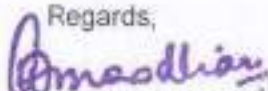
Your valuable knowledge and experience coupled with your positivity to the students in these unassuming times will give them a stepping stone to their progress ahead.

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





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

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

ATTENDANCE SHEET

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



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

Amadhian

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(UG & PG – Degree Programme)

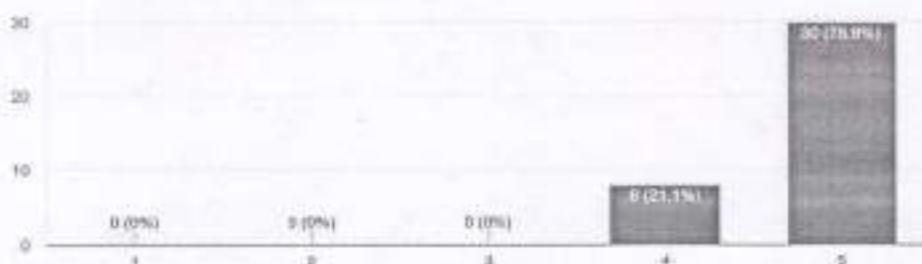
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FEEDBACK ANALYSIS

Mr Graydon

How will you rate the session?

38 responses



Was the session relatable to the syllabus taught?

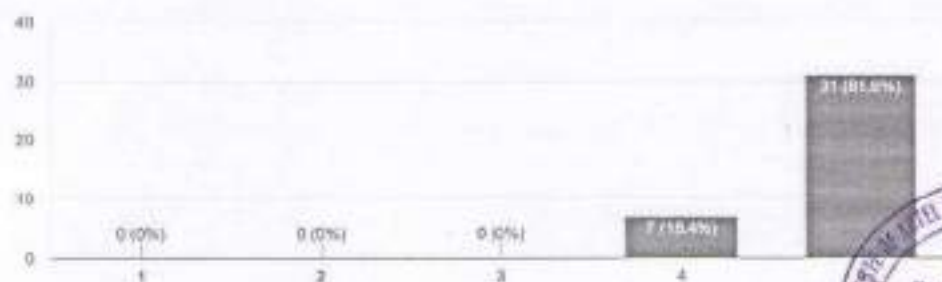
38 responses



● Yes
● No

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

38 responses



What was the take-away from the session?

- Information about communication skills
- It was a wonderful Session with sir, teaching us about communication skills and helping us in our syllabus and even for entire career! Thank you and looking forward for such lectures!
- Understanding the key points of importance of communication and how to improve communication



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PHOTOGRAPHS

TONE:
Which ones do you think would need a firm response?

D1 Sound is ringing continuously	D2 Sound is ringing continuously	D3 Sound is ringing continuously
D4 Sound is ringing continuously	D5 Sound is ringing continuously	D6 Sound is ringing continuously

COMMUNICATION ETIQUETTE

Graydon is presenting

Graydon

F

FYBHMCT

USING A FIRM TONE:

- Changing a couple of words to change tone.
- Rarely have to use firmer tone.
- Policy driven or logical.
- Don't confuse tone with register.





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 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



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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

Activities under Linkage with The Westin, Pune

Sr.	Academic year	Activities	MoU / Linkages
1	2018-19	To unveil the inner operation of the hotel a Visit was organized for final year BHMCT under industry collaboration	linkage
2	2018-19	Students were selected for the Industrial Training /Internship which is a Compulsory course in the Third Semester This is a 15week training programme	linkage

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Report on "Hotel Visit – The Westin"

Title: A hotel visit to The Westin was organised for the final year students

Date: 25 October 2018

Time: 3pm onwards

Objective: Unveil the inner workings of hotel operations, inspiring students with an exclusive backstage tour at Hotel Westin

Report:

On October 25th, 2018, the students of MSIHMCCT went on a visit to Hotel Westin, Koregaon Park, Pune.

The purpose of this visit was to delve into the intricacies of hotel operations, from facilities and amenities to the inner workings of its departments. Students arrived the hotel at 3 pm, and were warmly greeted and equipped with their ID badges for smooth entry into the property.

As they traversed through the hotel's rear entrance under the vigilant eye of security, anticipation mingled with excitement. Guided by the assistant manager of human resources, the students were granted an exclusive backstage pass to witness the magic behind the scenes.

From the meticulous operations of the housekeeping department to the bustling energy of the banquet kitchen and service back area, every corner revealed a symphony of activity.

The tour continued, unveiling the secrets of the laundry department, where the assistant manager shared insights into the hotel's rigorous laundry process. Each revelation served as a window into the hotel's dedication to excellence, leaving the students inspired and enlightened by the hospitality industry's inner workings.

Anasudhan

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Hotel Visit – The Westin

Date : 25th October 2018



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FINAL YEAR – 2018-19

EVENT:- Hotel visit - The Westin

Date:- 25/10/18

Sr. No.	Roll No.	Student Name	Status
1.	201503	Alhat Snehal	P
2.	201507	Badigar Akash	P
3.	201511	Bhujbal Rutuja	P
4.	201516	Deshmukh Shivani	P
5.	201520	Gaikwad Prakash	A
6.	201521	Gandhi Shubham	A
7.	201525	Iyer Rasika	P
8.	201529	Joglekar Jaee	P
9.	201535	Karpate Rohan	P
10.	201542	Muley Shweta	P
11.	201547	Pardeshi Shivanjali	P
12.	201550	Raina Priyanka	A
13.	201552	Raut Manali	P
14.	201556	Shinde Shriram	A
15.	201408	Borate Sai	P
16.	201413	Dhawale Nitish	P
17.	201260	Rajput Ashwin	P

On



THE WESTIN PUNE
KOREGAON PARK

303-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
The Westin Pune Koregaon Park
Classic Citi Investment Pvt. Ltd.

Priyanka Bhosle
Training Manager, Human Resources



352

Linkage Related Activities with

POONA HOTLIERS ASSOCIATION



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

Linkage Activities with Poona Hoteliers Association - PHA

Sr.	Academic Year	Activities	MoU/ Linkages
1.	2018-19	"Tasses et Soucoupes" high tea was organized and PHA members were invited.	Linkages
2.	2019-20	PHA (Poona Hotelier Association) has organized on Best practices in human Resources , POSH and labour law , in Central Park Hotel,Pune was attended by Dr. Vidya K	Linkages
3.	2022-23	Mr. Sachin Rayarikar and Mr. Abhay Manolkar attended one-day Training program on 02/05/2023 organised by Poona Hotelier Association- Food Safety Supervisor and Advance Catering & COVID	Linkages
4.	2022-23	New leadership mantra for enterprise and personal success a seminar was attend by Mr. Darshan Joshi	Linkages


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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



[Signature]

Ms. Prapti Deshpande
Secretary General

[Signature]

Mr. Vineet Mishra
Chairman - Seminar Committee

[Signature]

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



Sharan Shetty

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



Sharan Shetty

Mr. Sharan Shetty
President



Date: 21/12/2019

FACULTY DEVELOPMENT REPORT

SEMESTER :- ODD SEM.2019

PERIOD :- July to December 2019

Sr.No.	Date of Activities	Details of Activities	Remark
1	1/07/19 & 2/07/19	NBA workshop for 2 days conducted by Mr. Vijay Kumar Jadhav, Professor, Govt. Polytech. Pune	
2	23/07/19	MIS demo of smart classroom from Mr. Akshay , Twinkle smart school for teaching	
3	20/08/2019	PHA (Poona Hotelier Association) has organized on Best practices in human Resources , POSH and labour law , in Central Park Hotel,Pune was attended by Dr. Vidya K	
4	16/09/19	A review was taken and guest lecture was organized on 'Personal Hygiene and Sexual Harassment' by Ms. Geeta Borha.	
5	15/10/19	Thai Master class organized by Chef Sunee Chaichan, Hyatt. Mr. Abhay and Mr. Vikas attended	
6	02/12/19, 10/12/19 and 17/12/19	Healyam workshop was conducted for all teaching faculty by Mrs. Ameeta Menon, Director H R, Malaka Spice.	
7	05/12/19	Best practice in engineering energy cost saving , a seminar was conducted in J W Marriott , by PHA Mr. Sachin R. and Mr. Chintamani S. had attended	
8	18/12/19	A guest lecture on ' A financial wisdom ' from Mr. Shrijith, CEO , Malaka Spice.	

Dr. Vidya Kadam
FDP In-charge



Dr. Anita Moodliar
Principal

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Date: 27/02/2023

FACULTY DEVELOPMENT REPORT

SEMESTER :- ODD 2022- 2023

PERIOD – September – to Jan 2022- 2023

Sr.No.	Details of Activities
1.	Two day workshop was organized by AISSMS – HMCT , Pune , on Scientific approach to writing and publishing research papers. It was held on 30 th July and 17 th Sep. 2022 .Total 8 faculty has attended. Mr. Sachin, Mr. Darshan, Ms. Sampada, Mr. Abhay , Mr. Chintamani, Mr. Devesh
2.	Two days National conference on “National educational policy – role of behavioral science in management and implementation of Multi- Disciplinary education “ organized by PES’s Modern Institute of Business management , on 6 th and 7 th Jan. 2023. Three faculty has attended. (Mr. Sachin, Dr. Vidya and Ms. Pooja P)
3.	Workshop on Implementation of National Education Policy- 2020. Adoption of guidelines on NHE QF and curriculum framework and credit system for four year undergraduate programme were held on 24 th and 25 th Jan. 2023 at AISSMS, CHMCT, Pune. Ms. Sampada and Mr. Chintamani had attended.


Dr. Vidya Kadam
FDP In- charge




Dr. Seema Zagade

Principal
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Dr. Vidya Kadam
FDP In- charge




Dr. Seema Zagade

Principal
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(BHMCT)

Maharashtra State Institute of
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Shivajinagar, Pune-411016

Linkage Related Activities

YASHADA , PUNE



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

Activities under Linkage Activities with Yashada, Pune

Sr.	Academic Year	Activities / Project	MoU/ Linkages
01	02/02/2022	Faculty of MSIHMCT was appointed for Kitchen Planning and Designing.	Linkage
02	15/ 02/ 2022	Faculty of MSIHMCT was appointed for consultancy of various projects of YASHADA	Linkage
03	03/03 2022	Faculty of MSIHMCT was appointed to carry out Mystery audit of Yashda Canteen and Kitchen to inspect the hygiene and operations.	Linkage
04	27/04/2022	Faculty was appointed as experts for the renovation of Kojagiri canteen (Yashda)	Linkage
05	12/12/2022	Faculty was appointed as experts in finalizing the draft for placing tender order/ circular for Yashda- Kojagiri canteen	Linkage
06	6/ 2 / 2023	Faculty was appointed as panelists for recruitment process at Yashda for Canteen posts.	Linkage

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Linkages with YASHADA , PUNE .

Yashada linkages details

Sr.	Date	Activity	MoU/Linkage	Number of days
01	02/02/2022	Meeting at Yashada	Linkage	1day
02	15/ 02/ 2022	Appointment of consultant	Linkage	1day
03	03/03 2022	Report on physical visit of Kojagiri kitchen	Linkage	1day
04	27/04/2022	Proposal for renovation of Kojagiri canteen	Linkage	1day
05	12/12/2022	Meeting to finalize the draft tender for renovation of Kojagiri canteen	Linkage	1day
06	6/ 2 / 2023	On interview panel for conducting interviews.	Linkage	1day



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. रा. जाधव, एम. एम. सी.टी.
(पदवी व पदव्युक्त पदाधी)

सिवाजीनगर, पुणे-411 016

२३/०२/२०२२

• Excellence Through

PRINCIPAL

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

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

Shivamugdi Email: yashada@yashada.org | Website : www.yashada.org

Recd: 23/2/22



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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


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यशवंतराव चव्हाण विकास प्रशासन प्रबोधिनी

(महाराष्ट्र शासनाची अंगीकृत संस्था)

Yashwantrao Chavan Academy of Development Administration
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क्र.डि.एस/२०२२-२३/संकीर्ण
दिनांक : ०२/१२/२०२२

प्रति,

डॉ. सीमा झगडे,
प्राचार्या, महाराष्ट्र स्टेट इन्स्टिट्यूट ऑफ
हॉटेल मॅनेजमेंट अँड कॅटरिंग टेक्नोलॉजी
पुणे

विषय : यशदातील कर्मचारी/कामगार यांना प्रशिक्षण देणे, मिस्ट्री ऑडिट करणे तसेच
आपले येथील विद्यार्थ्यांना यशदा येथे आऊटडोर कॅटरिंगचा (ODC) अनुभव देणे.
संदर्भ : मा. महासंचालक यांचेसमवेत दिनांक २२/११/२०२२ रोजीचा बेटक.

मा. महोदया,

उपरोक्त संदर्भास बेटकीत विविध विषयांवर चर्चा झाली. त्यास अनुसरून खालील बाबी आपल्या
अवलोकनासाठी तसेच त्याप्रमाणे नियोजन करण्याबाबत विनंती करण्यात येत आहे.

०२ यशदातील डि.एस विभागातील साफसफाई कर्मचारी तसेच कोजागिरी मॅस येथील ठेकेदाराचे कामगार याद्वारे
एमडॉस विभागातील डम बोर्डिंग, साफसफाई कर्मचारी तसेच डि.एस व एमडॉस मध्ये कार्यरत शार्प सक्षिप्तचे कर्मचारी
त्याचप्रमाणे स्थावर विभागातील काम करणारे अभियंता यांना HMCT मार्फत प्रशिक्षण देण्याबाबत अभ्यासक्रमाचे
नियोजन करणे तसेच कर्मचार्यांचा संख्या अंदाजे २४० पर्यंत असल्याने प्रशिक्षण देण्याबाबत नियोजन करणे अंगीकृत
यशदाच्या रॅन्जिंग कामकाजावर परिणाम होणार नाही व प्रशिक्षण देतील सुरक्षात पार पडेल. - SP

०३ यशदाच्या डि.एस व एमडॉस येथील निवास खोल्यांमध्ये तसेच मॅस /कॅन्टीन/वेज्जेट हॉल येथील साफसफाई
तसेच भोजनाचा दजो याबाबत अचानक भेटी देवून टरावोक कालावधीत Mistry Audit करणे त्यासाठीचे नियोजन
करणे. → SP

०४ स्पेशल लंच, डिनर तसेच विशेष मान्यवर यांची यशदमध्ये भेट असेल तेव्हा HMCT येथील विद्यार्थ्यांना
Outdoor Catering (ODC) चा अनुभव मिळण्याच्या दृष्टीकोनातून प्रात्यक्षिक म्हणून उपस्थित राहण्याबाबत नियोजन
करणे, याबाबत यशदाकडून आपणास आठ दिवस अगोदर कळविण्यात येईल. → SP

०५ सध्या उपरोक्त कार्यविषयी आपली सहसती असली, व त्यास अनुसरून त्याबाबत सविस्तर प्रस्ताव या
कार्यालयास आपलेकडून मिळाला हो विनंती.

(मा. महासंचालक यांच्या मान्यतेने)

म. रा. अणु. एच. एम. सी.सी.
(पदवी व पदव्युत्तर पदवी)

शिवजयसिंग, पुणे-411 018

आय.एस. १०५.....

दिनांक २१/१२/२०२२

To,
Sampada Pavanje

to make a proposal of same.
You will look after

Excellence Through Training

राजशिवन कॉम्प्लेक्स, बाणेर रोड, पुणे-४११ ००८, महाराष्ट्र

Raj Shivan Complex, Baner Road, Pune 411 007, India

PRINCIPAL

Maharashtra State Institute of

Hotel M...

HR/MS/ODC/...

DI 11/08/2009

2022/01, वे...

2022/01, वे...

2022/01, वे...

2022/01, वे...



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

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 4 hours 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
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MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND
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☎ - 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 कॅटरिंग टेक्नॉलॉजी अँड रीसर्च सोसायटी, पुणे
महाराष्ट्र राज्य इन्स्टिट्यूट ऑफ हॉटेल मॅनेजमेंट अँड कॅटरिंग टेक्नॉलॉजी, पुणे
(पदवी व पदव्युत्तर पदवी - एच.एम.सी.टी.)



४१२/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 कॅटरिंग टेक्नॉलॉजी,
शिवाजीनगर, पुणे-४११०१६





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

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

☎ - 25676640 Email: 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 तज 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 तज प्राध्यापक मुलाखती घेण्यासाठी उपलब्ध व्हावेत ही विनंती.

To,
Abhay M S Sampada P.

(निर्वाहक)

यशदा



PRINCIPAL

Excellence Through Training

राज्यभवन अखर, बाणेर रस्ता, पुणे ४११ ००३, भारत (इंग्लंडावरस) : (०२०) २५५०८००० कार्यालयीन वेळेनंतर : २५५०८२७२
Raj Bhavan Complex, Baner Road, Pune 411 007, India (EPABX) : (020) 25508000, Toll Office Hrs. : 25508271
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

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.

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, MSIHMC, 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.

24/3/22



**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: msihmctrp@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/Yashada/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.

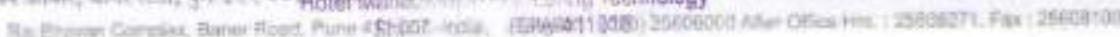
Regards

Dr. Anita Moodliar
PRINCIPAL
(UG-PG)

016 5/11
Maharashtra State Institute of Hotel
Management & Catering Technology
Shivajinagar, Pune – 411 016



29/4/2022
यशदासव चव्हाण विजय
प्रशासन प्रबोधिनी
फ़ोन-४११ ००९





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 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



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND
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☎- 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

Activities under Linkage with C- DAC, Pune

Sr.	Academic Year	Activity/ Project	MoU/Linkage
01	2018-2019	To set up their Canteen (Planning, designing, vendor management and recruitment of canteen staff)	Linkage
02	2022-2023	Expansion of canteen which involved set up of various sections of the layout.	Linkage
03	2022- 2023	Faculty was appointed as a panelist for conducting interviews for the canteen manager's post.	Linkage

PRINCIPAL
(BHMCT)

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



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
(BHU)
to go to C-DAC on 31/8/23
at 11:30 for meeting
Hotel Management & Catering Technology
Shivajinagar, Pune 411008

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)

Maharashtra State Institute of
Hotel Management & Catering Technology
Srivastava, 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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PRINCIPAL
(BPMCT)
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
अनुसंधान विभाग
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

Amardhe
Principal
MSIHMCT, Pune
(BHMCT)

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



Linkages related activities with

Venkateshwara Hatcheries Pvt. Ltd



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

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☎- 25676640 Email: msihmctsoffice@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

Linkage Activity with Venkateshwara Hatcheries

Sr.	Academic Year	Activities	MoU/ Linkages
1.	2022	<p>Students of MSIHMCT-BHMCT course are invited for the Out - Catering events at Venky's (Venkateshwara Hatcheries Pvt. Ltd, Pune).</p> <p>These students are included in the events for a minimum hour to help the hotel for smooth operations of the event and also during rush hours.</p>	Linkages

PRINCIPAL
(BHMCT)

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



4/11/2014 9:05 AM

Great - Fast - Students Schedule for 57th & 58th December 2022 (PCI college)

077920022. Bakery - 4 students - 11:00 am. to 07:00 pm.

Friday 12/2/2022 - Bakery - 4 students - 08:00 am. to 04:00 pm.

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

07/12/2022, Cardie manager - 6 students - 09:50 am, to 05:00 pm.

05/12/2022- Garden manager - 6 students - 09:00 am. to 05:00 pm.

05/12/2022- Garde manger - 3 students - 05:00 pm. to 05:00 am.

08/12/2022, F & B Service - 03:00 pm. to 05:00 am.

Special Instructions

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

E-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 of take any alcohol if we find any one doing so necessary action will be taken against the person.

E-mail 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. Patil
Sr. Food & Beverage Manager
Vantashwara Hattcheries Pvt. Ltd.
nagendra.patil@vntshwara.com

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Chhatanya bungalow, no. 104, National housing society, baner road, Aurang. Pune 411067.

WEB www.netwerks.com

www.venkyr5.com

1226

<https://doi.org/10.1093/bioinformatics/btt678>

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

VENKY'S ODC 7.12.22 & 8.12.22

DATE	SHIFT	DEPARTMENT	NAME
7.12.22	9AM TO 5PM	Garde Manger	Tanmay Chikodkar Shounak Kulkarni Junaid Khan Pratyot Gurav Prasanna Musale Atharva Salunkhe
7.12.22	11AM TO 7PM	Bakery	Pratik Sawane Pankaj Gengaje Prasad Jadhav Ketan Dalvi
8.12.22	8AM TO 4PM	Bakery	Junaid Khan Pratik Sawane Prasad Jadhav Pankaj Gengaje
8.12.22	5PM TO 5AM	Bakery	Pratik Sawane Junaid Khan Shubham Naik Atharva Salunkhe
8.12.22	9AM TO 5PM	Garde Manger	Tanmay Chikodkar Shounak Kulkarni Shubham Naik Prasanna Musale Pratyot Gurav Atharva Salunkhe
8.12.22	5PM TO 5 AM	Garde Manger	Ketan Dalvi Prasad Jadhav
8.12.22	3PM TO 5 AM	FNB Service	Prabhanjan Naik Omkar Borkar Jagdish Agarwal Vishvajeet Patrudkar Shreyas Raghawant Prasad Kanade Max Heera Jayesh Sapkale Joel Gaikwad Dinesh Timande Sachin Bagel



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

4/11/24, 11:03 AM



Gmail - Re: Required F&B service & F&B production student for ODC

mslhmct tpo <mslhmcttpo@gmail.com>

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

Sampada Paranjape <sampada@mslhmct.in>
To: "Nagendra R. Pathak" <nagendra.pathak@venky.com>
Cc: "Mr. Anil Prasad Venkatesh Bala Ji Right Hand" <anilprasad@mslhmct.in>, "Dharmendra R. Pathak" <pathakdharmendra81@gmail.com>, mslhmcttpo@gmail.com

Thu, Dec 15, 2022 at 10:53 AM

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 Paranjape

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

Dear Ms. Sampada

Greetings from the VHPZ, 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 - 100 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 Hatcheries Pvt. Ltd.
nagendra.pathak@venky.com

9860619446

Chaitanya bunglow no.104, National housing society, baner road, Aurang, Pune 411067.
WEB : www.venky.com



Linkages related activities with

DR. D. Y. PATIL HMCT, PUNE



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

Activities under Linkages with DR. D. Y. PATIL college of HMCT

Sr.	Academic year	Activities	MOU/ Linkage
7.	2019-2020	-Faculty exchange was done for semester end examinations as External examiners to assess various course practical's / viva voce. - Faculty and Students of MSIHMCT participated in the State level Seminar organized by Dr, D.Y. Patil IHMCT.	Linkage
8.	2022-2023	Faculty exchange was done for semester end examinations as External examiners to assess various course practical's / viva voce.	Linkage


PRINCIPAL
(BHMCT)

Maharashtra State Institute of
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Pune - 411016





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RESEARCH SOCIETY, PUNE

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

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

LIST OF PRACTICAL EXTERNAL EXAMINER FOR BHMCT - APRIL 2019

Sr. No.	Course Code and Name	Name of the External Examiner
First Year -		
1)	C 201 - Food Production II	Mr. Abhizer Harnesswala, Director, Degchi Catering Services, Pune
2)	C 202 - F&B Service II	Dr. Arati Prabhu, Assistant Professor, Department of Management Sciences (PUMBA), Savitribai Phule Pune University
3)	C 203 - Basic Rooms Div. II	Ms. Bansari - Thanki Amit Mankar, Community Associate Regus Pune Office Centre, Services Pvt. Ltd., Pune
Second Year -		
4)	C 401 - Qty. Food Production	Mr. Nimai Kashikar, Director, Gourmando - Food Truck & Hotel, Pune
5)	C 402 - F&B Service IV	Mr. Adit Jatar, Food & Beverage Manager Hotel Centurion, Pune
6)	C 403 - Accommodation Op. II	Mr. Sagar Dumbre, General Manager, Hotel Centurion, Pune
Third Year -		
7)	CEA 601 - Sp. In Food Prod. Mgt.	Chef Sachin Joshi, Executive Chef, Vivanta by Taj - Blue Diamond, Pune
8)	CS 601 B - Sp. In F&B Ser. Mgt	Mr. Parag Punde, Dr. D. Y. Patil I HMCT, Tathawade, Pune
9)	CS 601 D - Sp. in Front Office Mgt.	Ms. Sharwari Swami, Community Manager, Regus Pune Office Centre, Services Pvt. Ltd.,
Final Year -		
10)	CEA 801 - Sp. In Food Prod. Mgt. III	Chef Pankaj Gupta, Corporate Chef, Food & Beverage Analyst, Inn Venue Hospitality, Management P. Ltd.
11)	CEB 801 - Sp. In F&B Ser. Mgt III	Ms. Pooja Mashale, Assistant Professor FMBA,
12)	CEC 801 - Sp. in Front Office Mgt. III	Ms. Honey Tyagi, Assistant Professor, AISSMS CHMCT, Pune
13)	C 802 - Project Report	Mr. Sameer Noronha, Quality & Training Manager Sheraton Grand, Pune



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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
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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

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

MSI
22.5.23

Uni. Exam In - Charge
MSIHMCT, Pune - 16

Recd
MSI

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SOCIETY, PUNE



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☎ - 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

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

Note

25/5/23

Uni. Exam In - Charge
MSIHMCT, Pune - 16

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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-

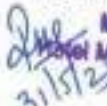
Sr.	Date	Time	Course	Course Code
1.	1 st , 2 nd and 3 rd June 2023	9.30 a.m.	Basic Rooms Div. - II	C 203 (Batch I & II)
			Basic Rooms Div. - I	C 103 (Backlog)

Thanking You,


Dr. Seema Zagade
Principal

MSIHMCT, PUNE
PRINCIPAL (BHMCT)


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Maharashtra State Institute of
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Shivajinagar, Pune-411016
31/5/23


Received.

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REF: MSIHMC/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,

Dr. Seema Zagade
31/5/23
Dr. Seema Zagade
Principal
MSIHMC, Pune - 16
(BHMCT)

Recd
Sandeep
(31/5/2023)

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



LIST OF PRACTICAL EXTERNAL EXAMINER FOR BHMCT – APRIL 2023

Sr. No.	Course Code and Name	Name of the External Examiner
First Year – Batch I & II		
1)	C 201 – Food Production II	Mrs. Rina Dongre, Asst. Professor, A.I.S.S.M.S. CHMCT, Pune
2)	C 202 – F&B Service II	Mr. Rohit Awate, Director of Operations, Sheri – Patio and Casa a firm of Vivansh hospitality, Pune
3)	C 203 – Basic Rooms Div. II	Mr. Pranav Shete, Asst. Professor, Dr. D. Y. Patil College of HMCT, Pune
Second Year – Batch I		
4)	C 401 – Qty. Food Production	Mr. Sandeep Naik, Asst. Professor, Dr. D. Y. Patil College of HMCT, Pune
5)	C 402 – F&B Service IV	Mr. Shreyas J. Gugale, Director, Flairology Bar School & Events, Pune
6)	C 403 – Accommodation Op. II	Dr. Sarika Joshi, Asst. Professor, AISSMS College of HMCT, Pune
Second Year – Batch II		
7)	C 401 – Qty. Food Production	Mr. Girish Deore, Asst. Professor, Dr. D. Y. Patil college of HMCT, Pune
8)	C 402 – F&B Service IV	Mr. Nilesh Ayyar, Asst. General Manager, The Sassy Spoon, Pune
9)	C 403 – Accommodation Op. II	Ms. Rasika Shahane, Assistant Professor, AISSMS CHMCT, Pune
Third Year –		
10)	CS 601 A – Sp. In Food Prod. Mgt.	Dr. Arun Sherkar, Associate Professor, AISSMS College of HMCT, Pune
11)	CS 601 B – Sp. In F&B Ser. Mgt.	Ms. Mohini Rasal, Assistant Professor, AISSMS CHMCT, Pune
12)	CS 601 C – Sp. in Front Office Mgt.	Ms. Roopali Panse, Visiting Faculty, M.S.I.H.M.C.T., Pune
Final Year –		
13)	CEA 801 – Sp. In Food Prod. Mgt. III	Mr. Anandsingh Marwad, Pastry Chef, IHM – A Aurangabad
14)	CEB 801 – Sp. In F&B Ser. Mgt. III	Ms. Ashwini Talaulikar, Assistant Professor, Dr. D. Y. Patil Inst. of HMCT, Tathwade, Pune
15)	CEC 801 – Sp. in Front Office Mgt. III	Dr. Anuradha Karmarkar, Asst. Professor, AISSMS College of HMCT, Pune
16)	C 802 – Project Report	Dr. Mahesh Randhave, Assistant Professor, Department of Hotel Management, Tilak Maharashtra Vidyapeeth, Pune





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LIST OF PRACTICAL EXTERNAL EXAMINER FOR MHMCT - APRIL 2023

1)	MH 205 - Managerial Communication	Mr. Pranav Shete, Asst. Professor, Dr. D. Y. Patil College of HMCT, Pune
2)	MH 207 - Professional Development	Mr. Pranav Shete, Asst. Professor, Dr. D. Y. Patil College of HMCT, Pune
3)	MH 409 - Professional Development	Dr. Rina Dongre, Asst. Professor, A.I.S.S.M.S. CHMCT, Pune



Linkage related activities

Abiz Kitchen



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

Activities under Linkage with Abiz Kitchen

Sr.	Academic Year	Activities	MoU/ Linkages
1.	2018-2020	The Director of the Abiz Kitchen Mr. Abhizer Harnesswala was invited as an External Examiner for term end practical exams – April end term 2022-23. He is also the Director of Degchi Catering services.	linkage

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Maharashtra State Institute of
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LIST OF PRACTICAL EXTERNAL EXAMINER FOR BHMCT – APRIL 2019

Sr. No.	Course Code and Name	Name of the External Examiner
First Year –		
1)	C 201 – Food Production II	Mr. Abhizer Harnesswala, Director, Degchi Catering Services, Pune
2)	C 202 – F&B Service II	Dr. Arati Prabhu, Assistant Professor, Department of Management Sciences (PUMBA), Savitribai Phule Pune University
3)	C 203 – Basic Rooms Div. II	Ms. Bansari – Thanki Amit Mankar, Community Associate Regus Pune Office Centre, Services Pvt. Ltd., Pune
Second Year –		
4)	C 401 – Qty. Food Production	Mr. Nimai Kashikar, Director, Gourmando – Food Truck & Hotel, Pune
5)	C 402 – F&B Service IV	Mr. Adit Jatar, Food & Beverage Manager Hotel Centurion, Pune
6)	C 403 – Accommodation Op. II	Mr. Sagar Dumbre, General Manager, Hotel Centurion, Pune
Third Year –		
7)	CEA 601 – Sp. In Food Prod. Mgt.	Chef Sachin Joshi, Executive Chef, Vivanta by Taj – Blue Diamond, Pune
8)	CS 601 B – Sp. In F&B Ser. Mgt.	Mr. Parag Punde, Dr. D. Y. Patil I HMCT, Tathawade, Pune
9)	CS 601 D – Sp. in Front Office Mgt.	Ms. Sharwari Swami, Community Manager, Regus Pune Office Centre, Services Pvt. Ltd.,
Final Year –		
10)	CEA 801 – Sp. In Food Prod. Mgt. III	Chef Pankaj Gupta, Corporate Chef, Food & Beverage Analyst, Inn Venue Hospitality, Management P. Ltd.
11)	CEB 801 – Sp. In F&B Ser. Mgt. III	Ms. Pooja Mashale, Assistant Professor FMBA,
12)	CEC 801 – Sp. in Front Office Mgt. III	Ms. Honey Tyagi, Assistant Professor, AISSMS CHMCT, Pune
13)	C 802 – Project Report	Mr. Sameer Noronha, Quality & Training Manager Sheraton Grand, Pune





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LIST OF PRACTICAL EXTERNAL EXAMINER FOR BHMCT – NOVEMBER 2022

Sr. No.	Course Code and Name	Name of the External Examiner
First Year –		
1)	C 101 – Food Production I	Dr. Rina Dongre, Asst. Professor, A.I.S.S.M.S. CHMCT, Pune
2)	C 102 – F&B Service I	Mr. Vishal Sugandhi, Hotel and Restaurant Consultant Pune
3)	C 103 –Basic Rooms Div. I	Ms. Karuna Gaikwad, Hub Manager, Redbrick Offices Pvt. Ltd. Pune
Second Year – I		
4)	C 301 – Bakery & Confectionery	Chef Shamal More, Chef Instructor – Bakery & Patisserie, Symbiosis School of Culinary Arts, Pune
5)	C 302 – F&B Service IV	Dr. Prachi Wani, Assistant Professor, AISSMS CHMCT, Pune
6)	C 303 – Accommodation Op. II	Ms. Rasika Shahane, Assistant Professor, AISSMS CHMCT, Pune
Second Year – II		
7)	C 301 – Bakery & Confectionery	Chef Deodutta Phadke, Head Baker and Owner, Bake House Bistro, Pune
8)	C 302 – F&B Service IV	Ms. Mohini Rasal, Assistant Professor, AISSMS CHMCT, Pune
9)	C 303 – Accommodation Op. II	Mr. Manoj Suryawanshi, Assistant Professor AISSMS College of HMCT, Pune
Third Year –		
10)	CIT 501	Mr. Prasad Gunbote, Founder, J21:6 Hospitality Services, Pune
Final Year –		
11)	701 A – Sp. In Food Prod. Mgt. II	Mr. Vijay Bagul, Executive Housekeeper, Magarpatta Clubs & Resorts Pvt. Ltd., Pune
12)	701 B – Sp. In F&B Ser. Mgt II	Dr. Arun Sherkar, Associate Professor, AISSMS College of HMCT, Pune
13)	701 D – Sp. in Accommodation Mgt. II	Dr. Meyola Dias – Fernandes, Assistant Professor AISSMS College of HMCT, Pune



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☎ - 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



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Linkages related activities with

SYMBOISIS school of Culinary Art, Pune



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

Linkage Activity with Symboisis school of culinary Art, Pune

Sr.	Academic Year	Activity	MoU/ Linkages
1.	2022	Faculty exchange as External examiner for evaluation for end term practical exams /viva voce	linkage

PRINCIPAL
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Maharashtra State Institute of
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☎ - 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



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LIST OF PRACTICAL EXTERNAL EXAMINER FOR BHMCT – NOVEMBER 2022

Sr. No.	Course Code and Name	Name of the External Examiner
First Year –		
1)	C 101 – Food Production I	Dr. Rina Dongre, Asst. Professor, A.I.S.S.M.S. CHMCT, Pune
2)	C 102 – F&B Service I	Mr. Vishal Sugandhi, Hotel and Restaurant Consultant Pune
3)	C 103 – Basic Rooms Div. I	Ms. Karuna Gaikwad, Hub Manager, Redbrick Offices Pvt. Ltd. Pune
Second Year – I		
4)	C 301 – Bakery & Confectionery	Chef Shamal More, Chef Instructor – Bakery & Patisserie, Symbiosis School of Culinary Arts, Pune
5)	C 302 – F&B Service IV	Dr. Prachi Wani, Assistant Professor, AISSMS CHMCT, Pune
6)	C 303 – Accommodation Op. II	Ms. Rasika Shahane, Assistant Professor, AISSMS CHMCT, Pune
Second Year – II		
7)	C 301 – Bakery & Confectionery	Chef Deodutta Phadke, Head Baker and Owner, Bake House Bistro, Pune
8)	C 302 – F&B Service IV	Ms. Mohini Rasal, Assistant Professor, AISSMS CHMCT, Pune
9)	C 303 – Accommodation Op. II	Mr. Manoj Suryawanshi, Assistant Professor AISSMS College of HMCT, Pune
Third Year –		
10)	CIT 501	Mr. Prasad Gunbote, Founder, J21:6 Hospitality Services, Pune
Final Year –		
11)	701 A – Sp. In Food Prod. Mgt. II	Mr. Vijay Bagul, Executive Housekeeper, Magarpatta Clubs & Resorts Pvt. Ltd., Pune
12)	701 B – Sp. In F&B Ser. Mgt II	Dr. Arun Sherkar, Associate Professor, AISSMS College of HMCT, Pune
13)	701 D – Sp. in Accommodation Mgt. II	Dr. Meyola Dias – Fernandes, Assistant Professor AISSMS College of HMCT, Pune

