



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

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

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

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

**5.1.2 Following capacity development and skills enhancement activities are organized for improving students capacity.**

**INDEX**

<b>SR. NO.</b>	<b>Particulars</b>	<b>Number of students participated</b>
<b>Program under soft skills</b>		
<b>1.</b>	Soft skills - Employability Enhancement & Youth Livelihood Program ( Soft skills training programme 2022) by Nanadi Foundation ( Communication trail, Attendance roaster, Certificate)	<b>45</b>
<b>2.</b>	Soft skills - Employability Enhancement & Youth Livelihood Program ( Soft skills training programme, 2021) by Nanadi Foundation ( Communication trail, Attendance roaster, Certificate)	<b>48</b>
<b>3.</b>	Soft skills - Employability Enhancement & Youth Livelihood Program Soft skills training programme 2019, by Nanadi Foundation ( Communication trail, Attendance roaster, Certificate)	<b>51</b>
<b>4.</b>	Soft skills - Employability Enhancement & Youth Livelihood Program ( Soft skills training programme 2018, by Nanadi Foundation ( Communication trail, Attendance roaster, Certificate)	<b>51</b>
<b>5.</b>	Guest lecture session on Soft Skills & Interview Techniques. by Mr. kanchan Chitnis ( Report, Function prospectus, Communication trail, Attendance sheet, feedback, photos)	<b>103</b>
<b>Language and Communication skills</b>		
<b>6.</b>	Read- a – Story ( CSR activity) ( Communication trail, brochure, Certificate, photos)	<b>09</b>
<b>7.</b>	Guest lecture on Neuro linguistic programming ( Report and photos)	<b>56</b>
<b>Life Skills ( Yoga, Physical fitness, health and hygiene, self-employment, and entrepreneurial)</b>		
<b>8.</b>	Q&A session with Mr. Neelkanth Palekar (Report, Function prospectus, Brochure, Attendance sheet, Feedback form, Photos)	<b>74</b>
<b>9.</b>	Workshop on chocolate berry Callebaut (Report, function prospectus, communication trail, brochure, attendance sheet, feedback form and photo)	<b>17</b>
<b>10.</b>	Introduction to convenience food for business prospect. (Report, Function prospectus, attendance sheet, feedback form, photos and brochure, Communication trail)	<b>94</b>
<b>11.</b>	Demo & Guest lecture on Charnock Equipment	<b>25</b>



  
Principal

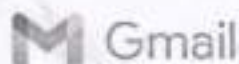
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Management & Catering Technology  
Shivajinagar, Pune – 411 016

	(Report, Photo, functions prospectus, Communication trail, Attendance sheet, feedback form)	
<b>12.</b>	Nirbhay Kanya Workshop 2023 Report, Function prospectus, Communication trail, Attendance sheet, Feedback form, Photos)	<b>74</b>
<b>13.</b>	Nirbhay Kanya abhiyan 2022 Report, Function prospectus, Communication trail, Attendance sheet, Feedback form, Photos)	<b>50</b>
<b>14.</b>	A talk session by chocolate expert as an entrepreneur (Report functions prospectus, Brochure, Communication trail, attendance, feedback, photo)	<b>55</b>
<b>15.</b>	Talk session on prerequisites to start facility management company. (Report, function prospectus, communication trail, attendance sheet, feedback form, payment voucher, photos and function prospectus)	<b>47</b>
<b>16.</b>	The Art of professional baking from home. (Report, Correspondence trail, Feedback, payment voucher, Photo)	<b>94</b>
<b>17.</b>	International yoga day ( Report, photo, attendance sheet)	<b>75</b>
<b>18.</b>	Quantity business start-up its requisites and difficulties. (Function prospectus, Brochure, Payment voucher, attendance sheet, feedback form	<b>97</b>
<b>19.</b>	Funky Hats: POTS activity (Report, photo, Attendance, function prospectus, Brochure,	<b>67</b>
<b>20.</b>	Talk session on business insight ( Report, function prospectus, Brochure, communication trail and attendance sheet, feedback form)	<b>40</b>
<b>21.</b>	Start up and currents trends in micro greens (Report, function prospectus, brochure, Communication trail, attendance sheet and feedback form)	<b>35</b>
<b>22.</b>	Road safety mission ( Report, photos and Function prospectus)	<b>60</b>
<b>23.</b>	Work shop on Disaster Management ( Report, Photos, attendance)	<b>41</b>
<b>24.</b>	Swachhata hi Seva Programme Cleaning drive at Shanivar wada ( Report, photo and attendance sheet)	<b>57</b>



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

## 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 &lt;seemabhagwat@naandi.org&gt;

Mon, Feb 7, 2022 at 9:02 PM

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

Cc: Rashmi Marathe &lt;lifecoachrashmi@gmail.com&gt;, Pankaj Dandge &lt;pankaj@naandi.org&gt;

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

*Amesodhiya*  
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(BHMCT)  
Maharashtra State Institute of  
Hotel Management & Catering Technology  
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Before printing this e-mail or any other document, let's ask ourselves, "Do I really need a hard copy"?

"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

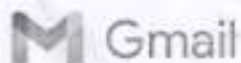
  
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4/5/24, 3:44 PM

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

Fri, Feb 18, 2022 at 12:03 PM

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

Dear Madam,

Season's Greetings from M.S.I.H.M.C.T.!!

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

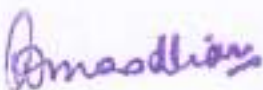
The Training Sessions were immensely appreciated by the students. We are sure that these Training Sessions will help the students in their academic and professional career especially for their placements.

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

  
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Seema Bhagwat <seemabhagwat@naandi.org>  
 To: msihmcttpo <msihmcttpo@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

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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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*Anita Moodliar*

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 Shivajinagar, Pune-411018







**Employability Enhancement and Youth Livelihood Program**

**Attendance Sheet**

Duration - **February 2022**

Sr. No.	Roll No.	Student Name	Sign.	Remarks
1.	201801	Aher Niranjana		
2.	201803	Arnikar 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	Khaimar Akshay		
24.	201834	Kulkarni Harshada		
25.	201835	Lingras Pruthviraj		

**Principal**  
 (BHMCT)  
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 Hotel Management & Catering Tech. ology  
 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	Shethiye 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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**Mahindra**  
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*This certificate is awarded to*  
**GAJANAN ARJUN NAGARGOJE**

*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

A handwritten signature in blue ink, appearing to read "Madhu", is written over a horizontal line.

Head - Mahindra Pride Classroom



Naandi

**Mahindra**  
PRIDE CLASSROOM

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*This certificate is awarded to*

GIRISH SURESH INGALT

*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

From: **Seema Bhagwat** <seemabhagwat@naandi.org>

Date: Sun, 14 Mar 2021, 9:44 pm

Subject: Employability Skills Online Training Program by Mahindra Pride Classroom -Naandi Foundation at MSIHMCT,Pune from 15th March,2021

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 **15th - 30th March,2021**

The Training details are stated below:

1.Trainer - Mr.Prashant Stephens - 12.30pm -2.30pm

From the MPC side Mr.Pankaj Dandge (+91 7995888376) will be the point of contact.

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- 50-60 students approx will attend.We will be forming a Whatsapp group separately for the batch.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 1.5 or 2 hrs daily..

5.The College will also support us with the Placement data of these trained students when approached by the MPC Team.

6.College will help us in the coordination of batches and also in ensuring maximum and compulsory attendance during the Sessions.

7.Request to the College Authorities,College students as well as the 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 Newspaper 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.

10.Head Training & Placements will help us in the coordination of Training Program.

Let's make challenges convert into hidden opportunities and empower our youth today.Together we will rise.....

Looking forward to your wholehearted support in our new Online venture.

Thanking You,

Regards,  
Seema Bhagwat  
State Head-Maharashtra

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

Date: 17/03/2021

for Final Yr BHMCT students

Sr. No.	Date	Time	Duration (Hrs.)	Session details
1.	15/3/21	12:30pm -2:30pm	2	I am Unique
2.	16/3/21	12:30pm -2:00pm	1.5	Creating PPT
3.	17/3/21	12:30pm -2:00pm	1.5	Email etiquettes
4.	18/3/21	12:30pm -2:00pm	1.5	Job Opportunities
5.	19/3/21	12:30pm -2:00pm	1.5	Interview Preperation-1
6.	20/3/21	12:30pm -2:30pm	2	Extempore Speech – Input Session
7.	22/3/21	12:30pm -2:30pm	2	Extempore Speech – Input Session
8.	23/3/21	12:30pm -2:30pm	2	Extempore Speech – Advanced(Assessed)
9.	24/3/21	12:30pm -2:30pm	2	Extempore Speech – Advanced(Assessed)
10.	25/3/21	12:30pm -2:30pm	2	Group Discussion (Assessed)
11.	26/3/21	12:30pm -2:30pm	2	Group Discussion (Assessed)
12.	29/3/21	12:30pm -2:30pm	2	Interview Preperation-2
13.	30/3/21	12:30pm -2:30pm	2	Embracing Change
				Mock Interview (Assessed)
				Mock Interview (Assessed)
		<b>Total Hours</b>	<b>24</b>	

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SHIVAJINAGAR, PUNE-411016







**Employability Enhancement and Youth Livelihood Program**

**Attendance Sheet**

Duration - *March 2021*

Sr. No.	Roll No.	Student Name	Sign.	Remarks
1.	201701	Aldar Aditya Maruti	<i>Aldar</i>	
2.	201702	Andurkar Vedika Abhijit	<i>Vedika</i>	
3.	201703	Ashar Mayank Hitesh	<i>Mayank</i>	
4.	201704	Aurora Tanya Deepak	<i>Tanya</i>	
5.	201705	Auty Aditya Prasad	<i>Aditya</i>	
6.	201708	Bharaskar Pratik Balakrushna	<i>Pratik</i>	
7.	201710	Bhoj Revati Sudhir	<i>Revati</i>	
8.	201711	Borade Riya Prashant	<i>Riya</i>	
9.	201712	Borse Yogesh Rajendra	<i>Yogesh</i>	
10.	201713	Datar Sanskruti Shailendra	<i>Sanskruti</i>	
11.	201714	Datye Tejas Vidyadhar	<i>Tejas</i>	
12.	201718	Dongre Shravanee Dattatray	<i>Shravanee</i>	
13.	201719	Gaikwad Pranita Prakash	<i>Pranita</i>	
14.	201720	Ghadgine Kaushik Deepak	<i>Kaushik</i>	
15.	201721	Gosavi Tejas Suhas	<i>Tejas</i>	
16.	201722	Hundekari Fatema Taher	<i>Fatema</i>	
17.	201729	Lonare Kshitij Ramakant	<i>Kshitij</i>	
18.	201730	Loni Shreyas Shridhar	<i>Shreyas</i>	
19.	201731	Mali Santosh Ramkrishna	<i>Santosh</i>	
20.	201732	Mankar Anuja Sanjay	<i>Anuja</i>	
21.	201733	Mengle Nimisha Pinak	<i>Nimisha</i>	
22.	201734	Misal Akash Kailas	<i>Akash</i>	
23.	201735	Natu Pranav Makarand	<i>Pranav</i>	
24.	201736	Pandhare Omkar Shashikant	<i>Omkar</i>	
25.	201738	Pathak Atharva Santosh	<i>Atharva</i>	

*Amadhiya*

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Sr. No.	Roll No.	Student Name	Sign.	Remarks
26.	201739	Patil Ajinkya Anil	<i>Shinde</i>	Samruddhi Shinde
27.	201742	Relekar Prutha Ganesh	<i>Amthar</i>	
28.	201743	Shastri Chaitanya Sameer	<i>Chaitanya</i>	
29.	201744	Shinde Samruddhi Sushil	<i>Shinde</i>	
30.	201745	Shirsode Aishwarya Sunil	<i>Shirsode</i>	
31.	201746	Shivarkar Kashmira Dashrath	<i>KS</i>	
32.	201747	Sulla Shivani Samir	<i>Sulla</i>	
33.	201748	Tanpure Sakshi Pravin	<i>Tanpure</i>	
34.	201749	Tupe Pravin Sanjay	<i>Tupe</i>	
35.	201750	Vane Hrishikesh Vinayak	<i>Vane</i>	
36.	201751	Vyas Prathamesh Mrugendra	<i>Prathamesh</i>	
37.	201752	Wakhare Shraddha Ankush	<i>Wakhare</i>	
38.	201753	Ware Sandhya Sarjerao	<i>Ware</i>	
39.	201755	Barangale Prajwal Nitin	<i>Prajwal</i>	
40.	201756	Kashid Vinit Prakash	<i>Kashid</i>	
41.	201757	Makasare Shefali Sudhakar	<i>Shefali</i>	
42.	201758	Mate Vedang Anil	<i>Vedang</i>	
43.	201759	Sakhala Sejal Mahendra	<i>Sakhala</i>	
44.	201760	Shende Yash Shreevallabha	<i>Yash</i>	
45.	201762	Shindekar Pratiksha Atul	<i>Pratiksha</i>	
46.	201763	Wadkar Vedraj Prasad	<i>Vedraj</i>	
47.	201764	Gokhale Chinmay Rahul	<i>Chinmay</i>	
48.	201765	Mulay Hrushikesh Umesh	<i>Hrushikesh</i>	

*Samruddhi*

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Shivajinagar, Pune-411016





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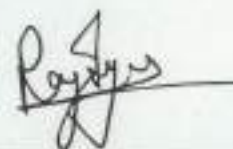
*ATHARVA SANTOSH PATHAK*

*Student Of*

*Maharashtra State Institute Of Hotel*  
*Management And Catering Technology*

*in the month of Mar-2021 for successful completion of the*  
*Soft Skills Course*

*held as part of the Skilling Initiative Conducted by*  
*Mahindra Pride Classroom*



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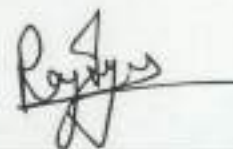
*SHRAVANTE DATTATRAY DONGRE*

*Student Of*

*Maharashtra State Institute Of Hotel  
Management And Catering Technology*

*in the month of Mar-2021 for successful completion of the  
Soft Skills Course*

*held as part of the Skilling Initiative Conducted by  
Mahindra Pride Classroom*



CYEO - Naandi Foundation



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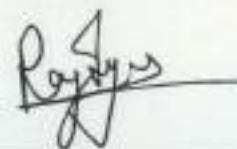
*VEDRAJ PRASAD WADELKAR*

*Student Of*

*Maharashtra State Institute Of Hotel*  
*Management And Catering Technology*

*in the month of Mar-2021 for successful completion of the*  
*Soft Skills Course*

*held as part of the Skilling Initiative Conducted by*  
*Mahindra Pride Classroom*



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OF ACHIEVEMENT

*This certificate is awarded to*

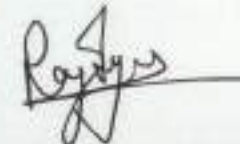
*ANUJA SANJAY MANKAR*

*Student Of*

*Maharashtra State Institute Of Hotel  
Management And Catering Technology*

*in the month of Mar-2021 for successful completion of the  
Soft Skills Course*

*held as part of the Skilling Initiative Conducted by  
Mahindra Pride Classroom*



# CERTIFICATE

OF ACHIEVEMENT

*This certificate is awarded to*

*TEJAS SUHAS GOSAVI*

*Student Of*

*Maharashtra State Institute Of Hotel*

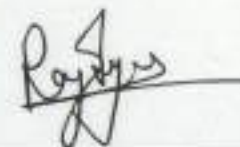
*Management And Catering Technology*

*in the month of Mar-2021 for successful completion of the*

*Soft Skills Course*

*held as part of the Skilling Initiative Conducted by*

*Mahindra Pride Classroom*





# CERTIFICATE

OF ACHIEVEMENT

*This certificate is awarded to*

*SHIVANI SAMIR SULLA*

*Student Of*

*Maharashtra State Institute Of Hotel*

*Management And Catering Technology*

*in the month of Mar-2021 for successful completion of the*  
*Soft Skills Course*

*held as part of the Skilling Initiative Conducted by*

*Mahindra Pride Classroom*





# CERTIFICATE

OF ACHIEVEMENT

*This certificate is awarded to*


SANDHYA WARE

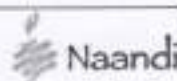
*Student Of*

Maharashtra State Institute Of Hotel  
Management And Catering Technology

*in the month of Mar-2021 for successful completion of the*  
Soft Skills Course

*held as part of the Skilling Initiative Conducted by*  
Mahindra Pride Classroom



	Mahindra PRIDE CLASSROOM		 Naandi	
	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 <sup>th</sup> Feb	1	I am Unique	2	Life Skills
8 <sup>th</sup> Feb	2	Discussion & Point of view	2	Communication
9 <sup>th</sup> Feb	3	First Impression	2	Soft Skills
9 <sup>th</sup> Feb	4	Job Opportunities (Revised)	2	Interview Skills
10 <sup>th</sup> Feb	5	Collaborative Skills	2	Life Skills
10 <sup>th</sup> Feb	6	Professional Communication	2	Communication
11 <sup>th</sup> Feb	7	Critical Thinking	2	Life Skills
11 <sup>th</sup> Feb	8	Goal Setting & Time Management	2	Soft Skills
12 <sup>th</sup> Feb	9	Acing a GD	2	Interview Skills
12 <sup>th</sup> Feb	10	Digital Identity	2	Life Skills
14 <sup>th</sup> Feb	11	Effective	2	Communication
14 <sup>th</sup> Feb	12	Interview Preparation 1	2	Interview Skills
15 <sup>th</sup> Feb	13	Problem Solving	2	Life Skills
15 <sup>th</sup> Feb	14	Interview Preparation 2	2	Interview Skills
16 <sup>th</sup> Feb	15	Mock Interview	8 hours (50 students)	Mock Interview
		Post Assessment	After the Training	Assessment (Link)

*Anasudhyan*

**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](mailto:msihmcttpo@gmail.com), web site: [msihmctrs.in](http://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.

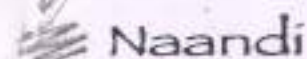
No.	Dates	Hours per Day	Total Hours	Time
1.	08.07.2019 to 12.07.2019	04	20	9.30 a.m. to 1.30 p.m.
2.	18.07.2019 to 19.07.2019	04	08	2.15 p.m. to 6.15 p.m.
	20.07.2019	04	04	1.30 p.m. to 5.30 p.m.

  
**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	Nd.of Session( hrs)	Name of College	Sign	Name and Signature of Verified officer
1	08/07/2019	SHILPA KHURNE	4	MSI HMCT, PUNE		
2	10/07/2019	SHILPA KHURNE	4	MSI HMCT, PUNE		
3	11/07/2019	SHILPA KHURNE	4	MSI HMCT, PUNE		
4	12/07/2019	SHILPA KHURNE	4	MSI HMCT, PUNE		
5	16/07/2019	SHILPA KHURNE	4	MSI HMCT, PUNE		
6	18/07/2019	SHILPA KHURNE	4	MSI HMCT, PUNE		
7	19/07/2019	SHILPA KHURNE	4	MSI HMCT, PUNE		
8	20/07/2019	SHILPA KHURNE	4	MSI HMCT, 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](mailto:msihmcttpo@gmail.com) , web site: [msihmctrs.in](http://msihmctrs.in)

REF: MSIHMCTRS/BHMCT/2019/426

Date: 29.06.2019

**Schedule for Soft Skill Training Programme for Final Year Degree Students by**

**Naandi Foundation for July 2019**

No.	Dates	Hours per Day	Total Hours	Time
1.	08.07.2019 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.
		<b>Total</b>	<b>32</b>	

Remaining 8 hours to be scheduled in September 2019.

*Amoodh*

**PRINCIPAL  
(BHMCT)**

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





**Employability Enhancement and Youth Livelihood Program**

**Attendance Sheet**

Duration - JULY 2019

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

*Amaodhiya*  
**PRINCIPAL**  
 (BHMCT)

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





Sr. No.	Roll No.	Student Name	
26.	201536	Kirtane Ashish Vikas	<i>Kirtane</i>
27.	201537	Kulkarni Ishan Rajeev	<i>Ishan</i>
28.	201538	Lokhande Karan Sunil	<i>Karan</i>
29.	201541	Mhatre Saumini Avanish	<i>Saumini</i>
30.	201542	Muley Shweta Sanjay	<i>Shweta</i>
31.	201543	Naik Shraddha Sachin	<i>Naik</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	<i>Abhishek</i>
43.	201562	Ankush Sanket Surendra	<i>Ankush</i>
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	<i>Shivanjali</i>
49.	201227	Mane Mayur Prakash	<i>Mane</i>
50.	201563	Mindhe Khandu Kashinath	<i>Mindhe</i>
51.	201241	Patil Saurabhsingh Darbarsingh	<i>Patil</i>
52.		Kale Abhishek	<i>ABSENT</i>

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

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



# CERTIFICATE

OF ACHIEVEMENT

*This certificate is awarded to*

*Apoorva Bhide*

**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



# CERTIFICATE

OF ACHIEVEMENT

*This certificate is awarded to*

*Nikhil Vaidya*

*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



# CERTIFICATE

OF ACHIEVEMENT

*This certificate is awarded to*

*Amitesh Nanavare*

**Student Of**

*Maharashtra State Institute of Hotel Management*

*and Catering Technology*

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*Padma Jayaraman*

National Director - Mahindra Pride Classroom

# CERTIFICATE

OF ACHIEVEMENT

*This certificate is awarded to*

*Saif Ali Shaikh*

*Student Of*

*Maharashtra State Institute of Hotel Management*

*and Catering Technology*

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

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National Director - Mahindra Pride Classroom

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*Padma Jayaraman*

National Director - 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

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE  
MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT  
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412 – C, K. M. Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16.

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

REF: MSIHMCTRS/BHMCT/2018/ 735

Date: 25 OCT 2018

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

Dear Madam,

Season's Greetings from M.S.I.H.M.C.T.!!

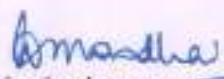
This is to express our sincere thanks for conducting Training Sessions with our Final Year BHMCT students on 'Employability Enhancement & Youth Livelihood Program'.

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. Sunita Sharma for her enthusiasm in conducting the sessions.

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

Warm regards,

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



## Employability Enhancement & Youth Livelihood Program at your M.S.I.H.M.C.T., Pune from the Wednesday July,4th(Degree) & Friday July,6th(Diploma) 2018

Seema Bhagwat 28 May

to diploma, me, anita.moodliar, Sunita

Dear Seema & Aparna,

Greetings from Mahindra Pride Classroom Naandi Foundation!!!

We are happy to start the **Employability Enhancement & Youth Livelihood Program** at your M.S.I.H.M.C.T., Pune from the Wednesday July,4th,2018 & Friday July,6th,2018

The Training details are stated below:





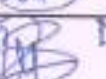
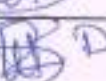




- 1.Trainer -Ms. Sunita Sharma (+91 9822337416) for both Degree as well as Diploma Batches.Also marked in this mail.
- 2.Timings - As per the schedule attached for the Training Program
- 3.There will be 1 batches of 50-55 students each for Degree as well as Diploma students.
- 4.LED/LCD Projector and Screen for sessions,Speakers for audio output .
- 5.Please provide the student data in the format attached.
- 6.The College will also support us with the Placement data of these trained students.
7. Ms. Seema(+91 9822944405) for Degree and Ms.Aparna(+91 9881062530) for Diploma will help us in the coordination of the Training Program.

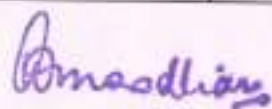
Looking forward for remarkable Training sessions...

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





S.No	Date	Name of Trainer	Number of Session(hrs)	Name of College	Course	Signature	Name and Signature of Verified officer
1	04/07/2018	SUNITA SHARMA	2 HRS	MSIHMCT	DEGREE	PRESENT	 Dr. S. Zagade
2	11/07/2018	SUNITA SHARMA	2 HRS	MSIHMCT	DEGREE	PRESENT	 Dr. S. Zagade
3	25/07/2018	SUNITA SHARMA	2 HRS	MSIHMCT	DEGREE	PRESENT	 Dr. S. Zagade
4	01/08/2018	SUNITA SHARMA	2 HRS	MSIHMCT	DEGREE	PRESENT	 Dr. S. Zagade
5	04/08/2018	SUNITA SHARMA	2 HRS	MSIHMCT	DEGREE	PRESENT	 Dr. S. Zagade
6	18/08/2018	SUNITA SHARMA	2 HRS	MSIHMCT	DEGREE	PRESENT	 Dr. S. Zagade
7	29/08/2018	SUNITA SHARMA	2 HRS	MSIHMCT	DEGREE	PRESENT	 Dr. S. Zagade
8	01/09/2018	SUNITA SHARMA	4 HRS	MSIHMCT	DEGREE	PRESENT	 Dr. S. Zagade
9	04/09/2018	SUNITA SHARMA	4 HRS	MSIHMCT	DEGREE	PRESENT	 Dr. S. Zagade
10	11/09/2018	SUNITA SHARMA	4 HRS	MSIHMCT	DEGREE	PRESENT	 Dr. S. Zagade



**PRINCIPAL**  
(BHMCT)

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





**Employability Enhancement and Youth Livelihood Program****Attendance Sheet**Duration - **JULY 2018 - SEPT 2018**

Sr. No.	Roll No.	Student Name	Sign	Sr. No.	Roll No.	Student Name	Sign
1.	201401	Adam Dharmesh	<i>Adam Dharmesh</i>	1.	201440	Pai Hitesh	<i>Pai Hitesh</i>
2.	201402	Agrawal Rohit	<i>Agrawal Rohit</i>	2.	201441	Paranjape Sharvari	<i>Paranjape Sharvari</i>
3.	201404	Bartakke Snehal	<i>Bartakke Snehal</i>	3.	201442	Pardeshi Sourabhsingh	<i>Pardeshi Sourabhsingh</i>
4.	201405	Barve Aditi	<i>Barve Aditi</i>	4.	201443	Pardhi Bhavesh	<i>Pardhi Bhavesh</i>
5.	201407	Bogam Ashish	<i>Bogam Ashish</i>	5.	201444	Parmar Manish	<i>Parmar Manish</i>
6.	201409	Chandgir Pravin	<i>Chandgir Pravin</i>	6.	201445	Patel Kurush	<i>Patel Kurush</i>
7.	201411	Deshpande Ashay	<i>Deshpande Ashay</i>	7.	201446	Pitre Sahil	<i>Pitre Sahil</i>
8.	201412	Dhade Akshay	<i>Dhade Akshay</i>	8.	201447	Risbud Reva	<i>Risbud Reva</i>
9.	201414	Gaikwad Aditya	<i>Gaikwad Aditya</i>	9.	201448	Samal Rohan	<i>Samal Rohan</i>
10.	201416	Galim Aman Anil	<i>Galim Aman Anil</i>	10.	201449	Sengupta Dheyeya	<i>Sengupta Dheyeya</i>
11.	201417	Gavali Mukesh	<i>Gavali Mukesh</i>	11.	201450	Shetty Anush	<i>Shetty Anush</i>
12.	201419	Gund Abhishek	<i>Gund Abhishek</i>	12.	201453	Shinde Suhas	<i>Shinde Suhas</i>
13.	201421	Jadhav Rohit	<i>Jadhav Rohit</i>	13.	201454	Surve Tushar	<i>Surve Tushar</i>
14.	201422	Jaisinghani Mohit	<i>Jaisinghani Mohit</i>	14.	201455	Surve Varsha Vilas	<i>Surve Varsha Vilas</i>
15.	201423	Jannu Omkar	<i>Jannu Omkar</i>	15.	201456	Suryawanshi Suryakant	<i>Suryawanshi Suryakant</i>
16.	201424	Jannu Siddharth	<i>Jannu Siddharth</i>	16.	201457	Tennent Beverly	<i>Tennent Beverly</i>
17.	201425	Janvekar Devesh	<i>Janvekar Devesh</i>	17.	201458	Turekar Adwait	<i>Turekar Adwait</i>
18.	201426	Jirange Shubham	<i>Jirange Shubham</i>	18.	201459	Vhankatte Amit	<i>Vhankatte Amit</i>
19.	201430	Kothimbire Onkar	<i>Kothimbire Onkar</i>	19.	201460	Waghmode Kiran	<i>Waghmode Kiran</i>
20.	201431	Kshirsagar Amar	<i>Kshirsagar Amar</i>	20.	201319	Godse Utkarsha	<i>Godse Utkarsha</i>
21.	201432	Kulkarni Mrunal	<i>Kulkarni Mrunal</i>	21.	201333	Khomane Pranav	<i>Khomane Pranav</i>
22.	201433	Manjul Ajinkya	<i>Manjul Ajinkya</i>	22.	201341	Paranjape Vitthal	<i>Paranjape Vitthal</i>
23.	201434	Marathe Atharva	<i>Marathe Atharva</i>	23.	201354	Sean Spitz	<i>Sean Spitz</i>
24.	201436	Mhaskar Sagar	<i>Mhaskar Sagar</i>	24.	201364	Sonar Akshay	<i>Sonar Akshay</i>
25.	201437	Moghe Pranav	<i>Moghe Pranav</i>	25.			
26.	201438	Nanaware Gajendra	<i>Nanaware Gajendra</i>	26.			
27.	201439	Niwane Abailash	<i>Niwane Abailash</i>	27.			
28.				28.			
29.				29.			
30.				30.			

*Amasdhia*  
**PRINCIPAL**  
 (BHMCT)



# CERTIFICATE

OF ACHIEVEMENT

*This certificate is awarded to*

*Bhujbal Rutuja Shivaji*

*Student Of*

*Maharashtra State Institute of*

*Hotel Management and Catering, Pune*

*in the month of July-2018 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



# CERTIFICATE

OF ACHIEVEMENT

*This certificate is awarded to*  
*Andhalkar Vivek Bhagwat*  
*Student Of*  
*Maharashtra State Institute of*  
*Hotel Management and Catering, Pune*  
*in the month of July-2018 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

# CERTIFICATE

OF ACHIEVEMENT

*This certificate is awarded to*

*Ankush Sanket Surendra*

*Student Of*

*Maharashtra State Institute of*

*Hotel Management and Catering, Pune*

*in the month of July-2018 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

# CERTIFICATE

OF ACHIEVEMENT

*This certificate is awarded to*

*Zaware Abhikesh Tukaram*

*Student Of*

*Maharashtra State Institute of*

*Hotel Management and Catering, Pune*

*in the month of July-2018 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



# CERTIFICATE

OF ACHIEVEMENT

*This certificate is awarded to*  
*Gaikwad Prakash Shivaji*  
*Student Of*  
*Maharashtra State Institute of*  
*Hotel Management and Catering, Pune*  
*in the month of July-2018 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

# CERTIFICATE

OF ACHIEVEMENT

*This certificate is awarded to*

*Adwait Bane*

*Student Of*

*Maharashtra State Institute of*

*Hotel Management and Catering, Pune*

*in the month of July-2018 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





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

**GUEST LECTURE BY MR KANCHAN CHITNIS**

**Type of the Event** : Guest Lecture

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

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

**Objectives :**

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

Organised By : MSIHMCTRS, Degree, Pune

Event Coordinator : Anahita Manna

Topic Covered : Interview Skills

Venue : Assembly Hall

Time / Duration

11:00am-2:00pm

Total Number of  
Participants

Students

Faculty

Non-Teaching

110

103

02

NA

Event Details

On the 18th of November Mr. Kanchan Chitnis graciously accepted our invitation to be an eminent Guest Speaker for the Second Year BHMCT Students. The lecture aimed to equip the students with essential soft skills and interview preparation techniques crucial for their upcoming 15-week Industrial Training. Mr. Chitnis, with his extensive 27-year career as a Human Resource Professional at the esteemed Oberoi Group of Hotels, inspired our students with his successful journey. He shared invaluable lessons and anecdotes, providing students with a broader perspective of industry demands and career pathways.

The session also dove into key soft skills necessary for becoming well-rounded hospitality professionals, emphasizing the importance of communication, teamwork, problem-solving, and customer service skills. Additionally, Mr. Chitnis offered invaluable advice on interview preparation, including resume building, effective communication during interviews, and showcasing one's strengths and experiences.

The highly informative session left our students enlightened and pre-equipped with the knowledge and confidence needed to succeed in their careers. Mr. Chitnis' words of wisdom resonated deeply with the students, leaving them inspired and motivated to excel in their future endeavors.

Type of Learning Outcome (Tick the appropriate option)

Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>





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

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

Enclosures:

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

*Anahita*

ANAHITA MANNA

Name and Sign of Event Coordinator

*Seema Zagade*

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

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





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

Date: 14/11/2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

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

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

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

Guest Profile / Name: Mr Kanchan Chitnis

Faculty Coordinating: Anahita Manna

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

Sr. No. of SCA Registrar 136

FOOD & BEVERAGE DEPARTMENT:

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





# ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: Table Cloth + Foil Nos.

Faculty In-charge: Derosham J.

Flower Arrangement: 1 no (optional)

Camera : 1

Special Instruction: camera and memory card to be arranged

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

Food Production: Atharva . S

Food & Beverage Service: Irawati . S

Accommodation: Saksh . D

Any other instruction (For Students)

## CIRCULATED TO ALL FACULTY AND STAFF

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







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

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

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

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

Cc: principal@msihmctrs.in

Wed, Nov 9, 2022 at 8:07 PM

Dear Mr Chitnis,

Greetings from MSIHMCT, Pune!!

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

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

For this lecture we have a two fold request:

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

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

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

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

We are looking forward to this wonderful session.

Warm Regards,

Dr. Seema Zagade  
Principal

MSIHMCT(Degree)





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

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

kanchan chitnis &lt;kanchanchitnis1964@gmail.com&gt;

Thu, Nov 10, 2022 at 7:00 PM

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

Sir

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

Regards

[Quoted text hidden]





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

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

Date: 18.11.2022

REF: MSIHMCT/UG-PG/2022/ 1256

To,  
Mr. Kanchan Chitnis  
EX HR Manager  
The Oberoi

Dear Mr. Kanchan,

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

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

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

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

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

Thank you once again.

Warm regards,

**PRINCIPAL**  
(BHMCT)

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





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

ATTENDANCE SHEET

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



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



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

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







### FEEDBACK ANALYSIS

Was the session relatable to the syllabus taught?

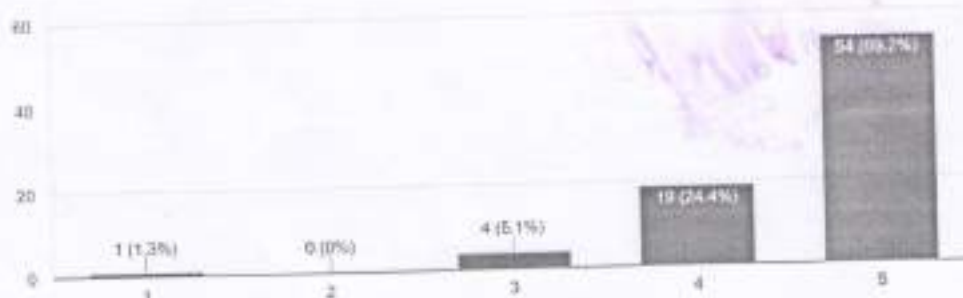
78 responses



● Yes  
● No

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

78 responses



What was the take-away from the session?

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





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

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

Date: 18/11/2022

Student Training feedback

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

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

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

Signature of student





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Date: 18/11/22

Student Training feedback

NAME OF HOTEL : Mr. Kanchan Chitnis  
NAME OF TRAINEE : Sakshi S. Deshpande  
ENROLLMENT NO (INST.) : 202124

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

Sr. No	CRITERIA	SCORE					Remark
		5	4	3	2	1	
1	The training met with my expectations.	5					
2	I will be able to apply the knowledge & Skills learned.	5					
3	The training objectives for each skill were identified and followed.	5	4				
4	The training schedule was organized and easy to follow.	5	4				
5	The concerned department trainer was knowledgeable & approachable	5					
6	The quality of instruction was good.	5					
7	The concerned department trainer met with the training objectives	5					
8	Adequate time was provided for queries to be solved	5					
9	The time period for the training was sufficient	5					
10	How do you rate the training overall?	5					
11	What aspects of the training could be improved and which aspects were you satisfied with? <u>Some handouts or ppt can be provided.</u>						
TOTAL SCORE <u>48</u> OUT OF 50							

Signature of student







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Date: 18/11/22

Student Training feedback

NAME OF HOTEL

Mr. Kanchan Chitnis

NAME OF TRAINEE

Sakshi S. Deshpande

ENROLLMENT NO (INST.)

202124

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

Sr. No	CRITERIA	SCORE					Remark
1	The training met with my expectations.	5	4	3	2	1	
2	I will be able to apply the knowledge & Skills learned.	5	4	3	2	1	
3	The training objectives for each skill were identified and followed.	5	4	3	2	1	
4	The training schedule was organized and easy to follow.	5	4	3	2	1	
5	The concerned department trainer was knowledgeable & approachable	5	4	3	2	1	
6	The quality of instruction was good.	5	4	3	2	1	
7	The concerned department trainer met with the training objectives	5	4	3	2	1	
8	Adequate time was provided for queries to be solved	5	4	3	2	1	
9	The time period for the training was sufficient	5	4	3	2	1	
10	How do you rate the training overall?	5	4	3	2	1	
11	What aspects of the training could be improved and which aspects were you satisfied with? Some handouts or ppt can be provided.						
TOTAL SCORE <u>48</u> OUT OF 50							

Signature of student







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Date: 18/11/2022

Student Training feedback

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

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

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

Signature of student





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND  
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Date: 18/11/22

Student Training feedback

NAME OF HOTEL : Mr Kanchan chitnis  
NAME OF TRAINEE : Nimai S. Ghodake  
ENROLLMENT NO (INST.) : 202141

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

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

412 – C, K.M.MunshiMarg, BahiratPatilChowk, Shivajinagar, Pune – 16.  
☎ - 25676640 Email: [msihmettpo@gmail.com](mailto:msihmettpo@gmail.com) , web site: [msihmetrs.in](http://msihmetrs.in)

Guest lecture by Mr.Kanchan Chitnis on 18-12-2022



**Pune, MH, India**

**Babu Saheb Power Marg, Shivaji N**







Nplusone Social Foundation,

8, Amod Vihar, Kothrud Pune 411038.

CIN: U80904PN2021NPL200117 7350709100,

[admin@readastory.org.in](mailto:admin@readastory.org.in)

To

Dr. Seema Zagade

The Principal  
MSIHMCTRS, (Degree)  
Pune

October 13, 2022

Ref: Collaboration with Read a story - a volunteer opportunity for students of MSIHMCTRS

Dear Dr. Zagade

My name is Anjali Desai. I am the volunteer coordinator for Read-a-story (RAS). I have been in touch with Mr. Darshan Joshi in reference to this program. We would greatly appreciate the opportunity to collaborate with your institution and engage volunteer tutors in their learning journey.

I am sharing the salient details of our program.

Are you looking for an easy way to make a difference in the life of a child in tribal India?

Read-a-story is a wonderful grassroot level organization and is looking for volunteers who are proficient in English.

As a tutor, you will help your assigned students with English. In an interactive one-on-one session, these students read to you from material that is provided by us. All you need is an hour a week and a *simple phone call* (no WhatsApp / Zoom etc.) and the impact is truly amazing!

PRINCIPAL  
(B-CT)

Maharaja ...  
Hotel Ma ...  
Shivajinagar, Pune-411001





Highlights of the program:

1. Help a tribal child over the phone improve his/her reading English skills (reading and spoken) using a simple telephone call.
2. Program duration is 12 cumulative hours - once a week / 30-45 minutes / 3-4 months
3. Marathi/Hindi basic level will be needed as a common language
4. No travel needed and flexible volunteer times (contactless volunteering)
5. Parental consent would be needed for volunteers under 18 only
6. Easy registration using a dedicated RAS Google sign-up form for groups/corporations/educational institutions
7. Dedicated (1) hour online/in-person training to facilitate a meaningful volunteer experience
8. Read-a-story Certificate of Completion provided at the end of the program (12 volunteer hours)
9. Certificate of Appreciation to the Institute for the valuable partnership

Thank you and I look forward to hearing back.

Regards,

Anjali Desai

Volunteer Coordinator- Team Read-a-story

WhatsApp & Phone number + 91-9049050806

[anjali@readastory.org.in](mailto:anjali@readastory.org.in)

**PRINCIPAL**  
(BHMCT)

Maharashtra State Institute of  
Hotel Management and Catering Technology  
Shri Chhatrapati Shivaji Maharaj  
411018







## Fwd: Read with Bharat! Volunteer opportunity with Read-a-story!

Darshan Joshi <sca@msihmctrs.in>  
To: lib@msihmctrs.in

2 April 2024 at 02:14

----- Forwarded message -----  
From: **Darshan Joshi** <sca@msihmctrs.in>  
Date: Thu, 13 Oct 2022 at 10:44  
Subject: Fwd: Read with Bharat! Volunteer opportunity with Read-a-story!  
To: <deepalimame1@gmail.com>

----- Forwarded message -----  
From: **Anjali Desai** <anjali@readastory.org.in>  
Date: Fri, 7 Oct 2022, 2:16 pm  
Subject: Read with Bharat! Volunteer opportunity with Read-a-story!  
To: Darshan Joshi <sca@msihmctrs.in>

October 7, 2022

Dear MSIHMCTRS Students and Staff

Are you looking for an easy way to make a difference in the life of a child in rural India? **Read with Bharat!**  
**Read-a-story** is a wonderful grassroots level organization and is looking for volunteers who are proficient in English.

### • What will I have to do?

- You will help your assigned student with one-on-one English reading and Spoken English. These students are from the tribal regions of Maharashtra 📍

### • How many hours will I have to teach? 🕒

- 12 cumulative volunteer hours/an hour a week/ 3-4 months

### • What will I get? 🎁

- Certificate of Completion & an amazing teaching experience

### • Session timings and day?

- Flexible -more details in the Google sign-up form ⚡

### • Mode of teaching?

- Telephone 📞 (No Zoom/WhatsApp calling etc.)

### • Teaching material?

-All the teaching material along with guidance/training will be provided by the Read-a-story team ✅

### • How do I sign up?

-Please fill out the dedicated MSIHMCTRS [Google Sign-up Form](#) and join the dedicated WhatsApp Group mentioned in the form.

Please note that this is a **commitment-based** volunteer experience. If you have any questions, please do reach out via email or by WhatsApp to Anjali Desai, the volunteer coordinator at Read-a-story.



### Read with Bharat, starting this 15th Aug

- > Help underprivileged students read English
- > An hour a week, no travel
- > A simple phone call
- > Basic knowledge of Hindi/Marathi/Tamil
- > Register at <https://readastory.org.in/signup>
- > WhatsApp 7083490865



Bala Mandir Kamraj Trust



Thank you.

Regards,  
Anjali Desai  
Volunteer Coordinator- Team Read-a-story  
Business WhatsApp number + 91-7083490865  
[anjali@readastory.org.in](mailto:anjali@readastory.org.in)

Do follow us on:  
Facebook  
Instagram



*Principals*

**PRINCIPAL**  
(BHMCT)

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







## Fwd: Collaboration with Read a story - a volunteer opportunity for students of MSIHMCTRS

Darshan Joshi <sca@msihmctrs.in>  
To: lib@msihmctrs.in

2 April 2024 at 02:07

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

From: Darshan Joshi <sca@msihmctrs.in>  
Date: Thu, 13 Oct 2022 at 10:45  
Subject: Fwd: Collaboration with Read a story - a volunteer opportunity for students of MSIHMCTRS  
To: <deepalimarne1@gmail.com>

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

From: Anjali Desai <anjali@readastory.org.in>  
Date: Fri, 7 Oct 2022, 11:04 am  
Subject: Collaboration with Read a story - a volunteer opportunity for students of MSIHMCTRS  
To: Darshan Joshi <sca@msihmctrs.in>

Dr. Seema Zagade  
The Principal  
MSIHMCTRS, (Degree)  
Pune

Good morning Dr. Zagade

My name is Anjali Desai. I am the volunteer coordinator for Read-a-story (RAS). I have been in touch with Mr. Darshan Joshi in reference to this program.

We would greatly appreciate the opportunity to collaborate with your institution and engage volunteer tutors in their learning journey.

I am sharing the salient details of our program.

Are you looking for an easy way to make a difference in the life of a child in tribal India?

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As a tutor, you will help your assigned students with English. In an interactive one-on-one session, these students read to you from material that is provided by us. All you need is an hour a week and a *simple phone call* (no WhatsApp / Zoom etc.) and the impact is truly amazing!

Highlights of the program:

1. Help a tribal child over the phone improve his/her reading English skills (reading and spoken) using a simple telephone call.
2. Program duration is 12 cumulative hours - once a week / 30-45 minutes / 3-4 months
3. Marathi/Hindi basic level will be needed as a common language
4. No travel needed and flexible volunteer times (contactless volunteering)
5. Parental consent would be needed for volunteers under 18 only
6. Easy registration using a dedicated RAS Google sign-up form for groups/corporations/educational institutions
7. Dedicated (1) hour online/in-person training to facilitate a meaningful volunteer experience
8. Read-a-story Certificate of Completion provided at the end of the program (12 volunteer hours)
9. Certificate of Appreciation to the Institute for the valuable partnership



An initiative to improve reading and spoken English in the rural and tribal regions of our country.



currently running this program primarily in multiple districts of Maharashtra and plan to expand



### Join as volunteer

- .Proficiency in English
- .Basic Marathi/Hindi
- .Empathy and patience
- .Teach from the comfort of your home
- .Basic mobile phone



**Spread the word!!**  
**Join as a volunteer**

Follow us on  
[readastory.org](https://www.readastory.org) [readastory.org](https://www.facebook.com/readastory.org)  
[readastory.org.in](https://www.readastory.org)  
 Call Us +91-7083490865

Thank you and I look forward to hearing back.

Regards,  
 Anjali Desai  
 Volunteer Coordinator- Team Read-a-story  
 WhatsApp & Phone number + 91-9049050806  
[anjali@readastory.org](mailto:anjali@readastory.org)  
 Do follow us on:  
 Facebook  
 Instagram



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







# CERTIFICATE OF APPRECIATION

This certificate is proudly presented to

**Aditi Belhekar**

For participating in the **Read-a-story** Project **2022-2023**

Thank you, **Aditi**, for your commitment and dedication towards improving the English reading and comprehension skills of the children in Zilla Parishad Schools- Aurangabad and Talasari, Palghar, Maharashtra.

**Anand Joshi**

DIRECTOR MEMBER  
N+1 SOCIAL FOUNDATION

**Gauri Mehendale**

DIRECTOR  
N+1 SOCIAL FOUNDATION





# CERTIFICATE OF APPRECIATION

This certificate is proudly presented to

**Vishruti Deshmukh**

For participating in the **Read-a-story Project 2022-2023**

Thank you, **Vishruti**, for your commitment and dedication towards improving the English reading and comprehension skills of the children in Zilla Parishad Schools- Aurangabad and Talasari, Palghar, Maharashtra.

**Amod Joshi**

DIRECTOR MEMBER  
N+1 SOCIAL FOUNDATION

**Gauri Mehendale**

DIRECTOR  
N+1 SOCIAL FOUNDATION







# CERTIFICATE OF APPRECIATION

This certificate is proudly presented to

**Parth Ruparel**

For participating in the **Read-a-story** Project **2022-2023**

Thank you, **Parth**, for your commitment and dedication towards improving the English reading and comprehension skills of the children in Zilla Parishad Schools- Aurangabad and Talasari, Palghar, Maharashtra.

**Amod Joshi**

DIRECTOR MEMBER  
N+1 SOCIAL FOUNDATION

**Gauri Mehendale**

DIRECTOR  
N+1 SOCIAL FOUNDATION





# CERTIFICATE OF APPRECIATION

This certificate is proudly presented to

**Trishala Malge**

For participating in the **Read-a-story** Project **2022-2023**

Thank you, **Trishala**, for your commitment and dedication towards improving the English reading and comprehension skills of the children in Zilla Parishad Schools- Aurangabad and Talasari, Palghar, Maharashtra.

**Amod Joshi**

DIRECTOR MEMBER  
N+1 SOCIAL FOUNDATION

**Gauri Mehendale**

DIRECTOR  
N+1 SOCIAL FOUNDATION







# CERTIFICATE OF APPRECIATION

This certificate is proudly presented to

**Atharva Salunke**

For participating in the **Read-a-story Project 2022-2023**

Thank you, **Atharva**, for your commitment and dedication towards improving the English reading and comprehension skills of the children in Zilla Parishad Schools- Aurangabad and Talasari, Palghar, Maharashtra.

**Amod Joshi**

DIRECTOR MEMBER  
N+1 SOCIAL FOUNDATION

**Gauri Mehendale**

DIRECTOR  
N+1 SOCIAL FOUNDATION





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

Date:15-10-2023

## Celebration of 'Vachan Prerna Din 2022' and Collaborative Learning with 'read a story'



*[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.

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

---

**Guest Lecture Report: Neuro Linguistic Programming**

Date: 22nd March, 2019.

Guest Speaker: Dr. Yogesh

On March 22, 2019, a guest lecture on Neuro-Linguistic Programming (NLP) was organized for the students of SYBHMCT. Dr. Yogesh, an esteemed practitioner in the field, graced the event with his expertise and insights.


Dr. Yogesh began by clarifying the fundamental concepts of NLP, emphasizing its role in understanding and influencing human behavior. He explained how NLP techniques could be applied in various domains, including communication, personal development, and therapy.

The lecture delved into the crucial role of language in shaping our thoughts and behaviors. Dr. Yogesh highlighted different linguistic patterns used in NLP, such as reframing, anchoring, and meta-modeling, illustrating their practical applications.

To enrich the learning experience, Dr. Yogesh conducted interactive exercises and demonstrations. Students were encouraged to participate actively, experiencing firsthand the power of NLP techniques in altering perspectives and enhancing communication.

Drawing relevance to the students' field of study, Dr. Yogesh elucidated specific applications of NLP in hospitality management. From enhancing guest interactions to improving team dynamics, he showcased how NLP principles could be integrated into various aspects of the industry.


In conclusion, the guest lecture on Neuro-Linguistic Programming by Dr. Yogesh proved to be enlightening and enriching for the students of SYBHMCT. The session provided a comprehensive understanding of NLP principles and their practical applications, equipping the students with valuable insights applicable to both personal and professional spheres. Dr. Yogesh's expertise and engaging delivery left a lasting impression, inspiring students to explore further the transformative potential of NLP in their future endeavors.

  
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







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

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

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

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

### Objectives:


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

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


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

Enclosures:

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

  
ASHAY.M.

Name and Sign of Event Coordinator

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









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

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

Date: 25/04/23.

FUNCTION PROSPECTUS CUM OFFICE ORDER

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

Programme: BHMCT / MHMCT Year: 1<sup>st</sup> / 2<sup>nd</sup> / 3<sup>rd</sup> / Final Day: SAT.  
Time: 3:15 PM.

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

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

Faculty In - Charge: ABHAY. MANOLKAR,  
POOJA PAWAR

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

Sr. No. of SCA Registrar

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
					Food Prod.	Service	Staff
Breakfast	—	—	—	—	—	—	—
Tea	—	—	—	—	—	—	—
Lunch	—	—	—	—	—	—	—
PMT	4:15 PM	04	ZAFFRAN RESTAURANT.	ATK.	Abhay. M.	Anaisha M.	D. Ishke.
Takeaways	—	02	—	—	pooja. P.	—	—

ROOM DIVISION FACULTY INCHARGE :

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

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

Social Media updated on 08 MAY 2022 Signature

Principal  
(S.N.C.T.)



To,  
AM & Team,

Organize a Interview only  
session instead of talk.

o/c  
  
Principal  
Maharashtra Institute of  
Hotel Management and Catering Technology  
Shri Chhatrapati Shivaji Maharaj  
Shilp Chhatra, Pune-411016.



## A Talk Session on Business Insights

Schedule

06 May 2023

Talk Session by  
Mr. Neelkanth Palekar  
Time- 3.15 pm to 4.15pm



Organised by

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

### About Institute:

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



### **About Start-up and Innovation Cell**

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

### **TALK SESSION OVERVIEW**

#### **About Palekar Food Products Pvt. Ltd -**

Palekar Food Products Pvt. Ltd; earlier well-known as Palekar Bakery, established by Late Mr. Marutirao alias Dadasaheb Palekar in the year 1939. His sons Late Shree. Govindrao Palekar & Late Shree. Gopalrao Palekar carried this business further to their second generation. Mr. Neelkanth Govind Palekar, the third generation entrepreneur developed this business to high level and now Dadasaheb Palekar's fourth generation & sons of Mr. Neelkanth Palekar – Mr. Pranav Palekar & Mr. Dnyanesh Palekar joined this business after completing their Post graduations. The bakery is also certified with - ISO 9001:2015 (quality Management System), ISO 22000:2018 (Food Safety Management), certification in application of "lean management systems"

#### **About today's speaker -**

Shree Palekar is an active member of Satara district bakery owner's association, Satara; Society of Indian bakers (SIB), New Delhi; Indian Bakers Federation (IBF); Laghu Udyog Bharati, Satara. Mr. Palekar has also received various national level awards such as National productivity award for year 1995-96 at the hands of hon. Shree K.R. Narayanan (Hon. President of India), - Best entrepreneur awards at the hands of Shree Manohar Joshi, Chief-Minister of Maharashtra and many more







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CATERING TECHNOLOGY (UG & PG – Degree Programme)

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

Date - 06 May 2023

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

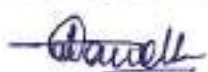
Attendance for : SY BHMCT

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

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



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

  
Signature of the Faculty

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





## Feedback of Mr. Neelkanth Palekar .

Q&A  
session with Mr. Neelkanth Palekar

Email \*

palekarfoods@gmail.com

NAME OF THE FACILITATOR \*

Neelkanth Palekar

DESIGNATION \*

Entrepreneur

NAME OF HOTEL/ ORGANISATION \*

Palekar Foods

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

- ☐ 1  
☐ 2  
☐ 3  
☒ 4  
☐ 5

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

- ☐ 1  
☐ 2  
☐ 3  
☒ 4  
☐ 5

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



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

- ☐ 1  
☐ 2  
☐ 3  
☐ 4  
☒ 5

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

- ☐ 1  
☐ 2  
☐ 3  
☐ 4  
☒ 5

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

- ☐ 1  
☐ 2  
☐ 3  
☐ 4  
☒ 5

Any other suggestions \*

The session was great.

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Google Forms

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





## Feedback for Mr. Neelkanth Palekar talk session

Email \*

swapna.kul114@gmail.com

NAME OF THE FACILITATOR \*

Neelkanth Palekar Sir

DESIGNATION \*

Entrepreneur

NAME OF HOTEL/ ORGANISATION \*

Palekar Foods products pvt. Ltd.



**PRINCIPAL**  
(SHMCT)

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



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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

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





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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

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



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

☐ 1

☐ 2

☐ 3

☐ 4

☒ 5

Any other suggestions \*

No

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(BHMCT)  
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Hotel Management & Catering Technology  
Shivajinagar, Pune-411016





## Feedback for Mr. Neelkanth Palekar talk session

Email \*

katariashruti31@gmail.com

NAME OF THE FACILITATOR \*

Neelkanth Palekar

DESIGNATION \*

Businessman

NAME OF HOTEL/ ORGANISATION \*

Palekar Foods Products Pvt Ltd

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



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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

  
**PRINCIPAL**  
(BHMCT)  
Maharaja's Institute of  
Hotel Management & Catering Technology  
Shivajinagar, Pune-411016



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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

  
**PRINCIPAL**  
(BHMCT)  
Mahatma Jyoti Bahe Institute of  
Hotel Management and Catering Technology  
Shri Chhatrapati Shivaji Maharaj - 411016





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

☐ 1

☐ 2

☐ 3

☐ 4

☒ 5

Any other suggestions \*

No

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

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

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

Date:06-05-2023



  
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## Workshop on chocolate-Barry Callebaut.

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

**Date of the Event:** 29 April 2023

**Conducted by:** Chef Snowil from the premier chocolate company Barry Callebaut

### Objectives:

- To educate students about the origins, history, and different types of chocolate.
- To demonstrate various chocolate-making techniques, such as tempering, moulding, enrobing, and decorating.

Organised By: Start up and innovation cell													
Event Coordinator	Mr. Abhay Manolkar	Ms. Pooja Pawar											
Venue	Bakery	Time / Duration	01 hour										
Total Number of Participants	Students	Faculty	Non-Teaching										
22	17	03	02										
Event Details	The session was covered under start up and innovation cell												
Type of Learning Outcome (Tick the appropriate option)													
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills									
✓													
Learning Outcome	Students gained a deeper knowledge of chocolate, including its origins, history, production process, and different types/varieties. Students learn various chocolate-making techniques, such as tempering, moulding, enrobing, and decorating. The demonstration provided a great learning experience to our students												
Mapping of the event with PO and CO		Program Outcome											
Start up and innovation activity		P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
		✓		✓		✓			✓				



Enclosures:

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

  
ABHAN. M

Name and Sign of Event Coordinator



Dr. Seema Zagade

**Principal**

(BHMCT)

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





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

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

REF: MSIHMCT/UG-PG/SS/2023/337

Date: 25/04/2023.

**FUNCTION PROSPECTUS CUM OFFICE ORDER**

Name of the Event: WORKSHOP ON CHOCOLATE - BAKERY CALLEBAUT.  
Date of Event: 25/04/2023.  
UNDER STARY UP & INNOVATION CELL.

Programme: BHMCT / MHMCT Year: 1<sup>st</sup> / 2<sup>nd</sup> / 3<sup>rd</sup> / Final Day: 29 APRIL 2023  
Time: 10 AM TO 1. PM

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

Guest Profile / Name & Designation / Organization: CHIEF. SHOWEL D'CUNHA - BAKERY CALLEBAUT.

Faculty In - Charge: : ABHAY. M.  
POOJA. P.

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

Sr. No. of SCA Registrar

**FOOD & BEVERAGE DEPARTMENT:**

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

ROOM DIVISION FACULTY INCHARGE :

Venue and Set up : ✓  
Linen : ✓  
Flower Arrangement : ✓  
Function Board : ✓  
Escorting : ✓  
Social Media In charge :  
Photography : MR. SACHIN. R.

Media update after event – Face Book ☐ Instagram ☐

STUDENT IN CHARGE:

Food Production : PRADEEP. S.  
Food & Beverage Service : ✓  
Rooms Division : ✓  
Social Media / Media : CHENMAY. C.

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 02/05/23 Signature

o/c  
Principal  
Paras Institute of  
Hotel Management & Catering Technology  
Shivajinagar, Pune-411016





# Fwd: Invitation for demonstration-Barry Callebaut

Inbox

Search for all messages with label Inbox

Remove label Inbox from this conversation

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

12:45 PM (2 hours ago)

to me

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

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

Date: Fri, 28 Apr 2023 at 16:08

Subject: Invitation for demonstration-Barry Callebaut

To: [tushar\\_more@barry-callebaut.com](mailto:tushar_more@barry-callebaut.com) <[tushar\\_more@barry-callebaut.com](mailto:tushar_more@barry-callebaut.com)>

Dear Mr. Tushar More,

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

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

Further to your telephonic conversation with Mr. Abhay Manolkar, thank you for confirming the demonstration with our students from Bachelors in Hotel Management and Catering Technology, on April 29, 2023, from 10:00 am.

The session will be conducted on premises in the **Confectionary** room with the students and the Chocolatier from Barry Callebaut.

The demo will enlighten our students on handling chocolates, the difference between couverture and compound chocolate, usage and profile for each note in chocolate tasting.

The demo will be attended by 21 students of the **Final year BHMCT - Culinary Arts Specialization** and the faculty members.

Along with appreciating Chocolates, students will also be introduced to the world of chocolates and professionally engage with Barry Callebaut in future.

This demonstration is an activity under the **Innovation and Start-up Cell** of MSIHMCT, Pune.

Look forward to your continuous support in future!

Regards,

**Principal and Team M.S.I.H.M.C.T.**

Start Up and Innovation Cell

Mr. Abhay Manolkar +91 7249014701

Ms. Pooja Pawar +91 9527681265

**PRINCIPAL**  
(BHMCT)

Maharashtra State Institute of  
Hotel Management & Catering Technology





Compose

Inbox

170

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Drafts

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Labels



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

Further to your telephonic conversation with Mr. Abhay Manekar, thank you for confirming the demonstration with our students from 2023, from 10:00 am.

The session will be conducted on premises in the Confectionary room with the students and the Chocolatier from Barry Callebaut.

The demo will enlighten our students on handling chocolates, the difference between couverture and compound chocolate, usage.

The demo will be attended by 21 students of the Final year BHMCT - Culinary Arts Specialization and the faculty members.

Along with appreciating Chocolates, students will also be introduced to the world of chocolates and professionally engage with Barry.

This demonstration is an activity under the Innovation and Start-up Cell of MSBHMCT, Pune.

Look forward to your continuous support in future.

Regards,

Principal and Tutor M.S.BHMCT,

Start Up and Innovation Cell

Mr. Abhay Manekar +91 7249014701

Ms. Pooja Pawar +91 9627591265

Reply

Forward





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## A Talk Session on Demonstration on Chocolates

Schedule  
29 April 2023

Workshop by  
Mr. Chef Snowil  
Time- 9.30.am to 1.15pm



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

### About Institute:

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

### About Start-up and Innovation Cell

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





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

### TALK SESSION OVERVIEW

Snowil Gilbert D'cunha completed his Food production & patisseries from I.H.M. in Mumbai and possess over 15 years of innovative experience in culinary kitchen. He has worked with international brands such as Carnival cruise lines, Virgin Voyages, Grand Hyatt, Morde Chocolates and presently working with Barry Callebaut AG is a Swiss-Belgian cocoa processor and chocolate manufacturer, with an average annual production of 2.3 million tonnes of cocoa & chocolate. And was created in 1996 through the merging of the French company Cacao Barry and the Belgian chocolate producer Callebaut.

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



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### TALK SESSION OVERVIEW

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(BHMCT)  
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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

REF: MSIHMCSTRS/BHMCT/2023/842

Date: 29.04.2023

To,  
Mr. Tushar More  
Territory Sales Executive,  
Barry Callebaut,  
Marketing and Sales  
Pune.

Dear Tushar More,

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

On behalf of the MSIHMCSTRS (Degree) team, we would like to extend a heartfelt thank you for sparing your valuable time and accepting our invitation for the demonstration of Barry Callebaut Chocolates and its application for our Final Year BHMCT students. We would like to appreciate the support extended by Chef Snowil D'Cunha.

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

The demo will certainly enlighten our students on handling chocolate, the difference between couverture and compound chocolate, usage and profile for each note in chocolate tasting.

The session was truly appreciated by the students.

Looking forward to your association in the future!

With regards,

Dr. Seema Zagade

I/c. **PRINCIPAL**  
(BHMCT)

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

**PRINCIPAL**  
(BHMCT)

Maharashtra State Institute of

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Shivajinagar, Pune-411016







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Date : 29 April 2023

Name of the event : Demonstration of Chocolates

Attendance for : Final Year Students

Sr. No.	Roll No.	Student Name	Attendance	Remark
1.	201914	ChikodikarTanmayVaibhav	P	
2.	201916	DalviKetan Sanjay	P	
3.	201917	DeshpandeMadhavSuhas	P	
4.	201921	GaikwadRasika Suresh	P	
5.	201922	GengajePankajSantosh	P	
6.	201924	GuravPraiyotPradip	P	
7.	201929	Jadhav Prasad Suresh	P	
8.	201930	JadhavRoshni Mohan	P	
9.	201938	Khan Junaid Sameer	P	
10.	201941	KulkarniShounakHrishikesh	P	
11.	201945	MusalePrasannaShashikant	P	
12.	201946	NagpureArpita Ravi	P	
13.	201949	NaikShubhamMilind	P	
14.	201950	Nair IshaVinod	P	
15.	201959	SalunkeAtharva Sanjay	P	
16.	201961	SathelrawatiSachin	P	
17.	201962	Sawane Pratik Mahadev	P	

Signature of the faculty

  
ABHAY MAHODKAR

  
**PRINCIPAL**  
(BHMCT)

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





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Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION :

Barry Collabour

NAME OF THE RESOURCE PERSON :

Chef Sumit

NAME OF THE EVENT :

Chocolate Demo

NAME OF STUDENT :

Prasanna Trusale

ENROLLMENT NO (INST.) :

201945

Please circle the relevant score

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

Signature of student

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

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







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(UG & PG – Degree Programme)

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

Date: 29/04/2023

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Barry Callebaut  
NAME OF THE RESOURCE PERSON : Chef Sunil  
NAME OF THE EVENT : Chocolate Demonstration  
NAME OF STUDENT : Shubham Naik.  
ENROLLMENT NO (INST.) : 201949

Please circle the relevant score

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

SUNIL  
Signature of student

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





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



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Industry expert/ Guest lecture/Demonstrator feedback

Date

NAME OF HOTEL/ ORGANISATION

NAME OF THE FACILITATOR

DESIGNATION

S. NOWIL D. CONHA.  
Technical Advisor B.C

Please circle the relevant score

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

Signature of facilitator

PRINCIPAL  
(BHOCT)

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Under the Start-up and Innovation cell of MSIHMCTRS (degree) Pune, a workshop on Chocolate was organized; Chef Snowil from Barry Callebaut demonstrated various chocolate products

Date:29-04-2023







## Introduction to convenience food for business prospect.

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

**Date of the Event:** 10 April 2023

**Conducted by:** Chef Raviraj Gai from Veeba Foods Services Pvt. Ltd.

### Objectives:

- To provide an overview of convenience food, its definition, types, and its significance in the food industry.
- To focus on advantages of using convenience food, such as time savings, convenience, versatility, and reduced food waste.
- To incorporate convenience food into meal planning and preparations.

Organised By: Start up and innovation cell

Event Coordinator	Mr. Abhay Manolkar	Ms. Pooja Pawar		
Venue	QTK	Time / Duration	01 hour	
Total Number of Participants	Students	Faculty	Non-Teaching	
98	94	02	02	
Event Details	The session was covered under start up and innovation cell			
Type of Learning Outcome (Tick the appropriate option)				
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
✓				
Learning Outcome	The students gained insight on convenience food, including its definition, types, and common characteristics. Also came to know various cooking skills and techniques used when incorporating convenience food into their meals,			

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



Enclosures:

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

  
ABHAY. M.

Name and Sign of Event Coordinator



Dr. Seema Zagade

Principal

**PRINCIPAL**  
(BHMCT)

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





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

REF: MSIHMC/UG-PG/SS/2023/286

Date: 10<sup>th</sup> APRIL 2023

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Introduction to convenience food for Business prospect. Date of Event: 10<sup>th</sup> APRIL 2023  
(under start up & innovation cell)

Programme: BHMCT / MHMCT Year: 1<sup>st</sup> / 2<sup>nd</sup> / 3<sup>rd</sup> / Final Day: Monday MONDAY,  
Year Time: 10:30 am.

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

Guest Profile / Name & Designation / Organization: VEEBA - CHEF. RAJESH GAT.

Faculty In - Charge: ASHAY. M. & POOJA. P.

Venue: • Classroom • Iris • Zaffran • Conference  
• Assembly Hall • Board Room • Principal Office (Q7K)✓

Sr. No. of SCA Registrar 174

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
					Food Prod.	Service	Staff
Breakfast	✓	✓	✓	✓	✓	✓	✓
Tea	✓	✓	✓	✓	✓	✓	✓
Lunch	✓	✓	✓	✓	<u>Anantamanis</u>	<u>Anshika. M.</u>	<u>Ramod</u>
PMT	✓	✓	✓	✓	✓	✓	✓
Takeaways	✓	✗	✓	✓	✓	✓	✓

ROOM DIVISION FACULTY INCHARGE :

Venue and Set up : ✓  
Linen : ✓  
Flower Arrangement : ✓  
Function Board : ✓  
Escorting : ✓  
Social Media In charge : Devesh. S.  
Photography : Chintamani. S.  
Media update after event – Face Book ☐ Instagram ☐

STUDENT IN CHARGE:

Food Production : -  
Food & Beverage Service : -  
Rooms Division : -  
Social Media / Media : -  
Photography : Niranjan. Mane

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 11/4/2023 Signature

o/c   
Principal  
Sri Chhatrapati Institute of  
Hotel Management & Catering Technology  
Mumbai, Pune-411016







Date 10 April 2023

Name of the event : Introduction to convenience food for business prospect


Attendance for : Second year

Sr. No.	Roll No.	Student Name	Attendance	Remark
1.	202102	Ahiwale Yash Ashish	P	
2.	202103	AswarSwajit Shivaji	P	
3.	202109	Bhosale Patil Yugandhara Dhawal	P	
4.	202110	Bhosale Sarthak Shailendra	P	
5.	202115	Chaudhari Swapnil Bhaskar	P	
6.	202116	Chavan Swapnil Satish	P	
7.	202117	Chendke Ojas Prashant	P	
8.	202118	Chitale Shakti Mahendra	P	
9.	202119	Dalvi Atharva Rajendra	P	
10.	202120	Dengavekar Aditya Prasad	P	
11.	202121	Deoghatole Shantanu Sunil	P	
12.	202125	Deshpande Vaishnavi Prashant	P	
13.	202126	Dhage Sachin Amogsiddh	P	
14.	202128	Dhede Manasi Sanjay	P	
15.	202129	Dhumal Anand Vijayabhinandan	P	
16.	202130	Dhumal Utkarsha Prasad	P	
17.	202131	Dimber Shreya Manohar	P	
18.	202133	Durgule Rohan Rahul	P	
19.	202134	Edke Shweta Ashru	P	
20.	202135	Falak Dipti Govinda	P	
21.	202137	Gaikwad Atharva Sanjay	P	
22.	202138	Gaikwad Prathamesh Rahul	P	
23.	202139	Gawade Aditya Harshad	P	
24.	202140	Gedam Pranali Sayaji	P	
25.	202141	Ghodake Nimai Sanjay	P	
26.	202142	Gole Rudra Vikas	P	
27.	202143	Gore Manali Laxman	P	
28.	202144	Gunjal Jay Balkrishna	P	
29.	202147	Jagtap Shrineel Nitin	P	
30.	202148	Jagtap Siddhi Gorakh	P	
31.	202149	Jamdar Prathamesh Santosh	P	
32.	202150	Jangam Sarvesh Deepak	P	
33.	202151	Kadam Ajay Ravindra	P	

Sr. No.	Roll No.	Student Name	Attendance	Remark
34.	202153	Kamble Yash Anand	P	
35.	202154	Karnik Radhika Rohit	P	
36.	202155	Kasbe Harshada Nilesh	P	
37.	202156	Kataria Shruti Yogesh	P	
38.	202157	Kendurkar Tejas Hemant	P	
39.	202158	Khade Samrudhi Satish	P	
40.	202159	Kharade Tanaya Nandan	P	
41.	202164	Kuchekar Mahesh Rajendra	P	
42.	202165	Kulkarni Moksh Vishwanath	P	
43.	202166	Kulkarni Swapna Prasanna	P	
44.	202169	Mahadule Sarang Suresh	P	
45.	202170	Mahajan Abhishek Ravindra	P	
46.	202171	Malge Trishala Ramesh	P	
47.	202173	Mane Niranjana Shankar	P	
48.	202174	Mane Siddesh Raosaheb	P	
49.	202175	Mankar Mohit Subhash	P	
50.	202176	Mohd. Faizal	P	
51.	202179	More Sankalp Sanjay	P	
52.	202180	More Soham Rajendra	P	
53.	202181	Mulik Sanket Ajit	P	
54.	202183	Nanakshahi Drishti Teghbahadur	P	
55.	202184	Navale Pritesh Arjun	P	
56.	202185	Nemade Vinit Kiran	P	
57.	202186	Neware Roshni Jitendra	P	
58.	202187	Nikam Prathamesh Vasant	P	
59.	202188	Pandure Darshan Dnyaneshwar	P	
60.	202190	Parve Sahil Dadarao	p	
61.	202191	Patange Nandini Om	P	
62.	202192	Patankar Kushagra Abhijeet	P	
63.	202193	Pathak Mrunal Jayant	P	
64.	202196	Pawar Adwait Ramnath	P	
65.	202197	Pawar Ritik Shyam	P	
66.	202198	Phatak Dhanushree Vishwajit	p	
67.	2021100	Pulawale Anurag Navin	P	
68.	2021101	Ranade Omkar Manoj	P	
69.	2021102	Rao Mitra Deviprasad	P	
70.	2021103	Rengade Shrushti Kisan	P	
71.	2021104	Renuse Niraj Sanjay	P	

Sr. No.	Roll No.	Student Name	Attendance	Remark
72.	2021105	Rupade Swapnil Santosh	P	
73.	2021106	Ruparel Parth Bharat	P	
74.	2021108	Sangle Shubham Rajaram	P	
75.	2021109	Santar Sanket Rajendra	P	
76.	2021110	Sardesai Shreeyans Vinay	P	
77.	2021111	Sargar Aditya Paraji	P	
78.	2021112	Sasane Atharva Ashok	P	
79.	2021113	Seha Piyush Rohit	P	
80.	2021114	Shelkande Shreyash Durgadas	P	
81.	2021117	Shete Varun Suresh	P	
82.	2021118	Shewale Aadesh Babasaheb	P	
83.	2021121	Siddha Surbhi Satish	P	
84.	2021124	Suryawanshi Siya Umesh	P	
85.	2021125	Sutar Tanmayee Milind	P	
86.	2021126	Tanty Tapaswini Satrugan	P	
87.	2021127	Tavdare Tejaswi Ravindra	P	
88.	2021129	Thorat Rupesh Bhanudas	P	
89.	2021130	Tupsagar Anuja Vithal	P	
90.	2021132	Untwale Rishabh Sandiprao	P	
91.	2021134	Vaishampayan Kunal Umesh	P	
92.	2021135	Waghunde Ankush Prakash	P	
93.	2021136	Waikar Om Santosh	P	
94.	2021137	Walwe Asmi Rajan	P	

Name and signature of the faculty



ABHAY MANDOKAR

  
**PRINCIPAL**  
 (BHMCT)

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





## Feedback of Chef Raviraj Gai

Introduction  
to convenience food for business prospect

Email \*

ravirajgai@gmail.com

NAME OF THE FACILITATOR \*

Chef Raviraj Gai

DESIGNATION \*

Area chef for Pune region

NAME OF HOTEL/ ORGANISATION \*

Veetba foods Pvt Ltd

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

- ☐ 1  
☐ 2  
☐ 3  
☐ 4  
☒ 5

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

- ☐ 1  
☐ 2  
☐ 3  
☒ 4  
☐ 5

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

- ☐ 1  
☐ 2  
☐ 3  
☐ 4  
☒ 5

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

- ☐ 1  
☐ 2  
☐ 3  
☐ 4  
☒ 5

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

- ☐ 1  
☐ 2  
☐ 3  
☐ 4  
☒ 5

Any other suggestions \*

Convenience foods has wide range so need one more session

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

Google Forms

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(BHMCT)  
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Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMCT/VEEBD  
NAME OF THE RESOURCE PERSON : Raviraj Gai  
NAME OF THE EVENT : continent Road for SYBHMCT  
NAME OF STUDENT : Sneha Bhasale  
ENROLLMENT NO (INST.) : 202111

Please circle the relevant score

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

Signature of student

PRINCIPAL  
(BHMCT)

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Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : VEEBA  
NAME OF THE RESOURCE PERSON : Chef Ravinraj Gai  
NAME OF THE EVENT : Workshop  
NAME OF STUDENT : Yugandhara Bhasale-Patil  
ENROLLMENT NO (INST.) : 202109

Please circle the relevant score

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

  
Signature of student

**PRINCIPAL**  
(PHMCT)

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Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : VFFBA  
NAME OF THE RESOURCE PERSON : Chef Raviraj Chai  
NAME OF THE EVENT : Workshop  
NAME OF STUDENT : Moksh Kulkarni  
ENROLLMENT NO (INST.) : 202163

Please circle the relevant score

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



Signature of student

PRINCIPAL  
(SHMCT)

Maharashtra State Institute of  
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Shivajinagar, Pune-411016







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Under The Startup and Innovation Cell of MSIHMCTRS (Degree) Pune, A Workshop on Introduction to Convenience food for business prospect was Organized For SYBHMCT Students On 10th April 2023.

The workshop was conducted by Chef Raviraj Gai from Veeba Foods Services Pvt. Ltd.



PRINCIPAL  
(BHMCT)

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

*[Signature]*





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

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

REF: MSIHMCTRS/BHMCT/2023/281

Date: 10.04.2023

To,  
Chef Raviraj Gai  
Area chef,  
VRB Consumers Products Pvt. Ltd.,  
Veeba Food Services Pvt. Ltd.  
Pune.  
M – 7030427277.

Dear Chef. Raviraj Gai,

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


On behalf of the MSIHMCTRS (Degree) team, we would like to extend a heartfelt thank you for sparing your valuable time and accepting our invitation for the demonstration of various precooked gravies and sauces for our SY BHMCT students in their day to day practical operations. We would like to appreciate the support extended by Mr. Neten Hajarnis and Mr. Shrinivas Talegaonkar.

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

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

Looking forward to your association in the future!

With regards,

  
Dr. Seema Zagade  
I/c. Principal

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

Received







### Demo & Guest lecture on Charnock Equipment

Type of the Event: Demo + Guest Lecture

Date of the Event : 28 February 2023

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

Objectives :

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

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



Enclosures:

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



Name and Sign of Event Coordinator



Dr. Seema Zagade

**PRINCIPAL**

(BHMCT)

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







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

### Charnock Housekeeping Equipment Demo on 28-02-2023





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

Date: 23/02/2023

FUNCTION PROSPECTUS CUM OFFICE ORDER

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

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

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

Faculty In - Charge: Dr. Vidya Kadam

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

Sr. No. of SCA Registrar 159

FOOD & BEVERAGE DEPARTMENT:

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





ROOM DIVISION FACULTY INCHARGE :

Dr. Vidya Kadam

Venue and Set up :

Linen :

Flower Arrangement :

Function Board :

Escorting :

Social Media In charge :

Photography :

Media update after event – Face Book ☐ Instagram ☒

STUDENT IN CHARGE:

Food Production :

Food & Beverage Service :

Rooms Division : - Sachin, Ritika B, Abhishek.  
1 assembly.

Social Media / Media : Parking H.K.

CIRCULATED TO ALL FACULTY AND STAFF

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

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

Principal



o/c Rave  
23/02/23





Dr. Seema Zagade <principal@msihmctrs.in>

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

2 messages

Dr. Vidya Kadam <iqac@msihmctrs.in>  
To: priya@charnock.biz  
Cc: principal@msihmctrs.in

20 February 2023 at 15:36

Dear Ms. Priya,

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

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

The session can be planned for the 28th of February, Tuesday at 1130 am - 1:30 pm. Total numbers of students will be 75.

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

Look forward to meeting you

Regards,

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

Priya Ranade <priya@charnock.biz>  
To: "Dr. Vidya Kadam" <iqac@msihmctrs.in>  
Cc: principal@msihmctrs.in, vedant@charnock.biz, Charnock - Sales <sales@charnock.biz>

20 February 2023 at 16:38

Dear Vidya,

Confirming the same.

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

Thanks and Regards,

Priya Ranade

Branch Head

Charnock Equipments Pvt.Ltd.

'Flat no 2 & 3 , Plot no 16, S. no 163/2 A,

Adarsh Colony Road No 07, Tingre Nagar,

Pune 411 032, India.

Tel: 91- 20 - 2669 0750

Mob: +91 81500 00881

Fax: 91- 30 - 41651216

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



CERTIFIED BY



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# Workshop on Introduction to convenience food for business prospect

Schedule  
10 April 2023

Demonstration session by  
Chef Raviraj Gai  
Time- 10.15 pm to 1.15pm



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

**About Institute:**

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





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The institute also regularly conducts Short-term programmes in Bakery, Cookery and Hospitality Services.

### **About Start-up and Innovation Cell**

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

### **TALK SESSION OVERVIEW**

#### **About Veeba Food Products Pvt. Ltd –**

Veeba is one of the leading Condiments & Sauce company in India. Having strong focus on Quality, Innovation and 'Better for You' products have helped them stand out in a very cluttered retail market. With a Pan India distribution network reaching both General Trade and Modern trade shops Veeba offer consumers the freshest and the most authentic flavours in the comfort of their homes. Extreme focus is put on procuring the finest and most authentic ingredients from across the globe and then manufacturing in a world class FSSC22000 certified manufacturing facility.

#### **About today's speaker -**

CHEF Raviraj Gai – is a area chef for VRB Consumer Products (Formerly Veeba Food Products) and is responsible for demonstrating the company products such as Sauces, Gravies, Syrups, Seasonings, Premixes in rest of Maharashtra. He is solely responsible for training the customers for proper application of the related products. He has also worked for various FMGC events for the company all over India. Chef Raviraj has 15 years of experience worldwide.





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FINAL YEAR – 2022-23 Even Sem

EVENT:- Guest lecture on Charnack equipment

Date:- 28.2.22

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





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Industry expert/ Guest lecture/Demonstrator feedback

Date 28/2/2023

NAME OF HOTEL/ ORGANISATION

Charnoch

NAME OF THE FACILITATOR

Ms. Priya Ranade

DESIGNATION

Branch Manager.

Please circle the relevant score

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

P. Ranade  
Signature of facilitator







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Date: 28/02/23

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

Vignesh . S. Thikekar  
Signature of student







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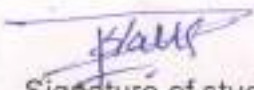
Date: 28/02/2023

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Charnock  
NAME OF THE RESOURCE PERSON : Priya Ranade  
NAME OF THE EVENT : Demo of charnock equipment  
NAME OF STUDENT : Paurvima Naik  
ENROLLMENT NO (INST.) : 201948

Please circle the relevant score

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

  
Signature of student





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Date: 28/02/2023

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION

:

Charnock

NAME OF THE RESOURCE PERSON

:

Priya Ranode

NAME OF THE EVENT

:

Demo of Charnock equipment

NAME OF STUDENT

:

Aditya Dimbae


ENROLLMENT NO (INST.)

:

281919

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: 28/02/2023

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : Charnok  
NAME OF THE RESOURCE PERSON : Miss. Priya.  
NAME OF THE EVENT : Demonstration of equipments (Charnok)  
NAME OF STUDENT : Aditya Anil Shinde  
ENROLLMENT NO (INST.) : 2020113 (TYBHMCT)

Please circle the relevant score

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

Signature of student







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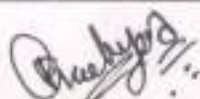
Date: 28/02/2023

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

  
Signature of student





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Date:

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

Signature of student







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**STUDENT DEVELOPMENT CELL**


Type of the Event: Nirbhaya Kanya Abhiyan Work Shop

Date of the Event : 04-02-2023

Conducted by : Ms Shweta Bedekar

Objectives :

- Equip female students with practical self-defense techniques.
- Educate attendees on the fundamental principles of self-defense, including awareness, assertiveness, and physical techniques.
- Foster a sense of empowerment and resilience among participants.
- Promote collaboration and community engagement by bringing together students, faculty, and staff from diverse backgrounds to collectively learn and advocate for women's safety and empowerment.

Organised By : MSIHMCT				
Event Coordinator		Ms. Anahita Manna		
Topic Covered : Self Defence				
Venue		Parking		Time / Duration 90mins
Total Number of Participants		Students		Faculty Non-Teaching
55		50		3 2
Event Details		A workshop was conducted to teach the female students the basics of self defence.		
Type of Learning Outcome (Tick the appropriate option)				
Contextualization of Knowledge		Praxis and technique		Critical Thinking Research Soft Skills
				
Learning Outcome		The female students learnt the basic self defence techniques that can be used in case of emergency.		





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
—	NA	—										✓	✓	✓

Enclosures:

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

*Anshita*  
Anshita Manna

*Staranya*  
Name and Sign of Event  
Coordinator

*Seema Zagade*

Dr. Seema Zagade  
Principal  
(SHMCT)

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



Scanned  
16/12

(1)



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

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

REF: MSIHMCT/UG-PG/SS/2022/ 92

Date: 30/01/2023

**FUNCTION PROSPECTUS CUM OFFICE ORDER**

Name of the Event: Nirbhaya Kanya Abhiyan

Date of Event: 04/02/2023

Programme: BHMCT / MHMCT

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

Day: Saturday

Year

Time: 11:00am - 12:00pm

Types of Function:

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

Guest Profile / Name &

Designation / Organization:

Ms. Shweta Bedekar / Ritz-Carlton Associate  
Taekwondo

Faculty In – Charge:

Sampada Paranjpe / Anahita Manna

Venue:

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

Sr. No. of SCA Registrar 148

**FOOD & BEVERAGE DEPARTMENT:**

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





**ROOM DIVISION FACULTY INCHARGE :**

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

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 Deokori	
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  
 (BHMCT)

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





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REF: MSIHMCT/UG-PG/2023/119

Date: 03/02/2023

To,  
Ms. Shweta Anand Bedekar  
Pune.

Dear Ms. Shweta

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

We sincerely thank you for accepting our invitation to guide our lady staff members and girls in Self -defense technique to equip them to protect themselves in today's world under Nirbhay Kanya Abhiyan of the Student Welfare Department of S. P. Pune University on 4<sup>th</sup> February 2023.

Thank you once again.

Regards,

Dr. Seema Zagade

**PRINCIPAL**  
(BHMCT)

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







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REF: MSIHMCT/UG-PG/2023/ 122

Date: 04.02.2023

To,  
Ms. Dewashree Vasudeo Shendye  
Pune.

Dear Ms. Dewashree

Greetings from M.S.I.H.M.CT.!!

We sincerely thank you for accepting our invitation to guide our lady staff members and girls in Self -defense technique to equip them to protect themselves in today's world under Nirbhay Kanya Abhiyan of the Student Welfare Department of S. P. Pune University on 4<sup>th</sup> February 2023.

Thank you once again.

Regards,

  
4/2/23

Dr. Seema Zagade

**PRINCIPAL**  
(BHMCT)

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





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**ATTENDANCE SHEET**

Roll No.	Student Name	Status
202206	Bhandare Rewati	P
202207	Bhosale Shruti	P
202208	Biware Tanaya	P
202209	Bobade Rupali	P
202215	Desale Vaishnavi	P
202221	Gejage Amtuta	P
202234	Joshi Apurva	P
202248	Makasare Shalmali	P
202252	Newaskar Akshada	P
202253	Nirwane Shivani	P
202246	Londhe Nikita	P
202266	Saloni	P
202285	Zankar Manshri	P
202107	Belhekar Aditi	P
202109	Bhosale Yugandhara	P
202124	Deshpande Sakshi	P
202125	Deshpande Vaishnavi	P
202128	Dhede Manasi	P
202130	Dhumal Utkarsha	P
202131	Dimber Shreya	P
202134	Edke Shweta	P
202135	Falak Dipti	P
202140	Gedam Pranali	P
202143	Gore Manali	P
202145	Hirve Anushka	P
202148	Jagtap Siddhi	P
202154	Karnik Radhika	P
202155	Kasbe Harshada	P
202156	Kataria Shruti	P
202158	Khade Samrudhi	P
202159	Kharade Tanaya	P
202161	Khetre Samiksha	P
202166	Kulkarni Swapna	P
202171	Malge Trishala	P
202183	Nanakshahi Drishti	P
202191	Patange Nandini	P
202193	Pathak Mrunal	P
202194	Aditi Patil	P
202195	Patil Samiksha	P
202198	Phatak Dhanushree	P
2021103	Rengade Shrushti	P
2021116	Shenolikar Prutha	P
2021119	Shinde Sanyukta	P
2021121	Siddha Surbhi	P
2021124	Suryawanshi Siya	P
2021125	Sutar Tanmayee	P
2021126	Tanty Tapaswini	P
2021127	Tavdare Tejaswi	P
2021130	Tupsagar Anuja	P
2021140	Deshmukh Vishruti	P

**PRINCIPAL**  
(BHT/ICT)

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







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Nirbhay Kanya Abhiyan on 04-02-2023

PHOTOGRAPHS



**GPS Map Cam**  
**Pune, Maharashtra, India**  
412 – C, Off Senapati Bapat Road, near HMC  
Laxmi Society, Model Colony, Shivajinagar,  
Pune, Maharashtra 411016, India  
Lat 18.532014°  
Long 73.832122°  
04/02/23 12:13 PM GMT +05:30







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**STUDENT DEVELOPMENT CELL**


Type of the Event: Nirbhaya Kanya Abhiyan Work Shop

Date of the Event : 26/02-2022

Conducted by : Ms Shweta Bedekar and Ms Devashree Shendye, Online Session by  
Ms Deepshika Ware

Objectives :

- Equip female students with practical self-defense techniques.
- Educate attendees on the fundamental principles of self-defense, including awareness, assertiveness, and physical techniques.
- Foster a sense of empowerment and resilience among participants.
- Promote collaboration and community engagement by bringing together students, faculty, and staff from diverse backgrounds to collectively learn and advocate for women's safety and empowerment.

Organised By : MSIHMCT				
Event Coordinator	Ms Sampada Parnje / Ms. Anahita Manna			
Topic Covered : Self Defence				
Venue	Parking	Time / Duration 90mins	11:00am onwards	
Total Number of Participants	Students	Faculty	Non- Teaching	
78	74	3	2	
Event Details	A workshop was conducted to teach the female students the basics of self defence.			
Type of Learning Outcome (Tick the appropriate option)				
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
				
Learning Outcome	The female students learnt the basic defence techniques and how to save themselves in case of emergency.			

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
—	NA	—										✓		

Enclosures:

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

  
 SAMPADA PARANJPE  
 Name and Sign of Event  
 Coordinator

  
 ANAHITA MANNA

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







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REF: MSIHMCT/UG-PG/SS/2022/ 136

Date: 23/2/22

**FUNCTION PROSPECTUS CUM OFFICE ORDER**

Name of the Event: NIRBHAY KANYA. INTRODUCTION TO THE LAIO. Date of Event: 26/2/22.

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

Year

Time: 11:00 am.

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

Guest Profile / Name: P.T. DEEPSHIKHA WARE  
MS. SHWETA BEDEKAR

Faculty Coordinating: MS. GAMPADA. PARANJPE 2  
MS. ANAHITA. NANNA.

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

Sr. No. of SCA Registrar 79.

**FOOD & BEVERAGE DEPARTMENT:**

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



ROOM DIVISION MANAGEMENT ARRANGEMENT: N/A

Type of Linen: Nos. Faculty In-charge:

Flower Arrangement:

Camera :

Special Instruction: N/A

STUDENT IN CHARGE:

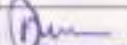
Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Dr. S. Zagade		12.	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				

  
Principal  
(BHMCT)

Maharaja State Institute of  
Management & Technology







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

REF: MSIHMC/UG-PG/2022/ 142

Date: 24 FEB 2022

To,  
Ms. Deepshikha Ware  
Crime Police Inspector  
Mumbai.

Dear Ms. Deepshikha

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

We sincerely thank you for accepting our invitation to guide our staff and students about the Legal Aspects to equip them to protect themselves in today's world under Nirbhay Kanya Abhiyan of the Student Welfare Department of S. P. Pune University.

Thank you once again.

Warm regards,

Principal

PRINCIPAL  
(UG – PG)

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







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

**ATTENDANCE SHEET**

First Name	Last Name	Roll Number	Status
Manali	Gore	202143	P
Shweta	Gawade	202040	P
Tejaswi	Tavdare	2021127	P
Utkarsha	Dhumal	202130	P
Shruti	Kataria	202156	P
Dhanushree	Phatak	202198	P
Anuja	Tupsagar	2021130	P
Samiksha	Patil	202195	P
ARPITA	NAGPURE	201946	P
Pooja	Bodkhe	202011	P
Mrunal	Pathak	202193	P
Pratiksha	Kure	201942	P
Saloni	Bhosale	201908	P
Vaishnavi	Deshpande	202125	P
RITIKA	SHETE	201963	P
Tanaya	Kharade	202159	P
Trishala	Malge	202171	P
Yugandhara	Bhosale Patil	202109	P
Vaishnavi	Sartape	2020105	P
TANVI	GAIKWAD	202037	P
Shruti	Borse	201910	P
Tanmayee	Sutar	2021125	P
Aditi	Uttekar	2020127	P
Aditi	Patil	202194	P
Sakshi	Deshpande	201918	P
Roshni	Neware	202186	P
Shalmali	Khandke	201939	P
Radhika	Karnik	202154	P
Madhura	Lele	2020136	P
Aditi	Belhekar	202107	P
Suhanj	Hatkar	202044	P
Tapaswini	Tanty	2021126	P



First Name	Last Name	Roll Number	Status
Suchita	Lokhande	202070	P
Prutha	Shenolikar	2021116	P
Vishruti	Deshmukh	2021140	P
Madhura	Chavrekar	201913	P
Rutuja	Ware	201967	P
Sakshi	Deshpande	202124	P
Dipti	Falak	202135	P
Roshni	Jadhav	201930	P
Drishti	N	2021083	P
Pradnya	Pol	2020137	P
Irawati	Sathe	201961	P
Pooja	Kulkarni	M2103	P
Nishigandha	Raskar	201958	P
Rasika	Gaikwad	201921	P
Revati	Mandavkar	202072	P
Sanskriti	Kedari	201937	P
Sakshi	Chavan	201912	P
Harshada	Kasbe	202155	P
Manali	Kulkarni	202064	P
Durga	Jadhav	201928	P
Mrunalini	Kadam	201933	P
Nandini	Godbharle	201923	P
Shweta	Edke	202134	P
Shravane	Dongre	M2102	P
Shrushti	Rengade	2021103	P
Manaswini	Kadam	301932	P
Nandini	Jog	201931	P
Paurnima	Naik	201948	P
Manisha	Badyal	201968	P
Mayura	Marathe	202073	P
Priya	Sharma	201969	P
Vaibhavi	Patil	202088	P
surbhi	siddha	2021121	P
Tannu	Sharma	2020110	P
Saishwari	Surve	M2108	P
Mansi	Waghmode	2020130	P
Ritika	Barkade	201903	P
Rajeshwari	Chavan	201911	P
Nandini	Patange	202191	P
Revati	Pawar	202090	P
Amruta	Mohite	202177	P
Kasturi	Choudhari	201915	P

*Amadlian*

**PRINCIPAL**  
(BHMCT)

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



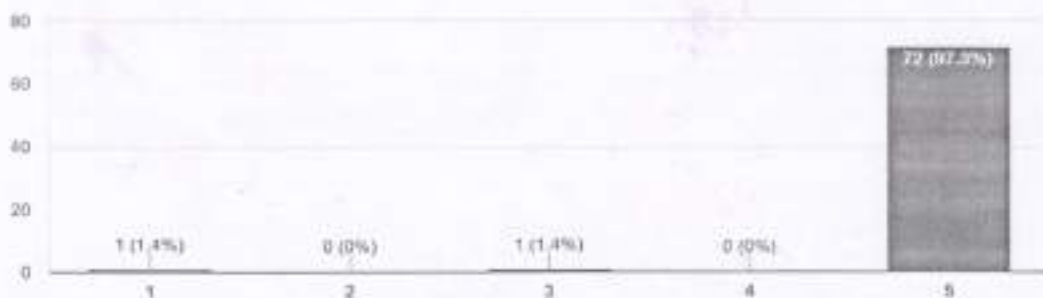




### FEEDBACK ANALYSIS

How will you rate the session?

74 responses



Was the session relevant to you?

74 responses



● Yes  
● No

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

74 responses



What was the take-away from the session?

- Motivated girls to come forward and talk. Never be afraid to speak up for yourself.
- Got information on different sections & how to approach the authorities in case of any inappropriate behaviour.

## Industry expert/ Guest lecture/Demonstrator feedback

Ms Shweta Bedekar

The respondent's email (deepshikhaware28@gmail.com) was recorded on submission of this form.

Email \*

deepshikhaware28@gmail.com

NAME OF THE FACILITATOR \*

Deepshikha Ware

DESIGNATION \*

Police Inspector

NAME OF ORGANISATION \*

Police Department





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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

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

- ☐ 1
- ☐ 2
- ☐ 3
- ☒ 4
- ☐ 5



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

☐ 1

☐ 2

☐ 3

☒ 4

☐ 5

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

☐ 1

☐ 2

☐ 3

☒ 4

☐ 5



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

☐ 1

☐ 2

☐ 3

☒ 4

☐ 5

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

☐ 1

☐ 2

☐ 3

☒ 4

☐ 5

Any other suggestions \*

None

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Google Forms







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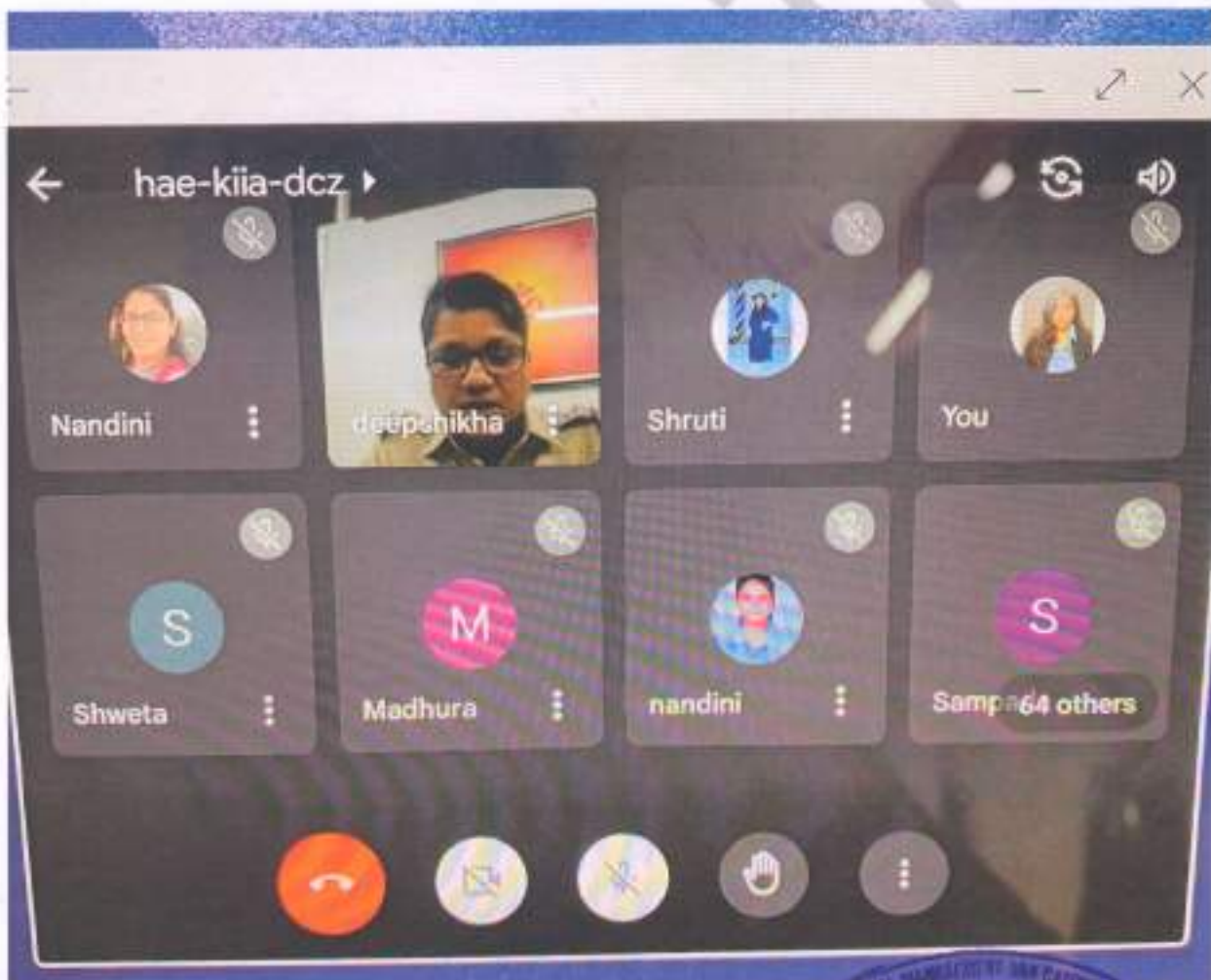
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AND CATERING TECHNOLOGY

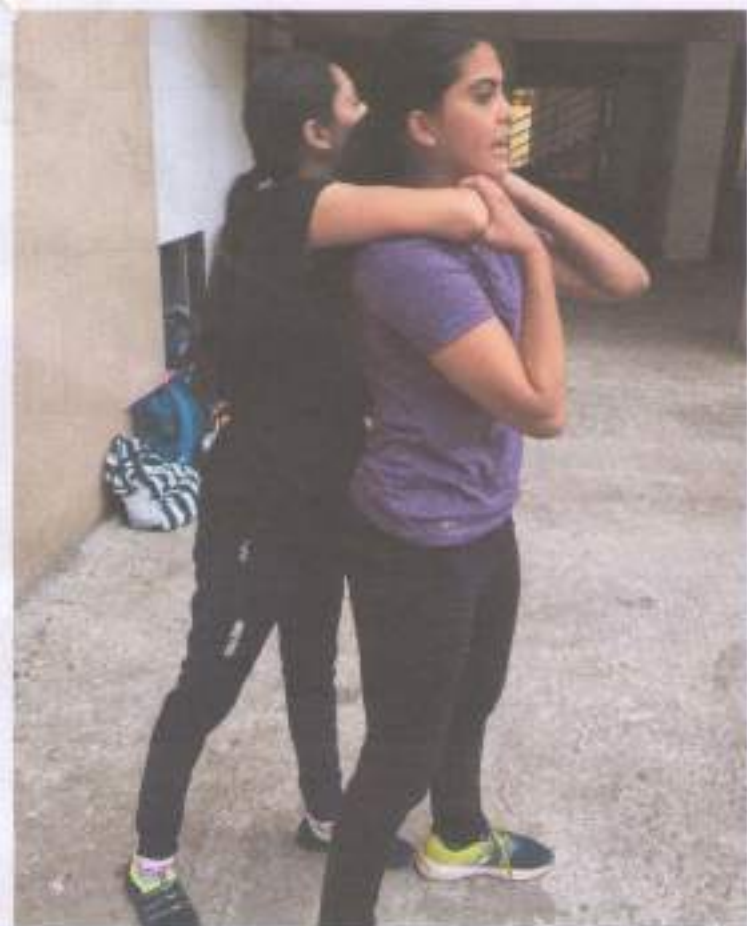
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Online Nirbhay Kanya Abhiyan session on 26-02-2022









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

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

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

**Conducted by:** Mr. Mandar Bhosale

### Objectives:

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

Organised By: Start up and innovation cell			
Event Coordinator	Mr. Abhay Manolkar	Ms. Pooja Pawar	
Venue	601 class	Time / Duration	01 hour
Total Number of Participants	Students	Faculty	Non-Teaching
60	55	03	02

Event Details The session was covered under start up and innovation cell

### Type of Learning Outcome (Tick the appropriate option)

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


Learning Outcome	Students gained a comprehensive understanding of the chocolate industry, including its growth trends, and entrepreneurial opportunities. Students were able to understand chocolate production techniques, including tempering, moulding, enrobing, and flavouring, enabling them to create high-quality chocolates. They were also aware with challenges such as competition, supply chain issues, and changing consumer trends.
------------------	--

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



Enclosures:

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

  
ANSHU . MANOLKAR

Name and Sign of Event Coordinator



Dr. Seema Zagade

Principal  
**PRINCIPAL**  
(BHMCT)

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





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TECHNOLOGY (UG & PG – Degree Programme)

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

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

Date: 06/12/22

FUNCTION PROSPECTUS CUM OFFICE ORDER

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

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

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

Guest Profile / Name: MR. NANDAR BHOSALE

Faculty Coordinating: ABHAY. M & POOJA. P.

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

Sr. No. of SCA Registrar 144

FOOD & BEVERAGE DEPARTMENT:

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





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

Schedule  
09 December 2022

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



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

**About Institute:**

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

**About Start-up and Innovation Cell**

  
**PRINCIPAL**  
(BHMCT)

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



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

### TALK SESSION OVERVIEW

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

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





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



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

REF: MSIHMCTRS/BHMCT/2022/ 1345

Date: 9.12.2022

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

Dear Mr. Mandar Bhosale,

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

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

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

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

Thank you for all your support.

Looking forward to your association in the future!

With regards,

Dr. Seema Zagade

I/c. Principal

(BHMCT)

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

*[Handwritten signature]*

*[Handwritten signature]*

PRINCIPAL  
(BHMCT)

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Shivajinagar, Pune-411016





# Fwd: Invitation as a Guest speaker

Inbox

Search for all messages with label Inbox

Remove label Inbox from this conversation

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

12:14 PM (2 hours ago)

to me

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

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

Date: Tue, 6 Dec 2022 at 13:43

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

Hello Team,

Please to confirm my availability for the session.

My introduction

Mandar bhosale

Certified chocolate taste and entrepreneur at cacao solutions.

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

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

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

Insta page - chocolate\_taster

Thank you.

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

Dear Mr. Mandar,

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

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

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

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

Look forward to your continuous support!

Regards,

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

  
**PRINCIPAL**  
(BHMCT)

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

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



+91 9527681265



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Date 09 December 2022

Attendance for : Chocolate expert as an entrepreneur.

Class : Final Year BHMCT

Sr. No.	Roll No.	Student Name	Attendance	Remark
1.	201903	BarkadeRitika Sanjay	P	
2.	201904	BethariaArchishaNilesh	P	
3.	201906	BhagwatArya Nikhil	P	
4.	201908	BhosaleSaloni Ramesh	P	
5.	201909	BorkarOmkarAnkush	P	
6.	201910	BorseShruti Mahesh	P	
7.	201911	ChavanRajeshwariUmesh	P	
8.	201912	ChavanSakshiGorakhnath	P	
9.	201914	ChikodikarTanmayVaibhav	P	
10.	201916	DalviKetan Sanjay	P	
11.	201918	DeshpandeSakshiVithalrao	P	
12.	201919	DimbarAdityaSudam	P	
13.	201920	Gaikwad Joel Ratan	P	
14.	201921	GaikwadRasika Suresh	P	
15.	201924	GuravPrajyotPradip	P	
16.	201925	HadkeShlok Ganesh	P	
17.	201926	Heera Max Ajitpal	P	
18.	201929	Jadhav Prasad Suresh	P	
19.	201930	JadhavRoshni Mohan	P	
20.	201931	Jog NandiniNilesh	P	
21.	201932	KadamManaswiniMilind	P	
22.	201933	KadamMrunaliniMilind	P	
23.	201934	KadamShivratnaShrinivas	P	

**PRINCIPAL  
(BHMCT)**

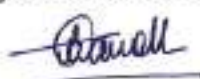
Maharashtra State Institute of  
Hotel Management & Catering Technology  
Shivajinagar, Pune-411016





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

Signature of the faculty







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Industry expert/ Guest lecture/Demonstrator feedback

Date 9/12/22

NAME OF HOTEL/ ORGANISATION

CACAO SOLUTIONS

NAME OF THE FACILITATOR

Mr. Mandar Bhosale

DESIGNATION

Entrepreneurship

Please circle the relevant score

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

Signature of facilitator

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Date:

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

Sakshi  
Signature of student



Pooja  
PRINCIPAL  
(MSIHMCCT)

Hotel Management and Catering Technology





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Date:

Student feedback on workshop/demonstration/lecture

NAME OF ORGANISATION : MSIHMC TRS  
 NAME OF THE RESOURCE PERSON : Mr. Mandale Jadhav  
 NAME OF THE EVENT : Session on Chocolate Entrepreneur  
 NAME OF STUDENT : Gautam Shinde  
 ENROLLMENT NO (INST.) : 2021143

Please circle the relevant score

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

Signature of student



*[Signature]*

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



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

Pune, Maharashtra, India  
412 – C, Off Senapati Bapat Road, near  
Model Colony, Shivajinagar, Pune, Mah  
18.531897°  
73.832136°  
09/12/22 05:02 PM GMT +05:30

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





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

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

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

**Conducted by:** Mr Dnyaneshwar Randhiva


**Objectives:**

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

Organised By: Start up and innovation cell													
Event Coordinator	Mr. Abhay Manolkar	Ms. Pooja Pawar											
Venue	601	Time / Duration	01 hour										
Total Number of Participants	Students	Faculty	Non-Teaching										
52	47	03	02										
Event Details	The session was covered under start up and innovation cell												
Type of Learning Outcome (Tick the appropriate option)													
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills									
✓													
Learning Outcome	Students were able to understand the concept of facility management, its scope, and its importance in various industries. The students gained knowledge on client needs and industry trends, including facility maintenance, cleaning services, security, landscaping, waste management, and energy management.												
Mapping of the event with PO and CO		Program Outcome											
Start up and innovation activity		P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
		✓		✓		✓							

Enclosures:

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

  
ANAY M

Name and Sign of Event Coordinator



Dr. Seema Zagade

**PRINCIPAL**  
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Maharashtra State Institute of  
Hotel Management & Catering Technology  
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☎- 25676640 Email: [msihmctrsoffice@gmail.com](mailto:msihmctrsoffice@gmail.com), web site: [msihmctrs.in](http://msihmctrs.in)

REF: MSIHMCCT/UG-PG/SS/2022/1200

Date: 09/NOV/2022

**FUNCTION PROSPECTUS CUM OFFICE ORDER**

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

Programme: BHMCT / MHMCT

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

Day: WEDNESDAY

Year

Time: 3:15 to 4:15

Types of Function:

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

Guest Profile / Name: MR. RANDHIVE DNYANESHWAR

Faculty Coordinating: ABHAY. M & POOJA. P.

Venue:

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

Sr. No. of SCA Registrar : 130

**FOOD & BEVERAGE DEPARTMENT:**

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

### ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: Nos. Faculty In-charge:

Flower Arrangement: —

Camera : —

Special Instruction: —

### STUDENT IN CHARGE:

Food Production: —

Food & Beverage Service: —

Accommodation: —

Any other instruction (For Students) : 8

### CIRCULATED TO ALL FACULTY AND STAFF

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

o/c  
Principal  
Maharashtra State Institute of  
Hotel Management & Catering Technology  
Shriharipur, Pune-411015





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**A Talk Session on**  
**Prerequisites to start a facility**  
**management company**

**Schedule**  
**09 September 2022**

**Talk Session by**  
**Mr. Dnyaneshwar Randhive**  
**Time- 3.15 pm to 4.15pm**



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

**About Institute:**

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

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

Maharashtra State Institute of  
Hotel Management and Catering Technology  
Savitribai Phule Pune University





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### About Start-up and Innovation Cell

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

### TALK SESSION OVERVIEW

#### About the speaker

Mr. Dnyaneshwar Randhiva is an Alumni of the institute, who after graduating and with his professional experience started the facility company named KMPP / RBG Group in the year 2009. The organisation is one of the foremost professionally and managed organization operating housekeeping & facility services most effectively. With an objective to provide a team of well trained, disciplined, and hard working personal to relieve clients from all worries relevant to facility management. KMPP is providing various services to more than 50 organisations in all over Maharashtra including hospitals, hotels, cafes, IT companies, Government organisations, commercial buildings, educational institutions etc.



**PRINCIPAL**  
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Maharashtra State Institute of  
Hotel Management & Catering Technology  
Shri Chhatrapati Shivaji Maharaj  
Museum, Pune-411005



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

REF: MSIHMCTRS/BHMCT/2022/ 28

Date: 9.11.2022

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

Dear Mr. Dnyaneshwar Randive,

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

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

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

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

Thank you for all your support.

Looking forward to your association in the future!

With regards,

*Dr. Seema Zagade*

Dr. Seema Zagade

**PRINCIPAL**

(BHMCT)

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



*Dr. Seema Zagade*

**PRINCIPAL**  
(BHMCT)

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

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

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

12:29 PM (2 hours ago)

to me

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

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

Date: Sun, 6 Nov 2022 at 16:08

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

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

Cc: <principal@msihmctrs.in>

Dear Sir/Madam,

Noted and thank you so much for your Invitation.

Regards,

Dnyaneshwar Randive

Director KMPP Facility Services

9075370273

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

Dear Mr. Randive,

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

Further to your telephonic conversation with Mr. Abhay Manolkar, thank you for confirming the Guest lecture on "Prerequisites for starting a Facility Management Company", with our students from Bachelors in Hotel Management and Catering

Technology, on November 09, 2022 from 3.15pm to 4.15pm. The session will be conducted on premises in the Assembly Hall with the students.

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

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

Look forward to your continuous support!

Regards,

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

Start Up and Innovation Cell

Mr. Abhay Manolkar +91 7299012655

Ms. Pooja Pawar +91 9527681265

**PRINCIPAL**  
(BHMCT)  
Maharashtra State Institute of  
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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: msihmcttpo@gmail.com , web site: msihmctrs.in

Date - 09 September 2022

Attendance for : Prerequisites to start a facility management company

Class : Final Year BHMCT

Sr. No.	Roll No.	Student Name	Attendance	Remark
1.	201901	Agrawal Jagdish Santosh	P	
2.	201902	Baghel Sachin Devendra	P	
3.	201905	Bhagat Prajwal Anil	P	
4.	201906	Bhagwat Arya Nikhil	P	
5.	201907	Bhaik Digambar Suresh	p	
6.	201908	Bhosale Saloni Ramesh	P	
7.	201911	Chavan Rajeshwari Umesh	P	
8.	201912	Chavan Sakshi Gorakhnath	P	
9.	201913	Chavrekar Madhura Prasad	p	
10.	201914	Chikodikar Tanmay Vaibhav	P	
11.	201915	Choudhari Kasturi Prashant	p	
12.	201917	Deshpande Madhav Suhas	p	
13.	201918	Deshpande Sakshi Vithalrao	P	
14.	201919	Dimbar Aditya Sudam	P	
15.	201920	Gaikwad Joel Ratan	P	
16.	201921	Gaikwad Rasika Suresh	P	
17.	201922	Gengaje Pankaj Santosh	p	
18.	201923	Godharle Nandini Ajit	p	
19.	201924	Gurav Prajyot Pradip	P	
20.	201926	Heera Max Ajitpal	P	
21.	201930	Jadhav Roshni Mohan	P	
22.	201931	Jog Nandini Nilesh	P	
23.	201932	Kadam Manaswini Milind	p	
24.	201933	Kadam Mrunalini Milind	P	
25.	201935	Kanade Prasad Kishor	P	
26.	201936	Karandikar Shrinidhi Kaustubh	p	
27.	201941	Kulkarni Shounak Hrishikesh	P	
28.	201942	Kure Pratiksha Saudagar	P	
29.	201945	Musale Prasanna Shashikant	P	
30.	201946	Nagpure Arpita Ravi	P	

Sr. No.	Roll No.	Student Name	Attendance	Remark
31.	201947	NaikPrabhanjanAtul	P	
32.	201949	NaikShubhamMilind	P	
33.	201950	Nair IshaVinod	P	
34.	201951	NandgudeAkshat Rahul	P	
35.	201952	PardeshiAtharvJaideep	P	
36.	201953	PatrudkarVishvajeetSuryakant	P	
37.	201956	PhadtareVedantSantosh	P	
38.	201957	RaghawantShreyashRaju	p	
39.	201959	SalunkeAtharva Sanjay	P	
40.	201960	SapkaleJayeshBhagwan	p	
41.	201961	SathelrawatiSachin	P	
42.	201962	Sawane Pratik Mahadev	P	
43.	201963	SheteRitika Dinesh	P	
44.	201964	ShewadkarAtharvaShamsunder	P	
45.	201966	Timande Dinesh Purushottam	P	
46.	201970	DhavaleVineetSanjiv	P	
47.	201971	KhiridAbhishekkumar Ashok	P	

Signature of the faculty

*[Signature]*

*[Signature]*

**PRINCIPAL**  
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Shivajinagar, Pune-411016



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND  
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**Industry expert/ Guest lecture/Demonstrator feedback**

Date 9/11/22

NAME OF HOTEL/ ORGANISATION

KMPP - Facility Services

NAME OF THE FACILITATOR


Mr. Dhyaneshwar Rardive

DESIGNATION

Proprietor

Please circle the relevant score

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

  
Signature of facilitator



  
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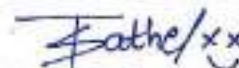
Date: 9/11/22

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

  
Signature of student

  
PRINCIPAL  
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Date: 09/11/22

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

Signature of student

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Maharashtra State Institute of  
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Shivajinagar, Pune-411016





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Date:

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

Atharva  
Nov. 9. 2019  
Signature of student

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





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(UG & PG - Degree Programme)  
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☎ - 25676640 Email: [msihmetipo@gmail.com](mailto:msihmetipo@gmail.com), web site: [msihmetrs.in](http://msihmetrs.in)

Voucher No.

Date: 09 NOV 2022

Mr./Ms./M/s. DNYANESHWAR RANDIVE

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


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

Paid by cash

Principal

Registrar

Signature

  
**PRINCIPAL**  
(BHMCT)

Maharashtra State Institute of  
Hotel Management & Catering Technology  
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MSIHMCT & Start Up And Innovation Cell Organized A Talk Session on Prerequisites for Starting Of A Facility Management Company.

By Mr. Dnyaneshwar Randive

Date:09-11-2022



**PRINCIPAL**  
(MSIHMCT)

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







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## The art of professional baking from home.

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

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

**Conducted by:** Ms. Mariya Kagalwala

### Objectives:

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

Organised By: Start up and innovation cell												
Event Coordinator	Mr. Abhay Manolkar	Ms. Pooja Pawar										
Venue	Assembly Hall	Time / Duration	01 hour									
Total Number of Participants	Students	Faculty	Non-Teaching									
98	94	02	02									
Event Details	The session was covered under start up and innovation cell											
Type of Learning Outcome (Tick the appropriate option)												
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills								
✓												
Learning Outcome	Students gained knowledge on topic such an entrepreneurial mindset, opportunities for growth, innovation, and success in the home baking industry. Students acquired essential business management skills for operating a home-based baking business. Gained knowledge on packaging and transportation requirements necessary for home bakers.											
Mapping of the event with PO and CO		Program Outcome										
Start up and innovation activity	P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
	✓		✓		✓							



Enclosures:

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

  
ABHAY .M

Name and Sign of Event Coordinator



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

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





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

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

Date: 08/09/2022

**FUNCTION PROSPECTUS CUM OFFICE ORDER**

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

Programme: BHMCT / MHMCT Year: 1<sup>st</sup> / 2<sup>nd</sup> / 3<sup>rd</sup> / Final Day: WEDNESDAY.  
Time: 2.30 P.m.

Types of Function:

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

Guest Profile / Name: Ms. Mariya Kagalwala

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

Venue:

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

Sr. No. of SCA Registrar - 118

FOOD & BEVERAGE DEPARTMENT: NA

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





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

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

12:36 PM (2 hours ago)

to me

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

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

Date: Sat, 3 Sept 2022 at 12:54

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

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

Thanku for this invitation!

Will see you!

Mariya Kagalwala

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

Dear Ms. Mariya Kagalwala,

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

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

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

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

Look forward to your continuous support!

Regards,

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

Start Up and Innovation Cell

Mr. Abhay Manolkar +91 7249014701

Ms. Pooja Pawar +91 9527681265

  
**PRINCIPAL**  
(MSIHMCT)  
Maharashtra State Institute of  
Hotel Management and Catering Technology  
S.No. 1000 - 1000-411016





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

Date - 07 September 2022

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

Attendance for : SY BHMCT

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



PRINCIPAL  
(BHMCT)

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



R-1



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

  
**PRINCIPAL**  
 (BHMCT)

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



RS



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

Name and signature of the faculty



ABHAY MANOJKAR



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RS & sig.





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Industry expert/ Guest lecture/Demonstrator feedback

Date - 7/9/22

NAME OF HOTEL/ ORGANISATION

Choco-licious

NAME OF THE FACILITATOR

Ms. Mariya Kagalwala

DESIGNATION

chef / Home baker

Please circle the relevant score

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

Mariya K  
Signature of facilitator

Pragati  
PRINCIPAL  
(BHMCT)

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Date: 7/9/2022

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

  
Signature of student

  
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Date: 7/9/22

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

  
Signature of student

  
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Date: 07/09/2022

Student feedback on workshop/demonstration/lecture

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

Please circle the relevant score

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

Signature of student

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

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

Date: 07/09/22

Mr./Ms./Mrs./ Mariya Kapalewala

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

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

Paid by cash

Principal

Registrar

Signature

**PRINCIPAL**  
(BHMCT)

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Shivajinagar, Pune - 411016







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The Startup and Innovation cell of MSIHMCCT, Pune, organized an interaction with a young and talented entrepreneur, Ms Mariya Kagalwala who began with her own venture "Choco-liicious". She enlightened the second year BHMCT students on "An art of professional baking from home". Date:07-09-2022





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Shivajinagar, Pune-411016





## Quantity business start-up-its requisites and difficulties.

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

**Date of the Event:** 25 May 2022

**Conducted by:** Ms. Neeta Patil.

### Objectives:

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

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



Enclosures:

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

  
ASHAY MANOLKAR

Name and Sign of Event Coordinator



Dr. Seema Zagade

Principal

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# ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen:

Nos.

Faculty In-charge:

Flower Arrangement:

Camera : — SHOBHAM BALDAR

Special Instruction:

## STUDENT IN CHARGE:

Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

## CIRCULATED TO ALL FACULTY AND STAFF

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

Principal

Principal

Principal

Principal

Principal





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

Schedule  
25 May 2022

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



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

**About Institute:**

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

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

### **About Start-up and Innovation Cell**

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

### **TALK SESSION OVERVIEW**

#### **About -NEETA CATERING SERVICES**

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

#### **About today's speaker -**

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





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Voucher No.

Date: 28/05/2022

Mr./Ms./Mrs./ MRS. NEETA PATIL ✓ ①

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

On account of GUEST CECURE on 28/5/2022

**Paid**  
Date: 28/06/2022  
Cheque No.: 252277  
Amount: 600/-  
Bank Name: BCM

Paid by cash

[Signature]  
Principal

[Signature]  
Registrar

[Signature]  
Signature

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Date -25 May 2022

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

Attendance : SYBHMCT

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

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

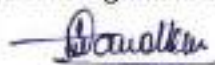
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Sr. No.	Roll No.	Student Name	Attendance
81.	2020111	ShataniAnsh Neeraj	P
82.	2020112	SheteSuyash Sandeep	P
83.	2020113	Shinde Aditya Anil	P
84.	2020116	SonawaneNaadSiddheshwar	P
85.	2020117	Suryawanshi Himanshu Sunil	P
86.	2020118	Swami Kaivalya Rajendra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

Name and Signature of the Faculty

  
ARUN MANOJKAR

  
**PRINCIPAL**  
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Maharashtra State Institute of  
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Shivajinagar, Pune-411016





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

Feedback and Attendance - 25.05.2022

Email \*

nishant.zal321@gmail.com

First Name \*

Nishant

Last Name \*

Zalkikar

Year \*

☐ SYBHMCT Class 1

☒ SYBHMCT Class 2

Roll Number \*

2020132

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How would you rate the session? \*

Lowest      1      2      3      4      5      Highest

☐      ☐      ☐      ☐      ☒

Would you like more sessions like this? \*

☒ Yes  
☐ No

What was the take-away from the session? \*

Very new perspective over quantity catering

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Google Forms

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(PHMCT)  
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Hotel Management & Catering Technology  
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# Guest Lecture on Volume Catering by Mrs. Neeta Patil under the Startup and Innovation cell.

Feedback and Attendance - 25.05.2022

Email \*

manthantantak4@gmail.com

First Name \*

Manthan

Last Name \*

Tantak

Year \*

☐ SYBHMCT Class 1

☒ SYBHMCT Class 2

Roll Number \*

2020119

**PRINCIPAL**  
(PHMCT)

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



How would you rate the session? \*

Lowest      1      2      3      4      5      Highest

☐      ☐      ☐      ☐      ☒

Would you like more sessions like this? \*

☒ Yes  
☐ No

What was the take-away from the session? \*

Very nice and informative

This form was created outside of your domain.

Google Forms

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





# Industry expert/ Guest lecture/Demonstrator feedback

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

Email \*

neetapatil1875@gmail.com

NAME OF THE FACILITATOR \*

Neeta Patil

DESIGNATION \*

Partner

NAME OF HOTEL/ ORGANISATION \*

NCS Foods LLP

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



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

- ☐ 1
- ☐ 2
- ☐ 3
- ☒ 4
- ☐ 5

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

- ☐ 1
- ☐ 2
- ☐ 3
- ☒ 4
- ☐ 5

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





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

- ☐ 1
- ☐ 2
- ☐ 3
- ☒ 4
- ☐ 5

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

- ☐ 1
- ☐ 2
- ☒ 3
- ☐ 4
- ☐ 5

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

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☒ 5

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



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

☐ 1

☐ 2

☐ 3

☒ 4

☐ 5

Any other suggestions \*

More interactions and questions need to be asked.

This form was created outside of your domain.

Google Forms

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





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RESEARCH SOCIETY, PUNE



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

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

**Report on "Funky Hats: Entrepreneurial Activity"**

**Title:** Funky Hats: POTS activity

**Date:** 30th April 2022

**Time:** 11 am Onwards

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

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

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

**Report:**

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

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

**Hungry America**

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



## ATTENDANCE SHEET

201901	Agrawal Jagdish	P
201902	Baghel Sachin	P
201903	Barkade Ritika	P
201905	Bhagat Prajwal	P
201906	Bhagwat Arya	P
201908	Bhosale Saloni	P
201909	Borkar Omkar	P
201910	Borse Shruti	P
201911	Chavan Rajeshwari	P
201912	Chavan Sakshi	P
201913	Chavrekar Madhura	P
201914	Chikodikar Tanmay	P
201915	Choudhari Kasturi	P
201916	Dalvi Ketan	P
201917	Deshpande Madhav	P
201918	Deshpande Sakshi	P
201919	Dimbar Aditya	P
201920	Gaikwad Joel	P
201921	Gaikwad Rasika	P
201922	Gengaje Pankaj	P
201923	Godbharle Nandini	P
201924	Gurav Prajyot	P
201925	Hadke Shlok	P
201926	Heera Max	P
201927	Hingane Alok	P
201928	Jadhav Durga	P
201929	Jadhav Prasad	P
201930	Jadhav Roshni	P
201931	Jog Nandini	P
201932	Kadam Manaswini	P
201933	Kadam Mrunalini	P
201934	Kadam Shivrtna	P
201935	Kanade Prasad	P
201936	Karandikar Shrinidhi	P
201937	Kedari Sanskruti	P
201938	Khan Junaaid	P
201939	Khandke Shalmali	P
201940	Kopulwar Tanvi	P
201941	Kulkarni Shounak	P





201942	Kure Pratiksha	P
201944	Muneshwar Sandesh	P
201945	Musale Prasanna	P
201946	Nagpure Arpita	P
201947	Naik Prabhanjan	P
201948	Naik Purnima	P
201949	Naik Shubham	P
201950	Nair Isha Vinod	P
201951	Nandgude Akshat	P
201952	Pardeshi Atharv	P
201953	Patrudkar Vishvajeet	P
201954	Pawar Shripad	P
201956	Phadtare Vedant	P
201957	Raghawant Shreyash	P
201958	Raskar Nishigandha	P
201959	Salunke Atharva	P
201960	Sapkale Jayesh	P
201961	Sathe Irawati	P
201962	Sawane Pratik	P
201963	Shete Ritika	P
201964	Shewadkar Atharva	P
201965	Thikekar Vighnesh	P
201966	Timande Dinesh	P
201967	Ware Rutuja	P
201968	Badyal Manisha	P
201969	Sharma Priya	P
201970	Dhavale Vineet	P
201971	Khird Abhishekkumar	P





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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: MSIHMCT/UG-PG/SS/2022/295

Date: 27/04/2022

**FUNCTION PROSPECTUS CUM OFFICE ORDER**

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

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

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

Guest Profile / Name: —

Faculty Coordinating: Dr. Vidya Kadam and Anahita M.

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

Sr. No. of SCA Registrar 90

**FOOD & BEVERAGE DEPARTMENT:**

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



# ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: Nos. Faculty In-charge:

Flower Arrangement:

Camera :

Special Instruction:

## STUDENT IN CHARGE:

Food Production:

Food & Beverage Service:

Accommodation:

Any other instruction (For Students)

## CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Dr. S. Zagade		15.	Ms. S. Mantri	
2.	Mr. S. 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  
Maharaja State Institute of  
Hotel Management & Catering Technology  
Chavdarpur, Pune-411016.







TYBHMCT PRESENTS

# FUNKY HATS

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

*DATE*

*Saturday, 30th  
April 2022*

*You're  
Invited!*

**HUNGRY  
AMERICAN**

**HOWDY FELLAS**

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

**CIAO  
ITALIA**


**BENVENUTO**

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



• Food

• Beverages

• Music 



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

Activities conducted during the event

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







## Talk session on business insight.

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

**Date of the Event:** 23 December 2021

**Conducted by:** Mr. Amogh Bedekar.

**Objectives:**


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

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



Enclosures:

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

  
ASHAY. M

Name and Sign of Event Coordinator



Dr. Seema Zagade

**PRINCIPAL**  
(BHMCT)

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







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

REF: MSIHMCT/UG-PG/SS/2021/ 384

Date: 22.12.2021

**FUNCTION PROSPECTUS CUM OFFICE ORDER**

Name of the Event: Talk session "Business Insight"  
under start up and innovation cell.

Date of Event: 23/DEC/2021

Programme: BHMCT / MHMCT

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

Day: THURSDAY,

Year

Time: 11:00

Types of Function:

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

Guest Profile / Name:

MR. AMOGH BEDEKAR

Faculty Coordinating:

ADITHYAN M & POOJA P.

Venue:

- Classroom
- Iris
- Zaffran
- Conference
- Assembly Hall
- Board Room
- Principal Office (ONLINE)

Sr. No. of SCA Registrar

(69)

**FOOD & BEVERAGE DEPARTMENT:**

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

# ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: Nos. Faculty In-charge:

Flower Arrangement:

Camera :

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

STUDENT IN CHARGE:

Food Production:

Food & Beverage Service:

Accommodation:

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

## CIRCULATED TO ALL FACULTY AND STAFF

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

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





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## A Talk Session on Business Insights

Schedule  
23 December 2021

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



Organised by

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

### About Institute:

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



## About Start-up and Innovation Cell

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

## Talk Session Overview

### About Bedekar Misal-

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

### About today's speaker -

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





Fwd: Thank you for addressing the students

Inbox

Search for all messages with label Inbox

Remove label Inbox from this conversation



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

12:40 PM (2  
hours ago)

to me

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

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

Date: Thu, 23 Dec 2021 at 13:01

Subject: Thank you for addressing the students

To: <bedekaradity@gmail.com>

Cc: <bedekaradity@gmail.com>

Dear Amogh,

Greetings from team MSIHMCT!!!

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

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

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

Also sharing the link for your valuable feedback.

<https://forms.gle/XAtg5WmLzpGCksZ48>

Thank you

Team MSIHMCT

Start up and innovation cell







Date 23 December 2021

Attendance for: On Business insight

Class : TY BHMCT

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





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

## INTERNATIONAL YOGA DAY 2022

On June 21, 2022, Maharashtra State Institute of Hotel Management & Catering Technology and Research Society (MSIHMCTRS) celebrated International Yoga Day with great enthusiasm and participation. Led by Ms. Tanvi Kopulwar, a dedicated TYBHMCT student, the institute organized a yoga session that brought together students from all levels of study, including FY, SY, and TY BHMCT, totalling 75 participants.

Under Ms. Kopulwar's guidance, the session commenced with a brief introduction to the significance of yoga in promoting physical, mental, and spiritual well-being. Participants were encouraged to embrace the holistic approach of yoga, which focuses on harmonizing the body, mind, and soul.

Throughout the session, various yoga asanas were practiced, each carefully selected to cater to the diverse needs and abilities of the participants. From gentle stretches to more challenging poses, students were guided through a series of movements aimed at improving flexibility, strength, and balance. Breathing exercises, or pranayama, were also incorporated to enhance mindfulness and relaxation.

As the session progressed, the serene ambiance of the yoga studio provided a conducive environment for students to connect with their inner selves and cultivate a sense of peace and tranquility. Ms. Kopulwar's gentle encouragement and expert guidance ensured that participants felt supported and motivated to explore their yoga practice to the fullest.

The yoga session served as a powerful reminder of the importance of incorporating holistic wellness practices into our daily lives. By dedicating time to nurture their physical and mental health through yoga, students gained valuable tools to manage stress, enhance concentration, and cultivate a sense of inner harmony.

Moreover, International Yoga Day provided an opportunity for students to come together as a community and celebrate the universal principles of unity, harmony, and well-being. The collective energy and positivity generated during the session created a sense of camaraderie and shared purpose among participants, fostering a deeper sense of connection within the institute.

In conclusion, the yoga session conducted by Ms. Tanvi Kopulwar on International Yoga Day 2022 was a resounding success, thanks to the enthusiastic participation of students from across all levels of study. Through the practice of yoga, participants not only experienced physical benefits but also embarked on a journey of self-discovery and holistic wellness. As yoga continues to permeate the fabric of daily life at MSIHMCTRS, students are empowered to lead healthier, happier, and more fulfilling lives.

**PRINCIPAL**  
(BHMCT)

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







International Yoga Day - 21st June 2022







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

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

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

**INTERNATIONAL YOGA DAY 2022 ATTENDANCE**

SR. No.	Name of the students	Attendance
1.	Tanvi Kopulwar	P
2.	Mohit Mankar	P
3.	Abhishek Mahajan	P
4.	Dhanushree Phatak	P
5.	Shrishti Shendge	P
6.	Drishti Nanakshahi	P
7.	Prutha Shenolikar	P
8.	Tanmayee Sutar	P
9.	Vaishnavi Deshpande	P
10.	Samrudhi Khade	P
11.	Adwait Pawar	P
12.	Omkar Ranade	P
13.	Abhishek Sadanshiv	P
14.	Mitra Rao	P
15.	Shreeyans Sardesai	P
16.	Atharva Sasane	P
17.	Harsh Agrawal	P
18.	Yash Ahiwale	P
19.	Aman Barshikar	P
20.	Aditi Belhekar	P
21.	Atharva Dalvi	P
22.	Manali Gore	P
23.	Ajay Kadam	P
24.	Kataria Shruti	P
25.	Koli Abhishek	P
26.	Malge Trishala	P
27.	Hrishikesh Aacharya	P
28.	Gargi Aher	P
29.	Harshada Bhosale	P
30.	Eshita Chandegra	P
31.	Raj Chincolikar	P
32.	Aniket Gaikwad	P
33.	Shreyash Gaikwad	P
34.	Suhani Hatkar	P
35.	Prem James	P
36.	Jayesh Joshi	P
37.	Mihir Ketkar	P
38.	Aryan Khemchandani	P
39.	Atharva Kumavat	P
40.	Manali Kulkarni	P
41.	Suchita Lokhande	P
42.	Mayura Marathe	P



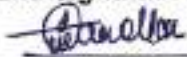
44.	Ayush Mohite	P
45.	Anuja Mulik	P
46.	Taufeeq Nadaf	P
47.	Sharvay Nagaonkar	P
48.	Amey Nijampurkar	P
49.	Ritesh Patange	P
50.	Kaivalya Swami	P
51.	Shubham Tukshetti	P
52.	Aditi Uttekar	P
53.	Nishant Zalkikar	P
54.	Atharva Khole	P
55.	Lele Madhura	P
56.	Jagdish Agrawal	P
57.	Ritika Barkade	P
58.	Saloni Bhosale	P
59.	Rajeshwari Chavan	P
60.	Madhura Chavarekar	P
61.	Tanmay Chikodikar	P
62.	Kasturi Chaudhari	P
63.	Madhav Deshpande	P
64.	Aditya Dimbar	P
65.	Heera Max	P
66.	Durga Jadhav	P
67.	Prasad Jadhav	P
68.	Nandini Jog	P
69.	Manaswani Kadam	P
70.	Mrunalini Kadam	P
71.	Karandikar Shrinidhi	P
72.	Paurnima Naik	P
73.	Jayesh Sapkale	P
74.	Ritika Shete	P
75.	Khurid Abhishek	P



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

Sr. No.	Roll No.	Student Name	Attendance	Remark
25.	201935	Kanade Prasad Kishor	P	
28.	201941	KulkarniShounakHrishikesh	P	
27.	201942	Kure PratikshaSaudagar	P	
28.	201945	MusalePrasannaShashikant	P	
29.	201946	NagpureArpita Ravi	P	
30.	201947	NaikPrabhanjanAtul	P	
31.	201951	NandgudeAkshat Rahul	P	
32.	201952	PardeshiAtharvJaideep	P	
33.	201953	PatrudkarVishvajeetSuryakant	P	
34.	201956	PhadtareVedantSantosh	P	
35.	201959	SalunkeAtharva Sanjay	P	
36.	201960	SapkaleJayeshBhagwan	p	
37.	201961	SathelrawatiSachin	P	
38.	201963	SheteRitika Dinesh	P	
39.	201964	ShewadkarAtharvaShamsunder	P	
40.	201966	Timande Dinesh Purushottam	P	

Name and signature of the Faculty



ABHAY MANOJKAR





**PRINCIPAL**  
(BHMCT)

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





## Feedback of Mr. Amogh Bedekar.

On  
Business Insight

Email \*

bedekaraditya@gmail.com

NAME OF THE FACILITATOR \*

Amogh Bedekar

DESIGNATION \*

Entrepreneur

NAME OF HOTEL/ ORGANISATION \*

Bedekar Misal

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

- ☐ 1  
☐ 2  
☐ 3  
☒ 4  
☐ 5

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

- ☐ 1  
☐ 2  
☐ 3  
☒ 4  
☐ 5





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

- ☐ 1  
☐ 2  
☐ 3  
☒ 4  
☐ 5

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

- ☐ 1  
☐ 2  
☒ 3  
☐ 4  
☐ 5

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

- ☐ 1  
☐ 2  
☐ 3  
☒ 4  
☐ 5

Any other suggestions \*

Overall it was a good session

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

Google Forms







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

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

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

Date: 23 Dec, 2021

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

Bedekar Misal

NAME OF THE RESOURCE PERSON :

Mr. Amogh Bedekar

NAME OF THE EVENT

On Business Insight

NAME OF STUDENT

Joel Gaikwad

ENROLLMENT NO (INST.)

201920

Please circle the relevant score

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

Joel  
Signature of Student

①







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

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

Date: 23 December 202

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

Bedekar Misal

NAME OF THE RESOURCE PERSON :

Mr. Arnogh Bedekar

NAME OF THE EVENT

On Business Insight

NAME OF STUDENT :

Roshni Jadhar

ENROLLMENT NO (INST.) :

201930

Please circle the relevant score

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

Roshni Jadhar  
Signature of Student





## Start up and current trends in micro greens .

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

**Date of the Event:** October 29th, 2021

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


### Objectives:

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

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

Enclosures:

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

  
ABHAY. M

Name and Sign of Event Coordinator



Dr. Seema Zagade

Principal  
**PRINCIPAL**  
(BHMCT)

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









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

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

Date: 29/10/2021

**FUNCTION PROSPECTUS CUM OFFICE ORDER**

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

Date of Event: *29/10/2021*

Programme : BHMCT / MHMCT

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

Day: *FRIDAY*

Year

Time: *4:15 to 5:15*

Types of Function:

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

Guest Profile / Name: *Mr. Swapnil Khare*

Faculty Coordinating:

*ABHAY MANDEKAR  
POOJA PAWAR*

Venue:

- Classroom
- Iqis
- Zaffran
- Conference
- Assembly Hall
- Board Room
- Principal Office
- online \$602*

Sr. No. of SCA Registrar *58*

**FOOD & BEVERAGE DEPARTMENT:**

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



### ROOM DIVISION MANAGEMENT ARRANGEMENT:

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

Flower Arrangement: -

Camera :

Special Instruction: *online session*

### STUDENT IN CHARGE:

Food Production: -

Food & Beverage Service: -

Accommodation: -

Any other instruction (For Students) -

### CIRCULATED TO ALL FACULTY AND STAFF

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

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





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



**SCHEDULE  
29 OCTOBER 2021**



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

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

---

  
**PRINCIPAL**  
(BHMCT)

Maharashtra State Institute of  
Hotel Management & Catering Technology





## About Institute :

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

## About Start-up and Innovation Cell

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

## Talk Session Overview

### What Are Microgreens?

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

### About today's speaker -

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



## Fwd: Invitation as a Guest speaker

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

From: Swapnil Kharde <swapnilk11@gmail.com>

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

Subject: Re: Invitation as a Guest speaker

To: ABHAY MANOLKAR <abhaymsihmct@gmail.com>

Thank you !!!

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

Dear Mr. Swapnil Kharde,

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

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

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

Look forward to your continuous support.

Regards,

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

Pune.

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



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

From: **ABHAY MANOLKAR** <abhaymsihmct@gmail.com>

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

Subject: Thanks for the Talk session

To: <swapnilk11@gmail.com>

Dear Swapnil,

Greetings from team MSIHMCT!!!

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

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

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

Also sharing the link for your valuable feedback.

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

Thanks & Regards

Team MSIHMCT





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



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

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

Date 29 October 2021

Attendance for: Growing demand of Micro green plantation

Class : TY BHMCT

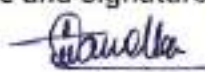
Sr. No.	Roll No.	Student Name	Attendance	Remark
1.	201901	Agrawal Jagdish Santosh	P	
2.	201902	Baghe Sachin Devendra	P	
3.	201905	Bhagat Prajwal Anil	P	
4.	201906	Bhagwat Arya Nikhil	P	
5.	201907	Bhaik Digambar Suresh	p	
6.	201908	Bhosale Saloni Ramesh	P	
7.	201911	Chavan Rajeshwari Umesh	P	
8.	201912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

PRINCIPAL  
(BHMCT)

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

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

Name and signature of the faculty



ABHAY MANOJKAR.



PRINCIPAL  
(BHMCT)

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



## feedback of Mr. Swapnil Kharde.

Growing  
demand of Micro green plantation

Email \*

swapnilk11@gmail.com

NAME OF THE FACILITATOR \*

Swapnil Kharde

DESIGNATION \*

Entrepreneur

NAME OF HOTEL/ ORGANISATION \*

Microgreens

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

- ☐ 1  
☐ 2  
☐ 3  
☒ 4  
☐ 5

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

- ☐ 1  
☐ 2  
☐ 3  
☒ 4  
☐ 5



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





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

- ☐ 1  
☐ 2  
☐ 3  
☒ 4  
☐ 5

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

- ☐ 1  
☐ 2  
☐ 3  
☒ 4  
☐ 5

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

- ☐ 1  
☐ 2  
☐ 3  
☒ 4  
☐ 5

Any other suggestions \*

Excellent session

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**PRINCIPAL**  
(BHMCT)

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





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

Date: 28<sup>th</sup> October 2021

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

Director & Founder GMV Bio

NAME OF THE RESOURCE PERSON :

Mr. Swapnil Khare

NAME OF THE EVENT

Growing Demand of Microgreen Plantation

NAME OF STUDENT

Sakshi Chavan

ENROLLMENT NO (INST.)

201912

Please circle the relevant score

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

Signature of Student

PRINCIPAL  
(BHMCT)

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





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

Date: 29/10/21

STUDENT FEEDBACK ON WORKSHOP / DEMONSTRATION / LECTURE

NAME OF ORGANISATION :

Director & Founder GMV Bio

NAME OF THE RESOURCE PERSON :

Mr. Swapnil Khurde

NAME OF THE EVENT

Growing Demand of microgreen  
Plantation

NAME OF STUDENT

Prasad Kanade

ENROLLMENT NO (INST.)

201935

Please circle the relevant score

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

Signature of Student

PRINCIPAL  
(BHMCT)

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







## Road Safety Mission Report

Date: 26<sup>th</sup> July 2019

Venue: Auditorium, MSIHMCT, Pune

Faculty Coordinating: Mr. Darshan Joshi

The Auditorium at MSIHMCT filled with anticipation on 26th July 2019, as Mr. Puranik, Sr. Inspector, Pune Traffic Police conducted a comprehensive Road Safety Session. The event aimed to educate and raise awareness among students and faculty about the importance of road safety practices.

The lecture commenced with an insightful presentation by representatives from the Pune Traffic Police department. They highlighted alarming statistics regarding road accidents and fatalities, emphasizing the need for proactive measures to mitigate such incidents. Throughout the lecture, various aspects of road safety were addressed, including the significance of wearing helmets and seat belts, adhering to speed limits, and avoiding distractions while driving. Interactive sessions engaged the audience, encouraging active participation and fostering a sense of responsibility towards road safety.

Furthermore, practical demonstrations and real-life scenarios were presented to illustrate the consequences of reckless driving and the importance of following traffic regulations. The session concluded with a Q&A segment, allowing attendees to seek clarification and share their perspectives on road safety issues.

The Road Safety Lecture proved to be an enlightening and impactful event, leaving a lasting impression on the audience. Participants departed with a heightened awareness of their role in ensuring road safety and a renewed commitment to practicing responsible driving habits. In collaboration with Pune Traffic Police, MSIHMCT reaffirmed its dedication to promoting road safety and contributing towards creating safer roadways for all.

  
**PRINCIPAL**  
(BHMCT)

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





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

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REF: MSIHMCT/UG-PG/SS/2019/500

Date: 25-7-2019

**FUNCTION PROSPECTUS CUM OFFICE ORDER**

**Name of the Event:** Road Safety Mission  
रस्ता सुरक्षा अभियान **Date of Event:** 26-7-19

**Programme:** BHMCT / MHMCT **Year:** 1<sup>st</sup> / 2<sup>nd</sup> / 3<sup>rd</sup> / Final Year **Day:** Friday **Time:** 10:45 to 1:30

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

**Guest Profile / Name:** Mr. Puranik

**Faculty Coordinating:** Danishan Joshi

**Venue:** • Classroom • Restaurant • Conference • Banquet

	• Auditorium	• Principal room		
Sr. No. of SCA Registrar	<u>03</u>			

**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 : Shambharaje. A. CSYBHMCT

Special Instruction: —

## STUDENT IN CHARGE:

Food Production: —

Food & Beverage Service: —

Accommodation: —

Any other instruction (For Students)

## CIRCULATED TO ALL FACULTY AND STAFF

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

Principal  
M.S.I.H.M.C.T., Pune  
Maharashtra State Institute of  
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S. No. 10, Pune-411018





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**Report on Disaster Management Workshop**

Date: 16<sup>th</sup> January 2019  
Venue: MSIHMCT, Pune

On the 16<sup>th</sup> of January 2019, an enlightening workshop on Disaster Management was conducted by Colonel Supekar, drawing participation from various sectors at MSIHMCT, Pune. The workshop aimed to equip attendees with the necessary knowledge and skills to effectively respond to disasters and emergencies.

Colonel Supekar commenced the workshop by providing a comprehensive overview of different types of disasters, including natural calamities such as earthquakes, floods, and cyclones, as well as human-made disasters like fires and industrial accidents. Through insightful presentations participants gained valuable insights into the causes, impacts, and mitigation strategies associated with each type of disaster.

Through these practical activities, participants learned to assess risks, develop emergency response plans, and coordinate rescue and relief efforts effectively.

Colonel Supekar's expertise and experience in disaster management were evident throughout the workshop, as he shared invaluable insights and best practices gleaned from real-life situations. Attendees benefited greatly from his guidance on establishing communication channels, mobilizing resources, and implementing evacuation procedures in times of crisis.

The workshop concluded with a discussion on the importance of community resilience and preparedness in mitigating the impact of disasters. Participants departed with a renewed sense of responsibility and commitment towards building safer and more resilient communities.

  
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**Disaster management workshop attendance sheet Date 16/01/2019**

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

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26.	201536	Kirtane Ashish Vikas	P
27.	201537	Kulkarni Ishan Rajeev	P
28.	201538	Lokhande Karan Sunil	A
29	201541	Mhatre Saumini Avanish	A
30	201542	Muley Shweta Sanjay	P
31	201543	Naik Shraddha Sachin	P
32	201545	Pachore Hrishikesh Khanderao	P
33	201547	Pardeshi Shivanjali Narendra	A
34	201548	Pardeshi Shubham Rakesh	P
35	201549	Pawar Chinmay Vijay	P
36	201550	Raina Priyanka Arun	P
37	201552	Raut Manali Surendra	P
38	201553	Ruge Vikram Shekhar	A
39	201555	Shendage Srushti Kuldeepak	P
40	201556	Shinde Shriram Nivrutti	P
41	201559	Thombare Ramdas Pandurang	A
42	201560	Tribhuvan Swapnil Dattatraya	P
43	201561	Zaware Abhishek Tukaram	P
44	201562	Ankush Sanket Surendra	P
45	201563	Mindhe Khandu Kashinath	P
46	201564	Ranawade Sachin Shivaji	P
47	201408	Borate Sai Rajendra	P
48	201413	Dhawale Nitish Arvind	A
49	201227	Mane Mayur Prakash	P
50	201241	Patil Saurabhsingh Darbarsingh	P
51	201260	Rajput Ashwin Sunil	P
52	201219	Kale Abhishek Namdevrao	P





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### **Report on “Swachhta Hi Seva” – Cleaning Drive at Shanivarwada.**

Venue: Shanivarwada, Pune

The Maharashtra Tourism Development Corporation (MTDC) organized the “Swachhta Hi Seva” Campaign at Shaniwar Wada, a historical monument in Pune, Maharashtra, on September 30, 2018. The campaign aimed to promote cleanliness and raise awareness about heritage preservation among citizens.

The participation of students from the Maharashtra State Institute of Hotel Management and Catering Technology added tremendous value to the Swachhta Hi Seva Campaign. Their enthusiasm, dedication, and commitment to promoting cleanliness and heritage preservation were commendable. The campaign not only enhanced the cleanliness of the monument but also succeeded in spreading awareness and fostering a sense of responsibility towards cultural heritage among citizens.

The collective efforts of volunteers, stakeholders, and local authorities contributed to the revitalization of this historical monument and reinforced the importance of maintaining cleanliness in public spaces. Such initiatives play a crucial role in fostering a culture of cleanliness and instilling civic responsibility among citizens.

As the campaign concluded, participants were urged to continue their efforts beyond the event and make cleanliness a part of their daily routine. MTDC expressed its commitment to organizing similar initiatives in the future and called for continued support from the community to preserve Maharashtra's rich cultural heritage.

**Principal**  
**PRINCIPAL**  
(BHMCT)

Maharashtra State Institute of  
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Shri. 11/11/18







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Cleaning drive at Shanivar wada on 30-09-2018





Date: 30/09/2018

**SECOND YEAR BHMCT attendance**

**"Swachta hi Seva", Cleaning drive at Sahnivarwada.**

Sr. No.	Roll No.	Student Name	Attendance
1.	201701	Aldar Aditya Maruti	P
2.	201702	Andurkar Vedika Abhijit	P
3.	201703	Ashar Mayank Hitesh	P
4.	201704	Aurora Tanya Deepak	P
5.	201705	Auty Aditya Prasad	P
6.	201706	Barbhai Yash Vikas	P
7.	201707	Bharodkar Rushikesh Shivaji	P
8.	201708	Bharaskar Pratik Balakrushna	A
9.	201710	Bhoj Revati Sudhir	A
10.	201711	Borade Riya Prashant	A
11.	201712	Borse Yogesh Rajendra	P
12.	201713	Datar Sanskruti Shailendra	P
13.	201714	Datye Tejas Vidyadhar	P
14.	201715	Deore Ajinkya Virendra	P
15.	201716	Dhawale Akash Rajendra	P
16.	201717	Dighe Soham Anirudha	P
17.	201718	Dongre Shravanee Dattatray	A
18.	201719	Gaikwad Pranita Prakash	P
19.	201720	Ghadgine Kaushik Deepak	P
20.	201721	Gosavi Tejas Suhas	P
21.	201722	Hundekari Fatema Taher	P
22.	201724	Kamble Aditya Chandrakant	P
23.	201725	Kamble Mudra Mahesh	A
24.	201727	Khan Zamir Mir Qasim	P
25.	201729	Lonare Kshitij Ramakant	P
26.	201730	Loni Shreyas Shridhar	P
27.	201731	Mali Santosh Ramkrishna	P
28.	201732	Mankar Anuja Sanjay	A
29.	201733	Mengle Nimisha Pinak	A
30.	201734	Misal Akash Kailas	P
31.	201735	Natu Pranav Makarand	P
32.	201736	Pandhare Omkar Shashikant	P
33.	201738	Pathak Atharva Santosh	A
34.	201739	Patil Ajinkya Anil	P
35.	201742	Relekar Prutha Ganesh	P
36.	201743	Shastri Chaitanya Sameer	P
37.	201744	Shinde Samruddhi Sushil	P

*M. Ch.*



38.	201745	Shirsode Aishwarya Sunil	A
39.	201746	Shivarkar Kashmira Dushrath	P
40.	201747	Sulla Shivani Samir	P
41.	201748	Tanpure Sakshi Pravin	A
42.	201749	Tupe Pravin Sanjay	P
43.	201750	Vane Hrishikesh Vinayak	P
44.	201751	Vyas Prathamesh Mrugendra	P
45.	201752	Wakhare Shraddha Ankush	P
46.	201753	Ware Sandhya Sarjerao	P
47.	201754	Yeole Prasad Arun	P
48.	201755	Barangale Prajwal Nitin	A
49.	201756	Kashid Vinit Prakash	P
50.	201757	Makasare Shefali Sudhakar	P
51.	201758	Mate Vedang Anil	P
52.	201759	Sakhala Sejal Mahendra	P
53.	201760	Shende Yash Shreevallabha	A
54.	201761	Shinde Mehul Chandrashekhar	A
55.	201762	Shindekar Pratiksha Atul	P
56.	201763	Wadalkar Vedraj Prasad	P
57.	201764	Gokhale Chinmay Rahul	P
58.	201765	Mulay Hrushikesh Umesh	P
59.	201766	Vaidya Ajit Ajay	A
60.	201611	Dahifale Prashant Sanjay	P
61.	201632	Kshirsagar Atharva Dinesh	P

*M. K. Shinde*







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

Date: 24 MAY, 2022

**FUNCTION PROSPECTUS CUM OFFICE ORDER**

**Name of the Event:** QUANTITY BASED START UP 173  
PREREQUISITE OF VOL. CATERING & DIFFICULTIES **Date of Event:** 25 MAY, 2022

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

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

**Guest Profile / Name:** MRS. NEERA PATIL

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

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

**Sr. No. of SCA Registrar :** 101

**FOOD & BEVERAGE DEPARTMENT:**

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