

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

MSIHMCT/UG & PG /IQAC/2022/ 816 B

Date: 01.09.2022

OFFICE ORDER

In order to have quality and excellence in the operation of the Institute, the following members are appointed in IQAC committee for the Years 2022 – 2024. (Internal Quality Assurance Cell)

- 1) Dr. Seema Zagade – Chairman
- 2) Mr. Sachin Rayarikar – Member *sr2*
- 3) Dr. Vidya Kadam - Member *Dr.*
- 4) Mr. Ashutosh Misal – Member *-*
- 5) Mr. Sharan Shetty – Member *Sharan Shetty*
- 6) Mr. Rahul Gade – Member *Rup*
- 7) Ms. Surekha Mantri – Member *SMantri*
- 8) Mr. Anup Yadav – Member *-*

Prasad's
19

Principal **PRINCIPAL**
(BHMCT)

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





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REF: MSIHMCTRS/BHMCT/2023/684

Date: 29.08.2023

Circular

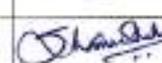
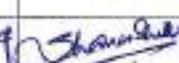
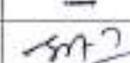
All the members of the Internal Quality Assurance Cell are hereby informed to attend the meeting in "Iris - 2nd Floor Restaurant" on September 02, 2023 at 03:00 pm.

Agenda for the meeting –

1. To review the activities conducted for the last academic year under IQAC (2022-23).
2. To present the Annual activities conducted in the year 2022-23
3. To present the placement report.
4. To present the highlights of Entrepreneur development cell.
5. To update the admission of BHMCT and MHMCT program
6. To present the SIP report - Students Induction Program.
7. To present the formation of various committee as per norms.
8. To inform about the activities conducted under the Faculty Development Programme and Research Cell
9. To present an exam report, result analysis.
10. To inform various internal Audit to be conducted.
11. To inform about the write-off the semi-consumable stock.
12. To update the various MoUs and Industry involvement.
13. To present the activities to be carried out 27th September World tourism Day.
14. Any other point to be discussed with approval of the committee members.


Principal
20/8/23


20/8/23

Sr.No.	Members	Signature	
1.	Mr. Ashutosh Misal	—	—
2.	Mr. Sharan Shetty		
3.	Mr. Anup Yadav	—	—
4.	Mr. Sachin Rayarikar		
5.	Dr. Vidya Kadam		
6.	Mr. Darshan Joshi		
7.	Mr. Rahul Gade		
8.	Ms. Surekha Mantri		



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Minutes of the Internal Quality Assurance Cell meeting held on 2nd September 2023 at 03:00 pm.
in Iris - 2nd Floor Restaurant.

The meeting was attended by the following Members

1. Mr. Sharan Shetty
2. Mr. Sachin Rayarikar
3. Dr. Vidya Kadam
4. Mr. Darshan Joshi
5. Mr. Rahul Gade
6. Ms. Surekha Mantri

Agenda 1: -To review the activities conducted for the last academic year under IQAC (2022-23).

Minutes - The meeting commenced by welcoming and introducing all the members. The meeting started with the introduction of Institutes Vision & Mission, continued with the courses offered.

Agenda 2. To present the Annual activities to be conducted in the year 2023-24

Minutes – The academic calendar and term schedule was presented, and a detailed discussion was done for the conduct of Odd semester for Academic year 2023-24

All the mandates i.e. Time – tables , Term schedules, Events were presented and approved by the members.

Agenda 3. To present the placement report.

Minutes - The members were presented the Placements details of academic year 2022-23, the member appreciated the same and suggested to have regular connects with Human Resource department of various hotels properties to strengthen the Placement for future batches too.

Agenda 4. To present the highlights of the Entrepreneur Development Cell.

Minutes - The Entrepreneur Development (E.D.) Cell activities and Internal Revenue Generation (I.R.G.) activities was presented of AY 2022-23, explaining how the cell has been active in organising interaction with various entrepreneurs and motivating the students in building entrepreneurship skills.

Agenda 5. To update the admission of BHMCT and MHMCT program.

Minutes- The details of admission process and status for academic year (A Y) 2023-24 was presented. It was also appreciated by the members for the efforts taken by Admissions Cell for getting good admission compared to previous years.

Agenda 6. To present the Students Induction Program (SIP) report.

Minutes -The details of student's induction for A Y 2023-24 were presented. It was also explained how SIP is a mandatory programme to be carried out for each new batch, which helps the students to understand the courses and helps them to get acquainted to the surroundings.

Agenda 7. To present the formation of various committees as per norms.

Minutes -The list and committees formed for A Y 2023-24 were presented and also it was informed the awareness of all the committee is done for students and the details were available on official website, notice board etc.

Agenda 8. To inform about the activities conducted under the Faculty Development Programme (FDP) and Research Cell.

Minutes - Faculty Development Programs organized in A Y 2022-23 were discussed.

Agenda 9. To give details of Internal Audits to be conducted.

Minutes - The audit process was presented to the members which included monthly academic audits and the process of handling any deviation for any classes if found. Members appreciated the efforts of institute faculty in maintaining records and documentation.

Agenda 10. To inform about the write-off of the semi-consumable stock.



Minutes - It was explained to the members, regarding the write- off process which is soon to be carried out for various semi-consumable items. All the write - off norms are followed as per the process.

Agenda 11. Update the various MoUs and Industry involvement.

Minutes – All the existing MoU's that are valid for the current Academic year were discussed. This included the MoU's with Rational ovens, M.T.D.C., Sodexo, Hyatt Hotels, Malaka Spice etc.

The recently signed MoU's were also with Bhaji Pala restaurant , Tamara Leisure Experience Pvt. Ltd. etc.,

The MoUs will be instrumental in providing the students with much needed industry exposure for demonstrations, visits and from Training and Placement perspective.

Agenda 12. Proposed Activities -To present the activities to be carried out for World tourism Day -27th September 2023

Minutes – The proposed activities for celebrating the upcoming Tourism Day on 27/09/2023 were shared . All the activities being students centric include ' Cleaning of Jejuri temple premise".

The college is celebrating *International Millet* year 2023, with activities ranging from Millet exhibitions to show casing Millet in all Theme, Hi- teas, Lunches and Dinners planned for the current Academic year

Mr. Sharan Shetty provided feedback of how the institute has done a commendable job. He also suggested that the institute should hold a meeting with the industry, as engaging with industry experts and understanding their expectations would improve the standards of the institute.

The meeting was concluded with a thank you note from the Principal.




Principal
(B.H.A.C.T.)
Maharashtra State Institute of

ACTION TAKEN IQAC REPORT FOR THE ODD SEM 2022-23

(September 2022 to December 2022)

Academic:

- The academic session for the year 2022-2023 for the odd semester commenced from 1st September 2022 for the Second year and Final year BHMCT
- Third year BHMCT commenced with their Industrial Training for 15 weeks as a part of their curriculum in the 5th Semester.
- Second year Masters started with their Summer Internship Programme of 8 weeks.
- In the First week Introduction of various subjects, compulsory and elective was done where in the students are able to select their optional subjects.
- Regular Practical's commenced from 12th September.
- Theory and Practical's were scheduled under Setu Adhyayan for the students, which included previous semester missed studies due to covid Pandemic where it was an Online mode of teaching.
- A separate Time table was prepared and displayed for Setu Adhyayan. Towards the end of these classes an assessment was carried out for evaluation.
- Regular Classes were conducted as per the time table.
- First Class test (odd semester) for SYBHMCT and Final Year BHMCT was held on 11th and 12th the October 2022 .
- Final results for SPPU examinations held in August 2022 were declared and Hard copy of marksheet was receive on 17th October 2022.
- The first Internal Monitoring was carried out on 17th October 2022 to understand the status number of theory and practical classes held since the commencement of the Odd semester
- Letters were send to parents of students having less attendance.(less than 75%)
- The academic session for the year 2022-2023 for the odd semester is in progress.
- A first year parents' induction program was organised on 16th November 2022. This was to introduce them the hospitality industry and the B. HMCT course. The various rules and regulations, opportunities and expectations from parents were the highlight of the session.
- To sensitized the students towards differently abled kids, under the CSR activity the students conducted a workshop and spent half a day with the Bal Kalyan Sanstha. 130 students of SYBHMCT was split into 4 batches who taught the Bal Kalyan kids icing on cookies and muffins and spending time interacting with them.
- The Annual Inter-class Competition – the 12th Hospi-Tech was conducted from 18th and 19th November in the institute premise. This event saw various competitions for the in-house students; to name a few, they were like blind test, bread braiding, designing of invitations, tent-it-up, etc. competitions of such kind always helps identifying the creative side of an individual.
- A session on mental health and importance to attain wellness was conducted for the students. Ms. Surabhi Bhatt, a trained counsellor spoke to the students of self-well-being and mental health.
- As a part of the curriculum and to own the innovative and entrepreneurship skills, the SYBHMCT students hosted two hi – tea parties
 - SYBHMCT Class I students – theme chosen was Harry Potter wherein the second floor restaurant was converted into a harry potter theme and food products range from Cornish pastry, Chequered Cookies, etc. The evening was attended by Principals of leading HMCT

President of Poona Hoteliers Association and Industry stalwarts.




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- o SYBHMCT Class II students organised Turkish Hi Tea Party wherein the event saw a footfall from various backgrounds like food bloggers, event management company heads, Senior Director HR from leading IT company, Owner of Dessert Studio, etc.

These events helped the students to showcase a various skills and they were responsible for right from planning to execution under the guidance of senior faculty. Events like these also prepares them for the Annual Food Fests / Annual Theme Dinner of the institute.

- The academic session for the First year 2022-2023 of the odd semester is in progress.
- The term ended for the Second Year BHCT and Final BHMCT on 15th December 2022.
- The Prelim practical exams were conducted from 7th December to 14th December 2022.
- A winter break for the SYBHMCT and Final year students was announced from 23/12/22 to 1/01/23. The students will be reporting to college on 2/01/23.
- The academic session for the First year 2022-2023 of the odd semester concluded on 25th January 2023.

Examinations:

- The SPPU External Final Practical exam was held from 17th December to 23rd December 2022.
- Savitribai Phule Pune University External theory exams (ODD Semester) Commenced from 10th January 2023
- The Internal marks were filled in by the Internal Faculty for their respective subjects taught in the ODD semester A.Y. 2022-2023.
- The Prelim practical exams were conducted from 27th January 2023 onwards for the First year BHMCT.
- The SPPU External Final Practical exam was held from 30th January 2023- 1st February 2023.

SSPU-CAP Centre

MSIHMCT- Degree was appointed as a CAP centre for the BHMCT programme by Savitribai Phule Pune University. The assessment is in process.

Training and Placement

- 1) The academic year began with the Oberoi Group coming in for Campus Placement on 21st September 2022. Our Institute was a Host for the same, wherein three other HMCT colleges participated along with their final year students.
- 2) 5 students form MSIHMCT (Degree) were placed in Oberoi group under the OCER programme

Details as below

Name of the student	Department
1. Tanmay Chikodikar	Food Production
2. Vedant Phadtare	Front Office
3. Joel Gaikwad	Housekeeping
4. Ritika Bartake	Housekeeping
5. Kasturi Choudhary	Housekeeping

- 3) The Industrial for Academic year 2022-2023(5th Semester) resumed on staggered dates with different properties, this was due to the management policies and schedules of each property.

Details of Training

Sr.No	Organisation/ Property	No of Students training
1.	Conrad, Pune	10
2.	Hyatt Ista, Pune	10
3.	JW Marriott, Pune	13
4.	Novotel, Pune	09



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5.	Ritz Carlton, Pune	20
6.	Taj Blue Diamond, Pune	03
7.	Westin, Pune	12
8.	The Oberoi, Mumbai	06
9.	Trident Bandra Kurla Complex, Mumbai	05
10.	ITC Maratha, Mumbai	06
11.	The Umaid Palace, Ahmedabad	03
12.	Conrad, Bangalore	04
13.	Marriott Whitefield, Bangalore	05
14.	Ritz Carlton, Bangalore	07
15.	Sheraton Grand, Pune	04
16.	Claridges, Delhi	01
17.	Taj Vivanta, Srinagar	01
18.	Taj Vivanta, Goa	01
19.	Cidade, Goa	02
20.	Courtyard, Mahabaleshwar	02
21.	Pride Hotel, Pune	02
22.	France	09
TOTAL		135

- 4) MHMCT -Summer Internship for the second year students commenced from 1st September in various organisations

Details of SIP

Sr. No	Organisation	No. of Students
1	DTSS	03
2	Citrus- Kolhapur	02

Industrial Visits/ Field Visits/ Guest Lectures/ Seminars/ Workshops/ Symposium

- 1) Events
 - 2) Second year batch visited **Mega Meals- The wonder Kitchen located in Magarpatta-Pune**, they are currently producing Five Thousand Meals per day in three shifts. Mega Meals is dedicated to taking meal management services to new heights. It has its own over 20000 Sq Ft State of Art Facility in the vicinity of Magarpatta City on 1st October 2022.
The outcome of this visit helped students to understand bulk cooking, Hygiene and Sanitation norms and Procedures, Cyclic menu planning, Staff Interaction etc.
 - 3) 5 Final year Students along with one Faculty participated in the World Tourism Day Symposium organised by Symbiosis School of Culinary Arts- Lavale.
 - 4) 6 Finals Students Helped operate the MTDC stall at O hotel- Pune on the occasion of world Tourism Day.
 - 5) A guest lecture was organised for Second Year and Final Year food Production BHMCT students on "Starting and Nurturing a Sourdough Culture", by Chef Deodutta Phadke, owner and head baker of Bake House Bistro on 27 September 2022.
The outcome of this lecture made the students take initiative to start their own culture for creating sour breads.
- **Vachak Prerna Din** was Celebrated on 15th October 2022 on the occasion of Birth Anniversary of Dr. A.P.J. Abdul Kalam. On this occasion Ms. Anjali Desai who is a volunteer with a Foundation named Read-A-Story, was invited to introduce the students with the concept of their Organisation.
This is an organisation which is associated with children in the tribal belts of Maharashtra, and are involved in educating and reaching out to these children by giving them a platform of communicating in English.




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Read A story gives all the material to the volunteers and these children so no cost involved from any participants.

Poster presentation was done in the Library by the students on various topics.

- **Rashtriya Ekata Divas** (National Unity Day) was celebrated on 31 October. It was introduced by the Government of India in 2014. The day is celebrated to mark the birth anniversary of Sardar Vallabhbhai Patel who had a major role in the political integration of India.

World Tourism Day-“ Rethinking Tourism” was organised in the Institute on 27th September.

Programme Activities conducted:

- Seminar
- Exhibition

The theme of the seminar was Rethinking tourism and the Speakers for the same were Ms. Renu Soman- Managing Partner Earth Heal Technologies, who spoke on “Changing Dynamics of travellers in today’s era” and Ms. Deepti Samant -Founder Always on the Go who spoke on Rise in Tourism Destinations (India)- Feasibility and Consumer Approach.

Post the Seminar the Exhibition was inaugurated, which included presentation/ Models/ Posters prepared by the second year and Final Year BHMCT Students. Event was attended by government officials, industry, and parents.

The Outcome of this exhibition – Students could understand the correlation between tourism and hospitality industry, the new forms of employment and niche destinations which could be promoted as upcoming tourist distinctions.

This event created an awareness among students regarding social responsibility and community involvement at tourist divination

- **“Awareness on Cyber Crime”** – Guest lecture to create awareness amongst student regarding cyber crime was conducted on 15/10/22. Mr. Yogesh Thange of ShellStrong, who is an expertise with Data Security and Incident Responses. He Guided the students, related to cyber security and the precautions to be taken in today’s world where **e-commerce and Social media is on rise**.
- **“Visit to Jadhavgarh Fort”** a Field visit was organised to the Jadhavgarh fort located in Saswad, 40 Kms from Pune, for the final year students. This visit was to understand the operations of fort Hotel, which also falls under the heritage category. Property is managed by Kamat Group of Hotels. Mr. Biswajit Biswa, the General Manager of Jadhavgarh Fort addressed the students on the operation systems, challenges faced and strategies adopted by the management to enhance revenue generation. Being a Fort Property the management also explained the staff routine regarding maintenance and upkeep of the property.
- **“Rational Oven- demonstration”** for Final year specialization batch (Food production) a demonstration by Rational Oven was organised on 19/10/22 in the R&D kitchen of the Institute. Chef Devendra Kelkar from Rational demonstrated the operations of the Oven and explained and showed the various types of menu items which can be cooked in the Oven.
RATIONAL is the global leader in the hot food preparation segment for professional kitchens. A pioneer in the combi-steamer manufacturing space, RATIONAL sees itself as a technology solution provider and believes strongly in the power of smart innovations. The India journey began in 2010 with a 5-member liaison setup and by 2013 -RATIONAL India subsidiary came into place. In February 2020, the India office was shifted to a new location in Gurugram itself. The current corporate office in India is situated across an area of 10,000 sq. ft. and has a demo café as well as two state-of-the-art test kitchens where prospective clients and partners can see RATIONAL combi-steamer live in action. A conglomeration of 25 such test kitchens and 21 chefs stationed across different cities in India support the live food trials and also expand their reach.





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- A guest lecture on Concepts of **Yield Management** in the Entertainment Industry was Organised for the Final Year BHMCT Students, **Mr. Malay Ingale- Cinema Head of PVR** addressed the students, on how this industry applies strategies towards maximization of revenues when the OTT platforms are in a Big way , also extending to the Core of Concepts of Yield Management.
- To introduce the students regarding facility management, **Mr. Dnyaneshwar Randive** was invited who is also the owner of a **Facility Management Company**. He spoke on the prerequisites required to start a facility management company, which is a major business domain under the hospitality sector. This session was organised for the Final Year batch as they are on the threshold of entering the hospitality world as professionals.
- The Entrepreneurship Development cell jointly with the help of **De-Asra** foundation organised a guest lecture to introduce the various financial management schemes for start-ups. **Mr. Anand Godse**, the team head of the foundation addresses students on steps and financial aids for a start-up.
- As a part of curriculum designing of Standard Operating Procedures is an eminent aspect of every department in hotels. To have a detailed understanding of, on how SOPs are designed, **Ms. Anuradha Khot**, a leading hospitality consultant was invited who took a workshop for Final Year students for the same.
- A workshop on Molecular Mixology was held for the Final Year specialised F & B batch. **Mr. Shreyas Gugale**, a leading **mixologist** conducted this workshop in his studio, which helped the students understand the new techniques and trends in the world of mixology.
- To bridge a gap between theoretical understanding and practical approach of banquet sales in hotels, **Ms. Maithili Ogale** was invited as a guest speaker to address the Second Year students for the same.
- **Mr. Kanchan Chitnis, Ex-Director Human Resources, The Oberoi Group of Hotels**, was invited to the institute to interact with the students regarding soft skills management and expectations from the hotel industry as an employee / intern. He also gave a few tips on how to give a successful interview. The session ended with a Q&A round wherein it also proved to be an interactive session where students also gain in a fruitful information and motivation to be a part of this wonderful industry.
- The Final Year Accommodation batch visited **Ekbote Furniture Mall** where **Mr. Narendra Ekbote** addressed the students various styles and designs of furniture used in different sectors. He also mentioned about the maintenance and care to be taken while using and handling furniture.
- The specialised Food Production experienced a dining experience of a **Fine-dine restaurant - Incognito** to explore the culinary skills and presentations. **Chef Abhishek Moodliar** who attended the students personally spoke about innovations in menu engineering – which is the key to the success of the restaurant chain.
- **Ms. Ketki Dalvi**, a lawyer and academician spoke on **Gender Sensitisation** for the BHMCT students.
- A talk session by a Chocolatier and Entrepreneur **Mr Mandar Bhosale** was organised by the Innovation and Entrepreneurship Cell on 9th December, where Mr. Bhosale interacted with the Final yr. and SYBHMCT students his journey from an intern with 5 star properties as an employee and his passion to manufacture and chocolates he also explain how chocolate tasting sessions help consumers to understand the variety and availability of chocolates.
- A display and Demo of **Cibot Speed Oven – Middleby Cellfrost** company was organised for the Final year and Masters Students on 6th December 2022, Cellfrost which was earlier into making of Refrigerators has entered the market with Ovens which are technology based operations, the students were introduced to its functioning and the variety of products which it can be used for. **Mr. Sachin Digwai** the territory Manager conducted the demonstration and answered to the queries of the students.




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In-House Training

- Sodexo Training for Culinary (Cooks and Food n Beverage Staff). The Institute has a MOU signed with Sodexo for training their staff. On 15/10/22 a training in two departments i.e. Food Production and F&B service was conducted for Sodexo staff (30nos).

Internal Revenue Generation (IRG)

- 1) The Entrepreneurship Development cell of Institute bagged the order for its first 12 Kg Cake order from DPU, for celebrating their "World Pharmacist Day" the theme being "Pharmacy united in action for a healthier world". The Flavour for the cake was Pina Colada-coconut cream cake with a bouquet of handmade edible flowers to grace the occasion.
- 2) On the Occasion of Diwali Festival the ED and Innovation Cell of MSIHMCT, designed Hampers for sale. The hampers were given a twist of Diwali delicacies' where in all the products were baked with the flavours of Indian spices and condiments for e.g. Chivda flavoured sticks, Cinnamon shankarpali, Chakali flavoured Cookies etc.
The hampers were well received by the Corporates and Companies who gifted them to their clients/guests. This activity build Entrepreneurship skills amongst the students.

Admission

Facilitation Centre was allotted to Institute. As Per the schedule document verification for BHMCT and MHMCT program has commenced.

The second round of admissions was held from 24th October to 27th October 2022. The Reporting date was 29th October 2022.

Induction Programme for the First year Batch of Academic Year- 2022-23

The Institute Conducts a Induction for the Newly admitted Students for the First year BHMCT and MHMCT programme. This Induction Programme is conducted as per the specifications given by the AICTE, which is also is mandate to be followed by every Institute. This activity acclimatizes the students to the world of Hospitality education and the professional world. The sessions were meticulously planned, keeping in mind the sectors of the Hospitality world and also to bring up a Holistic approach and attitude in an individual, sessions on Universal Human Values were also conducted.

Details of the Sessions

1. **Ms. Vrushali Kummar- Asst. Vice President, Loop** addressed our First Year Batch of 2022-2023 on Importance of Soft skills and Communication skills in the Hospitality Industry. As these students have recently entered the world of Hospitality Education, this session helped them to have an insight of one the important Skill sets which they need to enhance for a futuristic Hospitality career.
2. **Mr. Deepak Borade, Ex. Housekeeper – Hyatt, Pune** introduced the students to the Housekeeping department and the Career opportunities in this area. As Housekeeping is one the major operational areas of the Hospitality Industry, this talk gave and insight of the major and important area.
3. **Ms. Rupali Panse -Hospitality Consultant**, Addressed on the nature of Hospitality Industries and Career opportunities, she also emphasized on the attributes one should posses to excel in this industry.
4. **Ms. Amrita Advani – Co-owner and Founder, Cocoa Patisserie and Bakery**, who also is an alumnus of MSIHMCT, spoke on how Hospitality especially the Food Production area requires continuous Innovation and Creativity, which can be honed by students to become futuristic entrepreneurs.
5. **Mr. Rakesh Rohit- Front Office Manager, The Ritz Carlton Pune** introduced to the Front Office Department of the Hotel, his highlight for the session was the work profiles at the front



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office and the Journey of Ritz Carlton in India as a Brand. He was accompanied by **Mr. Graydon Rodricks- Training and Quality Manager of The Ritz Carlton** who addressed on, how internships are and important part of a students life and how it takes a shape in students life regarding his work area.

6. The Student Induction programme ended with a **Fitness and Wellness session** where in students participated in a Zumba Dance activity- conducted by Ms. Aparana- Owner of **Zin Aparna**.

The outcome of the Students Induction Programme, was to create an awareness in the minds of future Hospitality Professionals regarding team building, sense of responsibility, attitude towards course, focus on building a professional Hospitality career etc.

Administration

- 1) The Audit process for financial year 2021-22 was duly completed.
- 2) Affiliation Process for the Academic Year 2023-2024 has been completed and report has been submitted for the same to Savitribai Phule Pune University.
- 3) Roaster Updation is in process.

Admission process for Jammu Kashmir (J&K) students under Pradhan Mantri Special Scholarship Scheme (PMSSS) was completed. Total 4 Candidates were allotted by AICTE for Academic Year 2022-2023.

- Institute IT returns (Income Tax) was filed for the Financial year 2021-2022
- Segmental Bifurcation was submitted to FRA
- Roaster updation process was duly completed by Vidhan Bhavan Reservation cell.
- Correspondence with MSEB was done for reducing Development charges for the Institute. The committee for Inspection is expected in Second week of November from Yerwada- Branch office regarding the same.
- Exam form filling and submission date was announced by SPPU. The process was duly completed.
- Academic Audit letter was received from SPPU, wherein 4 member committee will be visiting the institute for inspection in the first week of January 2023.
- Merit List verification for Academic year 2022-2023 for BHMCT and MHMCT was completed by RO- Pune.

Report prepared by



Dr. Vidya Kadam
IQAC - Coordinator

Report approved by

Dr. Seema Zagade,
Principal
M. S. I. H. M.C.T., Pune



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ACTION TAKEN REPORT FOR THE EVEN SEM 2022-23

(January 2023 to May 2023)

Academic:

- The academic session for the First year 2022-2023 of the even semesters commenced from 20th February 2023.
- Time tables for the even semester and term Schedules were prepared and displayed/ uploaded on Official channels.
- Work load sheet was prepared and circulated amongst the staff.
- The academic sessions are in progress as per the schedules.
- The first-class test was conducted on 27th and 28th March 2023.
- Student assignment and journal submissions are monitored.
- The academic sessions are in progress as per the schedules.
- Student assignment and journal submissions are monitored.
- The term ended for even semester 2023 for BHMCT and MHMCT courses.
- Final SPPU end term practical exams commenced from 22nd May 2023 onwards.
- The final SPPU Theory exams are commencing from 15th June 2023.

Achievements:

MoUs- signed with two leading Brands

These MoUs will help the Institute with student training and Placement, Staff Refresher training, Induction programme and Resource persons for demonstrations, seminars etc.

- **Tamara Leisure Experiences Pvt Ltd** is an award-winning hospitality brand based out of Bangalore, India with properties across South India. Tamara is a Company deeply committed to responsible hospitality, sustainable business practices and supporting local culture.
- **Bhaji Pala-Lifestyle Kitchen and Bar** is an award-winning Restaurant with a Flagship outlet in Manchester UK, they have recently opened one in India in Pune. This is also the first Vegan Restaurant of the city.

Awards Won During the Even Semester:

The Institute participated in the Annual Intercollegiate Competition organised by AISSMS-CHMCT "Atithya" students did a splendid job by securing good positions and receiving 4 awards.




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Training and Placement

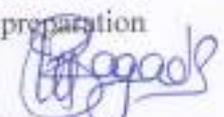
- The Final External Viva-Voce for Industrial Training (Course-502) of TYBHMCT was held on 24th & 25th January 2023.
- Correspondence mails for placement Interviews were send to Hotels, where in Trident BKC and Vistara Airline (Cabin Crews) have proposed to visit for Campus Placements in the month of February.
- Correspondence for Industrial Training of 20 weeks for the Third year batch 2023-2024 is in progress, the first property The Taj Mahal Palace-Mumbai held their interviews at the Property on 30th January 2023.
- Parents meet was organised, of the Final year students to create an awareness regarding potential organisations/Companies which are lined up for Campus placements. Also information regarding MHMCT programme was given to parents- this session ended up with a very positive note, wherein a lot of parents showed an interest for their ward to secure admission for the MHMCT programme.
- Oberoi and Taj group have conducted their Industrial training Interviews for the Batch of 2023.
- The TPO Cell is getting other renowned properties on board for the placing students for Industrial training.
- Placement Interviews were conducted for the final year batch.
- Compass Facilities is been approached and soon will be holding their Campus Placements.
- Placement Interviews for final years were conducted by J.W.Mariott- Pune and Trident Mumbai.
- The TPO Cell has successfully placed 95 students out of 120 for Industrial training till date. Rest placement will be duly completed by 15th April as few interviews are scheduled.
- Placement Interviews for final years were conducted by IHCL.
The detail placement sheet is attached herewith
- The TPO Cell has successfully placed 110 students out of 120 for Industrial training till date. Remaining students have appeared for the interviews with various Hotel Properties results are awaited.
- A meeting with Second year students and parents was Organised on 31st May 2023, to give the related information, rules, and regulations to be followed by students during the training.

Events/Industrial Visits/ Field Visits/ Guest Lectures/ Seminars/ Workshops/ Symposium

As the ODD semester term ended there no activities under this head Conducted in the month of January-2023

- **Final year** BHMCT hosted their theme lunch on 15th February and the theme was based on the French classical Menu. The event was attended by heads of Renowned hospitality brands.
- **First Year** students went for an Orientation to Hotel Cocoon a 3 star Business hotel, also students had the dining experience where a special continental menu was curated for the students, this heled them understand the plate presentation and aspects of food preparation and service.




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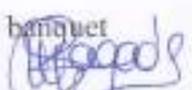
- The Food and Beverage Specialization batch of TYBHMCT , Final Year BHMCT and SYBHMCT has gone for **Winery visit to the "Zampa Grover Vineyards"**. The visit was aimed to show the students the working of winery and to understand the wine and food pairing along with true appreciation of wine.
- On 3rd **March Blood Donation Camp** was organised in association with Deenanath Mangeshkar Hospital Blood Bank. Students and faculty enthusiastically participated in this CSR activity
- **Students were part of the mega event "Pune Cyclothon"** which was held on 5th March 2023. A total of 50 volunteer students were involved for this event.
- On International Women's Day Sodexo organised an orientation visit for the final year students. The aim of the programme was to provide exposure and insight of operations of a Facility Management Company.
- The Annual Sports Day "**Le Glorie**" was Organised on 9th and 10th of March 2023.
- A visit to "**The Biophilia**"- a garden centre was conducted for the third year BHMCT Accommodation students. The visit to this beautiful garden was aimed with a view to show the various types of plants and equipment's used for gardening and precautions one must maintain for tendering to these plants.
- **Traditional Day** was organised on 18th March 2023.
- The second-year students as a part of their Quantity kitchen activity had organised a Chat Bazar on the lines of Sarafa Bazar of Indore. Sarafa is one of the markets in India which remains as a jewellery marketplace at daytime and converts itself into a street food court at night
- **Final year BHMCT hosted their annual theme dinner "Jack-Pot" a casino theme on 24th March 2023.**

This was a part of their Annual Entrepreneurial Activity, where the students curated a special Menu for the evening. A total of 120 tickets were sold at rate of Rs 800/- each. The Activity was carried out in the Institute terrace "Alfresco "the terrace was decorated and setup for serving the guests. There were two slots for the evening 7:00- 8:30 pm and 9:00 to 10:30pm, which helped in turnover of covers.

This event was very much appreciated by the guests who also enjoyed the entertainment arranged for them. Activities of such kind help the students to showcase their leadership and team work, also they learn to work from the scratch by creating their own revenue and executing the whole event under the guidance of able faculties.

- On 5th April final year students of specialised Food Production visited "**L'Apicio**" restaurant in Balewadi Hi Street. The visit was aimed with a view to show Kitchen operations of an Ala Carte Restaurant.
- A visit was conducted on 6th April to **Westend Mall** to understand the Housekeeping and Food and Beverage Service operation, strategies, and policies with respect to facilities.
- A Commercial Laundry Visit to "**True Colors**" was conducted for SYBHMCT students between 5th to 7th April.
- Under the startup and Innovation Cell of MSIHMCTRS a workshop on introduction to convenience food for business prospect was organised for SYBHMCT.
- On 18th of April, the Third-year students hosted an intimate formal sit-down banquet theme lunch "**CASSA AZZURA**"




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- ON 28th April SYBHMCT under the Entrepreneurship Development cell organised a Annual Theme Dinner “UTTRAPATH” which is also known as the Grand Trunk Road.”
- An informative visit to **Katraj Dairy Farms** was organised on 19th April to understand the processing of Milk. The aim of the visit was from a hotel maintenance perspective and see the various equipment’s, refrigeration process and their conservation systems.
- A demonstration by **Barry Callebaut- a premium chocolate** company was held on 29th April. Chef Snowill conducted a very informative session on variety of chocolates, ganache and cake frosting.
- Two faculty attended a one-day workshop on **Fostac-Training**. An important training especially for the food production department which is about HACCAP. The training focused on the Hygiene standards to be maintained in the kitchen and the food standards protocols.
- On 6th May a guest lecture under the Innovation and Entrepreneurship cell was organised, the speaker was **Mr. Palekar- Chairman and MD, Palekar foods Pvt.Ltd- Satara**. They are into the bakery business for the past 83 years, Mr. Palekar mentioned that it is the 3rd generation who is into the business now. Sir interacted with the students and shared the journey of their business. He also explained about the change in the systems and the latest equipment’s they have installed for better outcome.
- A cocktail demonstration was organised for the Second year SYBHMCT students. **Mr.Shreyas Gugale and Mr.Rohit Awate from the Flairology Bar School and Events** demonstrated and imparted knowledge about basics of cocktail making, and guided students about the intricacies of the art form. Students got to see classic to innovative creations and mixing styles.
- The Indian Governments Vision for a healthier and sustainable future has led to them taking several efforts to promote the use of millets in our Daily diet
MSIHMCTRs- organised a special event showcasing the **Millets-The wonder grain and the super food**, on 15th May 2023. The Highlight of the event was the millet competition, students showcased their innovative and creative use of millets in their dishes. The competition was judged by **Celebrity Chef Nilesh Limaye**, who also gave an inspiring speech on the importance of incorporating millets in our daily life.
- **Chef Krushna Bhuyan Sous Chef of Courtyard Marriott**, wowed the FYGMCT students with his egg-citing cookery demo on 22nd May 2023.
- Guest Lecture on “**Audits**” in Housekeeping with the help of **Anuradha Khot- Hospitality Consultant** was organised on 20th May 2023. This lecture included a deeper understanding of the auditing process, including various tools and techniques which can be used to ensure compliance with industry standards.

Administrative

- Hall tickets were issued to the students of SPPU external Practical and Theory exams.
- Tender work for Security and Manpower is completed.
- The SPPU CAP for the First- year answer sheet assessment was held between 10th February to 20th February 2023.
- Exams completed for FYBMCT & MHMCT




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Mahadbt scholarship applications approvals under process, also follow-up for the pending Scholarship (VJNT/OBC/SBC) at Social Welfare Office Pune

- BOG meeting was held on 28th March 2023 at DTE-Mumbai
- The CET registration details were put up on official sites and prospect students were informed regarding the registration link and other details.
- MHMCT exam result declared on 20 March 2023
- Applied for Extension of Approval for the Year 2023-2024 (A.I.C.T.E)
- The CET exams were held for BHMCT programme on 20th April and MHMCT programme on 30th April.
- AICTE- EOA process was completed
- SPPU-Exam forms were processed for the even semester examination 2022-23
- Total 244 scholarship forms were approved from respective scholarship departments (i.e. SC, ST, EBC, OBC, NT etc.)
- Manpower and watch and ward personnel services tender is published.
- AICTE- EOA was generated for next academic year.
- Students Hall tickets for SPPU exams was issued.
- MHMCT paper setting was completed.
- Online application made for Self-Appraisal Report (SAR) SPPU
- Updated PMSSS, J&K students promotional documents to the AICTE

Report prepared by



Dr. Vidya Kadam
IQAC - Coordinator

Report approved by



Dr. Seema Zagade,
Principal
M. S. L. H. M.C.T., Pune

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Date: 05/01/24

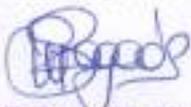
ACTION TAKEN IQAC REPORT FOR THE ODD SEM 2023-24

(June 2023 to December 2023)

Academic:

- The final SPPU Theory exams commenced from 15th June 2023.
- The SPPU CAP commenced from the 20th June 2023 and was successfully completed on the 6th of July 2023. With the support from the faculty from various institutes the assessment was completed in time and aided the speedy declaration of results for BHMCT and MHMCT programs.
- The academic sessions for SY BHMCT and Final year BHMCT commenced on the 24th July 2023.
- The academic session for First year MHMCT commenced from the 28th of July 2023.
- The timetables and term schedules were drafted and approved and displayed on the official website and Institute notice boards.
- In the first week of the commencement, faculties introduced the curriculum; the plan for the semester was discussed.
- The S.I.P (Students Induction Program) for the First-year bachelors' students was organised from the 5th of August to the 14th of August in accordance with the guide lines prescribed by AICTE. Various sessions were organised to induct and orient the students into the institute. These sessions-initiated interaction of the students with professionals from various aspects of the industry as well as equipped them with Human Value System Training programs for mental vitality and yoga sessions for their physical well-being, making it a wholistic interaction.
- The Parents of the First-year students were invited to the institute to interact with the faculties and orient themselves with the Institute. The session was designed to communicate with the parents about the Rules and Regulations of the Institute and University at large. The examination scheme, curricular journey and the required attendance were discussed. The parents were advised on the career options available for their ward at the end of the four years through the various Campus Placements and MOUs that the Institute enjoys. The various mandatory committees and their functioning along with the members was discussed.
- Regular Classes as per the time table were conducted.
- On 2nd September 2023 the IQAC committee organised mid semester meetings for various committees like ICC(Internal Complaints Committee), Anti Ragging Committee where the members were invited to the institute to discuss on the activities conducted and the plan for the following months.
- A Book exhibition was organised by the Library Committee on the 2nd of September 2023 where various publishers had put up their stall with the reference books and other Industry relevant books for the students and faculty members to update themselves with the latest books in their subjects.




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- The academic session for the First year BHMCT and MHMCT 2023-2024 of the odd semester concluded on 10th November 2023.
- The Prelim practical exams were conducted from 6th November 2023 onwards for the First year BHMCT.
- The SPPU External Final Practical exam was held from 2nd November to 25th November for BHMCT and MHMCT.
- Course Completion certificate was filled in by the Teaching faculty for Odd Semester.
- Revision classes were conducted post Practical exams.
- The academic session for the First year BHMCT and MHMCT 2023-2024 of the odd semester concluded on 10th November 2023.
- The Prelim practical exams were conducted from 6th November 2023 onwards for the First year BHMCT.
- The SPPU External Final Practical exam was held from 2nd November to 25th November for BHMCT and MHMCT.
- Course Completion certificate was filled in by the Teaching faculty for Odd Semester.
- Revision classes were conducted post Practical exams.

Examinations:

- First unit test for Bachelor program was conducted on the 11th and 12th of September 2023
- First unit test for Master's program was conducted from the 25th to the 27th 2023 of September.
- Internal Backlog Examination for Bachelors program was conducted from the 25th to the 27th of September 2023.
- On the 5th and 6th of October, the students of the final and second year participated in various competitions organised by D. Y Patil College Of Hotel Management under "Kaushalya". The students won the award for "reel your Emotions" where they made a Reel on "Guest Interaction in Hotels". The team won second place for "Spark Tank" a competition for 'Innovation in Hospitality Business Ideas' as well as third place in the Fusion Cookery Competition.
- On 7th of October, a Food and Wine Appreciation workshop was organised for the Second-year bachelors students. Mr Samadhan from Planetfluid Academy of Bartending guided students to appreciate wines and their flavour profiles, the pairing of food with wine.
- The students of the Final year Accommodation specialization department attended a symposium "Developing Culinary Tourism Circuit in Maharashtra" in Symbiosis School of culinary Arts on 7th of October. The speakers threw light on sustainability in Culinary and Gastronomical tourism in the state.
- On 13th of October, the Library committee members organised a celebration of "Vachan Prerana Divas" celebrating the birth anniversary of Dr. APJ Abdul Kalam. A book review competition was announced for all students and staff members to encourage the habit of reading amongst all.
- On 13th October, Bhartiya Bhasha Utsav was celebrated where students participated with much enthusiasm by reciting passages and Poems from books in various languages
- The Organ Donation Pledge was administered on 13th October where students and staff pledged towards donation of organs and educating and encouraging others to do the same.
- 20th October was celebrated a Chefs Day. All the Food Production Faculty and kitchen staff were applauded for their dedication in all their endeavours.



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- The Second unit test examinations for the Bachelors' students were conducted from 26th to 27th of October.
- On 30th October, the entire college students, teaching and non-teaching staff took the Integrity Pledge and committed themselves to honesty and integrity in every walk of life.
- On the 31st of October Term for Second year and Final year Bachelor's students concluded.
- The National Unity Pledge was administered to students and faculty to commemorate Sadar Vallabha Bhai Patel's Birth Anniversary.
- Savitribai Phule Pune University External theory exams (ODD Semester) timetable was displayed. Exams will be commencing from 4th December 2023 onwards.
- The Internal marks were filled in by the Internal Faculty for their respective subjects taught in the ODD semester A.Y. 2023-2024.

Memorandum of Understanding (M. O. U)

- On 22nd of September 2023, an MOU was signed between the Institute and Challang, an organisation that encourages young entrepreneurs by providing guidance and support when they start out.

Training and Placement

- SYBHMCT students training commences from 1st July 2023 for 15 weeks, in various properties all over India. No Objection Certificates were issued to students for commencing the training.
- The Third year BHMCT students commenced with their Industrial Training Program from the first week of July. The students have been placed in various reputed hotel in Mumbai, Pune, Bangaluru as well as other business and resort locations throughout the country.

TOTAL STUDENTS	121
PUNE PROPERTIES	66
MUMBAI PROPERTIES	28
BANGALORE PROPERTIES	12
HYDERABAD PROPERTIES	2
GOA PROPERTIES	3
KODAI	2
COORG	4
TRIVANDRUM	2
NAGPUR	1
FRANCE	1
TOTAL	121




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- The Masters Summer Internship also commenced in July where the student has been placed in a Facility Management firm to be trained for 8 weeks where he would be initiating a research project.

DHANANJAY GAIKWAD	DTSS, PUNE WANOWRIE	3rd July- 28th August
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- 34 students have been placed in various sectors of the industry out a total of 68. The remaining students have chosen to either peruse further education or undertaken entrepreneur activities.

Total Students in Final year	68
Placed in the industry	34
Mumbai Properties	12
Pune Properties	22
Further Education MBA	22
Entrepreneurs	04
MHMCT	08

- Regular feedback of students undergoing Industrial Training of 15 weeks was carried out with various Hotel Properties.
- Six of the Final year students have been selected by the prestigious Oberoi Group of Hotels as part of the Annual Placement process. Four of the students have been selected for the OCER program while 2 have been selected for OCLD (Oberoi Centre for Learning and Development).
 - Third year BHMCT batch reported back after their Industrial Training of 15 weeks.
- The Internal Viva-Voce for Industrial Training (Course-502) of TYBHMCT was conducted from 27th November to 29th November 2023.
- Correspondence mails for placement Interviews were send to Hotels and Hospitality Avenues.

Exams:

- CAP commenced from 20th June 2023.

Savitribai Phule Pune University BHMCT and MHMCT, CAP (Central Assessment Process) was allotted to our Institute.

- First unit test for Bachelor program was conducted on the 11th and 12th of September 2023
- First unit test for Master's program was conducted from the 25th to the 27th 2023 of September.
- Internal Backlog Examination for Bachelors program was conducted from the 25th to the 27th of September 2023.
- The Second unit test examinations for the Bachelors' students were conducted from 26th to 27th of October.
- The Prelim examination for the Masters students was organised from 25th to the 27th of October.

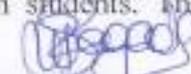


- The examination Form submission for the Final SPPU(Savitribai Phule Pune University) concluded on the 28th of October.
- All Internal Practical Examinations were scheduled from the 23rd to the 31st of October for the Final and second year Students.
- Savitribai Phule Pune University External theory exams (ODD Semester) timetable was displayed. Exams will be commencing from 4th December 2023 onwards.
- The Internal marks were filled in by the Internal Faculty for their respective subjects taught in the ODD semester A.Y. 2023-2024.
- Savitribai Phule Pune University External theory exams (ODD Semester) timetable was displayed. Exams will be commencing from 4th December 2023 onwards.
- The Internal marks were filled in by the Internal Faculty for their respective subjects taught in the ODD semester A.Y. 2023-2024.

Events/Industrial Visits/ Field Visits/ Guest Lectures/ Seminars/ Workshops/

- **No activity was conducted in the month of June, due to semester end. The new term for ODD semester A.Y. 2023-2024 commences from 24th July 2023.**
- A 20 days Bakery and cookery training for 13 cooks of BRO (Border Road Organisation) was undertaken at the institute from the 5th of July to the 31st of July where in the production faculties trained the cooks in Indian and Continental cuisines as well as Bakery. On the 31st of July, Mr. K. Kathiravan, J. E (Civ) was invited for the felicitation ceremony for the trainees.
- A guest lecture was organized for teaching and non-teaching staff on Money Management, where Mrs. Meera Rupani advised the staff on 11/7/23 on how and what should be done to secure the future. She shared her experiences and that of her clients to emphasize the importance of saving in the right instruments to ensure a better financial future.
- A workshop for Team building and Stress Management was organized for teaching and non- teaching staff under the Faculty Development Program on 13/7/23 and 14/7/23, Mr Tejanshu Rane. Day 1 of the training involved team building exercises and self-awareness sessions while day 2 was dominated by the ways in which day to day stress can be managed. The staff participated with enthusiasm and
- On 17/7/23, Ms Ritika from the Naturopathy Institute in Pune. She is a trained and certified nutritionist. The event was organised under the Millet week Celebration. She guided the staff on the various millets and their importance in maintaining a healthy balance of nutrients and fighting certain lifestyle diseases. She also highlighted the correct way of cooking and incorporating them into our meals to maximize their positive effects.
- A Workshop on Writing Research Papers was organised for the Teaching staff, where Dr. Avinash Pawar, Associate Professor, Dr. D Y Patil Institute of Management Studies, Akurdi where the staff was guided on how to write ethically and publish systematically in reputed journals.
- **MSIHMCTRS** had a pleasure of hosting a group of 13 cooks from the Border Road Organisations School and Centre Cooks for a 20 day Training program. They were trained for a variety of Indian and International cuisines, along with valuable insights into bakery techniques.
The training not only introduced them to new cooking concepts and methods but also focused on important aspects like food hygiene and presentation.
- On the 7th of August, a workshop was organised in the studio of **Flairology**, a Bartending Academy for the Final year Food and Beverage Service Specialization students. The




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session created an awareness about the trends in Bartending, the career options available for the students as well as gave them an opportunity to try their skills at mixology.

- On 9th August the SYBHMCT and Final year BHMCT students organised a Tree Plantation Drive at Hanuman Tekdi as part of the AICTE initiative program "One Student One Tree."
- Oath Taking on Amrit Festival of Independence and My Earth, "**Meri Mati Mera Desh**", Salute to the Soil, salute to the Heroes, under this campaign, teachers, non-teaching staff and students took an Oath.
- A visit to Malaka Spice was organised for the Second Year Bachelors students on the 18th and 21st of August, to acquaint them with the operations of the Bar. The restaurant has entered an MOU with the Institute for such academic exchanges where students can learn through the experience of the management and observation of the processes. The students were shown the structural aspects of the Bar, the Brands being served and the basic bartending processes involved. They were hosted for a Hi tea by the restaurant.
- On the 19th of August, the students of the Second and Final year's Bachelor program, extended a warm welcome to their juniors by organising a Fresher's Party. The theme of "**Formal Funk**" brought out the creativity amongst the Fresher's. A host of games and entertainment programs were organised for the event which saw the juniors and seniors bond over a hearty lunch cooked and served by the seniors for the juniors.
- On the 24th of August, Mr. Rahul Raut, the owner of "**Fuchsia Flowers**," a renowned florist addressed the Second-year students about his journey as an entrepreneur, under the Start-up and Innovation Cell. He shared his inspiring story of the years of hard work and perseverance from his early days to being the preferred florist for the big hotel brands as well as world renowned business houses of India. The students were enthralled with his simplistic yet dynamic personality and his expertise in Management without any formal education in the said field.
- On 5th September 2023, the students celebrated Teachers Day with much enthusiasm. They had organised some entertainment and games for the faculties and the final years took over the teaching responsibilities. The students worked together and made the day memorable.
- From 10th to the 16th September 2023, House Keepers Week was celebrated where on the 12th September 2023 the efforts and dedication of the Housekeeping staff and the attendants was appreciated with a felicitation at the hands of the senior faculty members.
- The students of the Second year enthusiastically participated in an E. D activity where they made more than 2500 Chocolate Modaks under the Modakutsav and sold them to various corporates and clients across town.
- The students of the final year and Second year bachelors program participated in the Millet competition organise as a part of the Pune Festival celebrations on 25th September 2023, where the institute won the First, Second and the consolation prize amongst four Hotel Management colleges that had participated.
- The students of the Second year along with the Entrepreneur Development Cell baked and decorated a 10 Kg cake for 3M, A Pharmaceutical Company. The Cake was a tribute to the D. Y. Patil Hospital Pune, its doctors and staff to commemorate Pharmaceutical Day.
- On the occasion of World Tourism day, the students of the institute along with faculty members and other staff members, undertook a Cleaning drive at Jejuri in the temple complex keeping in tune with the theme of 'Sustainability'.
- On the 5th and 6th of October, the students of the final and second year participated in various competitions organised by D. Y Patil College Of Hotel Management under "**Kaushalya**". The students won the award for "reel your Emotions" where they made a



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Reel on "Guest Interaction in Hotels". The team won second place for "Spark Tank" a competition for 'Innovation in Hospitality Business Ideas' as well as third place in the Fusion Cookery Competition.

- On 10th of October, the students of the Food and Beverage Specialization department attended a Mentor session "ELEVATE" organised by N. R. A. I (National Restaurant Association of India) for budding entrepreneurs and home business models. The sessions consisted of Financial, Marketing and Human Resource management strategies. Mr Shreejith, CEO Malaka Spice talked about the financial aspects that would help to determine the health of the business and advised on the various ways to manage operational costs and capital investments. Ms. Manasi Pardesi guided the participants on the various marketing tools that can be used to enhance the visibility and the reach of the brands. The Human resource management aspect was addressed by Ms. Sailee Jahagirdar where she emphasized on the development of an open and inclusive culture for businesses to be able to develop and retain the staff and achieve a healthy customer base.
- The Food Production Specialization students experienced a Middle Eastern and Lebanese cuisine and its nuances while on visit to Souk on 12th of October. Mr Kunal Jagwani, introduced the students to the various traditional ingredients used in the cuisine. For the students to be able to appreciate the flavours and the preparations, a Buffet meal was also organised for them. The students experienced the Middle Eastern delicacies as well as the warm hospitality of Souk.
- On 13th of October, the Library committee members organised a celebration of "Vachan Prerana Divas" celebrating the birth anniversary of Dr. APJ Abdul Kalam. A book review competition was announced for all students and staff members to encourage the habit of reading amongst all.
- On 13th October, Bhartiya Bhasha Utsav was celebrated where students participated with much enthusiasm by reciting passages and Poems from books in various languages
- The Organ Donation Pledge was administered on 13th October where students and staff pledged towards donation of organs and educating and encouraging others to do the same.
- 20th October was celebrated a Chefs Day. All the Food Production Faculty and kitchen staff were applauded for their dedication in all their endeavours.
- On 30th October, the entire college students, teaching and non-teaching staff took the Integrity Pledge and committed themselves to honesty and integrity in every walk of life.
- On the 31st of October Term for Second year and Final year Bachelor's students concluded.
- The National Unity Pledge was administered to students and faculty to commemorate Sadar Vallabha Bhai Patel's Birth Anniversary
- As the ODD semester term ended there no activities under this head Conducted in the month of November 2023

Administrative.

- Tender process for Manpower and Watch and ward is completed.
- Institute Financial Audit is complete by M/S Page and Co for financial year 2022-2023.
- SPPU- CAP work is in progress.
- Admissions for A.Y. 2023-24 have resumed, the first stage of student registration is in progress.
- BHMCT & MHMCT CAP answersheets submitted to SPPU on 5 July 2023 results were declared on 7th July 2023 for BHMCT programme and 14 July 2023 for MHMCT programme.





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

- Work order was issued to National Security Services for outsourcing of manpower and security services from 1st August 2023.
- Institute Stock taking procedure is duly completed.
- Affiliation letter for A.Y. 2023-2024 was received from S.P.P.U
- Admission process for A.Y. 2023-24 has commenced, the first round is completed for BHMCT programme. (24/07/2023 to 26/07/2023)
- Admission process completed for MHMCT and total of 16 admissions took placed.
- Quotation invite letters are sent to various Audit firms for new auditor process from financial year 2023 to 2026, as the previous audit firm tenure is over.
- BHMCT & MHMCT Admission process completed.
- Institute level round conducted on 17 August 2023, total 12 students admitted in the Institute level round (Against CAP)
- Auditor quotation process is completed.
- BHMCT examination and CAP accounts process completed.
- On 2nd September 2023 the IQAC committee organised mid semester meetings for various committees like ICC (Internal Complaints Committee), Anti Ragging Committee where the members were invited to the institute to discuss on the activities conducted and the plan for the following months.
- A Book exhibition was organised by the Library Committee on the 2nd of September 2023 where various publishers had put up their stall with the reference books and other Industry relevant books for the students and faculty members to update themselves with the latest books in their subjects.
- The Academic year 2024-2025 affiliation and continuation process for BHMCT & MHMCT programmes was completed and online report submitted to the Savitribai Phule Pune University.
- Eligibility process for the Academic year 2023-2024 for FYBHMCT and FYMHMCT is been completed and hard copies submitted of reports to Savitribai Phule Pune University.
- Institute property tax for the year 2023-24 is been paid to Pune Municipal Corporation.
- Hearing regarding Income tax notice for F.Y. 2019-20 and 2022-23 was attended on 4th September 2023 and the process is been completed.
- Audit report submission process to Charity commissioner office is under process. Application is been made for issuing of ID and Password with Charity Commissioner office.
- Under the College Connect initiative, the admission committee visited 2nd November 2023 in Talegaon Maval. They addressed the 12th standard students regarding BHMCT programme, the admission process, CET, and the Careers in the Hospitality sector. They will be visiting more junior colleges in the month of December.
- Hall tickets were issued to the students of SPPU external Practical and Theory exams.
- Institute is been allotted as a CAP (Central Assessment Process) centre for BHMCT under SPPU for ODD semester 2023-24
- Fee fixation proposal submitted to Fees Regulating Authority Mumbai for the Academic Year 2024-2025.
- Audit Report for the financial year 2022-2023 submitted to the Charity Commissioner Office Pune on 30/11/2023.
- Student's pro-rata fees submitted to the SPPU for the academic year 2023-2024.
- Under the College Connect initiative, the admission committee visited 14th December 2023 at Jejuri and 18th December 2023 at Satara. They addressed the 12th standard students regarding BHMCT programme, the admission process, CET, and the Careers in the Hospitality sector. They will be visiting more junior colleges in next month.
- SPPU external theory exam completed between 4th December 2023 to 14 December 2023 for BHMCT and MHMCT programme.

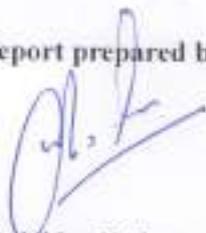
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Dt. 11/06/2009

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- Institute is been allotted as a CAP (Central Assessment Process) centre for BHMCT under SPPU for ODD semester 2023-24 , the paper assessment work completed between 16 December 2023 to 27 December 2023. All answersheets and marksheets submitted to the SPPU barcode section on 27th December 2023.
- Fee fixation proposal submitted to Fees Regulating Authority Mumbai for the Academic Year 2024-2025 and hardcopy submitted to FRA on 28 December 2023.
- Academic year 2023-2024, First year Admitted students report and merit list submitted to ARA on 26/12/2023

Report prepared by



Dr. Vidya Kadam
IQAC - Coordinator

Report approved by



Dr. Seema Zagade,
Principal
M. S. I. H. M.C.T., Pune

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

(पदवी व पदव्युत्तर पदवी हॉटेल मॅनेजमेंट अभ्यासक्रम)

४१२ - सी. के. एम. मुंबी रोड, शिवाजीनगर पुणे - ४११०१६

फोन-०२०-२५६७६६४०, ईमेल msihmcctpo@gmail.com वेबसाईट- msihmcctrs.in

जा.क्र. म.रा.आय.एच.एम.सी.टी.रि.सो.पदवी/२०२४/ ४७

दि. १५/०१/२०२४

कार्यालयीन आदेश

या द्वारे असे आदेश देण्यात येते की, श्री. चिंतामणी रविंद्र सहस्रबुध्दे, सहा. प्राध्यापक हे शैक्षणिक वर्ष 2023-2024 पासून Internal Quality Assurance Cell (IQAC) चे समन्वयक असतील, N.A.A.C. यांनी निर्धारित केल्याप्रमाणे सर्व प्रक्रीया विहित मुदतीत पार पाडणे व त्याचा अहवाल वेळोवेळी निम्नस्वाक्षरीकारांस सादर करणे.

(डॉ. सीमा इंगळे)

प्रचार्य
(पदवी)

महाराष्ट्र राज्य इंस्टिट्यूट ऑफ
हॉटेल मॅनेजमेंट अँड कॅटरिंग टेक्नॉलॉजी
शिवाजीनगर, पुणे-४११०१६.



प्रत- श्री चिंतामणी सहस्रबुध्दे - (डॉ. विद्या कदम-(IQAC Head), यांचेकडून चार्ज घेणे)



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

412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16.
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MSIHMCT/UG & PG /IQAC/2024/ 60

Date: 17.01.2024

OFFICE ORDER

In order to have quality and excellence in the operation of the Institute and as per the NAAC Accreditation, the following members are appointed in IQAC committee for the Year 2024 – 2026. (Internal Quality Assurance Cell)

Sr. No.	Name of Members	Particulars	Designation in IQAC
1.	Dr. Seema Zagade	Principal	Chairperson
2.	Mr. Sachin Rayarikar	Sr. Faculty	Member
3.	Dr. Vidya Kadam	Sr. Faculty	Member
4.	Mr. Darshan Joshi	Sr. Faculty	Member
5.	Mr. Abhay Manolkar	Sr. Faculty	Member
6.	Ms. Sampada Paranjpe	Sr. Faculty	Member
7.	Mr. Rahul Gade	Sr. Admin	Member
8.	Mr. Ashutosh Misal	External Experts (Academic)	Member
9.	Mr. Sharan Shetty	External Experts (Industry)	Member
10.	Mr. Chintamani Sahasrabudhe	Co-ordinator	Member Secretary

Dr. Seema Zagade

Principal
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13/1/24