

Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
INSTITUTE OF
HOTEL MANAGEMENT AND CATERING TECHNOLOGY AHMEDNAGAR
Lal Taki Road, Ahmednagar – 414001. Ph. / Fax (0241) 2326778

Approved by AICTE, Govt. of Maharashtra, DTE & Affiliated to Uni. of Pune

Criterion 1 – Curricular Aspects (100)		
Key Indicator – 1.1 Curricular Planning and Implementation (20)		
1.1.1. The Institution ensures effective curriculum delivery through a well-planned and documented process		
Sr. No.	List of Documents	Page No.
1	University Academic Calendars	1
2	Time Tables	9
3	Class Attendance Record (Sample copies)	65
4	Attendance communication to parents	71
5	Teaching plans	79

Savitribai Phule Pune University
(Formerly University of Pune)



Circular No. 77 of 2019

**Dates of Commencement and Conclusion of terms for the Academic Year 2019-2020
For affiliated Colleges/recognised Institutes Only.**

It is hereby informed that, the dates of commencement and conclusion of the First and Second term of University Courses, under various faculties, for the academic year 2019-2020 shall be as under :

Sr. No.	Name of the Courses and Faculties	2019-2020			
		First Term		Second Term	
		Commencement	Conclusion	Commencement	Conclusion
1	Science & Technology				
	Science	15/06/2019	24/10/2019	20/11/2019	30/04/2020
	Engineering : SE,TE,BE & MCA- II, & III Year	15/06/2019	05/11/2019	16/12/2019	27/04/2020
	Engineering :ME - II Year.	01/07/2019	09/11/2019	13/01/2020	23/05/2020
	B.Architecture II, III, IV & V Year.	15/06/2019	16/10/2019	09/12/2019	04/04/2020
	M. Architecture II Year.	08/07/2019	02/11/2019	09/12/2019	04/04/2020
	B. Pharmacy	15/06/2019	24/10/2019	20/11/2019	30/04/2020
	M. Pharmacy	01/07/2019	07/12/2019	01/01/2020	15/05/2020
2	Commerce & Management				
	Commerce	15/06/2019	24/10/2019	20/11/2019	30/04/2020
	Management	01/07/2019	07/12/2019	01/01/2020	15/05/2020
3	Humanities				
	Arts & Fine Arts	15/06/2019	24/10/2019	20/11/2019	30/04/2020
	Mental Moral and Social Sciences				
Law : UG & PG (II/III/IV/V Year.)	01/07/2019	07/12/2019	17/01/2020	31/05/2020	
4	Inter-disciplinary Studies				
	Education II Year. (B.Ed., M.Ed.)	01/07/2019	07/12/2019	01/01/2020	15/05/2020
	Physical Education II Year. (B.P.Ed., M.P.Ed.)	01/07/2019	07/12/2019	01/01/2020	15/05/2020

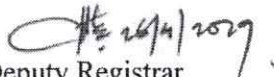
Teaching will begin on the date of commencement of the terms and immediately after the finalization of admissions; however, term would stand concluded on the dates mentioned above.



[Signature] 22.12.19

NOTE

1. In case, the Principal/Director of the affiliated Colleges/recognised Institutes require to give additional holiday in exceptional circumstances, he/she may do so by compensating the same by keeping the College working on Sunday.
2. The Term & holidays for the Post-graduate courses conducted in the Colleges/Institutes will be as per the University Department.
3. Details of Various Activities for Engineering and Architecture Courses for the Academic Year 2019-20 attached Separately.


Deputy Registrar
(P.G.Admission)

Ganeshkhind, Pune-07
Ref. No. PGS/1355
Date: 26/04/2019

Copy to: for Information and necessary action

The Members of the Management Council.
The Deans of Faculties.
The Registrar, Savitribai Phule Pune University, Pune.
The Director, Examinations & Evaluation, Savitribai Phule Pune University, Pune.
The Heads of all University Departments.
The Principals of all Affiliated Colleges.
The Directors of all Recognized Institutes.
The Heads of all the Administrative Sections of the University Office.
Asstt. Registrar, office of the Hon. Vice-Chancellor, Savitribai Phule Pune University
Asstt. Registrar, office of the Hon. Pro-Vice-Chancellor, Savitribai Phule Pune University



Savitribai Phule Pune University

(Formerly University of Pune)



Circular No. 138 / 2018-19

Sub: Revised Dates of Commencement and Conclusion of terms for the Academic Year 2018-2019 for Management Institutes.

It is hereby informed that, the revised dates of commencement and conclusion of the first and second term of University Courses, for Management Institutes for the academic year 2018-19 shall be as under :

Name of the Courses	2018 - 2019			
	First Term		Second Term	
	Commencement	Conclusion	Commencement	Conclusion
Management	02/07/2018	08/12/2018	01/01/2019	15/05/2019

Teaching will begin on the date of commencement of the terms. The teaching shall begin immediately after the finalization of admissions, however, term would stand concluded, on the dates mentioned above.

NOTE

1. In case, the Head of the Department require to give additional holiday in exceptional circumstances, he may do so by compensating the same by keeping Department/College working on Sundays.
2. The Term & Holidays for the Post-Graduate courses conducted in the Colleges/Institutes will be as per the University Departments.


Deputy Registrar
(P.G. Admission)

Ganeshkhind, Pune-07

Ref. No. PGS/2877

Date: 06/08/2018

Copy to: for Information and necessary action

The Members of the Management Council.

The Deans of Faculties.

The Registrar, Savitribai Phule Pune University, Pune.

The Director, Examinations & Evaluation, Savitribai Phule Pune University, Pune.

The Heads of all University Departments.

The Principals of all Affiliated Colleges.

The Directors of all Recognized Institutes.

The Heads of all the Administrative Sections of the University Office.

Asstt. Registrar, office of the Hon. Vice-Chancellor, Savitribai Phule Pune University

Asstt. Registrar, office of the Hon. Pro-Vice-Chancellor, Savitribai Phule Pune University



Savitribai Phule Pune University
(Formerly University of Pune)



Circular No. 79 of 2017

Dates of Commencement and Conclusion of terms for the Academic Year 2017-2018

For Affiliated Colleges Only.

It is hereby informed that, the dates of commencement and conclusion of the first and second term of University Courses, under various faculties, for the academic year 2017-2018 shall be as under :

Sr. No.	Name of the Courses	2017-18			
		First Term		Second Term	
		Commencement	Conclusion	Commencement	Conclusion
1	Arts & Fine Arts	15/06/2017	18/10/2017	13/11/2017	30/04/2018
	Mental, Moral and Social Sciences				
2	Science	15/06/2017	18/10/2017	13/11/2017	30/04/2018
	Engineering : SE, TE, BE & MCA- II, & III Year	15/06/2017	18/10/2017	18/12/2017	23/04/2018
	Engineering : ME - II Year.	01/07/2017	28/10/2017	15/01/2018	19/05/2018
	B. Architecture II, III, IV & V Year.	05/06/2017	23/09/2017	04/12/2017	24/03/2018
	M. Architecture II Year.	10/07/2017	04/11/2017	26/12/2017	13/04/2018
	B. Pharmacy	19/06/2017	30/11/2017	21/12/2017	04/05/2018
	M. Pharmacy	17/07/2017	09/12/2017	11/01/2018	30/05/2018
3	Commerce	15/06/2017	18/10/2017	13/11/2017	30/04/2018
	Management	01/07/2017	09/12/2017	26/12/2017	05/05/2018
4	Law : UG & PG (II/III/IV/V Year.)	15/06/2017	18/10/2017	13/11/2017	30/04/2018
	Education II Year.	01/07/2017	28/10/2017	23/11/2017	15/05/2018
	Physical Education II Year.				

Teaching will begin on the date of commencement of the terms and immediately after the finalization of admissions; however, term would stand concluded on the dates mentioned above.



NOTE

1. In case, the Principal of the Affiliated Colleges require to give additional holiday in exceptional circumstances, he/she may do so by compensating the same by keeping the College working on Sunday.
2. The Term & holidays for the Post-graduate courses conducted in the Colleges/Institutes will be as per the University Department.
3. Details of Various Activities for Engineering and Architecture Courses for the Academic Year 2017-18 attached Separately.

27/4/2017
Deputy Registrar
(P.G.Admission)

Ganeshkhind, Pune-07
Ref. No. PGS/ 1532
Date: 27/04/2017

Copy to: for Information and necessary action

The Members of the Management Council

The Deans of all Faculties

The Registrar, Savitribai Phule Pune University

The Director, Board of Examinations & Evaluation, Savitribai Phule Pune University

The Head of all University Departments

The Principal of all Affiliated Colleges

The Directors of all Recognised Institutes

The Head of the Administrative Sections of the University office



Savitribai Phule Pune University

(Formerly University of Pune)



Circular No. 81 of 2016

Dates of Commencement and Conclusion of terms for the Academic Year 2016-2017

For Affiliated Colleges Only.

It is hereby informed that, the dates of commencement and conclusion of the first and second term of University Courses under various faculties for the academic year 2016-17 shall be as under.

Sr. No.	Name of the Faculty	First Term		Second Term	
		Commencement	Conclusion	Commencement	Conclusion
1	Arts & Fine Arts :	15/06/2016	22/10/2016	21/11/2016	02/05/2017
2	Science :				
3	Mental Moral & Social Sciences :				
4	Commerce :				
5	Law : (UG & PG)				
6	Education :	01/07/2016	25/10/2016	23/11/2016	15/05/2017
7	Physical Education :	01/07/2016	25/10/2016	23/11/2016	15/05/2017
Engineering :					
8	a.) Engg. Course SE,TE,BE & MCA- II & III Yr	15/06/2016	27/10/2016	15/12/2016	27/04/2017
	a.) Engg. Course ME - II Yr	18/07/2016	22/11/2016	12/01/2017	13/05/2017
	b.) B.Architecture Courses II, III, IV & V Yr	06/06/2016	08/10/2016	05/12/2016	08/04/2017
	c.) M. Architecture Courses.(II Year)	01/07/2016	27/10/2016	13/12/2016	22/04/2017
Pharmaceutical Science :					
9	a.) B. Pharm	20/06/2016	30/11/2016	21/12/2016	04/05/2017
	b.) M. Pharm	18/07/2016	15/12/2016	11/01/2017	30/05/2017
10	Management :	07/07/2016	10/12/2016	26/12/2016	06/05/2017

Teaching will begin on the date of commencement of the terms and immediately after the finalization of admissions; however, term would stand concluded on the dates mentioned above.

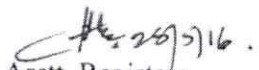


...2...

NOTE

- 1 In case, the Principal of the Affiliated Colleges require to give additional holiday in exceptional circumstances, he/she may do so by compensating the same by keeping the College working on Sunday.
- 2 The Terms & holidays for the Post-graduate courses conducted in the Colleges/Institutes will be as per the University Department.
- 3 Details of Various Activities for Engineering and Architecture Courses for the Academic Year 2016-17 attached Separately.

Ganeshkhind, Pune- 07
Ref. No. PGS/ 1854
Date : - 28/05/2016


Asstt. Registrar
(P.G. Admission)

Copy to: for Information and necessary action

- 1) Members of the Management Council.
- 2) Deans of all Faculties.
- 3) Director, B.C.U.D., Savitribai Phule Pune University.
- 4) Registrar, Savitribai Phule Pune University.
- 5) Controller of Examination, Savitribai Phule Pune University.
- 6) Co-ordinators of all Faculties.
- 6) Head of all University Departments.
- 7) Principal of all Affiliated Colleges.
- 8) Directors of all Recognised Institutes.
- 9) Head of the Administrative Sections of the University Office.
- 10) Asstt. Registrar, office of H'ble Vice-Chancellor, Savitribai Phule Pune University.



Savitribai Phule Pune University

(Formerly University of Pune)



Circular No. 88 of 2015

Dates of Commencement and Conclusion of terms for the Academic Year 2015-2016

For Affiliated Colleges Only.

It is hereby informed that, the dates of commencement and conclusion of the first and second term of University Courses under various faculties for the academic year 2015-16 shall be as under.

Sr. No.	Name of the Faculty	First Term		Second Term	
		Commencement	Conclusion	Commencement	Conclusion
1	Arts & Fine Arts :	15/06/2015	21/10/2015	19/11/2015	30/04/2016
2	Science :				
3	Mental Moral & Social Sciences :				
4	Commerce :				
5	Law :	01/07/2015	29/10/2015	26/11/2015	30/04/2016
	(U.G.)				
	(P.G.)				
6	Education :	01/07/2015	29/10/2015	26/11/2015	14/05/2016
7	Physical Education :	01/07/2015	29/10/2015	19/11/2015	14/05/2016
8	Engineering :	15/06/2015	06/10/2015	14/12/2015	02/04/2016
	a.) Engg. Course SE,TE,BE				
	b.) B.Architecture Courses (II Year)				
	c.) M. Architecture Courses.(II Year)				
9	Pharmaceutical Science :	22/06/2015	30/11/2015	21/12/2015	30/04/2016
	a.) B. Pharm				
	b.) M. Pharm				
10	Management :	13/07/2015	19/12/2015	01/01/2016	14/05/2016

Teaching will begin on the date of commencement of the terms and immediately after the finalization of admissions; however, term would stand concluded on the dates mentioned above.



AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY – (2019 – 2020- FIRST TERM)

CLASS:- First Year B.Sc.H.S.

SEMESTER:- 1st

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	Food Production- I	Food Production- I	Food Production- I	Front Office Operations-I	Front Office Operations-I	Front Office Operations-I
9:30 am	Front Office Operations-I	Housekeeping Operation-I	Housekeeping Operation-I	Housekeeping Operation-I	Housekeeping Operation-I	Food Production- I
10:15 am	Food & Beverage Service-I	Food & Beverage Service-I	Food & Beverage Service-I	Development of Generic Skills	Development of Generic Skills	Development of Generic Skills
11.00 am	B r e a k					
Pract. 11:30 am	Library	Food Production (A Batch)	F & B Service (A Batch)	F & B Service (B Batch)	Housekeeping Operation-I A	Housekeeping Operation-I-B
			Food Production (B Batch)	Front Office Operations-I-A	Front Office Operations-I-B	

Subject Code	Subject	Lecturer
HS 101	Food Production- I	Prof. Tejasvi Kolapkar
HS 102	Food & Beverage Service-I	Prof. Gokul Sonawane
HS 103	Housekeeping Operation-I	Prof. Rachana Khatavkar
HS 104	Front Office Operations-I	Prof. Nirmal Sancheti
HS 105	Food Production- I (Practical)	Prof. Tejasvi Kolapkar
HS 106	Food & Beverage Service-I (Practical)	Prof. Gokul Sonawane
HS 107	Housekeeping Operation-I	Prof. Rachana Khatavkar
HS 108	Front Office Operations-I	Prof. Nirmal Sancheti
HS 109	Development of Generic Skills	Prof. Anubhav Bajpai



[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY – (2019 – 2020- SECOND TERM)

SEMESTER:- 2nd

CLASS:- First Year B.Sc.H.S.

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	Food Production – II	French	Food Production – II	French	Housekeeping Operations – II	Housekeeping Operations – II
9:30 am	Housekeeping Operations – II	Housekeeping Operations – II	Food & Beverage Service - II	Food & Beverage Service - II	Food Production – II	Food Production – II
10:15 am	Front Office Operations-I	Front Office Operations-I	Front Office Operations-I	Front Office Operations-I	Food & Beverage Service - II	Food & Beverage Service - II
11.00 am	B r e a k					
Pract. 11:30 am	Library	Food Production (A Batch)	F & B Service (A Batch) –	F & B Service (B Batch)	Housekeeping Operation-I A	Housekeeping Operation-I-B
			Food Production (B Batch)	Front Office Operations-I-A	Front Office Operations-I-B	

Subject Code	Subject	Lecturer
HS 201	Food Production – II	Prof. Sagar Malawde
HS 202	Food & Beverage Service - II	Prof. Gokul Sonawane
HS 203	Housekeeping Operations – II	Prof. Rachana Khatavkar
HS 204	Front Office Operations – II	Prof. Nirmal Sancheti
HS 205	Food Production – II	Prof. Sagar Malawde
HS 206	Food & Beverage Service – II	Prof. Gokul Sonawane
HS 207	Housekeeping Operations – II	Prof. Rachana Khatavkar
HS 208	Front Office Operations – II	Prof. Nirmal Sancheti
HS 209	French	Prof. Anita Mantri



[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001.

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY – (2019 – 2020 - FIRST TERM)

CLASS:-Second Year B.Sc.H.S.

SEMESTER:- 1st

Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	Accommodation Techniques	Accommodation Techniques	Accommodation Techniques	The Science of Hotel Engineering	The Science of Hotel Engineering	The Science of Hotel Engineering
9:30 am	Quantity Food Production	Quantity Food Production	Quantity Food Production	Beverage Service Methodology	Beverage Service Methodology	Beverage Service Methodology
10:15 am	B r e a k			Principles of Management	Principles of Management	Principles of Management
11.00am	Basic Principles of Accounting	Basic Principles of Accounting	Basic Principles of Accounting	B r e a k		
Practical - 11:45am	Beverage Service Methodology Batch-A	Quantity Food Production Batch-A Beverage Service Methodology Batch-B	Quantity Food Production Batch-B	Quantity Food Production Batch-A	Quantity Food Production Batch-B	Accommodation Techniques Batch-A & B

Subject Code	Subject Name	Faculty Name
HS 201	Principles of Quantity Food Production (HS)	Prof. Vahid Maniyar
HS 202	Beverage Service Methodology (HS)	Prof. Balasaheb Shendage
HS 203	Accommodation Techniques (HS)	Prof. Nirmal Sancheti
HS 204	Principles of Management	Prof. Vahid Maniyar
HS 205	Basic Principles of Accounting	Prof. Bharat Karale
HS 206	The Science of Hotel Engineering	Prof. Gokul Sonawane
HS 207	Principles of Quantity Food Production (HS)	Prof. Vahid Maniyar
HS 208	Beverage Service Methodology (HS)	Prof. Balasaheb Shendage
HS 209	Accommodation Techniques (HS)	Prof. Nirmal Sancheti



[Signature]
I/c. Principal
 Institute of
 Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

[Signature]
I/c. Principal
 Institute of Page 0011
 Hotel Management & Catering Technology
 AHMEDNAGAR-414 001

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY – (2019 – 2020 - FIRST TERM)

CLASS:-Final Year B.Sc.H.S.

SEMESTER:- 4th

Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	Adv. food prod. Sys.	Adv. food prod. Sys.	Adv. food prod. Sys.			
9:30 am	H.Marketing Mgmt.	H.Marketing Mgmt.	H.Marketing Mgmt.	F. & B.service tech.& Mgmt	F. & B.service tech.& Mgmt	F. & B.service tech.& Mgmt
10:15 am	Acco. Op. Tech.	Acco. Op. Tech.	Acco. Op. Tech.	Hotel law practices	Hotel law practices	Hotel law practices
11.00am	B r e a k			H.Accounting pro.	H.Accounting pro	H.Accounting pro
Practical - 11:45am	Adv. food prod. Sys	Adv. food prod. Sys		Acco. Op. Tech	F. & B.service tech.& Mgmt	Acco. Op. Tech.

Subject Code	Subject Name	Faculty Name
HS 301	Advanced food production systems (HS)	Prof. Anubhav P. Bajpai
HS 302	Food & Beverage service techniques & Management (HS)	Prof. GokulSonawane
HS 303	Accommodation operations Techniques(HS)	Prof. Yogita Sadre
HS 304	Hotel Accounting procedures	Prof. Goyal
HS 305	Hospitality Marketing Management	Prof. Ishprit Kaur
HS 306	Hotel law practices	Prof. Thakur
HS 307	Advanced food production systems (HS)	Prof. Anubhav P. Bajpai
HS 308	Food & Beverage service techniques & Management (HS)	Prof. GokulSonawane
HS 309	Accommodation operations Techniques (HS)	Prof. YogitaSadre



[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY – (2019 – 2020 - SECOND TERM)

CLASS:-Final Year B.Sc.H.S.

SEMESTER:- 4th

Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	INTERNATIONAL CUISINE	INTERNATIONAL CUISINE	INTERNATIONAL CUISINE	ADV. F. & B.SERVICE TECH.& MGMT	ADV. F. & B.SERVICE TECH.& MGMT	ADV. F. & B.SERVICE TECH.& MGMT
9:30 am	T.Q.M.	T.Q.M.	T.Q.M.	E.D.	E.D.	E.D.
10:15 am	SP. ACCOM. MGMT	SP. ACCOM. MGMT	SP. ACCOM. MGMT	H.R.M.	H.R.M.	H.R.M.
11.00am	B R E A K					
Practical - 11:45am	INTERNATIONAL CUISINE	INTERNATIONAL CUISINE		SP. ACCOM. MGMT	ADV. F. & B.SERVICE TECH.& MGMT	

Subject Code	Subject Name	Faculty Name
HS 401	PRINCIPLES OF INTERNATIONAL CUISINE	Prof. Anubhav P. Bajpai
HS 402	ADVANCED FOOD & BEVERAGE SERVICE TECHNIQUES & MANAGEMENT	Prof. GokulSonawane
HS 403	SPECIALIZED ACCOMMODATION MANAGEMENT (HS)	Prof. Yogita Sadre
HS 404	TOTAL QUALITY MANAGEMANT	Prof. Vahid Management
HS 405	HUMAN RESOURCE MANAGEMEN	Prof. Sagar Malode
HS 406	ENTREPRENEURSHIP DEVELOPMENT	Prof. Ishprit Kaur
HS 407	PRINCIPLES OF INTERNATIONAL CUISINE	Prof. Anubhav P. Bajpai
HS 408	ADVANCED FOOD & BEVERAGE SERVICE TECHNIQUES & MANAGEMENT	Prof. GokulSonawane
HS 409	SPECIALIZED ACCOMODATION MANAGEMENT	Prof. YogitaSadre



I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

I/c. Principal
Institute of
Hotel Management & Catering Technology

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY - (2019 - 2020 - FIRST TERM)

CLASS:- First Year B.H.M.C.T.

SEMESTER:- 1st

Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	F & B Service - I	F & B Service - I (Assign)	F & B Service - I	Basic Rooms Division - I	Basic Rooms Division - I	Basic Rooms Division - I (Assign)
9:30 am	Food Production - I	French - I	Food Production - I(Assign)	French - I	Communication Skills (English) - I	Communication Skills (English) - I
10:15 am	Communication Skills (English) - I	Food Production - I	Library	Principles of Mgmt.	Principles of Mgmt.	Principles of Mgmt.
11.00am	B r e a k					
11.30 am Onwards	Food Production - I			Basic Rooms Division - I	F & B Service - I	Food Production - I

Subject Code	Subject Name	Faculty Name
C101	Food Production - I	Prof. Tejasvi Kolapkar
C102	F & B Service - I	Prof. Balasaheb Shendage
C103	Basic Rooms Division - I	Prof. Rachana Khataavkar
C104	Principles of Mgmt.	Prof. Vahid Maniyar
C105	French - I	Prof. Anita Mantri
C106	Communication Skills (English) - I	Prof. Ajay Ahiwale



[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY - (2019 - 2020 - SECOND TERM)

SEMESTER:- 2nd

CLASS:- First Year B.H.M.C.T.

Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	Basic Rooms Division - II	Basic Rooms Division - II	Basic Rooms Division - II	Food Production II	Food Production II	Food Production II
9:30 am	F & B Service - II	French - II	F & B Service - II	French - II	Communication Skills (English) - II	Communication Skills (English) - II
10:15 am	Library	F & B Service - II	Library	B r e a k		
11.00am	B r e a k			Basic Accounting	Basic Accounting	Basic Accounting
11.30 am Onwards	F & B Service - II	F & B Service - II	Basic Rooms Division - II	Food Production II	Food Production II	

Subject Code	Subject Name	Faculty Name
C201	Food Production II	Prof. Sunny Tikone
C202	F & B Service - II	Prof. Balasaheb Shendage
C203	Basic Rooms Division - II	Prof. Rachana Khatavkar
C204	French - II	Prof. Anita Mantri
C205	Communication Skills (English) - II	Prof. Balasaheb Shendage
GE206A	Basic Accounting	Prof. Sonali Kasbe




I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001


I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY - (2019 - 2020 - SECOND TERM)

CLASS:- Second Year B.H.M.C.T.

SEMESTER:- 4th

Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	Food & Beverage Service – IV	Food & Beverage Service – IV	Food & Beverage Service – IV	Accommodation Operations – II	Accommodation Operations – II	Accommodation Operations – II
9:30 am	Advanced Baking	Advanced Baking	Housekeeping in allied Sectors	Housekeeping in allied Sectors	Housekeeping in allied Sectors	Housekeeping in allied Sectors
10:15 am	Quantity Food Production	Quantity Food Production	Quantity Food Production	Principles of Mgmt	Principles of Mgmt	Principles of Mgmt
11.00am	B r e a k					
Prac. 11:30am	Advanced Baking	Quantity Food Production	Quantity Food Production		Food & Beverage Service – III	Accommodation Operations – II

Subject Code	Subject Name	Faculty Name
C 401	Quantity Food Production	Prof. Vahid Maniyar
C 402	F & B Service - IV	Prof. Balasaheb Shendage
C 403	Accommodation Operations - II	Prof. Nirmal Sancheti
AE 405	Principles of Mgmt	Prof. Vahid Maniyar
SE 406	Advanced Baking	Prof. Sunny Tikone
SE 408	Housekeeping in allied Sectors	Prof. Rachana Khatavkar



[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY - (2019 - 2020 - SECOND TERM)

CLASS:- Third Year B.H.M.C.T.

SEMESTER:- 6th

Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
9:30 am	Event Mgmt	Event Mgmt	Event Mgmt	Sp. in Food Production Mgmt.- I	Sp. in Food Production Mgmt.- I	Sp. in Food Production Mgmt.- I
10:15 am	Human Resource Mgmt.	Human Resource Mgmt.	Human Resource Mgmt.	Intro. to Cyber security & Info. security	Intro. to Cyber security & Info. security	Intro. to Cyber security & Info. security
11.00am	B r e a k					
Prac. 11:30am		Event Mgmt	Sp. in Food Production Mgmt.- I	NSS	Sp. in Food Production Mgmt.- I	NSS

Subject Code	Subject Name	Faculty Name
CEA 601	Sp. in Food Production Mgmt.- I	Prof. Anubhav Bajpai
C 602	Introduction to Cyber security & Information security	Prof. Ajay Ahiwale
AE 603	Human Resource Mgmt.	Prof. Sagar Malawde
SE 605	Event Mgmt	Prof. Nirmal Sancheti
SE 607	National Service Scheme	Prof. Kolhe




I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001


I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY - (2019 - 2020 - FIRST TERM)

CLASS:- Final Year B.H.M.C.T.

SEMESTER:- 7^h

Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	MICE	MICE	MICE	Hotel Maintenance	Hotel Maintenance	Hotel Maintenance
9:30 am	Sp. in F. Prod. Management – II	Sp. in Food Prod. Management – II	Sp. in Food Prod. Management – II	C. R.M.in Hospitality	C. R.M.in Hospitality	C. R.M.in Hospitality
10:15 am	Total Quality Management	Total Quality Management	Total Quality Management	Sp. in F & B Service Mgmt– II/ Sp. in F.O. Mgmt-II	Sp. in F & B Service Mgmt– II/ Sp. in F.O. Mgmt-II	Sp. in F & B Service Mgmt– II/ Sp. in F.O. Mgmt-II
11.00am	B r e a k					
Prac. 11:30am			MICE	Sp. in F. Prod. Management – II	Sp. in F. Prod. Management – II	

Subject Code	Subject Name	Faculty Name
CEA 701	Specialization in Food Production Management – II	Prof. Anubhav Bajpai
AE 703	Total Quality Management	Prof. Ishprit Kaur
SE 704	MICE	Prof. Rachana Khatavkar
SE 705	Customer Relationship Management in Hospitality	Prof. Ishprit Kaur
SE 708	Hotel Maintenance	Prof. Gokul Sonawane



I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY - (2019 - 2020 - SECOND TERM)

CLASS:- Final Year B.H.M.C.T.

SEMESTER:- 8th

Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am				Sp. in F. P. Mgmt. III		
9:30 am	Assignment	Assignment	Assignment	Sp. in F. P. Mgmt. III	Sp. in F. P. Mgmt. III	Sp. in F. P. Mgmt. III
10:15 am	Managerial Economics	Managerial Economics	Managerial Economics	Project Report	Project Report	Library
11.00am	B r e a k					
Prac. 11:30am	Sp. in F. P. Mgmt. III	Project Report	Project Report	Sp. in F. P. Mgmt. III	Project Report	Project Report

Subject Code	Subject Name	Faculty Name
CEA 801	Sp. in Food Production Mgmt.- III	Prof. Vahid Maniyar
CEB 801	Sp. In F & B Service Mgmt. - III	Prof. Balasaheb Shendage
CED 801	Sp. In Front Office Mgmt. - III	Prof. Yogita sadre
CP 802	Project Report	Prof. Yogita sadre
AE 804	Managerial Economics	Prof. Shivaji Lawange



[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

[Signature]
H/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY - (2018 - 2019 - FIRST TERM)

CLASS:- First Year B.H.M.C.T.

SEMESTER:- 1st

Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	Food Production - I	French -I	Commodities	French -I	Commodities	Commodities
9:30 am	F&B Service - I	F&B Service - I	F&B Service - I	Commodities	Food Production - I	Food Production - I
10:15 am	Rooms Division - I	Rooms Division - I	Rooms Division - I	Basic Accounting	Basic Accounting	Basic Accounting
11.00am	B r e a k					
11.30 am Onwards		Rooms Division - I	F&B Service - I	Food Production - I	Food Production - I	French -I

Subject Code	Subject Name	Faculty Name
C 101	Food Production - I	Prof. Prachi Chavan
C 102	F&B Service - I	Prof. RachanaKhatawkar
C103	Rooms Division - I	Prof. NirmalSancheti
AE 104	Commodities	Prof. Tejasvi Zarkar
AE 105	Basic Accounting	Prof. Bharat Karale
SE 108	French -I	Prof. Anita Mantri




I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001


I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY - (2018 - 2019 - SECOND TERM)

CLASS:- First Year B.H.M.C.T.

SEMESTER:- 2nd

Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	FoodScience	FoodScience	FoodScience	FoodScience	Food Production - II	Food Production - II
9:30 am	B. Rooms Division - II	B.Rooms Division - II	B.Rooms Division - II	F&B Service - II	F&B Service - II	F&B Service - II
10:15 am	Comp. Fundamental	Comp. Fundamental	Food Production - II	Communication Skills(English)	Communication Skills(English)	Communication Skills(English)
11.00am	B r e a k					Practical 10.15am to 12.15pm
11.30 am Onwards	Food Production - II	Rooms Division - II	F&B Service - II	Food Production - II	Comp. Fundamental	

Subject Code	Subject Name	Faculty Name
C 201	Food Production - II	Prof. Prachi Chavan
C 202	F&B Service - II	Prof. Rachana Khatawkar
C203	B. Rooms Division - II	Prof. Nirmal Sancheti
AE204	Food Science	Prof. Dr. N.R. Jagtap
SE 206	Communication Skills(English)	Prof. Radhika Mulaey
SE 208	Computer Fundamental	Prof. Ajay Ahiwale




I/c. Principal
Institute of
Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001


I/c. Principal
Institute of
Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY - (2018 - 2019 - FIRST TERM)

CLASS:- Second Year B.H.M.C.T.

SEMESTER:- 4th

Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	Hotel Laws	Hotel Laws	Hotel Laws	Environment Science	Environment Science	Environment Science
9:30 am	Accommodation Operations - I	Accommodation Operations - I	Accommodation Operations - I	Soft Skills Management	Soft Skills Management	Soft Skills Management
10:15 am	Bakery and Confectionery	Bakery and Confectionery	Bakery and Confectionery	Food & Beverage Service - III	Food & Beverage Service - III	Food & Beverage Service - III
11.00am	B r e a k					
Prac. 11:30am	Bakery and Confectionery	Bakery and Confectionery	Soft Skills Management	Food & Beverage Service - III	Accommodation Operations - I	

Subject Code	Subject Name	Faculty Name
C 301	Bakery and Confectionery	Prof. Abhijit Gajralwar
C 302	Food & Beverage Service - III	Prof Gokul Sonawane
C 303	Accommodation Operations - I	Prof. NirmalSancheti
AE 305	Environment Science	Prof. Satish Kulkarni
AE 306	Hotel Laws	Prof. Adv Sagar Gaikwad
SE 307	Soft Skills Management	Prof. Radhika Muley




I/c. Principal
Institute of
Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001


Principal
Institute of
Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY - (2018 - 2019 - SECOND TERM)

CLASS:- Second Year B.H.M.C.T.

SEMESTER:- 4th

Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	Accommodation Operations- II	Accommodation Operations- II	Accommodation Operations- II	Quantity Food Production	Quantity Food Production	Quantity Food Production
9:30 am	Housekeeping in allied Sectors	Housekeeping in allied Sectors	Housekeeping in allied Sectors	F & B Control	F & B Control	F & B Control
10:15 am	Entrepreneurship development	Entrepreneurship development	Entrepreneurship development	F & B Service - IV	F & B Service - IV	F & B Service - IV
11.00am	B r e a k					
Prac. 11:30am	F & B Service - IV	Quantity Food Production	Quantity Food Production	Accommodation Operations- II	F & B Control(L)	Housekeeping in allied Sectors(L)

Subject Code	Subject Name	Faculty Name
C 401	Quantity Food Production	Prof. Vahid Maniyar
C 402	F & B Service - IV	Prof Gokul Sonawane
C 403	Accommodation Operations- II	Prof. NirmalSancheti
AE 404	F & B Control	Prof. Tejashvi Kolapkar
SE406	Entrepreneurship development	Prof. Radhika Muley
AE 408	Housekeeping in allied Sectors	Prof. Rachana Khatavkar




I/c. Principal
Institute of
Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001


I/c. Principal
Institute of
Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY - (2018 - 2019 - SECOND TERM)

CLASS:- Third Year B.H.M.C.T.

SEMESTER:- 6th

Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	Sp. In F & B Service Mgmt. - I	Sp. In F & B Service Mgmt. - I	Sp. In F & B Service Mgmt. - I	Event Mgmt.	Event Mgmt.	Event Mgmt.
	Sp. in Food Production Mgmt.- I	Sp. in Food Production Mgmt.- I	Sp. in Food Production Mgmt.- I			
9:30 am	Intro. to Cyber security &Infn. security	Intro. to Cyber security &Infn. security	Intro. to Cyber security &Infn. security	Human Resource management	Human Resource management	Human Resource management.
10:15 am	NSS	NSS	Human Resource management	Sp. F & B SM. - I Sp. F P M.- I	Library	Library
11.00am	B r e a k					
Prac. 11:30am	Sp. In F & B Service Mgmt. - I	Sp. in Food Production Mgmt.- I	Event Mgmt.		Sp. in Food Production Mgmt.- I	Sp. In F & B Service Mgmt. - I

Subject Code	Subject Name	Faculty Name
CEA 601	Sp. in Food Production Mgmt.- I	Prof. Prachi Chavan
CEB 601	Sp. In F & B Service Mgmt. - I	Prof. Balasaheb. Shendage
C 602	Introduction to Cyber security &Information security	Prof. Ajay Ahiwale
AE 603	Human Resource Mgmt.	Prof. Ishprit Kaur
SE 605	Event Mgmt.	Prof. Nirmal Sancheti
SE 606	National ServiceScheme	Prof. Kolhe Sir



[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY - (2018 - 2019 - FIRST TERM)

CLASS:-Final Year B.H.M.C.T.

SEMESTER:-8th

Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	H. R. Laws	H. R. Laws	H. R. Laws	Org. Behaviour	Org. Behaviour	Org. Behaviour
9:30 am	H.Marketing - II	H. Marketing - II	H.Marketing - II	Env. Mgmt	Env. Mgmt	Env. Mgmt
10:15 am	Assignment	Assignment	H.Marketing - II	Sp. F & B Service & Mgmt- I	SP. F & B Service & Mgmt- I	SP. F & B Service & Mgmt- I
				Sp. Food Production Mgmt-I	Sp. Food Production Mgmt-I	Sp. Food Production Mgmt-I
11.00am	B r e a k					
Prac 11.30	Library	Library	Sp. Food Prodn Mgmt-I	Sp. F & B Service & Mgmt- I	Sp. F & B Service & Mgmt- I	Sp. Food Prodn Mgmt-I

Subject Code	Subject Name	Faculty Name
701-A	SPECIALIZATION IN FOOD PRODUCTION MANAGEMENT - I	Prof. Abhijit Gajralwar
701-B	SPECIALIZATION IN FOOD & BEVERAGE SERVICES & MANAGEMENT - I	Prof. Balasaheb. Shendage
702	Organisational Behaviour	Prof. Radhika Muley
703	Hotel Related Laws	Prof. Adv Sagar Gaikwad
704	Hospitality Marketing - II	Prof. Ishprit Kaur
705	Environmental Management	Prof. Satish Kulkarni



[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

AJMVP'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY - (2018 - 2019 - SECOND TERM)

CLASS:-Final Year B.H.M.C.T.

SEMESTER:-8th

Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
9:30 am	Total Quality Management	Total Quality Management	Total Quality Management	Sp. Food Production Mgmt-II	Sp. Food Production Mgmt-II	Sp. Food Production Mgmt-II
				Sp. F & B Service & Mgmt- II	Sp. F & B Service & Mgmt- II	Sp. F & B Service & Mgmt- II
10:15 am	Entrepreneurship Development	Entrepreneurship Development	Entrepreneurship Development	Managerial Economics	Managerial Economics	Managerial Economics
11.00am	B r e a k					
Prac 11.30	Total Quality Management(L)	PROJECT REPORT	Sp. Food Prodn Mgmt-II	Sp. F & B Service & Mgmt- II	Sp. F & B Service & Mgmt- II	Sp. Food Prodn Mgmt-II

Subject Code	Subject Name	Faculty Name
801-A	SPECIALIZATION IN FOOD PRODUCTION MANAGEMENT - II	Prof. Anubhav Bajpai
801-B	SPECIALIZATION IN FOOD & BEVERAGE SERVICES & MANAGEMENT - II	Prof. Balasaheb. Shendage
803	Total Quality Management	Prof. Vahid Maniyar
804	Managerial Economics	Prof. Lawange Sir
805	Entrepreneurship Development	Prof. Radhika Mulaey



[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY – (2018 – 2019- FIRST TERM)
CLASS:- First Year B.Sc. H.S.

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:00 am	Principles of Nutrition	Principles of Nutrition	Principles of Nutrition	Food Science	Food Science	Food Science
8:45 am	Rooms Division Techniques	Rooms Division Techniques	Rooms Division Techniques	Tourism Operations	Tourism Operations	Tourism Operations
9:30 am	Food Production	French	Food Production	French	Communication Skills -English	Communication Skills -English
10:15 am	F & B Service	F& B Service	Information Systems	Information Systems	Information Systems	Food Production
Pract. 11:30 am	Food Production (A Batch)	F & B Service (B Batch)	Food Production (B Batch)	Food Production (A Batch)	F & B Service (A Batch)	Food Production (B Batch)
	Information Systems (B Batch)	Rooms Division Techniques (A Batch)	Information Systems (A Batch)	Communication Skills – English(B Batch)	Rooms Division Techniques (B Batch)	Communication Skills – English(ABatch)




I/c. Principal
Institute of
Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001


I/c. Principal
Institute of
Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

Subject Code	Subject	Lecturer
HS 101	Fundamentals of Food Production Principles	Prof. Prachi Chavan
HS 102	Fundamentals of Food & Beverage Service Methodology	Prof. Gokul Sonawane
HS 103	Rooms Division Techniques	Prof. Rachana Khatavkar
HS 104	Tourism Operations	Prof. Rachana Khatavkar
HS 105	Food Science	Prof. Dr. N. R. Jagtap
HS 106	Principles of Nutrition	Prof. Dr. N. R. Jagtap
HS 107	Communication Skills (English)	Prof. Ajay Ahiwale
HS 107	Communication Skills (French)	Prof. Anita Mantri
HS 108	Information Systems	Prof. Ajay Ahiwale
HS 109	Fundamentals of Food Production Principles	Prof. Prachi Chavan
HS 110	Fundamentals of Food & Beverage Service Methodology	Prof. Gokul Sonawane
HS 111	Rooms Division Techniques	Prof. Rachana Khatavkar
HS 112 A	Information Systems	Prof. Ajay Ahiwale
HS 112 B	Communication Skills (English)	Prof. Ajay Ahiwale
HS 112 B	Communication Skills (French)	Prof. Anita Mantri




I/c. Principal
Institute of
Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001


 I/c. Principal
 Institute of
Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY – (2018 – 2019- FIRST TERM)

CLASS:-Second Year B.Sc.H.S.

SEMESTER:- 2nd

Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	P.of Quantity Food Production	P.s of Quantity Food Production	P. of Quantity Food Production	Accommodation Techniques	Accommodation Techniques	Accommodation Techniques
9:30 am	Beverage Service Methodology (HS)	Beverage Service Methodology (HS)	Beverage Service Methodology (HS)	Hotel Engineering	Hotel Engineering	Hotel Engineering
10:15 am	Accounting	Accounting	Accounting	Principles of Management	Principles of Management	Principles of Management
11.00am	B r e a k					
Practical 11:30am	Accommodation Techniques-A	Principles of Quantity Food Production-A	Principles of Quantity Food Production -B	Principles of Quantity Food Production -A	Principles of Quantity Food Production-B	Accommodation Techniques-B
	Beverage Service Methodology (HS)-B		Beverage Service Methodology (HS)-A			

Subject Code	Subject Name	Faculty Name
HS201	Principles of Quantity Food Production	Prof. Vahid Maniyar
HS 202	Beverage Service Methodology (HS)	Prof. Balasaheb Shendage
HS 203	ACCOMMODATION TECHNIQUES	Prof. Nirmal Sancheti
HS 204	Principles of Management	Prof. Vahid Maniyar
HS 205	Basic Principles of Accounting	Prof. Bharat Karale
HS 206	The Science of Hotel Engineering	Prof. Gokul Sonawane



I/c. Principal
Institute of
Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

I/c. Principal
Institute of
Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY – (2018 – 2019- FIRST TERM)

CLASS:-Final Year B.Sc.H.S.

SEMESTER:- 3rd

Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	Hotel law	Hotel law	Hotel law	Adv. Food. Prodn.	Adv. Food. Prodn.	Adv. Food. Prodn.
9:30 am	F. & B. service tech. & Mgmt (HS)	F. & B. service tech. & Mgmt (HS)	F. & B. service tech. & Mgmt (HS)	Acco. Op. Tech.	Acco. Op. Tech.	Acco. Op. Tech.
10:15 am	H .Marketing Mgmt	H .Marketing Mgmt	H .Marketing Mgmt	Hotel Accounting	Hotel Accounting	Hotel Accounting
11.00am	B r e a k					
Practical - 11:30am	Adv. Food. Prodn.	Adv. Food. Prodn.	Adv. F & B Service		Spl. Accommodation Management	F. & B. service techniques & Management (HS)

Subject Code	Subject Name	Faculty Name
HS 301	Advanced food production systems (HS)	Prof. Prachi Chavan
HS 302	Food & Beverage service techniques & Management (HS)	Prof. Gokul Sonawane
HS 303	Accommodation operations Techniques (HS)	Prof. Yogita Sadre
HS 304	Hotel Accounting procedures	Prof. CA Nikhil Goyal
HS 305	Hospitality Marketing Management	Prof. Ishprit Kaur
HS 306	Hotel law practices	Prof. Adv.Sagar Gaikwad
HS 307	Advanced food production systems (HS)	Prof. Prachi Chavan
HS308	Food & Beverage service techniques & Management (HS)	Prof. Gokul Sonawane
HS309	Accommodation operations Techniques (HS)	Prof. Yogita Sadre



I/c. Principal
Institute of
Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

I/c. Principal
Institute of
Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY – (2018 – 2019 - SECOND TERM)

CLASS:-Final Year B.Sc. H.S.

SEMESTER:- 4th

Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8.00am	Entrepreneurship development	Total Quality Management	Adv. F. & B. serv. Tech. & Mgmt (HS)	Principles of International cuisine (HS)	Specialized accommodation Management (HS)	Human Resource management
8:45 am	Principles of International cuisine (HS)	Principles of International cuisine (HS)	Principles of International cuisine (HS)	Adv. F. & B. serv. Tech. & Mgmt (HS)	Adv. F. & B. serv. Tech. & Mgmt (HS)	Adv. F. & B. serv. Tech. & Mgmt (HS)
9:30 am	Specialized accommodation Management (HS)	Specialized accommodation Management (HS)	Specialized accommodation Management (HS)	Total Quality Management	Total Quality Management	Total Quality Management
10:15 am	Entrepreneurship development	Entrepreneurship development	Entrepreneurship development	Human Resource management	Human Resource management	Human Resource management
11.00am	B r e a k					
Practical - 11:30am		Principles of International cuisine	Sp. Acco.Mgmt	Adv. F. & B.serv. Tech. & Mgmt (HS)	Principles of International cuisine	

Subject Code	Subject Name	Faculty Name
HS 401	Principles of International cuisine (HS)	Prof. Anubhav P. Bajpai
HS 402	Adv. F. & B. serv. Tech. & Mgmt (HS)	Prof. GokulSonawane
HS 403	Specialized accommodation Management (HS)	Prof. Yogita Sadre
HS 404	Total Quality Management	Prof. Vahid Maniyar
HS 405	Human Resource management	Prof. Ishprit Kaur
HS 406	Entrepreneurship development	Prof. Radhika Muley
HS 407	Principles of International cuisine (HS)	Prof. Anubhav P. Bajpai
HS 408	Advanced Food & Beverage service techniques & Management (HS)	Prof. GokulSonawane
HS 409	Specialized accommodation Management (HS)	Prof. YogitaSadre



AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY – (2017 – 2018 - FIRST TERM)

CLASS:- First Year B.H.M.C.T.

SEMESTER:- 1st

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	Food Production – I	Basic Rooms Division – I	Food Production – I	F & B Service – I	Commodities	Commodities
9:30 am	Basic Rooms Division – I	French - I	Basic Rooms Division – I	French - I	F & B Service – I	F & B Service – I
10:15 am	Commodities	Commodities	Assignment	Assignment	Food Production – I	Assignment
Practical 11:45	Basic Rooms Division – I	Food Production – I	--	Food Production – I	---	F & B Service – I
12:00 noon To 1:30 pm	---	---	Basic Accounting	---	Basic Accounting	

Subject Code	Subject	Lecturer
C 101	Food Production – I	Prof. Pravin Rathod
C 102	Food & Beverage Service – I	Prof. Balasaheb Shendage
C 103	Basic Rooms Division – I	Prof. Nirmal Sancheti
AE 104	Commodities	Prof. Abhijeet Gajaralwar
AE 105	Basic Accounting	Prof. Landage Sir
SE 108	French - I	Prof. Anita Mantri



[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001
 Page 0032

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY – (2017 – 2018 - SECOND TERM)

CLASS:- First Year B.H.M.C.T.

SEMESTER:- 2nd

Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	Food Production-II	Food Production-II	Computer Fundamental	Communication Skill-II	Computer Fundamental	Communication Skill-II
9:30 am	Food Science	Food Science	Food Science	Food Science	Basic Room Division-II	Basic Room Division-II
10:15 am	Basic Room Division-II	F & B Service-II	F & B Service-II	F & B Service-II	Assignment	Food Production-II
11.00am	B r e a k					
11.30 am Onwards	Communication Skill-II	Food Production-II	Food Production-II	F & B Service-II	Computer Fundamental	Basic Room Division-II

Subject Code	Subject Name	Faculty Name
C201	Food Production-II	Prof. Pravin Rathod
C202	F & B Service-II	Prof. Balasaheb. Shendage
C203	Basic Room Division-II	Prof. Nirmal Sancheti
AE 204	Food Science	Prof. Dr. Nandkumar Jagtap
SE 206	Communication Skill-II	Prof. Rachana Khatawkar
SE 208	Computer Fundamental	Prof. Ajay Ahiwale



[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY – (2017 – 2018 - FIRST TERM)

CLASS:- Second Year B.H.M.C.T.

SEMESTER:- 3rd

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	Hotel Law	Environment Science	Hotel Law	Environment Science	Hotel Law	Environment Science
9:30 am	Bakery & Confectionary	Bakery & Confectionary	Bakery & Confectionary	Food & Beverage Service – III	Food & Beverage Service – III	Food & Beverage Service – III
10:15 am	Accommodation Operations -I	Accommodation Operations -I	Accommodation Operations -I	Assignment	Soft Skills Mgmt.	Soft Skills Mgmt.
Practical 11:30 am	Bakery & Confectionary	Bakery & Confectionary	Food & Beverage Service – III	Accommodation Operations -I	Soft Skills Mgmt.	-----

Subject Code	Subject	Lecturer
C301	Bakery & Confectionary	Prof. Abhijeet Gajjarwar
C302	Food & Beverage Service – III	Prof. Gokul Sonawane
C303	Accommodation Operations -I	Prof. Nirmal Sancheti
AE305	Environment Science	Prof. Dr. Satish Kulkarni
AE306	Hotel Law	Adv. Ashwini Raut
SE307	Soft Skills Mgmt.	Prof. Sujata Manolkar



I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY – (2017 – 2018 - SECOND TERM)

CLASS:- Second Year B.H.M.C.T.

SEMESTER:- 4th

Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	F & B Control	F & B Control	F & B Control	F & B Control	Accommodation Operation-II	Accommodation Operation-II
9:30 am	Advanced Baking	Housekeeping in allied Sectors	Housekeeping in allied Sectors	Housekeeping in allied Sectors	F & B Service-IV	Housekeeping in allied Sectors
10:15 am	F & B Service-IV	Advanced Baking	Accommodation Operation-II	Quantity Food Production	Quantity Food Production	Quantity Food Production
11.00am	B r e a k					
Prac. 11:30am	F & B Service-IV(L)	Accommodation Operation-II	Quantity Food Production	Quantity Food Production	Advanced Baking	F & B Service-IV(P)

Subject Code	Subject Name	Faculty Name
C401	Quantity Food Production	Prof. Abhijit Gajjarwar
C402	F & B Service-IV	Prof. Gokul Sonawane
C403	Accommodation Operation-II	Prof. Nirmal Sancheti
AE 404	F & B Control	Prof. Gokul Sonawane
SE 406	Advanced Baking	Prof. Abhijit Gajjarwar
SE 408	Housekeeping in allied Sectors	Prof. Rachana Khatawkar



[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY – (2017 – 2018 - SECOND TERM)

CLASS:- Third Year B.H.M.C.T.

SEMESTER:- 6th

Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	PDBC	PDBC	PDBC	PDBC(T)	Advanced F & B Service	Advanced F & B Service
9:30 am	Hospitality Marketing	Hospitality Marketing	Hospitality Marketing	Advanced Food Production	Advanced Food Production	Advanced Food Production(T)
10:15 am	Travel and Tourism	Travel and Tourism	Travel and Tourism	HRM	HRM	HRM
11.00am	B r e a k					
Tutorial- 11:30 am		Travel and Tourism	Advanced F & B Service			Hospitality Marketing
Prac 12.15pm onwards	Advanced F & B Service		PDBC	Advanced Food Production	Advanced Food Production	HRM(T)

Subject Code	Subject Name	Faculty Name
601	Advanced Food Production	Prof. Pravin Rathod
602	Advanced F & B Service	Prof. Balasaheb. Shendage
603	Personality Development and Business Communication	Prof. Nirmal Sancheti
604	Hospitality Marketing	Prof. Vahid Maniyar
605	Human Resource Management	Prof. Vahid Maniyar
606	Travel and Tourism	Prof. Rachana Khatawkar



[Signature]
I/c. Principal
Institute of
Management & Catering Technology
AHMEDNAGAR-414 001

[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR 414 001

**AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY – (2017 – 2018 - FIRST TERM)**

CLASS:- Final Year B.H.M.C.T.

SEMESTER:- 7th

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	Hotel Related Laws	Sp. Food Production Mgt.	Hotel Related Laws	Sp. Food Production Mgt.	Hotel Related Laws	Sp. Food Production Mgt.
9:30 am	Environmental Management	Environmental Management	Environmental Management	Organi. Behaviour	Organi. Behaviour	Organi. Behaviour
10:15 am	Hospitality Marketing - II	Hospitality Marketing - II	Hospitality Marketing - II	Sp. Accom. Mgt.	Sp. Accom. Mgt.	Sp. Accom. Mgt.
				Sp. F & B Service & Mgt.	Sp. F & B Service & Mgt.	Sp. F & B Service & Mgt.
Practical 11:30 am onwards	-----		Sp. Accom. Mgt. Sp. Food Production Mgt.	Sp. F & B Service & Mgt.	Sp. Food Production Mgt Sp. F & B Service & Mgt	-----

Subject Code	Subject	Lecturer
701 A	Specialization In Food Production Mgt. - I	Prof. Pravin Rathod
701 B	Spe. In F & B Services & Management	Prof. Balasaheb Shendage
701 C	Specialized Accommodation Mgt.	Prof. Yogita Sadre
702	Organizational Behaviour	Prof. Wahid Maniyar
703	Hotel Related Laws	Adv. Ashwini Raut
704	Hospitality Marketing - II	Prof. Wahid Maniyar
705	Environmental Management	Prof. Satish Kulkarni



[Signature]
I/c. Principal
Institute of

Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY – (2017 – 2018 - SECOND TERM)

CLASS:- Final Year B.H.M.C.T.

SEMESTER:- 8th

Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	Sp.F. Production	Sp. F.Production	Sp. F. Production	Sp. F.Production	Project Report	Project Report
	Sp. F & B S.	Sp. F & B S	Sp. F & B S	Sp. F & B S		
	Sp. Accommm.	Sp. Accommm.	Sp. Accommm.	Sp. Accommm.		
9:30 am	Assingment	Entrepr.D.	Entrepr.D.	Entrepr.D.	TQM	Assingment
10:15 am	TQM	TQM	TQM	M. Economics	M. Economics	M. Economics
11.00am	B r e a k					
Tutorial- 11:30am	Sp. Accommm.	Sp. Accommm.	Entrepr.D.	M. Economics	Sp. Food Production	Sp. Food Production
	Sp. F & B Service	Sp. F & B Service				
Prac 12.15pm onwards	Sp. Food Production	Sp. Food Production	TQM (T)	Sp. Accommm.	Sp. Accommm.	Project Report
		Sp. F & B Service			Sp. F & B Service	

Subject Code	Subject Name	Faculty Name
801 A	Sp. Food Production Management-II	Prof. Abhijit Gajjarwar
801 B	Sp. F & B Service & Management	Prof. Balasaheb. Shendage
801 C	Sp. Accommodation Management	Prof. Yogita Sadre
802	Project Report	Prof. Yogita Sadre
803	Total Quality Management	Prof. Vahid Maniyar
804	Managerial Economics	Prof. Shivaji Lavange
805	Entrepreneurship Development	Prof. Radhika Mulay



[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY – (2017 – 2018 - FIRST TERM)
CLASS:- First Year B.Sc.H.S. (Annual Patten)

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:00 am	Principles of Nutrition	Principles of Nutrition	Principles of Nutrition	Food Science	Food Science	Food Science
8:45 am	Rooms Division Techniques	French	Rooms Division Techniques	Rooms Division Techniques	F & B Service	F & B Service
9:30 am	F & B Service	Rooms Division Techniques	Food Production	Food Production	Communication Skills - English	French
10:15 am	Information Systems	Information Systems	Information Systems	Communication Skills - English	Food Production	Tourism Operations
Pract. 11:30 am	Food Production (A Batch)	F & B Service (B Batch)	Food Production (B Batch)	Food Production (A Batch)	F & B Service (A Batch)	Food Production (B Batch)
	Information Systems (B Batch)	Rooms Division Techniques (A Batch)	Information Systems (A Batch)	Communication Skills – English (B Batch)	Rooms Division Techniques (B Batch)	Communication Skills – English (A Batch)



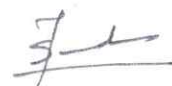
[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
 Taki Road, AHMEDNAGAR-414 001

[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

Subject Code	Subject	Lecturer
HS 101	Fundamentals of Food Production Principles	Prof. Prachi Chavan
HS 102	Fundamentals of Food & Beverage Service Methodology	Prof. Gokul Sonawane
HS 103	Rooms Division Techniques	Prof. Wahid Maniyar
HS 104	Tourism Operations	Prof. Prachi Chavan
HS 105	Food Science	Prof. Dr. N. R. Jagtap
HS 106	Principles of Nutrition	Prof. Dr. N. R. Jagtap
HS 107	Communication Skills (English)	Prof. Ajay Ahiwale
HS 107	Communication Skills (French)	Prof. Anita Mantri
HS 108	Information Systems	Prof. Ajay Ahiwale
HS 109	Fundamentals of Food Production Principles	Prof. Prachi Chavan
HS 110	Fundamentals of Food & Beverage Service Methodology	Prof. Gokul Sonawane
HS 111	Rooms Division Techniques	Prof. Wahid Maniyar
HS 112 A	Information Systems	Prof. Ajay Ahiwale
HS 112 B	Communication Skills (English)	Prof. Ajay Ahiwale
HS 112 B	Communication Skills (French)	Prof. Anita Mantri




 I/c. Principal
 Institute of
 Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001


 I/c. Principal
 Institute of
 Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY – (2017 – 2018 - FIRST TERM)

CLASS:- Second Year B.Sc. H.S.

SEMESTER:- I

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	-----	Beverage Service Methodology	Beverage Service Methodology	Accommodation Techniques	Accommodation Techniques	Accommodation Techniques
9:30 am	-----	The Science of Hotel Engineering	The Science of Hotel Engineering	Principles of Quantity Food Production	The Science of Hotel Engineering	Principles of Quantity Food Production
10:15 am	Beverage Service Methodology	Assignment	Principles of Quantity Food Production	Principles of Management	Principles of Management	Principles of Management
11.15 am	Basic Principles of Accounting (Theory)	Basic Principles of Accounting (Theory)	Basic Principles of Accounting (Theory)	----	-----	----
12:00 pm	Beverage Service Methodology (Practical)	----	---	Principles of Quantity Food Production (Practical) 11.30 am	Principles of Quantity Food Production (Practical) 11.30 am	Accommodation Techniques (Practical) 11.30 am

Subject Code	Subject	Lecturer
HS 201	Principles of Quantity Food Production	Prof. Abhijeet Gajaralwar
HS 202	Beverage Service Methodology	Prof. Balasaheb Shendage
HS 203	Accommodation Techniques	Prof. Nirmal Sancheti
HS 204	Principles of Management	Prof. Wahid Maniyar
HS 205	Basic Principles of Accounting	Prof. Abhijit Satbhai
HS 206	The Science of Hotel Engineering	Prof. Mahesh Gargund
HS 207	Principles of Quantity Food Production	Prof. Abhijeet Gajaralwar
HS 208	Beverage Service Methodology	Prof. Balasaheb Shendage
HS 209	Accommodation Techniques	Prof. Nirmal Sancheti



[Signature]
I/c. Principal
Institute of

Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

[Signature]
I/c. Principal
Institute of

Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY – (2017 – 2018 - FIRST TERM)

CLASS:- Final Year B.Sc. H.S.

SEMESTER:- V

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	Hotel Related Laws	Accommodation Operation - II	Hotel Related Laws	Assignment	Hotel Related Laws	Marketing Management
9:30 am	Accommodation Operation - II	F & B Ser. & Mgt.	F & B Ser. & Mgt.	Specialized Food Production	Assignment	Specialized Food Production
10:15 am	Assignment	Assignment	Assignment	Hotel Accounting	Hotel Accounting	Hotel Accounting
11:30 am	Marketing Mgmt. (Th)			Marketing Mgmt. (Th.)		
Practical 11:30 am			Spe. Food Prod.	F & B Ser. & Mgt.	Spe. Food Prod.	Accom. Ope.

Subject Code	Subject	Lecturer
501	Specialized Food Production	Prof. Pravin Rathod
502	Food & Beverage Service & Management	Prof. Gokul Sonawane
503	Accommodation Operation - II	Prof. Yogita Sadre
504	Hotel Accounting	Prof. Dr. Gite
505	Marketing Management	Prof. Wahid Maniyar
506	Hotel Related Laws	Adv. Ashwini Raut



I/c. Principal
 Institute of
 Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

I/c. Principal
 Institute of
 Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY – (2017 – 2018 - SECOND TERM)

CLASS:- Final Year B.Sc.H.S.

SEMESTER:- 6th

Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	Assignment	Assignment	Assignment	A.Food Prod ⁿ	A.Food Prod ⁿ	A. Food Prod ⁿ
9:30 am	Sp. Acco. Mgt	Entrepr.D.	Entrepr.D.	Entrepr.D.	TQM	Sp. Acco. Mgt
10:15 am	TQM	TQM	TQM	HRM	HRM	HRM
11.00am	B r e a k					
Tutorial- 11:30am	A. Food Prod ⁿ	TQM	Sp. Acco. Mgt	A. F & B Service	Entrepr.D	HRM
Practical 12.15pm	Spl. Accommodation Management		Adv. F & B Service	Adv. F & B Service & Management(2 L)	Adv. Food Production	Adv. Food Production

Subject Code	Subject Name	Faculty Name
601	Advanced Food Production	Prof. Prachi Chavan
602	Advanced F & B Service & Management	Prof. Gokul Sonawane
603	Spl. Accommodation Management	Prof. Yogita Sadre
604	Total Quality Management	Prof. Vahid Maniyar
605	Human Resource Management	Prof. Vahid Maniyar
606	Entrepreneurship Development	Prof. Radhika Mulay



[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR
TIME TABLE: 2016-2017


CLASS: - F.Y.BHMCT

(FIRST TERM)

SEMESTER: - 1st

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
8.45AM	Food Production	French	Food Production	F & B Service	Commodities	Commodities
9.30AM	Basic Rooms Division	F & B Service	Basic Rooms Division	French	Basic Rooms DivisionP	French
10.15AM	F & B Service	Food Production	Commodities	Basic Accounting	Basic Accounting	Basic Accounting
11.00 Am Lunch Break						
11.30AM Practical	Food Production	Food Production	Basic Rooms Division	F & B Service	--	French

Subject Code	Subject	Lecturer
C101	Food Production - I	Prof. Harshal Kamble
C102	Food & Beverage Service - I	Prof. Balasaheb Shendage
C103	Basic Rooms Division - I	Prof. Nirmal Sancheti
AE104	Commodities	Prof. Abhijeet Gajaralwar
AE105	Basic Accounting	Prof. Karale
SE108	French - I	Prof. Anita Mantri


 I/c. Principal
 Institute of
 Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001



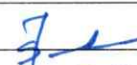
AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR
TIME TABLE: 2016-2017 (SECOND TERM)

CLASS: - F.Y.BHMCT

SEMESTER: - 2ND

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
8.45AM	Food Production	Food Production	Food Production	Communications	Communications	Communications
9.30AM	Food & Beverage Service	Food & Beverage Service	Food & Beverage Service	Food Science	Food Science	Food Science
10.15AM	Basic Rooms Division	Basic Rooms Division	Basic Rooms Division	Computer Fundamentals	Computer Fundamentals	Computer Fundamentals
11.00 Am	Lunch Break					
11.30AM Practical	Communications	Food & Beverage Service	Basic Rooms Division	--	Food Production	Food Production

Subject Code	Subject	Lecturer
C201	Food Production – II	Prof. Prachi Chavan
C202	Food & Beverage Service – II	Prof. Balasaheb Shendage
C203	Basic Rooms Division – II	Prof. Nirmal Sancheti
AE 204	Food Science	Dr. N.R.Jagtap
SE 206	Communications	Prof. Harshal Kamble
SE208	Computer Fundamentals	Prof. Ajay Ahiwale


I/c. Principal
Institute of

Hotel Management & Catering Technology
 Lai Taki Road, AHMEDNAGAR-414 001




AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR
TIME TABLE: 2016-2017 (FIRST TERM)

CLASS: - S.Y.BHMCT

SEMESTER:- 3rd

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
8.45AM	F & B Service	F & B Service	Accommodation Operations	F & B Controls	Accommodation Operations	--
9.30AM	Food Production	F & B Controls	--	Food Production	--	F & B Controls
10.15AM	Basic Accounting	Basic Accounting	Basic Accounting	Computer Fundamentals	Computer Fundamentals	Computer Fundamentals
11.00 Am	Lunch Break					
11.30 Am Prcatical	Accommodation Operations	Food Production	Food Production	--	F & B Service	--

Subject Code	Subject	Lecturer
301	Food Production – III	Prof. Abhijeet Gajjaralwar
302	Food & Beverage Service – III	Prof. Gokul Sonawane
303	Accommodation Operations –I	Prof. Nirmal Sancheti
304	Computer Fundamentals	Prof. Ajay Ahiwale
305	Food & Beverage Controls	Prof. Gokul Sonawane
306	Basic Accounting	Prof. Bharat Karale


I/c. Principal
Institute of
Hotel Management & Catering Technology
Ed Taki Road, AHMEDNAGAR-414 001




AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR
TIME TABLE: 2016-2017 (SECOND TERM)

CLASS: - S.Y.BHMCT

SEMESTER:- 4TH

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
8.45AM	Food Production	Tutorial	Accommodation Operations	Accommodation Operations	Accommodation Operations	Assignment
9.30AM	F&B Service	Food Production	F&B Service	Hotel Engineering	Hotel Engineering	Hotel Engineering
10.15AM	Principles of Management	Principles of Management	Principles of Management	Hotel Accountancy	Hotel Accountancy	Hotel Accountancy
11.00 Am	Lunch Break					
11.30 Am Prcatical	Food Production	Food Production	F&B Service	Accommodation Operations	--	--

Subject Code	Subject	Lecturer
401	Food Production IV	Prof. Abhijeet Gajjaralwar
402	F&B Service IV	Prof. Gokul Sonawane
403	Accommodation Operations II	Prof. Nirmal Sancheti
404	Hotel Engineering	Prof. Mahesh Gargund
405	Principles of Management	Prof. Wahid Maniyar
406	Hotel Accountancy	Prof. Bharat Karale


I/c. Principal
Institute of
Hotel Management & Catering Technology
at Taki Road, AHMEDNAGAR-414 001




AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR
TIME TABLE: 2016-2017 (SECOND TERM)

CLASS: - T.Y.BHMCT

SEMESTER: - 6TH

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
8.45AM	Tutorial	Food Production	Tutorial	Travel & Tourism	Food & Beverage Service	Food & Beverage Service
9.30AM	Food Production	PDBC	PDBC	PDBC	Travel & Tourism	Travel & Tourism
10.15AM	Human Resource Management	Human Resource Management	Human Resource Management	Hospitality Marketing	Hospitality Marketing	Hospitality Marketing
11.00 Am	Lunch Break					
11.30AM Practical	Food Production	Food Production	--	Food & Beverage Service	PDBC	--

Subject Code	Subject	Lecturer
601	Ad. Food Production	Prof. Pravin Rathod
602	Ad. Food & Beverage Service	Prof. Balasaheb Shendage
603	PDBC	Prof. Harshal Kamble
604	Hospitality Marketing -I	Prof. Wahid Maniyar
605	Human Resource Management	Prof. Prachi Chavan
606	Travel & Tourism	Prof. Yogita Sadre


 I/c. Principal
 Institute of
 Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR



AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR
TIME TABLE: 2016-2017 (FIRST TERM)

CLASS: - Final Year BHMCT

SEMESTER: - 7th

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
8.45AM	Hospitality Marketing	Hospitality Marketing	Hospitality Marketing	Spl. Food Production	Spl. Food Production	Spl. Food Production
				Spl. Accommodation		Spl. F & B Service
9.30AM	Hotel Related Laws	Hotel Related Laws	Hotel Related Laws	Environmental Management	Environmental Management	Environmental Management
10.15AM	--	Spl. F & B Service	Spl. F & B Service	Organizational Behaviour	Organizational Behaviour	Organizational Behaviour
			Spl. Accommodation			
11.00 Am Lunch Break						
11.30AM Practical	Spl. Accommodation	Spl. Accommodation	Spl. Food Production	Spl. Food Production	Spl. Accommodation [Theory]	
		Spl. F & B Service				

Subject Code	Subject	Lecturer
701 A	Specialized Food Production	Prof. Pravin Rathod
701 B	Specialization in Food & Beverage Service & Management	Prof. Balasaheb Sgendage
701 C	Specialization Accommodation Management	Prof. Yogita Sadre
702	Organizational Behaviour	Prof. Wahid Maniyar
703	Hotel Related Laws	Prof. Adv. Jayant Ohol
704	Hospitality Marketing	Prof. Abhijeet Gajaralwar
705	Environmental Management	Prof. Satish Kulkarni


I/c. Principal
Institute of

Hotel Management & Catering Technology
 Tal Taki Road, AHMEDNAGAR-414001



AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR
TIME TABLE: 2016-2017 (SECOND TERM)

CLASS: - Final Year BHMCT

SEMESTER: - 8th

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
8.00 AM	---	---	Entrepreneurship Development	Entrepreneurship Development	Entrepreneurship Development	---
8.45AM	---	Food & Beverage Service	---	Managerial Economics	Managerial Economics	Managerial Economics
9.30AM	Sp. Accommodation	Sp. Accommodation	Sp. Accommodation	Total Quality Management	Total Quality Management	Total Quality Management
10.15AM	Sp. Food Production	Sp. Food Production	Sp. Food Production	---	---	---
11.00 Am	Lunch Break					
11.30AM Practical	---	---	Sp. Accommodation	Sp. Accommodation	Sp. Food Production	Sp. Food Production
			Food & Beverage Service			

Subject Code	Subject	Lecturer
801(A)	Sp. Food Production	Prof. Abhijeet Gajaralwar
801(B)	Sp. Food & Beverage Service	Prof. Balasaheb Sgendage
801(C)	Sp. Accommodation	Prof. Yogita Sadre
802	Project Report	Prof. Yogita Sadre
803	Total Quality Management	Prof. Wahid Maniyar
804	Managerial Economics	Prof. Shivaji Lawange
805	Entrepreneurship Development	Dr. Rajendrasing Pardeshi

I/c. Principal
Institute of

Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001



AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR
TIME TABLE: 2016-2017 (FIRST TERM)

CLASS: - F.Y. B.Sc. H.S

SEMESTER: - 1st

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
8.00 AM	Tourism Operations	Basic Rooms Division	Food Production	Tourism Operations	Food Production	F & B Service
8.45AM	Food Science	Communication Skills English	Food Science	Communication Skills - French	Tourism Operations	Basic Rooms Division
9.30AM	Food Production	Communication Skills French	Food Science	Principles of Nutrition	Principles of Nutrition	Principles of Nutrition
10.15AM	Information System	Information System	Information System	Basic Rooms Division	F & B Service	Communication Skills English
11.00 Am Lunch Break						
11.30AM Practical	F & B Service	Basic Rooms Division	Food Production	Food Production	Basic Rooms Division	Communication Skills English

Subject Code	Subject	Lecturer
101	Food Production	Prof. Harshal Kamble
102	Food & Beverage Service	Prof. Gokul Sonawane
103	Rooms Division	Prof. Nirmal Sancheti
104	Tourism Operations	Prof. Balasaheb Shendage
105	Food Science	Prof. Dr. Nandkumar Jagtap
106	Principles of Nutrition	Prof. Dr. Nandkumar Jagtap
107	Communication Skills (French)	Prof. Anita Mantri
107	Communication Skills (English)	Prof. Prachi Kale
108	Information System	Prof. Ahiwale Ajay



[Signature]
I/c. Principal
Institute of

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR
TIME TABLE: 2016-2017 (FIRST TERM)

CLASS: - S.Y. B.Sc.H.S

SEMESTER: - 3rd

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
8.45AM	Beverage Service	Beverage Service	Accommodation Services	Food Production	Accommodation Services	
9.30AM	Food Production	Principles of Management		Food Production	Food Production	Beverage Service
10.15AM	Basic Accounting	Basic Accounting	Basic Accounting	Hotel Engineering	Hotel Engineering	
11.00 Am	Lunch Break					
11.30 Am Practical	Accommodation Services	Food Production	Food Production	Principles of Management	Beverage Service	Beverage Service

Subject Code	Subject	Lecturer
301	Quantity Food Production	Prof. Abhijeet Gajjaralwar
302	Beverage Services	Prof. Gokul Sonawane
303	Accommodation Services	Prof. Nirmal Sancheti
304	Principles of Management	Prof. Prachi Kale
305	Basic Principles of Accounting	Prof. Bharat Karale
306	Hotel Engineering	Prof. Mahesh Gargund



[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
Lat Taki Road, AHMEDNAGAR-414 001

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR
TIME TABLE: 2016-2017 (FIRST TERM)


CLASS: - Final Year B.Sc.H.S

SEMESTER: - 5th

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
8.45AM	Adv. Food Production	--	Marketing Management	--	Accommodation Management	Accommodation Management
9.30AM	Hotel Related Law	Hotel Related Law	Hotel Related Law	Adv. F & B Service Management	Adv. F & B Service Management	Adv. Food Production
10.15AM	Marketing Management	Marketing Management	--	Hotel Accounting	Hotel Accounting	Hotel Accounting
11.00 Am	Lunch Break					
11.30 Am Practical	Adv. Food Production	Adv. Food Production	Adv. F & B Service Management	Accommodation Management		

Subject Code	Subject	Lecturer
501	Advanced Food Production	Prof. Pravin Rathod
502	Advanced Food & Beverage Service & Management	Prof. Gokul Sonawane
503	Accommodation Management	Prof. Yogita Sadre
504	Hotel Accounting	Prof. Dr. M. V. Gite
505	Marketing Management	Prof. Yogita Sadre
506	Hotel Related Laws	Prof. Adv. Jayant Ohol




 I/c. Principal
 Institute of
 Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY – (2016 – 2017) SECOND TERM
CLASS:- Third Year B.Sc. H.S. **Semester:- 6th**

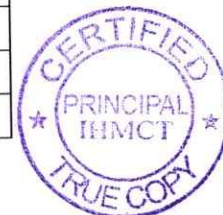
Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:00 am	--	--	Entrep. Dev.	Entrep. Dev.	Entrep. Dev.	--
8:45 am	Assignment	Assignment	Adv. F & B Service and Mgt.	Adv. Food Production	Adv. Food Production	Adv. Food Production
9:30 am	Assignment	Adv. F & B Service and Mgt.	Accom. Mgt.	Total Quality Mgt.	Total Quality Mgt.	Total Quality Mgt.
10:15 am	Human Resource Mgt.	Human Resource Mgt.	Human Resource Mgt.	Accom. Mgt.	Accom. Mgt.	Adv. F & B Service and Mgt.
Break						
11:30 am	--	Accom. Mgt.	Adv. Food Production	Adv. Food Production	Adv. F & B Service and Mgt.	--

Subject Code	Subject	Lecturer
601	Advanced Food Production	Prof. Pravin Rathod
602	Advanced Food and Beverage Service and Management	Prof. Gokul Sonawane
603	Accommodation Management	Prof. Yogita Sadre
604	Total Quality Management	Prof. Wahid Maniyar
605	Human Resource Management	Prof. Prachi Chavan
606	Entrepreneurship Development	Prof. Rajendrasingh Pardeshi


I/c. Principal
Institute of

Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

Page 0054



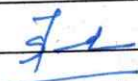
AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: 2015 – 2016 (FIRST TERM)

CLASS:- FYBHMCT

SEMESTER:- 1st

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	F & B Service – I	F & B Service – I	Catering Science - I	Catering Science - I	Food Prod. - I	Food Prod. - I
9:30 am	Assignment	Assignment	F.O. Oper – I	F.O. Oper – I	H.K. Oper – I	HK Oper – I
10:15 am	Catering Science - I	Catering Science - I	Assignment	Commu. Fund.	Commu. Fund.	Commu. Fund.
Practical 11:30	F & B Service – I	Assignment	Food Prod. - I	Food Prod. - I	F.O. Oper – I	H.K. Oper – I

Subject Code	Subject	Lecturer
101	Food Production – I	Prof. Kamble H. N.
102	Food & Beverage Service – I	Prof. Shendage B. R.
103	Housekeeping Operations – I	Prof. Sancheti N. S.
104	Front Office Operations – I	Prof. Sadre Y. S.
105	Catering Science – I	Prof. Jagtap N. R.
106	Communication Fundamentals	Prof. Devhade


 I/c. Principal
 Institute of Page 0055
 Hotel Management & Catering Technology
 at Taki Road, AHMEDNAGAR-414 001



AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY – (2015 – 2016 - SECOND TERM)

CLASS:- First Year B.H.M.C.T.

SEMESTER:- 2nd

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:30 am	Catering Science – II	Catering Science – II	Catering Science – II	Catering Science – II Tutorial	F & B Service – II	Front Office Operations – II
9:30 am	-----	Housekeeping Operations – II	Food Production – II	Food Production – II	Front Office Operations – II	F & B Service – II
10:30 am	Housekeeping Operations – II	Basic French	-----	Basic French	-----	Basic French Tutorial
11:30 am	BREAK					
12:00 noon Tutorial	Front Office Operations – II	-----	Housekeeping Operations – II	-----	F & B Service – II	Food Production – II
Practical 1:00 pm	Front Office Operations – II	Housekeeping Operations – II	Food Production – II	Food Production – II	F & B Service – II	French

Subject Code	Subject	Lecturer
201	Food Production – II	Prof. Kamble H. N.
202	Food & Beverage Service – II	Prof. Shendage B. R.
203	Housekeeping Operations – II	Prof. Sancheti N. S.
204	Front Office Operations – II	Prof. Sadre Y. S.
205	Catering Science – II	Prof. Jagtap N. R.
206	Basic French For Hotel Industry	Prof. Mantri



[Signature]
I/c. Principal
Institute of

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: 2015 – 2016 (FIRST TERM)

CLASS:- SYBHMCT

SEMESTER:- 3rd

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	Food Prod. - III	Food Prod. - III	Accom. Oper -I	Accom. Oper -I	F & B Service – III	F & B Service – III
9:30 am	Computer Fund.	Computer Fund.	Computer Fund.	F & B Control	F & B Control	F & B Control
10:15 am	Assignment	Assignment	Assignment	Basic Accounting	Basic Accounting	Basic Accounting
Practical 11:30 am	Assignment	Assignment	F & B Service – III	Accom. Opr -I	Food Prod. - III	Food Prod. - III

Subject Code	Subject	Lecturer
301	Food Production - III	Prof. Gajralwar A. A.
302	Food & Beverage Service – III	Prof. Sonawane G. T.
303	Accommodation Operations -I	Prof. Sancheti. N.S.
304	Computer Fundamentals	Prof. Ahiwale R.
305	Food & Beverage Control	Prof. Kamble. H.N..
306	Basic Accounting	Prof. Karale

I/c. Principal
Institute

Page 0057



AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY – (2015 – 2016 - SECOND TERM)

CLASS:- Second Year B.H.M.C.T.

SEMESTER:- 4th

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:30 am	F & B Service – IV	F & B Service – IV	Hotel Engineering	Hotel Engineering	Hotel Engineering	Accommodation Operations -II
9:30 am	Food Production - IV	Food Production - IV	----	Accommodation Operations - II	Accommodation Operations -II	----
10:30 am	Principles of Management	Principles of Management	Principles of Management	Hotel Accountancy	Hotel Accountancy	Hotel Accountancy
11:30 am	BREAK					
12:00 noon Tutorial	Principles of Management	Hotel Engineering	F & B Service – IV	Accommodation Operations -II	Hotel Accountancy	Food Production - IV
Practical 1:00 pm	Food Production - IV	Food Production - IV	F & B Service – IV	Accommodation Operations -II	-----	-----

Subject Code	Subject	Lecturer
401	Food Production - IV	Prof. Gajjaralwar A. A.
402	Food & Beverage Service – IV	Prof. Sonawane G. T.
403	Accommodation Operations -II	Prof. Sancheti N. S.
404	Hotel Engineering	Prof. Sonawane G.T.
405	Principles of Management	Prof. Shendge B.R.
406	Hotel Accountancy	Prof. Murtadak



I/c. Principal
 Institute Page 0058
 Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

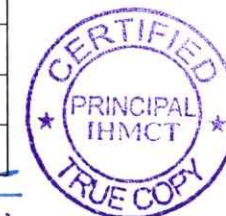
AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY – (2015 – 2016 - SECOND TERM)

CLASS:- Third Year B.H.M.C.T.

SEMESTER:- 6th

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:30 am	P.D.B.C.	P.D.B.C.	Travel & Tourism	Travel & Tourism	Adv. Food Production	Adv. Food Production
9:30 am	Human Resource Mgt	Human Resource Mgt	Human Resource Mgt	Hospitality Marketing -I	Hospitality Marketing -I	Hospitality Marketing -I
10:30 am	----	Human Resource Mg (Tutorial)	Travel & Tourism	Adv. F & B Service	P.D.B.C.	Adv. F & B Service
11:30 am	BREAK					
12:00 noon Tutorial	P.D.B.C	Travel & Tourism	Adv. Food Production	Adv. F & B Service	----	Hospitality Marketing -I
Practical 1:00 pm	Adv. Food Production	Adv. Food Production	-----	Adv. F & B Service	P.D.B.C.	----

Subject Code	Subject	Lecturer
601	Advanced Food Production	Prof. Rathod P.V.
602	Advanced Food & Beverage Service	Prof. Shendage B. R.
603	Personality Development & Business Communication	Prof. Kamble H.N.
604	Hospitality Marketing -I	Prof. Chavan P. R.
605	Human Resource Management	Prof. Sadre Y. S.
606	Travel & Tourism	Prof. Sancheti.N. S.



I/c. Principal
 Institute of
 Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001


AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: 2015 – 2016 (FIRST TERM)

Class:- Final Year BHMCT

Sem.:- 7th

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	Organi. Behaviour	Organi. Behaviour	Organi. Behaviour	Spe. Acco. Mgt.	Spe. Acco. Mgt.	Spe. Acco. Mgt.
				Spe. F & B Service & Mgt.	Spe. F & B Service & Mgt.	Spe. F & B Service & Mgt.
9:30 am	Environ. Management	Environ. Management	Environ. Management	Hosp. Marketing	Hosp. Marketing	Hosp. Marketing
10:15 am	Spe. Food Production	Spe. Food Production	Spe. Food Production	Hotel Related Laws	Hotel Related Laws	Hotel Related Laws
Practical 11:30 am onwards	Spe. Food Production	Spe. Food Production	-----	Spe. Acco. Mgt.	Spe. Acco. Mgt.	-----
				Spe. F & B Service & Mgt.	Spe. F & B Service & Mgt.	

Subject Code	Subject	Lecturer
701 A	Specialized Food Production	Prof. Rathod.P.V.
701 B	Specialization in Food & Beverages Service & Management	Prof. Shendage B. R.
701 C	Specialized Accommodation Management	Prof. Sadre Y. S.
702	Organizational Behaviour	Prof. Eshpreet Kaur
703	Hotel Related Laws	Prof. Jayant Ohol
704	Hospitality Marketing	Prof. Eshpreet Kaur
705	Environmental Management	Prof. Kulkarni S.


 I/c. Principal
 Institute of
 Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

Page 0060



AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY – (2015 – 2016 - SECOND TERM)

CLASS:- Final Year B.H.M.C.T.

SEMESTER:- 8th

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:30 am	Sp .Acco. Mgt.	Sp .Acco. Mgt.	Sp .Acco. Mgt.	Spe. Food Production	Spe. Food Production	Spe. Food Production
	Sp. F&B Service	Sp. F&B Service				
9:30 am	Sp. F&B Service	Total Quality Mgt.	Total Quality Mgt.	Total Quality Mgt.	Total Quality Mgt.	Managerial Economics (Tutorial)
10:30 am	Managerial Economics	Managerial Economics	Managerial Economics	Entre. Devp.	Entre. Devp	Entre. Devp
11:30 am	BREAK					
12 noon Tutorial	Spe. Food Production	Spe. Food Production	Total Quality Mgt.	Entre. Devp.	Sp .Acco. Mgt.	Sp .Acco. Mgt.
Practical 1:00 am onwards	Sp. F&B Service (Tutorial)	Sp. F&B Service (Tutorial)	Spe. Food Production	Spe. Food Production	Sp .Acco. Mgt.	Sp .Acco. Mgt.
			Sp. F&B Service			Sp. F&B Service

Subject Code	Subject	Lecturer
801 A	Sp. In Food Production Mgt.	Prof. Gajaralwar A. A.
801 B	Sp. In Food & Bev. Service & Mgt.	Prof. Shendge B.R.
801 C	Sp. In Accommodation Mgt.	Prof. Sadre Y.S.
803	Total Quality Management	Prof. Chavan.P.R.
804	Managerial Economics	Prof. Shitole
805	Entrepreneurship Development	Prof. Chavan.P.R.



AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR
TIME TABLE: 2015-2016 (FIRST TERM)

CLASS: - S.Y.B.Sc.H.S

SEMESTER:- 3rd

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
8.45AM	Hotel Engineering	Hotel Engineering	Hotel Engineering	Food Prodc.	Food Prodc.	Food Prodc.
9.30AM	F&B Services	F&B Services	F&B Services	PPM	PPM	PPM
10.15AM	Accounts	Accounts	Accounts	Accomodation	Accomodation	Accomodation
11.30AM	Accomm. Services	F&B Services	-----	Food Prodc.	Food Prodc.	-----

Subject Code	Subject	Lecturer
301	Quantity Food Production	Prof. Abhijeet Gajjaralwar
302	Beverage Services	Prof. Balasaheb Shendge
303	Accommodation Services	Prof. Nirmal Sancheti
304	Principles of Management	Prof. Wahid Maniyar
305	Basic Principles of Accounting	Prof. Karale
306	Hotel Engineering	Prof. Gargund


Principal
 I/d. Principal of
 Institute of
 Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001



AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR
TIME TABLE: 2015-2016 (FIRST TERM)


CLASS: - Final Year BSc.H.S

SEMESTER:- 5th

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
8.45AM	F&B Service	Law	Law	Law	Law	Food Prodc.
9.30AM	Accommodation	Accommodation	F&B Service	Marketing	Marketing	Marketing
10.15AM	Hotel Accounting	Hotel Accounting	Hotel Accounting	Food Prod.	Food Prod.	Assignment
11.30AM	F&B Service	Accommodation	-----	Food Prod.	Food Prod.	-----

Subject Code	Subject	Lecturer
501	Advanced Food Production	Prof. Pravin Rathod
502	Advanced Food & Beverage Service & Management	Prof. Gokul Sonawane
503	Accommodation Management	Prof. Yogita Sadre
504	Hotel Accounting	Prof. Murtadak
505	Marketing Management	Prof. Eshpreet Kaur
506	Hotel Related Laws	Prof. Jayant Ohol


 I/c. Principal
 Institute of
 Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001




AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR
TIME TABLE: 2015-2016 (SECOND TERM)

CLASS: - Final Year BSc.H.S

SEMESTER:- 6th

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
8.45AM	Entrepreneurship Development	Entrepreneurship Development	Entrepreneurship Development	F&B Management	Ad. Food Production	Ad. Food Production
9.30AM	Accommodation Management	Accommodation Management	F&B Management	Human Resource Management	Human Resource Management	Human Resource Management
10.15AM	Assignment	Assignment	Assignment	Total Quality Management	Total Quality Management	Total Quality Management
11.30AM	-----	Accommodation Management	-----	F&B Management	Ad. Food Production	Ad. Food Production

Subject Code	Subject	Lecturer
601	Advanced Food Production	Prof. Pravin Rathod
602	F&B Management	Prof. Gokul Senawane
603	Accommodation Management	Prof. Yogita Sadre (Class Teacher)
604	Total Quality Management (TQM)	Prof. Prachi Chavan
605	Human Resource Management (HRM)	Prof. Yogita Sadre
606	Entrepreneurship Development (ED)	Prof. Prachi Chavan


 I/c. Principal
 Institute of
 Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001



A.J.M.V.P.S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY,
AHMEDNAGR
ATTENDANCE

Class: Final Year BSCHS

Semester: V

76.74
69.76
27.90
74.41
93.02
44.18

Sr. No.	Day & Date	Monday 31/7/2017 ⁴³				Tuesday 1/8/2017 ⁴				
		1 st :- 501	2 nd :- 503	3 rd :-	Prac - 505	1 st :- 503	2 nd :- 502	3 rd :- 504	Prac - 502	
1	Darekar Sagar 33	AB	AB		AB	AB	Darekar	Darekar	Darekar	3
2	Dolas Ajay 30	Dolas	Dolas		Dolas	AB	Dolee	Dolas	Dolee	3
3	Gite Kishor 12	AB	AB		AB	Gite	Gite	Gite	Gite	4
4	Kamble Ajay 32	AB	Kamble		Kamble	Kamble	Kamble	Kamble	Kamble	4
5	Rokade Rahul 40	Rokade	Rokade		Rokade	AB	Rokade	Rokade	Rokade	3
6	Shete Akshay 19	Akshay	Akshay		Akshay	Akshay	Akshay	Akshay	Akshay	4
7										
8										
9										
10										
Faculty Sign.			<u>3/3</u>		<u>Darekar</u>	<u>3/3</u>	<u>(m)naib</u>	<u>6 -</u>	<u>(m)naib</u>	<u>6</u>



A.J.M.V.P.S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY,
AHMEDNAGR
ATTENDANCE

Class: 1st Year BHMCT

Semester: II

Sr. No.	Day & Date	Monday 8/1/2018				Tuesday 9/1/2018				Wednesday 10/1/2018				Thursday 11/1/2018				Friday 1/2018				Saturday 2/1/2018											
		L1	L2	L3	P	L1	L2	L3	P	L1	L2	L3	P	L1	L2	L3	P	L1	L2	L3	P	L1	L2	L3	P								
1	Bodhare Shubham 18	P	P	P	P	P	P	P	P	P	P	P	P	A	A	A	P	A	P		P	P	P	P	P								
2	Borawake Yogesh 22	P	P	P	P	P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P								
3	Borude Abhijit 12	P	P	P	P	P	P	P	P	A	A	A		A	P	P	P	A	Ab		P	A	Ab	A	A								
4	Chumbalkar Abhishek 15	P	P	P	P	A	A	Ab	A	P	P	P		A	A	A	P	P	P		P	P	P	P	P								
5	Dandwate Nilesh 18	P	P	P	P	A	A	Ab	A	P	P	P		P	P	P	P	P	P		P	P	P	P	P								
6	Jadhav Viraj 18	P	P	P	P	P	P	P	P	A	A	A		P	P	P	P	P	P		P	P	P	P	Ab								
7	Jawane Nutan 22	P	P	P	P	P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P								
8	Kale Chaitanya 17	P	P	P	P	P	P	P	P	P	P	P		A	A	A	P	A	P		P	P	P	P	Ab								
9	Kale Dhiraj 21	P	P	P	P	P	P	P	P	P	P	P		A	P	P	P	P	P		P	P	P	P	P								
10	Khillare Pawan 0	A	A	Ab	A	A	A	Ab	A	A	A	A		A	A	A	A	A	Ab		Ab	A	Ab	A	Ab								
11	Kotkar Ajinkya 0	A	A	Ab	A	A	A	Ab	A	A	A	A		A	A	A	A	A	Ab		Ab	A	Ab	P	Ab								
12	Nikam Vaibhavraj 22	P	P	P	P	P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P								
13	Pawar Rushikesh 16	P	P	P	P	P	P	P	P	P	P	P		A	A	A	A	A	P		P	P	P	P	Ab								
14	Pimpare Akshay 22	P	P	P	P	P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P								
15	Popalbhath Sachin 17	A	A	Ab	Ab	P	P	P	P	P	P	P		A	P	P	P	P	P		P	P	P	P	P								
16	Raut Omkar 22	P	P	P	P	P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P								
17	Sapkal Ashish 19	P	P	P	P	P	P	P	P	P	P	P		P	P	P	P	A	Ab		P	P	P	P	Ab								
18	Sarode Pavan 0	A	A	P	Ab	A		Ab	A	A	A	A		A	A	A	A	A	Ab		Ab	A	Ab	M	Ab								
No. of Students Present		(25)				(25)				(23)				(17)				(25)				(25)				(20)				(18)			
Faculty Sign.																																	



A.J.M.V.P.S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY,
AHMEDNAGR
ATTENDANCE

Class: 1st Year BHMCT

Semester: II

Sr. No.	Day & Date	Monday 8/1/2018				Tuesday 9-1/2018				Wednesday 10/1/2018				Thursday 11/1/2018				Friday 12/1/2018				Saturday 13/1/2018			
		SUBJECT CODE				SUBJECT CODE				SUBJECT CODE				SUBJECT CODE				SUBJECT CODE				SUBJECT CODE			
		L1	L2	L3	P	L1	L2	L3	P	L1	L2	L3	P	L1	L2	L3	P	L1	L2	L3	P	L1	L2	L3	P
19	Sawant Prakash	P	P	P	P	P	P	P	P	A	A	A		P	P	P	P	P	P		P	P	P	P	P
20	Shaikh Ashrafraza	P	P	P	P	A	A	AB	A	P	P	P		A	A	A	A	A	P		P	A	AB	A	AB
21	Shaikh Mohmmadraza	P	P	P	P	P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P
22	Shewale Rushikesh	A	A	AB	AB	P	P	P	P	A	A	A		A	P	P	P	P	P		P	P	P	P	P
23	Shinde Chaitanya	P	P	P	P	P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P
24	Shinde Omkar	P	P	P	P	P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P
25	Shinde Vivek	P	P	P	P	P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	AB	A	AB
26	Sonar Chaitanya	P	P	P	P	P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P
27	Sudake Vishal	P	P	P	A	P	P	P	P	P	P	P		A	A	A	A	P	P		P	P	P	P	AB
28	Vibhute Kunal	P	P	P	P	P	P	P	P	P	P	P		P	P	P	A	P	P		P	P	P	P	AB
29	Wandhekar Shobhraj	P	P	P	P	P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P
30	Yadav Rishabh	P	P	P	P	P	P	P	P	P	P	P		P	P	P	P	A	P		P	P	P	P	P
No. of Students Present		(25)		(23)	(24)	(24)		(24)	(24)	(23)	(23)	(23)		(21)	(21)	(21)	23	(23)				24	(25)	(25)	(23)
Faculty Sign.																									



A.J.M.V.P.S
 INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY,
 AHMEDNAGR
 ATTENDANCE

Class: Second Year BScHS

Semester: I

Sr. No.	Day & Date	Wednesday 2 / 8 / 2017				Prac -	Thursday 3 / 8 / 2017				Prac - 20
		1 st :- 202	2 nd :-	3 rd :- 201	4 th 205 A/C		1 st :- 203	2 nd :- 201	3 rd :- 204	4 th :-	
01	Attar Parvej	Attar	Attar	Attar	Attar		P	Attar	Attar		Attar
02	Bhagwat Swapnil	Bhagwat	Bhagwat	Bhagwat	Bhagwat		P	Bhagwat	Bhagwat		Bhagwat
03	Borkar Pravin	Borkar	Borkar	Borkar	Borkar		AB	Borkar	Borkar		Borkar
04	Deshmukh Nikhil	Nikhil	Nikhil	Nikhil	Nikhil		AB	Nikhil	Nikhil		AB
05	Ghoderao Aakash	Aakash	Aakash	Aakash	Aakash		P	Aakash	Aakash		Aakash
06	Khakal Gaurav	A	Gmk	Gmk	Gmk		AB	Gmk	Gmk		Gmk
07	Nirmal Shubham	Seemal	Seemal	Seemal	Seemal		Seemal	Seemal	Seemal		Seemal
08	Pagare Shubham	A	A	A	A		Shubham	Shubham	Shubham		Shubham
09	Raykar Akshay	Raykar AA	Raykar AA	Raykar AA	Raykar AA		Raykar AA	Raykar AA	Raykar AA		Raykar AA
10	Sadaphal Nikhil	Nikhil	Nikhil	Nikhil	Nikhil		P	Nikhil	Nikhil		Nikhil
11	Salve Dattatraya	Salve DR	Salve DR	Salve DR	Salve DR		Salve DR	Salve DR	Salve DR		Salve DR
12	Satarkar Nikhil	Nikhil	Nikhil	Nikhil	Nikhil		P	Nikhil	Nikhil		Nikhil
13	Satpute Kiran	Kiran	Kiran	Kiran	Kiran		Kiran	Kiran	Kiran		Kiran
14	Savant Sagar	Savant	Savant	Savant	Savant		Savant	Savant	Savant		Savant
15	Shahir Rushikesh	A	Rushikesh	Rushikesh	Rushikesh		P	Rushikesh	Rushikesh		Rushikesh
16	Shaikh Jawed	Shaikh	Shaikh	Shaikh	Shaikh		Shaikh	Shaikh	Shaikh		Shaikh
17	Shaikh Mustaqim	A	Mustaqim	Mustaqim	Mustaqim		AB	Mustaqim	Mustaqim		AB
18	Shaikh Nihal	Nihal	Nihal	Nihal	Nihal		P	Nihal	Nihal		Nihal
19	Sharma Rinku	R.J.Sharma	R.J.Sharma	R.J.Sharma	R.J.Sharma		R.J.Sharma	R.J.Sharma	R.J.Sharma		AB
20	Shinde Kavita	A	A	A	A		AB	AB	AB		AB
21	Shinde Omkar	Shinde	Shinde	Shinde	Shinde		P	Shinde	Shinde		AB
22	Urmude Amol	Urmude	Urmude	Urmude	Urmude		Urmude	Urmude	Urmude		AB

Faculty Sign.

(Handwritten signatures and stamps)
 (17)
 (20)
 (21)

A.J.M.V.P.S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY,
AHMEDNAGR
ATTENDANCE

Class: 1st Year BHMCT

Semester: I

Sr. No.	Day & Date	Monday 28/8/2017				Tuesday 29/8/2017			
		1 st :- 101	2 nd :- 103	3 rd :- 104	Prac - 103	1 st :- 104	2 nd :- 103	3 rd :- 103	Prac - 101
1	Bodhare Shubham	Bodhare	Bodhare	Bodhare	Bodhare	Bodhare	Bodhare	Bodhare	Bodhare
2	Borawake Yogesh	Borawake	Borawake	Borawake	Borawake	Borawake	Borawake	Borawake	Borawake
3	Borude Abhijit	AB	A.R. Borude	A.R. Borude	A.R. Borude	A.R. Borude	A.R. Borude	A.R. Borude	A.R. Borude
4	Chumbalkar Abhishek	A.	A.	A.	A.	A.	A.	A.	A.
5	Dandwate Nilesh	AB	AB	Ab	AB	Dandwate N.K	Dandwate N.K	Dandwate N.K	Dandwate N.K
6	Jadhav Viraj	Jadhav	Jadhav	Jadhav	P	Jadhav	Jadhav	Jadhav	Jadhav
7	Jawane Nutan	Nutan	Nutan	Nutan	Nutan	Nutan	Nutan	Nutan	Nutan
8	Kale Chaitanya	C.	C.	C.	C.	C.	C.	C.	C.
9	Kale Dhiraj	Dkale	Dkale	Dkale	Dkale	Dkale	Dkale	Dkale	Dkale
10	Khillare Pawan	Pawantari	Pawantari	Pawantari	Pawantari	Pawantari	Pawantari	Pawantari	Pawantari
11	Kotkar Ajinkya	AB	AB	Ab	AB	Kotkar	Kotkar	Kotkar	Kotkar
12	Nikam Vaibhavraj	Nikam	Nikam	Nikam	Nikam	Nikam	Nikam	Nikam	Nikam
13	Pawar Rushikesh	AB	AB	Ab	AB	Pawar	Pawar	Pawar	Pawar
14	Pimpure Akshay	Akshay Pimpure	Akshay Pimpure	Akshay Pimpure	Akshay Pimpure	Akshay Pimpure	Akshay Pimpure	Akshay Pimpure	Akshay Pimpure
15	Popalbhat Sachin	SPP	SPP	SPP	SPP	SPP	SPP	SPP	SPP
16	Raut Omkar	ORaut	ORaut	ORaut	ORaut	ORaut	ORaut	ORaut	ORaut
17	Sapkal Ashish	Sapkal	Sapkal	Sapkal	Sapkal	Sapkal	Sapkal	Sapkal	Sapkal
18	Sarode Pavan	AB	AB	Ab	AB	Sarode	Sarode	Sarode	Sarode



A.J.M.V.P.S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY,
AHMEDNAGR
ATTENDANCE

Class: 1st Year BHMCT

Semester: I

Sr. No.	Day & Date	Monday / / 2017				Tuesday 29/ 8/ 2017			
		1 st :- 101	2 nd :- 103	3 rd :-	Prac -	1 st :-	2 nd :-	3 rd :-	Prac - 101
19	Sawant Prakash	AB	AB	SSawant	SSawant	SSawant	SSawant	SSawant	SSawant
20	Shaikh Ashrafraza	AB	AB	AB	AB	AB	AB	AB	AB
21	Shaikh Mohmmadraza	Shaikh	Shaikh	Shaikh	Shaikh	Shaikh	Shaikh	Shaikh	Shaikh
22	Shewale Rushikesh	AB	AB	AB	AB	AB	AB	AB	AB
23	Shinde Chaitanya	AB	AB	AB	AB	Shinde	Shinde	Shinde	Shinde
24	Shinde Omkar	Shinde	Shinde	Shinde	Shinde	Shinde	Shinde	Shinde	Shinde
25	Shinde Vivek	Shinde.V	Shinde.V	Shinde.V	AB	Shinde.V	Shinde.V	Shinde.V	Shinde.V
26	Sonar Chaitanya	ce	ce	ce	ce	ce	ce	ce	ce
27	Sudake Vishal	Kudake	Kudake	Kudake	AB	Kudake	Kudake	Kudake	Kudake
28	Vibhute Kunal	Kun	Kun	Kun	Kun	AB	AB	AB	Kun
29	Wandhekar Shobhraj	Wandhekar	Wandhekar	Wandhekar	Wandhekar	Wandhekar	Wandhekar	Wandhekar	Wandhekar
30	Yadav Rishabh	AB	AB	AB	AB	Rishabh	Rishabh	Rishabh	Rishabh
No. of Students Present				(22)	(21)	(29)			
Faculty Sign.									



I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001



PremiumTrans

7497

Compose Manager User Management Reports Notifications

0 ihmct

Sent Report

Graphically Represent

S.No.	Sent DateTime	Route	Message	Sender	Type	No. of SMS	Credit	View	Action
1	05-Nov-2016 08:39:23 AM	PremiumTrans	प्रिय पालक,तुमचा पाल्य चि.ताकपिरे आदित्य याची ऑगस्ट ते ऑक्टोबर महिन्याची एकूण उपस्थिती ४८.१४%आहे.वर्गशिक्षक - हर्षल कांबळे - 8087140783	IHMCTA	Unicode SMS	1	3		
2	05-Nov-2016 08:38:25 AM	PremiumTrans	प्रिय पालक,तुमचा पाल्य चि.श्रीगादि बालराज याची ऑगस्ट ते ऑक्टोबर महिन्याची एकूण उपस्थिती ७३.१४%आहे.वर्गशिक्षक - हर्षल कांबळे - 8087140783	IHMCTA	Unicode SMS	1	3		
3	05-Nov-2016 08:37:08 AM	PremiumTrans	प्रिय पालक,तुमचा पाल्य चि.शेळके आदेश याची ऑगस्ट ते ऑक्टोबर महिन्याची एकूण उपस्थिती ७२.२२%आहे.वर्गशिक्षक - हर्षल कांबळे - 8087140783	IHMCTA	Unicode SMS	1	3		
4	05-Nov-2016 08:36:06 AM	PremiumTrans	प्रिय पालक,तुमचा पाल्य चि.शैख रियाज याची ऑगस्ट ते ऑक्टोबर महिन्याची एकूण उपस्थिती ६३.४२%आहे.वर्गशिक्षक - हर्षल कांबळे - 8087140783	IHMCTA	Unicode SMS	1	3		
5	05-Nov-2016 08:35:11 AM	PremiumTrans	प्रिय पालक,तुमचा पाल्य चि.मगर अभिषेक याची ऑगस्ट ते ऑक्टोबर महिन्याची एकूण उपस्थिती ४३.९८%आहे.वर्गशिक्षक - हर्षल कांबळे - 8087140783	IHMCTA	Unicode SMS.	1	3		
6	05-Nov-2016 08:33:56 AM	PremiumTrans	पिय पालक तमचा पाल्य चि.लांदे ऑक्टोबर महिन्याची एकूण	IHMCTA	Unicode	1	3		

Page 1 of 8

1

2 3 4 5 6 7 8 Next Last



05/11/2016 8:42 AM

			उपस्थिती						
7	05-Nov-2016 08:32:56 AM	PremiumTrans	६६.६६%आहे.वर्गशिक्षक - हर्षल कांबळे - 8087140783 प्रिय पालक,तुमची पाल्य कु.गंगवाने अनुजा हिची ऑगस्ट ते ऑक्टोबर महिन्याची एकूण उपस्थिती ५०.९२%आहे.वर्गशिक्षक - हर्षल कांबळे - 8087140783	IHMCTA	Unicode SMS	1	3		
8	05-Nov-2016 08:30:21 AM	PremiumTrans	प्रिय पालक,तुमचा पाल्य चि.बदधे ओंकार याची ऑगस्ट ते ऑक्टोबर महिन्याची एकूण उपस्थिती 55.09% आहे.वर्गशिक्षक - हर्षल कांबळे - 8087140783	IHMCTA	Unicode SMS	1	3		
9	01-Oct-2016 12:19:02 PM	PremiumTrans	प्रिय पालक,तुमचा पाल्य चि.अक्षय वीर याची सप्टेंबर महिन्याची उपस्थिति ५४.७९% आहे.वर्गशिक्षक - हर्षल कांबळे - 8087140783	IHMCTA	Unicode SMS	1	2		
10	01-Oct-2016 12:17:43 PM	PremiumTrans	प्रिय पालक,तुमचा पाल्य चि.आदित्य तकपिरे याची सप्टेंबर महिन्याची उपस्थिति ३२.८७% आहे.वर्गशिक्षक - हर्षल कांबळे - 8087140783	IHMCTA	Unicode SMS	1	2		
11	01-Oct-2016 12:16:34 PM	PremiumTrans	प्रिय पालक,तुमचा पाल्य चि.बलराज श्रीगदि याची सप्टेंबर महिन्याची उपस्थिति ५६.१६% आहे.वर्गशिक्षक - हर्षल कांबळे - 8087140783	IHMCTA	Unicode SMS	1	2		
12	01-Oct-2016 12:15:31 PM	PremiumTrans	प्रिय पालक,तुमचा पाल्य चि.रियाज शैख याची सप्टेंबर महिन्याची उपस्थिति ७३.९७% आहे.वर्गशिक्षक - हर्षल कांबळे - 8087140783	IHMCTA	Unicode SMS	1	2		
13	01-Oct-2016 12:14:20 PM	PremiumTrans	प्रिय पालक,तुमचा पाल्य चि.सौरभ परब याची सप्टेंबर महिन्याची उपस्थिति ७३.९७% आहे.वर्गशिक्षक - हर्षल कांबळे - 8087140783	IHMCTA	Unicode SMS	1	2		
14	01-Oct-2016 12:13:20 PM	PremiumTrans	प्रिय पालक,तुमचा पाल्य माहिन्याची उपस्थितीत ५०.६८%	IHMCTA	Unicode SMS	1	2		



[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

Sr. No.	Date	Name of student/Parent	Reason for Letter	class	Urgency
39	14/2/15	Kishor Jawale Chandekasur	Poor Attendance	T. R. C.T.	Proo Che
40	-1-	Rohidas Sakat Pimpalgaon	-1-	-1-	-1-
41	-1-	Babasaheb Mokashi Ahmednagar	-1-	-1-	-1-
42	-1-	Devanand Salve Kahmeer Patkar	-1-	-1-	-1-
43	-1-	Ashok Landge Dheare	-1-	-1-	-1-
44	-1-	Nangsaheb	-1-	-1-	-1-



70
130

B7
speed
Post

RL ANANDIBAZAR <414001>
A RM216349457IN
Counter No:1,OP-Code:01
To:KISHOR JAVLE,CHANEKASARE
Kopergaon S.O, PIN:423601
From:INSTI OF HOTEL MANEEMENT , A NAG
Wt:12grams,
Amt:22.00 , 18/02/2015 , 10:26
<<Track on www.indiapost.gov.in>>



131

1/1

RL ANANDIBAZAR <414001>
A RM216349465IN
Counter No:1,OP-Code:01
To:RUHIDAS SAKAT,
PIMPALBAON KAUDA, PIN:414005
From:INSII OF HOTEL MANEEMENT , A NABA
Wt:12grams,
Amt:22.00 , 18/02/2015 , 10:26
<<Track on www.indiapost.gov.in>>



132

1/1

A RM216349477IN
Counter No:1,OP-Code:01
To:BABASAHEB MOKASHI,
AHMEDNAGAR, PIN:414003
From:INSTI OF HOTEL MANEEMENT , A NAGAR
Wt:12grams,
Amt:22.00 , 18/02/2015 , 10:25
<<Track on www.indiapost.gov.in>>



133

RL ANANDIBAZAR <414001>

A RM216349488IN
Counter No:1,OP-Code:01
To:SALVE DEVANAND,
Kanhur PATHAR, PIN:414303
From:PRINCIPAL INSTI OF HOTEL , MANEEMENT A NAGAR
Wt:12grams,
Amt:22.00 , 18/02/2015 , 15:37
<<Track on www.indiapost.gov.in>>



134

RL ANANDIBAZAR <414001>

A RM216349491IN
Counter No:1,OP-Code:01
To:ASHOK LANDGE,
DEHERE, PIN:414111
From:PRINCIPAL INSTI OF HOTEL , MANEEMENT A NAGA
Wt:12grams,
Amt:22.00 , 18/02/2015 , 15:36
<<Track on www.indiapost.gov.in>>



135

1/1

RL ANANDIBAZAR <414001>
A RM216349505IN
Counter No:1,OP-Code:01
To:NANASAHEB SHINDE,CHANDEGAON
Rahuri S.O, PIN:413705
From:PRINCIPAL INSTI OF HOTEL , MANEEMENT A NAGA
Wt:12grams,
Amt:22.00 , 18/02/2015 , 15:36
<<Track on www.indiapost.gov.in>>



SR. NO.	Date.	Name of student or Parent	Reason for Sending letter	Class
15	14/8/2014	Mr. Suryavanshi. B. Haregan.	Poor Attendance	T.Y. B.Sc. H.S.
16	14/8/2014	Mr. Reskonda. Anand Ahmednagar.	Poor Attendance	-1-
17	14/8/2014	Mr. Kamble Dattatrya Mirajgan	-1-	-1-
18	14/8/2014	Mr. Shaikh Nawab Belapur	-1-	-1-
19	14/8/2014	Mr. Adhale. R. Ahmednagar.	-1-	-1-
20	14/8/2014	Mr. Gorad Magandas Ahmednagar.	-1-	-1-
21	14/8/14	Mr. Hulzute. Anu. Nimgan	-1-	F.Y. H.S. P.

I/c. Principal
Institute of

Hotel Management & Catering Technology
at Taki Road, AHMEDNAGAR-414 001



TO

4-15 Suresh
kale

Speed
Post

TO: ANANDIBAZAR (414001)
A/R: ANANDIBAZAR (414001)
Counter No: 1, OP-Code: 01
To: ANANDIBAZAR (414001)
AHMEDNAGAR, PIN: 414003
From: HOTEL MANAGEBENI, A/N
Wt: 20grams,
Amt: 22.00, 22/08/2014, 10:10
<<Track on www.indiapost.gov.in>>



014-15

11-

TO: ANANDIBAZAR (414001)
A/R: ANANDIBAZAR (414001)
Counter No: 1, OP-Code: 01
To: ANANDIBAZAR (414001)
AHMEDNAGAR, PIN: 414003
From: HOTEL MANAGEBENI, A/N
Wt: 20grams,
Amt: 22.00, 22/08/2014, 10:10
<<Track on www.indiapost.gov.in>>



014-15

11-

TO: ANANDIBAZAR (414001)
A/R: ANANDIBAZAR (414001)
Counter No: 1, OP-Code: 01
To: ANANDIBAZAR (414001)
AHMEDNAGAR, PIN: 414003
From: HOTEL MANAGEBENI, A/N
Wt: 20grams,
Amt: 22.00, 22/08/2014, 10:10
<<Track on www.indiapost.gov.in>>



014-15

11-

TO: ANANDIBAZAR (414001)
A/R: ANANDIBAZAR (414001)
Counter No: 1, OP-Code: 01
To: ANANDIBAZAR (414001)
AHMEDNAGAR, PIN: 414003
From: HOTEL MANAGEBENI, A/N
Wt: 20grams,
Amt: 22.00, 22/08/2014, 10:10
<<Track on www.indiapost.gov.in>>



014-15

11-

TO: ANANDIBAZAR (414001)
A/R: ANANDIBAZAR (414001)
Counter No: 1, OP-Code: 01
To: ANANDIBAZAR (414001)
AHMEDNAGAR, PIN: 414003
From: HOTEL MANAGEBENI, A/N
Wt: 20grams,
Amt: 22.00, 22/08/2014, 10:10
<<Track on www.indiapost.gov.in>>



014-15

11-

TO: ANANDIBAZAR (414001)
A/R: ANANDIBAZAR (414001)
Counter No: 1, OP-Code: 01
To: ANANDIBAZAR (414001)
AHMEDNAGAR, PIN: 414003
From: HOTEL MANAGEBENI, A/N
Wt: 20grams,
Amt: 22.00, 22/08/2014, 10:10
<<Track on www.indiapost.gov.in>>



014-15 Vijay S

Speed
Post

SP ANANDIBAZAR (414001)
EMS@1386116IN
Counter No: 1, OP-Code: 01
To: HULJUTE A B, NIMBAON BANGARDA
KARJAT, PIN: 414401
From: INSTI OF HOTEL MANAGEBENI, A NAGAR
Wt: 10grams,
Amt: 39.00, 02/09/2014, 10:27
Charges: Rs. 4.00 <<Track on www.indiapost.gov.in>>



I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

**INSTITUTE OF
HOTEL MANAGEMENT AND CATERING TECHNOLOGY AHMEDNAGAR.**

Lal Taki Road, Ahmednagar - 414 001. Ph. / Fax (0241) 2326778

Approved by AICTE, Govt. of Maharashtra, DTE & Affiliated to S.P. Pune University

◀ AICTE No. F 421 / MS - 16 / APR (HM) / ET / 96 ◀ INST.CODE NO. C001863

Ref. No.:

Date : / /20

LIST OF FULL TIME TEACHERS IN THE INSTITUTE

YEAR 2019-20

No.	Name	Designation	Gender
1	Mrs. Y. S. Sadre	I/C Principal	Female
2	Mr. B. R. Shendage	Asst. Prof.	Male
3	Mr. G. T. Sonawane	Asst. Prof.	Male
4	Mr. N. S. Sancheti	Asst. Prof.	Male
5	Mr. V. U. Maniyar	Asst. Prof.	Male
6	Ms. R. R. Khatavkar	Asst. Prof.	Female
7	Mr. A. P. Bajpai	Asst. Prof.	Male
8	Ms. T. S. Kolapkar (Left the institute in Nov. 2019)	Asst. Prof.	Female
9.	Mr. S.S. Tikone	Asst. Prof.	Male
10.	Mr. S. P. Malwade	Asst. Prof.	Male



[Handwritten Signature]

I/c. Principal
Institute

Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

TEACHING PLAN (2019 - 2020) FIRST TERM	
B.Sc.H.S. Semester Period:- 1st July 2019 Onwards Subjects/s:- HS 102 –Food & Beverage Service Methodology (Theory) HS 106 - Food & Beverage Service Methodology (Practical) Teacher In-charge:- Prof. Gokul Sonawane	
1st Day 1 st July 2019	Commencement of term Preparation of term Preparation of Teaching plan.
1st Week 1 st to 6 th July 2019	Theory – Chapter 1. Food & Beverage Service Industry 1.1 Introduction to Food & Beverage Industry 1.2 Classification of Catering Establishments (Commercial & Non-Commercial) Practical 1. Food and Beverage Service Attributes, etiquettes and hygiene practices
2nd Week 8 th to 13 th July 2019	Theory – Chapter 1. Food & Beverage Service Industry 1.3 Introduction to F & B outlets – Restaurants, Bars, Cafes, Cafeteria, Coffee Shops, Drive in, Drive through, Fast Food, Food courts, Kiosk, Snack Bars, Banquets, Business Centre, Discotheques, Executive Lounges, Night Clubs, Pubs, Room Service 1.4 Auxiliary areas – Still Room/Pantry, Silver/Plate room, Hotplate, Wash up/Kitchen Stewarding, Dispense bar, Linen Stores Practical 2. Identification of equipment – Crockery, Cutlery
3rd Week 15 th to 20 th July 2019	Theory – Chapter 1. Food & Beverage Service Industry 1.4 Auxiliary areas – Still Room/Pantry, Silver/Plate room, Hotplate, Wash up/Kitchen Stewarding, Dispense bar, Linen Stores Practical 3. Identification of equipments – Serviceware, glassware and miscellaneous
4th Week 22 nd to 27 th July 2019	Theory – Chapter 2. Food & Beverage Service Equipments – Types and Usage 2.1 Furniture – tables, chairs, sideboards 2.2 Chinaware – sizes and capacity 2.3 Stainless steel and Silverware – cutlery, flatware, service equipments 2.4 Glassware- capacity & usage 2.5 Disposables – types, advantage & disadvantage 2.6 Linen – types & sizes 2.7 Special equipments 2.8 Silver cleaning methods – Burnishing, Plate powder, Silver dip, Polivit Practical 4. Mise-en-place and Mise-en-scene, Organization of Sideboard
5th Week 29 th July to 3 rd Aug 2019	Theory – Chapter 2. Food & Beverage Service Equipments – Types and Usage 2.3 Stainless steel and Silverware – cutlery, flatware, service equipments 2.4 Glassware- capacity & usage



	<p>2.5 Disposables – types, advantage & disadvantage</p> <p>2.6 Linen – types & sizes</p> <p>Practical 5. Tablecloth - Laying and relaying</p>
<p>6th Week 5th to 10th Aug 2019</p>	<p>Theory – Chapter 2. Food & Beverage Service Equipments – Types and Usage</p> <p>2.7 Special equipments</p> <p>2.8 Silver cleaning methods – Burnishing, Plate powder, Silver dip, Polivit</p> <p>Practical 6. Laying of Cover – A la carte & Table d’hôte</p>
<p>7th Week 12th to 17th Aug 2019</p>	<p>Theory – Chapter 3. Food & Beverage Service Personnel</p> <p>3.1 Food & Beverage Service Organization Structure – 5 star hotel, Standalone Restaurants, Quick Service Restaurants</p> <p>3.2 Job Descriptions, Job Specifications and Competencies</p> <p>Practical 7. Napkin Folds (Minimum 10 folds)</p>
<p>8th Week 19th to 24th Aug 2019</p>	<p>Theory – Chapter 3. Food & Beverage Service Personnel</p> <p>3.3 Attributes (Qualities) of Food & Beverage personnel/Staff</p> <p>3.4 Etiquettes & mannerisms</p> <p>3.5 Inter-departmental relationship with – Front Office, Housekeeping, Kitchen, Kitchen Stewarding, Engineering, Security, Human Resources, Stores</p> <p>Practical 8. Service of Water</p>
<p>9th Week 26th to 31st Aug 2019</p>	<p>Theory – Chapter 4. Types of Food & Beverage Service</p> <p>4.1 Table Service – Service to customers at a laid cover (a. English/Silver, b. American/Plate, c. French/Butler, d. Russian, e. Gueridon)</p> <p>4.2 Assisted Service: Combination of Table service and Self-service– (Carvery, Buffet)</p> <p>Practical 9. Technical Skills – Carrying Salver, Carrying plates, glasses and other equipment, Handling of service gear, Clearance, crumbing down and presentation of bill</p>
<p>10th Week 2nd to 7th Sep 2019</p>	<p>Theory – Chapter 4. Types of Food & Beverage Service</p> <p>4.3 Self Service: Self-service of customers – (Cafeteria, Supermarket)</p> <p>4.4. Single Point Service – Service of customers at single point– (Takeaway, Drive-thru, Fast Food, and Vending. Kiosks. Food Court, Bar)</p> <p>Practical 10. Continental Breakfast – Menu planning, setup, Service</p>
<p>11th Week 9th to 14th Sep 2019</p>	<p>Theory – Chapter 4. Types of Food & Beverage Service</p> <p>4.5 Specialised (or in situ) Service – Service to customers in areas not primarily designed for service (Tray, Trolley, Home delivery, Lounge, Room, and Drive-in)</p> <p>Practical 11. American Breakfast – Menu planning, setup, Service</p>
<p>12th Week 16th to 21st Sep 2019</p>	<p>Theory – Chapter 5.</p> <p>5.1 Breakfast – Introduction, Types – English, American, Continental, Indian Menu and Service procedure</p> <p>Practical 12. English Breakfast – Menu planning, setup, Service</p>
<p>13th Week 23rd to 28th Sep 2019</p>	<p>Theory – Chapter 5.</p> <p>5.2 Brunch – Introduction and Menu</p>



	5.3 Lunch – Introduction and Menu 5.4 High Tea – Introduction and Menu 5.5 Dinner – Introduction and Menu 5.6 Supper – Introduction and Menu Practical 13. Indian Breakfast – Menu planning, setup, Service
14th week 30 th Sep to 5 th Oct 2019	Preliminary Practical and Theory Examination
15th week 7 th to 12 th Oct 2019	Preliminary Theory Examination
16th week 14 th to 19 th Oct 2019	SPP University Practical Examination
17th Week 21 st to 26 th Oct 2019	22 nd October 2019 onwards, SPP University Theory Examinations



TEACHING PLAN (2019 - 2020) SECOND TERM

BHMCT & B.Sc.H.S.

Semester Period:- 21st November 2019 Onwards

Subjects:-

- HS 203 – Housekeeping Operations - II (Theory)
- HS 207 - Housekeeping Operations - II (Practical)
- C103 – Basic Rooms Division - I
- SE 408 – Housekeeping in Allied Sectors

Teacher In-charge:- Prof. Rachana Khatavkar

1st Day 21 st November 2019	Commencement of term Preparation of term Preparation of Teaching plan.
1st Week 21 st to 23 rd November 2019	HS 203 – Housekeeping Operations - II Theory – Chapter 1 Cleaning Routine of Housekeeping Department 1.1 General principles of cleaning. Practical – 1. Vacuum Cleaning
	C203 – Basic Rooms Division - I Theory – Chapter – 1 Co-ordination of Housekeeping with other Departments 1.1 Departments like Food Production, Security, Purchase, Stores, HRD, Sales and Marketing Practical – 1. Servicing a guest room and bathroom with a chambermaid's trolley (checkout/occupied and vacant room)
	SE 408 – Housekeeping in Allied Sectors Theory – Chapter – 1 Introduction to the Housekeeping in allied areas 1.1 Need and Importance 1.2 Areas covered in allied sector (Hospitals, Hostels, Universities, Residential homes, Aircrafts, Airports, Cruise ships, Art gallery/ Museum/Library, Offices) 1.3 Housekeeping practices followed in the above sectors
2nd Week 25 th to 30 th November 2019	HS 203 – Housekeeping Operations - II Theory – Chapter 1 Cleaning Routine of Housekeeping Department 1.2 Work routine for floor supervisors and chambermaids. 1.3 Rules of the floor. Practical – 2. Bed making Day /Evening – Traditional and Modern methods.
	C203 – Basic Rooms Division - I Theory – Chapter – 2 Daily Routine of the Housekeeping Department 2.1 The Housekeeping Day 2.2 Opening and closing of the house- morning shift, afternoon shift and night shift 2.3 Rules of the floor



	<p>Practical – 2. Bed making (Day bed, turndown service)</p> <p>SE 408 – Housekeeping in Allied Sectors Theory – Chapter – 2 Managing Housekeeping Personnel 2.1 Introduction 2.2 Staffing guide 2.3 Determining staff strength 2.4 Division of work</p>
<p>3rd Week 2nd to 7th December 2019</p>	<p>HS 203 – Housekeeping Operations - II Theory – Chapter 2 Cleaning routine of Guest Rooms 2.3 Weekly/Periodic cleaning. 2.4 Spring cleaning procedures. Practical – 3. Cleaning of different floor finishes, & use of floor scrubbing machine</p> <p>C203 – Basic Rooms Division - I Theory – Chapter – 3 Cleaning Routine of Guest Rooms 3.1 Daily cleaning of Occupied, Departure, Vacant, Under Repair and VIP rooms 3.2 Evening service and Second service procedures. 3.3 Spring Cleaning procedures and its importance Practical – 3. Preparing various records</p> <p>SE 408 – Housekeeping in Allied Sectors Theory – Chapter – 2 Managing Housekeeping Personnel 2.5 Determining work schedules 2.6 Frequency Schedule 2.7 Legal aspects of scheduling (Work hours, Holidays & day offs, Child labour, Work environment, Employee welfare)</p>
<p>4th Week 9th to 14th December 2019</p>	<p>HS 203 – Housekeeping Operations - II Theory – Chapter 2 Cleaning routine of Guest Rooms 2.3 Weekly/Periodic cleaning. 2.4 Spring cleaning procedures. Practical – 4. Equipping Maids Carte / Trolley.</p> <p>C203 – Basic Rooms Division - I Theory – Chapter – 4 Cleaning Routine of Public Areas 4.1 Public areas to be maintained 4.2 Daily, weekly and spring-cleaning procedures for various Public areas such as Lobby / Lounge, Restaurants, Bar, Banquet Halls, Elevators, Staircase, Guest corridors, Restrooms and Leisure areas (spa, swimming pool, shopping arcades) Practical – 4. Minibar management</p> <p>SE 408 – Housekeeping in Allied Sectors Theory – Chapter – 3 Housekeeping Operations 3.1 Housekeeping routine in allied areas (Hospitals, Hostels, Universities, Residential homes, Aircrafts, Airports, Cruise ships, Art gallery, Museum, Library, Office spaces) 3.2 Chemicals and Equipments used 3.3 Setting performance and productivity standards</p>
<p>5th Week 16th to 21st December 2019</p>	<p>HS 203 – Housekeeping Operations - II Theory – Chapter 3 Cleaning Routine of public areas 3.1 Areas to be maintained 3.2 Daily, Weekly, and spring cleaning procedure for public areas.</p>



	<p>Practical – 5. Daily Cleaning of Guest rooms – Departure, occupied and vacant.</p> <p>C203 – Basic Rooms Division - I Theory – Chapter – 5 Control Desk 5.1 Introduction and functions of the Control Desk 5.2 Records maintained at the control desk (Key control register, maintenance register, lost and found, log book, indent books, gate pass) Practical – 5 Handling guest supplies</p> <p>SE 408 – Housekeeping in Allied Sectors Theory – Chapter – 3 Housekeeping Operations 3.4 Maintaining Equipment & Operating supply inventory level 3.5 Determining PAR levels for chemicals 3.6 Documentation required (SOPs, Reports, Checklists / Audit list, Attendance record, Leave records, Job Description and Job Specification)</p>
<p>6th Week 23rd to 28th December 2019</p>	<p>HS 203 – Housekeeping Operations - II Theory – Chapter 4 Key Control 4.1 Computerized keys 4.2 Manual keys Practical – 6. Daily cleaning of Public Areas(Corridors)</p> <p>C203 – Basic Rooms Division - I Theory – Chapter – 5 Control Desk 5.3 Lost and Found (Classification of Lost and Found articles - valuable, non - valuable and perishable Procedure for Guest and Hotel articles) 5.4 Minibar Operations Practical – 6 Spring cleaning of Public areas</p> <p>SE 408 – Housekeeping in Allied Sectors Theory – Chapter – 4 Pest Control & Waste Management 4.1 Types of Pests 4.2 Pest Control goals 4.3 Integrated Pest Management & Methods of Pest Control</p>
<p>7th Week 30th December to 4th January 2020</p>	<p>HS 203 – Housekeeping Operations - II Theory – Chapter 4 Key Control 4.3 Key Control Procedures Practical – 7. Cleaning routine Restaurants / Admin. Offices / Staircases & Elevators /Exterior areas.</p> <p>C203 – Basic Rooms Division - I Theory – Chapter – 6 Introduction to guest cycle 6.1 Pre arrival 6.2 Arrival 6.3 During guest stay 6.4 Departure 6.5 After departure Practical –1. Preparing Records, lists, books and forms</p> <p>SE 408 – Housekeeping in Allied Sectors Theory – Chapter – 4 Pest Control & Waste Management 4.4 Introduction to the concept of Waste Management 4.5 Collection, Segregation & disposal of Waste 4.6 Recycling of Waste (Biogas plants, Sewage treatment plant,</p>



	Effluent treatment plant, Composting, Vermicomposting)
8th Week 6 th to 11 th January 2020	HS 203 – Housekeeping Operations - II Theory – Chapter 5 Control Desk 5.1 Importance of Control Desk 5.2 Records maintained at Control Desk Practical – 8. Weekly / Spring-cleaning of Rooms and Public Areas
	C203 – Basic Rooms Division - I Theory – Chapter – 7 Reservation 7.1 Importance of reservation 7.2 Modes of reservation 7.3 Channels and sources of reservation (FITs, Travel Agents, Airlines, GITs) 7.4 Types of reservations (Tentative, Confirmed, Guaranteed) Practical – 2. Skills to receive and record mail as well as messages
	SE 408 – Housekeeping in Allied Sectors Theory – Chapter – 5 Managing Contracts 5.1 Definition 5.2 Selection criteria for service provider 5.3 Eligibility criteria for labour selection
9th Week 13 th to 18 th January 2020	HS 203 – Housekeeping Operations - II Theory – Chapter 5 Control Desk 5.3 Functions performed by Control Desk Practical – 9. Understanding Inspection records –Checklist
	C203 – Basic Rooms Division - I Theory – Chapter – 7 Reservation 7.5 Systems and equipments (Manual, semi-automated, fully automated) 7.6 Cancellation 7.7 Amendments 7.8 Overbooking Practical –
	SE 408 – Housekeeping in Allied Sectors Theory – Chapter – 5 Managing Contracts 5.4 Pricing a contract 5.5 Service level agreement 5.6 Audits – HACCP
10th Week 20 th to 25 th January 2020	HS 203 – Housekeeping Operations - II Theory – Chapter 6 Housekeeping Supervision 6.1 Importance of supervision 6.2 Checklist for inspection Practical – 10. Monogramming
	C203 – Basic Rooms Division - I Theory – Chapter – 8 Pre-Arrival Procedures 8.1 Pre arrival activities (Preparing an arrival list, notification) 8.2 Pre arrival procedure for VIPs 8.3 Pre arrival procedure for groups (Special arrangements, meal coupons) Practical – 3. Skill to handle guest arrival (FIT and groups) including registering the guests and rooming the guest functions
	SE 408 – Housekeeping in Allied Sectors



	<p>Theory – Chapter – 6 Maintaining Internal Environment in allied areas</p> <p>6.1 Introduction to Internal Environment 6.2 Noise and Noise Control 6.3 Maintaining indoor air quality 6.4 Odours and Odour control</p>
<p>11th Week 27th to 1st February 2020</p>	<p>HS 203 – Housekeeping Operations - II</p> <p>Theory – Chapter 6 Housekeeping Supervision</p> <p>6.3 Dirty Dozen</p> <p>Practical – 11. Linen Inventory – Stock Taking</p> <hr/> <p>C203 – Basic Rooms Division - I</p> <p>Theory – Chapter – 9 Guest Arrival</p> <p>9.1 Receiving of guests 9.2 Registration (non- automated and automated) 9.3 Relevant records for FITs, Groups, Air crews and VIPs 9.4 Types of registration (Register, Loose Leaf, Registration Cards)</p> <p>Practical – 4. Role play : At the Front Desk-Guest arriving, greeting & offering welcome drink. Checking if there is a booking.</p> <hr/> <p>SE 408 – Housekeeping in Allied Sectors</p> <p>Theory – Chapter – 7 Training</p> <p>7.1 Training and Types of Training 7.2 Ergonomics (Need & Significance, Principles, Controlling the work environment)</p>
<p>12th Week 3rd to 8th February 2020</p>	<p>HS 203 – Housekeeping Operations - II</p> <p>Theory – Chapter 7 Lost and Found Procedure</p> <p>7.1 Procedure for Guest articles</p> <p>Practical –</p> <p>12. Identification and Construction of – Plain, Basket, Figured etc weaves.</p> <hr/> <p>C203 – Basic Rooms Division - I</p> <p>Theory – Chapter – 9 Guest Arrival</p> <p>9.5 Pre-registration 9.6 Arrival procedure for various categories of guests (Foreigners along with C-forms, its importance FITs, walk-in, with confirmed reservation) 9.7 Notification of guest arrival 9.8 Criteria for taking advance (Walk-ins, Scanty Baggage, Groups)</p> <p>Practical – 5. Role play: At the Front Desk-Guest arriving, greeting & offering welcome drink. Checking if there is a booking.</p> <hr/> <p>SE 408 – Housekeeping in Allied Sectors</p> <p>Theory – Chapter – 7 Training</p> <p>7.3 Work environment Safety and Security 7.4 Potential hazards in Housekeeping Operations 7.5 Life Skills training (Self-hygiene, Motivation, Time management, Attributes)</p>
<p>13th Week 10th to 15th February 2020</p>	<p>HS 203 – Housekeeping Operations - II</p> <p>Theory – Chapter 7 Lost and Found Procedure</p> <p>7.2 Procedure for Lost Hotel Property</p> <hr/> <p>C203 – Basic Rooms Division - I</p> <p>Theory –</p> <p>Chapter 10 Guest Stay</p> <p>10.1 Guest Information services, example - At Your Service, Service Express</p>



	<p>10.2 Message and Mail Handling 10.3 Hospitality desk and Role of GRE, Rooming a guest (introduction to the hotel facilities, orientation of the room) Practical – 6. Tackling guest complaints with regards to the guest cycle and preparing and updating a Guest history Card.</p> <p>SE 408 – Housekeeping in Allied Sectors Theory – Chapter – 8 Latest Trends 8.1 Eco friendly Housekeeping 8.2 5 S (Sort, Systematize, Sanitize, Standardize, Self - Discipline) 8.3 Aesthetics in critical areas</p>
<p>14th Week 17th to 22nd February 2020</p>	<p>HS 203 – Housekeeping Operations - II Theory – Chapter 7 Lost and Found Procedure 7.3 Records maintained</p> <p>C203 – Basic Rooms Division - I Theory – Chapter 10 Guest Stay 10.4 Complaints handling and Importance of Guest Satisfaction Tracking System (GSTS) 10.5 Guest History Card 10.6 Procedure for room change (Live move and dead move) 10.7 Safe deposit procedure Practical – 7. Use of PMS and suggested tasks to be carried out: - Various function keys, Pre- register a guest, Creating and updating guest profiles</p> <p>SE 408 – Housekeeping in Allied Sectors Theory – Chapter – 9 Career Opportunities 9.1 Entrepreneurial opportunities 9.2 Freelancing 9.3 As a Trainer</p>
<p>15th Week 24th to 29th February 2020</p>	<p>Preliminary theory & practical examination</p>
<p>16th Week 2nd to 7th March 2020</p>	<p>SPPU Practical Examinations</p>
<p>17th Week 9th to 14th Match 2020</p>	<p>11th March 2019 Onwards - SPP University Theory Examinations</p>



**INSTITUTE OF
HOTEL MANAGEMENT AND CATERING TECHNOLOGY AHMEDNAGAR.**

Lal Taki Road, Ahmednagar - 414 001. Ph. / Fax (0241) 2326778

Approved by AICTE, Govt. of Maharashtra, DTE & Affiliated to S.P. Pune University

◀ AICTE No. F 421/MS - 16 / APR (HM) / ET / 96 ▶ INST.CODE NO. C001863

Ref. No.:

Date : / / 20

LIST OF FULL TIME TEACHERS IN THE INSTITUTE

YEAR 2018-19

No	Name	Designation	Gender
1	Mrs. Y.S. Sadre	I/C Principal	Female
2	Mr. B. R. Shendage	Asst. Prof.	Male
3	Mr. G. T. Sonawane	Asst. Prof.	Male
4	Mr. A. A. Gajjaralwar	Asst. Prof.	Male
5	Mr. N. S. Sancheti	Asst. Prof.	Male
6	Ms. P.R. Chavan	Asst. Prof.	Female
7	Mr. V.U. Maniyar	Asst. Prof.	Male
8	Mr. R. R. Khatavkar	Asst. Prof.	Female
9	Mr. A. P. Bajpai	Asst. Prof.	Male
10	Ms. T. S. Kolapkar	Asst. Prof.	Female




Principal
I/C. Principal
Institute of

Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

TEACHING PLAN (2018-2019) FIRST TERM

Prof. Abhijeet Gajralwar

Second Year BHMCT
Final Year BHMCT

C-301 Bakery and Confectionary
701 (A) – Specialization in Food
Production Management-I

1 st Day 20 th June 2018	Commencement of Term Preparation for the term
1 st Week 20 th June - 23 rd June 2018	301 Bakery and Confectionary Chapter – 1 Introduction to Bakery & Confectionery 701 A Specialization in Food Production Management-I Chapter 1 Charcutiere
2 nd Week 25 th – 30 th July 2018	301 Bakery and Confectionary Chapter – 1 Introduction to Bakery & Confectionery Practical Menu No-1 & No 2 701 A Specialization in Food Production Management-I Chapter 1 Charcutiere Practical Menu No 1 & & No 2
3 rd Week 2 nd – 7 th July 2018	301 Bakery and Confectionary Chapter – 2 Characteristics & Functions of Ingredients used in Making of Bread, Cake and Flour Pastry Practical Menu No- 3 & No 4 701 A Specialization in Food Production Management-I Chapter – 2 Appetizers (Hot & Cold) Practical Menu No- 3 & No 4
4 th Week 9 th – 14 th July 2018	301 Bakery and Confectionary Chapter – 2 Characteristics & Functions of Ingredients used in Making of Bread, Cake and Flour Pastry Practical Menu No- 5 & No 6 701 A Specialization in Food Production Management-I Chapter – 2 Appetizers (Hot & Cold) Practical Menu No- 5 & No 6
5 th Week 16 th – 21 th July 2015	301 Bakery and Confectionary Chapter – 3 Yeast Dough's (Fermented Goods) Practical Menu No- 7 & No 8 701 A Specialization in Food Production Management-I Chapter 3 Pates & Galantines Practical Menu No- 7 & No 8



6 th Week 23 rd – 28 th July 2018	301 Bakery and Confectionary Chapter – 3 Yeast Dough's (Fermented Goods) Practical Menu No- 9 & No 10 701 A Specialization in Food Production Management-I Chapter 3 Pates & Galantines Practical Menu No- 9 & No 10
7 th Week 30 th - 4 th Aug 2018	301 Bakery and Confectionary Chapter – 4 Cake Making Practical Menu No- 11 & No 12 701 A Specialization in Food Production Management-I Chapter –4 Kitchen Organization Structure Practical Menu No- 11 & No 12
8 th Week 6 th – 11 th Aug 2018	301 Bakery and Confectionary Chapter – 4 Cake Making Practical Menu No- 13 & No 14 701 A Specialization in Food Production Management-I Chapter –4 Kitchen Organization Structure Practical Menu No- 13 & No 14
9 th Week 13 nd – 18 th Aug 2018	301 Bakery and Confectionary Chapter – 5 Flour Pastries Practical Menu No- 15 & No 16 701 A Specialization in Food Production Management-I Chapter –5 Fuels used in the kitchen Practical Menu No- 15 & No 16
10 th Week 20 th Aug – 25 th August 2018	301 Bakery and Confectionary Chapter – 5 Flour Pastries Practical Menu No- 17 & No 18 701 A Specialization in Food Production Management-I Chapter –5 Fuels used in the kitchen Practical Menu No- 17 & No 18
11 th Week 27 th Aug– 1 st Sep 2018	301 Bakery and Confectionary Chapter –6 Cookies Practical Menu No- 19 & No 20 701 A Specialization in Food Production Management-I Chapter 7 Kitchen Layout & Design Practical Menu No- 19 & No 20
12 th Week 3 rd – 8 th Sep 2018	301 Bakery and Confectionary Chapter –6 Cookies Practical Menu No- 21 & No 22 701 A Specialization in Food Production Management-I Chapter 7 Kitchen Layout & Design Practical Menu No- 21 & No 22



13 th Week 10 th Sep – 15 th Sep 2018	301 Bakery and Confectionary Chapter –6 Cookies 701 A Specialization in Food Production Management-I Chapter 7 Kitchen Layout & Design
14 th week 17 th – 22 st October 2018	301 Bakery and Confectionary Chapter –6 Cookies 701 A Specialization in Food Production Management-I Chapter 7 Kitchen Layout & Design
15 th week 24 rd – 29 th September 2018	301 Bakery and Confectionary Chapter – 7 Icings 701 A Specialization in Food Production Management-I Chapter 7 Kitchen Layout & Design
16 th week 1 st – 6 th October 2018	301 Bakery and Confectionary Chapter – 7 Icings 701 A Specialization in Food Production Management-I Chapter 7 Kitchen Layout & Design
17 th Week 8 th – 13 th October 2018	301 Bakery and Confectionary Chapter – 7 Icings 701 A Specialization in Food Production Management-I Chapter 7 Kitchen Layout & Design
18 th Week 15 th – 20 th October 2018	301 Bakery and Confectionary Revision 701 A Specialization in Food Production Management-I Revision
19 th Week 22 nd – 27 th Oct 2018	301 Bakery and Confectionary Revision 701 A Specialization in Food Production Management-I Revision
20 th Week 29 th Oct – 3 rd Nov. 2018	Preliminary theory & Practical examination
21 st Week 5 th – 10 th Nov. 2018	Preliminary theory & Practical examination
22 nd Week 12 th – 17 th Nov. 2018	SPP University Practical Examination
19 Nov. – 17 Dec. 2018	SPP University Theory Examination



HS 301. Advance Food Production Systems
Prof. Prachi Chavan

Semester: - 1st
Class: - Final Yr BSc. Hs

Teaching Plan for 2018 – 2019

1st Week 20 th June - 23 rd June 2018	Distribution of Subjects, Preparation Of Question Bank Preparation Of Teaching Plan Discussion of Syllabus, Explaining of The syllabus, Books to be referred. Distribution of Question Bank
2nd Week 25 th June to 30 th June 2018	<u>Sandwiches</u> 6.1 Parts of sandwiches 6.2 Types of sandwiches - Cold and Hot sandwiches Precautions to take while preparing and storing sandwiches
3rd Week 2 nd July – 7 th July 2018	Glossary related to the subject Classification of fish with examples(local names also)
4th Week 9 th July – 14 th July 2018	<u>Salads & Salad Dressings</u> 5.1 Parts of salad with ingredients used 5.1 Parts of salad with ingredients used Types of Salads - Green, Vegetable, Cooked, main course, Fruit, Gelatin based salad 5.3 Principles of salad making <u>Practical No 1 & 2</u>
5th Week 16 th July – 21 st July 2018	5.4 Guidelines for making salads 5.5 Salad dressings – Types 5.6 International Classical Salads – composition and country of origin <u>Practical No 3 & 4</u>



<p>6th Week 23rd July – 28th July 2018</p>	<p style="text-align: center;"><u>Meat Cookery</u></p> <p>1.1 Understanding meats – Composition, structure & basic quality factors 1.2 Aging, Factors affecting tenderness 1.3 Appropriate cooking methods</p> <p style="text-align: center;"><u>Practical No 5 & 6</u></p>
<p>7th Week 30th July – 4th Aug 2018</p>	<p>1.4 Lamb / Beef / Veal / Pork</p> <ul style="list-style-type: none"> • Selection Criteria • Principles of Storage & thawing • Cuts (uses & suitable cooking methods) • Offals <p style="text-align: center;"><u>Practical No 7 & 8</u></p>
<p>8th Week 6th Aug – 11th Aug 2018</p>	<p style="text-align: center;"><u>Poultry & Game</u></p> <p>Description of – Duck, goose, turkey, guinea- fowl, quail and rabbit.</p> <p style="text-align: center;"><u>Chicken</u></p> <p>Selection Criteria for Chicken, Principles of Storage & thawing, Cuts with uses & suitable cooking methods</p>
<p>9th Week 13th Aug – 18th Aug 2018</p>	<p style="text-align: center;"><u>Fish Mongery</u></p> <p>2.1 Introduction to fish mongery 2.3 Selection & storage of fish & shell fish 2.4 Cuts of fish 2.5 Cooking of fish Preservation & processing of fish</p>
<p>10th Week 20th Aug – 25th Aug 2018</p>	<p style="text-align: center;"><u>Convenience Foods</u></p> <p>3.1 Characteristics 3.2 Processing methods 3.3 Advantages & Disadvantages</p> <p style="text-align: center;"><u>Practical No 9 & 10</u></p>
<p>11th Week 27th Aug – 31 Aug 2018</p>	<p style="text-align: center;"><u>Chocolate</u></p> <p>7.1 Manufacturing & Processing 7.2 Types of chocolate 7.3 Preparation & care in chocolate work</p> <p style="text-align: center;"><u>Practical No 11 & 12</u></p>
<p>12th Week 1st Sept – 8th Sept 2018</p>	<p style="text-align: center;"><u>Appetizers (Hot & Cold)</u></p> <p>4.1 Types of appetizers with examples 4.2 International Classical appetizers</p> <p style="text-align: center;"><u>Practical No 13 & 14</u></p>



<p>13th Week 10th Sept-15th Sept 2018</p>	<p>4.3 Precautions for preparing and presentation of appetizers 4.4 Points to be observed for storage of appetizers from food spoilage view</p>
<p>14th Week 17th Sept - 22 Sept 2018</p>	<p style="text-align: center;"><u>Food Additives</u></p> <p>8.1 Preservatives – Meaning Class I and Class II Preservatives their names & examples</p> <p>8.2 Coloring agents – Meaning, natural & synthetic, their names & common usage</p> <p>8.3 Flavoring agents & Essences - Meaning, Natural & synthetic – example and usage</p> <p style="text-align: center;"><u>Practical No 15 & 16</u></p>
<p>15th Week 24th Sept - 29th Sept 2018</p>	<p>8.4 Sweetening agents – Meaning, Natural & synthetic – example and usage</p> <p>8.5 Humectant – Meaning, examples, usage</p> <p>8.6 Bleaching agents – Meaning, examples, usage</p> <p>8.7 Thickeners – Meaning, types, example & usage</p> <p>8.8 Anticaking agents- Meaning, Examples and usage</p> <p style="text-align: center;"><u>Practical No 17 & 18</u></p>
<p>16th Week 1st Oct - 6th Oct 2018</p>	<p style="text-align: center;">Glossary terms and Revision of syllabus. Prelims Practical.</p>
<p>17th Week 8th Oct - 13th Oct 2018</p>	<p style="text-align: center;">Prelims Theory.</p>
<p>18th Week 15th Oct - 20th Oct 2018</p>	<p style="text-align: center;">University Practical examination</p>



SE 408. Housekeeping in Allied sectors.

Semester: - 4th

Prof. Rachana Khatavkar

Class: - SYBHMCT

Teaching Plan for 2018 – 2019

<p>1st Week 24th – 29th Dec. 2018</p>	<ul style="list-style-type: none"> • Reference work and notes making. • Syllabus was explained to the students. • Question bank was given. • Books for reference.
<p>2nd Week 31st Dec – 5th Jan 2019</p>	<p>Chapter 1 Introduction to the housekeeping in allied areas.</p> <ul style="list-style-type: none"> • Need and importance • 1.2 Areas covered in allied sector (Hospitals, Hostels, Universities, Residential homes, Aircrafts, Airports, Cruise ships, Art gallery/ Museum/ Library, Offices)
<p>3rd Week 7th Jan – 12th Jan 2019</p>	<ul style="list-style-type: none"> • 1.3 Housekeeping practices followed in the above sectors <p>Chapter – 2 Managing Housekeeping Personnel</p> <ul style="list-style-type: none"> • 2.1 Introduction • 2.2 Staffing guide
<p>4th Week 14th Jan – 19th Jan 2019</p>	<ul style="list-style-type: none"> • 2.3 Determining staff strength • 2.4 Division of work . • 2.5 Determining work schedules • 2.6 Frequency Schedule • 2.7 Legal aspects of scheduling (Work hours, Holidays & day offs, Child labour, Work environment, Employee welfare)
<p>5th Week 21st Jan-26th Jan 2019</p>	<p>Chapter – 3 Housekeeping Operations</p> <ul style="list-style-type: none"> • 3.1 Housekeeping routine in allied areas (Hospitals, Hostels, Universities, Residential homes, Aircrafts, Airports, Cruise ships, Art gallery, Museum, Library, Office spaces) • 3.2 Chemicals and Equipments used • 3.3 Setting performance and productivity standards • 3.4 Maintaining Equipment & Operating supply inventory level



<p align="center">6th Week</p> <p align="center">28th Jan– 2ndFeb 2019</p>	<ul style="list-style-type: none"> • 3.5 Determining PAR levels for chemicals . • 3.6 Documentation required (SOPs, Reports, Checklists / Audit list, Attendance record, Leave records, Job Description and Job <p>Chapter – 4 Pest Control & Waste Management Specification</p> <ul style="list-style-type: none"> • 4.1 Types of Pests • 4.2 Pest Control goals • 4.3 Integrated Pest Management & Methods of Pest Control
<p align="center">7th Week</p> <p align="center">4thFeb – 9th Feb 2019</p>	<ul style="list-style-type: none"> • 4.4 Introduction to the concept of Waste Management • 4.5 Collection, Segregation & disposal of Waste • 4.6 Recycling of Waste (Biogas plants, Sewage treatment plant, Effluent treatment plant, Composting, Vermicomposting)
<p align="center">8th Week</p> <p align="center">11th Feb– 16th Feb 2019</p>	<p>Chapter – 5 Managing Contracts</p> <ul style="list-style-type: none"> • 5.1 Definition • 5.2 Selection criteria for service provider • 5.3 Eligibility criteria for labour selection • 5.4 Pricing a contract • 5.5 Service level agreement • 5.6 Audits – HACCP
<p align="center">9th Week</p> <p align="center">18th Feb – 23Feb 2019</p>	<p>Chapter – 6 Maintaining Internal Environment in allied areas</p> <ul style="list-style-type: none"> • 6.1 Introduction to Internal Environment • 6.2 Noise and Noise Control • 6.3 Maintaining indoor air quality • 6.4 Odours and Odour control
<p align="center">10th Week</p> <p align="center">25th Feb – 1st March 2019</p>	<ul style="list-style-type: none"> • Chapter – 7 Training • 7.1 Training and Types of Training • 7.2 Ergonomics (Need & Significance, Principles, Controlling the work environment)
<p align="center">11th Week</p> <p align="center">4th March -9thMarch 2019</p>	<ul style="list-style-type: none"> • 7.3 Work environment Safety and Security • 7.4 Potential hazards in Housekeeping Operations • 7.5 Life Skills training (Self-hygiene, Motivation, Time management, Attributes)
<p align="center">12th Week</p> <p align="center">11th March -16 March 2019</p>	<ul style="list-style-type: none"> • Chapter – 8 Latest Trends • 8.1 Eco friendly Housekeeping • 8.2 5 S (Sort, Systematize, Sanitize, Standardize, Self Discipline) • 8.3 Aesthetics in critical areas
<p align="center">13th Week</p> <p align="center">18th March-23rd March 2019</p>	<ul style="list-style-type: none"> • Chapter – 9 Career Opportunities • 9.1 Entrepreneurial opportunities • 9.2 Freelancing



	<ul style="list-style-type: none"> • 9.3 As a Trainer
14th week 25 th March-30 th March 2019	<ul style="list-style-type: none"> • Glossary terms and revision of syllabus was taken.
15th week 1 st April -6 th April 2019	<ul style="list-style-type: none"> • Question bank was given • Previous year question bank was discussed.
16th week 8 th April -13 th April 2019	<ul style="list-style-type: none"> • Preliminary Theory examination was conducted.
17th Week 15 th April – 19 th April 2019	<ul style="list-style-type: none"> • Preliminary practical exam was conducted.



**INSTITUTE OF
HOTEL MANAGEMENT AND CATERING TECHNOLOGY AHMEDNAGAR.**

Lal Taki Road, Ahmednagar - 414 001. Ph. / Fax (0241) 2326778

Approved by AICTE, Govt. of Maharashtra, DTE & Affiliated to S.P. Pune University

◀ AICTE No. F 421/MS - 16 / APR (HM) / ET / 96 ◀ INST.CODE NO. C001863

Ref. No.:

Date : / /20

**LIST OF FULL TIME TEACHERS IN THE INSTITUTE
YEAR 2017-18**

No.	Name	Designation	Gender
1	Mrs. Y. S. Sadre	I/C Principal	Female
2	Mr. B. R. Shendage	Asst. Prof.	Male
3	Mr. G. T. Sonawane	Asst. Prof.	Male
4	Mr. A. A. Gajjaralwar	Asst. Prof.	Male
5	Mr. P. V. Rathod	Asst. Prof.	Male
6	Mr. N. S. Sancheti	Asst. Prof.	Male
7	Ms. P. R. Chavan	Asst. Prof.	Female
8	Mr. V. U. Maniyar	Asst. Prof.	Male




I/c. Principal
Institute of

Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

A.J.M.V.P.S
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
AHMEDNAGAR - 414001

TEACHING PLAN (2017 - 2018) FIRST TERM	
B.Sc.H.S.	Prof. Vahid Maniyar
Subject:- T.Y. B.Sc.H.S.-505 - Marketing Management	
S.Y.B.Sc.H.S.-HS 204 -Principles of Management	
1st Day	Commencement of term Preparation of term Preparation of Teaching plan.
1st Week (Visiting) 20 th to 24 th June 2017	505 : Chapter: 1 Introduction to Marketing HS 204 : Chapter - 1 Introduction to Management
2ndWeek 26 th to 1 st July 2017	505 : Chapter 1 Introduction to Marketing HS 204 : Chapter - 1 Introduction to Management
3rd Week 3 rd to 8 th July 2017	505 : Chapter 2 Analysis of Current business environment HS 204 : Chapter - 2 Management thought: A journey since inception
4th Week 10 th to 15 th July 2017	505 : Chapter 3 Consumer Behaviour HS 204 : Chapter - 2 Management thought: A journey since inception
5th Week 17 th to 22 nd July 2017	505 : Chapter 4 Market Segmentation HS 204 : Chapter - 3 Planning
6th Week(Full time) 24 th to 29 th July 2017	505 : Chapter 5 Product HS 204 : Chapter - 3 Planning
7th Week 31 st July to 5 th Aug 2017	505 : Chapter 5 Product HS 204 : Chapter - 4 Organising and Staffing
8th Week 7 th to 12 th Aug 2017	505 : Chapter 6 Pricing HS 204 : Chapter - 4 Organising and Staffing
9th Week 14 th to 19 th Aug 2017	505 : Chapter 6 Pricing HS 204 : Chapter - 5 Leadership
10th Week 21 st to 26 th Aug 2017	505 : Chapter 7 Distribution HS 204 : Chapter - 6 Motivation
11th Week 28 th Aug to 2 nd Sep 2017	505 : Chapter 7 Distribution HS 204 : Chapter - 6 Motivation
12th Week 4 th to 9 th Sep 2017	505 : Chapter 8 Promotion HS 204 : Chapter - 7 Communication
13th Week 11 th to 16 th Sep 2017	505 : Chapter 8 Promotion HS 204 : Chapter - 8 Coordination
14th week 18 th to 23 rd Sep 2017	505 : Chapter 9 Marketing organization HS 204 : Chapter - 9 Controlling
15th week 25 th to 30 th Sep 2017	505 : Chapter 10 Customer satisfaction & Quality HS 204 : Chapter - 9 Controlling
16th week 2 nd to 7 th October 2017	Discussion on question papers and preparing model answers



17thWeek 9 th to 14 th October 2017	Discussion on question papers and preparing model answers
18th Week 16 th to 21 st October 2017	DIWALI VACATION
19th Week 23 rd to 28 th Oct 2017	Discussion on question papers and preparing model answers
20th Week 30 th Oct to 4 th Nov. 2017	Preliminary Practical Examinations
21st Week 6 ^h to 11 th Nov. 2017	Preliminary Theory Examinations
22nd Week 13 th to 18 th Nov. 2017	University Practical Examinations
23rd Week 20 th to 25 th Nov. 2017	University Practical Examinations and Preparation Leave
24th Week 27 th Nov to 2 nd Dec. 2017	University Theory Examinations (28 th Nov. Onwards)



AJMVPS
Institute of Hotel Management and Catering Technology
Ahmednagar

TEACHING PLAN FOR ACADEMIC YEAR 2017- 2018 (SECOND TERM)

PROF. SANCHETI NIRMAL SURESH

F.Y.B.H.M.C.T.

C - 203- BASIC ROOMS DIVISION - II

S.Y.B.H.M.C.T.

C – 403- ACCOMMODATION OPERATION – II

T.Y.B.H.M.C.T.

603 – Personality Development & Business communication

TEACHING PLAN (2017-2018) SECOND TERM

1st Week
26TH Dec.2017 to
30TH Dec. 2017

- Distribution of Syllabus
- Discussion on syllabus and marks distribution.
- Issuing books from library
- Preparing notes
- Arranging labs, classrooms etc.

2ndWeek
1ST JAN. 2018TO
6TH JAN.2018

- C203 ROOMS DIVISION – II**
Chapter – 1 Co-ordination of Housekeeping with other Departments
 1.1 Departments like Food Production, Security, Purchase, Stores, HRD, Sales and Marketing
Chapter – 2 Daily Routine of the Housekeeping Department
 2.1 The Housekeeping Day 2.2 Opening and closing of the house- morning shift, afternoon shift and night shift 2.3 Rules of the floor
 Practical No.-1
- C403 ACCOMMODATION OPERATION – II**
Chapter – 1 Safety and First-Aid
 1.1 Potentially Hazardous condition 1.2 Safety Awareness 1.3 Accidents : Causes & prevention 1.4 First-aid and its remedies 1.5 Fire safety
 Practical No.-1
- 603 PDBC**
Chapter 1 Personality profile
 1.1 Personality defined 1.2 Elements of personality
 1.3 Determinants of personality 1.4 Personal SWOT analysis
 Practical No.-1



<p>3rd Week 8TH JAN.2018 TO 13TH JAN.2018</p>	<p>C203 ROOMS DIVISION – II Chapter – 3 Cleaning Routine of Guest Rooms 05 05 3.1 Daily cleaning of Occupied, Departure, Vacant, Under Repair and VIP rooms 3.2 Evening service and Second service procedures.3.3 Spring Cleaning procedures and its importance Practical No.-2</p> <p>C403 ACCOMMODATION OPERATION – II Chapter – 2 Pest Control 2.1 Definition of Pest 2.2 Types of Pests-Insects and Rodents 2.3 Common Pests and their control. (Bed Bugs, Silverfish, Cockroaches, Termites, Mice & Rats) Practical No.-2</p> <p>603 PDBC Chapter 2 Personality enrichment 2.1 Self Esteem 2.1.1 Self-concept 2.1.2 Advantages of high self-esteem 2.1.3 Characteristics of people with high and low self esteem 2.1.4 Steps to building positive self esteem Practical No.-2</p>
<p>4th Week 15TH JAN.2018 TO 20TH JAN.2018</p>	<p>C203 ROOMS DIVISION – II Chapter – 4 Cleaning Routine of Public Areas 4.1 Public areas to be maintained 4.2 Daily, weekly and spring-cleaning procedures for various Public areas such as Lobby / Lounge, Restaurants, Bar, Banquet Halls, Elevators, Staircase, Guest corridors, Restrooms and Leisure areas (spa, swimming pool, shopping arcades) Practical No.-3</p> <p>C403 ACCOMMODATION OPERATION – II Chapter – 3 Complaint Handling in Housekeeping department 3.1 Types of Guest Complaints 3.2 Dealing with Guest Complaints of Housekeeping department Practical No.-3</p> <p>603 PDBC 2.2 Attitude 2.2.1 Factors that determine our attitude 2.2.2 Benefits of a positive attitude and consequences of a negative attitude 2.2.3 Steps to building a positive attitude Practical No.-3</p>



<p>5th Week 22ND JAN.2018 TO 27TH JAN.2018</p>	<p>C203 ROOMS DIVISION – II Chapter – 5 Control Desk 5.1 Introduction and functions of the Control Desk 5.2 Records maintained at the control desk (Key control register, maintenance register, lost and found, log book, indent books, gate pass) Practical No.-4</p> <p>C403 ACCOMMODATION OPERATION – II Chapter – 4 Interior Designing 4.1 Objectives of Interior Designing 4.2 Elements of Interior Designing 4.3 Principles of interior Designing Practical No.-4</p> <p>603 PDBC 2.3 Motivation 2.3.1 The difference between inspiration and motivation 2.3.2 Motivation redefined 2.3.3 External motivation v/s internal motivation Practical No.-4</p>
<p>6th Week 29TH JAN.2018 TO 3RD FEB. 2018</p>	<p>C203 ROOMS DIVISION – II Chapter – 5 Control Desk 5.3 Lost and Found (Classification of Lost and Found articles - valuable, non - valuable and perishable Procedure for Guest and Hotel articles) 5.4 Minibar Operations Practical No.-5</p> <p>C403 ACCOMMODATION OPERATION – II Chapter – 5 Refurbishing & Redecoration 06 06 5.1 Definition 5.2 Types of Renovation 5.3 Refurbishing - Steps in Refurbishing Practical No.-5</p> <p>603 PDBC 2.4 Success 2.4.1 Defining success 2.4.2 Real or imagined obstacles to success 2.4.3 Qualities that make a person successful 2.4.4 Reasons for failure Practical No.-5</p>



<p>7th Week 5TH FEB.2018 TO 10TH FEB. 2018</p>	<p>C203 ROOMS DIVISION – II Chapter – 6 Introduction to guest cycle 02 03 6.1 Pre arrival 6.2 Arrival 6.3 During guest stay 6.4 Departure 6.5 After departure Practical No.-6</p> <p>C403 ACCOMMODATION OPERATION – II 5.4 Redecoration- Prior & Post Redecoration Procedures 5.5 Snag list and its importance Practical No.-6</p> <p>603 PDBC 2.5 Interpersonal skills 2.5.1 Dealing with seniors, colleagues, juniors, customers, suppliers at the workplace 2.5.2 Factors that prevent building and maintaining positive relationships 2.5.3 The difference between ego and pride 2.5.4 The difference between selfishness and self interest 2.5.5 Steps for building a positive personality Practical No.-6</p>
<p>8th Week 12TH FEB. 2018 TO 17TH FEB. 2018</p>	<p>C203 ROOMS DIVISION – II Chapter – 7 Reservation 7.1 Importance of reservation 7.2 Modes of reservation 7.3 Channels & sources of reservation (FITs, Travel Agents, Airlines, GITs) 7.4 Types of reservations (Tentative, Confirmed, Guaranteed) Practical No.-7</p> <p>C403 ACCOMMODATION OPERATION – II Chapter – 6 Night Auditing 6.1 Introduction to Night Auditing 6.2 Role of a Night Auditor 6.3 Night Auditing Process 6.4 Errors during Night Audit - Pickup errors, Transposition error, Out of balance 6.5 Credit Balance Management- Credit Monitoring, High balance Report, Charge Privileges Practical No.-7</p> <p>603 PDBC 2.6 Body language 2.6.1 Understanding body language 2.6.2 Projecting positive body language Practical No.-7</p>



9th Week
19TH FEB.2018 TO
24TH FEB. 2018

C203 ROOMS DIVISION – II
 7.5 Systems and equipment's (Manual, semi-automated, fully automated)
 7.6 Cancellation
 7.7 Amendments
 7.8 Overbooking
 Practical No.-8

C403 ACCOMMODATION OPERATION – II
Chapter – 7 Sales Techniques for Front Office Department
 7.1 Introduction to Hotels Products 7.2 Various Sales techniques
 (Increasing occupancies, overbooking, increasing average room rates)
 Practical No.-8

603 PDBC
Chapter 3 What are recruiters looking for?
 3.1 Recruiter expectations
 3.2 Career counselling (based on student SWOT analysis)
 3.3 Creating a career path
 Practical No.-8

10th Week
26TH FEB.2018 TO
3RD MAR.2018

C203 ROOMS DIVISION – II
Chapter – 8 Pre-Arrival Procedures
 8.1 Pre arrival activities (Preparing an arrival list, notification)
 8.2 Pre arrival procedure for VIPs 8.3 Pre arrival procedure for groups
 (Special arrangements, meal coupons)
 Practical No.-9

C403 ACCOMMODATION OPERATION – II
 7.3 Suggestive selling, upselling, down selling, substitute selling,
 planning a sales call, discounts and discount fixation policy
 Practical No.-9

603 PDBC
Chapter 4 Business Communication
 4.1 Report writing
 4.1.1 Incident and event
 4.1.2 Festival / themed events
 Practical No.-9



<p>11th Week 5TH MAR.2018 TO 10TH MAR.2018</p>	<p>C203 ROOMS DIVISION – II Chapter – 9 Guest Arrival 9.1 Receiving of guests 9.2 Registration (non- automated and automated) 9.3 Relevant records for FITs, Groups, Air crews and VIPs 9.4 Types of registration(Register, Loose Leaf, Registration Cards) Practical No.-10</p> <p>C403 ACCOMMODATION OPERATION – II Chapter – 8 Avenues for Sales Promotion 8.1 Introduction to leisure Activities and services for guests in a hotel 8.2 Various Sales Tools (Brochure, posters, e-display, tent cards, web) Practical No.-10</p> <p>603 PDBC 4.2 Meetings 4.2.1 Types 4.2.2 Structuring an agenda 4.2.3 Writing the minutes 4.2.4 Conducting a meeting Practical No.-10</p>
<p>12th Week 12TH MAR.2018 TO 17TH MAR.2018</p>	<p>C203 ROOMS DIVISION – II 9.5 Pre-registration 9.6 Arrival procedure for various categories of guests (Foreigners along with C-forms, its importance FITs walk- in, with confirmed reservation) 9.7 Notification of guest arrival 9.8 Criteria for taking advance (Walk-ins, Scanty Baggage, Groups) Practical No.-11</p> <p>C403 ACCOMMODATION OPERATION – II 8.3 Sales Promotion(Advertising, Relationship marketing) 8.4 Direct sales - travel agents, tour operators, hotel booking agencies, Internet, tourist information center, direct mail, personal calls, and telephone selling, letters / emails Practical No.-11</p> <p>603 PDBC 4.3 Presentations 4.3.1 Types 4.3.2 Making a presentation 4.3.3 Making use of AV aids Practical No.-11</p>



<p>13th Week 19TH MAR.2018 TO 24TH MAR.2018</p>	<p>C203 ROOMS DIVISION – II Chapter 10 Guest Stay 06 06 10.1 Guest Information services, example - At Your Service, Service Express 10.2 Message and Mail Handling 10.3 Hospitality desk and Role of GRE, Rooming a guest (introduction to the hotel facilities, orientation of the room) 10.4 Complaints handling and Importance of Guest Satisfaction Tracking System (GSTS) Practical No.-12</p> <p>C403 ACCOMMODATION OPERATION – II Chapter – 9 Room Tariff 9.1 Factors affecting room tariff 9.2 Establishing the end of the day (Check – in / check– out basis, twenty four hour basis and night basis) 9.3 Room Tariff Fixation: a) Cost- based pricing (Rule of thumb Approach, Overview of Hubbart formula) b) Market based pricing. (As per competition, Rate cutting, Guest Requirements, Market Tolerance, Inclusive & Non Inclusive Rates) Practical No.-12</p> <p>603 PDBC Chapter 5 Case studies 5.1 Advantages of the case study method 5.2 Technique for analyzing a case study and presenting an Argument Practical No.-12 SS& 13</p>
<p>15th Week 2ND APR.2018 TO 7TH APR.2018</p>	<p>Preliminary Practical examination</p>
<p>16th Week 9TH APR.2018 TO 14TH APR.2018</p>	<p>Preliminary Theory examination</p>
<p>17th Week 16TH APR.2018 TO 21ST APR.2018</p>	<p>University Practical Examination</p>



18th Week 23RD APR.2018 TO 28TH APR.2018	University Theory Examination
19th Week 30TH APR.2018 TO 5TH MAY.2018	University Theory Examination
20th Week 7TH MAY.2018 TO 12TH MAY.2018	University Theory Examination
21st Week 14TH MAY.2018 TO 19TH MAY. 2018	University Theory Examination



Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
**INSTITUTE OF
HOTEL MANAGEMENT AND CATERING TECHNOLOGY AHMEDNAGAR.**

Lal Taki Road, Ahmednagar - 414 001. Ph. / Fax (0241) 2326778

Approved by AICTE, Govt. of Maharashtra, DTE & Affiliated to S.P. Pune University

◀ AICTE No. F 421 / MS - 16 / APR (HM) / ET / 96 ◀ INST.CODE NO. C001863

Ref. No.:

Date : / /20

LIST OF FULL TIME TEACHERS IN THE INSTITUTE

YEAR 2016-17

No.	Name	Designation	Gender
1	Dr. N. R. Jagtap	I/C Principal	Male
2	Mrs. Y. S. Sadre	Asso. Prof.	Female
3	Mr. B. R. Shendage	Asst. Prof.	Male
4	Mr. G. T. Sonawane	Asst. Prof.	Male
5	Mr. A. A. Gajjaralwar	Asst. Prof.	Male
6	Mr. P. V. Rathod	Asst. Prof.	Male
7	Mr. N. S. Sancheti	Asst. Prof.	Male
8	Mr. H. N. Kamble	Asst. Prof.	Male
9.	Ms. P. R. Chavan	Asst. Prof.	Female




I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

TEACHING PLAN (2016-2017) FIRST TERM

BHMCT PROF. BALASAHEB SHENDAGE

1. Final Year BHMCT 701 B – Specialization in Food & Beverage Service & Management
2. First Year BSc. HS 104 - Tourism Operations(Annual Pattern)
3. First Year BHMCT 102 - Food & Beverage Service - I

1st Day 27 th June 2016	Commencement of Term Preparation for the term
1st Week 27 th June - 2 nd July 2016	Final Year BHMCT 701 B – Specialization in Food & Beverage Service & Management Theory – Restaurant Planning and &Operations Practical – Planning a specialty Restaurant First Year BSc. HS 104 - Tourism Operations Theory- The Tourism Phenomenon
2nd Week 4 th – 9 th July 2016	701 B – Specialization in Food & Beverage Service & Management Theory – Restaurant Planning and &Operations Practical – Planning a Fast food Restaurant First Year BSc. HS 104 - Tourism Operations Theory- The Tourism Phenomenon
3rd Week 11 th – 16 th July 2016	701 B – Specialization in Food & Beverage Service & Management Theory – Restaurant Planning and &Operations Practical – Planning a Coffee shop Restaurant First Year BSc. HS 104 - Tourism Operations Theory- The Tourism Phenomenon
4th Week 18 th – 23 rd July 2016	701 B – Specialization in Food & Beverage Service & Management Theory – Bar Planning Practical – Planning a Bar. First Year BSc. HS 104 - Tourism Operations Theory- Constituents of Tourism Industry
5th Week 25 th – 30 th July 2016	701 B – Specialization in Food & Beverage Service & Management Theory – Bar Planning Practical – Planning of Duty roasters in restaurants and function catering. First Year BSc. HS 104 - Tourism Operations Theory- Constituents of Tourism Industry
6th Week 1 st – 6 th August 2016	701 B – Specialization in Food & Beverage Service & Management Theory – Bar Planning Practical – Formal banquets- seating arrangement and service procedures. First Year BSc. HS 104 - Tourism Operations Theory- Constituents of Tourism Industry
7th Week	701 B – Specialization in Food & Beverage Service & Management



8 th - 13 th Aug 2016	<p>Theory –Event Management Practical – Menu planning- Indian & International First Year BHMCT 102 - Food & Beverage ServiceI Theory – Introduction to the food and beverage service Practical – Service grooming & Restaurant etiquettes First Year BSc. HS 104 - Tourism Operations Theory- Constituents of Tourism Industry</p>
8th Week 15 th – 20 th Aug 2016	<p>701 B – Specialization in Food & Beverage Service & Management – Theory –Event Management Practical – Menu planning- Indian & International First Year BHMCT 102 - Food & Beverage ServiceI Theory – Introduction to the food and beverage service Practical – Identification & usage of equipment First Year BSc. HS 104 - Tourism Operations Theory- Types of Tourism</p>
9th Week 22 nd – 27 th Aug 2016	<p>701 B – Specialization in Food & Beverage Service & Management – Theory –Event Management Practical – Menu planning- Indian & International 102 - Food & Beverage Service I Theory – Equipment-Types and usage Practical – Mise-en-place and Mise-en-scene First Year BSc. HS 104 - Tourism Operations Theory- Types of Tourism</p>
10th Week 29 th Aug – 3 rd Sep 2016	<p>701 B – Specialization in Food & Beverage Service & Management Theory – Personnel management in F&B Service Practical – Formats and records maintained 102 - Food & Beverage Service I – Theory – Equipment-Types and usage Practical – Laying and re-laying of a table cloth First Year BSc. HS 104 - Tourism Operations Theory- Types of Tourism,</p>
11th Week 5 th – 10 th Sep 2016	<p>701 B – Specialization in Food & Beverage Service & Management – Theory – Personnel management in F&B Service Practical - Formats and records maintained 102 - Food & Beverage Service I – Theory – F&B Service personnel Practical – Receiving of a guest, seating and service of water, carrying a salver First Year BSc. HS 104 - Tourism Operations Theory- The Impact of Tourism</p>
12th Week 12 th – 17 th Sep 2016	<p>701 B – Specialization in Food & Beverage Service & Management – Theory – Personnel management in F&B Service Practical – Restaurant equipment manufacturers 102 - Food & Beverage Service I – Theory – F&B Service personnel Practical – Rules for laying a table – laying covers as per menus</p>



	First Year BSc. HS 104 - Tourism Operations Theory- The Impact of Tourism
13th Week 19 th Sep – 24 th Sep 2016	701 B – Specialization in Food & Beverage Service & Management Theory – International Cuisine Practical – List of Restaurant Equipment Manufacturers 102 - Food & Beverage Service I – Theory – Types of service Practical – TDH and A la carte cover layout First Year BSc. HS 104 - Tourism Operations Theory- The Impact of Tourism
14th week 26 th – 1 st October 2016	701 B – Specialization in Food & Beverage Service & Management – Theory – International Cuisine Practical – List of licenses required 102 - Food & Beverage Service I – Theory – Types of service Practical - Napkin folds– at least 12 folds First Year BSc. HS 104 - Tourism Operations Theory- The Tourism Organisations
15th week 3 rd – 8 th October 2016	701 B – Specialization in Food & Beverage Service & Management – Theory – International Cuisine Practical - Revision 102 - Food & Beverage Service I – Theory – Types of service Practical –Handling of service gear, carrying plates, glasses , other equipmentetc. Clearing an ashtray. First Year BSc. HS 104 - Tourism Operations Theory- The Tourism Organisations
16th week 10 th – 15 th October 2016	701 B – Specialization in Food & Beverage Service & Management Theory – International Cuisine Practical – Revision 102 - Food & Beverage Service I – Theory – Types of service Practical – Crumbing, clearance and presentation of bill First Year BSc. HS 104 - Tourism Operations Theory- The Tourism Organisations
17thWeek 17 th – 22 nd October 2016	701 B – Specialization in Food & Beverage Service & Management Theory – Menu Merchandising Practical – Revision 102 - Food & Beverage Service I – Theory – Billing methods and control methods Practical –English service/ Silver service, American service First Year BSc. HS 104 - Tourism Operations Theory- The Tourism Organisations
18th Week 24 th – 29 th October 2016	701 B – Specialization in Food & Beverage Service & Management Theory – Menu Merchandising Practical – Revision



	<p>102 - Food & Beverage Service I – Theory – Billing methods and control methods Practical –Rules to be observed while waiting at a table, Restaurant reservation system. First Year BSc. HS 104 - Tourism Operations Theory- The Tourism Organisations</p>
<p>19th Week 31st Oct – 5th Nov 2016</p>	<p>701 B – Specialization in Food & Beverage Service & Management Theory – Menu Merchandising Practical – Revision 102 - Food & Beverage Service I – Theory – Billing methods and control methods Practical –Writing a KOT and BOT First Year BSc. HS 104 - Tourism Operations Theory- The Travel Agency</p>
<p>20th Week 7th – 12th Nov. 2016</p>	<p>Preliminary theory & practical examination</p>
<p>21st Week 14th – 19th Nov. 2016</p>	<p>SPP University Practical Examination</p>
<p>22nd Week 21st – 26th Nov. 2016</p>	<p>Preparation leave</p>
<p>23rd Week 28th Nov. – 3rd Dec. 2016</p>	<p>29th November onwards, SPP University Theory Examinations</p>



TEACHING PLAN (2016-2017) SEM II (BHMCT)

Prof Yogita Sadre

1 st Week 2 nd to 7 th Jan	<p>Commencement of term. Preparation for the semester</p> <p>Final Year BHMCT:- Sp in Accom. Mgnt.-Theory- Revision of earlier semesters.</p> <p>TYBHMCT:- Travel & Tourism- Tourism phenomenon. Definitions. Growth, evolutions of tourism. Grand circular tour</p>
2 nd Week 9 th to 14 th Jan	<p>Final Year BHMCT:- Sp in Accom. Mgnt.-Theory- SOPs of HK & FO Effective use & control of supplies & equipments. Practical:- SOP's for Guest arrival & guest departure</p> <p>TYBHMCT:- Travel & Tourism- Primary & secondary constituents of tourism. 4 A's of tourism. Career opportunities.</p>
3 rd Week 16 th to 21 st Jan	<p>Final Year BHMCT:- Sp in Accom. Mgnt.-Theory- - Establishing standards, monitoring performance, corrective action in rooms division. Practical:- SOP's for handling guest complaints & cleaning procedures</p> <p>TYBHMCT:- Travel & Tourism- Infrastructure of tourism. Role of transport. Modes of transport. Types of accommodation.</p>
4 th Week 23 rd to 28 th Jan	<p>Final Year BHMCT:- Sp in Accom. Mgnt.-Theory- Calculating staff requirement, Duty rotas. Selection & recruitment of employees. Practical:- Calculating staff requirement for Housekeeping department</p> <p>TYBHMCT:- Travel & Tourism- Holiday motivators. Types of tourism - Social, cultural, MICE, Religious, VFR, Sports</p>
5 th Week 30 th Jan to 4 th Feb	<p>Final Year BHMCT:- Sp in Accom. Mgnt.-Theory- Time & motion study. Work study & work measurement. Preparation of budget. Types. Practical:- Preparing Duty rota for Housekeeping department</p> <p>TYBHMCT:- Travel & Tourism- Social, cultural & political impact of tourism Objectives, Role & functions of DOT, ITDC, MTDC, ASI, TFCI.</p>
6 th Week 6 th to 11 th Feb	<p>Final Year BHMCT:- Sp in Accom. Mgnt.-Theory- Measures to reduce operating & labor cost. TYBHMCT:- Travel & Tourism- Objectives, Role & functions of TAAI, FHRAI, IATO, WTO, IATA, PATA.</p>



<p>7th Week 13th to 18th Feb</p>	<p>Final Year BHMCT:- Sp in Accom. Mgnt.-Theory- Environmental practices in HK Practical:- Calculating staff requirement for Front Office department TYBHMCT:- Travel & Tourism- Political, health, senior citizens, sustainable. Alternative tourism.</p>
<p>8th Week 20th to 25th Feb</p>	<p>Final Year BHMCT:- Sp in Accom. Mgnt.-Theory- Yield Management Practical:- Preparing Operating budget for Housekeeping department TYBHMCT:- Economic impact of tourism. Environmental impact of tourism Travel & Tourism- Role of NGO in making responsible tourism.</p>
<p>9th Week 27th Feb to 4th March</p>	<p>Final Year BHMCT:- Sp in Accom. Mgnt.-Theory- HR Practices in Rooms Division- Motivation. Performance appraisal. Practical:- Preparing Operating budget for Front Office department TYBHMCT:- Meaning & definition of Travel agent. Types of travel agent. Travel & Tourism- Functions of travel agent.</p>
<p>10th Week 6th to 11th March</p>	<p>Final Year BHMCT:- Sp in Accom. Mgnt.-Theory- Promotions & rewards. Disciplinary action Practical:- Comparing Yield management of any two hotels TYBHMCT:- Travel & Tourism- The Tour operator- meaning, definition, types. Tour packaging.</p>
<p>11th Week 13th to 18th March</p>	<p>Final Year BHMCT:- Sp in Accom. Mgnt.-Theory- Promotions & rewards. Disciplinary action Practical:- Comparing Yield management of any two hotels TYBHMCT:- Travel & Tourism- Types of package tours. Travel formalities & regulations. Passport, visa , health regulations.</p>
<p>12th Week 20th to 25th March</p>	<p>Final Year BHMCT:- Sp in Accom. Mgnt.-Theory- Dismissal procedure Practical:- Study of Ecotel & ecofriendly measures adopted in Hotels Study of use of various software used in Hotels TYBHMCT:- Travel & Tourism- Itinerary planning</p>



13 th Week 27 th March to 1 st April	TYBHMCT:- Travel & Tourism- Itinerary planning Preliminary Examinations- Practical
3 rd to 8 th April	Preliminary Examinations- Theory
10 th to 22 nd April	University Practical Examination Assessment of Preliminary exam papers
24 th April to 15 th May	SPPU Theory Exam



**INSTITUTE OF
HOTEL MANAGEMENT AND CATERING TECHNOLOGY AHMEDNAGAR.**

Lal Taki Road, Ahmednagar - 414 001. Ph. / Fax (0241) 2326778

Approved by AICTE, Govt. of Maharashtra, DTE & Affiliated to S.P. Pune University

◀ AICTE No. F 421 / MS - 16 / APR (HM) / ET / 96 ◀ INST.CODE NO. C001863

Ref. No.:

Date : / /20

**LIST OF FULL TIME TEACHERS IN THE INSTITUTE
YEAR 2015-16**

No.	Name	Designation	Gender
1	Dr. N. R. Jagtap	I/C Principal	Male
2	Mrs. Y. S. Sadre	Asso. Prof.	Female
3	Mr. B. R. Shendage	Asst. Prof.	Male
4	Mr. G. T. Sonawane	Asst. Prof.	Male
5	Mr. A. A. Gajjaralwar	Asst. Prof.	Male
6	Mr. P. V. Rathod	Asst. Prof.	Male
7	Mr. N. S. Sancheti	Asst. Prof.	Male
8	Mr. H. N. Kamble	Asst. Prof.	Male
9.	Ms. P. R. Chavan	Asst. Prof.	Female




I/c. Principal
Institute of

Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

TEACHING PLAN (2015-2016) SECOND TERM
Dr.N.R.JAGTAP

1. First Year BHMCT 204 - Food Science

1 st Week 4 th Jan. to 9 th Jan. 2016	Commencement of Term Preparation for the term
2 nd Week 11 th to 16 th Jan. 2016	Chapter – 1 Introduction to Food 1.1 Define Food, Nutrients , Nutrition 1.2 Basic five food groups
3 rd Week 18 th to 23 rd Jan. 2016	1.3 Planning a Balanced Diet (Menu Planning) 1.4 Important foods to be recommended and important foods to be avoided for various diseases (Cardiovascular diseases, Kidney disorder, Peptic ulcer, Jaundice, Diabetes Mellitus)
4 th Week 25 th to 30 th Jan. 2016	1.5 New trends in Nutrition (Importance of avoiding junk food, gluten free diet, Trans fatty acids, Convenience Food)
5 th Week 1 st to 6 th Feb. 2016	Chapter – 2 Major and Minor Nutrients 2.1 Carbohydrate – Definition, sources, functions, effect of Heat, Dietary Fibre
6 th Week 8 th to 13 th Feb. 2016	2.2 Protein - Definition, sources, functions, effect of Heat 2.3 Fat - Definition, sources, functions, effect of Heat
7 th Week 15 th to 20 th Feb. 2016	2.4 Vitamins – Definition, classification, sources, functions, deficiency 2.5 Minerals – Classification, sources, functions, deficiency (Sodium, Iron, Calcium, Iodine)
8 th Week	2.6 Ways to prevent nutrients loss while cooking



22 nd to 27 th Feb. 2016	food Chapter – 3 Water 3.1 Dietary Sources, Functions, Water balance, Dehydration, Oedema
9 th Week 29 th Feb. to 5 th March 2016	Water balance, Dehydration, Oedema
10 th Week 7 th to 12 th March 2016	Chapter –4 Food Science concepts 4.1 pH- Definition and its relevance in food industry. 4.2 Desirable browning reactions in food.
11 th Week 14 th to 19 th March 2016	4.3 Undesirable browning and its prevention 4.4 Important terminologies (Definitions) Boiling Point, Boiling Under Pressure, Melting Point, Evaporation,, Sol, Gel, Emulsion, Foam
12 th Week 21 st to 26 th March 2016	Chapter –5 Food Adulteration 5.1 Food Standards in India (Compulsory – Fruit product order, Meat product order, milk & milk product order, Solvent extracted Oils and Vegetable products control order and Standards on weights and measures. Voluntary – Bureau of Indian Standards and Agmark) 5.2 Common food adulterants and the test to detect them in following Food Stuffs: Milk, Sugar, Turmeric, Chilli Powder, Tea, Coffee, Semolina, Ghee, Butter and Oil
13 th Week 28 th March to 2 nd April 2016	Chapter-6 Food Additives 6.1 Definition 6.2 Types of Food Additives
14 th week 4 th to 9 th April 2016	Chapter –7 Food Preservation and Storage 7.1 General guidelines and rules for storage of all types of food stuffs 7.2 Different storage area (Dry, Refrigerated, Freezer)



	<ul style="list-style-type: none"> · Requirements of each · Pasteurization, Canning
15 th & 16 th week 11 th to 16 th April 2016	Preliminary Theory Examination S. P. P. University Practical Examination
17 th Week 18 th to 23 rd April 2016	S. P. P. University Practical Examination
18 th to 20 th Week 25 th April to 14 th May 2016	S. P. P. University Theory Examination



TEACHING PLAN (2015 - 2016) FIRST TERM

B.Sc.H.S.

PROF. GOKUL SONAWANE

Semester Period:- 22nd June 2015 onwards

1st Day 22 nd June 2015	Commencement of term Preparation of term Preparation of Teaching plan.
1st Week 22 nd June - 27 th June 2015	502 – Food & Beverage Service & Management – Theory – Cocktails – Introduction, History, Methods of Mixing cocktails Practical – Setting up of bar with glasses & equipment
2nd Week 29 th June – 04 th July 2015	502 – Food & Beverage Service & Management – Theory – Cocktails – Rules of Mixing cocktails Practical – Menu Planning & Service
3rd Week 06 th July – 11 th July 2015	502 – Food & Beverage Service & Management – Theory – Cocktails – Classic & Innovative cocktails & mocktails Practical – Menu Planning & Service
4th Week 13 th July – 18 th July 2015	502 – Food & Beverage Service & Management – Theory – Cocktails – Equipments, garnishes, decorative accessories, Other mixed drinks Practical – Formal Banquets – seating arrangements & service procedures
5th Week 20 th July – 25 th July 2015	502 – Food & Beverage Service & Management – Theory – Banquets – Types of functions, Organization structure, duties & responsibilities of staff Practical – Banquet seating styles
6th Week 27 th July – 1 st Aug 2015	502 – Food & Beverage Service & Management – Theory – Banquets – Admin Procedures, formats, function prospectus Practical – Formal banquet service, Setting up of buffets & service procedures
7th Week 3 rd Aug – 08 th Aug 2015	502 – Food & Beverage Service & Management – Theory – Banquets – Menu planning, seating arrangements, off premise, air, rail, sea catering Practical – Filling of Banquet Function Prospectus
8th Week 10 th Aug – 15 th Aug 2015	502 – Food & Beverage Service & Management – Theory – Gueridon Service – Origin & Definition, Types of trolleys & layout Practical – Mise-en-place for serving dishes from gueridon trolley
9th Week 17 th Aug – 22 nd Aug 2015	502 – Food & Beverage Service & Management – Theory – Gueridon Service – Special Equipments, Service procedures, Service of dishes from gueridon Practical – Preparation of dishes – Banana Flambe
10th Week 24 th Aug – 29 th Aug 2015	502 – Food & Beverage Service & Management – Theory – Food & Beverage Cost Controls – The Control Cycle - Planning phase Practical – Preparation of dishes – Pineapple Flambe
11th Week 31 st Aug – 5 th Sep 2015	502 – Food & Beverage Service & Management – Theory – Food & Beverage Cost Controls –Operational phases Practical – Preparation of dishes – Cherry Flambe
12th Week 7 th Sep – 12 th Sep 2015	502 – Food & Beverage Service & Management – Theory – Food & Beverage Cost Controls –Post operational phases



	Practical – Preparation of dishes – Rum Omelette
13th Week 14 th Sep – 19 th Sep 2015	502 – Food & Beverage Service & Management – Theory – Elements of cost – Definition of cost, Basic concepts of profit Practical – Preparation of dishes – Orange Salad
14th week 21 st Sep – 26 th Sep 2015	502 – Food & Beverage Service & Management – Theory – Elements of cost – Pricing & control aspects Practical – Preparation of dishes – Specialty Coffees
15th week 28 th Sep – 03 rd Oct 2015	502 – Food & Beverage Service & Management – Theory – Cost Dynamics & Break Even Practical – Preparation of dishes – Crepes Suzette
16th week 5 th Oct – 10 th Oct 2015	502 – Food & Beverage Service & Management – Theory – Cost Dynamics & Break Even Practical – Preparation of dishes – Cutting of Fruits
17thWeek 12 th Oct – 17 th Oct 2015	502 – Food & Beverage Service & Management – Theory – F & B Inventory Control – Basic cost control, Practical – Revision
18th Week 19 th Oct – 24 th Oct 2015	502 – Food & Beverage Service & Management – Theory – F & B Inventory Control –Re order level Practical – Revision
19th Week 26 th Oct – 31 st Oct 2015	502 – Food & Beverage Service & Management – Theory – F & B Inventory Control –ABC Analysis Practical – Revision
20th Week 2 nd Nov – 7 th Nov 2015	Preliminary theory & practical examination.
21st Week 9 th Nov – 14 th Nov 2015	Diwali Vacation
22nd Week 16 th Nov – 21 st Nov 2015	University of Pune Practical Examination.
23rd Week 23 rd Nov – 28 th Nov 2015	25 th November onwards, University of Pune Theory Examination

