

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

Criteria 2- Teaching- Learning and Evaluation (350)		
Key Indicator- 2.2 Catering to Student Diversity (50)		
2.2.1 The institution assesses the learning levels of the students and organises special programmes for advanced learners and slow learners		
Sr. No.	List of Documents	Page No.
1.	Copy of Bridge course Syllabus	1
2.	Timetable and attendance recorded for Bridge course from 2016-17 to 2019-20	3
3.	Sample copies of Visit Reports :- - Industrial visit - Laundry visit - Vineyard visit - Bakery Visit - Nursery Visit	37
4.	Sample Copies of Question Bank and SPPU examination Question papers	42
5.	Sample Copies of Answer sheet of Open book test	59
6.	Record of Internal Examination • Notices • Time tables • Supervision Chart • Question Papers • Attendance and Mark sheets of Unit-test • Attendance and Mark sheets of Preliminary Practical	65
7.	Students library cards	87
8.	Document showing students active participation and leading the events in the institute	96
9.	List of students underwent Vocational training and sample training completion certificate	101
10	Students active participation in assisting faculty in conducting workshops and events	104
11.	Participation certificates of the students in various workshops, competitions at intercollegiate level	108

B.Sc. (Hospitality Studies) First Year Syllabus

Syllabus for Bridge Course 'Basics of Hospitality Applied Sciences'

For BSc Hospitality Studies

Total Marks: 100

Total Hours: 80 hours

Teaching Scheme/ Week	Examination Scheme
4 hrs * 5 days	100 marks

I. PHYSICS

Marks: 25

Chapter 1: Measurements

1.1 Introduction

1.2 Need for measurement

1.3 Units for measurement

- a) System of units
- b) S.I. units
- c) Fundamental and derived units

Chapter 2: Properties of Matter

2.1 Thermal properties of matter -temperature and heat

2.2 Measurement of temperature Definition

2.4 Definition Thermal expansion, Specific heat capacity,

Calorimeter - Change of state, Latent heat, Heat transfer.

II CHEMISTRY

Marks: 25

Chapter 1:

1.1 States of matter : Three states of matter- solid, liquid and gas

- a) Effect of heat on them
- b) Melting point and boiling point
- c) Concept of ph.
- d) Alcohols - Ethyl alcohol and methyl alcohol.
- e) Effect of heat on alcohol
- f) Distillation, Condensation, Evaporation and Fermentation



B.Sc. (Hospitality Studies) First Year Syllabus

Chapter 2 Chemistry in hospitality industry and everyday life

2.1 Chemicals in food: Preservatives, artificial sweetening agents.

2.2 Cleansing agents: Soaps and detergents, cleansing action.-alkalis

2.3 Study of common food adulterants in fat, butter, sugar, turmeric powder, chilli powder and pepper.

III BIOLOGY

Marks: 25

Chapter 1: Microbes in Human Welfare

1.1 Microbes in Household food processing. Microbes in Industrial Production. Microbes in Sewage Treatment. Microbes in Biogas (energy) Production

IV GEOGRAPHY

Marks: 25

Chapter 1

Environment Degradation, Global Warming

Chapter 2

2.1 Political map of World

2.2 Political Map of India



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TIME TABLE FOR BRIDGE COURSE

2019-2020

Class: First Year B.Sc. HS

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
11.45 am	Physics	Physics	Physics	Chemistry-2	Chemistry-2	Chemistry-2
12.30 pm	Chemistry-1	Chemistry-1	Chemistry-1	Biology	Biology	Biology
1.15 pm	Geography-1	Geography-1	Biology	Physics	Geography-2	Geography-2
2.00 pm	Break					
2.15 pm	Physics	Chemistry-2	Geography-1	Biology -1	Chemistry-1	Physics
3.00 pm	Geography-2	Physics	Biology	Geography-1	Biology	Geography-2

Subject code	Subject	Faculty
B-1	Physics	Prof. Gokul Sonawane
B-2	Chemistry-1	Prof. Wahid Maniyar
B-2	Chemistry-2	Prof. Rachana Khatavkar
B-3	Biology	Prof. Anubhav Bajpai
B-4	Geography-1	Prof. Balasaheb Shendage
B-4	Geography-2	Prof. Nirmal Sancheti

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ATTENDANCE FOR BRIDGE COURSE

2019-2020

Class: First Year B.Sc. HS

Sr. No.	Day & Date	Monday 17/2019					Tuesday 2/7/2019				
		1 st Phy	2 nd Ch-1	3 rd Geo-1	4 th Phy	5 th Geo-2	1 st Phy	2 nd Chem	3 rd Geo-1	4 th Chem-2	5 th Phy
01	Bhujbal Sahil	P	P	P	P	P	P	P	P	P	P
02	Diwane Aditya	P	P	P	P	P	P	P	P	P	P
03	Dhaktode Rushikesh	P	P	P	P	P	P	P	P	P	P
04	Joshi Suyash	P	P	P	P	P	P	P	P	P	P
05	Londhe Rutik	P	P	P	P	P	P	P	P	P	P
06	Kamble Prajwal	P	P	P	P	P	P	P	P	P	P
07	Khamkar Shubham	A	A	A	A	A	A	P	P	P	P
08	Khevare Onkar	P	P	P	P	P	P	P	P	P	P
09	Kolhe Pravin	P	P	P	P	P	P	P	P	P	P
10	Ms. Chikhale Prajakta	P	P	P	P	P	P	P	P	P	P
11	Ms. Idhate Ashwini	A	A	A	A	A	A	P	P	P	P
12	Ms. Unawane Anuja	P	P	P	P	P	P	P	P	P	P
13	Monterio Ivo	P	P	P	P	P	P	P	P	P	P
14	Patil Niranjan	P	P	P	P	P	P	P	P	P	P
15	Sabale Sumit	A	A	A	A	A	A	A	A	A	A
16	Shaikh Ajmal	P	P	P	P	P	P	P	P	P	P
17	Shinde Yash	P	P	P	P	P	P	P	P	P	P
18	Ugale Deepak	A	A	A	A	A	A	A	A	A	A
		<i>CS</i>	<i>JUM</i>	<i>CS</i>	<i>CS</i>	<i>CS</i>	<i>CS</i>	<i>JUM</i>	<i>CS</i>	<i>CS</i>	<i>CS</i>

CS *JUM* *CS* *CS* *CS* *CS* *JUM* *CS* *CS* *CS* *CS*

BRS NSS BRS RPK



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2019-2020**

Class: First Year B.Sc. HS

Sr. No.	Day & Date	Wednesday 3/7/2019					Thursday 4/7/2019				
		1 st Phy	2 nd Che-1	3 rd Bio	4 th Geo-1	5 th Bio	1 st Che-2	2 nd Bio	3 rd Phy	4 th Bis	5 th Geo-1
01	Bhujbal Sahil	P	P	P	P	P	P	P	P	P	P
02	Diwane Aditya	P	P	P	P	P	P	P	P	P	P
03	Dhaktode Rushikesh	P	P	P	P	P	P	P	P	P	P
04	Joshi Suyash	P	P	P	P	P	P	P	P	P	P
05	Londhe Rutik	P	P	P	P	P	P	P	P	P	P
06	Kamble Prajwal	P	P	P	P	P	A	A	A	A	A
07	Khamkar Shubham	P	P	P	P	P	P	P	P	P	P
08	Khevare Onkar	P	P	P	P	P	P	P	P	P	P
09	Kolhe Pravin	P	P	P	P	P	P	P	P	P	P
10	Ms. Chikhale Prajakta	P	P	P	P	P	P	P	P	P	P
11	Ms. Idhate Ashwini	P	P	P	P	P	P	P	P	P	P
12	Ms. Unawane Anuja	P	P	P	P	P	P	P	P	P	P
13	Monterio Ivo	P	P	P	P	P	P	P	P	P	P
14	Patil Nirranjan	P	P	P	P	P	P	P	P	P	P
15	Sabale Sumit	P	P	P	P	P	P	P	P	P	P
16	Shaikh Ajmal	P	P	P	P	P	P	P	P	P	P
17	Shinde Yash	P	P	P	P	P	P	P	P	P	P
18	Ugale Deepak	A	A	A	A	A	P	P	P	P	P



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2019-2020

Class: First Year B.Sc. HS

Sr. No.	Day & Date	Friday 5/7/2019					Saturday 6/7/2019				
		1 st Che-2	2 nd Bio	3 rd Geo-2	4 th Che-1	5 th Bio	1 st Che-2	2 nd Bio	3 rd Geo-2	4 th Phy	5 th Geo-2
01	Bhujbal Sahil	A	P	P	P	P	P	P	P	P	P
02	Diwane Aditya	P	P	P	P	P	P	P	P	P	P
03	Dhaktode Rushikesh	P	P	P	P	P	P	P	P	P	P
04	Joshi Suyash	P	P	P	P	P	P	P	P	P	P
05	Londhe Rutik	A	A	A	A	A	P	P	P	P	P
06	Kamble Prajwal	A	A	A	A	A	A	A	A	A	A
07	Khamkar Shubham	A	A	A	A	A	P	P	P	P	P
08	Khevare Onkar	A	A	A	A	A	P	P	P	P	P
09	Kolhe Pravin	A	A	A	A	A	P	P	P	P	P
10	Ms. Chikhale Prajakta	A	A	A	A	A	P	P	P	P	P
11	Ms. Idhate Ashwini	A	A	A	A	A	P	P	P	P	P
12	Ms. Unawane Anuja	A	A	A	A	A	P	P	P	P	P
13	Monterio Ivo	A	A	A	A	A	P	P	P	P	P
14	Patil Niranjan	P	P	P	P	P	A	A	A	A	A
15	Sabale Sumit	A	A	A	A	A	A	A	A	A	A
16	Shaikh Ajmal	A	A	A	A	A	P	P	P	P	P
17	Shinde Yash	P	P	P	P	P	P	P	P	P	P
18	Ugale Deepak	P	P	P	P	P	P	P	P	P	P

RRR ~~APB~~ NSS ~~W/M~~ ~~APB~~ RRR ~~APB~~ NSS ~~SS~~ NSS



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2019-2020

Class: First Year B.Sc. HS

Sr. No.	Day & Date	Monday 8 / 7 / 2019					Tuesday 9 / 7 / 2019				
		1 st Phy	2 nd Chem	3 rd Geo-1	4 th Phy	5 th Geo-2	1 st Phy	2 nd Chem-1	3 rd Geo-1	4 th Chem-2	5 th Phy
01	Bhujbal Sahil	P	P	P	P	P	P	A	A	A	A
02	Diwane Aditya	P	P	P	P	P	P	P	P	P	P
03	Dhaktode Rushikesh	P	P	P	P	P	P	P	P	P	P
04	Joshi Suyash	P	P	P	P	P	P	P	P	P	P
05	Londhe Rutik	P	P	P	P	P	P	P	P	P	P
06	Kamble Prajwal	P	P	P	P	P	P	P	P	P	P
07	Khamkar Shubham	P	P	P	P	P	P	P	P	P	P
08	Khevare Onkar	P	P	P	P	P	P	P	P	P	P
09	Kolhe Pravin	P	P	P	P	P	P	P	P	P	P
10	Ms. Chikhale Prajakta	P	P	P	P	P	P	P	P	P	P
11	Ms. Idhate Ashwini	P	P	P	P	P	P	P	P	P	P
12	Ms. Unawane Anuja	P	P	P	P	P	P	P	P	P	P
13	Monterio Ivo	P	P	P	P	P	P	P	P	P	P
14	Patil Niranjana	P	P	P	P	P	P	P	P	P	P
15	Sabale Sumit	P	P	P	P	P	A	A	A	A	A
16	Shaikh Ajmal	P	P	P	P	P	P	P	P	P	P
17	Shinde Yash	P	P	P	P	P	P	P	P	P	P
18	Ugale Deepak	P	P	P	P	P	P	P	P	P	P
		[Signatures]					[Signatures]				



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2019-2020

Class: First Year B.Sc. HS

Sr. No.	Day & Date	Wednesday 10 / 7 / 2019					Thursday 11 / 7 / 2019				
		1 st Phy	2 nd Chem	3 rd Bio	4 th Geat	5 th Bio	1 st Chem-2	2 nd Bio	3 rd Phy	4 th Bio	5 th Geat
01	Bhujbal Sahil	P	P	P	P	P	P	P	P	P	P
02	Diwane Aditya	P	P	P	P	P	P	P	P	P	P
03	Dhaktode Rushikesh	P	P	P	P	P	P	P	P	P	P
04	Joshi Suyash	P	P	P	P	P	P	P	P	P	P
05	Londhe Rutik	P	P	P	P	P					
06	Kamble Prajwal	A	A	P	P	P	A	A	A	A	A
07	Khamkar Shubham	P	P	P	P	P	P	P	P	P	P
08	Khevare Onkar	P	P	P	P	P	P	P	P	P	P
09	Kolhe Pravin	P	P	P	P	P	P	P	P	P	P
10	Ms. Chikhale Prajakta	P	P	P	P	P	P	P	P	P	P
11	Ms. Idhate Ashwini	P	P	P	P	P	P	P	P	P	P
12	Ms. Unawane Anuja	P	P	P	P	P	P	P	P	P	P
13	Monterio Ivo	P	P	P	P	P	P	P	P	P	P
14	Patil Niranjan	P	P	P	P	P	P	P	P	P	P
15	Sabale Sumit	P	P	P	P	P	P	P	P	P	P
16	Shaikh Ajmal	P	P	P	P	P	P	P	P	P	P
17	Shinde Yash	A	A	A	A	A	A	A	A	P	P
18	Ugale Deepak	P	P	P	P	P	P	P	P	P	P



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ATTENDANCE FOR BRIDGE COURSE

2019-2020

Class: First Year B.Sc. HS

Sr. No.	Day & Date	Friday 17 / 7 / 2019					Saturday 18 / 7 / 2019				
		1 st -2 nd Chem	2 nd Bio	3 rd Geo-2	4 th Chem	5 th Bio	1 st Chem	2 nd Bio	3 rd Geo-2	4 th Phy	5 th Geo-2
01	Bhujbal Sahil	P					P	P	P	P	P
02	Diwane Aditya						P	P	P	P	P
03	Dhaktode Rushikesh						P	P	P	P	P
04	Joshi Suyash						P	P	P	P	P
05	Londhe Rutik						P	P	P	P	P
06	Kamble Prajwal						A	A	A	A	A
07	Khamkar Shubham						P	P	P	P	P
08	Khevare Onkar						P	P	P	P	P
09	Kolhe Pravin						P	P	P	P	P
10	Ms. Chikhale Prajakta						P	P	P	P	P
11	Ms. Idhate Ashwini						A	A	A	A	A
12	Ms. Unawane Anuja						P	P	P	P	P
13	Monterio Ivo						P	P	P	P	P
14	Patil Niranjan						P	P	P	P	P
15	Sabale Sumit						A	A	A	A	A
16	Shaikh Ajmal						P	P	P	P	P
17	Shinde Yash						P	P	P	P	P
18	Ugale Deepak						A	A	A	A	A

Holiday

RRK APB NSS NSS



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ATTENDANCE FOR BRIDGE COURSE

2019-2020

Class: First Year B.Sc. HS

Sr. No.	Day & Date Name of Student	Monday 15/7/2019					Tuesday 16/7/2019				
		1 st Phy	2 nd Chem	3 rd Geot	4 th Phy	5 th Geo 2	1 st Phy	2 nd Chem	3 rd Geo-1	4 th Chem-2	5 th Phy
01	Bhujbal Sahil	P	P	P	P		P	P	P	P	P
02	Diwane Aditya	P	P	P	P		P	P	P	P	P
03	Dhaktode Rushikesh	P	P	P	P		P	P	P	P	P
04	Joshi Suyash	P	P	P	P		P	P	P	P	P
05	Londhe Rutik	P	P	P	P		P	P	P	P	P
06	Kamble Prajwal	P	P	P	P		P	P	P	P	P
07	Khamkar Shubham	P	P	P	P		P	P	P	P	P
08	Khevare Onkar	P	P	P	P		P	P	P	P	P
09	Kolhe Pravin	P	P	P	P		P	P	P	P	P
10	Ms. Chikhale Prajakta	P	P	P	P		P	P	P	P	P
11	Ms. Idhate Ashwini	P	P	P	P		P	P	P	P	P
12	Ms. Unawane Anuja	P	P	P	P		P	P	P	P	P
13	Monterio Ivo	P	P	P	P		P	P	P	P	P
14	Patil Niranjana	P	P	P	P		P	P	P	P	P
15	Sabale Sumit	P	P	P	P		P	P	P	P	P
16	Shaikh Ajmal	P	P	P	P		P	P	P	P	P
17	Shinde Yash	P	P	P	P		A	A	A	A	A
18	Ugale Deepak	P	P	P	P		P	P	P	P	P
		<i>CS</i>	<i>VIM</i>		<i>CS</i>		<i>CS</i>	<i>VIM</i>		<i>CS</i>	



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2019-2020

Class: First Year B.Sc. HS

Sr. No.	Day & Date Name of Student	Wednesday 17/7/2019					Thursday 18/7/2019				
		1 st Phy	2 nd Chem	3 rd Bio	4 th Geat	5 th Bio	1 st Ore-2	2 nd Bio	3 rd Phy	4 th Bio	5 th Gea-1
01	Bhujbal Sahil	P	P	P	P	P	P	P	P	P	P
02	Diwane Aditya	P	P	P	P	P	P	P	P	P	P
03	Dhaktode Rushikesh	P	P	P	P	P	P	P	P	P	P
04	Joshi Suyash	P	P	P	P	P	P	P	P	P	P
05	Londhe Rutik	P	P	P	P	P	A	A	A	A	A
06	Kamble Prajwal	P	P	P	P	P	P	P	P	P	P
07	Khamkar Shubham	P	P	P	P	P	P	P	P	P	P
08	Khevare Onkar	P	P	P	P	P	P	P	P	P	P
09	Kolhe Pravin	P	P	P	P	P	P	P	P	P	P
10	Ms. Chikhale Prajakta	P	P	P	P	P	P	P	P	P	P
11	Ms. Idhate Ashwini	P	P	P	P	P	P	P	P	P	P
12	Ms. Unawane Anuja	P	P	P	P	P	P	P	P	P	P
13	Monterio Ivo	P	P	P	P	P	P	P	P	P	P
14	Patil Niranjan	P	P	P	P	P	P	P	P	P	P
15	Sabale Sumit	P	P	P	P	P	P	P	P	P	P
16	Shaikh Ajmal	P	P	P	P	P	P	P	P	P	P
17	Shinde Yash	P	P	P	P	P	P	P	P	P	P
18	Ugale Deepak	P	P	P	P	P	P	P	P	P	P



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ATTENDANCE FOR BRIDGE COURSE

2019-2020

Class: First Year B.Sc. HS

Sr. No.	Day & Date	Friday 1/7/2019					Saturday 2/7/2019				
		1 st Che-2	2 nd Bio	3 rd Geo-2	4 th Chem	5 th Bio	1 st Che-2	2 nd Bio	3 rd Geo-2	4 th Phy	5 th Geo-2
01	Bhujbal Sahil	P	P	P	P	P	A	A	P	P	P
02	Diwane Aditya	P	P	P	P	P	A	A	P	P	P
03	Dhaktode Rushikesh	P	P	P	P	P	P	P	P	P	P
04	Joshi Suyash	P	P	P	P	P	P	P	P	P	P
05	Londhe Rutik	P	P	P	A	A	A	A	A	A	A
06	Kamble Prajwal	A	A	A	A	A	A	A	A	A	A
07	Khamkar Shubham	P	P	P	P	P	P	P	P	P	P
08	Khevare Onkar	P	P	P	P	P	P	P	P	P	P
09	Kolhe Pravin	P	P	P	P	P	P	P	P	P	P
10	Ms. Chikhale Prajakta	P	P	P	P	P	P	P	P	P	P
11	Ms. Idhate Ashwini	P	P	P	P	P	P	P	P	P	P
12	Ms. Unawane Anuja	P	P	P	P	P	P	P	P	P	P
13	Monterio Ivo	P	P	P	P	P	P	P	P	P	P
14	Patil Niranjana	P	P	P	P	P	P	P	P	P	P
15	Sabale Sumit	P	P	P	P	P	P	P	P	P	P
16	Shaikh Ajmal	P	P	P	P	P	P	P	P	P	P
17	Shinde Yash	P	P	P	P	P	P	P	P	P	P
18	Ugale Deepak	P	P	P	P	P	P	P	P	P	P

RRK

APB

NSS

VVM

APB

RRK

APB

NSS

AS

NSS



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TIME TABLE FOR BRIDGE COURSE

2018-2019

Class: First Year B.Sc. HS


Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
11.45 am	Chemistry-1	Chemistry-1	Chemistry-1	Chemistry-2	Chemistry-2	Chemistry-2
12.30 pm	Physics	Physics	Physics	Biology	Biology	Biology
1.15 pm	Geography-1	Geography-1	Biology	Physics	Geography-2	Geography-2
2.00 pm	Break					
2.15 pm	Physics	Chemistry-2	Geography-1	Geography-1	Chemistry-1	Physics
3.00 pm	Geography-2	Physics	Biology	Biology	Biology	Geography-2

Subject code	Subject	Faculty
B-1	Physics	Prof. Gokul Sonawane
B-2	Chemistry-1	Prof. Wahid Maniyar
B-2	Chemistry-2	Prof. Rachana Khatavkar
B-3	Biology	Prof. Tejasvi Kolapkar
B-4	Geography-1	Prof. Balasaheb Shendage
B-4	Geography-2	Prof. Nirmal Sancheti


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ATTENDANCE FOR BRIDGE COURSE

2018-2019

Class: First Year B.Sc. HS

Sr. No.	Day & Date	Wednesday 11 / 7 / 2018					Thursday 12 / 7 / 2018				
		1 st che-1	2 nd phy	3 rd Bio	4 th Geo	5 th Bra	1 st che-2	2 nd Bio	3 rd phy	4 th Geo-1	5 th Bio.
01	Bhand Aniket	P	P	P	P	P	P	P	P	P	P
02	Bhoir Harshal	A	A	A	A	A	P	P	P	P	P
03	Ms. Borde Pradnya	P	P	P	P	P	P	P	P	P	P
04	Diwate Sagar	P	P	P	P	P	P	P	P	P	P
05	Gadekar Sagar	P	P	P	P	P	P	P	P	P	P
06	Gangekar Sourabh	P	P	P	P	P	A	A	A	A	A
07	Jambe Prajyot	P	P	P	P	P	P	P	P	P	P
08	Khan Rehan	P	P	P	P	P	P	P	P	P	P
09	Mahajan Tejas	P	P	P	P	P	P	P	P	P	P
10	Maniyar Arbaz	P	P	P	P	P	P	P	P	P	P
11	Narale Vrushab	A	A	A	A	A	P	P	P	P	P
12	Pathare Pritam	P	P	P	P	P	P	P	P	P	P
13	Shinde Aniket	P	P	P	P	P	P	P	P	P	P
14	Taralkar Manoj	P	P	P	P	P	A	A	A	A	A
15	Tiwari Adarsh	P	P	P	P	P	A	A	A	A	A
		WMP	SS	ISK	PSK	PSK	PSK	PSK	SS	BPS	PSK



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TIME TABLE FOR BRIDGE COURSE

2017-2018

Class: First Year B.Sc. HS

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
11.45 am	Chemistry	Chemistry	Chemistry	Chemistry	Chemistry	Chemistry
12.30 pm	Physics	Physics	Physics	Biology	Biology	Biology
1.15 pm	Geography-1	Geography-1	Biology	Physics	Geography-2	Geography-2
2.00 pm	Break					
2.15 pm	Physics	Chemistry	Geography-1	Geography-1	Chemistry	Physics
3.00 pm	Geography-2	Physics	Biology	Biology	Biology	Geography-2

Subject code	Subject	Faculty
B-1	Physics	Prof. Gokul Sonawane
B-2	Chemistry	Prof. Abhijeet Gajralwar
B-3	Biology	Prof. Pravin Rathod
B-4	Geography-1	Prof. Balasaheb Shendage
B-4	Geography-2	Prof. Nirmal Sancheti


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

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

BRIDGE COURSE

July – August 2016

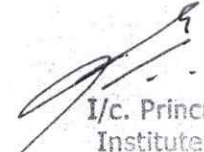
Time	Thursday	Friday
11.45 AM	Physics	Chemistry - 2
12.30 PM	Chemistry - 1	Geography - 1
1.15 PM	Biology	Geography - 2

Subject Code	Subject	Lecturer
B- 1	Physics	Prof. Gokul Sonawane
B - 2	Chemistry - 1	Prof. Abhijeet Gajralwar
B - 2	Chemistry - 2	Prof. Pravin Rathod
B - 3	Biology	Prof. Harshal Kamble
B - 4	Geography - 1	Prof. Balasaheb Shendage
B - 4	Geography - 2	Prof. Yogita Sadre


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ATTENDANCE FOR BRIDGE COURSE

Class: First Year BSCHS


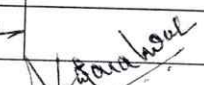

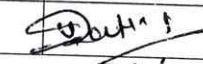

Sr. No.	Day & Date	Thursday 4/8/2016			Friday 5/8/2016		
		1st:- Physics	2nd:- CHEM -	3rd:- Bio	1st:- Chem (2)	2nd:- Geo. II	3rd:- Geo II
01	Bayad Uddesh	<u>Uddesh</u>	<u>Uddesh</u>	<u>Uddesh</u>	<u>Uddesh</u>	<u>Uddesh</u>	<u>Uddesh</u>
02	Dandwate Nilesh	<u>Dandwate N.</u>	<u>Dandwate N.</u>	<u>Dandwate N.</u>	<u>Dandwate N.</u>	<u>Dandwate N.</u>	<u>Dandwate N.</u>
03	Dunk Mandanmohan	<u>AB</u>	<u>AB</u>	<u>AB</u>	<u>mandan</u>	<u>mandan</u>	<u>mandan</u>
04	Gosaki Raj	<u>AB</u>	<u>AB</u>	<u>AB</u>	<u>AB</u>	<u>AB</u>	<u>AB</u>
05	Khakal Gaurav	<u>cmk.</u>	<u>cmk.</u>	<u>cmk.</u>	<u>cmk.</u>	<u>cmk.</u>	<u>cmk.</u>
06	Shahir Rushikesh	<u>Rushikesh</u>	<u>Rushikesh</u>	<u>Rushikesh</u>	<u>Rushikesh</u>	<u>Rushikesh</u>	<u>Rushikesh</u>
07	Sharma Rinku	<u>R. J. Sharma</u>	<u>R. J. Sharma</u>	<u>R. J. Sharma</u>	<u>R. J. Sharma</u>	<u>R. J. Sharma</u>	<u>R. J. Sharma</u>
08	Miss. Shinde Kavita	<u>Shinde Kavita</u>	<u>Shinde Kavita</u>	<u>Shinde Kavita</u>	<u>Shinde Kavita</u>	<u>Shinde Kavita</u>	<u>Shinde Kavita</u>
09	Shinde Omkar	<u>Shinde Omkar</u>	<u>Shinde Omkar</u>	<u>Shinde Omkar</u>	<u>Shinde Omkar</u>	<u>Shinde Omkar</u>	<u>Shinde Omkar</u>
10	Sonawane Sudarshan	<u>Sonarwane Sudarshan</u>	<u>Sonarwane Sudarshan</u>	<u>Sonarwane Sudarshan</u>	<u>Sonarwane Sudarshan</u>	<u>Sonarwane Sudarshan</u>	<u>Sonarwane Sudarshan</u>
	Faculty Sign.	<u>[Signature]</u>	<u>[Signature]</u>	<u>[Signature]</u>	<u>[Signature]</u>	<u>[Signature]</u>	<u>[Signature]</u>
		8		08	09	9	9



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Class: First Year BScHS

Sr. No.	Day & Date	Thursday 11/8/2016			Friday 12/8/2016		
		1 st :- Phy.	2 nd :- CHEM	3 rd :- Bio	1 st :- Chem (2)	2 nd :- Geo	3 rd :-
01	Bayad Uddesh	Daddesh	Daddesh	Daddesh	Daddesh	Daddesh	
02	Dandwate Nilesh	Dandwatenik	Dandwatenik	Dandwatenik	Dandwatenik	Dandwatenik	
03	Dunk Mandanmohan	AB	AB	AB	madan	madan	
04	Gosaki Raj	AB	AB	AB	AB	AB	
05	Khakal Gaurav	Gmk.	Gmk.	Gmk.	Gmk.	Gmk.	
06	Shahir Rushikesh	AB	AB	AB	Rishu	Rishu	
07	Sharma Rinku	R.J.Sharma	R.J.Sharma	R.J.Sharma	R.J.Sharma	R.J.Sharma	
08	Miss. Shinde Kavita	shindek	shindek	shindek	shindek	shindek	
09	Shinde OMKAR	Shinde	Shinde	Shinde	Shinde	Shinde	
10	Sonawane Sudarshan	SSonawane	SSonawane	SSonawane	SSonawane	SSonawane	
	Faculty Sign.						

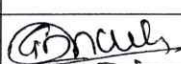
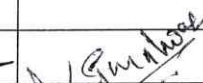


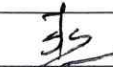




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Class: First Year BScHS

Sr. No.	Day & Date	Thursday 8 / 8 / 2016			Friday 19 / 8 / 2016		
		1 st :- Phy:	2 nd :- Chem	3 rd :- Bio.	1 st :-	2 nd :- Geo-1	3 rd :- Geo-2
01	Bayad Uddesh	Uddesh	Uddesh	P		A	A
02	Dandwate Nilesh	Dandwate N.K	Dandwate N.K	P		P	P
03	Dunk Mandanmohan	AB	AB	AB		A	A
04	Gosaki Raj	AB	AB	AB		A	A
05	Khakal Gaurav	AB	AB	AB		P	P
06	Shahir Rushikesh	AB	AB	AB		P	P
07	Sharma Rinku	AB	AB	AB		P	P
08	Miss. Shinde Kavita	Shinde Kavita	Shinde Kavita	P		P	P
09	Shinde Omkar	AB	AB	AB		A	A
10	Sonawane Sudarshan	AB	AB	AB		P	P
	Faculty Sign.						



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Name of Activity:	Industrial Visit
Date:	25 th January 2020
Venue:	Hotel four point by Sheraton, Pune
No. of Participant	First year students Total: 77
Purpose of Event	Industrial visit helps students to gain first-hand information regarding functioning of various departments, section ,layouts, equipments and work routine of the different section of the hotel.
Outcome	Industrial visit make the students aware of other allied areas where employment is possible. It provides insight into the real working environment of industry, grooming standards communication skill and work culture of an area.
Event – In charge	Prof .Rachana Khatavkar Prof. Sagar Malwade



Industrial Visit at Hotel Four Point by Sheraton Pune, and enjoying food at themed restaurant - Chokhi Dhani



[Handwritten Signature]

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Name of Activity:	Laundry Visit
Date:	23 rd September 2019
Venue:	Gajraj Dry cleaners, Gokul Nagar, Pipe line road, Ahmednagar.
Faculty In-charge	Prof. Nirmal S. Sancheti.
No. of Participant	51
Objectives of Event	To familiarize the student with the actual functioning of commercial laundry To familiarize the student with the modern equipments used in laundry. To familiarize the student with the ecofriendly chemicals used in laundry. To explain them how we can use of natural energy in laundry.
Outcome	Student understood about the entire procedure of laundry starting from receiving to finishing. Students understood the operations of different modern equipments in the laundry. They came to know about stain and stain removal procedure and chemicals used for stain removal. They understood about dry cleaning machine, procedure and chemicals used for dry cleaning.



Managing Director of Gajraj Laundry explaining the functions and procedures of steam press machine and washing Machine to Students



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Name of Activity	Vineyard Visit
Year	14 th July 2018
Venue	Deccan Plateau, Burkegaon, Haweli, Pune
Students Involved	Second Year Students of IHMCT, Ahmednagar
No. of Students & Faculty members	BHMCT – 22 nos. BScHS – 35 Nos. Total 57
Faculty In-Charge	Prof. Gokul Sonawane
Purpose of Event	To oversee the actual operation of vinery. To attend and experience sessions on wine testing
Outcome	Students learn and observe actual operation of wine making. Understand the characteristic of wine through testing session.



Mrs. Surbhi Shinde explaining grape varieties and procedure of wine making




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Name of Activity	Bakery Visit
Year	15 th March 2016 (2015-16)
Venue	ALBION – THE HOUSE OF CAKE' - BAKERY PLANT, NASHIK
Students Involved	Second Year Students of IHMCT, Ahmednagar
No. of Students & Faculty members	18 students & 2 Faculty members = Total 20
Faculty In-Charge	Prof. A.A. Gajjaralwar
Purpose of Event	<ul style="list-style-type: none"> • To learn the actual operation of Bakery. • To attend and experience Production of Bakery Product.
Outcome	<ul style="list-style-type: none"> • Students learn and observe actual operation of bakery. • Study standard operating procedure of bakery



Students visited to bakery to experience the real operations




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Name of Activity	Nursery Visit
Year	23 rd September 2019
Venue	Aakansha Nursery, Savedi, Ahmednagar
No. of Students	51
Faculty In-Charge	Prof. N.S. Sancheti
Purpose of Event	<ul style="list-style-type: none">To impart knowledge about Horticulture as is one of the section of housekeeping department
Outcome	<ul style="list-style-type: none">Students get knowledge of variety of indoor and outdoor plants.



Aakansha Nursery Gardener explaining variety of plants to the Students




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FYBHMCT

SUB: 101 FOOD PRODUCTION

AAG

QUESTION BANK

CHAPTER I

- 1) List the aims and objectives of cooking.
- 2) Write any six spices and herbs used in Indian cookery
- 3) Explain the following
 - a) Sambar
 - b) Pulao
 - c) Dum
 - d) Halwa
 - e) Lard
 - f) Saute
 - g) Tandoor
 - h) Mutanjan
 - i) Zarda
 - j) Sandesh
 - k) Baghar
 - l) Cheena
 - m) Bonda
 - n) Bharta
 - o) Bhuji
 - p) Kofta
 - q) Khorma
 - r) Dosa
 - s) Condiments
 - t) Suet
 - u) Shallow frying
 - v) Herbs



- w) Whisk
- x) Lard
- y) Balushai
- z) Luchi

CHAPTER II

- 1) List any four types of accidents.
- 2) Personal hygiene means what.
- 3) Write the importance of kitchen uniform
- 4) List four points to be observed while handling cooking food.

CHAPTER III

- 1) Write the duties and responsibilities of sous chef
- 2) Write the duties and responsibilities of executive chef
- 3) Draw the chart showing classical kitchen brigade

CHAPTER IV

- 1) List any ten light equipment
- 2) In short write the uses of following equipments
 - a) Refrigerator
 - b) Bain-marie
 - c) Hot plates
 - d) Knives and kitchen tools
 - e) Pulverisers
- 3) Classify kitchen equipment with two examples

CHAPTER V

- 1) List any four varieties of wheat available in market. Write any four byproducts' of wheat.
- 2) Give ant two uses of butter and oil each.
- 3) Classify different types of fruits with two examples of each.
- 4) Write a short note on liquid sugar and artificial sugar
- 5) List the different types of milk



- 6) Give any four uses of egg
- 7) Give local equivalent of the following
 - a) Moth beans
 - b) Cow peas
 - c) Pear
 - d) Mackerels
 - e) Fenugreek
 - f) Radish
 - g) Colociasia
 - h) Sesame seeds
 - i) Walnut
 - j) Pomegranate
 - k) Bombay duck
 - l) Ladies finger
- 8) Give the name any four bread spread
- 9) classify vegetables giving two examples of each.
- 10) What care will you take while storing cereals and pulses
- 11) List any six spices used in Indian cooking
- 12) Draw neat diagram of egg structure
- 13) Name four stone fruits
- 14) Explain hydrogenation of fat
- 15) List different types of sweeteners used in kitchen
- 16) Differentiate between herbs and spices.
- 17) What care should be taken while storing dried fruits.

CHAPTER VI

- 1) Explain the effect of acid and alkali non the following vegetable pigment:
 - a) Flavor
 - b) Chlorophyll
- 2) Give the colour pigments present in the following vegetables
 - a) Broccoli
 - b) Beet root
 - c) Cauliflower
 - d) Carrots.



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SYBHMCT

SUB: 301 FOOD PRODUCTION III

QUESTION BANK


Chapter I

- 1) Plan a Children menu(under age12) for winter season.
- 2) Write short note on.
 - a) Hospital Catering
 - b) Industrial catering.
- 3) Write catering considerations for the following.
 - a) Industrial canteen.
 - b) Hospital catering.
- 4) Briefly explain procedure of food service to a patient to a hospital.
- 5) Difference between Industrial canteen and Hospital Catering.
- 6) Plan alunch menu for the students considering the nutritional factor.

ChapterII

- 1) Give staple food for the following Regions:
 - a) Goa
 - b) Punjab
 - c) Kashmir
 - d) Maharashtra
- 2) Plan a Rajasthan menu for a wedding function
- 3) List any two special equipments and 2 fuels used in Maharashtrian cuisine.
- 4) Plan a festival menu for the following cuisines with suitable choices:
 - a) Punjabi
 - b) Hydrabadi
 - c) Bengali
 - d) Kashmiri
 - e) Awadh.
- 5) List the following:
 - a) 2 Rajasthani Meat preparations
 - b) 2 Maharashtrian desserts
 - c) 2 Bengali main course.
 - d) 2 goan desserts.




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- e) 2 kerala breakfast items.
 - f) 2 awadh desserts.
 - g) 2 kashmiri meat preparations.
 - h) 2 maharashtrian breakfast items.
 - i) 2 rajasthani vegetable preparations.
 - j) 2 snack preparation from rajasthan
 - k) 2 staple ingredients used in gujhrathi cuisine
- 6) Plan a festive menu considering the importance of festival, raw material availability, historical background, geographical background, for the following regions of India:
- a) Gujhrathi
 - b) Maharashtraian
- 7) Explain the factors affecting eating habits in Indian regional cuisine.
- 8) Enlist any four special equipment used in Indian cuisine.

Chapter III

- 1) Write down any four principles of baking.
- 2) List any four physical and chemical changes take place during baking.
- 3) List 4 large and 4 small bakery equipment used in bakery.
- 4) Enlist principles of baking.
- 5) What is baker's percentage? How is it calculated in bakery?
- 6) Recipe balancing in cake making

Chapter IV

- 1) Differentiate between
 - a) Strong flour and weak flour.
 - b) Cake margarine and pastry margarine.
- 2) Write short note on shortening agent.
- 3) Explain the functions of the following ingredients used in bakery and confectionery
 - a) Dairy products.
 - b) Raisin agents.
 - c) Flour.
 - d) Sugar.
 - e) Sundry material
 - f) Eggs
 - g) Shortening
 - h) Essence.
 - i) Chocolate.



ChapterV

- 1) Give the role of the following ingredients in bread making
 - a) Water
 - b) Flour.
- 2) Give reasons for the following fault:
 - a) Hard bread rolls
 - b) Bread hard outside and gluey inside.
 - c) Dark crust color in bread.
- 3) Explain the steps involved in bread making process.
- 4) Explain following bread making process:
 - a) No time dough method.
 - b) Sponge dough method
- 5) Write short note on rich dough and lean dough.
- 6) Name any 2 bread improvers.

ChapterVI

- 1) Explain the cake making methods:
 - a) Flour batter method
 - b) Angel food cake
 - c) Two-stage methodsugar batter method
 - d) All in one process
 - e) Angel food cake.
 - f) Sponge method.
- 2) Give reason:
 - a) Cake with pale crust.
 - b) 'x' fault in cake
 - c) Cake baked with peaked top.
 - d) Sinking of fruits
 - e) Crust too pale.
 - f) Cakes burst on top.
- 3) Write the difference between rich and lean cake.

Culinary terms:

- a) Anarsa
- b) Molasses
- c) Paysam
- d) Khandavi
- e) Fermentation
- f) Bébinca



- g) Mangodi
- h) Cake
- i) Dum
- j) Rasgullah
- k) Baking
- l) Homogenized milk
- m) Pachadi
- n) Dry baking
- o) Gustaba
- p) Baking loss
- q) Rich dough
- r) Low ratio cake
- s) Mtanjan
- t) Missal pithore
- u) Muthias
- v) Luchi
- w) Yakhani
- x) Bloom
- y) Rope
- z) Millard reaction
- aa) High ratio and low ratio cake



QUESTION BANK**B.H.M.C.T.****305 : Food and Beverage Control**

Chapter 1 – Food & Beverage Control

- ✓ Q. 1. Define Food & Beverage Controls. List & explain the objectives of F & B Controls.
 - ✓ Q. 2. Explain *four* obstacles of F & B Controls.
-

Chapter 2 – Elements of Cost

- ✓ Q. 1. Explain the following:
 - Net Profit
 - Overhead Cost
 - Departmental Profit margin
 - element of cost
 - Banquet menu pricing
 - ✓ Q. 2. Explain different element of cost.
 - ✓ Q. 3. Explain the following elements of cost:
 - 1) Material Cost
 - 2) Overhead Cost
 - ✓ Q. 4. Explain pricing based on the market.
 - ✓ Q. 5. Explain Differential profit margin in menu pricing.
 - ✓ Q. 6. Explain different types of menus. How does pricing differ from menu to menu?
-

Chapter 3 – Cost Dynamics & Break Even

- ✓ Q. 1. As a Restaurant Manager, explain the concept of Break even analysis (BEA) and explain the following terms:
 - Net Profit
 - Net Loss
 - Margin of Safety
- ✓ Q. 2. Write short notes on:
 - Break-even point
- ✓ Q. 3. Explain the following terms:




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- Break even analysis
- Contribution
- Fixed Cost
- Variable Cost
- Margin of Safety
- Break-even point
- Average Spending Power

Chapter 4 – Budgeting

- ✓ Q. 1. Define Budget. Write any two objectives of Budgetary Control.
- ✓ Q. 2. Explain the following Budget:
 1. Overhead Cost Budget
 2. Labour Cost Budget
 3. Budgeted Trading a/c (P&L)
 4. Capital Cost Budget
 5. Capital budget
 6. Sales budget
- ✓ Q. 3. Explain the following terms:
 1. Master Budget
 2. Cash Budget
- ✓ Q. 4. Write importance of budgetary control.
- Q. 5. Define Budget. What are the objectives of preparing budget?

Chapter 5 – The Control Cycle Overview

Chapter 6 – Purchasing

- ✓ Q. 1. How & why is a supplier rated by purchases manager in a hotel?
- ✓ Q. 2. Explain any two methods of purchasing food & beverage and give reasons, for which type of establishment will prefer them? OR
Explain the *two* methods of purchasing Food & Beverage from below:
 - 1) Purchasing by weekly/Fortnightly
 - 2) Purchase by paid reserve
 - 3) Wine shippers
 - 4) Purchasing by daily market list
 - 5) Cost plus
 - 6) Total Supply
 - 7) Cash and Carry



- ✓ Q. 3. State *four* objectives of Standard Purchase Specification.
 - ✓ Q. 4. Explain the following terms:
 - EOQ
 - Purchase Order
 - Purchasing by contract
 -
 - ✓ Q. 5. With the help of format, explain:
 - Standard Purchase Specification
 - ✓ Q. 6. Write short notes on:
 - EOQ
 - ✓ Q. 7. Explain any two methods of purchasing food & two methods of purchasing beverage.
-

Chapter 7 – Receiving

- ✓ Q. 1. Explain the procedure and method of receiving.
 - ✓ Q. 2. As a receiving clerk, explain in detail the procedure for receiving Food & Beverage.
 - ✓ Q. 3. As a receiving clerk, what are the objectives of receiving?
 - ✓ Q. 4. Explain the following terms:
 - Blind Receiving
 - Delivery notes
 - Credit notes
 - ✓ Q. 5. With the help of format, explain:
 - Request for Credit Note
 - ✓ Q. 6. Explain the points to be considered while receiving food & beverage.
-

Chapter 8 – Storing & Issuing

- ✓ Q. 1. With the help of format, explain:
 - Meat Tag
 - Goods received book
 - Bin Card
 - Cellar Inward Book
- ✓ Q. 2. Write short notes on:



- ABC Analysis
 - Perpetual Inventory
- ✓ Q. 3. What is the procedure for storing perishable and non-perishable items?
- ✓ Q. 4. Give the main objective of stock taking.
- ✓ Q. 5. Explain the various area of storage for beverages.
- ✓ Q. 7. Explain stock-taking procedure of food & beverage items.
- ✓ Q. 8. Explain the following terms:
- ✓ Re-order level
 - ✓ Rate of stock turnover
 - ✓ Breakages & ullages
 - ✓ ABC Analysis
 - ✓ Stock Turnover
 - ✓ Transfer notes
 - ✓ Maximum Level
 - ✓ Perpetual Inventory record

Chapter 9 – Preparation of Food & Beverage Items

- ✓ Q. 1. With reference to food preparation explain the objectives & importance of:
- 1) Standard receipte
 - 2) Volume Forecasting
 - 3) Standard Yield
- ✓ Q. 2. Describe and explain:
- 1) Standard Receipte
 - 2) Standard Yield
 - 3) Standard Portion Size
- ✓ Q. 3. Explain the following terms:
- Standard Yield
 - Cook chill method
- ✓ Q. 4. Define Volume Forecasting and how does it help in controlling food cost.
- ✓ Q. 5. What is Standard yield? how does standard portion size help in controlling food cost?
- ✓ Q. 6. Explain cook chill & cook freeze methods of cooking.
-



Chapter 10 – Selling

- ✓ Q. 1. Explain the procedure and method of receiving.
- ✓ Q. 2. Explain the following terms:
 - En Pension

Chapter 11 – Preparing Food Cost & Beverage Cost Reports

- ✓ Q. 1. Explain the procedure and method of receiving.
- ✓ Q. 2. Draw the format of Daily food cost report. Also state the advantages & disadvantages of preparing this report.
- ✓ Q. 3. As a food & beverage controller, what are the steps which you will take care in controlling food & beverage cost.
- ✓ Q. 4. Explain the following terms:
 - Bar cost system
 - Daily food cost report
 - Weekly food cost report

Prof. Gokul Sorawane



NOV. 2019.

Total No. of Questions—6]

[Total No. of Printed Pages—2

Seat No.	
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[5665]-1001

B.H.M.C.T. (I Semester) EXAMINATION, 2019

101 : FOOD PRODUCTION

(2019 PATTERN)

Time : 1½ Hours

Maximum Marks : 40

N.B. :— (i) Q. No. 1 is compulsory.

(ii) Solve any three of the remaining.

(iii) All questions carry equal marks.

1. Explain the following terms (any ten) : [10]

- (1) Mashing
- (2) Blanching
- (3) Creaming
- (4) Rasgolla
- (5) Vindaloo
- (6) Pressure frying
- (7) Convection
- (8) Poori
- (9) Kadhi gravy
- (10) Steam jacket
- (11) Brista
- (12) Parathas.

P.T.O.


2. (A) Explain any five aims and objectives of cooking. [5]
(B) Draw the wheat diagram and label it. [5]
3. (A) Write preventive measure for the following accidents (any two) [5]
 - (1) Cut
 - (2) Burn
 - (3) Scald
 - (4) Fall.

(B) How will you retain vitamins and minerals while cooking food ? [5]
4. (A) Enlist any five aspects of care and maintenance for electric equipments. [5]
(B) Explain the use of condiments and seasoning in Western and Indian cookies. [5]
5. (A) Write any five duties of Sous-Chef. [5]
(B) Enlist various types of fuels used in kitchen and give advantages and disadvantages of any one fuel. [5]
6. Answer the following (any five) : [10]
 - (1) Why is steaming considered as best cooking method for infants.
 - (2) Enlist any two desirable and 2 non-desirable textures.
 - (3) Define any two dry cooking methods.
 - (4) Write two rules to follow while boiling.
 - (5) Why is basting needed while roasting ?
 - (6) Give local equivalents for the following food commodities :
 - (i) Pepper Corn
 - (ii) Mint
 - (iii) Black eye beans
 - (iv) Sorghum.

[5665]-1001

2




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Page No. 0054

Total No. of Questions—6

[Total No. of Printed Pages—2

Seat
No.

[5665]-1002

B.H.M.C.T. (I Semester) EXAMINATION, 2019

102 : FOOD AND BEVERAGE SERVICES—I

(2019 PATTERN)

Time : Two Hours

Maximum Marks : 40

N.B. :- (i) Attempt any four questions.

(ii) All questions carry equal marks.

1. (A) Explain the following terms : [5]
- (i) Coffee shop
 - (ii) Snack bar
 - (iii) Cafeteria
 - (iv) Captive market
 - (v) Commercial catering establishment.
- (B) (a) State the dimension of : [2]
- (i) Square table for four pax
 - (ii) Chair.
- (b) Discuss the importance of side board. [3]
2. (A) Draw and explain the classification of non-commercial catering establishment with examples. [5]
- (B) Explain five attributes of F and B personnel. [5]

P.T.O.

3. (A) Differentiate between : [6]
- (i) Silver service and pre-plated service
 - (ii) Buffet service and take away service
 - (iii) Cafeteria service and food court.
- (B) State the care and maintenance of glassware. [4]
4. (A) List and explain any two softwares used in catering outlets. [5]
- (B) State the capacity/dimensions of : [5]
- (i) High ball
 - (ii) Dinner plate
 - (iii) Table cover size
 - (iv) Dessert bowl
 - (v) Slip cloth.
5. (A) Discuss the inter departmental relationship between food and beverage department and : [6]
- (i) Housekeeping
 - (ii) Human Resource
 - (iii) Finance.
- (B) Explain the following terms : [4]
- (i) Gueridon service
 - (ii) Drive through
 - (iii) Vending
 - (iv) Lounge service.
6. (A) State the importance of control. [4]
- (B) Draw the organization structure of French restaurant brigade. Also state the job description of any one personnel. [6]

[5665]-1002

2



Total No. of Questions—6]

[Total No. of Printed Pages—2

Seat
No.

[5665]-1003

B.H.M.C.T. (I Semester) EXAMINATION, 2019

C-103 : BASIC ROOMS DIVISION—I

(2019 PATTERN)

Time : 2½ Hours

Maximum Marks : 40

N.B. :— (i) Q. No. 1 is compulsory.

(ii) Attempt any *three* from Q. No. 2 to Q. No. 6.

(iii) All questions carry equal marks.

1. Explain the following terms (any *ten*) :

[10]

- (1) Efficiency Room
- (2) Queen Room
- (3) DND
- (4) Dutch Wife
- (5) Back of the House Area
- (6) GRA
- (7) Casino Hotel
- (8) C.P.
- (9) Rack Rate
- (10) Hospitality
- (11) Very Large Hotel
- (12) FIT.

2. (A) Draw organizational framework of Housekeeping Department for Large Hotel. [5]
(B) Explain any *five* types of cleaning agents. [5]
3. (A) Explain the various factors to be consider while selecting cleaning equipments. [5]
(B) Write down general duties of Executive Housekeeper. [5]
4. (A) Classify Hotels on the basis of Location. [5]
(B) Draw a layout of front office department. Explain functions of any *one* section. [5]
5. (A) Explain various rules that needs to be followed by F.O. staff while working in the Hotel. [5]
(B) Define Tourism. Explain the importance of Tourism. [5]
6. Write short notes on (any *two*) : [10]
 - (1) Explain any *two* sections of Housekeeping.
 - (2) List and explain *five* personality traits for Housekeeping staff.
 - (3) Duties and responsibilities of Bell Boy.
 - (4) Different types of keys.

P.T.O.

[5665]-1003

2



Total No. of Questions—9]

[Total No. of Printed Pages—2

Seat No.	
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[5665]-1004

B.H.M.C.T. (I Sem.) EXAMINATION, 2019

C-104 : PRINCIPLES OF MANAGEMENT

(2019 PATTERN)

Time : Three Hours

Maximum Marks : 70

N.B. :- (i) Solve any seven out of nine questions.

(ii) Each question carries equal marks.

1. Write short notes on (any four) [10]
 - (a) Levels of management
 - (b) Advantages of planning
 - (c) Benefits of motivated staff
 - (d) Barriers in Communication
 - (e) Importance of Control process
 - (f) Formal organisations.
2. Define leadership. Explain any four styles of leadership. [10]
3. Explain Maslow's theory of motivation. [10]
4. Describe any four types of communication [10]
5. Explain the principles of organizing. [10]
6. Describe the various steps in the planning process. [10]

P.T.O.

7. Explain F.W. Taylor's scientific management theory. [10]
8. (a) Explain the measures to be taken to make communication process effective in the hotel. [5]
(b) Explain the importance of coordination among different departments of a hotel (any two departments). [5]
9. Explain any five functions of management. [10]

[5665]-1004

2



Total No. of Questions—7]

[Total No. of Printed Pages—3

Seat No.	
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[5665]-201**B.H.M.C.T. (Second Semester) EXAMINATION, 2019****201 : FOOD PRODUCTION—II****(2016 PATTERN)****Time : 2.15 Hours****Maximum Marks : 50****N.B. :-** (i) All questions carry equal marks.

(ii) Q. No. 1 is compulsory.

(iii) Solve any four questions from Q. 2 to Q. 7.

1. Define the following terms (any ten) : [10]
- (1) Exotic fruits
 - (2) Bulls eye
 - (3) HACCP
 - (4) Aspic
 - (5) Carotene
 - (6) Demi glaze
 - (7) Bisque
 - (8) Borscth
 - (9) Hollandaise
 - (10) Beurre mainie
 - (11) Pita
 - (12) Jus-lie
2. (a) Give classification of sauces with one example each. [6]
(b) Give types of stocks used in kitchen. [4]
3. (a) Write any four uses of Eggs in Cookery and Bakery. [4]
(b) Give detailed classification of fruits with one example each. [6]

P.T.O.

4. (a) Enlist and explain any five types of sandwiches with example. [5]
(b) Explain types of salads with examples. [5]
5. (a) What are the various ways to avoid food contamination in kitchen write any six. [4]
(b) Match the following : [6]
- | | |
|-----------|-------------------|
| Italy | Gazpacho |
| France | Scotch broth |
| America | Clam chowder |
| Sri Lanka | Ministroru |
| Scotland | French onion soup |
| Spain | Mouligalwary |
6. (a) Write short notes on (any three) : [6]
(1) Pan-gravy
(2) Salad dressings
(3) Mother Sauces
(4) Kitchen stewarding
(b) Give classification of consomme' and define consomme' with example. [4]
7. (a) Write examples for the following : [4]
(i) Root vegetable
(ii) Steam vegetable
(iii) Fruit vegetable
(iv) Beans

[5665]-201

2



Unit Test - I

Name: Gaurav Mahadev Khakal T.Y. BSc.HS.

Q.1

i) Redecoration:-

The can involves the renewal of paintwork, touching up of furniture and accessories, renewal of soft furnishings and spring, cleaning. It is also done annually in order to maintain the standards of the room in a property.

ii) Complementary color scheme

→ Complementary color scheme is the one built on any two hues directly opposite each other on the colour wheel. They offer a great range of possibilities, depending on how the colours are used such schemes can be more pleasing or least satisfying.

iii) Refurbishing:-

→ This process entails renovating of property so as to give it a fresh look and includes replacing furniture fitting and soft furnishing that have become worn out or obsolete.

iv) Restoration:-

→ The scope of a restoration typically allows for a complete gutting of a space and replace of all systems that are technically and functionally obsolete.



V. Interior design:

→ Interior design "is the orderly arrangement of line, forms, colours, textures etc. to create beauty in interiors. A good design shows an orderly arrangement of the materials used and in addition, creates beauty in the finished product.

Q.2.

1) List principles of design.

→ proportion, Balance, Rhythm, Emphasis, Harmony.

2. What is the meaning of Greek oblong in design?

→ The ancient Greek striving for beauty arrived at the point where they tried to achieve good proportion in nearly everything they created.

3. What is minor renovation?

→ This is the extent of renovation that entails replacing or renewing the non-durable furnish and finishes, within an area without changing the space's use or physical layout.

4. Define structural design.

→ It denotes the structure or construction of objects. This comprised of the size, form, colour and texture of an object be it the object itself.

6. Define decorative design?

→ This is the surface enrichment of structural design. Any lines colour or materials that have been applied to structural design the purpose of adding a richer quality in it constitute is decorative design.

Q.3

- Sang list :-

→ A worksheet prepared on the basis of a physical inspection of the property detailing areas and aspects to be renovated and give details of the specification and estimated costs of such renovation.

2. State various aspects of control that need to be executed during refurbishing process.

→ The process entails renovating a property so as to give it a fresh look and includes replacing furniture fittings and soft furnishing that have become worn out or obsolete this is usually

- Evaluation -

The physical inspection is necessary to ascertain whether such a project is really necessary.

- Allocation of time -

The expected completion date must be taken into account when estimating the work and costs involved.

- Budgeting -

At this stage how much money is going to be made available for the project is decided.



- Thematic choice :-

The involves taking a decision as to whether the original theme of the area should be changed or retained.

- Design feasibility studies :-

The project should be ergonomically sound and should meet all the practicalities of hygiene, cleanliness, and comfort.

- Décor preliminaries :-

suitable fabrics, finishes and colours should be selected. As far as possible they should be in durable.

- Staffing budget :-

The refurbishing project can be carried out either by hotel employees, or by contractors.

Q.4.

i) Give the procedure undertaken prior to redecoration?

→ Before the rooms are handed over to the contractors, the following procedures need to be carried out.

1. Inform the front office and the engineering and maintenance department of the programme.
2. Remove curtains lampshade, bed covers, linen, and guest supplies from the area and store them in the floor pantry.
3. Get telephones disconnected.
4. Disconnect and store television sets separately.



5. upholstered furniture should be sent to the upholstery yard for shampooing or repair.
6. Roll up and remove all carpets and send for shampooing
7. Seal bathtubs, wash basin and other ceramic fixtures
8. Cover remaining items of furniture and fixtures with dust sheets

2. discuss the objectives of Interior Design
→ Beauty -

Whenever one says that something is aesthetic, one usually implies that a beautiful piece has been created. Involved in this accomplishment is the organization, selection, and arrangement of materials, into an appealing form.

② Expressiveness +

An important to approach the subject of selecting decorating and furnishing an area is to express some definite idea or theme in it. These themes could be, naturalness, sophistication, formality, regality, warmth, coziness, freshness, antiquity and so on.


③ Functionalism =

An accommodation product should most importantly 'work' its space and furniture should serve the purpose for which it is intended for instance social spaces in



in the canteen are for group interaction
so seating should be comfortable, storage,
convenient lighting ample and appropriate
functional & work space organized for
efficiency.




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NOTICE FOR INTERNAL ASSESSMENT

All the teaching faculties are hereby informed that, the tentative schedule for Internal Assessment of Semester – I of A.Y. 2017-2018 for T.Y.B.Sc.HS (2008 Pattern) has been finalized as below,

Schedule of Internal and Practical examination

Sr.no	Examination	Date
01	Unit Test – I	14 th August to 21 st August 2017
02	Unit Test - II	18 th September to 23 rd September 2017
03	Preliminary Practical Examination	30 th October to 4 th November 2017
04	Preliminary Theory Examination	6 th November to 11 th November 2017
05	University Practical Examination	15 th November to 21 st November 2017
06	University Theory Examination	28 th November 2017 onwards

The teaching faculty is also informed that, a standardized question paper format has been prepared. The same should be used for question paper setting by each individual faculty. Question paper should be submitted within the stipulated time either through email or in a hard copy. For the smooth conduct of examination work, all faculties should follow the instructions forwarded from time to time by the committee.

The email for the internal assessment is “ihmct.exam@gmail.com”.

Prof. Abhijeet Gajjaralwar

Internal Exam Coordinator



Prof. Yogita Sadre

Principal
Institute of

Hotel Management & Catering Technology
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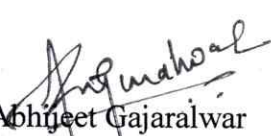
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NOTICE FOR INTERNAL ASSESSMENT
PRELIMINARY EXAMINATION


[SEM- I] A.Y.2017 -18

All the teaching faculties [Regular & visiting] are hereby informed that, the **Preliminary Theory Examination** for Internal Assessment for [SEM- I] of A.Y.2017 -18 will be conducted from **6th November to 11th November 2017**. The faculties are required to submit the Question Paper of their respective subject to the Internal Examination Committee on the given Email Id or in hard form on or before **3rd November 2017**. The faculties should follow Savitribai Phule Pune University question paper pattern while setting the question papers.

The faculties should also note that, the evaluation and the correction of the answer books should be carried out within the 08 days from the date of examination of their respective subject, it will help to communicate the results of the students at the earliest.


Prof. Abhjeet Gajjarwar
Internal Examination Committee


Prof. Y.S. Sadre
Principal


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INTERNAL ASSESSMENT OF A.Y 2017 -18 [TERM – I]
PRELIMINARY THEORY EXAMINATION, NOVEMBER 2017

TIME TABLE - BHMCT

All faculties [Regular & Visiting] are hereby informed that, **Preliminary Theory Examination** for Internal Assessment, will be conducted as per the following schedule.

Day and Date	F.Y.BHMCT	TIME	S.Y.BHMCT	TIME	FINAL YEAR BHMCT	TIME
6 th November 2017 Monday	C-101 Food Production-I	11.30 AM TO 1.45 PM	C-301 Bakery And Confectionary	11.30 AM TO 1.45 PM	701 A Spl. Food Production 701 B Spl. F & B Service Management 701 C Spl. Accommodation Management	11.30 AM TO 2.30 PM
7 th November 2017 Tuesday	C-102 Food & Beverage Service-I*	11.30 AM TO 1.45 PM	C-302 F & B Service III	11.30 AM TO 1.45 PM	702 Organization Behaviour	11.30 AM TO 2.30 PM
8 th November 2017 Wednesday	C-103 Rooms Division-I	11.30 AM TO 1.45 PM	C-303 Accommodation Operations-I	11.30 AM TO 1.45 PM	703 Hotel Related Laws	11.30 AM TO 2.30 PM
9 th November 2017 Thursday	AE-104 Commodities	11.30 AM TO 2.30 PM	AE-305 Environment Science	11.30 AM TO 2.30 PM	704 Hospitality Marketing	11.30 AM TO 2.30 PM
10 th November 2017 Friday	AE-105 Basic Accounting	11.30 AM TO 2.30 PM	AE-306 Hotel Law	11.30 AM TO 2.30 PM	705 Environmental Management	11.30 AM TO 2.30 PM
11 th November 2017 Saturday	SE-108 French-I	11.30 AM TO 1.00 PM	SE-307 Soft Skill Management	11.30 AM TO 1.00 PM	----	

Prof. Abhijeet Gajralwar
Internal Examination Committee



Prof. Y.S. Sadre
Principal

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INTERNAL ASSESSMENT OF A.Y 2017 -18 [TERM – I]
PRELIMINARY THEORY EXAMINATION, NOVEMBER 2017

TIME TABLE - BHMCT

All BHMCT students are hereby informed that, **Preliminary Theory Examination** for Internal Assessment will be conducted as per the following schedule.

Day and Date	F.Y.BHMCT	TIME	S.Y.BHMCT	TIME	FINAL YEAR BHMCT	TIME
6 th November 2017 Monday	C-101 Food Production-I	11.30 AM TO 1.45 PM	C-301 Bakery And Confectionary	11.30 AM TO 1.45 PM	701 A Spl. Food Production 701 B Spl. F & B Service Management 701 C Spl. Accommodation Management	11.30 AM TO 2.30 PM
7 th November 2017 Tuesday	C-102 Food & Beverage Service-I*	11.30 AM TO 1.45 PM	C-302 F & B Service III	11.30 AM TO 1.45 PM	702 Organization Behaviour	11.30 AM TO 2.30 PM
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10 th November 2017 Friday	AE-105 Basic Accounting	11.30 AM TO 2.30 PM	AE-306 Hotel Law	11.30 AM TO 2.30 PM	705 Environmental Management	11.30 AM TO 2.30 PM
11 th November 2017 Saturday	SE-108 French-I	11.30 AM TO 1.00 PM	SE-307 Soft Skill Management	11.30 AM TO 1.00 PM	-----	

Prof. Abhijeet Gajjaralwar
Internal Examination Committee

Prof. Y.S. Sadre
Principal




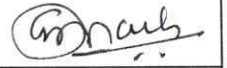
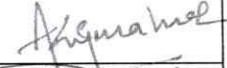

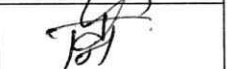
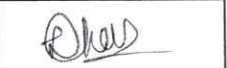

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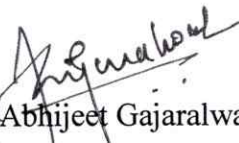
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AHMEDNAGAR


Expected Availability Dates for Supervision

All the teaching faculties are hereby informed that, the **Preliminary Theory Examination** for Internal Assessment will be conducted from **6th November to 11th November 2017**, for the smooth conduction of the examination; the faculties are requiring to submit their expected availability dates for the preparation of examination supervision schedule. Faculties can submit the dates in below given format;

Sr.no	Name of the faculty	Dates available for supervision	Dates not available for supervision	Signature
1	Prof. Balasaheb Shendage	All	—	
2	Prof. Gokul Sonawane	All	—	
3	Prof. Abhijeet Gajjaralwar	All	—	
4	Prof. Pravin Rathod	All day	—	
5	Prof. Nirmal Sancheti	All days	—	
6	Prof. Prachi Kale	All days	—	
7	Prof. Wahid Maniyar	All days	—	


Prof. Abhijeet Gajjaralwar

Chairman – Internal Examination Committee


Prof. Y.S. Sadre
Principal



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INTERNAL ASSESSMENT OF A.Y.2017-18 [TERM- I]

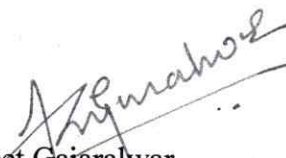
FACULTY SUPERVISION SCHEDULE FOR PRELIMINARY THEORY EXAM

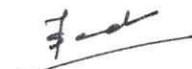
BHMCT

ROOM NO & DATE	Class & No of Student	06/11/2017 Monday	07/11/2017 Tuesday	08/11/2017 Wednesday	09/11/2017 Thursday	10/11/2017 Friday	11/11/2017 Saturday
02	Final Year BHMCT (21)	WUM	PRC	BRS	GTS	PVR	---
03	S.Y.BHMCT (14)	GTS	NSS	GTS	AAG	PRC	WUM
04	S.Y.BHMCT (13)	AAG	PVR	WUM	BRS	NSS	GTS
05	First year BHMCT (30)	PVR	AAG	NSS	WUM	BRS	NSS

SUPERVISION=

BRS	03	GTS	04
AAG	03	PVR	03
NSS	04	PRC	02
WUM	04		


Prof. Abhijeet Gajralwar
Internal Examination Committee


Prof. Y.S. Sadre
Principal



A.J.M.V.P.S
INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY
AHMEDNAGER 414001(MS)
PRELIMINARY THEORY EXAMINATION NOV 2017-18
FIRST YEAR BHMCT
101C- FOOD PRODUCTION

TIME: 2.15 HR

MARKS: 50M

- NOTES:** (i) All questions carry equal marks.
(ii) Question No. 1 is compulsory.
(iii) Answer any 5 questions from the remaining

Q.1. Explain the following terms (any 5) (10m)

- a) Luchi b) Phirnee c) Phulka d) Bhtura
e) Raita f) whole garam masala g) Mashing h) Mutton Rogan Josh

Q.2. Solve any 2 question (08m)

- a) State various Aims and Objectives of cooking food?
b) Discuss the importance of personnel hygiene?
c) Write down duties and responsibilities of executive chef?

Q.3. Solve any 2 question (08m)

- a) Write down the following terms?
(1) Peeling (2) mandolin (3) shredding (4) marinating
b) Discusses any 2 types of cooking method with their basic rules of cooking?
c) List any four types of kitchen accidents and write their prevention?

Q.4. Solve any 2 question (08m)

- a) Write down the importance of kitchen uniform?
b) What is means by Radiation and Induction cooking?
c) Draw the kitchen hierarchy of large hotel?



Ahmednagar Jilha Maratha Vidya Prasarak Samaj
INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY,
AHMEDNAGAR

BHMCT (First Semester) PRELIMINARY EXAMINATION

A.Y. 2017 – 2018

C- 102 Food & Beverage Service –I (2016 Pattern)

Marks: 50

Time: 2Hrs & 15 Min.

N.B.:- i) Answer any five questions.

ii) All questions carry equal marks.

Q.1. Explain the terms (any 10) (10)

i) Coffee shop ii) KOT iii) Gueridon iv) Drive through v) Kiosk vi) BOT vii) Discotheque
viii) EPNS ix) Disposables x) Cafeteria xi) Demitasse xii) Theme restaurant

Q.2. (a) Draw and explain the classification chart of catering establishment. (05)

(b) What are the sizes or capacity of the following (any five) . (05)

i) Side plate ii) Fish plate iii) Cloth serviette iv) Square table for 2 covers
v) Sweet plate vi) Tom Collins vii) Tea cup

Q.3. Which attributes are essential for F & B Service staff? Explain any ten. (10)

Q.4. (a) State the inter-departmental relationship of F & B service with Food production
& Housekeeping departments of hotel. (05)

(b) Write any ten basic etiquettes of restaurant staff. (05)

Q.5. (a) Draw the flowchart of F& B check, and explain the triplicate checking method . (05)

(b) Explain: i) Lounge service ii) Buffet service (05)

Q.6. (a) Draw the organization chart of a restaurant and room service. (05)

(b) State the responsibilities : i) Restaurant manager ii) Captain. (05)



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Internal Assessment [TERM - I] - A.Y. 2017 - 2018

PRELIMINARY EXAMINATION, NOVEMBER 2017
Attendance Record

Class - F.Y.BHMCT

Semester - I

Subject Name/ Code		Food Prod-I (C-101)	F&B Service-I (C-102)	Rooms Division-I (C-103)	Commodities (AE-104)	Basic Accounting (AE-105)	French-I (SE-108)
Sr. No	Date Name of Student	06/11/2017 Monday	07/11/2017 Tuesday	08/11/2017 Wednesday	09/11/2017 Thursday	10/11/2017 Friday	11/11/2017 Saturday
1	Bodhare Shubham	<i>Bodhare</i>	<i>Bodhare</i>	<i>Bodhare</i>	<i>Bodhare</i>	<i>Bodhare</i>	<i>Bodhare</i>
2	Borawake Yogesh	<i>YB</i>	<i>YB</i>	<i>YB</i>	<i>YB</i>	<i>YB</i>	<i>YB</i>
3	Borude Abhijit	A.R. Borude	A.R. Borude	A.R. Borude	A.R. Borude	A.R. Borude	A.R. Borude
4	Chumbalkar Abhishek	<i>A</i>	<i>A</i>	<i>A</i>	<i>A</i>	<i>A</i>	<i>A</i>
5	Dandwate Nilesh	<i>Dandwate N.K</i>	<i>Dandwate N.K</i>	<i>Dandwate N.K</i>	<i>Dandwate N.K</i>	<i>Dandwate N.K</i>	<i>Dandwate N.K</i>
6	Jadhav Viraj	<i>Jadhav</i>	<i>Jadhav</i>	<i>Jadhav</i>	<i>Jadhav</i>	<i>Jadhav</i>	<i>Jadhav</i>
7	Jawane Nutan	<i>Bunnu</i>	<i>Bunnu</i>	<i>Bunnu</i>	<i>Bunnu</i>	<i>Bunnu</i>	<i>Bunnu</i>
8	Kale Chaitanya	<i>C</i>	<i>C</i>	<i>C</i>	<i>C</i>	<i>C</i>	<i>C</i>
9	Kale Dhiraj	<i>Skale</i>	<i>Skale</i>	<i>Skale</i>	<i>Skale</i>	<i>Skale</i>	<i>Skale</i>
10	Khillare Pawan	<i>Pawar Patil</i>	<i>Pawar Patil</i>	<i>Pawar Patil</i>	<i>Pawar Patil</i>	<i>Pawar Patil</i>	<i>Pawar Patil</i>
11	Kotkar Ajinkya	<i>Kotkar Ajinkya</i>	<i>Kotkar Ajinkya</i>	<i>Kotkar Ajinkya</i>	<i>Kotkar Ajinkya</i>	<i>Kotkar Ajinkya</i>	<i>Kotkar Ajinkya</i>
12	Nikam Vaibhavraj	<i>Nikam</i>	<i>Nikam</i>	<i>Nikam</i>	<i>Nikam</i>	<i>Nikam</i>	<i>Nikam</i>
13	Pawar Rushikesh	<i>Pawar</i>	<i>Pawar</i>	<i>Pawar</i>	<i>Pawar</i>	<i>Pawar</i>	<i>Pawar</i>
14	Pimpure Akshay	<i>Akshay Pimpure</i>	<i>Akshay Pimpure</i>	<i>Akshay Pimpure</i>	<i>Akshay Pimpure</i>	<i>Akshay Pimpure</i>	<i>Akshay Pimpure</i>
15	Popalbhat Sachin	<i>SPR</i>	<i>SPR</i>	<i>SPR</i>	<i>SPR</i>	<i>SPR</i>	<i>SPR</i>

No. of Student Absent	—	Nil	Nil	—	—	Nil
No. of Student Present	30	30	30	30	30	30
Total No. of Students	30	30	30	30	30	30
Faculty Sign	<i>Patil</i>	<i>Patil</i>	<i>Patil</i>	<i>Patil</i>	<i>Patil</i>	<i>Patil</i>



PRELIMINARY EXAMINATION, NOVEMBER 2017
Attendance Record

Semester - I

Class - F.Y.BHMCT

Subject Name/ Code		Food Prod-I (C-101)	F&B Service-I (C-102)	Rooms Division-I (C-103)	Commodities (AE-104)	Basic Accounting (AE-105)	French (SE-10)
Sr. No	Date Name of Student	06/11/2017 Monday	07/11/2017 Tuesday	08/11/2017 Wednesday	09/11/2017 Thursday	10/11/2017 Friday	11/11/2017 Saturday
16	Raut Omkar	ORat	ORat	ORat	ORat	ORat	ORat
17	Sapkal Ashish	Aapkal	Aapkal	Aapkal	Aapkal	Aapkal	Aapkal
18	Srode Pavan	Brods	Brods	Brods	Brods	Brods	Brods
19	Sawant Prakash	PSawant	PSawant	PSawant	PSawant	PSawant	PSawant
20	Shaikh Ashrafraza	AS	AS	AS	AS	AS	AS
21	Shaikh Mohmmadraza	Shaikh	Shaikh	Shaikh	Shaikh	Shaikh	Shaikh
22	Shewale Rushikesh	RS	RS	RS	RS	RS	RS
23	Shinde Chaitanya	Shinde	Shinde	Shinde	Shinde	Shinde	Shinde
24	Shinde Omkar	Shinde	Shinde	Shinde	Shinde	Shinde	Shinde
25	Shinde Vivek	Shinde	Shinde	Shinde	Shinde	Shinde	Shinde
26	Sonar Chaitanya	Sonar	Sonar	Sonar	Sonar	Sonar	Sonar
27	Sudake Vishal	Sudake	Sudake	Sudake	Sudake	Sudake	Sudake
28	Vibhute Kunal	Vibhute	Vibhute	Vibhute	Vibhute	Vibhute	Vibhute
29	Wandhekar Shobhraj	Wandhekar	Wandhekar	Wandhekar	Wandhekar	Wandhekar	Wandhekar
30	Yadav Rishabh	Rishabh	Rishabh	Rishabh	Rishabh	Rishabh	Rishabh
N	No. of Student Absent	—	Nil	Nil	—	—	Nil
N	No. of Student Present	30	30	30	30	30	30
T	Total No. of Students	30	30	30	30	30	30
F	Faculty Sign	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>



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PRELIMINARY EXAMINATION, NOVEMBER 2017
Mark Record

Subject Name/ Code		Food Prod-I (C-101)	F&B Service-I (C-102)	Rooms Division-I (C-103)	Commodities (AE-104)	Basic Accounting (AE-105)	French-I (SE-108)
Sr. No	Date Name of Student	50	50	50	50	50	50
1	Bodhare Shubham	18	06	23	13	12	22
2	Borawake Yogesh	26	11	30	14	15	26
3	Borude Abhijit	02	04	00	04	04	07
	Chumbalkar Abhishek	22	19	07	16	21	26
5	Dandwate Nilesh	32	23	33	24	32	34
6	Jadhav Viraj	10	03	05	02	08	08
7	Jawane Nutan	25	20	25	24	19	25
8	Kale Chaitanya	32	23	27	33	18	41
9	Kale Dhiraj	33	23	28	37	21	43
10	Khillare Pawan	26	19	25	26	31	24
11	Kotkar Ajinkya	10	08	03	Zero	20	08
12	Nikam Vaibhavraj	41	40	41	34	30	32
	war Rushikesh	21	20	14	13	13	13
	Pimpare Akshay	31	35	39	28	29	46
5	Popalbhat Sachin	17	17	33	09	22	28

To. of Student Pass	16	12 12	16	12	16	19
To. of Student Fail	14	18	14	18	14	11
To. of Student Absent	-	-	Nil	Nil	-	-
Total No. of Students	30	30	30	30	30	30
Faculty Sign	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>



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Ahmednagar
Internal Assessment [TERM - I] - A.Y. 2017 - 2018

PRELIMINARY EXAMINATION, NOVEMBER 2017
Mark Record

Subject Name/ Code		Food Prod-I (C-101)	F&B Service-I (C-102)	Rooms Division-I (C-103)	Commodities (AE-104)	Basic Accounting (AE-105)	French-I (SE-108)
Sr. No	Date Name of Student	50	50	50	50	50	50
16	Raut Omkar	31	27	40	33	34	39
17	Sapkal Ashish	16	13	10	27	25	20
18	Sawant Prakash Sawade Pavan	18	27	14	05	15	15
19	Shaikh Ashrafraza	06	07	10	06	10	15
20	Shaikh Mohmmadraza	28	20	25	27	22	20
21	Shewale Rushikesh	08	08	10	08	12	07
22	Shinde Chaitanya	15	13	25	14	21	32
23	Shinde Omkar	25	13	12	08	19	25
24	Shinde Vivek	07	08	00	08	05	23
25	Sonar Chaitanya	23	21	21	18	20	27
26	Sudake Vishal	03	11	20	09	10	12
27	Vibhute Kunal	03	11	00	02	11	12
28	Wandhekar Shobhraj	16	19	11	06	20	15
29	Yadav Rishabh	22	14	12	17	26	16
30	Sawant Prakash	40	34	26	25	34	30

No. of Student Pass	16	12	16	12	16	19
No. of Student Fail	14	18	14	18	14	11
No. of Student Absent	-	-	Nil	Nil	-	-
Total No. of Students	30	30	30	30	30	30
Faculty Sign						



AJMVPS
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Internal Assessment [SEM - II] - A.Y. 2016 - 2017

UNIT TEST - I, FEBRUARY 2017
Attendance Record

Class - S.Y.BHMCT

Semester - IV

Subject Name/ Code		Food Prod IV (401)	F&B Service IV (402)	Acco Operation IV (403)	Hotel Engineering (404)	Principles of Mgt (405)	Hotel Account (406)
Sr. No	Date Name of Student	06/02/2017 Monday	07/02/2017 Tuesday	08/02/2017 Wednesday	09/02/2017 Thursday	10/02/2017 Friday	11/02/2017 Saturday
1	Adhav Sanket	A	A	A	A	A	A
2	Aher Aniket	Ahiket	Ahiket	Ahiket	Ahiket	Ahiket	Ahiket
3	Aher Prashant	Ahesh	Ahesh	Ahesh	Ahesh	Ahesh	Ahesh
	Anarase Amit	Amit	Amit	Amit	Amit	Amit	Amit
5	Arkal Bhushan	Akal	Akal	Akal	Akal	Akal	Akal
6	Gholap Karan	Karan	Karan	Karan	Karan	Karan	Karan
7	Girgas Kunal	Kunal	Kunal	Kunal	Kunal	AB	Kunal
8	Hucche Rohan	Zohan	Zohan	Zohan	Zohan	Zohan	Zohan
9	Jagtap Rushikesh	Rushikesh	Rushikesh	Rushikesh	Rushikesh	Rushikesh	Rushikesh
10	Kapse Raviraj	Raviraj	Raviraj	Raviraj	Raviraj	AB	
11	Kardile Ganesh	Ganesh	AB	Ganesh	Ganesh	Ganesh	Ganesh
12	Mahale Prajyot	Prajyot	Prajyot	Prajyot	Prajyot	Prajyot	Prajyot
13	Minde Sangram	Sangram	Sangram	Sangram	Sangram	Sangram	Sangram
14	Pawar Shreyas	Shreyas	Shreyas	Shreyas	Shreyas	Shreyas	
15	Sali Anurag	Anurag	Anurag	Anurag	Anurag	Anurag	Anurag
16	Shewale Akshay	Akshay	Akshay	Akshay	Akshay	Akshay	Akshay
17	Shirsath Dadasaheb	Dadasaheb	Dadasaheb	Dadasaheb	Dadasaheb	Dadasaheb	Dadasaheb
18	Sonne Nirajkumar	N.K.Sonne	N.K.Sonne	N.K.Sonne	N.K.Sonne	N.K.Sonne	N.K.Sonne
19	Swami Someshwar	Swami	Swami	Swami	AB	AB	
20	Veer Sambhaji	Sambhaji	Sambhaji	Sambhaji	AB	AB	
21	Walunj Kiran	Kiran	Kiran	Kiran	Kiran	Kiran	Kiran
No. of Student Absent		—	01	—	01	03	04
No. of Student Present		21	20	21	20	18	17
Total No. of Students		21	20	21	21	21	21
Faculty Sign							



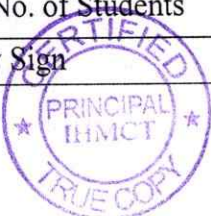
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Institute of Hotel Management and Catering Technology
Ahmednagar
Internal Assessment [SEM – II] - A.Y. 2016 – 2017

UNIT TEST – I, FEBRUARY 2017
Mark Record

Class – S.Y.BHMCT

Semester – IV

Subject Name/ Code		Food Prod IV (401)	F&B Service IV (402)	Acco Operation IV (403)	Hotel Engineering (404)	Principles of Mgt (405)	Hotel Accountin (406)
Sr. No	Marks Name of Student	20	20	20	20	20	20
1	Adhav Sanket	07	12	11	18	12	02
2	Aher Aniket	07	10	13	08	14	11
3	Aher Prashant	09	00	03	00	07	11
4	Anarase Amit	18	11	08	07	07	03
5	Arkal Bhushan	08	02	07	04	08	04
6	Gholap Karan	07	02	08	03	07	04
7	Girgas Kunal	15	14	19	13	Ab	18
8	Hucche Rohan	02	04	07	07	03	04
9	Jagtap Rushikesh	03	03	04	02	06	04
10	Kapse Raviraj	06	02	05	04	Ab	Ab
11	Kardile Ganesh	03	Ab	07	07	09	04
12	Mahale Prajyot	05	05	06	04	06	05
13	Minde Sangram	11	04	05	10	10	02
14	Pawar Shreyas	12	04	12	10	09	Ab
15	Sali Anurag	09	14	15	17	12	09
	Shewale Akshay	05	03	04	03	03	Ab
17	Shirsath Dadasaheb	04	03	11	03	13	03
18	Sonne Nirajkumar	08	08	05	03	08	03
19	Swami Someshwar	05	08	06	Ab	Ab	Ab
20	Veer Sambhaji	10	05	06	11	13	04
21	Walunj Kiran	07	03	07	02	02	02
No. of Student Pass		09	07	08	07	10	04
No. of Student Fail		12	13	13	13	08	13
No. of Student Absent		00	01	00	01	03	04
Total No. of Students		21	21	21	21	21	21
Faculty Sign							



Signature

Signature

Signature

Signature

Signature

Signature

AJMVPS
Institute of Hotel Management and Catering Technology
Ahmednagar
Internal Assessment [SEM - II] - A.Y. 2016 - 2017

UNIT TEST - II, MARCH 2017
Attendance Record

Class - T.Y.BHMCT

Semester - VI

Subject Name/ Code		Ad. Food Prod (601)	Ad. F&B Service (602)	PDBC (603)	Hospitality Marketing-I (604)	HRM (605)	Travel Tourism (606)
Sr. No	Date Name of Student	04/03/2017 Saturday	06/03/2017 Monday	07/03/2017 Tuesday	08/03/2017 Wednesday	10/03/2017 Friday	11/03/2017 Saturday
1	Bhukan Yogesh	Yogesh	Yogesh	Yogesh	Yogesh	Yogesh	Yogesh
2	Dandwate Jairaj	Dandwate	Dandwate	Dandwate	Dandwate	Dandwate	Dandwate
3	Dhupar Gursheesh	G.S. Dhupar	G.S. Dhupar	G.S. Dhupar	G.S. Dhupar	G.S. Dhupar	G.S. Dhupar
4	Gheware Vighnesh	AB	Vighnesh	Vighnesh	Vighnesh	Vighnesh	Vighnesh
5	Horne Shubhendu	AB	AB	AB	AB	AB	AB
6	Hoshing Darshan	AB	Hoshing	Hoshing	Hoshing	Hoshing	Hoshing
7	Kalam Dipak	Dipak	Dipak	Dipak	Dipak	Dipak	Dipak
8	Kamble Sushil	AB	Sushil	Sushil	AB	AB	Sushil
9	Karale Jaideep	AB	AB	AB	AB	AB	AB
10	Lande Prakash	Prakash	Prakash	Prakash	Prakash	Prakash	Prakash
11	Nemane Mangesh	Mangesh	Mangesh	Mangesh	Mangesh	Mangesh	Mangesh
12	Pagire Komal	Komal	Komal	Komal	Komal	Komal	Komal
13	Pawale Anuj	Anuj	Anuj	Anuj	Anuj	AB	AB
14	Pawar Sumit	Sumit	Sumit	Sumit	Sumit	Sumit	Sumit
15	Rathod Manoj	Manoj	Manoj	Manoj	Manoj	Manoj	Manoj
16	Shinde Amol	Shinde.A.S	AB	Shinde.A.S	Shinde.A.S	Shinde.A.S	Shinde
17	Swami Shivam	Shivam	Shivam	Shivam	Shivam	Shivam	Shivam
18	Thorat Sanket	Sanket	Sanket	Sanket	Sanket	Sanket	Sanket
19							
20							
21							
No. of Student Absent		05	03	01	02	03	02
No. of Student Present		13	15	17	16	15	16
Total No. of Students		18	18	18	18	18	18
Faculty Sign							



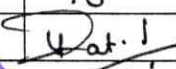
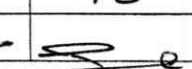
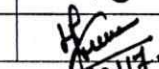
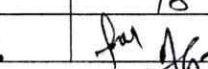
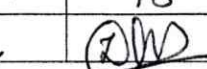
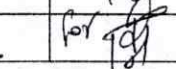
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Institute of Hotel Management and Catering Technology
Ahmednagar
Internal Assessment [SEM - II] - A.Y. 2016 - 2017

UNIT TEST - II, MARCH 2017
Mark Record

Class - T.Y.BHMCT

Semester - VI

Subject Name/ Code		Ad. Food Prod (601)	Ad. F&B Service (602)	PDBC (603)	Hospitality Marketing-I (604)	HRM (605)	Travel & Tourism (606)
Sr. No	Date Name of Student	20	20	20	20	20	20
1	Bhukan Yogesh	16	14	11	16	02	07
2	Dandwate Jairaj	07	12	08	12	04 04	04
3	Dhupar Gursheesh	14	08	09	06	04	07
	Gheware Vighnesh	AB	08	00	04	05	03
5	Horne Shubhendu	AB	AB	10	09	06	09
6	Hoshing Darshan	AB	06	06	04	01	04
7	Kalam Dipak	13	14	08	15	08	10
8	Kamble Sushil	AB	07	01	AB	AB	01
9	Karale Jaideep	AB	AB	AB	AB	AB	AB
10	Lande Prakash	13	14	12	16	02	11
11	Nemane Mangesh	09	10	07	14	04	07
12	Pagire Komal	14	13	10	14	13	08
13	Pawale Anuj	14	13	09	13	AB	AB
14	Pawar Sumit	17	16	17	17	04	10
15	Rathod Manoj	20	13	13	17	17	10
16	Shinde Amol	07	AB	05	09	00	03
17	Swami Shivam	13	15	11	13	08	09
18	Thorat Sanket	08	09	08	13	05	04
19							
20							

No. of Student Pass	11	12	12	13	04	07
No. of Student Fail	02	02	05	03	11	09
No. of Students Absent	05	02	01	02	03 03	02
Total No. of Students	18	18	18	18	18	18
Faculty Sign						



INTERNAL ASSESSMENT OF A.Y 2016 -17 [TERM - II]
PRELIMINARY THEORY, APRIL 2017

Attendance Record

Class – Final YearBHMCT

Semester –VIII

Subject Name/ Code		Sp. Food Prod (801 A)	Sp. F&B Service (801 B)	Sp. Acc. Services (801 C)	TQM (803)	Managerial Economics (804)	ED (805)
Sr. No	Date Name of Student	06/04/2017 Thursday	06/04/2017 Thursday	06/04/2017 Thursday	10/04/2017 Monday	11/04/2017 Tuesday	12/04/2017 Wednesday
1	BandreAvinash	<i>[Signature]</i>			<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>
2	Ghugarkar Santosh	<i>[Signature]</i>			<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>
3	HaralDnyaneshwar	<i>[Signature]</i>			<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>
4	SanamSourabh	<i>[Signature]</i>				<i>[Signature]</i>	<i>[Signature]</i>
5	SangleSupriya	<i>[Signature]</i>			<i>[Signature]</i>	AB	<i>[Signature]</i>
6	SatheRohit	<i>[Signature]</i>			<i>[Signature]</i>	AB	AB
7	SudrikRupa	<i>[Signature]</i>			<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>
8	KuteMangesh		<i>[Signature]</i>		<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>
9	MokateAkshay		<i>[Signature]</i>		<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>
10	DhokchauleSomnath			<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>
11	GaikwadDhananjay			<i>[Signature]</i>	<i>[Signature]</i>	AB	<i>[Signature]</i>
12	Hembade Gaurav			<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>
13	Hon Vikram			<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>
14	JadhavAkshay			<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>
15	JadhavSneha			<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>
16	KadlagAkshay			<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>
17	LandgeAkshay			<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>
18	MankarTatyasaheb			<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>
No. of Student Absent		00	00	00	03	03	01
No. of Student Present		07	02	09	15	15	17
Total No. of Students		07	02	09	18	18	18
Faculty Sign		<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>



AJMPS
Institute of Hotel Management and Catering Technology
Ahmednagar

INTERNAL ASSESSMENT OF A.Y 2016 -17 [TERM – II]
PRELIMINARY THEORY, APRIL 2017
Mark Record

Class – Final Year BHMCT

Semester –VIII

Subject Name/ Code		Sp. Food Prod (801 A)	Sp. F&B Service (801 B)	Sp. Acc. Services (801 C)	TQM (803)	Managerial Economics (804)	ED (805)
Sr. No	Date Name of Student	70	70	70	70	70	70
1	Bandre Avinash	28			09	10	36
2	Ghugarkar Santosh	12			03	03	15
3	Haral Dnyaneshwar	28			09	06	18
4	Sanam Sourabh	25			AB	09	25
5	Sangle Supriya	32			24	AB	57
6	Sathe Rohit	06			01	AB	AB
7	Sudrik Rupa	33			17	16	37
					AB		
8	Kute Mangesh		18		07	12	24
9	Mokate Akshay		30		16	20	18
					AB		
10	Dhokchaule Somnath			10	12	12	20
11	Gaikwad Dhananjay			07	AB	AB	29
12	Hembade Gaurav			29	04	14	18
13	Hon Vikram			22	23	23	23
	Jadhav Akshay			36	07	15	31
1	Jadhav Sneha			19	06	25	43
16	Kadlag Akshay			10	01	05	24
17	Landge Akshay			10	AB	02	07
18	Mankar Tatyasaheb			16	06	24	23
No. of Student Absent		07	00	-	05	03	01
No. of Student Present		07	02	09	13	15	17
Total No. of Students		-	02	09	18	18	18
Faculty Sign		<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>



AJMVPS
Institute of Hotel Management and Catering Technology
Ahmednagar
Internal Assessment – A. Y 2016-2017

PRELIMINARY PRACTICAL EXAMINATION [TERM – II] – MARCH/APRIL 2017
ATTENDANCE RECORD

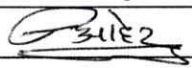
Class – FIRST YEAR BHMCT

SEM-II

Subject – C-202-FOOD AND BEVERAGE SERVICE-II

Date: - 04/04/2017

Time: - 9.00 AM

Sr.no	Name of Student	Signature
01	Aher Tushar	
02	Badadhe Onkar	omkar, B. B.
03	Bade Kiran	Bade Kiran
04	Bendre Niranjana	N.A. Bendre
05	Borude Tushar	Borde T.P.
06	Dhadge Shubham	Shub!
07	Gangawane Anuja	Anuja
08	Ghodake Ankush	Ankush
09	Gund Shubham	Shubham
10	Irabattin Shridhar	Irabattin
11	Kalokhe Shashank	Kalokhe
12	Katariya Yash	Katariya
13	Lande Sainath	Lande
14	Magar Abhishek	AB
15	Palve Vaibhav	Palve N.H.
	Total Students On Roll	29
	Number of Students Absent	01
	Number of Students Present	28

Name of Internal Examiner: B. R. SHENDALE

Signature: 





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

- READERS CARD -

Borrowers Name : Tambe Aleshay Rausahab
 Class F.Y.BHMCT Year 2018 - 2019 Mob. No. 7744882626

Acc No.	Title of the Book/ Author	Date of Issue	Holer's Sign.	Date of Return	Librarian Signature
3453	Theory of Cookery	10/08/18	Aleshay	13/8/18	Palkemr
3627	Modern Cookery	16/08/18	Aleshay	27/8/18	Palkemr
1855	Food & Beverage's.	20/08/18	Aleshay	29/8/18	Palkemr
3452	Theory of Cookery	27/08/18	Aleshay	29/8/18	Palkemr
3979	Food production operation	31/08/18	Aleshay	5/10/18	Palkemr
1245	Modern cookery	21/09/18	Aleshay	29/9/18	Palkemr
G.P.	BHMCT Nov 17 .9	21/09/18	Aleshay	31/09/18	Palkemr
3319	The Essential Parts	29/09/18	Aleshay	5/10/18	Palkemr
1690	Bookkeeping & A.C.	5/10/18	Aleshay	8/10/18	Palkemr
1361	Food & Beverage Service	06/10/18	Aleshay	20/11/18	Palkemr
3586	Hotel F. O.	12/11/18	Aleshay	26/11/18	Palkemr
3092	Hotel H. K.	12/11/18	Aleshay	26/11/18	Palkemr
2691	B & F. Service	31/10/19	Aleshay	6/3/19	Palkemr
MAG.	Upper Crust. 19.	4/11/19	Aleshay	4/11/19	Palkemr
3632	Modern Cookery	14/11/19	Aleshay	21/3/19	Palkemr
X-21	Food & Beverages.	16/11/19	Aleshay	5/2/19	Palkemr
2318	Fundamental of C.	11/02/19	Aleshay	11/3/18	Palkemr
3765	F & B Service	11/02/19	Aleshay	10/5/19	Palkemr
2849	Soups	18/03/19	Aleshay	25/3/19	Palkemr
3968	International Cuisine	25/03/19	Aleshay	29/3/19	Palkemr
3472	F & B-Service - F	29/03/19	Aleshay	29/3/19	Palkemr



[Signature]

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



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

- READERS CARD -

Borrowers Name : Borde Pradhya Ramesh
 Class B.Sc.HS. 1 year Year 2018 - 2019 Mob. No. 8888975835

Acc No.	Title of the Book/ Author	Date of Issue	Holer's Sign.	Date of Return	Librarian Signature
35857	Hotel Front office	23-8-18	PBord	31/8/18	Palvemp
3575	Tourism operation	23-8-18	PBord	30/8/18	Palvemp
4078	Amelive1	30-8-18	PBord	6/9/18	Palvemp
3034	Basic French course	31/8/18	PBord	4/9/18	Palvemp
3575	Tourism operation	5/8/18	PBord	10/9/18	Palvemp
3406	Hotel Front office	10/9/18	PBord	19/9/18	Palvemp
4118	Housekeeping mang.	12/9/18	PBord	19/9/18	Palvemp
3353	Modern cookery Vol 1	18/9/18	PBord	1/10/18	Palvemp
3429	Modern cookery Vol 2	18/9/18	PBord	1/10/18	Palvemp
1271	F&B service	29/9/18	PBord	1/10/18	Palvemp
3467	F&B service	1/10/18	PBord	4/10/18	Palvemp
3410	Theory of cookery	6/10/18	PBord	7/10/18	Palvemp
3575	Tourism operation	6/10/18	PBord	22/10/18	Palvemp
3430	Modern cookery	9/10/18	PBord	11/10/18	Palvemp
3440	Modern cookery	9/10/18	PBord	11/10/18	Palvemp
3432	Modern cookery-2	3/11/18	PBord	11/11/18	Palvemp
3573	Tourism operation	2/11/18	PBord	27/11/18	Palvemp
3376	Food Production	11-12-18	PBord	21/1/19	Palvemp
3493	F&B service	17/12-18	PBord	19/1/19	Palvemp
3584	Front office	18-1-19	PBord	12/3/19	Palvemp
3429	Modern cookery-1	21-1-19	PBord	12/3/19	Palvemp





Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
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AHMEDNAGAR.

- READERS CARD -

Borrower Name: Satpute Richa Rishikesh
 Class F.Y.B.H.M.C.T Year 2018 - 2019 Mob. No. 8329788690

Acc No.	Title of the Book/ Author	Date of Issue	Holer's Sign.	Date of Return	Librarian Signature
4264	Hotel Accountancy	10-8-18	Satpute Richa	21/9/18	Palveer
3408	Theory of cookery	10-8-18	Satpute Richa	21/9/18	Palveer
3485	Modern cookery	13-8-18	Satpute Richa	21/9/18	Palveer
3977	food production opr	6-9-18	Satpute Richa	26/11/18	Palveer
4178	f f B service	6-9-18	Satpute Richa	21/9/18	Palveer
Nov 2017	Question paper	10-9-18	Satpute Richa	19/9/18	Palveer
1254	Modern cookery	6-10-18	Satpute Richa	26/11/18	Palveer
4092	Wings of fire	11-1-19	Satpute Richa	21/1/19	Palveer
3975	food production opr	11-1-19	Satpute Richa	10/5/19	Palveer
3434	Modern cookery	11-1-19	Satpute Richa	6/3/19	Palveer
3639	f f B service	2-1-19	Satpute Richa	7/2/19	Palveer
3823	food production opr	3-3-19	Satpute Richa	6/3/19	Palveer
8428	Modern cookery	28-3-19	Satpute Richa	10/5/19	Palveer
3629	Modern cookery	1-4-19	Satpute Richa	10/5/19	Palveer



2015 - 16



Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
INSTITUTE OF
TEL MANAGEMENT & CATERING TECHNOLOGY,
AHMEDNAGAR.

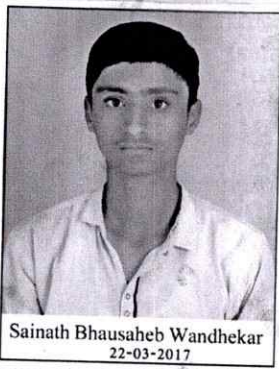
- READERS CARD -

Bhagwat Sarapnil Ganesh.

Class B.V Bsc Hs. Year 2018-2019 Mob. No. 7219059818

Acc No.	Title of the Book/ Author	Date of Issue	Holer's Sign.	Date of Return	Librarian Signature
4062	Quantity Food Products (Coxford)	29-9-17	Gbhagwat	3-10-17	Palkemr
1779	The Best Chinese Recipe	11-7-18	Gbhagwat	11/7/18	Palkemr
503	Cook's shelf Chinese	11-7-18	Gbhagwat	11/7/18	Palkemr
1880	Italian Cooking	31-7-18	Gbhagwat	31/7/18	Palkemr
1028	What's Cooking Italian	31-7-18	Gbhagwat	31/7/18	Palkemr
3640	Food & Beverage Service	01-9-18	Gbhagwat	22/10/18	Palkemr
3674	F & B Beverage service	19-9-18	Gbhagwat	22/10/18	Palkemr
3641	F & B Beverage service	10-01-19	Gbhagwat	10/1/19	Palkemr
3225	F & B service training	10-01-19	Gbhagwat	10/1/19	Palkemr
NMX 4	F & B control	24-01-19	Gbhagwat	27/3/19	Palkemr
3664	F.O Management	15-02-19	Gbhagwat	27/3/19	Palkemr
Mag	Outlook traveller (Feb 2019)	15-02-19	Gbhagwat	27/3/19	Palkemr
Mag	Out traveller (Feb 19)	15-02-19	Gbhagwat	27/3/19	Palkemr





Sainath Bhausaheb Wandhekar
22-03-2017

T BSC HTS 2019-20

Angar Jilha Maratha Vidya Prasarak Samaj's

**INSTITUTE OF
MANAGEMENT & CATERING TECHNOLOGY,
AHMEDNAGAR.**

- READERS CARD -

Borrowers Name : Wandhekar Sainath Bhausaheb
Class FX-BSC HTS Year 2017-2018 Mob. No. 7719993893

Acc No.	Title of the Book/ Author	Date of Issue	Holer's Sign.	Date of Return	Librarian Signature
3855	Hotel Front office	11/8/17	<u>Sainath</u>	9/11/18	Palvemp
3349	Modern Cookery	11/8/17	<u>Sainath</u>	17/3/18	Palvemp
1273	F & B service	11/9/17	<u>Sainath</u>	15/9/17	Palvemp
116	F & B service	11/9/17	<u>Sainath</u>	15/9/17	Palvemp
1271	F & B service	8/11/17	<u>Sainath</u>	17/3/18	Palvemp
3979	Food Production	2/2/2018	<u>Sainath</u>	17/3/18	Palvemp
		NIL			
3826	Q. Food Production	15-7-18	<u>Sainath</u>	20/10/18	Palvemp
4032	Hotel eng.	21-7-18	<u>Sainath</u>	20/10/18	Palvemp
1588	Accounting	24-7-18	<u>Sainath</u>	20/10/18	Palvemp
4454	F & B service	24-6-19	<u>Sainath</u>	6/7/19	Palvemp
4350	Meat	24-6-19	<u>Sainath</u>	21/7/19	Palvemp
2935	Fish & seafood	2-7-19	<u>Sainath</u>	4/7/19	Palvemp
4350	Meat	2-7-19	<u>Sainath</u>	21/8/19	Palvemp
2937	Dessert	4-07-19	<u>Sainath</u>	18/10/19	
2935	Fish & seafood	8-07-19	<u>Sainath</u>	19/7/19	Palvemp
2186	Communication	27-07-19	<u>Sainath</u>	18/10/19	} Palvemp
3982	Food Production	20-7-19	<u>Sainath</u>	18/10/19	
4485	Hotel Housekeeping	1-8-19	<u>Sainath</u>	18/10/19	





Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
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AHMEDNAGAR.

- READERS CARD -

Borrowers Name : Sheigali Hulega
 Class 2nd BHMCT Year 2017 - 2018 Mob. No. 950735020

Acc No.	Title of the Book/ Author	Date of Issue	Holer's Sign.	Date of Return	Librarian Signature
3473	Food & B. Service	21-6-17	B. Sheigali	15/9/17	Palvemp
3585	front office.	11-8-17	B. Sheigali	15/9/17	Palvemp
3477	House keeping	18-9-17	B. Sheigali	11/10/17	Palvemp
3474	F. & B. Service	18-9-17	B. Sheigali	27/9/17	Palvemp
4276	Contact - IT	24-9-17	B. Sheigali	7/10/17	Palvemp
2960	envi management.	23-11-17	B. Sheigali	24/11/17	Palvemp
3626	The Great Big cookies	2-1-18	B. Sheigali	23/1/18	Palvemp
3929	cake decorating	2-1-18	B. Sheigali	23/1/18	Palvemp
3790	mmm chicken	23-1-18	B. Sheigali	26/2/18	Palvemp
3913	1kg 50 pizzas	23-1-18	B. Sheigali	26/2/18	Palvemp
3625	Great Baking Book	23-1-18	B. Sheigali	26/2/18	Palvemp
3420	Hotel Housekeeping	22-2-18	B. Sheigali	26/2/18	Palvemp
3461	front office manag.	26-2-18	B. Sheigali	28/2/18	Palvemp
3512	potato cooking	26-2-18	B. Sheigali	27/3/18	Palvemp
3944	Simply soup	26-2-18	B. Sheigali	16/3/18	Palvemp
4298	Hotel front office	28-2-18	B. Sheigali	16/3/18	Palvemp
2923	F. & B management	28-2-18	B. Sheigali	24/4/18	Palvemp
4043	front office	20-3-18	B. Sheigali	10/4/18	Palvemp
2934	front office	27-3-18	B. Sheigali	27/3/18	Palvemp
2903	front office	2-4-18	B. Sheigali	24/4/18	Palvemp
2934	front office	10-4-18	B. Sheigali	24/4/18	Palvemp

— Nil —





Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
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AHMEDNAGAR.

- READERS CARD -

Borrowers Name : Sonne Surajkumar Maharudra
 Class SI-BHICT Year 2017-2018 Mob. No. 8805573029

Acc No.	Title of the Book/ Author	Date of Issue	Holer's Sign.	Date of Return	Librarian Signature
3342	Food & Beverage service	20/06/17	Sonne	14/11/17	Palve M
2658	F & B service	30/06/17	Sonne	28/7/17	Palve M
3472 2767	Hotel & Tourism Law	5/07/17	Sonne	7/6/17	Palve M
3989	5 steps to Professional P.	6/07/17	Sonne	4/8/17	Palve M
4048	Hotel Housekeeping	25/07/17	Sonne	14/11/17	Palve M
4092	Wings of fire	29/07/17	Sonne	18/8/17	Palve M
4091	Take Me Home	4/08/17	Sonne	11/8/17	Palve M
3587	Hotel front office	11/08/17	Sonne	14/11/17	Palve M
2651	Success is yours	22/08/17	Sonne	11/10/17	Palve M
3195	IQ & Psychometric	12/10/17	Sonne	14/11/17	Palve M
3912	Soft skills	14/11/17	Sonne	24/11/17	Palve M
348	F&B Management	9/11/17	Sonne	30/1/18	Palve M
3479	Hotel Housekeeping	18/01/18	Sonne	31/5/18	Palve M
3763	Quantity Food Prod. op	30/01/18	Sonne	31/5/18	Palve M
4288	Hotel Housekeeping III	28/2/18	Sonne	31/5/18	Palve M
3585	Hotel Front office	23/03/18	Sonne	5/9/18	Palve M
	nil				





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

- READERS CARD -

Borrowers Name : Misal Om Manik

Class Fy BSc. in HS Year 2017-2018 Mob. No. 8793220563

Acc No.	Title of the Book/ Author	Date of Issue	Holer's Sign.	Date of Return	Librarian Signature
71	Langue et de	22/7	Om	24/7/17	Palvemp
501	Baking Unplugged	24/7	Om	27/7/17	Palvemp
CD	SPSoft Personal	28/7	Om	28/7/17	Palvemp
287	Nutrition & Diet	29/7	Om	31/7/17	Palvemp
4086	I Have a Dream	31/7	Om	2/8/17	Palvemp
1687	Kebabs & Chutney	2/8	Om	4/8/17	Palvemp
	F & B Mag	3/8		3/8/17	Palvemp
695	Tava Cooking	4/08	Om	9/8/17	Palvemp
3709	Mushroom	4/08	Om	5/8/17	Palvemp
3948	The Burger books	5/08	Om	9/8/17	Palvemp
2013	Rice & Spice	5/08	Om	18/8/17	Palvemp
357	Pasta	9/08	Om	11/8/17	Palvemp
332	The encyclopedia	10/08	Om	11/8/17	Palvemp
3234	The Leader Chef	11/08	Om	12/8/17	Palvemp
1436	Indian Cuisine	12/08	Om	12/8/17	Palvemp
1799	Tikkas & Kababs	12/08	Om	18/8/17	Palvemp
272	Khalana of Ynina	14/08	Om	18/8/17	Palvemp
1029	How to Study	18/08	Om	31/8/17	Palvemp
342	Asian Planner	22/08	Om	1/9/17	Palvemp
3090	Food & Nutrition	24/08	Om	5/11/17	Palvemp
3065	Food Science	24/08	Om	29/9/17	Palvemp



Borrowers Name : Misal OM
 Class Fy BSc Year 2017-2018 Mob. No. 8793220563

Acc No.	Title of the Book/ Author	Date of Issue	Holer's Sign.	Date of Return	Librarian Signature
3929	Cake decorations	31-8-17	OM	7/9/17	Palvema
2318	Fundamentals Com	31-8-17	OM	10/10/17	Palvema
3927	3927 caked	1-9-17	OM	15/9/17	Palvema
1255	Modern cookery	1-9-17	OM	2/12/17	Palvema
3423	Tourism	12-9-17	OM	5/10/17	Palvema
3472	Food & beverage	15-9-17	OM	17/3/18	Palvema
3574	Tourism	10-9-17	OM	10/11/17	Palvema
1749	Fast Food	29-9-17	OM	5/10/17	Palvema
1131	Khata Khajana	12-10-17	OM	10/11/17	Palvema
1006	Bakery review	12-10-17	OM	13/10/17	Palvema
	Vol-VIII No-8				
	Bakery review	13-10-17	OM	27/10/17	Palvema
	Vol-VIII No-3	13-10-			
3948	The burger book	26/10	OM	13/11/17	Palvema
825	Fruits of world	3-11-17	OM	13/11/17	Palvema
1026	French	13-11-17	OM	18/11/17	Palvema
3935	Indian	15-11-17	OM	30/11/17	Palvema
2487	Mother's Touch	21-11-17	OM	20/11/17	Palvema
3602	Becoming Street	24-11-17	OM	20/11/18	Palvema
3632	Modern Cookery	2-12-17	OM	19/3/18	Palvema
		Nil			



3-1

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

International Bread Day 2015

List of Students

Food Production

Sr. No.	Product	Name of Students	Faculty Coordinator
1	Pizza	Kishor Shelke Kiran Rathod Anuj Palwe	Prof. Pravin Rathod
2	Burger	Avinash Rathod Darshan Hoshing Shubendu Horne	Prof. Abhijeet Gajjaralwar
3	Grilled Sandwich	Manoj More Swapnil Jagtap Dipak Kalam	Prof. Pravin Rathod
4	Veg Puff	Abhijeet Bhill Yogesh Bukan Sumit Pawar Manoj Rathod	Porf. Harshal Kamble
5	Croissant	Siddarth Sone Vikram Aher Yogesh Bukan	Porf. Harshal Kamble
6	Doughnut	Kishor sable Vaibhav Pawar Mangesh Nemane	Porf. Harshal Kamble
7	Pineapple Pastry	Vicky Yengul Chitra Baraskar Shivam Swami	Prof. Abhijeet Gajjaralwar

Stores - vighnesh ghawade.
- kiran kothare.



International Bread Day 2015

List of Students

Food Production

Vicky Yengul
Kisor sable
Manoj More
Siddarth Sone
Chitra Baraskar
Abhijeet Bhill
Kishor Shelke
Vikram Aher
Avinash athod
Swapnil Jagtap
Kiran Rathod
Vaibhav Pawar
Shivam Swami
Anuj PALwe
Manoj Rathod
Dipak Kalam
Darshan Hoshing
Mangesh Nemane
Yogesh Bukan
Shubendu Horne

ARTS

TYCT



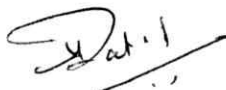
**Ahmednagar Jilha Maratha Vidya Prasarak Samaja's
INSTITUTE OF
HOTEL MANAGEMENT AND CATERING TECHNOLOGY
AHMEDNAGAR**

Farewell Party- 2017

Staff Responsibility

All the Teaching faculty is hereby, inform that, the **Farewell Party** under extracurricular activity organized by the Institute will held on **01st April 2017**. The following committee members are given to the faculty for their specialization.

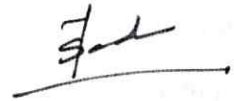
Sr.no	Name of the Faculty	committee	Students
1	Prof. Balasaheb Shendge	Discipline	All students
2	Prof. Gokul Sonawane	F& B Service	Subhendu Horne
3	Prof. Abhijeet Gajjaralwar	Anchoring & Photography	Komal Pagire Prakash Landge
4	Prof. Pravin Rathod	Invitation, Gift, Games, Report, Electronic	Dipak kalam, shiwam swami Manoj rathod Sanket Thorat
5	Prof. Nirmal Sancheti	Accommodation	Shiwam swami
6	Prof. Harshal Kamble	Food Production, Purchase	Manoj Rathod
7	Prof. Prachi Kale	Performance, Discipline	Komal Pagire



Prof. Pravin Rathod

Event Coordinator





Prof. Yogita Sadre

Principal

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

Farewell Party-2017

Staff Responsibility

1) Food Production department

Teacher coordinator:- Prof. Harshal Kamble

students coordinator :- Manoj Rathod

- Selection of a Team of student
- Finalization of menu with Principal
- preparation of menu and food pick up by 12.15 pm
- food cost should be finalized by principal
- clean and restore the area after function

2) Food & Beverage Service Department

Teacher coordinator:- Prof. Gokul Sonawane

students coordinator :- Subhendu Horne

- Selection of a Team of student
- Arranging the requirement material for lunch service, well come drink service & seating arrangement of hall.
- Buffet arrangement
- Seating arrangement for 120 people
- Arranging material from outside as required and return after function
- clean and restore the area after function

3) Accommodation Department

Teacher coordinator:- Prof. Nirmal sancheti

students coordinator :- Shiwam swami

- Selection of a Team of student
- Arranging all requirement material for decoration hall
- Stage curtains, window curtain, kitchen curtains
- Arranging material from outside as required and return after function
- clean and restore the area after function




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

4) Anchoring & Photography

Teacher coordinator:- Prof. Abhijeet Gajralwar

students coordinator :- komal pagire

Prakash lande

- Arranging all requirement for anchoring
- Finalizing the sequence for the program
- Gift distribution
- Prepare & present video of final year students
- Taking the photos of event and store them
- clean and restore the area after function

5) Invitation, Gift, Electronic & Report

Teacher coordinator:- Prof. Pravin Rathod

students coordinator :- Dipak kalam,

shiwam swami, Manoj rathod, Sanket Thorat

- preparing invitation card
- Inviting final year students, director, principal, all teaching & non-teaching staff and all students of college.
- Arranging gift for final year students, gift for games.
- Arranging electronic set up,
- Collection of song for function
- Preparation of report

6) Performance and discipline

Teacher coordinator:- Prof. Balasaheb shendge / Prof. Prachi mam

Students coordinator: - komal pagire and all students for discipline

- Approaching to all students for performances
- Conducting audition of all performance
- Selecting performance which are good entertainment
- Coordinating with anchoring team
- Discipline the all student's in the function.

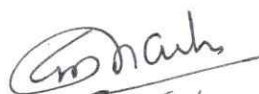


Vocational Training list of students

Sr No	Name of Students	Name of Hotel	Department	Duration of Training
1	Mr. kunal Deore	The Fern Gir resort Gujarat	Front office	25 th May To 25 th June 2019
2	Mr chandrappa Halkude	The Fern Gir resort Gujarat	Housekeeping	25 th May To 25 th June 2019
3	Mr . Ravindra Bhingardive	The Fern Gir resort Gujarat	F & B Service	25 th May To 25 th June 2019
4	Mr .sujit Borate	The Fern Gir resort Gujarat	F & B Service	25 th May To 25 th June 2019
5	Mr . Shubham Shinde	The Fern Gir resort Gujarat	F & B production	25 th May To 25 th June 2019
6	Mr firoz sheikh	Hotel Sun and Sand shridi	F & B Service	16 th Apr to 14 TH June 2018
7	Mr .Aditya Taras	Hotel Sun and Sand shridi	F & B Service	02 nd May to 14 June 2018
8	Ms. Ankita Gugale	Hotel Sun and Sand shridi	Front office	16 th Apr to 14 TH June 2018
9	Ms .Aditi Choudhary	Hotel Sun and Sand shridi	F & B Service	16 th Apr to 14 TH June 2018
10	Mr . Aniket Bachal	Hotel Sun and Sand shridi	F & B Service	16 th Apr to 14 TH June 2018
11	Ms. Shubhangi Musmade	Hotel Sun and Sand shridi	Front office	16 th Apr to 14 TH June 2018
12	Mr. Ashsih Sapkal	Keys prima Evershine resort Mahabaleshwar	F & B production	21 st May to 29 th June 2018
13	Mr . Abhishek Chambhalkar	Keys prima Evershine resort Mahabaleshwar	F & B Service	21 st May to 29 th June 2018
14	Mr.Vaibhavraj Nikam	Keys prima Evershine resort Mahabaleshwar	F & B production	21 st May to 29 th June 2018
15	Mr.Harish Alhat	Keys prima Evershine resort Mahabaleshwar	F & B production	20 th Apr to 20 th Apr 2018
16	Girags Kunal	Hyatt Regency Ludhiana	Front office	16 th May to 29 th June 2018
17	Mr. Shubham Bodhare	Cida-De-Goa	Front office	21 nd May to 21 th June
18	Mr. Shaikh Riyaj	Cida-De-Goa	F & B Service	22 nd May to 19 th June 2017
19	Mr.Shubham Dhadge	Cida-De-Goa	F & B Service	22 nd May to 19 th June 2017
20	Mr. Yash Katariya	Cida-De-Goa	F & B Service	22 nd May to 19 th June 2017

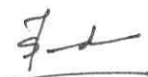


21	Mr. Tushar Shetty	Cida-De-Goa	F & B Service	22 nd May to 19 th June 2017
22	Mr. Shubham Pote	Cida-De-Goa	F & B Service	22 nd May to 19 th June 2017
23	Mr. Shubham Ture	Cida-De-Goa	F & B Service	22 nd May to 19 th June 2017
24	Mr. Parab Sourabh	Cida-De-Goa	F & B Service	22 nd May to 19 th June 2017
25	Mr. Sadaphal Nikhil	Le-Meridian, Mahabaleshwar	Hotel Operation	05 th Apr to 04 th Apr 2017
26	Mr. Manoj Rathod	The Grand Bhagawati, surat	F & B production	18 th May to 17 th May 2017
27	Mr. Shubham Dhadge	Novotel , pune	F & B Service	12 th Dec to 11 th Jan 2017
28	Mr. Balraj Shrigadhi	Novotel , pune	F & B Service	12 th Dec to 11 th Jan 2017
29	Mr. Shubham Ture	Novotel , pune	F & B Service	12 th Dec to 11 th Jan 2017
30	Mr. Dadasaheb Shrishat	Novotel , pune	F & B Service	12 th Dec to 11 th Jan 2017
31	Mr. Kunal Girgas	Novotel , pune	F & B Service	12 th Dec to 11 th Jan 2017
32	Mr. Dadasaheb Shrisath	Hyatt Regency, Pune	F & B Service	1 st May to 1 June 2016
33	Mr. Manoj Rathod	Holiday Inn Hinjewadi, pune	Housekeeping	14 th May to 14 th June 2015



Prof. Gokul Sonawane

Training & Placement Coordinator



Prof. Mrs. Y. S. Sadre

Principal

**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**

Date: 25th June.2019

TO WHOMSOEVER IT MAY CONCERN

This is to certify that **Mr. Kunal Sanjay Deore** student of "Institute Of Hotel Management And Catering Technology Ahmednagar" has successfully completed his Vocational Training from **The Fern Gir Forest Resort, Sasan Gir** (A Unit of Kotecha Hotels) managed by **Concept Hospitality Pvt. Ltd** in **Front Office Department** from 25th May.2019 to 25th June.2019.

During this tenure, we found him to be honest, sincere & hardworking.

We wish him every success in his future endeavors.

For, **The Fern Gir Forest Resort, Sasan Gir**



Ranjeet Kumar
Operations Manager



THE FERN
Gir Forest Resort

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

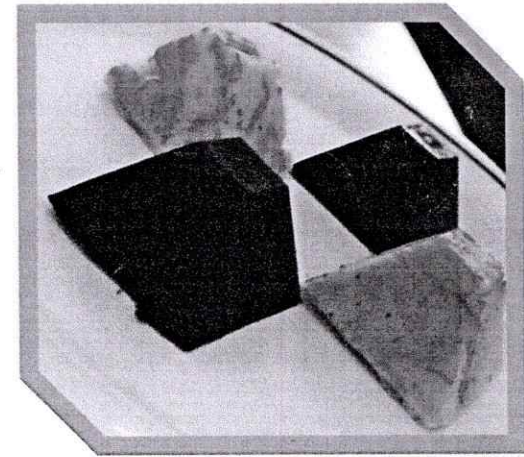
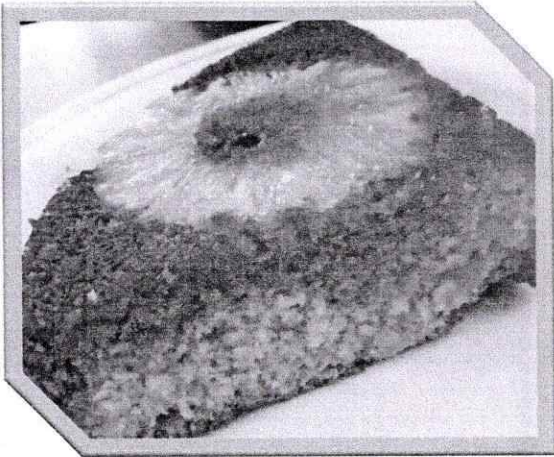
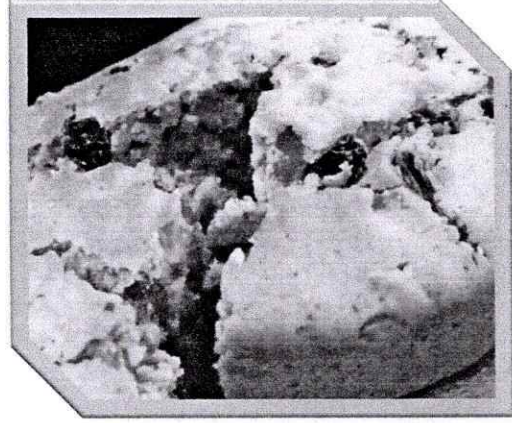
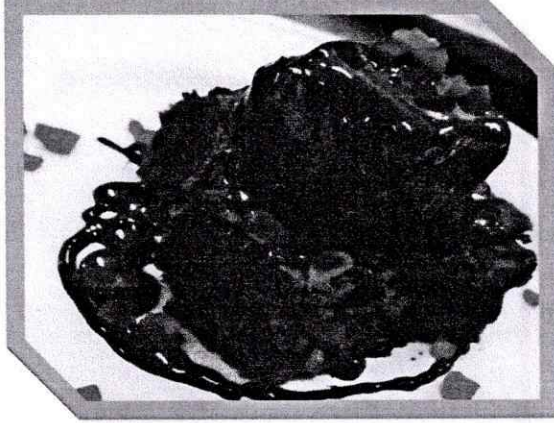


Sasan (Gir) - 362 135, Dist. Junagadh, Gujarat, INDIA Ph.: +91 2877 285999
E : res@ferngirforestresort.com W : www.ferngirforestresort.com
Contact : +91 990 990 7777



Report On
Bakery Workshop – June 2018

“शताब्दी महोत्सवा निमित्त नगरकरांसाठी सुवर्णसंधी”



Duration: 7th June 2018 to 15th June 2018

Time:- 11 am to 2 pm daily

at

**A.J.M.V.P.S.'s
INSTITUTE OF HOTEL MANAGEMENT AND CATERING
TECHNOLOGY**

Lal Taki Road, Ahmednagar 414001.



WORKSHOP SCHEDULE FOR THE WEEK

Sr. No.	Day and Date	Preparations for the day
1	Thursday 07/06/2018	Doughnut Garlic Bread Sweet buns
2	Friday 08/06/2018	Pizza Veg puff Choco lava cake
3	Saturday 09/06/2018	Chocolate cup cake Muffins
4	Monday 11/06/2018	Checkerboard cookies Choco chips cookies Nankatai
5	Tuesday 12/06/2018	Shrew berry Biscuit Baba au rum
6	Wednesday 13/06/2018	Mawa cake Pineapple upside down Mix fruit cake
7	Thursday 14/06/2018	Christmas cake Red velvet cake Swiss roll
8	Friday 15/06/2018	Chocolate brownie Mounded chocolate Tiramisu Chocolate mousse

No. of Participants:

10

Faculty Coordinator:-

Prof. Abhijeet Gajjaralwar

Students Actively Assisted Faculty:

Mr. Nikhil Sadaphal

Mr. Rushikesh Shahir

(3rd Year BSCHS students)



Est.Date- 28/11/2011

Shri. Marutrao Ghule Patil Shikshan Sanstha's



KRISHI VIGYAN KENDRA DAHIGAON-NE Ahmednagar



At Post- Dahigaon-Ne, Tal-Shevgaon, Dist-Ahmednagar (MS) India- 414502 Office- (02429) 272020, 272030

Website : kvkdahigaon.org

E-mail: kvkdahigaon@gmail.com

Out Word No. KVKD/All Training/26-11/2018-9/63

Date : 5/9/2018

TO WHOMSOEVER IT MAY CONCERN

This is certified that **Chef. Nikhil Vasant Sadaphal** a student from AJMVPSS, Institute of Hotel Management and Catering Technology, Ahmednagar conducted the theoretical as well as practical session on "Preparation of Bakery Products" in a skill oriented vocational training programme entitled "Agriculture Food Processing and Value Addition" dated on 05/09/2018 organized by Krishi Vigyan Kendra, Dahigaon-ne (Ahmednagar-II) from 04.09.2018 to 06.09.2018.

Date: 5/09/2018

Venue: KVK, Dahigaon-ne

S.S. Kaushik
05/09/18
Dr. S. S. Kaushik
Senior Scientist & Head



Est.Date- 28/11/2011

Shri. Marutrao Ghule Patil Shikshan Sanstha's



KRISHI VIGYAN KENDRA DAHIGAON-NE Ahmednagar



At Post- Dahigaon-Ne, Tal-Sheygaon, Dist-Ahmednagar (MS) India- 414502 Office- (02429) 272020, 272030
Website- kvkdahigaon.org E-mail: kvkdahigaon@gmail.com

Out Word No. KV KD/All Training/26-11/2018-19/62

Date : 5/9/2018

TO WHOMSOEVER IT MAY CONCERN

This is certified that **Chef. Kunal Sachdeo Girgas** a student from AJMVPSS, Institute of Hotel Management and Catering Technology, Ahmednagar conducted the theoretical as well as practical session on **"Preparation of Bakery Products"** in a skill oriented vocational training programme entitled **"Agriculture Food Processing and Value Addition"** dated on 05/09/2018 organized by Krishi Vigyan Kendra, Dahigaon-ne (Ahmednagar-II) from 04.09.2018 to 06.09.2018.

Date: 5/09/2018

Venue: KVK, Dahigaon-ne

S.S. Kaushik
05/09/18
Dr. S. S. Kaushik
Senior Scientist & Head



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

Lal Taki Road, Ahmednagar - 414 001.

Certificate

This is to certify that Mr./M^{rs}. OM MISAL of the

 class has actively participated in the BAKERY WORKSHOP

event conducted in the institute on 01 JUNE 2018 — 15 JUNE 2018

In appreciation of PARTICIPATION. this certificate is

being awarded.

Date : 15/06/2018 .

[Signature]
Event ~~Coordinator~~

[Signature]
Principal



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



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

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

412 - C, K.M.Munshi Marg, Near Bharti Vidya Bhavan School, Shivajinagar, Pune - 16.

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

CERTIFICATE

This certificate is awarded to Giorgas Kural

in appreciation of active participation in State Level Seminar on "**Hospitality Skill Enhancement: Be a Notch Above The Rest**" organized on 10th February 2017, having attended the workshop on **Plate Presentation & Garnishes / Unique Desserts & Presentation / Wine Appreciation / Events Décor & Planning.**

Organized by Maharashtra State Institute of Hotel Management and Catering Technology and Research Society, (MSIHMCTRS), Pune Under the "Quality Improvement Programme" of Savitribai Phule Pune University.

Anita Moodliar

Principal
(Anita Moodliar)



Prachi
Coordinator



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

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

CERTIFICATE

This certificate is awarded to Lande Prakash

in appreciation of active participation in State Level Seminar on "*Hospitality Skill Enhancement: Be a Notch Above The Rest*" organized on 10th February 2017, having attended the workshop on *Plate Presentation & Garnishes / Unique Desserts & Presentation / Wine Appreciation / Events Décor & Planning.*

Organized by Maharashtra State Institute of Hotel Management and Catering Technology and Research Society, (MSIHMCTRS), Pune Under the "Quality Improvement Programme" of Savitribai Phule Pune University.


Principal
(Anita Moodliar)


Coordinator





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

**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY,
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412 - C, K.M.Munshi Marg, Near Bharti Vidya Bhavan School, Shivajinagar, Pune - 16.

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

CERTIFICATE

This certificate is awarded to Bhukan Yogesh

in appreciation of active participation in State Level Seminar on "**Hospitality Skill Enhancement: Be a Notch Above The Rest**" organized on 10th February 2017, having attended the workshop on **Plate Presentation & Garnishes / Unique Desserts & Presentation / Wine Appreciation / Events Décor & Planning.**

Organized by Maharashtra State Institute of Hotel Management and Catering Technology and Research Society, (MSIHMCTRS), Pune Under the "Quality Improvement Programme" of Savitribai Phule Pune University.

Anita Moodliar

Principal
(Anita Moodliar)



Prachi

Coordinator



Sinhgad Institutes

Sinhgad Technical Education Society's

Sinhgad Institute of Hotel Management & Catering Technology

Kusgaon (Bk.) Lonavala-410401

WINNER

DAISY

Mr/Miss.....

From..... AJMVP'S IHMCT, A' Nagar.....

In the event - THE "S" CHEF

In Sinhgad Karandak Symphony The Rhythm of Hospitality

On 15th & 16th February 2017

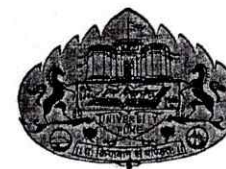
Ayesha
Prof. Ayesha Siddiqui
Principal
SIHMCT, Lonavala



Abhijeet
Prof. Abhijeet Jadhav
Event coordinator



M. C. E. Society's
**M. A. RANGOONWALA INSTITUTE OF
HOTEL MANAGEMENT & RESEARCH, PUNE**



In Association with

**Board of Students Welfare
Savitribai Phule Pune University**

Certificate

Awarded to Mr. /Ms. GIRGAS KUNAL

Of IHMCT AHMEDNAGAR

for being a Participant/ ~~Winner~~/ ~~Runner up~~ of the "Intercollegiate Flower Arrangement Competition"

held on 24th FEB, 2017 at M.A.Rangoonwala Institute of Hotel Management & Research,

Azam Campus, Camp, Pune



Prof. Anita Frantz
Principal
MARIHMR

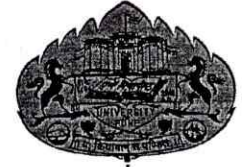
Mr. Nitin Shinde
Students Welfare Officer
MARIHMR

Mr. Neeraj Joshi
Co-ordinator
MARIHMR



M. C. E. Society's

M. A. RANGOONWALA INSTITUTE OF HOTEL MANAGEMENT & RESEARCH, PUNE



In Association with

Board of Students Welfare
Savitribai Phule Pune University

Certificate

Awarded to Mr. /Ms. SANKET ADHAV

Of IHMCT, AHMEDNAGAR

for being a Participant/ Winner/ Runner up of the "Intercollegiate Flower Arrangement Competition"

held on 24th FEB 2017 at M.A.Rangoonwala Institute of Hotel Management & Research,

Azam Campus, Camp, Pune



Prof. Anita Frantz
Principal
MARIHMR

Mr. Nitin Shinde
Students Welfare Officer
MARIHMR

Mr. Neeraj Joshi
Co-ordinator
MARIHMR



Sinhgad Institutes

Sinhgad Technical Education Society's

Sinhgad Institute of Hotel Management & Catering Technology

Kusgaon (Bk.) Lonavala-410401

PARTICIPATION CERTIFICATE

Mr/Miss.....*Chantosh Ghugarkar*.....

From...*ATMVP'S of Institute of Hotel Management & C.T. A'nagar*.....

In Sinhgad Karandak Symphony.....*The Rhythm of Hospitality*

On 15th & 16th February, 2017

Ayesha
Prof. Ayesha Siddiqui

Principal

SIHMCT, Lonavala



Abhijeet
Prof. Abhijeet Jadhav

Event coordinator



Sinhgad Institutes

Sinhgad Technical Education Society's

Sinhgad Institute of Hotel Management & Catering Technology
Kusgaon (Bk.) Lonavala-410401

PARTICIPATION CERTIFICATE

Mr/Miss..... *Saurabh Ganam*.....

From..... *ATMVP'S of Institute of Hotel Management & C.T. A'nagar*.....

In Sinhgad Karandak Symphony..... The Rhythm of Hospitality

On 15th & 16th February 2017

Ayesha

Prof. Ayesha Siddiqui
Principal
SIHMCT, Lonavala



Abhijeet

Prof. Abhijeet Jadhav
Event coordinator



Sinhgad Institutes

Sinhgad Technical Education Society's

Sinhgad Institute of Hotel Management & Catering Technology

Kusgaon (Bk.) Lonavala-410401

PARTICIPATION CERTIFICATE

Mr/Miss..... *Rohit Chitre*

From..... *AJMVP'S Institute of Hotel Management & C.T. A'nagar*

In Sinhgad Karandak Symphony The Rhythm of Hospitality

On 15th & 16th February 2017

Ayesha

Prof. Ayesha Siddiqui

Principal

SIHMCT, Lonavala



Abhijeet

Prof. Abhijeet Jadhav

Event coordinator

Page No. 00117



Sinhgad Institutes

Sinhgad Technical Education Society's

Sinhgad Institute of Hotel Management & Catering Technology

Kusgaon (Bk.) Lonavala-410401

PARTICIPATION CERTIFICATE

Mr/Miss... *Sneha* *Jadhav*

From... *ATMVP'S* of *Institute* of *Hotel Management & C.T.* *A'nagar*

In *Sinhgad Karandak Symphony* *The Rhythm of Hospitality*

On *15th & 16th* February *2017*

Ayesha
Prof. **Ayesha Siddiqui**
Principal
SIHMCT, Lonavala



Abhijeet
Prof. **Abhijeet Jadhav**
Event coordinator



Sinhgad Institutes

Sinhgad Technical Education Society's

Sinhgad Institute of Hotel Management & Catering Technology

Kusgaon (Bk.) Lonavala-410401

PARTICIPATION CERTIFICATE

Mr/Miss.....*Manoj Rathod*.....

From.....*AJMVP'S of Institute of Hotel Management & CT, A'nagar*.....

In Sinhgad Karandak Symphony The Rhythm of Hospitality

On 15th & 16th February 2017

Ayesha

Prof. Ayesha Siddiqui
Principal
SIHMCT, Lonavala

Abhijeet

Prof. Abhijeet Jadhav
Event coordinator



Sinhgad Institutes

Sinhgad Technical Education Society's

Sinhgad Institute of Hotel Management & Catering Technology

Kusgaon (Bk.) Lonavala-410401

PARTICIPATION CERTIFICATE

Mr/Miss.....*Shubhendu*.....*Hoare*.....

From.....*AJMV.P'S of Institute of Hotel Management & C.T., A'nagar*.....

In Sinhgad Karandak Symphony.....The Rhythm of Hospitality

On 15th & 16th February 2017

Ayesha

Prof. Ayesha Siddiqui
Principal
SIHMCT, Lonavala



Abhijeet

Prof. Abhijeet Jadhav
Event coordinator