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

#### Lal Taki Road, Ahmednagar – 414001. Ph. / Fax (0241) 2326778

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

	Criterion 6 – Governance, Leadership and Management (100)		
Key Indicator- 6.5 Internal Quality Assurance System (30)			
6.5.3 Qua	6.5.3 Quality assurance initiatives of the institution include:		
analyze 2. Collabo 3. Particip 4. Any otl	<ol> <li>Regular meeting of Internal Quality Assurance Cell (IQAC); Feedback collected, analyzed and used for improvements</li> <li>Collaborative quality initiatives with other institution(s)</li> <li>Participation in NIRF</li> <li>Any other quality audit recognized by state, national or international agencies (ISO Certification, NBA)</li> </ol>		
Sr. No.	Page No.		
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#### Ahmednagar Jilha Maratha Vidya Prasarak Samaj's

**INSTITUTE OF** 

## HOTEL MANAGEMENT AND CATERING TECHNOLOGY AHMEDNAGAR.

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

Ref. No.

Date 07/03/2019

#### NOTICE

A meeting of Internal Quality Assurance Cell (IQAC) will be held on

Monday, 11th March 2019 in the Training Restaurant of the institute at 11:30

am. Presence of all members of IQAC is solicited.

The agenda of the meeting is as follows:

Item no. 1. To consider the accreditation of the institute

Item no. 2. To consider the revised institutional accreditation framework manual notified by NAAC

Item no. 3. To consider improvement and addition of facilities

Item no. 4. To consider automation of the library

Prof. Y. S. Sadre Chairperson Internal Quality Assurance Cell

I/c. Principal Institute of Hotel Management & Catering Technology Lei Taki Beed, AMMEDMACAR 114 001

Copy to:

1. All members of IQAC



#### Ahmednagar Jilha Maratha Vidya Prasarak Samaj's

**INSTITUTE OF** 

## HOTEL MANAGEMENT AND CATERING TECHNOLOGY AHMEDNAGAR.

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

Approved by AICTE, Govt. of Maharashtra, DTE & Affiliated to S.P. Pune University AICTE No. F 421 / MS - 16 / APR (HM) / ET / 96 (INST.CODE NO. C001863

Ref. No.:

Date: 1 / 03 /20 9

#### MINUTES OF THE MEETING

A meeting of Internal Quality Assurance Cell (IQAC) was held on Monday, 11<sup>th</sup> March 2019 in the Training Restaurant of the institute at 11:30 am. Following members were present for meeting.

No.	Category	Category Name of the Member	
1.	Special Invitee	Hon. Mr. N. B. Zaware Patil	
		President	REL
		A.J.M.V.P.Samaj, Ahmednagar	100
2.	Management Representative	Hon. Mr. R. H. Dare	
		Vice President	( ators
		A.J.M.V.P. Samaj, Ahmednagar	C
3.	Employer	Hon. Mr. G. D. Khandeshe	/
		Secretary	0
		A.J.M.V.P. Samaj, Ahmednagar	45
4.	Chairperson	Prin. Prof. Mrs. Y. S. Sadre	71
		I/C Principal	7-1-1-
5.	Nominee Local Society	Mr. S. B. Doke	generation
	Nominee Alumni	Mr. A. S. Dalvi	And
	Nominee Student	Mr. C. C. Sonar	ale
6.	Nominee Industrialist	Mr. M. M. Mulay	filt
	Nominee Stakeholders	Mrs. M. V. Chaudhary	M. V. houdbarg
7.	Teacher	Prof. Mr. B. R. Shendage	The
	Teacher	Prof. Mr. N. S. Sancheti	Torsancheli
	Teacher	Prof. Mr. V. U. Maniyar	Danga
	Teacher	Prof. Ms. R. R. Khatavkar	Rataulay
	(Teacher)	Prof. Mr. A. P. Bajpai	Port.
8.	Administrative Officer	Mr. P. B. Idhate	
9.	IQAC Coordinator	Prof. G. T. Sonawane Confully	



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#### The minutes of the meeting are recorded as below:

Principal Prof. Y. S. Sadre welcomed all the members of Internal Quality Assurance Cell (IQAC) and stated the purpose of the meeting.

- Item no. 1. To consider the accreditation of the institute
- **Recorded:** The necessity of accreditation by NAAC was discussed at length and in detail. Hon. Zaware Patil Saheb directed IQAC Chairperson and Coordinator to take necessary steps for accreditation at the earliest to enhance the quality and standard of education as well as to adhere to its requirement as required by different authorities.
- Item no. 2. To consider the revised institutional accreditation framework manual notified by NAAC
- Recorded: National Assessment and Accreditation Council, Bangalore in July 2017 issued a revised accreditation framework for the preparation of Self Study Report by affiliated colleges to obtain accreditation. A copy of the revised manual was presented to the members of the committee for understanding the accreditation process. The committee members suggested that Prof. Y. S. Sadre, IQAC Chairperson and Mr. Gokul Sonawane, IQAC Coordinator should thoroughly study the document and start preparing accordingly.

#### Item no. 3. To consider improvement and addition of facilities

**Recorded:** The committee took a review of the existing facilities. It was suggested that existing facilities in the institute should be upgraded as well as necessary new facilities should be added. The IQAC co-coordinator stated the need of addition of furniture in the Housekeeping Guest Room to create the ambience of model hotel Guest Room. The committee discussed the requirement of furniture for the guest room and directed to visit few furniture shops, check with the availability of designs as per requirement, compare the quality and rates and under the guidance of Hon. Secretory procure the necessary things.





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

Item no. 4. To consider automation of the library

Recorded: IQAC Coordinator expressed the need of addition of software for library. The committee members agreed to it and Hon. Dare Saheb suggested considering "SOUL" – software by Inflibnet for library.

Item no. 5. Items for discussion with permission of the chairman

Recorded: Committee members have pointed out that students of the institute are being placed for industrial trainings at various hotels. It was suggested to diversify industrial training opportunities across India for the benefit of students.

No additional item was brought to the notice of the committee.

The IQAC Coordinator, Prof. Gokul Sonawane proposed the vote of thanks to the committee members for their valuable suggestions and attendance.

Date: 11<sup>th</sup> March 2019 Place: Ahmednagar

Mr. G. T. Sonawane IQAC Coordinator



Prof. Y. S. Sadre

IQAC Chairperson

I/c. Principal Institute of Hotel Management & Calering Technology Lai Taki Read, AHMEDN

Copy to:

1. All members of IQAC



L/c. Principal Institute of Hetel Management & Catering Technology a) Taki Road, AHMEDNAGAR-414 (6)

#### Ahmednagar Jilha Maratha Vidya Prasarak Samaj's

### **INSTITUTE OF**

## HOTEL MANAGEMENT AND CATERING TECHNOLOGY AHMEDNAGAR.

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

Ref. No.

Date : / /20

#### ACTION TAKEN REPORT

#### (1" IQAC Meeting - 11th March 2019)

SI, No	Particulars	Action taken
1	To consider the revised institutional accreditation framework manual notified by NAAC	Criteria allotment to faculty members. Copies of Revised accreditation framework manual are distributed to all the criteria in charge.
2	To consider addition of furniture in the Housekeeping Guest Room	<ol> <li>Survey was conducted</li> <li>Finalization of designs</li> <li>Orders are given</li> </ol>
3.	To consider automation of Library	SOUL 2.0 software was purchased for the library automation
4.	Industrial Training	Students were placed across India for training.

annach

Mr. G. T. Sonawane IQAC Coordinator



Prof. Y. S. Sadre

IQAC Chairperson

I/c. Principal Institute of Hotel Management & Catering Technol-Lal Taki Picad SHMEDNAGAR



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Lei Taki Road, AHMEDNAGAR-414

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

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

Ref. No .:

Date :21/08/2019

#### NOTICE

A meeting of Internal Quality Assurance Cell (IQAC) will be held on

Tuesday, 27th August 2019 in the Training Restaurant of the institute at 11:30

am. Presence of all members of IQAC is solicited.

The agenda of the meeting is as follows:

Item no. 1. To confirm the minutes of last meeting

Item no. 2. To discuss preparation for NAAC under the mentorship of New Arts Commerce and Science College, Ahmednagar

Item no. 3. To review the need of infrastructural development

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Prof. Y. S. Sadre Chairperson Internal Quality Assurance Cell

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

Copy to:

1. All members of IQAC



I/c. Principal Institute of Management & Catering Technolog-State Boad, AHMEDNAGAR-414 001

#### Ahmednagar Jilha Maratha Vidya Prasarak Samaj's

**INSTITUTE OF** 

## HOTEL MANAGEMENT AND CATERING TECHNOLOGY AHMEDNAGAR.

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

Ref. No .:

RINCIPAL

Date : 27 / 08 /2019

#### MINUTES OF THE MEETING

A meeting of Internal Quality Assurance Cell (IQAC) was held on Tuesday, 27<sup>th</sup> August 2019 in the Training Restaurant of the institute at 11:30 am. Following members were present for meeting.

No. Category		Name of the Member	Signature	
1.	Special Invitee	Hon. Mr. N. B. Zaware Patil	m	
		President	1849	
		A.J.M.V.P.Samaj, Ahmednagar	1 -	
2.	Management Representative	Hon. Mr. R. H. Dare		
		Vice President	( Aba	
		A.J.M.V.P. Samaj, Ahmednagar		
3.	Employer	Hon. Mr. G. D. Khandeshe		
		Secretary	Der	
		A.J.M.V.P. Samaj, Ahmednagar	0y	
4.	Chairperson	Prin. Prof. Mrs. Y. S. Sadre	I.	
		I/C Principal	-T-	
5.	Nominee Local Society	Mr. S. B. Doke	Succepterd	
	Nominee Alumni	Mr. A. S. Dalvi	almit.	
	Nominee Student	Mr. C. C. Sonar	celor	
6.	Nominee Industrialist	Mr. M. M. Mulay	44	
	Nominee Stakeholders	Mrs. M. V. Chaudhary	m v chaudhary	
7.	Teacher	Prof. Mr. B. R. Shendage	The e	
	Teacher	Prof. Mr. N. S. Sancheti	Tasanchal	
	Teacher	Prof. Mr. V. U. Maniyar	Country	
	Teacher	Prof. Ms. R. R. Khatavkar	thatauha	
	(Teacher)	Prof. Mr. A. P. Bajpai	BH	
8.	Administrative Officer Mr. P. B. Idhate		Julle	
9.	IQAC Coordinator	Prof. G. T. Sonawane	appart	

#### The minutes of the meeting are recorded as below:

Item no. 1. To confirm the minutes of last meeting

**Recorded:** The committee confirmed the minutes of meeting held on 11<sup>th</sup> March 2019.

Item no. 2. To discuss preparation for NAAC under the mentorship of New Arts Commerce and Science College, Ahmednagar

Recorded: Hon. Khandeshe Saheb informed the IQAC Chairperson that New Arts. Commerce and Science College, Ahmednagar has been identified as mentor institute under the Paramarsh Scheme of UGC. He directed that the institute should send a proposal to mentor college to allow this institute to prepare for NAAC under their mentorship. All the members expressed their willingness for the same.

#### Item no. 3. To review the need of infrastructural development

**Recorded:** The IQAC coordinator submitted the need of infrastructural development in the following areas.

- Upgradation of Seminar hall
- Addition of IQAC room and Training and Placement office
- Development of Canteen Facility
- Changing of Washroom Tiles
- Fixing Aluminum Windows for all the area on first and second floor
- · Preparing a furniture unit for storage in the restaurant

The committee members discussed all the mentioned requirements at length and directed the Principal to complete the entire task by following the appropriate process under the guidance of Hon. Secretary

Item no. 4. Items for discussion with permission of the Chairman

Recorded: Prof. B. R. Shendage suggested installing Dish Connection for better quality & better channel availability with additional features. The committee approved and suggested for TATA SKY connection. No additional item was brought to the notice of the committee.



The IQAC Coordinator, Prof. Gokul Sonawane proposed the vote of thanks to the committee members for their valuable suggestions and attendance.

Date: 27<sup>th</sup> August 2019 Place: Ahmednagar

. .

ampa Mr. G. T. Sonawane

IQAC Coordinator

Copy to:



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Prof. Y. S. Sadre IQAC Chairperson

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



1. All members of IQAC

L/c. Principal Institute of Hotel Management & Catering Technolog-Lai Taki Road, AHMEDNAGAR-414 (01

#### Ahmednagar Jilha Maratha Vidya Prasarak Samaj's

**INSTITUTE OF** 

## HOTEL MANAGEMENT AND CATERING TECHNOLOGY AHMEDNAGAR.

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

Approved by AICTE, Govt. of Maharashtra, DTE & Affilliated to S.P. Pune University AICTE No. F 421 / MS - 16 / APR (HM) / ET / 96 INST.CODE NO. C001863

Ref. No.:

Date : / /20

#### ACTION TAKEN REPORT

(IQAC Meeting - Friday, 27th August 2019)

SI, No	Particulars	Action taken	
1	Preparation of NAAC	Signed MOU with New Arts, Commerce and Science, Ahmednagar under Paramarsh Scheme.	
2	Upgradation of Seminar Hall	Development of False Ceiling and coloring in the seminar hall.	
3	IQAC Room and Training and Placement Office	Constructed	
4	Canteen	Constructed and developed a canteen facility.	
5	Washrooms	Changed the Flooring and sanitary fixtures of washrooms.	
6	Windows	Fixed Aluminum windows for all the areas on first and second floor.	
7	Restaurant	Furniture unit made for storage of equipments in the restaurant.	
8	DISH Connection	Installed TATA SKY connection.	

anhart Mr. G. T. Sonawane **IQAC** Coordinator





Prof. Y. S. Sadre IQAC Chairperson

I/c. Principal Institute of Hotel Management & Calering Technolom Lal Taki Poed AHMEDHAVAP 41

L/c. Principal

Institute of Institute of Institute of Institute of Catering Technology Institute of Catering Technology Institute of Catering Technology

Name of Activity:	Seminar on Soft Skill Development			
Date:	26 <sup>th</sup> September 2015			
Venue:	Dining Hall, AJMVPS IHMCT Ahmednagar			
No. of Participant	71			
Guest Speaker	Ms. Anuja Deshmukh			
Event – Incharge	Prof .Balasaheb Shendage, Prof. Gokul Sonawane			
Purpose of Event	Workshop on Soft Skills has been conducted for the overall development of the students through various soft skills training to groom the personality of the students required for the hospitality industry.			
Outcome	Participation in Soft Skills workshop, students identified broad areas of soft skills required for the industry mainly Communication, Body language, Personality, etc. This has given practical approach to them.			









Guest speaker imparted knowledge about soft skills and personality development in workshop



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 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

Name of Activity:	Wine Tasting Workshop		
Date:	26 <sup>th</sup> September 2015		
Venue:	Dining Hall AJMVPS IHMCT Ahmednagar		
No. of Participant	71		
Guest Expert	Mr. Alap Kulkarni		
Event - Incharge	Prof .Balasaheb Shendge, Prof. Gokul Sonawane		
Purpose of Event	To impart understanding of 'How to taste Wine and Develop your Palate'		
Outcome	Participation in this workshop helped the students to improve their practical knowledge about wine tasting.		



Industry Experts and Alumni of the institute Mr. Alap Kulkarni guided the students about 'How to taste Wine and Develop your Palate' at workshop organized by IHMCT, Ahmednagar.



#### 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 S.P. Pune University

Name of Activity	Initiation, Progression and Presentation of Research					
Date:	9 <sup>th</sup> March 2017					
Venue:	Seminar Hall, New Arts College, Ahmednagar					
Faculty In-charge	Prof. G.T. Sonawane					
No. of Participant	58					
Purpose of Event	<ul> <li>To highlight various research areas in the field of hospitality</li> <li>To know the process and practices required for the research activity</li> <li>To know the statistical methods used for research analysis and their usage</li> </ul>					
Outcome	<ul> <li>Faculties have been able to understand the concept of research</li> <li>This helped in building research culture among the faculty members</li> <li>Faculty members also started attending workshops and conferences related to reserach</li> </ul>					





IHMCT organized workshop on "Initiation, Progression and Presentation of Research"



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#### 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

Name of Activity:	Career Development In Hospitality Industry			
Date:	16 <sup>th</sup> September 2016			
Venue:	Seminar Hall			
Faculty In-charge	Prof. Yogita Sadre			
No. of Participant	80			
Speaker	Mr. Joe Costa Pereira, Mr. Abhijit Mitra, Mr. Kiran Sonawane			
Purpose of Event	To provide information on various opportunities available in the field of hospitality at overseas To know the producers for preparation to be done if a student would like to opt for any opportunity To find out the best suitable place & plans according to one's wish and financial condition To complete the formalities of documentations and all other essentials To deal with various problems likes funds, bank loans, visa details, or any other			
Outcome Through these seminars students got acquaint with the various opp available for them in countries like Australia, New Zealand, USA, Germ many more. Many students were very curious to know the details and clear doubts in question answer session at the concluding of the seminars. Stu an information about the benefits while working in abroad.				







IHMCT organized workshop on "Career Development in Hospitality Industry" for motivating students for the global career.

31.

Name of Activity:	Food Carving Workshop			
Date:	21 <sup>st</sup> March 2016.			
Venue:	Training Restaurant, IHMCT, Ahmednagar			
Faculty In-charge	Prof. Nirmal S. Sancheti.			
No. of Participant	54			
Departments	Housekeeping	Reception	Food & beverage	Food Production
Objectives of Event	<ul> <li>To teach the students basic techniques of carving fruits &amp; vegetables.</li> <li>To improve their artistic expression and develop their creativity by giving free expression to their imagination</li> <li>To impart idea to bring elegance to their meals</li> </ul>			
Outcome	Students will know different tools necessary for food carving. Different art forms which can be prepared with the help of fruit and vegetables. How to arrange food display during parties. They will be able to present food dishes with more decorative way.			



IHMCT organized fruit carving workshop to learn the artistic corner of the industry



Name of Activity:	Training Workshop on Monin Eau De Vie Mixology Chef Compitetion			
Date:	23 <sup>rd</sup> July 2016			
Venue:	Training Restaurants AJMVPS IHMCT Ahmednagar			
No. of Participant	43			
Purpose of EventCocktail and Mocktail preparation workshop was organized for al students. The purpose of this workshop was to give knowledge al recipes of cocktail and mocktail and live demonstration of prepara same with competitions later				
Outcome	Participation in Cocktail and Mocktail workshop helped the students improve practical skills, build the confidence.			
Guest Expert	Mr. Onkar, Mr. Prashant, Mr. Nachiket			
Event - Incharge	Prof Abhijeet Gajaralwar			



Industry Experts demonstrate Cocktail and Mocktail preparations at workshop organized for students by IHMCT, Ahmednagar.



HOTEI	Ahmednagar Jilha Maratha Vidya Prasarak Samaj's INSTITUTE OF . MANAGEMENT AND CATERING TECHNOLOGY AHMEDNAGAR Lal Taki Road, Ahmednagar – 414001. Ph. / Fax (0241) 2326778			
Approved	by AICTE, Govt. of Maharashtra, DTE & Affiliated to S.P. Pune University			
Name of Activity	Workshop on Skill Enhancement: Improve your Creations			
Date:	13 <sup>th</sup> March 2018			
Venue:	Seminar Hall, New Arts College, Ahmednagar			
Faculty In-charge	Prof. G.T. Sonawane			
No. of Participant	122			
	• To enhance the skills and knowledge about the subjects			
<b>Purpose of Event</b>	• To understand the recent trends in the industry			
	• To cope with the competitive market			
2	The workshop generated interest in varied sectors of career			
Outcome	<ul> <li>Build the confidence to organize events</li> </ul>			











IHMCT organized the workshop on skill enhancement where students actively participate in Cocktail and Mocktail preparation.



Name of Activity:	Grooming Session			
Date:	6 <sup>th</sup> March 2019			
Venue:	Class room: 4 IHMCT, Ahmednagar			
Faculty In-charge	Prof. Tejasvi S. Kolapkar			
No. of Participant	50			
Purpose of Event	Hotel industry has got many dimensions & is a great industry to be a part of. Many candidates are willing to join this glamorous industry. To be a part of industry, candidates should have some strong qualities. This helps him/her to grow in his career. In these qualities, communication skills plays important role, which helps everyone to be successful in any field.			
Outcome	Students developed professional skill from attending and participating in such workshop and seminar Build the confidence to organize such grand events			





IHMCT and Gillette organized grooming session for students



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REPORT

ON

"Demonstration of Bakery Products"



**Prepared By:** 

Prof. Vahid Maniyar

Date: 8th September 2018







Dr. S.S. Kaushik, Senior Scientist and Head of Krishi Vigyan Kendra Dahigaon-ne, Ahmednagar felicitating IHMCT team



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





Prof. Vahid Maniyar and IHMCT final year students demonstrating the bakery products under Training programme for rural youths entitled "Agriculture processing and value addition" at Krishi Vigyan Kendra Dahigaon-ne, Ahmednagar



### Shri Marutrao Ghule Patil Shikshan Sanstha's (RISHI VIGYAN KENDRA DAHIGAON-NE Ahmednagar

 At Post- Dahigaon-Ne, Tal-Shevgaon, Dist-Ahmednagar (MS) India-414502 Office-09850767444, 09850838222

 Website kvkdahigaon org
 E-mail: kvkdahigaon@gmail.com

 Out Word No. Kvkp/All Training\* (2018-19/26-11/57)
 Date: 29/8/2018

To, The Principal, Institute of Hotel Management & Catering Technology, Ahmednagar (MH)

Subject: Request to provide cooking branch students from your college to conduct practical session in training programme

Madam,

Est.Date-28/11/2011

Government of India, Ministry of Agriculture's, Indian Council of Agriculture Research Project's Krishi Vigyan Kendra, Dahigaon-ne is organizing three days training programme for rural youths entitled "Agriculture processing and value addition" from date 4<sup>th</sup> to 6<sup>th</sup> September, 2018 at Krishi Vigyan Kendra, Dahigaon-ne, Tal-Shevgaon, Dist. Ahmednagar.

It is requested to send your college student's specialized in subject of cooking to conduct the practical session on "Bakery products making" on dated 05/09/2018. Kindly instruct them to bring practical material samples with them and submit bills of it to our office, so accordingly we can refund the bill amount to them. (Please, generate the respective bills in the name of Krishi Vigyan Kendra Dahigaon-ne, Ahmednagar-II).

RINCIPAL IHMC7

Enclosure: 1. Schedule of training programme

Dr. S. S. Kaushik Senior Scientist & Head

SMGPSS

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#### **REPORT ON**

#### "Demonstration of Bakery Products"



**Prepared By:** 

Prof. Vahid Maniyar

Date: 10th October 2019





Prof. Vahid Maniyar guided participate about bakery products under Training programme for rural youths entitled "Agriculture processing and value addition" at Krishi Vigyan Kendra Dahigaon-ne, Ahmednagar





Prof. Vahid Maniyar and IHMCT final year students demonstrating the bakery products under Training programme for rural youths entitled "Agriculture processing and value addition" at Krishi Vigyan Kendra Dahigaon-ne, Ahmednagar



I/c. Principal Institute of Institute of Institute States and Stat Jate- 28/11/2011

#### Shri. Marutrao Ghule Patil Shikshan Sanstha's



Post- Dahigaon-Ne, Tal-Shevgaon, Dist-Ahmednagar (MS) India- 414502 Office- 0 (02429) 272020, 272030 E-mail: kvkdahigaon@gmail.com

1 Word No. KVK-D/Office 3-1+7/2019-20175

Date :7/10/2019

To, The Principal. Institute of Hotel Management & Catering Technology. Ahmednagar (MH)

bubject: Request to provide cooking (bakery) branch students with teacher from your college to conduct practical session in training programme

Madam,

Government of India, Ministry of Agriculture's, Indian Council of Agriculture Research Project's Krishi Vigyan Kendra. Dahigaon-ne is supposed to organize three days training' programme for rural youths entitled "*Agriculture processing and value addition*" from date 9<sup>th</sup> to 11<sup>th</sup> October, 2019 at Krishi Vigyan Kendra, Dahigaon-ne, Tal- Shevgaon, Dist. Ahmednagar.

It is requested to send your college student's specialized in subject of Bakery to conduct the practical session on **"Bakery products making" on dated 10/10/2019**. Kindly instruct them o bring practical material samples with them and submit bills of it to our office, so accordingly we can refund the bill amount to them. (Please, generate the respective bills in the name of Krishi Vigyan Kendra Dahigaon-ne. Ahmednagar-II).

and

Dr. S. S. Kaushik Senior Scientist & Head

Enclosure: 1. Schedule of training programme



**REPORT ON** 

TECHNICAL ENTEPRENEURSHIP DEVELEOPMENT

PROGRAMME ON

FOOD PROCESSING

DURATION

20.12.2016 to 15.02.2017

CONDUCTED AT

Ahmednagar Jilha Maratha Vidya Prasarak Samaj's

INSTITUTE OF

HOTEL MANAGEMENT AND CATERING TECHNOLOGY,

Lal Taki Road, Ahmednagar 414001

SPONSORED BY





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ENTREPREURESHIP DEVELOPMENT INSTITUTE OF INDIA

& DEPARTMENT OF SCIENCE AND TECHNOLOGY G.O.I.

NEW DELHI

In collaboration with



### MAHARASHTRA CENTER FOR ENTREPRENEURSHIP

**DEVELOPMENT (M.C.E.D.) AHMEDNAGAR** 



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### ANNEXURE-I

## LIST OF PARTICIPANTS

Sr. No.	Name & Address, Contact No of Participant	Age	Male / Female	Education	Category Gen/SC/ST/OBC / Minority	Project/ product selected	
1	2	3	4	5	6	7	
1	PATIL SAYALI MURLIDHAR A/p- Wakadi, Tal-Rahata, Dist- A.Nagar Mob-9860253145	31	F	B.Sc Agri	OBC	Fruit Processing	
2	A.Nagar Mob-9860253145 BARGAL SHAILA VISHNU A/p- Pimpalgaon Malvi, Tal & Dist- A.Nagar Mob-9922988616	24	F	B.Sc	OBC	Spices Making	
3	KUTE KADUBAL MOHAN A/p- Newasa Fata, Tal-Newasa, Dist- A.Nagar Mob-9922219143	32	М	D.M.E.	GEN	Milk Processing	
4	KURUND SACHIN HARICHANDRA A/p- Mukindpur, Tal-Newasa, Dist- A.Nagar Mob-9511787272	34	М	B.Sc	OBC	Dairy Product	
5	SHUL ANIL ASHOK A/p- Mukindpur, Tal-Newasa, Dist- A.Nagar Mob-9422176008	34	М	B.Sc	GEN	Dal Mill	
6	KAWADE SAGAR PRAKASH A/p- Satyamanik, Court road, Tal- Kopergaon, Dist- A.Nagar Mob- 8446965581	32	М	B.Sc	GEN	Spices Making	
7	JANJIRE ANJALI RAMESH A/p- Tapowan road, Sudarshan Residency, Savedi, Tal & Dist-A.Nagar Mob-9422244261	23	F	B.Sc Agri	GEN	Pickles Making	
8	SHINDE VIJAY BAPURAO A/p- Shikshak Colony, Wadala Road, Tal-Shrigonda, Dist-A.Nagar Mob- 9730188807	35	М	D.P.C.	SC	Cold Storage	
9	KURUND RAJENDRA HARICHANDRA A/p- Ahilyanagar, Tal-Newasa, Dist- A.nagar Mob-9511787272	32	М	B.E.(mech)	OBC	Dairy Product	
10	WAGH YOGESH BHAUSAHEB A/p- Bhistabag Naka, Pipline Raod, Savedi, Tal & Dist- A.nagar Mob- 8446363466	24	М	D.M.E.	GEN	Vegetable Processing	
i1	MULAY SACHIN DILIP A/p- Vaishnavnagar, Kedgaon, Tal & Dist- A.nagar Mob-9890706511	29	М	M.C.M.	GEN	Vegetable Processing	
12	KALAMKAR SAURABH RAJENDRA A/p- Banglow No-17, Sairai, Sahakar	24	М	B.E.(mech)	GEN	DEHIDRATION	
		A	AMED		(St	EINCIPAUL	
		C.E.O	GA P		(*)	IHMCT I	

Γ	- 1	RATHOD SHUBHAM JAYANTILAL				(Th)	FOOD
	13	A/p- Futane Lane, Ganj Bazar, Tal & Dist- A.Nagar Mob-8446688971	24	М	D.M.E.	GEN	PACKAGING
	14	BABAR JALINDAR SANJAY A/p- Sambhaji Nagar, Vijay lane, Bhingar, Tal & Dist- A.Nagar Mob- 9921268004 / 9764454264	23	М	B.E. (comp)	GEN	SPICES MAKING
	15	SHELKE SUVARNA BALASAHEB A/p- Walunj, Ghumat Baburdi, Tal & Dist- A.Nagar Mob-9823824004	24	F 🗸	M.Sc	GEN	Vegetable Processing
	16	CHAVAN POONAM SACHIN A/p- House No-6441, Subjail Road, Tal & Dist- A.Nagar Mob- 8390933511	30	F	M.Sc	GEN	MILK PROCESSING
	17	SHAIKH AKIB HAMID A/p- Eknath Nagar, Nepti Road, Kedgaon, Tal & Dist- A.Nagar Mob- 9175060001 / 9028982708	18	М	Diploma in Agri	GEN	SPICES MAKING
F	18	KOLTE ANIL RAMDHAN A/p- Mukindpur, Newasa fata, Tal- Newasa, Dist-A.Nagar Mob- 9730983041	29	М	M.Sc	GEN	MILK PROCESSING
/	19	PHATANGARE SUYOG GANGADHAR A/p- Mukindpur, Newasa fata, Tal- Newasa, Dist-A.Nagar Mob- 9923405100	29	М	DEGREE H.M.	SC	COLD STORAGE
	20	NIKUMBH DARPANA MUKUND A/p- 18, Abhinav Colony, Vinayaknagar, Tal & Dist- A.Nagar Mob-9822866893	41	F√	M.E.	OBC	PAPAD MAKING
	21	DHERE RAMESH POPAT A/p- Lohogaon, Tal-Newasa, Dist- A.Nagar Mob- 955056831	27	М	B.Sc	GEN	DAL MILL
	22	GUNJAL NIKHIL SAKHARAM A/p- Pl NO-07, Amol Corner, Rasane Nagar, Savedi, Tal & Dist- A.Nagar Mob-9890767090	33	М	B.E.	GEN	VERMY SELLING
	23	JADHAV ANIL DILIP A/p- Nimbhari, Pachegaon, Tal- Newasa, Dist-A.Nagar Mob- 770934667	28	М	B.E.	OBC	VEGETABLE PROCESSING
	24	PHOPASE MONALI LAXMAN A/p- Newasa fata, Tal-Newasa, Dist- A.Nagar Mob-8796803533	24	F ~	B.Phrm	GEN	MILK PROCESSING
	25	SHINDE TEJESHREE RAJENDRA A/p- Datta Colony, Newasa Fata, Tal- Newasa, Dist-A.Nagar Mob- 9822987685	24	F	B.Tech	GEN	VEGITABLE PROCESSING
	26	PAWAR SHRAVAN SOMNATH A/p-Sultanpur Budruk, Tal-Shevgaon, Dist-A.Nagar Mob-9273966426	23	М	D.M.E.	GEN	DAIRY PRODUC
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#### ANNEXURE-II

#### PROGRAMME SCHEDULE

Date & Day	Session	Subject / Topic	Faculty	
1	2	3	4	
	I	Inauguration	WWDGL	
	П	Programme Objectives	Mr. Y.K. Dafade Mr. S. H. Setwal	
20.12.2016	III IV	Traits of Entrepreneurship		
	I II	Role / Scope & Assistance from D.I.C.	Mr. S.S. Katkar	
21.12.2016	Ш	Role / Scope & Assistance from K.V.I.B.	Mr. Khedkar	
	IV	Role / Scope & Assistance from BANK	Mr. Sontakke	
22.12.2016		Project Identification Process	Mr. Y. K. Dafade	
	IV I			
23.12.2016	II III IV	Opportunity in Food Packaging Industries	Mr. K. G. Dodiya	
24.12.2016			Mr. R.Maniyar	
26.12.2016			Dr. V. Prabhune	
27.12.2016 II Opportunity in Spices Manufacturing		Opportunity in Spices Manufacturing	Mrs. V. Pegdyal	
20 12 2017	I II	Communication Skill and Business Presentation	Mr. S.C.Kulkarn	
28.12.2016	III IV	- Interpersonal Relation		
29.12.2016	29.12.2016 II Opportunity in Food Processing		Mrs. Meena Talikotkar	
30.12.2016			Mr. N. A. Zarka	
31.12.2016 To 07.01.2017	To I-IV Collection for the Identified Business Opportunity		а 1	
09.01.2017	09.01.2017 III IV Feedback and Discussion on Market Survey		Mr. Y.K.Dafado Mr. S. H. Setwa	
10.01.2017	I II III	Preliminary Project Report	Mr. V. P. Gandł	



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	IV			
	I		N/ 1 1	
11.01.17	II III	Export Market in Food Processing	Mrs. Joshi	
	IV			
	I		CAN D Condhi	
12.01.17		Detailed Project Report	CA V. P. Gandhi	
	IV			
	I	n normal a free and a second and a	CAV D. Condhi	
13.01.17	II	Detailed Project Report	CA V. P. Gandhi	
	IV			
	I		Mr. C.C. Ainstean	
14.01.17	Ш	Product Promotion, Sales and Advertisement	Mr. S.G. Airekar	
	IV			
	I II	Working Capital Management	Mr. A. Tashi	
16.01.17	Ш		Mr. A. Joshi	
	IV	Production Planning and Control		
	<u>I</u> П	Marketing Management	Mr. Y.K. Dafade	
17.01.17	Ш	Channel Distribution	Mr. S.H. Setwal	
	IV	Channel Distribution		
	<u>І</u> Ш		Mr. K.D.Kulkarni	
18.01.17	Ш	How To Maintains Accounts / Book Keeping	MIT. K.D.KUIKai III	
	IV	-		
	<u>І</u> п	Important Taxes	- CA Pratik Baldota	
19.01.17	III	Li CA Pra		
	IV	Laws and Legal Formality		
Technical 7				
	I	Lecture I- Introduction to bakery	AbhijeetGajaralwar	
20.01.17	II	Lecture II – Method of preparation of Pizza base		
	Ш	Preparation of Pizza Base		
	IV	Preparation of Croissants	PravinRathod	
	I	Lecture – method of Preparation of Pizza Sauce	PravinRathod	
	п	Lecture – method of Preparation of Szechwan	Travinication	
21.01.17	ш	Sauce Preparation of Pizza Sauce	PravinRathod	
	IV	Preparation of Szechwan	PravinRathod	
	I	Lecture- Preparation of curd, Paneer	Harshal Kamble	
	П	Lecture Preparation of Flavored Milk	Harshal Kamble	
22.01.17	Ш	Preparation of curd, Paneer	Harshal Kamble	
	IV	Preparation of Flavored Milk	Harshal Kamble	
		Lecture on idlidosa And Dholkla	AbhijeetGajaralwar	
	П	Lecture on GG paste and Tomato Puree	PravinRathod	
23.01.17	Ш	Preparation of idlidosa premix	AbhijeetGajaralwar	
	IV	Preparation of dhokla premix	AbhijeetGajaralwar	
		Lecture on Chakka and Ghee	Harshal Kamble	
	П	Lecture on Dahiwada and Multigrain Bhajni	AbhijeetGajaralwar	
24.01.17	III III	Preparation of Dahiwada Premix	AbhijeetGajaralwar	
	IV	Preparation of Multigrain Bhajni Mix	AbhijeetGajaralwar	
	10	Lecture on Shrikand	Harshal Kamble	

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T	I	Lecture on Goda Masala	Harshal Kamble
-	ш	Preparation of GG paste	PravinRathod
-	IV	Preparation of Tomato Puree	PravinRathod
	I	Lecture on pickles	AbhijeetGajaralwar
1	п	Lecture on Jam Marmalade	Harshal Kamble
27.01.17	 Ш	Tips for preparing dairy Products	Harshal Kamble
-	IV	Preparation of Shrikhand	Harshal Kamble
	I	Lecture on Tutti Fruity	PravinRathod
	п	Lecture on Garlic Powder	PravinRathod
28.01.17	ш	Preparation of Goda Masala	Harshal Kamble
-	IV	Guidelines for Preserving Tutii fruity	PravinRathod
	I	Lecture on jeeraToffy	Abhijeet Gajaralwar
	П	Preparation of Tutti Fruity	PravinRathod
30.01.17	 	Preparation of Garlic Powder	PravinRathod
	IV	Tips on Storage of JeeraToffy	AbhijeetGajaralwar
	I	Lecture on amla Juice	PravinRathod
	I	Lecture on Amala Candy	PravinRathod
31.01.17	ш	Preparation of Jam	Harshal Kamble
	IV	Preparation of Marmalade	Harshal Kamble
	1	Lecture on Tea Masala	AbhijeetGajaralwar
	п	Lecture on Milk Masala	AbhijeetGajaralwar
01.02.17	III III	Preparation of amla Juice	PravinRathod
	IV	Preparation of Amala Candy	PravinRathod
	I	Lecture on Bakery Products	AbhijeetGajaralwar
		Guidelines for packaging of Bakery Products	AbhijeetGajaralwar
02.02.17	Ш	Preparation of tea Masala	AbhijeetGajaralwar
	IV	Preparation of Milk Masala	AbhijeetGajaralwar
		Lecture on Peanut Chutney	PravinRathod
	п	Tips for Variations of Peanut Chutney	PravinRathod
03.02.17	Ш	Guidelines for Preparation of Chutneys	PravinRathod
	IV	Preparation of Peanut Chutney	PravinRathod
	I	Lecture on Garlic Chutney	PravinRathod
	П	Preparation of Garlic chutney	PravinRathod
04.02.17	ш Ш	Tips for Variations of Garlic Chutney	PravinRathod
	IV	Guidelines for Preparation of Garlic Chutneys	PravinRathod
		Lecture on Samabar Masala	Harshal Kamble
	П	Lecture on Garam Masala	Harshal Kamble
06.02.17	<u> </u>	Practical on Samabar Masala	Harshal Kamble
	IV	Practical on Garam Masala	Harshal Kamble
		Lecture on Mutton Masala	Harshal Kamble
		Guidelines for making Pickles	AbhijeetGajaralwar
07.02.17	<u>ш</u>	Information on Preservatives	AbhijeetGajaralwar
		Preparation of JeeraToffy	AbhijeetGajaralwar
	1	Lecture on Karale Chutney	Pravin Rathod
	П	Lecture on Sesame Chutney	PravinRathod
08.02.17	m	Tips For preparing Soup premixes	PravinRathod
		Information non Storage of Masalas	Harshal Kamble
09.02.17	IV	Preparation Of Karale Chutney	PravinRathod

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	11	Preparation Of Sesame Chutney	PravinRathod
	III	Lecture on Tomato Sauce	AbhijeetGajaralwar
	IV	Information on Dehydration Process	AbhijeetGajaralwar
	I		
10.02.17	II	Industrial Visit	Mr. S. H. Setwal
10.02.17	III	Industrial visit	
	IV		
	I		Mr. M.B.Shinde
11.02.17	Ш	- Experience sharing as Successful Entrepreneur	
	IV		Mr. T.S.Madas
	I		Mr. Y.K.Dafade
	II	Developing Entrepreneurial Competencies	
13.02.17	Ш	(Achievement Motivation Training)	
	IV		
	I	D 1 in Feterenceurical Compotencies	Mr. Y.K.Dafade
14.02.17	11	Developing Entrepreneurial Competencies	
14.04.17	III	(Achievement Motivation Training)	
	IV		Mr. Y.K.Dafade
15 03 17		Developing Entrepreneurial Competencies	WII. T.K.Dalade
15.02.17	<u> </u>	(Achievement Motivation Training)	



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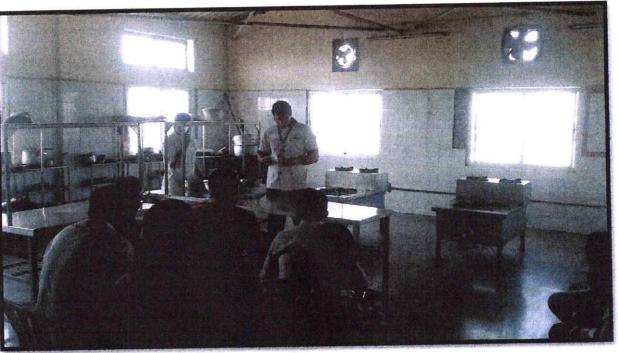
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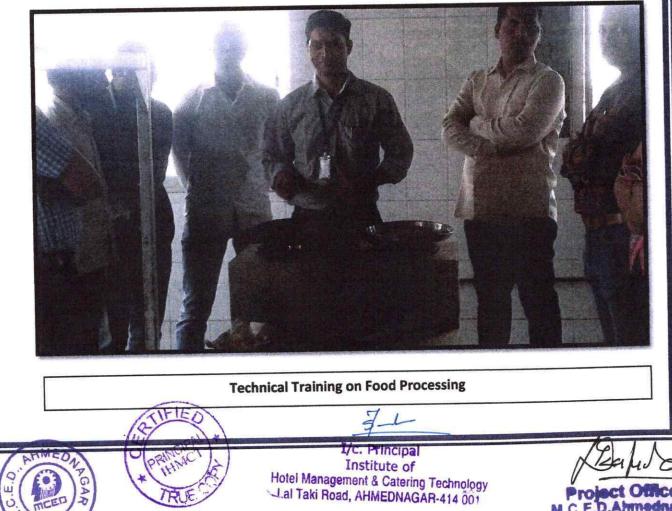
Project Officer M.C.E.D.Ahmednager







Industrial Visit of Technical Entrepreneurship Development Programme (TEDP) Participants



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# UGC Paramarsh Scheme Orientation Workshop

#### Dear Sir/ Madam,

We are happy to inform you that, as a part of the Quality Mandate, UGC has introduced Paramarsh Scheme. It is an initiative for mentoring the non-accredited institutions to enhance their overall quality of education and enable them to get accredited by 2022. Being a Mentor institution we have planned a workshop for mentee institutions. We invite you to participate in the workshop.

## Day and Date of the Workshop : Sunday, 05 January 2020

## Time:10.00 A.M. to 05.00 P.M.

### Theme of the Workshop

Silent features of UGC Paramarsh Scheme and Prerequisites for Assessment Accreditation Process by NAAC.

#### **Invited** Participants

Members, Standing Committee 10AC Members of Mentee Institutions



#### Venue

Seminar Hall, Library Building, New Arts, Commerce and Science College, Ahmednagar - 414 001





AHMEDNAGAR JILHA MARATHA VIDYA PRASARAK SAMAJ'S

### NEW ARTS, COMMERCE AND SCIENCE COLLEGE

LAL TAKI ROAD, AHMEDNAGAR - 414 001 (M.S.). TEL. : 0241-2324024, FAX : 0241-2324715 E-mail : nacasca@rediffmail.com, Website : newartsnagar.com PRINCIPAL DR. B. H. ZAWARE M.Sc., Ph.D.

Ref. No. IQAC/36/2019-20

20 December 2019

To, Hon. Member Standing Committee UGC Paramarsh Scheme New Arts, Commerce and Science College, Ahmednagar - 414 001

Sub: Orientation Workshop for Mentee Intuitions Under UGC Paramarsh Scheme.

Dear Sir/ Madam,

We are happy to inform you that, as a part of the Quality Mandate, UGC has introduced Paramarsh Scheme. It is an initiative for mentoring the non-accredited institutions to enhance their overall quality of education and enable them to get accredited by 2022. Being a Mentor institution we have planned a workshop for mentee institutions. We invite you to participate in the workshop. Details of the proposed workshop are as below:

Day and Date of the Workshop: Sunday, 05 January 2020.

Time: 10.00 A.M. to 05.00 P.M. (See detail workshop programme).

Venue: Seminar Hall, Library Building, New Arts, Commerce and Science College, Ahmednagar - 414 001

Theme of the Workshop: Silent features of UGC Paramarsh Scheme and Prerequisites for Assessment Accreditation Process by NAAC.

Invited Participants: Members, Standing Committee and IQAC Members of Mentee Institutions

TA/DA/Remuneration will be paid to the eligible participants as per UGC Paramarsh Scheme guidelines.

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Dr. B. H. Zaware PRINCIPAL





Ahmednagar Jilha Maratha Vidhya Prasak Samaj's New Arts, Commerce and Science College, Ahmednagar



## **UGC Paramarsh Scheme**

## **Mentee Institution Orientation Workshop - III**

#### **Resource Persons:**

- Hon. Prin. Dr. Pratibha Gaikwad: Outcome based NAAC Assessment Principal, Dhananjayrao Gadgil College of Commerce, Satara – 415 001
- Hon. Dr. Satish S. Mokashe: Institutional Alienation Professor, Department of Zoology, Dr. Babasaheb Ambedkar Marathwada University, Aurangabad - 413 004

#### Day and Date: Thursday, 18 June 2020

Time: 10. 00 AM

#### **Invited Participants:**

- 1. Principals, Mentee Institutions
- 2. Members of IQAC, Mentee and Mentor Institutions
- 3. Head of the Departments and Faculty Members, Mentee Institution.

Registration Link: https://forms.gle/cGQUqqsCFE7GgLtT9

Note: The workshop will be organized on Zoom Apps platform. The link will be forwarded on email of registered participants on 17/06/2020.



Convenor

Dr. B. H. Zaware Principal Ahmednagar Jilha Maratha Vidhya Prasak Samaj's New Arts, Commerce and Science College, Ahmednagar

### **UGC Paramarsh Scheme**

### Mentee Institution Orientation Workshop - III Workshop Schedule (Thursday, 18 June 2020)

Time	Session	Resource Person
10. 00 AM	Welcome Address	Hon. Prin. Dr. B. H. Zaware
10. 10. AM Introduction of Resource Persons		Dr. V. S. Kale Accreditation Ambassador
10. 15 AM	Technical Session - I Outcome based NAAC Assessment	Hon. Dr. Pratibha Gaikwad Principal, Dhananjayrao Gadgil College of Commerce, Satara – 415 001
11.15 AM	Technical Session - II Institutional Alienation	Hon. Dr. Satish S. Mokashe Dr. Babasaheb Ambedkar Marathwada University, Aurangabad - 413 004
12.15 PM	Question Answer Session	All the Resource Persons
12.30 PM	Vote of Thanks	Dr. A. D. Harkal Coordinator, IQAC

PANCIPAL \*

Convenor Dr. B. H. Zaware Principal



Ahmednagar Jilha Maratha Vidya Prasarak Samaj's New Arts, Commerce and Science College, Ahmednagar UGC - Paramarsh Scheme



## NAAC Preparation Workshop IN COLLABORATION WITH RUSA Maharashtra and Joint Director, Higher Education, Pune

#### Date: 30/05/2020

**Time: 10.00AM** 

Timing	Activity	Resource Person
10. 00 AM	General Welcome	Dr. A. D. Harkal
	National Anthe	em
10. 05 AM	Welcome Speech	Hon. Prin. Dr. B. H. Zaware
10. 10 AM	Introduction of Resource Person/s	Dr. A. D. Harkal
10. 20 AM	Opening Remarks on Government strategy for Quality Initiatives	Hon. Dr. Mohan Khatal, Joint Director, Higher Education, Pune.
10. 25 AM	Concept Note on Supporting AA	Hon. Dr. P. N. Pabrekar, Senior Consultant, RUSA
10. 30 to 11.30 AM	Session I: Preparation for NAAC	Hon. Dr. C. N. Rawal, Principal, BMCC, Pune
11.30 AM to 12.30 PM	Session II: Documentation for NAAC	Hon. Dr. Shrihari Pingale, Sangamner College, Sangamner
12.30 to 1.00 PM	Session III: Role of IQAC in AA Process	Hon. Dr. Vijay Joshi, Senior Consultant, RUSA
1.00 to 1.15 PM	Question Answer Session	All Resource Persons
1.15 to 1.25 PM	Summing Up	Hon. Prin. Dr. B. H. Zaware
1.25 to 1.30 PM	Vote of Thanks	Prof. Dr. V. S. Kale Accreditation Ambassador

