

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- 2.6 Student Performance and Learning Outcome (60)		
2.6.2. Attainment of Programme outcomes and course outcomes are evaluated by the institution		
Sr. No.	List of Documents	Page No.
1	Sample copy of Academic Calendar 2019 – 20	1
2	Sample copy of Time Tables	3
3.	Sample copy of Notices for Internal Assessment Schedule	5
4.	Sample reports of Curricular and Co-curricular Activities conducted	9
5.	Sample Offer Letters of the students placed in India and Abroad	19
6.	List and Photos of Alumni who make us proud	33

Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY,
AHMEDNAGAR
Academic Calendar: 2019-20

TERM - FIRST		
Month	Week	Programmes/ Activities
June 2019	III	Commencement of Term
		Commencement of classes <ul style="list-style-type: none">• SY and Final year BHMCT• SY and TY BSc HS
		Admission Process for FY BSc HS
		International Yoga Day
	IV	Admission Process for FY BSc HS
		IQAC Meeting on Code of Conduct and Mentoring
July 2019	I	Commencement of Term for FY BSc HS
		Tree Plantation
	III & IV	Admission Process for FY BHMCT
August 2019	I	Commencement of Term for FY BHMCT
		Unit Test- I <ul style="list-style-type: none">• SY and Final year BHMCT• FY, SY and TY BSc HS
	II	Laundry Visit
	III	Fresher's Party
	IV	Parents Meet
September 2019	III	Unit Test-II <ul style="list-style-type: none">• SY and Final year BHMCT• FY, SY and TY BSc HS
		Unit Test- I - FY BHMCT
		Flower Arrangement
	IV	Preliminary Practical Examination – BSc HS
		Tourism Day
		Swachha Bharat Abhiyan
October 2019	I	Preliminary Theory Examination – BSc HS
		Bread Day
		Diwali Gift Distribution
	II	Preliminary Theory Examination – BSc HS
	III	University Practical Examination – BSc HS
		Wachan Prerana Diwas
	IV	University Theory Examination – BSc HS
IQAC Meeting		
November 2019	I	Preliminary Practical Examination - BHMCT
	II	Preliminary Theory Examination - BHMCT
	III	University Practical Examination - BHMCT
	IV	University Theory Examination - BHMCT



December 2019	I	University Theory Examination - BHMCT
		Midterm vacation - BSc HS
	III	Midterm vacation - BHMCT
TERM - SECOND		
December 2019	III	Commencement of classes - BSc HS
January 2020	I	Commencement of classes – BHMCT
	II	Sports Week
	III	Flag Day Collection
	IV	Industrial Visit
		Winery Visit
		Unit Test I BHMCT and BSc HS
February 2020	I	Theme Dinner
	II	Blood Donation
	III	Food Festival
		Internal Practical Examination FY BSc HS
	IV	Unit Test II BHMCT and BSc HS
March 2020	I	University Practical Examination FY BSc HS
		Internal Practical Examination TY BSc HS
	II	University Theory Examination FY BSc HS
		Preliminary Theory Examination TY BSc HS
		Unit Test II - BHMCT
	III	University Practical Examination TY BSc HS
		Farewell Party
	IV	University Theory Examination TY BSc HS
April 2020	I	Summer Vacation (BSc HS) 1 st April onwards
	III	BHMCT Internal Practical Examination
	IV	BHMCT University Theory Examination
May 2020	I	BHMCT University Theory Examination
		Summer Vacation (BHMCT) – 15 th May 2020 to 30 th June 2020


Academic Co-ordinator


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



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

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

SEMESTER:- 1st

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

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



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

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

SEMESTER:- 2nd

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

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



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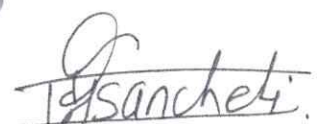
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AHMEDNAGAR

NOTICE FOR INTERNAL ASSESSMENT

All the **BHMCT** students are hereby informed that, the tentative schedule for Internal Assessment of Semester – I of A.Y. 2019-2020, has been finalized as below; students should note that the internal marks will be awarded on the basis of the performance in the Internal Examination.

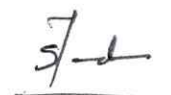
Schedule of Internal and Practical examination

Sr.no	Examination	Date
01	Unit Test – I	5 th August 2019 to 10 th August 2019
02	Unit Test - II	16 th September 2019 to 21 st September 2019
03	Preliminary Practical Examination	4 th November 2019 to 9 th November 2019
04	Preliminary Theory Examination	11 th November 2019 to 16 th November 2019
05	University Practical Examination	18 th November 2019 to 22 nd November 2019
06	University Theory Examination	26 th November 2019 onwards



Prof. Nirmal S. Sancheti

Internal Exam Coordinator



Prof. Yogita Sadre

Principal



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NOTICE FOR INTERNAL ASSESSMENT

All the teaching and visiting faculties are hereby informed that, the tentative schedule for Internal Assessment of Semester – I of A.Y. 2019-2020 for **All B.Sc.H.S.** classes has been finalized as below,

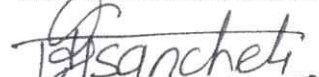
Schedule of Internal and Practical examination

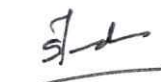
Sr.no	Examination	Date
01	Unit Test – I	5 th August 2019 to 10 th August 2019
02	Unit Test – II	16 th September 2019 to 21 st September 2019
03	Preliminary Practical Examination	26 th September 2019 to 30 th September 2019
04	Preliminary Theory Examination	4 th October 2019 to 11 th October 2019
05	University Practical Examination	14 th October 2019 to 18 th October 2019
06	University Theory Examination	22 nd October 2019 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.

Marking system for each exam is attached along with this notice.

The email for the internal assessment is "**ihmct.exam@gmail.com**"


Prof. Nirmal S. Sancheti
Internal Exam Coordinator


Prof. Yogita Sadre
Principal



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NOTICE FOR INTERNAL ASSESSMENT

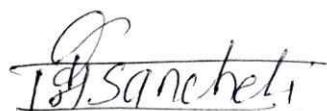
All the students **B.H.M.C.T.** are hereby informed that, the tentative schedule for Internal Assessment of Term – II of A.Y. 2019-2020, has been finalized as below; students should note that the internal marks will be awarded on the basis of the performance in the Internal Examination.

Schedule of Internal and Practical examination

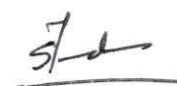
Sr.no	Examination	Date
01	Unit Test – I	27 th January 2020 to 1 st February 2020
02	Unit Test - II	24 th February 2020 to 29 th February 2020
03	Preliminary Practical Examination	30 th March to 4 th April 2020
04	University Practical Examination	13 th April 2020 to 18 th April 2020
05	University Theory Examination	24 th April 2020 onwards

Note –

- [A] Minimum of 75% attendance is mandatory
- [b] Attendance and satisfactory performance for all internal examination is essential.
- [c] Submission of completed journals, assignments, tutorials is compulsory.


Prof. Nirmal S. Sancheti

Internal Exam Coordinator


Prof. Yogita Sadre

Principal



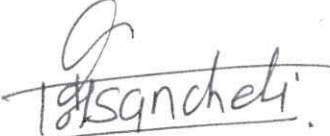
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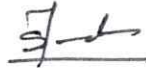
All **B.Sc.H.S.** students are hereby informed that, the tentative schedule for Internal Assessment of Semester – I of A.Y. 2019-2020, has been finalized as below; students should note that the internal marks will be awarded on the basis of the performance in the Internal Examination.

Schedule of Internal and Practical examination

Sr.no	Examination	Date
01	Unit Test – I	5 th August 2019 to 10 th August 2019
02	Unit Test – II	16 th September 2019 to 21 st September 2019
03	Preliminary Practical Examination	26 th September 2019 to 30 th September 2019
04	Preliminary Theory Examination	4 th October 2019 to 11 th October 2019
05	University Practical Examination	14 th October 2019 to 18 th October 2019
06	University Theory Examination	22 nd October 2019 onwards


Prof. Nirmal S. Sancheti

Internal Exam Coordinator


Prof. Yogita Sadre

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Name of Activity:	Expert lectures by Alumni (Building Careers in India and abroad)
Date:	29 th March 2019
Venue:	Class room no. 2
Faculty In-charge	Prof. N.S. Sancheti & Prof. A. P. Bajpai
No. of Participant	30
Speaker	Mr. Gaurav Pardeshi, Mr. Rishikesh Padhaye , Mr. Kedar Joshi (Alumni)
Purpose of Event	To disseminate information among students about opportunities available in the industry, in India and abroad and to guide them to inculcate the right attitude and attributes to be successful in hospitality industry.
Learning/Outcome	The event's primary motive was to make students understand the hardships and issues that they will have to face in India and abroad when they venture out for jobs. It was centered towards the attitude required, perseverance, hard work, skills that are simply essential to do well in both India and abroad



'Talk with Alumni'-Students greedy real-time experience from Alumni



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Name of Activity:	International Bread Day
Date:	9 th March 2020 (2019-2020)
Venue:	AJMVPS IHMCT Ahmednagar
No. of Participant	21
Purpose of Event	Celebrate International Bread Day in the institute. This event gives exposure to the students about preparation of variety of Bread and Bakery products.
Outcome	Participation in this bread day event improves practical skills, team sprits and leadership qualities of students.
Event – In charge	Prof .Vahid Maniyar



Students displaying their products




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Name of Activity	Theme Dinner
Year:	30 th October 2018 (2018-19)
Venue:	The Aroma Restaurant IHMCT Ahmednagar
Theme	Jashn-e-Hyderabad
No. of Participant	Second Year BScHS
Name of Chief Guest	Hon. Trustees
Faculty In-charge	Prof. V.U. Maniyar
Purpose of Event	<ul style="list-style-type: none"> • To introduce the regional food and culture • To inculcate the concept of theme based event planning
Outcome	<ul style="list-style-type: none"> • Students studied the culture of the region and planned and executed the menu, and presented the attire and traditions of the state of Hyderabad.



Students prepared and served the Regional food in Theme Dinner




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Name of Activity	Food Festival					
Date:	14 th March 2017 (2016-17)					
Venue:	AJMVPS IHMCT Ahmednagar					
Theme:	Zaika					
Faculty In-charge	Prof. B.R.Shendage					
No. of Participant	All Students					
Departments	Food Production	F & B Service	Housekeeping	Front Office	Sales and Marketing	
Purpose of Event	<ul style="list-style-type: none"> • To Enhance the skill of students • To develop the Entrepreneur skill among the students • To provide platform to demonstrate creativity 					
Outcome	<ul style="list-style-type: none"> • Students acquired leadership and decision making skills by the participating in the food Festival • Build the confidence to organize such grand events 					



Participation of students –Food Production and Front Office Department



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Name of Activity:	Laundry Visit
Date:	23 rd September 2019 (2019 - 20)
Venue:	Gajraj Dry cleaners, Gokul Nagar, Pipe line road, Ahmednagar.
Faculty In-charge	Prof. Nirmal S. Sancheti.
No. of Participant	51
Objectives of Event	<ul style="list-style-type: none"> • 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:	Food Carving Workshop
Date:	21 st March 2016
Venue:	Training Restaurant, IHMCT, Ahmednagar.
Faculty In-charge	Prof. Nirmal S. Sancheti.
No. of Participant	54
Objectives of Event	To teach the students basic techniques of carving fruits & vegetables. To improve their artistic expression and develop their creativity by giving free expression to their imagination To impart idea to bring elegance to their meals
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




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Name of Activity:	Cocktail and Mocktail preparation Workshop
Date:	23 rd July 2016
Venue:	Training Restaurants AJMVPS IHMCT Ahmednagar
No. of Participant	43
Purpose of Event	Cocktail and Mocktail preparation workshop was organized for all the students. The purpose of this workshop was to give knowledge about various recipes of cocktails and mocktail and live demonstration of preparation of the same.
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. Gokul Sonawane



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



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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. Gajaralwar
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:	Seminar on Soft skill development
Date:	26 th September 2015
Venue:	Dining Hall IHMCT, Ahmednagar
Faculty In-charge	Prof. Balasaheb Shendage , Prof. Gokul Sonawane
Speaker	Ms. Anuja Deshmukh
No. of Participant	71
Purpose of Event	The workshop arranged for the purpose of the overall development of the student through various soft skill training to groom the personality of the student
Outcome	Students were developed professional skill from the attending and participating in the such workshop and seminar Build the confidence to organize such grand events



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Name of Activity:	Wine Tasting Workshop
Date:	26/09/2015
Venue:	Dining Hall AJMVPS IHMCT Ahmednagar
No. of Participant	71
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.
Guest Expert	Mr. Alap Kulkarni
Event – Incharge	Prof. Balasaheb Shendge , Prof. Gokul Sonawane



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.




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January 27, 2017

Dear Santosh Mahadu Ghugarkar,

We are delighted to confirm our offer to participate in a Rotational Training Program within the Kitchen/Culinary Department at Big Cedar on or about March 15, 2017. This offer is based upon the approval of the J-1 visa for a 12-month period. The Rotational Training Program includes orientation Line Cook, Pantry Cook, Pastry Cook, Breakfast Cook, and Dinner Cook. Placement into these positions will vary upon your experience and performance.

During the Rotational Training Program, you will work an average of 32 hours per week and are paid accordingly. In this instance, your hourly wage would be \$8.75. The pay week is based on hours from Sunday through Saturday, paid weekly the following Friday. Uniform coats will be supplied at the expense of Big Cedar. You will supply your own knives, black slacks, and shoes. Shoes should be industry standard, with skid-resistant soles.

Big Cedar Lodge has the option of providing housing for you in proximity to the Resort, at a reasonable cost currently not to exceed \$75.00 per week, \$65.00 Rent/\$10.00 Security Deposit, with utilities included. Basic supplies (i.e. bed linens, towels, cookware, dishes, etc.) will be supplied. You will share a furnished residence with other participants from around the globe, this includes Housemates & Roommates. It's important to Big Cedar Lodge that you take this opportunity to learn and understand about one another's cultures other than just America. A standard lease agreement is required of everyone living in Resort housing. All residents will be held accountable for maintaining a clean, neat and tidy household. All will be expected to be courteous and respectful of all house mates. House hold residents are welcome to have guests visit. We do ask that you respect your fellow residents and keep visits to a minimum. "Parties" are not permitted within the houses. Security Deposits are refundable (Less cleaning fees) only if the property is left in good condition. Cared for during the time you are here and that you satisfactorily complete the commitments of the program. Company housing is an option. If you choose not to live in company housing, please know that you will be responsible for your own transportation. Should residents feel that they are unable to abide by these rules and show little or no concern for the house, house rules, house residents, or housing staff, we will be unable to continue to provide housing for that resident.

Big Cedar has general policies and procedures established for all associates that covers general behavior, dress code, hygiene issues and safety guidelines. These will be explained in more detail upon arrival.

America's Premier Wilderness Resort



612 Devil's Pool Road · Ridgedale, MO 65739 · 1-800-BCLODGE (1-800-225-6343) · www.bigcedar.com

To confirm your acceptance of this offer, please sign and date in the space provided below. This offer will expire if not received in writing by February 1, 2017. You may fax your acceptance to my attention at (417) 339-5148 or email to SRMannings@big-cedar.com. I can also be reached at (417) 339-5172 if I can be of further assistance.

This offer of training is contingent upon results of a background check, as well as any other position related investigations including a reference check.

Once again, Congratulations! We are very excited to have you join our team and look forward to welcoming you to Big Cedar.

Acceptance of Offer:

Signature

3/12/2017

Date

Sincerely,

Stacey R. Mannings

Big Cedar Lodge Recruiting Coordinator

America's Premier Wilderness Resort

January 19, 2018

Dear Shubhendu Horne,

THE WESTIN HILTON HEAD ISLAND
RESORT AND SPA

2 Grasslawn Avenue
Hilton Head Island, SC 29928
United States

T 843.681.4000
F 843.681.1017

westinhiltonhead.com

I am pleased to extend you an offer to join our training program! The terms of our offer follow (dates are tentative due to sponsor arrangements for visa):

Start Date:	June 1 st , 2018
Completion Date:	May 31 st , 2019
	Culinary Internship
Rate of Pay	\$10.00/hour

Please return this letter via fax, (843) 681-8134, indicating whether you will be accepting or declining this offer by January 29, 2018. The Westin Hilton Head Island Resort & Spa is committed to a drug free work place. As such, all offers of training are contingent upon your passing a pre-training screening for the unlawful use of controlled substances.

Following your acceptance of the our training program, a detailed packet of information will be emailed to you containing information about Hilton Head Island, housing and our Dress & Grooming Standards. At that time you can indicate if you wish to use the housing offered though Hilton Head Realty or secure housing on your own.

The success of our training program is the result of teamwork between our training program staff and the management of The Westin Hilton Head Island Resort & Spa. This is achieved through a "hands-on" training experience and attending meetings, shadowing and cross functional training providing an opportunity to interact with members of The Westin Hilton Head Island management. Property information that is freely shared throughout the Resort will allow you to learn the workings of a full service, four diamond Resort, which will support your academic learning. The success of the training program depends upon your curiosity and enthusiasm to learn!

Should you have any questions you may contact me at phillip.lovell@westin.com. I hope that you will be joining us for the training program and I am confident this will be a wonderful experience for you.

Sincerely,



Phill Lovell
Human Resources Manager
(843) 681-8134 - fax

Signature if offer accepted: _____

Signature if offer declined: _____

Date: _____



January 19, 2018

Dear Manoj Rohidas Rathod,

THE WESTIN HILTON HEAD ISLAND
RESORT AND SPA

2 Granddune Avenue
Hilton Head Island, SC 29928
United States

T 843.681.4000
F 843.681.0017

westin@hiltonhead.com

I am pleased to extend you an offer to join our training program! The terms of our offer follow (dates are tentative due to sponsor arrangements for visa):

Start Date:	June 1 st , 2018
Completion Date:	May 31 st , 2019
	Culinary Internship
Rate of Pay	\$10.00/hour

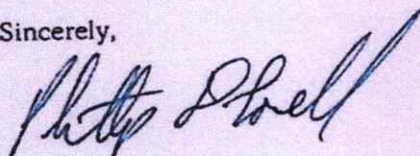
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Should you have any questions you may contact me at phillip.lovell@westin.com. I hope that you will be joining us for the training program and I am confident this will be a wonderful experience for you.

Sincerely,



Phill Lovell
Human Resources Manager
(843) 681-8134 - fax

Signature if offer accepted: _____



Signature if offer declined: _____

Date: Jan 22nd, 2018



28-11-2020

Mr. Harshwardhan Raut
Mohinirajnagar, Kopargaon,
Ahmednagar

THE FERN
Leo Resort & Club
JUNAGADH, GUJARAT
Leading environmentally sensitive hotels

Welcome to the Fern Family – Letter of Intent

Dear Harshwardhan,

With reference to your recent interview with us, we are delighted to offer you the position of **Guest Service Associate F&B Service** at **The Fern Leo Resort & Club, Junagadh**. We trust that your knowledge, skills and expertise will be a valuable asset to our company and we assure you a bright future within our group.

Based on our mutual discussion, the Company is pleased to offer you a gross salary of **Rs. 10500/-** per month. You would join us on or before **01-12-2020** and you will be based at **The Fern Leo Resort & Club, Junagadh**. Your reporting will be to the **General Manger**. Your letter of Appointment would be issued to you subsequently on your joining, as per terms and conditions discussed and mutually agreed upon.

Please furnish a scanned copy of your resignation letter from your current company, attested and signed by your reporting authority, within three days of receiving this LOI, failing which this LOI will be considered void.

On the day of joining you are requested to bring along with you

1. ID Proof (Passport / Driving License / Election Card)
2. Residence Proof (Passport / Ration Card / Electricity Bill)
3. Aadhar Card
4. PAN Card
5. Bank Accounts details and form 16 of current financial year from present employer
6. Academic and Training certificates. (10th / 12th / Graduation/ HM, Other Course Certificate etc.)
7. Reliving letter and Experience Certificate from your present and past employers.
8. Latest Passport size Photograph – 6 nos
9. Medical Certificate

We value the position of our brand in the market and we trust you will live up to being an appropriate brand ambassador for the company.

We believe in our people and that you are the right person to entrust with the task of keeping up the brand values as we expand across the country. We wish you all the success in your new role and profoundly believe that you will perform to the expectations in line with the key result areas.

We are looking forward to welcoming you to the Fern family with a long and satisfying career with us.

Once again, welcome to the family!

Your Sincerely,
For The Fern Leo Resort & Club, Junagadh

Saurabh Choksi
General Manager



THE FERN
Leo Resort & Club
JUNAGADH, GUJARAT
Leading environmentally sensitive hotels

Terms and conditions of your employment as a team member of the Fern Family shall be as under:
1. In addition to the emoluments mentioned above, you will be entitled to statutory benefits such as PF, Gratuity, Leaves etc. subject to the rules and regulations of the company.

2. During your employment with the Company, you will not undertake any other work either honorary or on remuneration or do any other business unless authorized in writing, except performing functions as per your employment with the Company.
3. During your employment with the Company and thereafter also, you will keep all secrets and will not divulge to any person, firm or Company, such secrets or confidential information obtained by you concerning business or affairs of the hotel and the Company.
4. The Management reserves the right to transfer / depute you temporarily / permanently to work in any section or department or any other hotel in the group without any change in your salary.
5. All disciplinary matters shall be governed by "Company's Policies & Rules" and/or any other 'Statutory Laws' that may be applicable to you from time to time.
6. Your appointment with the company is subject to your present and past employment verification. This will be conducted post we receive your resignation acceptance. If your employment verification is found negative at any point of time, before joining or even post joining, your offer will be revoked or services terminated with immediate effect without any notice pay.
7. Your appointment is subject to your medical fitness certified by the Medical Officer appointed by the Company.
8. Your appointment/continuation in the service will be subject to verification of the credentials/testimonials submitted by you. If at any point, it is found that any of the submitted documents have been falsely represented, your services will be terminated with immediate effect without any notice pay.
9. You will be governed by the rules and regulations of the Company in force from time to time and also by the terms of your appointment.
10. The Company will indemnify you for all legal complaints/cases and losses caused due to a direct result of the discharge of your duties as required by the rules and regulations of the Company from time to time, except for any legal complaints/cases and losses caused by acts of your willful omission, willful negligence or willful misconduct.
11. Your age of retirement will be 55 years.
12. Notice period will be applicable with effect from your date of joining.
 - a) You can terminate this agreement by giving 30 day's notice in writing or give 30 day's salary in lieu of notice only on the approval of your HOD/Unit Head/CHPL Head Office after ensuring detailed handover to your successor. Notice pay will be recoverable on or before your last working day in the unit in the form of a Demand Draft only. Notice pay will not be adjusted against earned leaves in your full and final settlement. Notice pay working will be done on your Gross salary.
 - b) The Management reserves the right to terminate your services giving you 30 day's notice or accept your resignation with immediate effect. Moreover in case of termination on account of any misconduct, no notice pay will be paid. Notice pay working here will also be done on your Gross salary.
13. You will have to clear all outstanding against you and settle any outstanding credits tendered by you, before being relieved from your services.
14. In case of separation the balance PL encashment will also be done on your Basic salary.
15. Please note in case you resign within six months period after your joining, you will have to bear the cost of uniform provided to you by the company. (or wherever applicable)
16. Please note in case you resign within one year period after your joining, you will have to bear the cost of your recruitment, induction, training, relocation which the company has incurred on you.
17. Kindly confirm by signing the duplicate copy of this letter that the above terms and conditions are agreed upon and acceptable to you and you undertake to abide by them.

Signature

Baut



Name
Date

[Handwritten signature]



Private and Confidential

May 02, 2016

Mr. Ravindra Kale
At. Post - Dehere
Tal. Nagar
Ahmednagar - 414111

Dear Ravindra,

On behalf of **R&H Spaces Private Limited**, the owning company of **Hyatt Place Goa Candolim** (referred to herein as the "**Employer**"), we have pleasure in confirming your appointment as **Housekeeping Host** for **Hyatt Place Goa Candolim (the Hotel)**, with effect from **May 23, 2016**.

This offer is subject to the following terms and conditions and upon the successful completion of a required medical examination which deems you to fit to work and subsequently to you remaining medically fit:

1. Job Assignment

In this Guest Services and Operations Support (Level 1) position, you will report directly to the Lead Host - Housekeeping. Please find attached a Job Description, which outlines the scope and responsibilities of your role. Please sign and return a copy of this Job Description to signify your understanding and agreement.

The employer has concluded a Hotel Operations Service agreement and a Strategic Oversight Agreement with Hyatt India Consultancy Private Limited & Hyatt International South west Asia Limited (affiliates of Hyatt Hotels Corporation) respectively for the management of Hyatt Place Goa. Consequently, as a condition to your employment, you agree to comply fully with and be bound by all of the policies and procedures that are enacted from time to time by Hyatt Hotels Corporation or any of its affiliates, including Hyatt India Consultancy Private Limited and Hyatt International - South West Asia Ltd (**Hyatt**).

The normal working hours per week are 48 hours over six (6) days.

2. Compensation

Basic Salary

You will be paid annual gross basic salary of Rs. 54,000/- (subject to deduction of income tax as per local laws). This is payable monthly in

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arrears. Your salary will be reviewed in line with the hotel's salary review policy.

House Rent Allowance

You will be paid an annual gross House Rent Allowance, calculated as 40% of your basic salary (subject to deduction of income tax as per local law). This is payable monthly in arrears.

Conveyance Allowance

You will be paid annual gross Conveyance Allowance, currently Rs. 6000/- payable monthly in arrears, as per Hotel policy (subject to deduction of income tax as per local law).

Special Allowance

In addition, you will be paid an annual gross Special Allowance of Rs. 21,600/- (subject to deduction of income tax as per local law). This is payable monthly in arrears. This allowance will be reviewed annually in line with the Hotel's salary review policy. Please note that no statutory benefits are payable on this allowance.

Leave Travel Allowance

You will be entitled to Leave Travel Allowance as per Hotel's policy (subject to deduction of income tax as per local law). This is currently equivalent to one month's gross basic salary per anniversary year. Please note this allowance is only payable on completion of the first year of employment and will not be prorated in the event you do not complete a full calendar year. Subsequently the allowance will be paid on pro-rata basis. In the event of transfer or resignation after one year of service, it would be paid on a pro-rata basis.

3. Ex Gratia or Local Bonus

You will be entitled to payment of ex-gratia or local bonus @ 8.33%, if declared, at the prerogative of the Management. Such payment will be in keeping with the policy of the hotel.

4. Benefits

Provident Fund

The Employers' Contribution to your Provident Fund is currently 12% of your basic salary. This will be maintained as per the terms and provisions of the Employees Provident Fund and Miscellaneous Provisions Act 1952.

Medical Coverage

You will be entitled to medical coverage for yourself, your spouse and up to two dependent children, both as per the Company policy and applicable statutory provisions.

Employees drawing gross salary of Rs.15,000/- per month and below or other wage ceiling as may be fixed by the Government are covered under

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Employee State Insurance Act 1948, which is a contributory scheme.

Personal Accident Insurance Coverage

You will be covered under the Personal Accident Insurance Scheme as per hotel policy.

Gratuity

Your entitlement to payment of Gratuity will be governed as per the statutory provisions of the Payment of Gratuity Act, 1972.

Duty Meals

Duty meals will be provided in our Associate Restaurant as outlined in the hotel policy.

Uniforms

You are required to wear uniforms provided whilst at work, ensuring this is well maintained and well presented, strictly adhering to the hotel's grooming standards.

5. Privilege Leave, Casual Leave/Sick Leave, National and Festive Holidays

Your entitlement to Privilege Leave, Casual Leave / Sick Leave, National and Festive holidays will be as per the provisions of the applicable statutory legislation. Please note that these holidays and the rules and regulations governing these may be amended from time to time. Please note that the prior approval of your Department / Division Head must be obtained prior to you proceeding on leave / holiday.

6. Transportation

You will be responsible for making your own transportation arrangements to and from work irrespective of duty timings. The hotel has no liability whatsoever in this regard.

7. Probationary Period and Confirmation

The initial three months of your employment will be deemed as a Probationary Period during which time either party may, without furnishing reasons, terminate the employment with no liability other than for time worked. The Management reserves the right to reduce / dispense with or extend your probation period at its absolute discretion. Upon successful completion of the probationary period, you will be notified in writing.

8. Retirement Age

The date of birth declared by you is October 24, 1992 and you will be bound by such date of birth in all service matters with the Company. Subject to your being physically and mentally fit, you shall retire from the services of the company on attaining the age of 58 years on the basis of the age submitted by you.

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9. Proprietary Materials

All training manuals, operations manuals, business data, business plans, financial projections and results, sales and marketing information, marketing strategies, customer information, computer programs and other business, commercial or technical information or data concerning the business prospects, strategies, business objectives, business transactions, financial arrangements, operations, systems and organization, methods, standards, specifications, concepts, ideas, plans, projects, programs, procedures and know-how of Hyatt, its ultimate parent company, their affiliates or any Hyatt-branded hotel made available to you during the course of your employment, in any tangible medium of expression, including any discoveries, inventions or derivative works of the same that you create or conceptualize during the course of your employment (collectively referred to herein as the "Confidential Information"), are the sole and exclusive property of Hyatt, its ultimate parent company, their affiliates, or that particular Hyatt-branded hotel.

The Confidential information made available to you during the course of your employment may include valuable trade secrets belonging to Hyatt, its ultimate parent company, their affiliates or any Hyatt-branded hotel. You must hold all Confidential Information in the strictest confidence, and not share or disclose it to any third parties or use it except in the routine course of the performance of your duties at the Hotel. You must return all Confidential Information, including any copies, summaries or compilations of any Confidential Information, to an authorized representative of Hyatt upon the termination of your employment.

Any violation of these obligations will subject you to appropriate disciplinary action, which may include immediate suspension or termination and the forfeiture of incentive-type compensation as a result of such suspension or termination. Your obligations under this paragraph will continue in effect beyond the termination of your employment.

10. Code of Behavior

Please note that it is your own liability to bear the consequences of any violation of the laws and conventional practices of India. You should make yourself familiar with all applicable laws.

11. Exclusivity Clause

During your employment with the company, you cannot undertake any employment with any other company or organization without prior written approval from the General Manager.

12. Termination of Employment

It is anticipated that your assignment will be on an ongoing basis, unless you are re-assigned earlier by the company. This agreement can be terminated by either party providing a written one-month notice period, the company reserves the right to pay outstanding salary in lieu of notice. No leave may be availed during this notice period and you will be required to fulfill your

[Handwritten signature]



in some circumstances the need to obtain explicit consent. These categories may comprise personal information about or from which we can determine or infer an individual's racial or ethnic origin, political opinions, religious beliefs or other beliefs of a similar nature, membership in a trade union or professional association, physical or mental health condition, genetic data, sexual life, or judicial data (including information concerning the commission or alleged commission of a criminal offence). We only process sensitive information in your jurisdiction if and to the extent permitted by applicable law.

- 1.4 You will treat any personal information to which you have access in the course of your employment (and after) in accordance with the Policy, Hyatt's Global Privacy Policy and all other applicable policies and procedures that are promulgated from time to time by Hyatt, its ultimate parent company and their affiliates. In particular, you will not use any such personal information other than in connection with and to the extent necessary for the purposes of your employment (including after the end of your employment with us).
- 1.5 You will comply with all rules and regulations contained in the Employee Handbook.
- 1.6 The Policy sets out further details on the purposes for which we collect your personal information and how we will use it, the entities to which we may disclose your personal information and their location, the consequences for you if we do not collect your personal information, and how you may access, correct or make a complaint in relation to the handling of your personal information on legitimate grounds (including by emailing Hyatt's Chief Privacy Officer at privacy@hyatt.com).

16. Employee Monitoring/Consent

- 1.1 In some circumstances, communications (including emails, voicemail, telephone calls, including those made on any mobile phones provided to you, and Internet usage records) may be monitored in accordance with Hyatt's Acceptable Use Policy for Information Technology Resources and any other acceptable use policies that may replace, amend or supplement that policy from time to time. Also, paper correspondence such as envelopes or packages may be monitored, recorded or inspected (as appropriate) using monitoring devices or other technical or physical means. Such monitoring may take place only where necessary and proportionate for purposes permitted by law from time to time, including without limitation:

- 1.1.1 establishing the existence of facts (e.g. recording evidence of business transactions);
- 1.1.2 ascertaining compliance with regulatory or self-regulatory practices or procedures which relate to Hotel business;

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- 1.1.3 ascertaining or demonstrating standards which are achieved or ought to be achieved by persons using Hotel systems;
- 1.1.4 preventing or detecting crime or violations of company policy;
- 1.1.5 investigating or detecting unauthorised use of Hotel telecommunications systems and other materials (e.g. monitoring to ensure compliance with applicable policies and procedures including Hyatt's Acceptable Use Policy for Information Technology Resources Policy, and evaluate the quality of customer service);
- 1.1.6 ensuring the effective operation of Hotel telecommunications (including telephones, email and internet) systems; or
- 1.1.7 monitoring the level of guest customer service;

together with any other purposes for which the Employer or Hyatt has obtained the consent of the employee.

- 1.2 Where appropriate, your emails and paper correspondence may be checked (e.g. in your absence) to ensure that Hotel responds promptly to its guests and other contacts.
- 1.3 Authorised persons may, for the foregoing purposes, access your desk or workspace files, stored electronic mail, voicemail messages, Internet usage messages, telephone records, word processing files and other electronic or paper-based information files.
- 1.4 Many people may have access to Hotel systems and when using Hotel systems you should take care not to communicate or disclose sensitive personal information or other personal information relating to you, your family, friends, colleagues or third parties where the communication or disclosure of the information might cause damage or distress to the individual concerned.
- 1.5 There are Closed Circuit Television (CCTV) cameras in operation within and around the hotels and other premises, which are used for the following purposes:
 - 1.5.1 to prevent and detect crime;
 - 1.5.2 to protect the health and safety of guests and staff;
 - 1.5.3 to manage and protect Hotel property and the property of Hotel guests and other visitors; and
 - 1.5.4 to monitor guest interactions.
- 1.6 We use "secret shopper" programs to monitor the quality of customer service.
- 1.7 With respect to information gathered as a result of employee monitoring, you acknowledge that Hotel may obtain access to the contents of communications which could include some sensitive personal information about the racial or ethnic origin, political opinions, religious or other similar beliefs, trade union membership, physical or

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mental health, sexual life, or criminal record of yourself or third parties referred to in those communications.

- 1.8 Information gathered as part of the monitoring process will be kept in accordance with the Policy and may be transferred internationally (including to countries which may not offer the same level of information protection) throughout the worldwide offices and hotels of Hyatt, its ultimate parent companies and its affiliates.

17. Acceptance


Please note this offer is in accordance with the policies and procedures outlined in the Employee Handbook of the hotel and Indian legislation, which shall govern in the event of any dispute. Please note that it is your responsibility to make yourself familiar with these.

If the foregoing concurs with your understanding of the terms and conditions of employment, please sign and return a copy of this letter at your earliest convenience.

Ravindra, we trust that this covers all the pertinent details of your employment. Should you have any further questions, please let us know.

In the meantime, may we take this opportunity to congratulate you on your appointment to wish you every success in this challenging new assignment at Hyatt Place Goa. We look forward to working closely with you.

Yours sincerely,


Sanjay Ratti
General Manager

I have read and fully understand the terms and conditions of my employment as Housekeeping Host at Hyatt Place Goa.

Acceptance:



Ravindra Kale

Date:

4th May 2016

Cc: Human Resources Manager



Compensation & Benefits Details (Annexure-1)

Name : Ravindra Kale
 Job Title : Housekeeping Host
 Responsibility Level : 1
 Reporting to : Lead Host - Housekeeping
 Effective Date : May 23, 2016

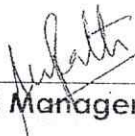
SALARY	Per Month	Per Annum
Monthly		
Basic	4,500	54,000
HRA	1,800	21,600
Conveyance	500	6,000
Special Allowance	1,800	21,600
Gross Salary	8,600	1,03,200
Annual Benefits		
LTA (payable per annum)	375	4,500
Ex Gratia (as per co. policy)	375	4,500
Total Annual Benefits	750	9,000
Perquisites		
PF (12%)	540	6,480
ESIC	409	4,902
Total Perquisites	949	11,382
Cost to Company (Per month)	10,299	1,23,582

Important Note

Please note that this private salary information is deemed confidential and is an agreement between the company and you. Divulging of this information to any third party or to any other employee within this organization will be considered as a gross misconduct and may result in the termination of the benefits extended to you in this agreement or termination of your employment.

On behalf of
 Hyatt Place Goa Candolim

Accepted by:


 General Manager


 Ravindra Kale



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

Alumni who make us proud
(Details of few students)

Sr. No.	Name of Alumni	Programme & Batch	PRN No.
1	Mr. Prafulla Shrivastav	BHMCT - 1997 to 2001	
2	Mr. Upendra Kulkarni	BHMCT - 1998 to 2002	0819980179
3	Mr. Kiran Sonawane	BHMCT - 1997 to 2001	
4	Mr. Rahul Joshi	BHMTT - 2005 to 2008	3820050091
5	Mr. Sandeep Sapru	BHMCT - 1998 to 2002	08119980191
6	Mr. Darshan Choudhary	BHMCT - 2000 to 2004	0820000150
7	Mr. Pratesh Patil	BHMCT - 2001 to 2005	0820010167
8	Mr. Yash Shah	BHMCT - 2007 to 2011	0820070247
9	Mr. Nitin Barse	BHMCT - 2003 to 2007	0820030119
10	Mr. Amit Dalvi	BHMCT - 2007 to 2011	0820070235
11	Mr. Mandar Shelke	BHMCT - 2003 to 2007	0820030136





Chef Prafulla Shrivastav
Executive Chef at Hyatt, Ahmedabad




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



Mr. Upendra Kulkarni
Co-Founder and Director at HCS Global Corp



Mr. Kiran Sonawane
Director Sale and Marketing at Amari Havodda, Maldives




I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 00



Mr. Rahul Joshi

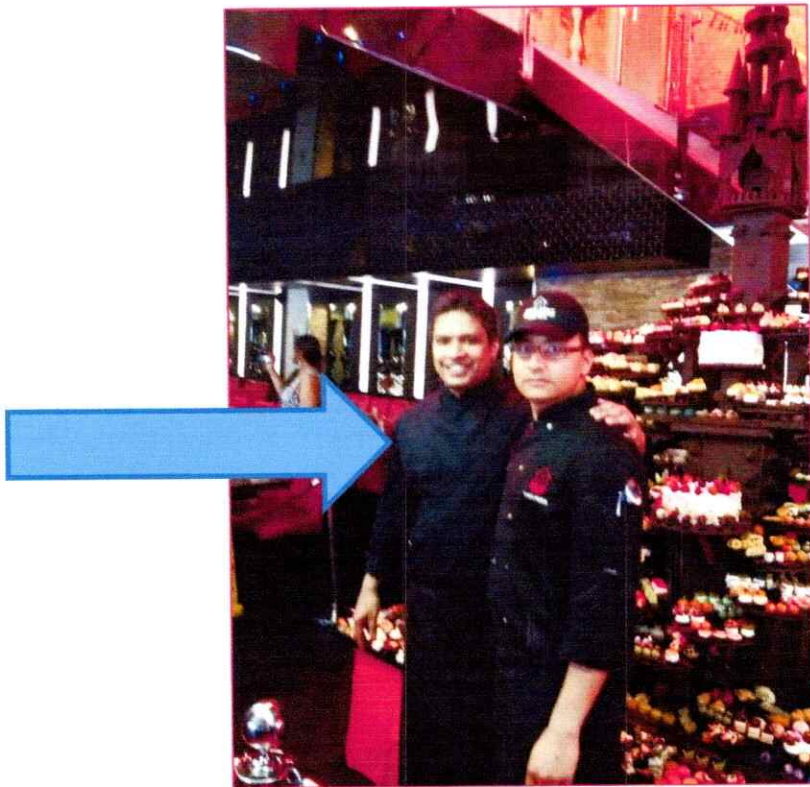
Worked with Hotel Oberoi, Mumbai
Now has established Airline Business Class Lounge in Pune



Mr. Sandeep Sapru General Manager - Hotel Lemon Tree, Jammu




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



Chef Darshan Choudhary

Entrepreneur

**Has a factory manufacturing Cakes, Pastries and Dessert in UK
in the area of 45000 Sq. Ft. exported to 29 countries**



[Signature]

**I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 00**



Mr. Pratesh Patil

Former Front Office Manager, Four Points by Sheraton UK



Chef Yash Shah

Sous Chef at Spago Singapore
(Former Chef at Fairmont Singapore)



3-1
I/c. Principal
Institute of
Hotel Management & Catering Technology
La Taki Road, AHMEDNAGAR-414 001



Mr. Nitin Barse
Regional Manager – Chai Point Pune (QSR)



Mr. Amit Dalvi
Entrepreneur – Yummy Bakery – Bake Shop




I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 00

This time, on [#BehindTheCrust](#), we are bringing in Chef Mandar, our culinary maven and beloved Sous Chef.

A pro at crafting some of the best Pizzas and sides, Chef Mandar was born and brought up in Shrirampur, Ahmednagar and made his way to our kitchen, thanks to his sheer talent and love for cooking! When he isn't firing up those ovens, Chef Mandar loves himself some long drives, is an avid reader and finds himself enjoying some tunes.

When it comes to his favourite food, he is always up for our Heaven Pizza and a decadent Tiramisu!!

So go ahead and give our very own master chef a thumbs up for those amazing delicacies he conjures up for you!!

