

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 7 - Institutional Values and Best Practices (100)		
Key Indicator – 7.3 Institutional Distinctiveness (20)		
7.3.1 Portray the performance of the Institution in one area distinctive to its priority and thrust		
Sr. No.	List of Documents	Page No.
1	Industrial Training Certificates of the students who have completed their trainings at overseas	1
2	Documents of the alumni Citizenship/PR and working at overseas	29

Certificate of Completion

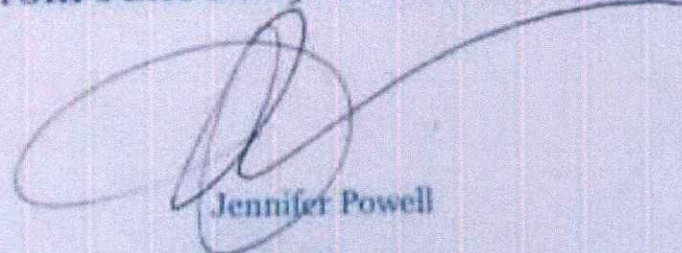
INN
— AT —
PERRY
CABIN

Presents this certificate to

Chaitanya Kale

For completing a Front Desk & Activities Internship

From June 2019- November 2019



Jennifer Powell
Human Resources



Hôtel *
Les Pins**
56410 ERDEVEN
(33) 02.97.55.66.10
contact@hotel-erdeven.fr



www.hotel-erdeven.fr

www.logishotels.com

Awards this certificate to

Shubham Ashok Bodhare of IHMCT Ahmednagar ,

in recognition of successfully completing

Industrial Exposure Training .

from 24-06-2019 to 30-11-2019 with 100% attendance

in Kitchen and F & B Service-

**Stéphane Billon,
Training Manager**

A handwritten signature in black ink, appearing to read 'Stéphane Billon'.

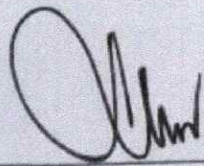
SARL Geshotel
Hôtel les pins
Rue Nationale - 56410 Erdevén
Tel : 02 97 55 66 10
Siret : 497 604 751 00014- APE : 5510Z



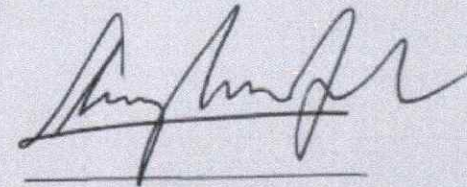
CERTIFICATE OF ACHIEVEMENT

This certificate is awarded to
Shirsath Dadasaheb Vishnu
in recognition of successful completion of
Internship Programme

at Dorsett Grand Subang from
17th July 2017 – 5th January 2018



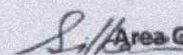
Nancy Teoh
Regional Human Resources Director (SEA)



Christina Toh (CHA)
Area General Manager (Malaysia)

d.
COLLECTION


DORSETT
HOTELS & RESORTS



Chez Camille

TRAINING CERTIFICATE

I the undersigned LAROUSSI Faycal, manager.

Stamp of the company:

SASU LAROUSSI
1 place Edouard Herriot
21230 ARNAY LE DUC
839 373 941 RCS Dijon- APE 5610A
Capital de 5 000 euros

Certify that: AHER Tushar born on 13/04/1999

Student in restaurant business.

It conducted a period of training in my company:

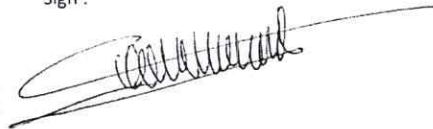
From: 23/07/2018 To 31/12/2018

In the department: kitchen

Place : Arnay le Duc (Côte d'Or 21)

Date : 23 11 2018

Sign :



1 Place Edouard Herriot 21230 Arnay Le Duc
Tél : 03 80 90 01 38 Fax : 03 80 90 04 64
Mail : chez.camille@wanadoo.fr Site : www.chez-camille.fr

SASU LAROUSSI Capital de : 5000 € siret : 839 373 941 RCS Dijon



**INSTITUTE OF
HOTEL MANAGEMENT AND CATERING TECHNOLOGY**
AHMEDNAGAR - 414001.

TRAINEES PERFORMANCE APPRAISAL

Name of the Trainee : Ahes Tushar Anna
 Name & Address of the Hotel : chez camille
Aermy le duc, France
 Training Department : F & B production
 Duration of Training : 5 months 8 days From 23 July To 31 Dec
 No. of Day (s) absent : 0 Days Reason _____

Please refer to key over leaf & circle relevent score:

Sr.No.	Particulars	Performance				
1.	Attendance	(5)	4	3	2	1
2.	Grooming	5	(4)	3	2	1
3.	Communication Skills	5	(4)	3	2	1
4.	Attitude Towards Job	(5)	4	3	2	1
5.	Attitude Towards People	(5)	4	3	2	1
6.	Job Performance	(5)	4	3	2	1
7.	Job Knowledge Efficiency	(5)	4	3	2	1
8.	Tidiness At Work	(5)	4	3	2	1
9.	Initiative	(5)	4	3	2	1
10.	Overall Performance	(5)	4	3	2	1
Total Score		Out of 50 Marks				

Overall comments on the Trainee's Performance & Supervisor's Feedback.

Signature of Training Manager

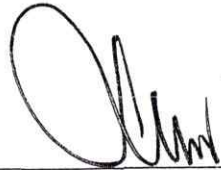
Signature of H.O.D.



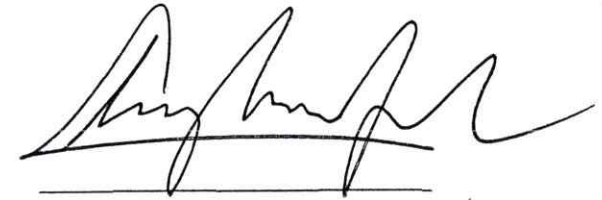
CERTIFICATE OF ACHIEVEMENT

This certificate is awarded to
Minde Sangram Sadashiv
in recognition of successful completion of
Internship Programme

at Dorsett Grand Subang from
17th July 2017 – 5th January 2018



Nancy Teoh
Regional Human Resources Director (SEA)



Christina Toh (CHA)
Area General Manager (Malaysia)

d.
COLLECTION


DORSETT
HOTELS & RESORTS



DORSETT
GRAND
SUBANG

28 December 2017

TO WHOM IT MAY CONCERN

This is to certify that Minde Sangram Sadashiv (Passport No: P9737837) from Institute of Hotel Management & Catering Technology has completed his Industrial Training in our hotel from 17 July 2017 till 5 January 2018.

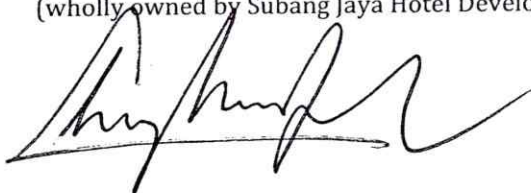
During his training in the Housekeeping Department he has done his best in executing whatever tasks that was assigned to him.

We would like to take this opportunity to wish him all the best in his future undertakings.

Thank you.

Yours sincerely,
DORSETT GRAND SUBANG

(wholly owned by Subang Jaya Hotel Development Sdn Bhd (44190-A))



Christina Toh (CHA)
Area General Manager (Malaysia)

JALAN SS12/1, 47500 SUBANG JAYA, SELANGOR, MALAYSIA

T: +60 3 5031 6060 F: +60 3 5031 8686 E: info.subang@dorsetthotels.com

www.dorsetthotels.com/malaysia/subang



INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

AHMEDNAGAR - 414001.

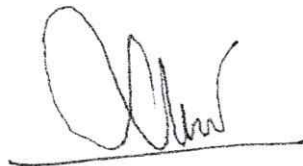
TRAINEES PERFORMANCE APPRAISAL

Name of the Trainee : Minde Sangram Sadasbiy
 Name & Address of the Hotel : Dorsett Grand Subang Jaya
Malaysia. Kuala Lumpur.
 Training Department : Housekeeping
 Duration of Training : 6 month Days From 17 July To 5 Jan 2018
 No. of Day (s) absent : — Days Reason —

Please refer to key over leaf & circle relevant score:

Sr.No.	Particulars	Performance				
1.	Attendance	5	✓4	3	2	1
2.	Grooming	✓5	4	3	2	1
3.	Communication Skills	✓5	4	3	2	1
4.	Attitude Towards Job	✓5	4	3	2	1
5.	Attitude Towards People	✓5	4	3	2	1
6.	Job Performance	✓5	4	3	2	1
7.	Job Knowledge Efficiency	✓5	4	3	2	1
8.	Tidiness At Work	5	✓4	3	2	1
9.	Initiative	✓5	4	3	2	1
10.	Overall Performance	✓5	4	3	2	1
Total Score		Out of 50 Marks				

Overall comments on the Trainee's Performance & Supervisor's Feedback.



Signature of Training Manager



Signature of H.O.D.





gursheesh dhupaar <gursheesh.dbb@gmail.com>

Training Offer - Hyatt Regency Cincinnati

Ana Triyella <atriyella@itn-usa.com>

Mon, Apr 4, 2016 at 2:48 PM

To: "gursheesh.dbb@gmail.com" <gursheesh.dbb@gmail.com>

Cc: Sonia May <s.may@itn-usa.com>, Kareer Krafters- Vandana <vandana@kareerkrafters.org>, Isabel Morato <smorato@itn-usa.com>

Dear Gursheesh,

CONGRATULATIONS!!!

We are pleased to announce to you that **Hyatt Regency Cincinnati** has extended an offer for you to join their prestigious hotel and train in the **Culinary** Department:

Hyatt Regency Cincinnati

Position: **Culinary**

Start Date: Jun 13, 2016

End Date: Nov 30, 2016

Salary: \$10.00/hour

Duration: 5 Months and 17 Days

Attach is the Arrival Packet which will serve as your guide before you train at the property. The Arrival Packet will give you all the important information you may need to arrive safely and in a timely manner at the Hotel to begin your program. It contain information about the Host Company, Transportation, Applying for Social Security Card, Opening a Bank Account, Meals and Housing, Uniform and Salary.

We are very happy with your placement and we know that you will gain a great deal of experience that will not only enhance your career, but grow as a person! My colleague Isabel Morato will be sending you the necessary documents that need to be signed and returned by **April 14, 2016**.

If you should have any questions about the property or the position, please do not hesitate to contact me

Best regards,

Triyella Sta. Ana

Registration Coordinator, ITN – Philippines





CERTIFICATE OF COMPLETION

GURSHEESH DHUPAR

This is to certify that Gursheesh Dhupar successfully completed a Culinary Internship at Hyatt Regency Cincinnati Davidson Hotels. He was a J1 intern from June 13, 2016 – December 13, 2016. If you have any further questions, please feel free to contact me directly at 513.354.4163 or stacey.miller@hyatt.com.

Sincerely,

A handwritten signature in blue ink, appearing to read "Stacey Miller".

Stacey Miller, MA, PHR
Director of Human Resources

HYATT REGENCY
Cincinnati

151 West Fifth Street
Cincinnati, OH 45202

T: +1 513 579 1234
F: +1 513 354 4299
cincinnati.hyatt.com



CERTIFICATE OF ACHIEVEMENT

Filling the earth with
the light and warmth
of hospitality.

—Conrad N. Hilton

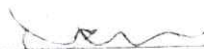
Awarded to

BHILLA ABHIJIT ANKUSH

For successful completion of Job Attachment Programme at Hilton Singapore from 26th
January 2015 to 18th April 2015.

16 April 2015

DATE


EILEEN ANG, DIRECTOR OF HUMAN RESOURCES

HILTON
WORLDWIDE



CONRAD



Page No. 0011

INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

AHMEDNAGAR - 414 001.

TRAINEES PERFORMANCE APPRAISAL

Name of the Trainee : Bhilla Abhilit Ankush
 Name & Address of the Hotel : Hilton Singapore 581 Road
Orchard Road Singapore
 Training Department : Housekeeping
 Duration for Training : 3 months Days From 26/11/15 To 18/4/15
 No. of Day (s) absent : _____ Days Reason : _____
 Please refer to key over leaf & circle relevant score :

No.	Particulars	Performance				
	Attendance	5	4	3	2	1
	Grooming	5	4	3	2	1
	Communication Skills	5	4	3	2	1
	Attitude Towards Job	5	4	3	2	1
	Attitude Towards People	5	4	3	2	1
	Job Performance	5	4	3	2	1
	Job Knowledge Efficiency	5	4	3	2	1
	Tidiness At Work	5	4	3	2	1
	Initiative	5	4	3	2	1
	Overall Performance	5	4	3	2	1
	Total Score	44	Out of 50 Marks			

all comments on the Trainee's Performance & Supervisor's Feedback.

Shift is a very diligent team member. Always
 executing any assigned tasks within time line.
 Excellent Attitude. Well done!

17/4/15

Signature of Training Manager

Signature of H.O.D.



Marriott.
SINGAPORE



Certificate of Participation

presented to

MOHIT MANJIT MADAN

for successfully completing

Professional Attachment

From 19 August 2013 to 18 November 2013



Naresh Kapoor
Director of Human Resources



CERTIFICATE FROM HOTEL

PALM GARDEN HOTEL
IOI RESORT



PALM GARDEN HOTEL
IOI RESORT

Certificate of Recognition

This certificate is awarded to

BLESSON MATHEW

in recognition of

COMPLETED INDUSTRIAL TRAINING

31 MAY 2013 – 31 OCTOBER 2013

AT

**PALM GARDEN HOTEL
PUTRAJAYA, MALAYSIA**

Human Resource Manager

31 OCT 2013

Date

General Manager

General Manager





PALM GARDEN HOTEL
IOI RESORT

INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY AHMEDNAGAR - 414 001.

TRAINEES PERFORMANCE APPRAISAL

Name of the Trainee : BLESSON
Name & Address of the Hotel : PALM GARDEN HOTEL
PUTRAJAYA, MALAYSIA
Training Department : F&B
Duration fo Training : 150 Days From 1/6 To 21/6
No. of Day (s) absent : - Days Reason : -

Please refer to key over leaf & circle relevent score :

Sr.No.	Particulars	Performance				
1.	Attendance	(5)	4	3	2	1
2.	Grooming	(5)	4	3	2	1
3.	Communication Skills	(5)	4	3	2	1
4.	Attitude Towards Job	(5)	4	3	2	1
5.	Attitude Towards People	(5)	4	3	2	1
6.	Job Performance	(5)	4	3	2	1
7.	Job Knowledge Efficiency	(5)	4	3	2	1
8.	Tidiness At Work	(5)	4	3	2	1
9.	Initiative	5	(4)	3	2	1
10.	Overall Performance	(5)	4	3	2	1
Total Score		Out of 50 Marks				

Overall comments on the Trainee's Performance & Supervisor's Feedback.

OVERALL PERFORMANCE WAS VERY GOOD, ABLE TO
WORK INDEPENDENTLY WITH LITTLE SUPERVISION
HAVE SOME CREATIVE IDEAS TO IMPROVE ON
BUFFET SET UP AND ALWAYS GIVE SUGGESTION.
VERY HARDWORKING TO THE LAST OF FINISHING.

IF ONE MORE RECEPTION TRAINING WILL BE
Signature of Training Manager *[Signature]* Signature of A.O.D. *[Signature]*

VERY WELL DONE!!
KEEP IT UP!



PALM GARDEN HOTEL
IOI RESORT

Certificate of Recognition

This certificate is awarded to

CHAWARE SUDAM KADUBAL

in recognition of

COMPLETED INDUSTRIAL TRAINING

31 MAY 2013 – 31 OCTOBER 2013

AT

**PALM GARDEN HOTEL
PUTRAJAYA, MALAYSIA**



Mary Agnes

Human Resources Manager

29 OCTOBER 2013

Date



Zariffa Bashir

General Manager



INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

AHMEDNAGAR - 414 001.

TRAINEES PERFORMANCE APPRAISAL

Name of the Trainee : Chawade Sudam K.
 Name & Address of the Hotel : IOI Resort City, 62502 Putrajaya
Utara, Malaysia - 0389432233
 Training Department : P & B
 Duration of Training : 150 Days From 31/5 To 31/10
 No. of Day (s) absent : — Days Reason : —

Please refer to key over leaf & circle relevant score :

Sr.No.	Particulars	Performance				
1.	Attendance	(5)	4	3	2	1
2.	Grooming	5	(4)	3	2	1
3.	Communication Skills	5	(4)	3	2	1
4.	Attitude Towards Job	(5)	4	3	2	1
5.	Attitude Towards People	(5)	4	3	2	1
6.	Job Performance	(5)	4	3	2	1
7.	Job Knowledge Efficiency	(5)	4	3	2	1
8.	Tidiness At Work	5	(4)	3	2	1
9.	Initiative	5	(4)	3	2	1
10.	Overall Performance	(5)	4	3	2	1
	Total Score	46				
		Out of 50 Marks				

Overall comments on the Trainee's Performance & Supervisor's Feedback.

Palm Garden Hotel
 IOI Resort
 62502 Putrajaya
 Tel: 03-8943 2233
 Fax: 03-8943 1122

Signature of Training Manager

Signature of H.O.D.



PALM GARDEN HOTEL
IOI RESORT

Certificate of Recognition

This certificate is awarded to

PRASAD MORE

in recognition of

COMPLETED INDUSTRIAL TRAINING

31 MAY 2013 – 31 OCTOBER 2013

AT

**PALM GARDEN HOTEL
PUTRAJAYA, MALAYSIA**

Human Resources Manager

1 NOVEMBER 2013

Date

Zarilla Bashir

General Manager



Page No. 0018

INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

AHMEDNAGAR - 414 001.

TRAINEES PERFORMANCE APPRAISAL

Name of the Trainee : PRASAD MORE

Name & Address of the Hotel : PALM GARDEN HOTEL
PUTRAJAYA, MALAYSIA.

Training Department : KB

Duration fo Training : 150 Days From 1.6 To 31/10

No. of Day (s) absent : - Days Reason : -

Please refer to key over leaf & circle relevent score :

Sr.No.	Particulars	Performance				
1.	Attendance	5	(4)	3	2	1
2.	Grooming	5	(4)	3	2	1
3.	Communication Skills	5	(4)	3	2	1
4.	Attitude Towards Job	5	(4)	3	2	1
5.	Attitude Towards People	5	(4)	3	2	1
6.	Job Performance	5	(4)	3	2	1
7.	Job Knowledge Efficiency	5	(4)	3	2	1
8.	Tidiness At Work	5	(4)	3	2	1
9.	Initiative	5	(4)	3	2	1
10.	Overall Performance	5	(4)	3	2	1
Total Score		Out of 50 Marks				

Overall comments on the Trainee's Performance & Supervisor's Feedback.

OVERALL PERFORMANCE WAS GOOD, HAVE THE RIGHT ATTITUDE TO WORK, BUT HAVE THE MOOD. SOME TIMES VERY HARD WORKING AND EFFECIENT, BUT SOMETIMES RELAX WORKING! MAINTAIN YOUR STANDARD OF WORK. KEEP UP!

Signature of Training Manager

Palm Garden Hotel

IOI Resort

62502 Putrajaya

Tel: 03-8943 2233

Fax: 03-8943 1122

Signature of H.O.D.

CERTIFICATE OF TRAINING FROM HOTEL



PALM GARDEN HOTEL
IOI RESORT

Certificate of Recognition

This certificate is awarded to

SHUBHAM PATHAK

in recognition of

COMPLETED INDUSTRIAL TRAINING

31 MAY 2013 – 31 OCTOBER 2013

AT

PALM GARDEN HOTEL

PUTRAJAYA, MALAYSIA

Human Resources Manager

1 NOVEMBER 2013

Date

Zariffa Bashir

General Manager



INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

AHMEDNAGAR - 414 001.

TRAINEES PERFORMANCE APPRAISAL

Name of the Trainee : SHUBHAM PATHAK

Name & Address of the Hotel : PALM GARDEN HOTEL
PUTRAJAYA, MALAYSIA.

Training Department : F & B

Duration fo Training : 150 Days From 1/6 To 31/10

No. of Day (s) absent : — Days Reason : —

Please refer to key over leaf & circle relevent score :

Sr.No.	Particulars	Performance				
1.	Attendance	(5)	4	3	2	1
2.	Grooming	(5)	4	3	2	1
3.	Communication Skills	5	(4)	3	2	1
4.	Attitude Towards Job	5	(4)	3	2	1
5.	Attitude Towards People	5	(4)	3	2	1
6.	Job Performance	(5)	4	3	2	1
7.	Job Knowledge Efficiency	5	(4)	3	2	1
8.	Tidiness At Work	5	(4)	3	2	1
9.	Initiative	(5)	4	3	2	1
10.	Overall Performance	(5)	4	3	2	1
Total Score		Out of 50 Marks				

Overall comments on the Trainee's Performance & Supervisor's Feedback.

OVERALL PERFORMANCE WAS VERY GOOD, EVEN THOUGH
CARRIER WAS STARTED SLOW, BUT LATER PICK UP
THING FAST. EFFICIENT, DEPENDABLE, HAVE THE
HIGH RESPONSIBILITY HANDLING. VERY SMART
IMPROVE ON GROOMING. ALSO VERY GOOD

VERY WELL DONE! KEEP UP
Signature of Training Manager

Signature of H.O.D.
31/10/13



INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

AHMEDNAGAR - 414 001.

TRAINEES PERFORMANCE APPRAISAL

Name of the Trainee : SHUBHAM PATHAK

Name & Address of the Hotel : PALM GARDEN HOTEL
PURAJAYA, MALAYSIA.

Training Department : F & B

Duration fo Training : 150 Days From 1/6 To 31/10

No. of Day (s) absent : — Days Reason : —

Please refer to key over leaf & circle relevent score :

Sr.No.	Particulars	Performance				
1.	Attendance	(5)	4	3	2	1
2.	Grooming	(5)	4	3	2	1
3.	Communication Skills	5	(4)	3	2	1
4.	Attitude Towards Job	5	(4)	3	2	1
5.	Attitude Towards People	5	(4)	3	2	1
6.	Job Performance	(5)	4	3	2	1
7.	Job Knowledge Efficiency	5	(4)	3	2	1
8.	Tidiness At Work	5	(4)	3	2	1
9.	Initiative	(5)	4	3	2	1
10.	Overall Performance	(5)	4	3	2	1
Total Score		Out of 50 Marks				

Overall comments on the Trainee's Performance & Supervisor's Feedback.

OVERALL PERFORMANCE WAS VERY GOOD, EVEN THOUGH
CARRIER WAS STARTED SLOW, BUT LATER PICK UP
THING FAST. EFFICIENT, DEPENDABLE, HAVE THE
HIGH RESPONSIBILITY HANDLING. DOING A GREAT
IMPROVE ON GROOMING. ALSO VERY SMART.

VERY WELL DONE! KEEP UP THE GOOD WORK.

Signature of Training Manager

Signature of H.O.D.





PALM GARDEN HOTEL
IOI RESORT

Certificate of Recognition

This certificate is awarded to

SAGAR VITANKAR

in recognition of

COMPLETED INDUSTRIAL TRAINING

31 MAY 2013 – 31 OCTOBER 2013

AT

**PALM GARDEN HOTEL
PUTRAJAYA, MALAYSIA**

Human Resources Manager

1 NOVEMBER 2013

Date

Zarilla Bashir

General Manager



AHMEDNAGAR-414 001.

Name of the Trainee : SAGAR KUTANKAR

Name & Address of the Hotel : PALM GARDEN HOTEL
PURAJAYA, MALAYSIA.

Training Department : ITB

Duration of Training : 150 Days From 16 To 31/10

No. of Day (s) absent : — Days Reason : —

Please refer to key over leaf & circle relevant score :

Overall comments on the Trainee's Performance & Supervisor's Feedback.

OVERALL PERFORMANCE WAS OUTSTANDING! HAS
PERFORM WELL TOWARDS JOB FUNCTION BEEN
GIVEN. IMPROVED ~~TERMS~~ PALMORISLY ON FOOD & BEV
SERVICE AND COMMUNICATION SKILL AS WELL.
PUNTHAN! GOOD GOODMORNING!
Signature of H.O.D.

Signature of H.O.D.



PALM GARDEN HOTEL
IOI RESORT

Certificate of Recognition

This certificate is awarded to

ANKUSH SHELKE

in recognition of

COMPLETED INDUSTRIAL TRAINING

26 JUNE 2013 – 31 OCTOBER 2013

AT

**PALM GARDEN HOTEL
PUTRAJAYA, MALAYSIA**



V Mary Agnes

Human Resources Manager

1 NOVEMBER 2013

Date



Zarilla Bashir

General Manager



INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

AHMEDNAGAR - 414 001.

TRAINEES PERFORMANCE APPRAISAL

Name of the Trainee : ANKUSH

Name & Address of the Hotel : PALM GARDEN HOTEL
PUTRAJAYA, MALAYSIA

Training Department : TXB

Duration fo Training : 150 Days From 24/6 To 31/10

No. of Day (s) absent : - Days Reason : -

Please refer to key over leaf & circle relevent score :

Sr.No.	Particulars	Performance				
1.	Attendance	(5)	4	3	2	1
2.	Grooming	(5)	4	3	2	1
3.	Communication Skills	(5)	4	3	2	1
4.	Attitude Towards Job	(5)	4	3	2	1
5.	Attitude Towards People	5	(4)	3	2	1
6.	Job Performance	5	(4)	3	2	1
7.	Job Knowledge Efficiency	5	(4)	3	2	1
8.	Tidiness At Work	5	(4)	3	2	1
9.	Initiative	(5)	4	3	2	1
10.	Overall Performance	(5)	4	3	2	1
Total Score		Out of 50 Marks				

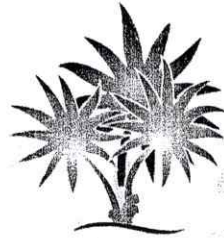
Overall comments on the Trainee's Performance & Supervisor's Feedback.

OVERALL PERFORMANCE WAS AVERY GOOD, ABLE TO PERFORM WITH LITTLE SUPERVISION, ONE TEACH HOW TO DO - HAVE THE CHAPACTER TO DO EXTRA JOB WHEN NEEDED, HARDWORKING, WELL SPEAK LISTEN INSTRUCTION CAREFULLY AND DO IT AT RIGHT AT

Signature of Training Manager

Signature of H.O.D.

Palm Garden Hotel
62302 Putrajaya
Tel: 03-8943 2233
Fax: 03-8943 1122



GOLF CLUB

JOINTLY OWNED BY THE GOVERNMENT OF KERALA AND THE GOVERNMENT OF INDIA

CERTIFICATE OF COMPLETION

This is to certify that

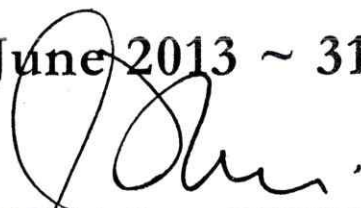
PAVAN RAVINDRA THORAT

has successfully completed an **On Job Training (F&B Hospitality)**

From

20th June 2013 ~ 31st October 2013




General Manager

25/10/13
Date

INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

AHMEDNAGAR - 414 001.

TRAINEES PERFORMANCE APPRAISAL

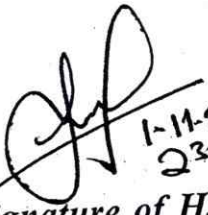
Name of the Trainee : Pavan Ravindra Thorat
 Name & Address of the Hotel : Palm Garden Golf
club
 Training Department : F & B
 Duration fo Training : 133 Days From 20 Jun To 31 Oct
 No. of Day (s) absent : _____ Days Reason : _____

Please refer to key over leaf & circle relevent score :

Sr.No.	Particulars	Performance				
1.	Attendance	(5)	4	3	2	1
2.	Grooming	(5)	4	3	2	1
3.	Communication Skills	5	(4)	3	2	1
4.	Attitude Towards Job	(5)	4	3	2	1
5.	Attitude Towards People	(5)	4	3	2	1
6.	Job Performance	(5)	4	3	2	1
7.	Job Knowledge Efficiency	(5)	4	3	2	1
8.	Tidiness At Work	(5)	4	3	2	1
9.	Initiative	(5)	4	3	2	1
10.	Overall Performance	(5)	4	3	2	1
Total Score		Out of 50 Marks				

Overall comments on the Trainee's Performance & Supervisor's Feedback.


 Signature of Training Manager


 1-11-2013
 2³⁰pm
 Signature of H.O.D.





كوزينا للتجارة وإدارة المطاعم ذ.م.م

CUCINA TRADING & RESTAURANTS MANAGEMENT W.L.L

Name: Gaurav Pardeshi
Address: India
Date: 04/09/2016

Dear Mr. Gaurav Pardeshi,

Congratulations! We are pleased to confirm you have been selected to work for **Cucina Trading & Restaurants Management (W.L.L.)**. We are delighted to make you the following job offer:

- Position: **Line Cook**
- Working hours: As per Qatar Labor Law
- Contract Period: Two Years
- Vacation : 21 working days per annum
- Probation: Six months from the date of joined
- Salary & Allowance: As per table below

Components	Amount	Amount in Words	Remarks
Basic Salary	QAR 1,600	One Thousand and Six Hundred Qatari Riyals Only	-
Food Allowance	QAR 3,00	Three Hundred Qatari Riyals Only	-
Accommodation	-	-	Shared, Provided by company
Transportation	-	-	Provided by company as per duty hours
Total	QAR 1,900	One Thousand and Nine Hundred Qatari Riyals Only	-

Please sign the enclosed copy of this letter and return it to us via email at cucinaqatar@gmail.com within two weeks from date of receipt thereof as a token of acceptance of the terms and conditions specified as above.

We are confident you will be able to make a significant contribution to the success of our **Cucina Trading & Restaurants Management (W.L.L.)** and look forward to working with you.

Sincerely,
Yousuf Khalil Yousuf
Managing Partner



I accept the offer as outlined above.

Name & Date: **GAURAV PARDESHI** & 5/9/2016

Signature:



CERTIFICATE OF COMPLETION

This certifies that

Gaurav Hembade

Has successfully completed our
Culinary Program

5/17/17 TO 5/15/18

Big Cedar Lodge

Mary Filiatreault

Mary Filiatreault, Human Resources

Date May 15, 2018





BIG CEDAR[®] LODGE

+ AMERICA'S PREMIER WILDERNESS RESORT +

July 9th 2020

To Whom It May Concern:

Gaurav Hembade was employed at Big Cedar lodge for his culinary internship for a year that he completed in the year 2018.

Gaurav was trained to work the following stations where he learned to work without support, as a result he was able to work these stations strongly and confidently.

- Wood Fired Pizza oven
- Fry station
- Wood fired rotisserie station
- Saute station
- Garde manger station
- Live guest facing action stations
- Middle station
- Grill Station
- Banquet functions
- Special dinner events

Gaurav practiced these stations and the skills that he retained, Gaurav is a very hard worker and wants to learn at all times, Gaurav is skilled and likes a challenge, Gaurav is a people person and is a great communicator in expressing ideas.

It was a pleasure to have Gaurav here with us training he became a great asset to our team and a very dependable associate that cared about our guests experience and building his career.

Sincerely,

Stephanie Holmes
Chef De Cuisine
Big Cedar Lodge & Top of the Rock





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

April 2018

To Whom It May Concern:

Gaurav Avinash Hembade completed his internship at Big Cedar Lodge & Top of The Rock from May 2017 – May 2018.

He trained in many of the restaurants at our resort, and on different stations within this time, he excelled in every area we placed him. He also trained in the banquet department with many different events.

It has been a pleasure to have Guarav here with us training this year; he became a great asset to our team and will make a great addition to any team he chooses to join in the future.

Sincerely,

Mike Halbert
Executive Chef
Big Cedar Lodge & Top of the Rock

America's Premier Wilderness Resort



14th of October 2020

To whom this may concern,

This letter is to confirm that Gaurav Hembade is an employee of North West Brewing Co and he resides in staff housing at 67 Warambie Estate, Crane Circle, Pegs Creek WA 6714.

Should you have any queries, please do not hesitate to contact me on the details below.

Yours Sincerely,



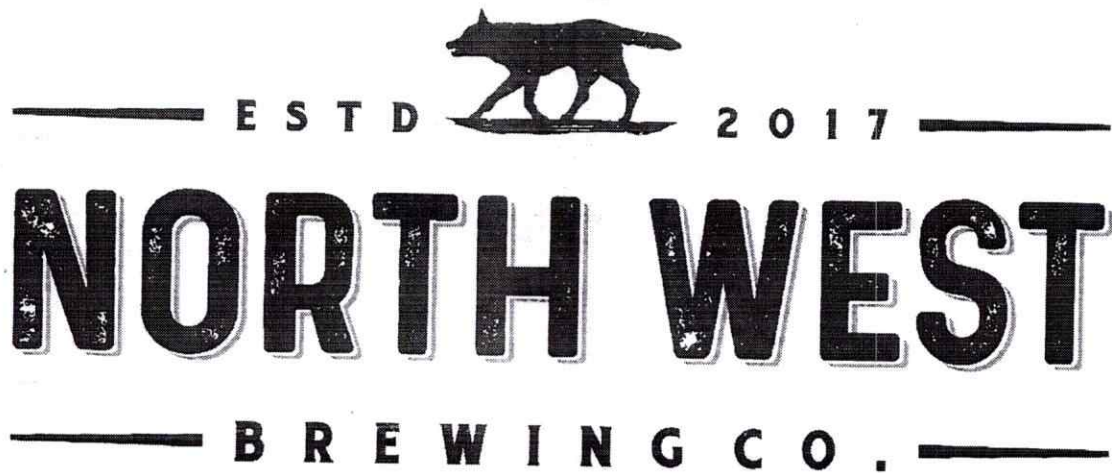
Daniel Scott

Managing Director

M: 0438 938 332

E: dan@northwestbrewing.com.au





EMPLOYMENT AGREEMENT

NORTH WEST BREWING CO

AND

Gaurav Avinash Hembade

DATED:

27/08/2020



3.2 The additional terms and conditions set out in the attached Schedule will also apply to your employment.

4. Ordinary hours of work

4.1 Your ordinary hours of work will be 38 hours per week, plus any reasonable additional hours that are necessary to fulfil your duties or as otherwise required by the employer.

5. Remuneration

5.1 You will be paid weekly at the rate of \$54,000 per year.

5.2 The employer will also make superannuation payments on your behalf in accordance with the *Superannuation Guarantee (Administration) Act 1992*.

5.3 Your remuneration will be reviewed annually and may be increased at the employer's discretion.

6. Leave

6.1 You are entitled to leave (e.g. annual leave, personal leave, carers leave, compassionate leave, parental leave, community service leave and long service leave) in accordance with the *Hospitality Industry (General) Awards 2010* and the National Employment Standards.

7. Your obligations to the employer

7.1 You will be required to:

- (a) Always perform all duties to the best of your ability;
- (b) use your best endeavors to promote and protect the interests of the employer; and
- (c) follow all reasonable and lawful directions given to you by the employer, including complying with policies and procedures as amended from time to time. These policies and procedures are not incorporated into your contract of employment.

8. Termination of employment

8.1 Under the *Fair Work Act 2009* the employer may terminate your employment at any time by providing you with notice in writing in accordance with this table:

Length of continuous service with employer	Period of notice
Not more than 1 year	1 week
More than 1 year but less than 3 years	2 weeks
More than 3 years but less than 5 years	3 weeks
More than 5 years	4 weeks

8.2 You are entitled to an additional week's notice if you are over 45 years old and have completed at least 2 years of continuous service with the employer on the day the notice of termination is given.

8.3 If you wish to terminate your employment you are required to provide the employer with prior notice in accordance with the table at 8.1 above.



If you have any questions about the terms and conditions of employment, please don't hesitate to contact Daniel Scott on 0438938332.

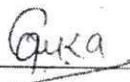
Yours sincerely,



Daniel Scott
Managing Director

I, Gaurav Hembade, have read and understood this letter and accept the offer of employment from North West Brewing Co PTY LTD trading as North West Brewing Co on the terms and conditions set out in the letter.

Signed: _____



Date: 27, 08, 2020

Print name: _____

Gaurav Hembade



Employment Agreement

Date : September 30, 2019
Name : Mr. Vaibhav Namdev Pawar
Email Address : pawarvaibhav1212@gmail.com
Contact No. : +919850253971

Dear Vaibhav,

On behalf of Golden Sands Hotel Co. LLC, owner of Four Points by Sheraton Downtown/ Sheikh Zayed Road Dubai (hereinafter referred to as "Employer"), we are delighted to offer you employment at the Four Points by Sheraton Sheikh Zayed Road and Downtown Dubai, UAE. The terms and conditions of your employment are set out in this offer letter. Your offer of employment shall be subject to Reference/ Background Checks and acquiring a visa from the Immigration Department for your entry into the UAE and a work permit to take up an employment position in the UAE. If you fail to pass the Reference/ Background Checks or qualify for a work visa, this offer letter will automatically become null and void. Marriott Internationals Inc., Four Points by Sheraton Down Town/ Sheikh Zayed Road Dubai and Golden Sands LLC will not be liable for any cost that you may incur as a result of your application for employment.

1. Employment Status - You will be hired on a **single** status.
2. Position - Guest Service Agent
3. Department - Front Office
4. Property - Four Points by Sheraton Downtown Dubai
5. Term of Contract - Unlimited period.
6. Initial Point of Hire - Nagpur is considered your initial Point of hire.
To resume your employment, you will be provided with one way economy class airline ticket to Dubai from your point of hire on a carrier of our choice.
This is not applicable if you are hired locally (within UAE).
7. Salary - Your monthly basic salary will be AED AED 1,600 /- (Dirhams One Thousand Six Hundred only)
Salaries are paid into your bank account in arrears on the first day of the following month. There are no taxes applicable at present in Dubai. There are no restrictions in remitting your earnings out of the country in a currency of your choice.
8. Accommodation - You will be provided with an air-conditioned furnished Sharing Room in our staff accommodation. The Employer will bear the costs of rent and utilities except communications charges. Please note that no remodeling and/or changes of furniture provided may be made without prior written approval from hotel management. We reserve the right to change this accommodation at our discretion. Housing Rules and Regulations are to be strictly complied with; a copy will be given to you upon arrival (with inventory list for your accommodation).
9. Transportation - You will be provided with transportation between the hotel and staff accommodation as per our hotel policy.

Four Points by Sheraton
Sheikh Zayed Road
PO Box 116162, Dubai
United Arab Emirates
T 971 4 323 0333 F 971 4 323 0343
FOURPOINTS.COM/SHEIKHZAYEDROAD

Four Points by Sheraton
Downtown Dubai
PO Box 116162, Dubai
United Arab Emirates
T 971 4 354 3333 F 971 4 354 3111
FOURPOINTS.COM/SHEIKHZAYEDROAD



10. Date of Commencement

Your employment shall commence on the day you assume your duty, which is estimated to be around 5th October 2019. However, we reserve the right to delay this date should it become necessary for reasons beyond our control.

11. Meals

You will be offered duty meals in the staff dining room.

12. Uniform/Laundry

You will be provided with hotel uniform, which will be laundered in the premises as per hotel policy. Uniforms are not to be taken out of the hotel premises.

13. Medical Fitness

- a) You will be subject to a complete medical checkup upon your arrival to Dubai. If the results determined that you are not medically fit. You will be considered as resignation case.
- b) Please note that if it is determined that you were suffering from any chronic illness prior to taking up this assignment but was not disclosed by you, your services will be terminated immediately upon discovery of such illness and you will be responsible to reimburse the hotel the cost of your recruitment expenses as well as repatriation expenses.

14. Medical Insurance

You will be provided with medical insurance as per the standard of UAE Law and our policies and procedures from your actual joining date.

15. Annual Vacation & Public Holidays

You will be entitled to the vacation days as per U.A.E. Labor Law (currently 30 days per annum) plus all legal public holidays entitled under local law. The Employer reserves the right to fix the timing and period of your annual leave.

Public holidays that fall within a period of vacation may be deemed to count against the vacation entitlement. If you are required to work on a public holiday, a day off may be granted in lieu rather than pay for that day, entirely at the management's discretion.

16. Air Ticket Entitlement

- a) An economy class return air Dubai – Nagpur - Dubai will be provided for you on completion of every 24 months of continuous service. Airline tickets cannot be accrued and cannot be exchanged for cash. Airline of travel will be determined by the hotel based on fares obtained at the time of booking.
- b) If you take an advance vacation ticket, should you resign before the ticket entitlement is 100% accrued, you agree to reimburse the hotel 100% of the total ticket cost.

17. Working Hours/ Off Days

Based on UAE Labor Law your working hours are indicated to be Forty Eight hours (48 hrs) per week excluding the meal break(s). Due to the nature of your position, there is not a set schedule that can be regarded as normal fixed hours. You are required to work all shifts if business demands. Exact hours will be determined by the demands of operation and you may be called upon to work in excess of the specified working period. You shall, as far as possible perform such duties when required.

18. Bonus / Commission

You will be included to the monthly service charge distribution after completing of two calendar months from your starting date.

19. End of Service Indemnity

You will be entitled to an End of Service Indemnity in accordance with the provision of the Labor Law of U.A.E at the time of leaving. In case of termination for gross negligence, dishonesty, and illegal activities or similar as per UAE Labor Law Article 120, you are not entitled to any End of Service (Indemnity) benefit.



20. Probationary Period

Your employment will be subject to six (6) months probationary period with effect from date of commencement employment, during which your performance and progress will be assessed.

At any time during such period your employment may be terminated at the Employer's discretion by giving one day's verbal or written notice. In such case you will NOT be entitled to any compensation to any annual leave, paid sick leave, notice or allowance, for notice period or end of service benefits.

21. Sick Leave

Paid sick leave will not be granted during probationary period. After completion of said period you will be entitled sick leave as per U.A.E. Labor Law computed as follows:

- a) The first 15 days with full pay.
- b) The next 30 days with half pay.
- c) Any subsequent period without pay.

If the illness is a direct result of your misconduct, no sick leave will be paid as per Labor Law of U.A.E.

22. Personal conduct

Personal conduct is particularly important for all employees of Four Points by Sheraton as they are expected to maintain and enhance the reputation of the employer. During your employment in U.A.E., you will be bound by the Employer's rules and regulations and must abide by the applicable Laws and local customs.

During your assignment, you are not permitted to join, be engaged in any other occupation, business or work, for any other company or individual, whether paid or unpaid.

23. Contract

Upon signing this Agreement, you are accepting the terms and conditions for your employment with Four Points by Sheraton. In the event of a conflict between the provisions of this agreement and the Labor Law, the provisions of the latter shall prevail.

24. Personal Property

The company cannot accept responsibility for your personal property, which is lost, stolen or damaged within the hotel or at the accommodation.

25. Termination Notice

After the completion of six (6) months' probation period, the employee can terminate the contract by giving 2 (two) months' notice in writing and the employer by giving 1 (one) month notice in writing.

If either party wishes to terminate the contract by giving less than specified written notice (Labor Law Article 117-119), salary compensation equivalent to the said period should be paid to the other party in lieu of shortened notice. In the event of gross misconduct, habitual neglect of duty, insubordination, theft, fraud, dishonesty, excessive absenteeism or tardiness and such other causes as specified in the Labor Law Article 120 and company disciplinary chart, the Employer may terminate your services without notice and you will forfeit any severance pay that may be due to you. Also, in the event of Termination for these reasons, the Employer will not bear the cost of your recruitment expenses, final repatriation (air ticket back to your home country) or any other expenses and such expenses will be at your own expense.

26. Resignation/Repatriation

- a) Please understand that any relocation costs are considered conditional payments until you have completed twelve (12) months of employment with the Company subsequent to your relocation and not being under notice of termination whether served by you or the Company. If you voluntarily leave the Company prior to twelve (12) months, you must refund the full amount conditionally received for relocation expenses. The Company will withhold, if necessary, any such amount due from your salary or other accrued compensation payable upon termination.
- b) Should you submit your resignation upon completion of two years of service and above, the Employer will not bear the cost of your final repatriation (air ticket back to your home country), even though you have not utilized your Air Ticket entitlement. Such expenses will be at your own expense.

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FOURPOINTS.COM/SHEIKHZAYEDROAD

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Downtown Dubai
PO Box 116162, Dubai
United Arab Emirates
T 971 4 354 3333 F 971 4 354 3111
FOURPOINTS.COM/SHEIKHZAYEDROAD



- c) Upon leaving your employment, you must return all items or property belonging to the hotel, the company or Marriott Internationals Inc. that may be in your possession or under your control. All benefits for accommodation and hotel benefits will cease on your last working day.

27. Confidentiality Clause/Conflict of Interests:

All property business data, business plans, financial projections and results, customer information, computer program and similar materials and information made available to you during your employment are the sole property of the Hotel. All such materials and information shall be held by you in strictest confidence and shall not be shared or disclosed to any third parties or otherwise utilized except in the routine course of performance of your duties at the Hotel.

Any copies, summaries or compilations thereof shall be returned to the Hotel upon termination of your employment. You may not disclose information of confidential nature to unauthorized persons within or outside the hotel, during or after your employment with the Employer.

28. Amendment

The Employer reserves the right to change/alter the conditions of employment if it deems necessary to do so subject to 60 (sixty) days prior written notice. Notification in writing by a general notice or memorandum addressed to each member of the Staff of any amendments or alterations to the terms and conditions of employment shall be deemed to constitute notice.

29. Governing Law

This offer and any employment contract arising from your acceptance thereof shall be subject to the U.A.E Labor Law.

30. Taxes and social/National Insurance:

It is understood and agreed upon that the Employer is not in any way responsible for: Any personal taxes or duties levied or imposed on you and /or any payment in respect of Social/National Insurance contributions (or local equivalents) payable in your country of origin.

31. Relocation to another Four Points by Sheraton or Marriott Internationals Inc. property

While you are assigned to the Four Points by Sheraton Downtown/Sheikh Zayed Road Dubai, you may be required to relocate to another property within the group/complex according to the needs of the company.

32. Labour Law

A copy of the U.A.E. Labour Law no. 8 of 1980 as amended maybe obtained for review from the Human Resources Department at your request upon your arrival in the U.A.E.

Mr. Vaibhav Pawar, we would like to take this opportunity to welcome you as a valued member of our team, wishing you every success in your new assignment at the Four Points by Sheraton Sheikh Zayed Road & Downtown, Dubai.

Yours sincerely,

Nabeel Sheikh
Hotel Manager, Complex



Renate Buchholz
Director of Human Resources, Complex

I have read, fully understood and accepted all the terms and conditions stipulated in this Offer Letter

Name: _____

Signature _____

Date _____

Four Points by Sheraton
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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

Bipin Pandhare Certificate of Canadian Citizenship



Certificate of Certificat de
Canadian Citizenship Citoyenneté canadienne

*The Minister of Immigration, Refugees and
Citizenship hereby certifies and declares that*

*Le ministre de l'Immigration, Réfugiés et
Citoyenneté certifie et déclare par la présente que*

BIPIN SURYAKANT PANDHARE

*is a Canadian citizen and, as such, is entitled to
all the rights and privileges and bears all the
responsibilities, obligations and duties of a
Canadian subject.*

*est citoyen/ne canadien/ne et, à ce titre, jouit de tous
les droits et privilèges d'un sujet canadien et assume
l'ensemble des responsabilités, obligations
et devoirs qui lui incombent.*



2019/07/01

2850633

Effective / En vigueur

*Minister of Immigration, Refugees and Citizenship
Ministre de l'Immigration, Réfugiés et Citoyenneté*

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



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

Yogesh Kadam Citizenship Ceremony in Canada



Swadhin Chavan and Bipin Pandhare Citizenship Ceremony in Canada




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



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Lal Taki Road, Ahmednagar – 414001. Ph. / Fax (0241) 2326778
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Chef Rushikesh Bhaval working in Canada



Pooja Rao working in Marriott, Canada



Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
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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

Gaurav Hembade working in Australia



Saurabh Sanam Working in Australia

**Manoj Rathod and Shubhendu Horne
worked in USA**




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



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

Achievement of Students:

Yash Shah



दिव्य मराठी

दिव्य सिंदी

अहमदनगर. सोमवार, २३ एप्रिल २०१८

रोजगार

जिल्हा मराठा विद्या प्रसारक समाजाच्या हॉटेल मॅनेजमेंट इन्स्टिट्यूटच्या विद्यार्थ्यांचे यश; महाविद्यालयातर्फे विद्यार्थ्यांचा केला सत्कार

‘हॉटेल मॅनेजमेंट’च्या पाच विद्यार्थ्यांना अमेरिकेत नोकरी

प्रतिनिधी । नगर

जिल्हा मराठा विद्या प्रसारक समाजाच्या हॉटेल मॅनेजमेंट इन्स्टिट्यूटच्या पाच विद्यार्थ्यांना अमेरिकेत जॉब प्लेसमेंट मिळाली. विद्यार्थ्यांची महाविद्यालयातर्फे सत्कार करण्यात आला. यावेळी संस्थेचे अध्यक्ष नंदकुमार झावरे, उपाध्यक्ष रामचंद्र दरे, सचिव जी. डी. खानदेशे, संचालक डॉ. एन. आर. जगताप, सहसचिव अॅड. विश्वास आठरे, प्राचार्य योगिता सत्रे, प्रा. बाळासाहेब शेंडगे उपस्थित होते.

यावेळी नंदकुमार झावरे म्हणाले, संस्थेने रोजगाराच्या संधी शोधत व्यावसायिक अभ्यासक्रमाकडे पाऊल उचलले असून हॉटेल मॅनेजमेंट, इंजिनियरिंग क्षेत्रात संस्थेचे



जिल्हा मराठा विद्या प्रसारक समाजाच्या पाच विद्यार्थ्यांना अमेरिकेत जॉब प्लेसमेंट मिळाली. विद्यार्थ्यांसोबत संस्थेचे अध्यक्ष नंदकुमार झावरे, उपाध्यक्ष रामचंद्र दरे, जी. डी. खानदेशे, डॉ. एन. आर. जगताप, अॅड. विश्वास आठरे, प्राचार्य योगिता सत्रे.

नाव विद्यार्थी आंतरराष्ट्रीय पातळीवर नेत आहेत. करियरमध्ये अमुलाग्र बदल करत असल्याने संस्था करत असलेल्या कामाची ही पावती आहे. जी. डी. खानदेशे

म्हणाले, ग्रामिण भागातील सर्वसामान्य घरातील विद्यार्थ्यांना आंतरराष्ट्रीय पातळीवर जाण्याची संधी या माध्यमातून मिळत आहेत. पालकांनी पाल्याकडे पाहण्याचा

दृष्टीकोन बदलोवा. संस्था नेहमीच चांगल्या विद्यार्थ्यांच्या पाठीशी ठाम उभी राहिली आहे. संचालक डॉ. एन. आर. जगताप यांनी वार्षिक आढावा घेतला.

प्राचार्या योगिता सत्रे यांनी या शैक्षणिक वर्षात राष्ट्रीय व आंतरराष्ट्रीय पातळीवर विविध पंचतारांकित हॉटेल मध्ये निवड झालेल्या विद्यार्थ्यांची माहिती दिली. हॉटेल वेस्टीन हिल्टन रिसॉर्ट एंण्ड स्पा मध्ये शुबेंदू होर्ने, अनुज पावले, मनोज राठोड येथे तर सुमित पवार व सागर झवेरी यांना ग्रॅण्ड जिनेव्हा रिसॉर्ट एंण्ड स्पा मध्ये काम करण्याची संधी मिळाली आहे. निवड झालेल्या पाच विद्यार्थ्यांचा संस्थेच्या वतीने पुष्पगुच्छ देऊन सत्कार करण्यात आला. कार्यक्रमासाठी गोकुळ सोनवणे, अभिजित गजरलवार, प्रवीण राठोड, निर्मल संचिती, प्राची चव्हाण, वाहिद मनियार यांनी परिश्रम घेतले. बाळासाहेब शेंडगे यांनी सूत्रसंचालन व आभार मानले.

This news article is about the job placement of our 5 students in America published in Divy Divya Marathi local newspaper on 23/04/2018 Monday.



नामाचार, एकशार कुलकणी, र.
अविनाश बुधवंत यांनी केले आहे.

हॉटेल मॅनेजमेंटच्या चार 23/4/2018 विद्यार्थ्यांना अमेरिकेत नोकरी

लोकमत न्यूज नेटवर्क

अहमदनगर : अहमदनगर जिल्हा मराठा विद्या प्रसारक समाजाच्या हॉटेल मॅनेजमेंट इन्स्टिट्यूटच्या पाच विद्यार्थ्यांना प्लेसमेंटद्वारे अमेरिकेत नोकरी मिळाली आहे. संस्थेच्या वतीने या पाच विद्यार्थ्यांचा सत्कार करण्यात आला.

संस्थेचे अध्यक्ष नंदकुमार झावरे, उपाध्यक्ष रामचंद्र दरे, सचिव जी. डी. खानदेशे, संचालक डॉ. एन. आर. जगताप, सहसचिव विश्वास आठवे, प्राचार्य योगिता सद्दे, प्रा. बाळासाहेब शेंडगे आदी उपस्थित होते.

झावरे म्हणाले की, संस्थेने रोजगाराच्या संधी शोधत व्यावसायिक अभ्यासक्रमाकडे जाणे गरजेचे आहे. हॉटेल मॅनेजमेंट, अभियांत्रिकी क्षेत्रात जिल्हा मराठा शैक्षणिक संस्थेचे नाव विद्यार्थी आंतरराष्ट्रीय पातळीवर नेत आहेत. खानदेशे यांनी ग्रामीण भागातील सर्वसामान्य घरातील विद्यार्थ्यांना आंतरराष्ट्रीय पातळीवर जाण्याची संधी या माध्यमातून मिळत



अहमदनगर जिल्हा मराठा विद्या प्रसारक समाजाच्या हॉटेल मॅनेजमेंट इन्स्टिट्यूटच्या पाच विद्यार्थ्यांना प्लेसमेंटद्वारे अमेरिकेत नोकरी मिळाली आहे. संस्थेच्या वतीने या पाच विद्यार्थ्यांचा सत्कार करण्यात आला.

या हॉटेलमध्ये निवड

शुबेंद्रु होर्ने, अनुज पावले, मनोज राठोड यांची अमेरिकेतील हॉटेल वेस्टीन हिल्टन रिसॉर्ट अँड स्पामध्ये, तर सुमित पवार व सागर झवेरी यांना ग्रॅण्ड जिनेव्हा रिसॉर्ट अँड स्पामध्ये काम करण्याची संधी मिळाली आहे. या दोन्ही हॉटेलच्या अत्यंत अवघड अशा मुलाखतीच्या वेगवेगळ्या फेऱ्यांमधून या विद्यार्थ्यांची निवड करण्यात आली.

असून पालकांनी आपल्या पाल्याकडे

पाहण्याचा दृष्टिकोन बदलावा, असे आवाहन केले. संचालक डॉ. एन. आर. जगताप यांनी वार्षिक आढावा, प्रगती, आगामी काळातील वाटचाल या विषयी माहिती दिली.

निवड झालेल्या या पाच विद्यार्थ्यांच्या संस्थेच्या पदाधिकाऱ्यांच्या हस्ते सत्कार करण्यात आला. कार्यक्रमासाठी प्रा. गोकुळ सोनवणे, प्रा. अभिजित गजरलवार, प्रा. प्रवीण राठोड, प्रा. निर्मल संचिती, प्रा. प्राची चव्हाण, प्रा. वाहिद मनियार यांनी परिश्रम घेतले. प्रा. बाळासाहेब शेंडगे यांनी सूत्रसंचालन केले.

This news article was published in local newspaper 'Lokmat' on 23/4/2018 is about job placement of 5 students in America.



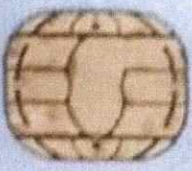
United Arab Emirates
Resident Identity Card

دولة الإمارات العربية المتحدة
بطاقة هوية مقيم

رقم الهوية / ID Number
784-1997-3136020-4

الاسم: جاويد سيكاتدار شيخ
Name: Jawed Sikandar Shaikh

الجنسية: الهند
Nationality: India



SCHEDULE

Item 1	Employer name and details	Marasinghe PVT Limited t/a Fresco Family Restaurant and Bar 2/154 Harbour Village Gulf Harbour Auckland 0629	
Item 2	Your name and details	Anuj Pawale 33A Larch Hill Place, Frankton Road, Queenstown 20 th May 1996	
Item 3	Position	Chef De Partie	
Item 4	Commencement date	5 th February 2021	
Item 5	Location	2/154 Harbour Village Gulf Harbour Auckland	OR Infusion Bar Unit 1, Tamrike Avenue Orewa, Auckland
Item 6	Business normal hours of operation	Monday - Sunday: 08:00am to 12:00am	
Item 7	Pay	[REDACTED] per hour	
Item 8	Governing law	New Zealand	





**THE WESTIN HILTON HEAD ISLAND
RESORT & SPA**

2 Grasslawn Avenue
Hilton Head Island, SC 29928
United States

T +1 843.681.4000
F +1 843.681.1017

June 12, 2019

To whom it may concern,

This letter is to acknowledge that Manoj Rathod has completed his internship at the Westin Hilton Head Island Resort and Spa. He began his internship on June 11, 2018 and finished on June 11, 2019.

During Manoj's 12 months at the Westin, he rotated within the Culinary Department. Should you inquire further information regarding Manoj's internship, please feel free to contact our office at 843-681-0869.

Sincerely,

Sara Pace
Human Resources Generalist





Please return signed agreement to Australian Internships by COB Tuesday, 09 July 2019

International Hospitality Internship Program ANZSCO CODE 351311 - CHEF

Agreement dated: 8 July 2019

BETWEEN: **The Bathers' Pavilion**
(Hereinafter referred to as "the Host Organisation")

AND: Australian Internships

For Intern: **Manoj Rathod**
(Hereinafter referred to as "the Trainee")

Training Location/s: **The Bathers' Pavilion**
4 The Esplanade
Balmoral NSW 2088

Host Organisation Summary:

Bathers' Pavilion is owned by the famous Australian Chef Serge Dansereau who is renowned to be one of the best trainers of the classic chef. Serge believes a properly trained chef traditionally is one who has completed their studies at school.

In Serge's kitchen all Trainees receive the finest training in classical style of cuisine used in 4 & 5 Star hotels. Serge receives students from well-known colleagues in the industry to get the experience necessary to work in hatted restaurants. This in itself is testimony to Serge's experience and qualifications; he is passionate about producing well rounded Chefs' experienced in all areas of the Kitchen and ready to take on responsibility.

Serge's food is appropriate to our surroundings. Both the food and wine lists have a close relationship with the seasons and change accordingly. They reflect Bathers' special relationships with small producers and growers.

The Bathers Pavilion is dedicated to the internal training and development of all staff and interns within its care, to ensure service levels are maintained at all times throughout the entire hotel, across all departments.

Department of Home Affairs staff are requested to contact **Diana van Woerkom** of Australian Internships on **1800 GO INTERN** to confirm telephone and contact details of the Host Organisation.

PROGRAM INTENT

The Training Program is designed to close the skill gap between the recent skill level (refer to Skill Audit) and the skill level of the nominated occupation towards a Hospitality Management Position. (Refer to Career Pathway information sheet)

Chef: Plans and organises the preparation and cooking of food in dining or catering establishments. Cooks, Fast Food Cooks, and Kitchenhands are excluded from this unit group. Fast Food Cooks and Kitchenhands are included in Minor Group 851 Food Preparations Assistants.

Skill Level: Most occupations in this unit group have a level of skill commensurate with the qualifications and experience outlined below.

In Australia: AQF Associate Degree, Advanced Diploma or Diploma (ANZSCO Skill Level 2). At least three years of relevant experience may substitute for the formal qualifications listed above, in some instances relevant experience and/or on-the-job training may be required in addition to the formal qualification.



1.0 TRAINING AND RESEARCH PROGRAM RESPONSIBILITIES

Whereas:

1. The training to be completed by the Trainee is as set out below and the Trainee accepts the terms and conditions of the position stipulated by the Host Organisation.
2. Commence industry training on 04-11-2019 for a period 52 Weeks finishing on 30-10-2020 Hospitality industry hours and rosters will apply.
3. The Host Organisation remains committed to providing opportunities for Australian students and their training position will not disadvantage opportunities for Australian students.
4. The relationship between the Host and the Intern is not an employer/employee relationship and the focus of the Internship Program remains training in the workplace.
5. The Objectives of the training program will outline the additional or enhanced skills the Trainee is aiming to gain.
6. The tasks to be completed will be consistent with the objectives of the program, include timeframes and show progression to more difficult and complex tasks.
7. The Training Program will include an assessment of the Trainee's current level of skills in relation to the position of position of Chef as described in the Australian Internships Skill Audit form Attached to the Training Agreement.
8. The Host Organisation's Training Program described within aims to provide the Trainee with structured workplace learning that will allow their progress from the initial industry experience gained in to a level of competence that would allow them to further progress towards an Executive Chef position.

2.0 THE TRAINEES RESPONSIBILITIES:

1. The Trainee understands that the Training and Research Program is structured workplace learning aimed to further expand on the tertiary qualifications and past experiences specifically gained in at various hotel properties.
2. The Trainee has obtained their own insurance for medical, travel, accident and personal liability purposes prior to commencing the internship and supply copies of the insurance documents to Australian Internships.
3. The Trainee agrees to hold a valid visa which is deemed appropriate for Hospitality Management – Training and Research Visa.
4. The Trainee agrees to maintain regular contact and respond to all requests for information from the Internship Program Supervisor appointed by Australian Internships for the duration of the internship.
5. The Trainee agrees to take a conscientious and responsible approach to their position in the Chef training and recognises that this learning opportunity will allow them to further develop skills in relation to Hospitality Management.
6. Progress is dependent on the Trainee's ability to demonstrate competence in relation to all aspects of the Chef Training Program. Upon successful demonstration of competencies the Trainee will continually progress to further develop skills in accordance with the attached training plan.
7. The Trainee will report to the General Manager and/or the nominated workplace supervisor of the Host Organisation.
8. The Trainee agrees to participate in assessment which will be used to measure progress and demonstrate competency in relation to the Chef position.

3.0 THE HOST ORGANISATIONS RESPONSIBILITIES

1. Provide a Trainee position – Chef Training with an average of 30 hours per week for the Trainee for the period stipulated under the supervision of Serge Dansereau, Head Chef.
2. The Host Organisation will provide an initial orientation/induction for the trainee to develop an understanding of the host organisations policies and procedures.
3. Pay the Trainee a minimum hourly rate in accordance with the State Award or Australian Workplace Agreement (AWA) for all hours completed.
 - a. Restaurant Industry Award 2010 – Cook Level 2/Grade 1 – \$46,500 + 9.5% superannuation. Hours of work will be 38 hours per week, plus any reasonable additional hours that are necessary to fulfil your duties or as otherwise required by the employer.
4. Provide a structured workplace-based training, specifically tailored and timed to the training needs of the trainee in accordance with the tasks and duties outlined in the Training Plan.



5. Assess the Trainee's abilities in relation to all duties within the Chef Training Position.
6. Provide a workplace supervisor who will monitor; advise, assess and mentor the Trainee for the duration of the Training Program.
7. The HO will ensure that the health and safety of the Intern is not placed at risk during the period of the internship and will comply with its obligations under applicable occupational health and safety and equal opportunity and anti-discrimination laws in respect of the Intern.
8. Provide structured training that will allow continuous progression of skills in relation to the Chef Position as follows together with other activities related to the training as per the attached training plan.
9. Competency Based Assessment will be ongoing throughout the training. The workplace supervisor will complete assessments on a quarterly basis and provide a copy of results to Australian Internships.
10. The Host Organisation will provide the Trainee on completion of their internship with a statement indicating the performance and duties completed throughout the duration of the internship.
11. The Host Organisation will not engage a Trainee unless the Trainee holds a valid visa which is deemed appropriate for the Training.

Please note visa processing times are determined by the Department of Home Affairs. Timelines may be exceeded where medical or character checks are required or where the Department of Home Affairs requests additional information from the applicant. In all cases Australian Internships will assist clients in addressing these additional requirements but cannot be held responsible for any delays in visa processing.

4.0 AUSTRALIAN INTERNSHIPS RESPONSIBILITIES

Australian Internships Pty Ltd (ABN 29 081 725 224) will not be held responsible or liable at law for any losses damages or resulting claims that may arise out of the activity and behaviour of the Intern whilst performing their obligations under this training agreement.

Australian Internships will appoint an Internship Program Supervisor to support and monitor the Trainee as follows:

- Arrange the Tax File Number, ensure a valid insurance policy is in place and assist with transport and accommodation services required when arriving in Australia;
- Provide orientation and information that will develop a greater understanding of Australian culture and business practices.
- Monitor and support the Trainee for duration of the training through regular contact by either phone, email or personal meetings;
- Provide the Training Plan and obtain monthly updates on the Training Plan to monitor the progress and adherence of agreed training.
- Record progress and obtain copies of the completed assessment on a quarterly basis;
- Report any unexplained absences or breach in the agreement to the management of Australian Internships.
- Australian Internships offer and arrange accommodation for the Trainees.

Australian Internships will appoint a Hospitality Program Manager to support the Host Organisation as follows:

- Provide a copy of the Trainee's insurance policy for the host organisation upon request;
- Provide Assessment Checklist for recording quarterly assessments;
- Support the workplace supervisor for the duration of the Training Program through regular contact by either phone, email or personal meetings;
- Record progress and obtain copies of the completed assessment on a quarterly basis;
- Report any unexplained absences or breach in the agreement to the management of Australian Internships.

Australian Internships will report any identified/unresolved breach in the training agreement to the Department of Home Affairs.

Cancellation of the arrangement must be approved by the Host Organisation and Australian Internships and advice of such forwarded to both Australian Internships and the Host Organisation.



5.0 AGREEMENT

Now it is agreed as follows:

TERM:

The term of the agreement shall be for a period of 52 Weeks commencing on 04-11-2019.

CONFIDENTIAL INFORMATION, INTELLECTUAL PROPERTY AND INTERNET USAGE:

1. The Trainee shall not, except as authorised by the Organisation Management, use for their benefit or gain or divulge to any persons, the Host Organisation, or other organisations whatsoever any confidential information relating to their affairs or dealings with the Host Organisation. The restriction shall cease to apply to any information or knowledge which may subsequently come into the public domain other than by way of authorised disclosure.
2. All confidential records, documents and other papers provided by the Host Organisation, together with any copies or extracts thereof, made or acquired by the Intern during the course of the contract shall remain the property of the Host Organisation.
3. The Intern may, with approval of the Host, use documents that they create for the purposes of their study and assessment.
4. "Confidential information" shall include all information which has been specifically designated as confidential by the Host Organisation and any information which relates to the commercial and financial activities of the Host Organisation, the unauthorised disclosure of which would embarrass, harm, or prejudice the agency. It does not extend to information already in the public domain unless such information arrived there by unauthorised means.
5. The Trainee shall abide by the Host Organisation's internet policy. Organisations in Australia usually reserve the right to monitor all on-line communications and conduct random employee audits of e-mail use.

TERMINATION

1. Should the Trainee fail (save in a trivial way) to observe comply and fulfil the obligations with the Host Organisation under the Training Agreement, the Host Organisation should firstly contact Australian Internships to discuss termination of the Training and Research Program. Notification of termination will be given in writing (by Australian Internships or as agreed, by the Host Organisation) to the Trainee.
2. After commencement of the Training Program, two weeks written notification is required from the Trainee for cancellation of the Agreement with the Host Organisation.
3. Cancellation of the arrangement must be approved by the Host Organisation and Australian Internships and advice of such forwarded without delay to Australian Internships and the Host Organisation.



6.0 ACKNOWLEDGEMENT AND ACCEPTANCE

I have read and accept the terms and conditions of the Training Agreement for the International Professional Internship Program.

Date: July 8, 2019



Diana van Woerkom
Managing Director
AUSTRALIAN INTERNSHIPS

Host must date and sign below:

Date: 9/7/19.

Insert Digital Signature or Print and Sign

Signature
First Name Surname
The Bathers' Pavilion
Company ABN



37 842 270 267.

Intern must date and sign below:

Date:

Insert Digital Signature or Print and Sign

Signature
Manoj Rathod

NOTICE TO INTERNS: Please note that the information contained in this document should not be misconstrued as advice, legal or otherwise, regarding migration. Our sponsorship of your program in Australia is with the Host Organisation nominated in this Training Agreement and we cannot support or guarantee any change with a host company throughout the sponsorship period. Any negotiations that you may arrange independently with companies will not be supported by our existing sponsorship for your stay in Australia and advice regarding Migration should be sought from a licenced Migration agent.



Why keep this notice?

- Employers and other government agencies might ask for details in this notice so they can carry out checks using VEVO.
- To access your visa record in VEVO.

Training (subclass 407) visa conditions

Maintain health insurance (visa condition 8501)

This condition means that you must maintain adequate health insurance while you are in Australia. Reciprocal health arrangements may not be adequate.

More information: immi.homeaffairs.gov.au/help-support/meeting-our-requirements/health/adequate-health-insurance

Work limitation (visa condition 8102)

This condition places a work restriction on the types of work you can do in Australia. It means that you are only permitted to work if it relates to your study or training.

Activity limitation (visa condition 8303)

This condition means that you must not become involved in activities disruptive to, or violence threatening harm to the Australian community or a group within the community.

Must maintain eligibility (visa condition 8516)

This condition means that you must continue to maintain your eligibility as a person who would satisfy the criteria for the grant of your visa.

Australian working conditions

Workplace rights

Pay rates and workplace conditions are set by Australian law. All people working in Australia, including those from overseas, have rights and protections at work. These cannot be taken away by contracts or agreements.

If you have questions about your pay and conditions while in Australia, you can contact the Fair Work Ombudsman for free information, resources and advice.

Visit www.fairwork.gov.au for information for visa holders and international students. This includes information in 27 languages.

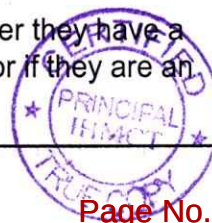
You can also contact the Fair Work Ombudsman by phone within Australia on 13 13 94 (Translating and Interpreting Service 13 14 50).

Pay

Your minimum pay rate can come from an award, enterprise agreement or other registered agreement, or the national minimum wage. Employees have to be paid the right pay rate for all hours they work including training, team meetings, opening and closing the business and doing a trial shift.

National minimum wage

Certain employees may have different pay entitlements depending on whether they have a reduced work capacity because of disability, if they are under the age of 21 or if they are an





Dear Manoj Rohidas RATHOD

We have granted you a Training (subclass 407) visa on 27 August 2019.

Application status

Training (subclass 407):

Granted

Visa conditions

- 8102 - Work limitation
- 8303 - Activity limitation
- 8501 - Maintain health insurance
- 8516 - Must maintain eligibility

An explanation of each condition of this Training (subclass 407) visa is provided below.

You can check these conditions at any time by using the Visa Entitlement Verification Online (VEVO) service. The four-digit number presented next to each condition above is used in VEVO to identify each condition that applies to this Training (subclass 407) visa.

Visa duration and travel

Date of grant	27 August 2019
Must not arrive after	27 February 2020
Length of stay	13 month(s) from the date of first arrival
Travel	Multiple entries

Visa summary

Name	Manoj Rohidas RATHOD
Date of birth	12 January 1997
Visa	Training (subclass 407)
Date of grant	27 August 2019
Visa grant number	0089521362723
Passport (or other travel document) number	R4476807
Passport (or other travel document) country	INDIA
Application ID	1860630757
Transaction reference number	EGON34ZBY8
Sponsor	AUSTRALIAN INTERNSHIPS PTY LTD



These changes may include your name, passport, contact details, address or family members.

If you do not notify us of your new details, this can have serious consequences for you.

You must do this in writing and can use Form 1022 *Notification of changes in circumstances* (Section 104 of the *Migration Act 1958*), which is available at www.homeaffairs.gov.au/allforms

More information: immi.homeaffairs.gov.au/change-in-situation

Useful links

- Check your visa details in VEVO: www.homeaffairs.gov.au/vevo
- Update your details in ImmiAccount: www.homeaffairs.gov.au/immiaccount
- Understand your workplace rights: www.homeaffairs.gov.au/workplace-rights
- Learn about family safety: www.dss.gov.au/family-safety-pack
- Update your details (including passport or if you have a baby): immi.homeaffairs.gov.au/change-in-situation
- More information: www.homeaffairs.gov.au

Yours sincerely

Lydia

Position Number: 60022108

Department of Home Affairs

Sent to: helena@internships.com.au

Sent on: 27 August 2019



apprentice or trainee. You can calculate your correct pay and entitlements using the Pay and Conditions Tool at www.fairwork.gov.au/pay

More information on employment in Australia is available on our website www.homeaffairs.gov.au and on the website of the Department of Jobs and Small Business www.jobs.gov.au

Tax file number

To receive an income in Australia, you need a Tax File Number (TFN). Income includes wages or salary from a job, government payments and income from investments.

For more information or to apply for a TFN online, go to the Australian Taxation Office website www.ato.gov.au

Information pack on domestic and family violence, sexual assault and forced marriage

The Australian Government has developed a family safety pack with information on Australia's laws regarding domestic and family violence, sexual assault and forced marriage. The family safety pack also includes important information about essential services and emergency contacts in Australia. This information can be found at www.dss.gov.au/familysafetypack

Character requirements

Entering or remaining in Australia is a privilege. You must obey the law and not engage in criminal activity.

Your visa may be cancelled for a number of reasons, including if you have a substantial criminal record or behave in a way that is a risk to somebody in the Australian community.

More information: immi.homeaffairs.gov.au/help-support/meeting-our-requirements/character

Polio vaccinations

On 5 May 2014, the World Health Organization (WHO) Director General declared the international spread of wild type polio virus to be a Public Health Emergency of International Concern under the International Health Regulations (IHR).

Since 5 May 2014, if you have spent 28 days or more in one or any combination of countries listed under the Endemic and Outbreak categories on the Global Polio Eradication Initiative website, we encourage you to have a polio vaccination before departing for Australia. Having the vaccination will also assist in eradicating the spread of polio.

More information and a link to the list of countries is available on our website immi.homeaffairs.gov.au/help-support/meeting-our-requirements/health/threats-to-public-health#content-index-3

To obtain maximum benefit in assisting with the eradication of the spread of polio, it is advisable to have the vaccination at least four weeks before your travel.

Update us

You are required to tell us about any changes to your details as soon as possible.





POSITION AND DUTIES STATEMENT

Cook

1. Prepare and cook dishes to meet the needs of our customers from both table d'hote and a la carte menus under the direction of the Head Chef.
2. Portioning and plating of meals, including garnishing and sauces.
3. Accommodate customers specific dietary requirements and requests eg allergen-awareness, vegetarian, gluten-free options.
4. Manage raw ingredients, preparing menu items including marinating and seasoning.
5. Accommodate customers specific dietary requirements and requests eg allergen-awareness, vegetarian, gluten-free options.
6. Comply with all the relevant food safety regulations, including the COVID-Safe Dining-In requirements
7. Monitoring the temperatures of grills, ovens and fridges to ensure highest quality of food freshness.
8. Estimate food requirements, portion control and wastage control.
9. Participate in stocktaking.
10. Assist Head Chef with menu planning and training of junior staff and apprentices.

Don A Hodge

On behalf of Hodge Pub Investments Pty Ltd
Don Hodge, Director

Dated: 16-12-20

Sourabh Sanam

Sourabh Sanam

Dated: 17/12/2020

PLEASE KEEP A COPY OF THIS STATEMENT FOR YOUR RECORDS



Scanned with CamScanner

BATHERS'

PAVILION

16/10/20

Reference for Sourabh Sanam

To Whom it may concern,

It is with great pleasure that I recommend to any perspective employer Sourabh Sanam. Sourabh worked with us at the Bather's Pavilion in the capacity of trainee chef from 16/10/2019-13/10/20.

During his tenure he proved to be an outstanding person of great capability. He Performed the day to day responsibilities in our Bistro which serves a style menu with a wide variety of dishes and cookery techniques. He assimilated immediately the concepts and instructions he was given and quickly put into practice technique and skills as required.

Sourabh's primary responsibilities included running both our breakfast and our cold larder sections. He executed his day to day work with great care. Attention to procedure and detail were always demonstrated along with a mature and disciplined attitude. Sourabh was always willing to extend himself to helping others and demonstrated a strong and well-developed attitude to the team culture. Given the opportunity he regularly showed a diligence to learning the work of others and could help above his station with ease.

Sourabh performed unsupervised and was a relied upon member of the kitchen brigade. He was punctual, well presented and thoroughly professional. I can recommend him most highly.

I would wish him every success in the future and have no hesitation in providing further recommendation.

Sincerely



Phillip Sajowitz

Executive Chef

The Bather's Pavilion



CERTIFICATE OF COMPLETION

This certifies that

Sourabh Nagnath Sanam

Has successfully completed our
Culinary Program

5/24/17 TO 5/24/18

Big Cedar Lodge

Mary Filiatreault

Mary Filiatreault, Human Resources

Date May 24, 2018



United Arab Emirates
MINISTRY OF INTERIOR

General Directorate of Residency & Foreigners Affairs



دولة الامارات العربية المتحدة
وزارة الداخلية
الادارة العامة للإقامة وشؤون الأجانب

أذن دخول إلكتروني - eVisa



125011025



0702010716023706

عمل/د

EMPLOYMENT/I

ENTRY PERMIT NO :

7023706 / 2016 / 201

Date & Place Of Issue :

27-JAN-2016 DUBAI

Valid Until :

26-MAR-2016

U.I.D. No :

179003369

Allowed to Enter U.A.E to:

Full Name : MR AJAY KUNDLIK PAWAR PAWAR KUNDLIK
KISAN S/O PAWAR KUNDLIK KISAN

Nationality : INDIAN

Place of Birth : ARANGAON TALUKA NAGA

Date of Birth : 19-JUN-1992

Passport No : NORMAL 11403003

Profession : HOUSE KEEPER

Accompanied by

Wife : None

Children : None

أذن دخول رقم :

تاريخ ومحل الاصدار :

تاريخ صلاحية الفخول :

الرقم الموحّد :

أخير دخول دولة الامارات العربية المتحدة الى :

الاسم الكامل :

الجنسية :

محل الميلاد :

تاريخ الميلاد :

رقم الجواز :

المهنة :

المرافقون :

الزوجة :

الأبناء :

Sponsor الكفيل

Name : SIGNATURE HOTEL LLC

Address : TEL: 0537777277, P.O BOX 49789, 21251676

الاسم :

العنوان :

Note : ENJOY YOUR VISIT & LEAVE BEFORE YOUR VISA
EXPIRES SO WE CAN WELCOME YOU AGAIN

تتبع بزيارتك وغادر قبل إنتهاءها لئتم الترحيب بك مرة أخرى



Director of Residency & Foreigners Affairs

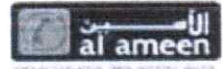
استوفيت الرسوم

مدير الادارة العامة للإقامة وشؤون الأجانب

تواصل مع مركز الخدمات العامة من
هاتف : 8005111 / 04-3139999
For any inquiry please call AMER SERVICE
tel : 04-3139999 / 8005111



أمناء
A safer neighbourhood is a safer home.
Toll free 8004888, www.alameen.ae



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