

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

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

Best Practice-I

'Build Your Own Dreams'

Best Practice-I

Title of the Practice:

‘Build Your Own Dreams’ - Developing Entrepreneurship attitude

Objective of the Practice:

Formal education is fundamentally essential and is imparted to the students through the syllabus. The outcome of such exercise helps the students to acquire the subject knowledge in term of the hard and soft skills. This is of immense help to obtain employment as well as to make a career in hospitality industry. During the course of study students undertake vocational and industrial training, gain hands on working experience, participate in group based events at college and hone their skills. Such practices provide proper platform for self development and career planning.

The Context:

The courses taught in the institute are related to hospitality industry. If the academic curriculum is supplemented with related co-curricular activities, then opportunities are made available to the students to develop enterprising ideas. In such activities students participate actively and try to give out their best performance in terms of exhibiting their acquired knowledge and demonstrating skills. The satisfaction so garnered orients their thoughts and, ideas towards hidden entrepreneurship ideas. Thus the institute in its academic plan also includes various co-curricular activities like Bread Day Celebration, Theme Lunch / Dinner and Food Festival. Such activities act as a platform for developing entrepreneurship attitude within the students. These are in the form developing innovations, novel ideas, proper planning and deployment of manpower, arranging material and resources and successful conduct of the event.

The Practice:

The Food Festival is an annual activity which attracts sizable number of guests. All faculty and students participate actively and whole heartedly. It helps to develop good interpersonal relations, mutual understanding, sharing of ideas, learning new trends and developing positive attitude among the students. It is conducted as follows,

- i. **Preliminary Step:** A formal meeting of the staff and the students is conducted to discuss purpose of the event and ignite the critical thinking. The students freely express their innovative ideas and creativity, apply their skills and knowledge for planning and development.
- ii. **Decision making steps:** On consideration of views and ideas, an action plan is finalized to select a theme of the festival, develop unique and delicious recipes for the menu, select attractive decorations, prepare invitation cards, budget and allot responsibilities. A faculty member acts as a coordinator and is assisted by others. Student groups are formed depending upon their areas of interest. An active student who is also an advance learner acts as a group leader. All groups coordinate with one another. The groups formed include Food Production, Food and Beverage Service, Accommodation and Sales and Marketing.
- iii. **Planning and Development:** The roles and functions of different groups are outlined below,

- **Food Production Group:**

This group identifies the menu and conducts Food preparation trials for standardizing the recipes. These are evaluated by the teachers and the team for taste, color, consistency and presentation. Opinions are freely expressed and ultimately the menu is finalized. The later part includes indenting of ingredients, identifying the quantities required, costing and budgeting. Purchases are made well in advance, properly recorded, stored and distributed. On the date of the event systematic and hygienic preparations starts early and ends before the start of the event.

- **Food and Beverage Service Group:**

This group is mainly responsible for the service of food. They develop a proper buffet setup, placement of service equipments, crockery, cutlery and display of carvings. The list of service materials, articles and accessories is made. The sources for these materials are identified and transportation arranged. The students pick up the food, serve it to the guest and also clear the used articles. Table service is provided to VIP and elderly guests.

- **Accommodation Group:**

This group has the responsibility to create an ambience for hosting the function. A proper décor is selected, attractive artifacts prepared, good lighting and sound is ensured. Proper arrangement for reception is installed. They are responsible in welcoming the guests and marking their attendance. They also obtain the feedback during the departure of the guests.

- **Sales and Marketing Group:**

This group designs attractive brochures, tickets and advertisement flex boards. They seek sponsorship from business houses. They identify prospective guest for selling of the tickets and keep proper account of the received money.

- **Constraints Faced:**

There is paucity of funds due to lack of sponsorships. It is also difficult to convince the guests about the event, cost of the tickets and thus selling them. Moreover sponsorship are not received in sufficient amount. Thus all expenditure are appropriated on the basis of the ticket sale.

Evidence of success:

Festivals conducted by the institute have always been successful. The success of the event is viewed as follows:

- **Participation of students**

The idea of food festival when projected is a risk taking factor as everything is not definite. It starts with visualization of ideas, planning, management and execution. Thus slowly and steadily uncertainty is converted into reality. In all these aspects the involvement of students is highly appreciable. The student venture into unknown areas and build up the event through innovation, motivation, creativity and attitude. For this purpose they are given a free hand which help in confidence building. They share up responsibilities with dedication, develop innovations, creativity and team spirit as well as develop a positive attitude. For achieving high standards of quality they employ proper management and technology procedures, good sanitary practices and proper hygiene. On completion the students express self satisfaction which itself speaks of success. The result casts an everlasting happiness and develops an attitude of being a entrepreneur.

- **Appreciation by the Guest**

The analysis of the feedback form from the guest always reflects appreciation of the efforts under taken by the student in different forms. It reflects the satisfaction of the guest with respect to the quality of the food, standards of the service, the attitude of the students and overall ambience created for the event.

- **Development of entrepreneurship attitude**

As a result of this Food Festival activity it is seen that a number of students have engaged themselves in their own start up like food joints, small restaurants and catering services. This acts a booster to passing out students.

Problems encountered:

The main problem encountered during the conduct of the event is in the form of receiving sufficient sponsorship and sales of ticket. For the event extra expenditure is also incurred for hiring and transportation of equipments and materials. Since minimal sponsorship is received the tickets have to be priced on the higher side. This is due to the high quality and elaborated menu, high overhead expenditure and large number of student participation. Thus convincing the guest to purchase tickets requires lot of visits and persuasion. Moreover food preferences also add to the problems of ticket selling. However in the absence of sponsorship, proper budgeting, planning of menu and control over expenses enables the conduct of the event. In case of deficit the institute bears the required expenditure.

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Best Practice-I		
<i>‘Build Your Own Dreams’</i> Developing Entrepreneurship Attitude		
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◀ AICTE No. F 421 / MS - 16 / APR (HM) / ET / 96 ▶ INST.CODE NO. C001863

Ref. No.:

Date : / /20

NOTICE

All the students are hereby informed that the 'Food Festival -Zaika' an annual event has been successfully conducted in the institute since a long time. This year the Food Festival is planned for Friday, 14/02/2020 from 7.00 pm onwards.

About 250 guests are expected to participate in this event. To make this event memorable for all, sincere efforts are required to be undertaken by the students. Students can participate in the area of interest like food production, F & B Service, Housekeeping, Reception, Sales and Marketing, Hiring and Purchasing sections. Students should contact the event coordinator **Prof. B. R. Shendage** at the earliest and enlist their names.

All students should act in a responsible and disciplined manner to make the event successful.

Date: 01/02/2020


Coordinator


I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001
Page No. 001

REPORT
ON
Zaika - The Food Festival 2020
“ARABIAN NIGHTS”



DATED
14th FEBRUARY, 2020

Academic year
2019-2020

Submitted by
Prof. B. R. Shendage
Event coordinator


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



Zaika - The Food Festival 2020

“ARABIAN NIGHTS”

PROGRAMME SHEET

- **Date:-** 14th February, 2020
- **Day:-** FRIDAY
- **Time:-** 7.00 pm – 10.00 pm
- **Venue:-** Residential High School Ground
Lal Taki Road, Ahmednagar
- **Organized by:-** Final Year Students
- **Event Co-ordinator:-** Prof. Balasaheb Shendage
- **F & B Incharge:-** Prof. Balasaheb Shendage
Prof. Gokul Sonawane
- **Food Production Incharge:-** Prof. Vahid Maniyar
Prof. Anubhav Bajpai
- **Accommodation Incharge:-** Prof. Rachana Khatavkar
- **Sales & Marketing Incharge:-** Prof. Nirmal Sancheti



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Inauguration by the Secretary of AJMVPS Hon. G.D. KHANDESHE



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Dignitaries entering the Festival



Guests Welcome



Students at Welcome Drink Counter



Front Office Team



Live Tawa Counter



Soup and Plate Counter



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Buffet Counter



Salad Counter



Guests Enjoying Meals



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List of Students

Sr. No.	Name of Students	Class
1	Arun Thombare	TY BScHS
2	Sainath Wandhekar	
3	Rohit Jagtap	
4	Shubhangi Musmade	
5	Dhage Prasad	
6	Dhanwate Avinash	
7	Misal Om	
8	Navale Amar	
9	Nirmal Sagar	
10	Sonawane Sudarshan	
11	Ugale Shubham	
12	Taras Aditya	
13	Shaikh Sharif	FYBScHS
14	Rutik Londhe	
15	Narhe Sudarshan	SYBHMCT
16	Shubham Chaudhari	
17	Borawake Yogesh	TYBHMCT
18	Nikam Vaibhavraj	
19	Sapkal Ashish	
20	Sawant Prakash	
21	Sonar Chaitanya	
22	Pimpale Akshay	
23	Chumbalkar Abhishek	
24	Aher Tushar	Final Year BHMCT
25	Riyaj Shaikh	
26	Tushar Shetty	
27	Adesh Shelke	
28	Ankush Ghodake	
29	Shubham Dhadge	
30	Vaibhav Palve	
31	Sainath Lande	
32	Shridhar Irabatin	
33	Shubham Gund	
34	Shrigadi Balraj	
35	Ture Shubham	
36	Shrigadi Balraj	



Food Festival 2020 Arabian Night Menu	
Soup	Shorbat Adas Red Lentil Soup
	Creamy Tomato Soup
Salad	Tabboulach
	Fottoush
	Orange Salad
Starter	Falafal
	Shami Kabab
	Batata Haarra
	Kofta Kabab Wrap
Maincourse	Arabic Curry
	Tofu Makhani
	Middle Eastern Beans and Carrot
Bread	Rumali Roti
	Paratha
Rice	Arabic Kabsa
	Dum Subz Biryani
Dessert	Kunafa
	Laily Lubnan



ZAIIKA FOOD FESTIVAL 2020

ARABIAN NIGHTS

Team Accommodation staffing

Area	Name of the Student	Name of the staff
Inauguration	Aditi / Ankita	Prof. Nirmal
Registration and Feed back	Sahil / Harshawardhan Suraj D. / Vivek Shinde Rohan	Prof. Nirmal
Collecting Tickets	Saurabh K / Parvez S.	Prof. Nirmal
Stamping	Anja / Abhishek Pardehi	Prof. Nirmal
Perfume	Nutan / Vivek Chambute	Prof. Rachana
Selfi and Mocketail	Sumit / Ankita / Pramit / Aditi	Prof. Rachana
Law 1 Big Lamp and garbage	Pardeshi D / Niranjan	Prof. Rachana
Law 1 small Lamp and garbage	Prashant Gujal / Sharukh	Prof. Rachana
Music	Awez Bagwan Shashank Ram Rohan	Prof. Rachana
Over all	Someshwar S.	Prof. Rachana



arabi an Nights

Ticket No. **225**

Residential Highschool Ground,
Laltaki Road, Ahmednagar.

Friday, 14th Feb. 2020
Time : 7.00pm to 9.30pm

Zaika **arabi an Nights**

A.J.M.V.P.S.'s
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
Presents
FOOD FESTIVAL 2020

Welcome to Arabian Nights

₹400/-
PP

Friday, 14th Feb. 2020
Time : 7.00pm to 9.30pm

VENUE
Residential Highschool Ground,
Laltaki Road, Ahmednagar.
Ph : 0241 - 2326778
Visit : www.ihmct.anr.com

arabi an Nights

Ticket No. **K-05**

Residential Highschool Ground,
Laltaki Road, Ahmednagar.

Friday, 14th Feb. 2020
Time : 7.00pm to 9.30pm

Zaika **arabi an Nights**

A.J.M.V.P.S.'s
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
Presents
FOOD FESTIVAL 2020

Welcome to Arabian Nights

₹250/-
For 5 to 12 Year Old Childrens

Friday, 14th Feb. 2020
Time : 7.00pm to 9.30pm

VENUE
Residential Highschool Ground,
Laltaki Road, Ahmednagar.
Ph : 0241 - 2326778
Visit : www.ihmct.anr.com

ZAIIKA FOOD FESTIVAL 2020

Arabian Night

TICKET SLAES REPORT.

Ticket printed details:- 1) Adult tickets - 200

2) Child tickets - 25

3) Sponsor & VIP - 25

Ticket sales report:-

1) Adult tickets - 200 * 400 = 80,000/-

2) Child tickets - 03 * 250 = 750/-

3) Sponsor & VIP - 23 * ----

4) Child sponsor - 00 * ----

80,750/-

Details of Unsold Tickets- 1) Sponsor & VIP 2 tickets sr. no. 224, 225.

2) Child 22 tickets (2, 5 to 25)

Submitted by Prof. Nirmal Suresh Sancheti. -

N. Sancheti



Ahmednagar Jilha Maratha Vidya Prasarak Samaj

Institute of Hotel Management & Catering Technology

Ahmednagar

FOOD FESTIVAL 2020 "ARABIAN NIGHTS"

Name of the Guest : Baldeep Nyalpelli

Contact No: 9922075456

	Excellent	Very Good	Good	Fair	Not satisfied
Food Taste:	(4)	()	()	()	()
Food Quality:	(4)	()	()	()	()
Food Service:	()	(4)	()	()	()
Ambience:	(4)	()	()	()	()
Hospitality:	(4)	()	()	()	()
Overall experience:	()	(4)	()	()	()

Comments: Very Good.

Signature: BmP



Ahmednagar Jilha Maratha Vidya Prasarak Samaj

Institute of Hotel Management & Catering Technology

Ahmednagar

FOOD FESTIVAL 2020 "ARABIAN NIGHTS"

Name of the Guest : Anjali Barik

Contact No: 9545652544

	Excellent	Very Good	Good	Fair	Not satisfied
Food Taste:	()	(✓)	()	()	()
Food Quality:	()	(✓)	()	()	()
Food Service:	(✓)	()	()	()	()
Ambience:	()	(✓)	()	()	()
Hospitality:	()	(✓)	()	()	()
Overall experience:	(✓)	()	()	()	()

Comments: It was Amazing !!!

Signature: _____

Anjali Barik



'ARABIAN NIGHTS' - "ZAIKA" THE FOOD FESTIVAL

MENU OF THE EVENING

Welcome drink

Khus Sherbat

Starters

Vegetable Falafal

Vegetable Batata Harra Stick

Vegetable Kofta Wrap

Chicken Kofta Wrap

Soup

Red Lentil Soup

Creamy Qatar Soup

Main Course

Arabic Chicken Curry

Tofu Makhani

Middle Eastern Veggies

Salads

Tabboulach

Fattoush

Orange Salad

Breads

Tandoori Roti

Rumali Roti

Rice Preparation

Arabic Kabsa

Vegetable Dum Subz Biryani

Mixed Vegetable Raita

Dessert

Kunafa

Lily Lubnan

Ice Cream



'ARABIAN NIGHTS' - "ZAIKA" THE FOOD FESTIVAL
FOOD & BEVERAGE SERVICE DEPARTMENT

LIST OF STUDENTS

Course - Bachelor in Hotel Management & Catering Technology

Sr. No.	Class	Name of Student	Sr. No.	Class	Name of Student
1	1 st CT	Adigopul Vaishnavi	1	4 th CT	Borude Tushar
2	1 st CT	Akolkar Devendra	2	4 th CT	Katariya Yash
3	1 st CT	Joshi Mandar	3	4 th CT	Mahale Prajyot
4	1 st CT	Late Avinash	4	4 th CT	Minde Sangram
5	1 st CT	Limaye Sanket	5	4 th CT	Shirsath Dadasaheb
6	1 st CT	Sayyad Ayub	6	4 th CT	Sonalkar Sushant
7	1 st CT	Shaikh Uwez	7	4 th CT	Sonne Surajkumar
8	1 st CT	Vetal Prasad			
9	1 st CT	Vrushabh Ghodake			
10	1 st CT	Wandhekar Vishal			
11	2 nd CT	Bhingardive Ravindra			
12	2 nd CT	Bondarde Shubham			
13	2 nd CT	Borate Sujit			
14	2 nd CT	Chavan Aakash			
15	2 nd CT	Deore Kunal			
16	2 nd CT	Gujar Aditya			
17	2 nd CT	Halkude Chandrappa			
18	2 nd CT	Jadhav Rushikesh			
19	2 nd CT	Jagadale Aniket			
20	2 nd CT	Satpute Rucha			
21	2 nd CT	Shaikh Parvez			

Note:

1. All students shall report to college tomorrow at 8:30 am sharp on 13th February 2020.
2. Report in casuals. Keep your uniform ready to be used for function.


Prof. Gokul Sonawane

Prof. Balasaheb Shendage
Coordinators - F & B Service Department



Prof. Balasaheb Shendage



'ARABIAN NIGHTS' - "ZAIKA" THE FOOD FESTIVAL
FOOD & BEVERAGE SERVICE DEPARTMENT

LIST OF STUDENTS

Course - Bachelor of Science in Hospitality Studies

Sr. No.	Class	Name of Student	Sr. No.	Class	Name of Student
1		Bachal Aniket	1		Andhale Aniket
2		Dhage Prasad	2		Adamane Tushar
3		Dhanwate Avinash	3		Admane Rohit
4		Khatake Dhulaji	4		Bhapkar Gaurav
5		Khilari Nilesh	5		Bhor Yogesh
6		Shaikh Firoz	6		Deshmukh Sambhaji
7		Shinde Aniket	7		Dhaktode Rushikesh
8		Taras Aditya	8		Dhawan Mithun
9		Taware Akshay	9		Gavane Sunil
			10		Gode Nilesh
			11		Hande Dhananjay
			12		Idhate Ashwini
			13		Joshi Suyash
			14		Kolhe Pravin
			15		Londhe Rutik
			16		Maid Yashraj
			17		Nimbalkar Vallabh
			18		Randhawa Gaurav
			19		Shaikh Aavesh
			20		Sonawane Vishal
			21		Unwane Anuja


Prof. Gokul Sonawane


Prof. Balasaheb Shendage

Coordinators - F & B Service Department


I/c. Principal
Institute of
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Lal Taki Road, AHMEDNAGAR-414 001



अरेबियन नाइट थीम फूडची चाखली मेजवानी

नगर, ता. १७ : जिल्हा मराठा हॉटेल मॅनेजमेंट महाविद्यालयाने 'झायका २०२०' अंतर्गत १६व्या फूड फेस्टिव्हलमध्ये 'अरेबियन नाइट थीम'चे आयोजन केले होते. या उपक्रमास नगरसह जिल्ह्यातील खाद्यप्रेमींचा मोठा प्रतिसाद मिळाला. त्यातून विद्यार्थ्यांचेही कौतुक झाले.

फेस्टिव्हलचे उद्घाटन संस्थेचे सचिव जी. डी. खानदेशे यांच्या हस्ते झाले. याप्रसंगी संस्थेचे अध्यक्ष नंदकुमार झावरे, मुकेश मुळे, वसंतराव कापरे, अॅड. विश्वासराव आठरे, डॉ. विवेक भापकर, अॅड. दीपलक्ष्मी म्हसे, अरुणा काळे, महाविद्यालयाचे संचालक डॉ. एन. आर. जगताप, प्राचार्य योगिता सदे, समन्वयक प्रा. बाळासाहेब शेंडगे आदी उपस्थित होते.



नगर : जिल्हा मराठा हॉटेल मॅनेजमेंटच्या फूड फेस्टिव्हलचे उद्घाटन करताना जी. डी. खानदेशे. समवेत नंदकुमार झावरे, अॅड. विश्वासराव आठरे, नंदकुमार जगताप, योगिता सदे, अरुणा काळे, मुकेश मुळे.

या वर्षी अरेबियन नाइट या थीमवर डेकोरेशन करण्यात आले होते. विद्यार्थ्यांनी अरेबियन पोषाख परिधान केला होता. मेनूमध्ये खस-ए-शरबत व्हेज फलाफल, मुर्ग कोफ्ता रॅप, व्हेज कोफ्ता रॅप,

टी स्टार्ट्स, क्रिमी कतार सूप, रेड लेंटिल सूप, अरेबिक चिकन, तोफू मखनी, मिडल इस्टर्न व्हेज, अरबी रुमाली रोटी, पराठा, कबसा बिर्याणी, व्हेज बिर्याणी, रायता या व्यंजनांचा समावेश होता.

News Paper Coverage for Food Festival
Published on 18/2/2020
In Sakal, Nagar Edition.



नगरकरांनी चाखली 'अरेबियन नाईट' थीम फूडची मेजवानी

जिल्हा मराठा हॉटेल मॅनेजमेंट महाविद्यालयाचा फूड फेस्टिवल

प्रतिनिधी | नगर

जिल्हा मराठा हॉटेल मॅनेजमेंट महाविद्यालयाने 'झायका २०२०' अंतर्गत सलग १६ व्या फूड फेस्टिव्हल अंतर्गत 'अरेबियन नाईट' थीमचे यशस्वी आयोजन केले होते. या उपक्रमास नगरसह जिल्ह्यातील खाद्याप्रेमींचा प्रतिसाद मिळाला.

या 'अरेबियन नाईट' थीमवर आधारित या फेस्टिव्हलचे उद्घाटन संस्थेचे सचिव जी. डी. खानदेशे यांच्या हस्ते झाले. याप्रसंगी संस्थेचे अध्यक्ष नंदकुमार झावरे, मुकेश मुळे, वसंतराव कापरे, अॅड. विश्वासराव आठरे, डॉ. विवेक भापकर, अॅड. दीपलक्ष्मी म्हसे, अरुणा काळे, संचालक डॉ. एन. आर. जगताप, प्राचार्या योगिता सत्रे, फेस्टिव्हलचे समन्वयक प्रा. बाळासाहेब शेंडगे आदी उपस्थित होते.

फेस्टिव्हलच्या आयोजनसाठी अंतिम वर्षाच्या विद्यार्थ्यांना फूड प्रॉडक्शन, फूड अँड बेव्हेरेज सर्व्हिस,

हाऊस किपिंग, फ्रंट ऑफिस, सेल्स अँड मार्केटिंग इत्यादी विभागामध्ये वेगवेगळ्या जबाबदाऱ्या दिल्या. यामध्ये मॅनेजर, सुपरवायझर, कॅटन, वेटर, कूक, रिसेशनिस्ट, हाऊसमन इत्यादी जबाबदाऱ्या विद्यार्थ्यांनी सांभाळल्या.

'व्हेज फलाफल, मुर्ग कोफ्ता रॅप, व्हेज कोफ्ता रॅप, टी स्टार्ट्स, क्रीमी कतार, सुप, रेड लॅटील सुप, विविध सलाड्स, मेन कोर्समध्ये अरेबिक चिकन, तोफू मखनी, मिडल इस्टर्न व्हेज, अरबी रुमाली रोटी, पराठा, कबसा बिर्याणी, व्हेज बिर्याणी, रायता, स्वीटमध्ये कुनाफा, लिली, लुबनान, आईस्क्रीम या व्यंजनांचा समावेश होता. या फूड फेस्टिव्हलच्या यशस्वितेसाठी प्रा. बाळासाहेब शेंडगे, प्रा. गोकूळ सोनवणे, प्रा. निर्मल संचेती, प्रा. वाहिद मनियार, प्रा. रचना खटवकर, प्रा. अनुभव बाजपेशी, प्रा. सनी तिकोणे, प्रा. सागर माळवदे यांनी विद्यार्थ्यांना प्रोत्साहित केले.

News Paper Coverage for Food Festival
Published on 18/02/2020
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Edition.



INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AHMEDNAGAR.

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

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

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

Ref. No.:

Date : / /20

NOTICE

All the students are hereby informed that the '**Food Festival -Zaika**' a annual event has been successfully conducted in the institute since a long time. This year the Food Festival is planned for **Wednesday, 27/02/2019** from **7.00 pm onwards**.

About 250 guests are expected to participate in this event. To make this event memorable for all, sincere efforts are required to be undertaken by the students. Students can participate in the area of interest like food production, F & B Service, Housekeeping, Reception, Sales and Marketing, Hiring and Purchasing sections. Students should contact the event coordinator **Prof. B. R. Shendage** at the earliest and enlist their names.

All students should act in a responsible and disciplined manner to make the event successful.

Date: 14/02/2019


Coordinator


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

REPORT ON
'ZAIKA' – THE FOOD FESTIVAL 2019
"SMOKEY EVE"



DATED
27th February 2019

Academic year
2018-2019

Submitted by
Prof. B. R. Shendage
Event coordinator


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



MOMENTS OF FOOD FESTIVAL 2019 – 'SMOKEY EVE'

PROGRAMME SHEET

Date:-	27 th February 2019
Day:-	Wednesday
Time:-	7.00 pm – 10.00 pm
Venue:-	Residential High School Ground Lal Taki Road, Ahmednagar
Organized by:-	Final Year Students
Theme:-	Smokey Eve
Event Co-ordinator:-	Prof. Balasaheb Shendage
F & B Incharge:-	Prof. Balasaheb Shendage Prof. Gokul Sonawane
Food Production Incharge:-	Prof. Vahid Maniyar Prof. Anubhav Bajpai
Accommodation Incharge:-	Prof. Nirmal Sancheti Prof. Rachana Khatavkar
Sales & Marketing Incharge:-	Prof. Nirmal Sancheti



MOMENTS OF FOOD FESTIVAL 2019 - 'SMOKEY EVE'



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MOMENTS OF FOOD FESTIVAL 2019 – ‘SMOKEY EVE’



Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
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FOOD FESTIVAL 2019

FOOD & BEVERAGE SERVICE DEPARTMENT

LIST OF STUDENTS

Sr. No.	Student Name	Sr. No.	Student Name
Final Year BHMCT		Second Year BHMCT	
1	Shelke Sagar	1	Shinde Omkar
2	Kapse Raviraj	2	Sarode pavan
3	Kamble Sushil	3	Sarode Shrinivas
4	Karale jaydeep	4	Umbarkar Rohit
		5	Wagh Rushikesh
	Final Year B.Sc.H.S.	6	Wandhekar Shobhraj
1	Bhagwat Swapnil		
2	Borkar Pravin		First Year BHMCT
3	Darade Ganesh	1	Satpute Rucha
4	Satarkar Nikhil	2	Deore kunal
5	Shaikh Nehal	3	Chaudhari Shubham
6	Shaikh Javed	4	Bhingardive Ravindra
7	Ghoderao Akash	5	Narhe Sudarshan
8	Pagare Shubham	6	Kekan Namdeo
9	Salve Dattatray	7	Borade Sujit
10	Satpute Kiran	8	Mohite Abhishek
		9	Tambe Akshay
Third Year BHMCT			
1	Katariya Yash	11	Hucche Rohan
2	Borude Tushar	12	Jagtap Rushikesh
3	Sonalkar Sushant	13	Arkal Bhushan
4	Dhadge Shubham	14	Aher Prashant
5	Ture Shubham	15	Shelke Adesh
6	Shetty Tushar	16	Parab Saurabh
7	Shaikh Riyaj	17	Palve Vaibhav
8	Gund Shubham	18	Pote Shubham
9	Ghodke Ankush	19	Sonne Suraj
10	Lande Sainath	20	Irabattin Shridhar





Z A I K A

GUEST'S NAME

Mobile _____

Ticket no.

03



Z A I K A

GUEST'S NAME

Mobile _____

Ticket no.

185



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

Ticket no.

03

SMOKEY EVE FOOD FEST-2K19

₹ 250

WEDNESDAY, 27th FEB. 2019

TIME : 7.00 PM TO 9.30 PM

- Venue -

Residential Highschool Ground,
Lal-Taki Road, Ahmednagar



CHILDREN TICKET
AGE 5-12 YEARS



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

Ticket no.

185

SMOKEY EVE FOOD FEST-2K19

₹ 400

WEDNESDAY, 27th FEB. 2019

TIME : 7.00 PM TO 9.30 PM

- Venue -

Residential Highschool Ground,
Lal-Taki Road, Ahmednagar



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

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

FOOD FESTIVAL 2019
FOOD & BEVERAGE SERVICE DEPARTMENT
ACCOUNTING STATEMENT

Particulars of Advances	Amount	Total Amount	Particulars of Expenses	Amount	Total Amount
Advance taken			Welcome Drink		
Dt. 25/2/2019	4000=00		From Novelty Stores	585=00	
Dt. 26/2/2019	1500=000		From Shreyas Enterprises	180=00	
Dt. 27/2/2019	6000=00		From Ramesh Provision	216=00	
Dt. 27/2/2019	600=00		From IC Dry Ice Company	1000=00	
Dt. 02/03/2019	500=00		Lemons	175=00	
Dt. 05/03/2019	801=00	13401=00	Mint Leaves	20=00	2176=00
			Disposables		
			From Yash Plastics	2625=00	
			From Yash Plastics	540=00	3165=00
			Cleaning Supplies		
			- Liquid Soap & Scrubbers	340=00	340=00
			Drinking Water		
			From Jai Hind Aqua Water	600=00	600=00
			Catering Equipments and Linen		
			From Matoshri Caterers		
			(Rent for plates, bowls and spoons)	1170=00	
			From Misal Caterers		
			(Rent for linen – Table and Chair Covers)	2700=00	3870=00
			Transportation	3000=00	3000=00
			Making of new keys for Cupboard	250=00	250=00
Total		13401=00	Total		13401=00



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FOOD FESTIVAL 2019

Menu			
Soup	Lemon Coriander Soup	Thai Corn Soup	Shorba
Veg Starter	Soya Galoti	Palak Cheese Ball	Chilli Cauliflower Fry
Non Veg Starter	Fish Finger		
Salad	Flavour Yogurt	Sprout Salad	
Non-Veg Main Course		Chicken Handi Kala Masala	
Veg Main Course		Veg Handi Kala Masala	
Veg Dry			Veg Jalfrizy
Biryani	Mutton Biryani		
Rice		Spring Onion Rice	
Bread	Amritsari Paratha	Pita Bread	
Dessert	Brownie Shot	Fruit Tart	Rabadi



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FOOD FESTIVAL 2019

List of Food Production Teacher In-charge and Student In-charge with Team

Sr. No.	TY HS	Final Yr	SY CT
1	Nikhil	Kunal	Nutan
2	Gaurav	Sandesh	Vaibhavraj
3	Rushi	Sanket Adhav	Viraj
4	Sagar Savant	Akshay S	Prakash savant
5	Omkar S	Amit Anarase	Raut Onkar
6	Nirmal S.	Aniket	Akshay Pimpore
7	Mustakim	Ganesh	Yogesh B.
8		Mangesh	Sonar Chaityanya
9		Anurag	Sapkal Ashish
10		Shreyash Pawar	Kale Dhiraj
11		Karan	Raut Omkar
12		Sambhaji	Raza
	7	12	12
Total		31	



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FOOD FESTIVAL 2019

List of Food Production Teacher In-charge and Student In-charge with Team

Course	Soup	Salad	Starter	Non Veg Main Course	Veg Main Course	Veg Main Course	Biryani	Veg Biryani	Bread	Dessert	Staff Meal
<i>Teacher In charge</i>	<i>Anubhav Sir</i>	<i>Tejasvi Mam</i>	<i>Anubhav Sir+ Tejasvi Mam</i>	<i>Vahid Sir</i>	<i>Prachi Mam</i>	<i>Anubhav Sir</i>	<i>Vahid Sir</i>	<i>Prachi Mam+ Vahid Sir</i>	<i>Tejasvi Mam + Prachi Mam</i>	<i>Prachi Mam</i>	<i>Tejasvi Mam+ Anubhav Sir</i>
1	Kunal	Kunal	Rushi	Sagar Savant	Akshay S.	Aniket	Ganesh	Sambhaji	Sambhaji	Nikhil	Sambhaji
2	Akshay Pimpare	Nirmal S.	Omkar S	Amit Anarase	Sanket Adhav	Raza		Sonar Chaityanya	Sapkal Ashish	Mustakim	Nikhil Deshmukh
3	Prakash	Raut Onkar	Shreyash	Vaibhav raj	Nutan		Mangesh	Shreyash	Kale Dhiraj	Anurag	Sandesh
4			Prakash savant	Viraj			Prakash savant		Raut Omkar	Yogesh B.	Karan G
5			Gaurav							Swaraj	



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FOOD FESTIVAL 2019

FOOD & BEVERAGE SERVICE DEPARTMENT

DUTY ROTA

Date:- 27th February 2019

Day:- Wednesday

DUTY ROTA		
Counter	Incharge	Team Members
Mocktails & Water Counter	<i>Shaikh Nehal</i>	<i>Gaurav Chokhar</i> <i>Satpute Rucha</i> <i>Deore Kunal</i>
Soups Counter & Pick up	<i>Bhagwat Swapnil</i>	<i>Gade Myuresh</i> <i>Tambe Akshay</i>
Dish Counter	<i>Bhagwat Swapnil</i>	<i>Gaikwad Meghnath</i> <i>Chaudhari Shubham</i>
Salad Counter & Pick up	<i>Shelke Sagar</i>	<i>Gund Tushar</i> <i>Borate Sujit</i>
Snacks Counter & Pick up	<i>Shelke Sagar</i>	<i>Wagh Rushikesh</i> <i>Narhe Sudarshan</i>
Buffet Counter & Pick up – Non Veg.	<i>Kapse Raviraj</i>	<i>Arkal Bhushan</i> <i>Sarode Shriniwas</i> <i>Galbale Shailesh</i> <i>Khan Rihan</i> <i>Salunke Rushikesh</i>
Buffet Counter & Pick up – Veg. & Roti	<i>Salve Dattatray</i>	<i>Gund Shubham</i> <i>Umbarkar Rohit</i> <i>Dhobale Mohan</i> <i>Mahajan Tejas</i> <i>Hajare Sourabh</i>
Management Trustees Table Service	<i>Satarkar Nikhil</i> <i>Shaikh Javed</i>	<i>Ghodake Ankush</i> <i>Shaikh Riyaz</i> <i>Sonne Surajkumar</i> <i>Shinde Omkar</i>
Section Service – Lawn A	<i>Pagare Shubham</i>	<i>Hucche Rohan</i> <i>Borude Tushar</i> <i>Wandhekar Shobhraj</i>



		<i>Netake Blaji</i>
<i>Clearance Counter A</i>	<i>Darade Ganesh</i>	<i>Pote Shubham</i>
<i>Section Service – Lawn B</i>	<i>Kamble Sushil</i>	<i>Sonalkar Sushant</i> <i>Jagtap Rushikesh</i> <i>Jorvekar Mayur</i> <i>Karale Anirudha</i>
<i>Clearance Counter B</i>	<i>Satpute Kiran</i>	<i>Lande Sainath</i>
<i>Wash up</i>	<i>Borkar Pravin</i>	<i>Dhadge Shubham</i>



I/c. Principal
Institute of
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Lal Taki Road, AHMEDNAGAR-414 001



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

Ref. No.:

NOTICE

Date : / /20

All the students are hereby informed that the '**Food Festival -Zaika**' a annual event has been successfully conducted in the institute since a long time. This year the Food Festival is planned for **Wednesday, 07/03/2018** from **7.00 pm onwards**.

About 250 guests are expected to participate in this event. To make this event memorable for all, sincere efforts are required to be undertaken by the students. Students can participate in the area of interest like food production, F & B Service, Housekeeping, Reception, Sales and Marketing, Hiring and Purchasing sections. Students should contact the event coordinator **Prof. B. R. Shendage** at the earliest and enlist their names.

All students should act in a responsible and disciplined manner to make the event successful.

Date: 26/02/2018


Coordinator


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

Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
INSTITUTE OF
HOTEL MANAGEMENT AND CATERING TECHNOLOGY
Lal Taki road, Ahmednagar 414 001.

REPORT ON
Food Festival – 2018
Zaika- “Spice It UP”



DATED
7th March, 2018

Academic year
2017–18

Submitted by
Prof. B. R. Shendage
Event In-charge


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



PROGRAMME SHEET

Date:-	7 th March, 2018
Day:-	WEDNESDAY
Time:-	7.00 pm – 10.00 pm
Venue:-	Residential High School Ground Lal Taki Road, Ahmednagar
Organized by:-	Final Year Students
Event Co-ordinator:-	Prof. Balasaheb Shendage
F & B Incharge:-	Prof. Balasaheb Shendage Prof. Gokul Sonawane
Food Production Incharge:-	Prof. Abhijeet Gajralwar Prof. Pravin Rathod
Accommodation Incharge:-	Prof. Yogita Sadre
Sales & Marketing Incharge:-	Prof. Nirmal Sancheti
Total Sponsorship Collected:-	Rs. 29,500/-
Total Sale of Tickets:-	Rs. 73,100/-



Total Income:-

Rs. 102600/-

Total Expenses:-

Rs. 82780/-

Food Production Department	Rs. 46413/-
Food & Beverage Service Department	Rs. 11978/-
Accommodation Department	Rs. 3429/-
Pendol & other services	Rs. 21000/-

Inauguration by the Joint Secretary of AJMVPS Hon. Adv. Deeplakshmi Mhase

















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



Zaika
A.J.M.V.P.S.
INSTITUTE OF HOTEL MANAGEMENT & CATERING
TECHNOLOGY,
AHMEDNAGAR

Spice it up !

Time: 7:00 PM - 9:30 PM
Wednesday, 7th March, 2018

0241-2326778

VENUE:
RESIDENTIAL HIGHSCHOOL GROUND, LAL TAKI ROAD,
AHMEDNAGAR

350/-

VEG NON-VEG

NAME
MR./MRS
MOBILE

Zaika
A.J.M.V.P.S.
INSTITUTE OF HOTEL MANAGEMENT & CATERING
TECHNOLOGY,
AHMEDNAGAR

Spice it up !

Time: 7:00 PM - 9:30 PM
Wednesday, 7th March, 2018

Venue:
Residential Highschool Ground, Lal-taki Rd. A'nagar

CHILDREN TICKET
AGE 5-12 YEARS

200/-

VEG NON-VEG

NAME
MOBILE

नगरकरांनी घेतला पंचतारांकित भोजनाचा स्वाद 'जिल्हा मराठा'च्या हॉटेल मॅनेजमेंट महाविद्यालयात फूड फेस्टिव्हल

भिंभार, ता. १२ : जिल्हा मराठा विद्याप्रसारक समाज संस्थेच्या हॉटेल मॅनेजमेंट महाविद्यालयात येदाही फूड फेस्टिव्हलचे आयोजन करण्यात आले होते. हे महाविद्यालय नगर जिल्ह्यामध्ये पंचतारांकित खाद्यसंस्कृतीचा फेस्टिव्हलच्या माध्यमातून रुजवत आहे. त्यास नागरिक मोठ्या प्रमाणात प्रतिसाद देत आहेत.

या फेस्टिव्हलचे उद्घाटन संस्थेच्या सहसचिव अॅड. दीपलक्ष्मी म्हसे यांच्या हस्ते झाले. संस्थेचे प्राधिकाारी माधवराव मुळे, जगताप, प्राचार्या वाय. एस. सरे, प्रा. बाळासाहेब शेंडगे, वैवेक भापकर, अरुणा काळे, महाविद्यालयाचे संचालक डॉ. एन. आर. जगताप, प्राचार्या वाय. एस. सरे, फेस्टिव्हलचे समन्वयक प्रा.



नगर : जिल्हा मराठा विद्याप्रसारक समाज संस्थेच्या हॉटेल मॅनेजमेंट महाविद्यालयात आयोजित फूड फेस्टिव्हलचे उद्घाटन करताना अॅड. दीपलक्ष्मी म्हसे. सभवेत रामचंद्र दरे, अरुणा काळे, डॉ. एन. आर. जगताप, प्राचार्या वाय. एस. सरे, प्रा. बाळासाहेब शेंडगे.

बाळासाहेब शेंडगे उपस्थित होते. प्रत्येक वर्षी वेगवेगळ्या फेस्टिव्हल साजरा केला जातो. या वर्षी 'स्याइस इट-अप' ही थीम

होती. स्वागत पेयामध्ये 'ब्लू लगून', व 'मंचाव सुस', स्नॅक्स अँड स्टार्टर्समध्ये 'पेरिपेरी चिकन', 'चीज बॉल्स', 'खट्टा-मीठा पनीर', मुख्य

व्यंजनामध्ये मटण, तांबडा रस्सा, 'मॅक अँड चीज', 'पनीर लबाबदार', 'हेद्राबादी बिर्याणी', 'मेक्सिकन राइस', 'मोहवा पुलाव', 'पायनापल हर्ट सलाड', 'इटालियन सलाड', 'लच्छा परांठा', 'नान रोटी', तसेच स्विटमध्ये 'महपाय', 'सेराडोरो', आइस्क्रीम अशा विविध पदार्थांची रेलचेल होती.

विद्यार्थ्यांनी शॉप्पेन सेल्फी पॉइंट तयार केला व त्यास पाहुण्यांनी उत्तम प्रतिसाद दिला. फेस्टिव्हलच्या यशस्वितेसाठी प्रा. बी. आर. शेंडगे, प्रा. जी. टी. सोनवणे, प्रा. ए. ए. गजलवार, प्रा. पी. व्ही. राठी, प्रा. एन. एस. संवेदी, प्रा. पी. आर. चव्हाण, प्रा. व्ही. के. मणिशर यांनी विद्यार्थ्यांना प्रोत्साहन दिले.

Media coverage for Food Festival by Local news Paper.



- Media Coverage of "Food Festival" on Local News Paper.

नगरकरांनी घेतला पंचतारांकित भोजनाचा स्वा जिल्हा मराठा'च्या हॉटेल मॅनेजमेंट महाविद्यालयात फूड फेस्टिव्हल

नगर, ता. १२ : जिल्हा
विद्याप्रसारक समाज संस्थेच्या
मॅनेजमेंट महाविद्यालयात यंदाही
फूड फेस्टिव्हलचे आयोजन करण्यात
आहे. हे महाविद्यालय नगर
पंचतारांकित खाद्यसंस्कृती
लक्षांच्या माध्यमातून रुजवत
आहे. नागरिक मोठ्या प्रमाणात
आहेत.

फेस्टिव्हलचे उद्घाटन
महसचिव अॅड. दीपलक्ष्मी
प्रा. हस्ते झाले. संस्थेचे
माधवराव मुळे,
रामनाथ वाघ, डॉ.
पकर, अरुणा काळे,
प्रा. संचालक डॉ. एन.
प, प्राचार्य प्रा. स.
व्हल'चे



नगर : जिल्हा मराठा विद्याप्रसारक समाज संस्थेच्या हॉटेल मॅनेजमेंट
महाविद्यालयात आयोजित फूड फेस्टिव्हलचे उद्घाटन करताना अॅड.
दीपलक्ष्मी म्हसे. समवेत रामचंद्र दरे, अरुणा काळे, डॉ. एन. आर.
जगताप, प्राचार्या वाय. एस. सद्दे, प्रा. बाळासाहेब शेंडगे.

बाळासाहेब शेंडगे उपस्थित होते.

प्रत्येक वर्षी वेगवेगळा
फेस्टिव्हल साजरा केला जातो. या
वर्षी 'स्प्राइस इट-अप' ही 'थीम'

होती. स्वागत पेयामध्ये 'ब्लू लगून',
व 'मंचाव सुप्स', स्नॅक्स अॅड
स्टार्टर्समध्ये 'पेरीपेरी चिकन', 'चीज
बॉल्स', 'खट्टा-मोठा पनीर', मुख्य

व्यंजनामध्ये मटण, तांबड
'मॅक अॅड चीज', 'पनीर ल
'हैद्राबादी बिर्याणी',
राइस', 'मांडवा पुलाव',
हार्ट सलाड', 'इटालियन
'लच्छा पराठा', 'नान रो
स्विटमध्ये 'मडपाय',
आइस्क्रीम अशा विविध
रेलचेले होती.

विद्यार्थ्यांनी शॅम्पेन
पॉइंट तयार केला व त्यास
उत्तम प्रतिसाद दिला. फेस
यशस्वितेसाठी प्रा. बी. अ
प्रा. जी. टी. सोनवणे,
गजरलवार, प्रा. पी. व्
प्रा. एन. एस. संचेती, प्रा
चव्हाण, प्रा. व्ही. के. मा
विद्यार्थ्यांना प्रोत्साहन दिले



फूड फेस्टीव्हल अंतर्गत हॉटेल मॅनेजमेंट महाविद्यालयात पंचतारांकित भोजनाचा स्वाद

प्रतिनिधी | नगर

हॉटेल मॅनेजमेंट महाविद्यालयाने प्रतिवर्षाप्रमाणे यंदाही फूड फेस्टिव्हलचे यशस्वी आयोजन केले. महाविद्यालय शहरामध्ये पंचतारांकित खाद्यसंस्कृती या फेस्टिव्हलच्या माध्यमातून रुजवत आहे. त्यास नागरिक मोठ्या प्रमाणात प्रतिसाद देत आहेत. कार्यक्रमाचे उद्घाटन जिल्हा मराठा संस्थेच्या सहसचिव अॅड. दीपलक्ष्मी म्हसे पाटील यांनी केले.

यावेळी संस्थेचे पदाधिकारी उपस्थित होते. फूड फेस्टिव्हल साजरा करण्यासाठी अंतिम वर्षाचे विद्यार्थी शिक्षकांच्या मार्गदर्शनाखाली फूड प्रॉडक्शन, फूड अॅण्ड बेव्हरेज सर्व्हिस, हाऊस किर्पिंग, फ्रंट ऑफिस, अॅडव्हर्टायझिंग, सेल्स या विविध विभागांमध्ये कनिष्ठ विद्यार्थ्यांच्या मदतीने काम करताना. प्रत्येक वर्षी वेगवेगळ्या शनिवार फेस्टिव्हल केला जातो. यावर्षी 'स्पाईस इटअप' ही थीम होती. यामध्ये सुंदर असे डेकोरेशन केले. स्वागत पेयामध्ये 'ब्लू लगून', मुलीगतवाणी



फूड फेस्टीव्हलमध्ये पंचतारांकित भोजनाचा आस्वाद घेताना मान्यवर.

व मंचाव सुप्स, स्नॅक्स अॅण्ड स्टार्टर्समध्ये पेरीपेरी चिकन, चिज बॉल्स, खट्टामिठ्ठा पनीर, मुख्य व्यंजनामध्ये मटन तांबडा रेस्सा, अशा विविध पदार्थांची रेलचेल होती. विद्यार्थ्यांनी शॅम्पेन सेल्फी पॉइंट तयार केला व त्यास पाहुण्यांनी उत्तम

प्रतिसाद दिला. कार्यक्रमाच्या यशस्वितेसाठी प्रा. बी. आर. शेंडगे, प्रा. जी. टी. सोनवणे, प्रा. ए. ए. गजरलवार, प्रा. पी. व्ही. राठोड, प्रा. एन. एस. संचेती, प्रा. पी. आर. चव्हाण, प्रा. व्ही. के. मनियार यांनी विद्यार्थ्यांना प्रोत्साहित केले.

Media Coverage
News Paper.

on "Food Festival" by Local



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

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

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

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

Ref. No.:

NOTICE

Date : / /20


All the students are hereby informed that the '**Food Festival -Zaika**' a annual event has been successfully conducted in the institute since a long time. This year the Food Festival is planned for **Tuesday, 14/03/2017** from **7.00 pm onwards**.

About 250 guests are expected to participate in this event. To make this event memorable for all, sincere efforts are required to be undertaken by the students. Students can participate in the area of interest like food production, F & B Service, Housekeeping, Reception, Sales and Marketing, Hiring and Purchasing sections. Students should contact the event coordinator **Prof. B. R. Shendage** at the earliest and enlist their names.

All students should act in a responsible and disciplined manner to make the event successful.

Date: 02/03/2017


Coordinator


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

Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
INSTITUTE OF
HOTEL MANAGEMENT AND CATERING TECHNOLOGY
Lal Taki road, Ahmednagar 414 001.

REPORT ON

Food Festival – 2017 zaika



DATED
14th March, 2017

Academic year
2016 – 2017

Submitted by
Prof. B. R. Shendage
Event In-charge


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



PROGRAMME SHEET

Date:-	14 th March, 2017
Day:-	Tuesday
Time:-	7.00 pm onwards
Venue:-	Residential High School Ground Lal Taki Road, Ahmednagar
Organized by:-	Final Year Students
Event Co-ordinator:-	Prof. Balasaheb Shendage
F & B Incharge:-	Prof. Balasaheb Shendage Prof. Gokul Sonawane
Food Production Incharge:-	Prof. Abhijeet Gajaralwar
Accommodation Incharge:-	Prof. Yogita Sadre
Sales & Marketing Incharge:-	Prof. Nirmal Sancheti
Total Sponsorship Collected:-	Rs. 20,000/-
Total Sale of Tickets:-	Rs. 71,100/-
Total Income:-	Rs. 91,100/-
Total Expenses:-	Rs. 75,476/-

Food Production Department	Rs. 50365/-
Food & Beverage Service Department	Rs. 6195/-
ACcommocation Department	Rs. 2917/-
Pendol & other services	Rs. 16000/-



Inauguration of Food Festival by the President of AJMVPS Hon. Shri. M.D. Mule













Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
Institute of Hotel Management and Catering Technology,
Lal Taki Road, Ahmednagar- 414001

FOOD FESTIVAL- ZAIKA 2017

On Tuesday, 14 March 2017

Duties and Responsibilities

Sr. No.	Duties and Responsibilities	Faculty
1.	-Ticket Printing, Marketing & sales	Prof. N.S. Sancheti
2	-Mandap, Decoration & lighting., -Inauguration arrangement - Receiving of guests -Preparation of departmental budget. - Preparation of departmental report.	Prof. Y. S. Sadre Prof. N.S. Sancheti
3	-Food & Beverage Service -Seating arrangement -Buffet set-up -Preparation of departmental budget. - Preparation of departmental report	Prof. Balasaheb Shendage Prof. Gokul Sonawane
4	-Food & Beverage Production -Preparation of departmental budget. - Preparation of departmental report	Prof. A.A. Gajralwar Prof. P.V. Rathod Prof. H.N. Kamble Prof. P. R. Chavan
5	Sound System & Music arrangement	Prof. P.V. Rathod
6	Photographer, News	Prof. Balasaheb Shendage



Zaika 2017
Vasudhaiva Kutumbakam

Menu

Indian Chicken Spring Rolls
Papadi Chaat
Veg Lollipop

Chicken Chowder Soup
Veg Manchow Soup

Chicken Tikka Masala
Shahi Paneer Koftas
Baked Cheese Corn
Indian bread - Roti, Naan, Jalebi Paratha
International Bread- Focaccia
Raitas - Carrot Raita, Grapes Raita
Salads- Wadrof Salad, Mix Fruit Salad, Green Salad

Hyderabadi Biryani
Mexican Rice

Chocolate Paan Balls
Anjeer Halwa
Tiramisu



ZAIKA FOOD FESTIVAL 2017
TICKET SLAES REPORT.

Ticket printed details:-

- 1) Adult tickets - 200
- 2) Child tickets - 50
- 3) Sponsor & VIP - 50

Ticket sales report:-

- 1) Adult tickets - 198 * 350 = 69,300/-
- 2) Child tickets - 09 * 200 = 1,800/-
- 3) Sponsor & VIP - 30 * ----
- 4) Child sponsor - 02 * ----

71,100/-

Details of Unsold Tickets-

- 1) Adult 2 tickets sr. no. 194, 193.
- 2) Child 41 tickets
- 3) Sponsor and VIP 20 tickets.

Submitted by Prof. Nirmal Suresh Sancheti. -

N. Sancheti



“ZAIKA” – THE FOOD FESTIVAL
FOOD & BEVERAGE SERVICE DEPARTMENT

Date:- 14th March 2017

Day:- Tuesday

DUTY ROTA	
Mocktails & Water Counter	Incharge: <i>Mokate Akshay</i>
Soups, Plates, Salads & Snacks Counter	
Buffet Counter – Veg. & Non Veg.	Incharge: <i>Mangesh Kute</i>
Mocktails & Water Counter	<i>Horne Shubhendu</i> <i>Ghodake Ankush</i>
Soups Counter	<i>Dandwate Jairaj</i>
Plates Counter	<i>Shelke Adesh</i>
Salads Counter	<i>Khajindar Akshay</i>
Snacks Counter	<i>Gade Sagar</i>
Buffet Pick up	<i>Dhanwate Akash</i>
	<i>Gujar Yuvraj (Veg. Buffet)</i>
	<i>Gunjal Avinash (Salads)</i>
	<i>Gagare Yogesh (Snacks)</i>
	<i>Inamdar Shaukat (Non veg Buffet)</i>
	<i>Jadhav Nilesh (Snacks)</i>
	<i>Dhupar Gursheesh</i>
Buffet Counter – Veg.	<i>Gheware Vighnesh</i>
	<i>Hoshing Darshan</i>
	<i>Arkal Bhushan</i>
	<i>Minde Sangram</i>
	<i>Borude Tushar</i>
Buffet Counter – Non Veg.	<i>Danave Yuvraj</i>
	<i>Girawale Sonyabapu</i>
	<i>Tupe Rajesh</i>
	<i>Lande Prakash</i>
	<i>Thorat Sanket</i>
	<i>Shirsath Dadasaheb</i>
	<i>Swami Someshwar</i>
Management Table Service	<i>Gagare Yogesh</i>
	<i>Jadhav Nilesh</i>
	<i>Rokade Bajirao</i>

Continued.....



“ZAIKA” – THE FOOD FESTIVAL
FOOD & BEVERAGE SERVICE DEPARTMENT

Date:- 14th March 2017

Day:- Tuesday

DUTY ROTA	
<i>Runners / Clearers</i>	<i>Rokade Bajirao</i>
	<i>Karale Rahul</i>
	<i>Shinde Nishant</i>
	<i>Kamble Sushil</i>
	<i>Aher Prashant</i>
	<i>Kapse Raviraj</i>
	<i>Shewale Akshay</i>
	<i>Walunj Kiran</i>
	<i>Shaikh Riyaz</i>



I/c. Principal
Institute of
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Lal Taki Road, AHMEDNAGAR-414 001



ZAIRA 2017

FEEDBACK FORM

First name:

Nikhi

Surname:

Shete

Email:

nikhi/shete025@gmail.com

About your visit

Date of visit:

14/8/17

☐ Couple ☐ Family ☒ Friends ☐ Business ☐ Solo

Please select a rating, out of 5 stars, that most describes your experience today:

Service	☆	☆☆	☆☆☆	☆☆☆☆	☆☆☆☆☆	☆☆☆☆☆
Food	☆	☆☆	☆☆☆	☆☆☆☆	☆☆☆☆☆	☆☆☆☆☆
Value for money	☆	☆☆	☆☆☆	☆☆☆☆	☆☆☆☆☆	☆☆☆☆☆
Atmosphere	☆	☆☆	☆☆☆	☆☆☆☆	☆☆☆☆☆	☆☆☆☆☆
Cleanliness	☆	☆☆	☆☆☆	☆☆☆☆	☆☆☆☆☆	☆☆☆☆☆

Any other comments:

Nice management & service.

ZAIKA 2017

FEEDBACK FORM

First name: Pooja

Surname: Deshmukh

Email: ..

About your visit

Date of visit: 14-3-2017

☐ Couple ☐ Family ☒ Friends ☐ Business ☐ Solo

Please select a rating, out of 5 stars, that most describes your experience today:

Service	☆	☆☆	☆☆☆	✓☆☆☆☆	☆☆☆☆☆
Food	☆	☆☆	☆☆☆	☆☆☆☆	✓☆☆☆☆
Value for money	☆	☆☆	☆☆☆	✓☆☆☆☆	☆☆☆☆☆
Atmosphere	☆	☆☆	☆☆☆	☆☆☆☆	✓☆☆☆☆
Cleanliness	☆	☆☆	☆☆☆	☆☆☆☆	✓☆☆☆☆

Any other comments:

I like ZaiKa food festival,
and I will definitely comming
next time.

ZAIRA 2017

FEEDBACK FORM

First name:

Aishwarya

Surname:

Tagtap

Email:

About your visit

Date of visit:

☐ Couple ☐ Family ☐ Friends ☐ Business ☐ Solo

Please select a rating, out of 5 stars, that most describes your experience today:

Service	☆	☆☆	☆☆☆	☆☆☆☆	☆☆☆☆☆	☆☆☆☆☆
Food	☆	☆☆	☆☆☆	☆☆☆☆	☆☆☆☆☆	☆☆☆☆☆
Value for money	☆	☆☆	☆☆☆	☆☆☆☆	☆☆☆☆☆	☆☆☆☆☆
Atmosphere	☆	☆☆	☆☆☆	☆☆☆☆	☆☆☆☆☆	☆☆☆☆☆
Cleanliness	☆	☆☆	☆☆☆	☆☆☆☆	☆☆☆☆☆	☆☆☆☆☆

Any other comments:

*A nice experience and would definitely tell my friends to come to the next party. It was good, it became better and now it is the best.
Thankyou!!!*

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

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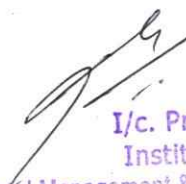
All the students are hereby informed that the '**Food Festival -Zaika**' a annual event has been successfully conducted in the institute since a long time. This year the Food Festival is planned for **Tuesday, 16/02/2016** from **7.00 pm onwards**.

About 250 guests are expected to participate in this event. To make this event memorable for all, sincere efforts are required to be undertaken by the students. Students can participate in the area of interest like food production, F & B Service, Housekeeping, Reception, Sales and Marketing, Hiring and Purchasing sections. Students should contact the event coordinator **Prof. P. V. Rathod** at the earliest and enlist their names.

All students should act in a responsible and disciplined manner to make the event successful.

Date: 05/02/2016

Coordinator


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

Ahmednagar Jilha Maratha Vidya Prasarak Samaj's

INSITUTE OF HOTEL MANAGEMENT AND CATERING TECHONOLOGY

LAL TAKI ROAD, AHMEDNAGAR 414001

REPORT ON FOOD FESTIVAL

"ZAIKA"



The poster features a central image of two metal pots filled with food, one containing a yellowish dish and the other a red soup, with a spoon and some fried items in the foreground. Above the image, the text reads: "AHMEDNAGAR JILHA MARATHA VIDYA PRASARAK SAMAJ INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY AHMEDNAGAR Presents...". Below this is the "ZaiKa" logo in a stylized red font. The main title "FOOD FESTIVAL 2016" is in large, bold, red letters. The date and time are "ON 16th February 2016 at 7.00 P.M. to 10.00 P.M." and the location is "AT RESIDENTIAL HIGHSCHOOL GROUND, LALTAKI ROAD, AHMEDNAGAR." A decorative wavy line separates the location from the tagline "Let Your Taste Buds Enjoy.....". At the bottom left of the image, the contact information "dilip khoje/9822741397" is printed.

AHMEDNAGAR JILHA MARATHA VIDYA PRASARAK SAMAJ
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
AHMEDNAGAR
Presents...

ZaiKa

FOOD FESTIVAL 2016

ON
16th February 2016 at 7.00 P.M. to 10.00 P.M.
AT
RESIDENTIAL HIGHSCHOOL GROUND, LALTAKI ROAD, AHMEDNAGAR.

Let Your Taste Buds Enjoy.....

dilip khoje/9822741397

Submitted by: - Prof. Pravin Rathod


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



Event "Zaika" Food Festival 2016

Date 16th February 2016

Venue College garden area

Student All Year students

Time 6.00 pm to 10.00 pm

Event coordinator Prof. Pravin Rathod

Inaugurated by
AJMVPS Management Trustees,
Dr. N.R.Jagtap
(Principal IHMCT. Ahmednagar)



COSTING SHEET

Sr.No	Department	Amount
1	Total Sponsorship Collected	12,500
2	Total Sale of Ticket	46,500
3	Total Income	59,000
Sr. No	Expenses	Amount
3	Food Production cost	30,023
4	Food & Beverage cost	6,621
5	Other expenses(Tickets, Petrol, Printing, Mandap, Lighting etc)	12,211
6	Profit	10,145

DEPARTMENT HEAD

Sr.No	Department	Name of Faculties
1	Food Production Department	Chef Abhijeet Gajarlawar Chef Pravin Rathod Chef Harshal Kamble
2	Food & Beverage Service	Prof. Balasaheb Shendage Prof. Gokul Sonawane
3	Accommodation Department	Prof. Yogita Sadre
4	Sale & marketing Department	Prof. Nirmal Sancheti



About “Zaika”

“Zaika” when literally translated, means “sophisticated flavors and a sense of taste” true to its name, zaika brings forth the menu which emphasizes refined yet creative fine Indian cuisine.

AJMVPS IHMCT is organizing Zaika, the food festival. This event is initiated by student which gives them an opportunity to showcase their talent I the area of event management.

Zaika food festival will give best experience to those people who have a palate for food as food from various regions will be served. This event is for 1 day and about 250 guest will be invited through prior sale of entry tickets.

In order to make the event a grand success, we are seeking for financial sponsors. We are aware that your firm is a knowing for encouraging the student activities. We would really appreciate any support that you can extend for this event.



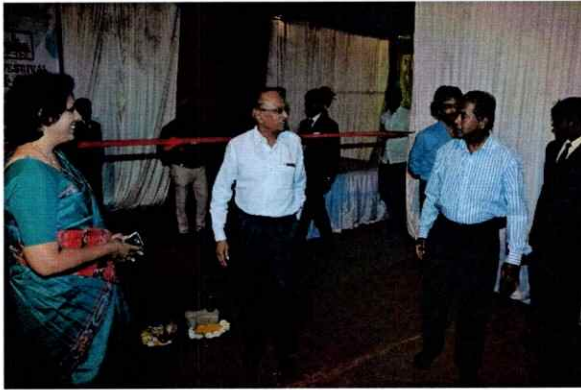
Inauguration

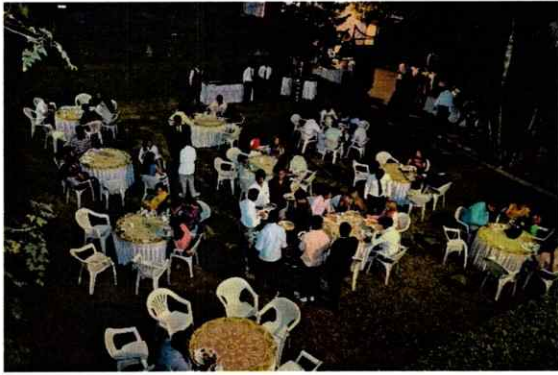


Food & Beverage Service

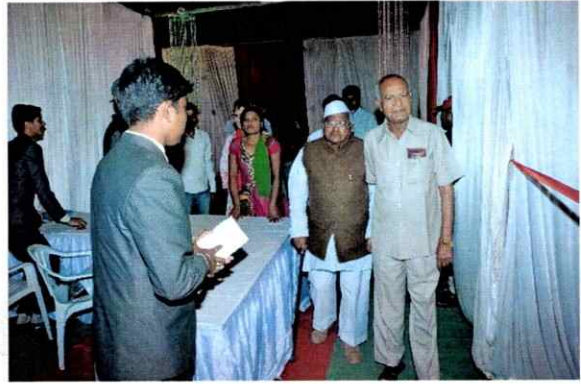


Loveable memories





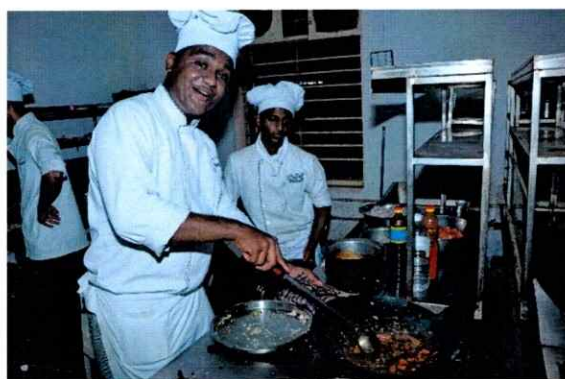
Accommodation Department



Sale & marketing Department



Food Production Department



“ZAIKA”

Food Festival 2016

FOOD & BEVERAGE SERVICE TEAM

Course:- Bachelor in Hotel Management & Catering Technology (B.H.M.C.T.)

Class	Sr. No.	List of Students	Class	Sr. No.	List of Students
Final Year BHMCT (4 th)	1	Dhus Gaurav	3 rd Year BHMCT	14	Amolik Pramod
	2	Nirmal Amol		15	Kute Mangesh
	3	Thorat Pavan		16	Mankar Tatyasaheb
2 nd Year BHMCT	4	Bhukan Yogesh	1 st Year BHMCT	17	Adhav Sanket
	5	Dandwate Jairaj		18	Aher Prashant
	6	Kalam Dipak		19	Girgas Kunal
	7	Karale Jaideep		20	Shirsath Dadasaheb
	8	Lande Prakash		21	Sonne Nirajkumar
	9	Nemane Mangesh		22	Sali Anurag
	10	Shelke Sagar		23	Shewale Akshay
	11	Shinde Amol		24	Veer Sambhaji
	12	Thorat Sanket		25	Hucche Rohan
	13	Jagtap Atul		26	Jagtap Rushikesh
				27	Kapase Raviraj

Department:- Food & Beverage Service	
Class	No. of Students Interested
4 th Year BHMCT	03
3 rd Year BHMCT	03
2 nd Year BHMCT	10
1 st Year BHMCT	11
Total	27
Coordinators:-	Prof. Balasaheb Shendage
	Prof. Gokul Sonawane



“ZAIKA”

Food Festival 2016

FOOD & BEVERAGE SERVICE TEAM

Course:- Bachelor of Science in Hospitality Studies (B.Sc.H.S.)

Class	Sr. No.	List of Students
Final Year BScHS (3 rd)	1	Adballe Sagar
	2	Adhav Kiran
	3	Arkal Vyankatesh
	4	Chame Shubham
	5	Diwane Rushikesh
	6	Jagtap Swapnil
	7	Jare Shubham
	8	Kale Amol
	9	Kale Ravindra
	10	Kamble Kiran
	11	Katkar Akshay
	12	Khaire Sagar
	13	Musmade Yogesh
	14	Sanvatsarkar Sumit
	15	Sonawane Arvind

Department:- Food & Beverage Service	
Class	No. of Students Interested
Final Year BScHS (3 rd)	15
Total	15
Coordinators:-	Prof. Balasaheb Shendage
	Prof. Gokul Sonawane



“ZAIKA”
Food Festival 2016
FOOD & BEVERAGE SERVICE TEAM
DUTY ALLOCATION CHART

Place of Work	No. of Students	Names	
		Coordinator	Team
Welcome Drink & Water Counter	3	Khaire Sagar Jagtap Rushikesh	Dandwate Jairaj
Soup	1		Sali Anurag
Plates & Bowls, Salad	2	Amolik Pramod	Kapase Raviraj
Veg & pick up	5+2	Dhus Gaurav Katkar Akshay Sanvatsarkar Sumit Jare Shubham	Jagtap Atul Shewale Akshay Sonne Nirajkumar
Non Veg & pick up	6+2	Thorat Pavan Kamble Kiran Jagtap Swapnil	Thorat Sanket Shelke Sagar Adhav Sanket Girgas Kunal Shinde Amol
Dessert	3	Kale Amol	Bhukan Yogesh Nemane Mangesh
Clearance Counter	3	Musmade Yogesh	Karale Jaideep Lande Prakash
Table Clearance	4	Sonawane Arvind Chame Shubham	Mankar Tatyasaheb Kute Mangesh
Management Team	3	Arkal Vyankatesh	Kalam Dipak Shirsath Dadasaheb
Clearance in station 1	2	Adhav Kiran	Hucche Rohan
Clearance in station 2	2	Kale Ravindra	Veer Sambhaji




NOTICE

FOOD FESTIVAL

All the teaching faculties are hereby informed that, under co-curricular and extracurricular activities of the institute, the committee has decided to organize the **FOOD FESTIVAL 2016** on the first week month of February 2016. In order to conduct the event in well- coordinated and disciplined manner, the detailed responsibility for the festival is given below. For any further queries and issues feel free to contact Prof, Pravin Rathod.

Sr. No	Department	Faculty in charge
01	Food Production	Prof. Abhijeet Gajaralwar Prof. Pravin Rathod Prof. Harshal Kamble Prof. Prachi Chavan
02	Food & Beverage Service	Prof. Balasaheb Shendage Prof. Gokul Sonawane
03	Accommodation and Sale and Marketing	Prof. Yogita Sadre Prof. Nirmal Sancheti

It's kindly requested to the all faculties in charge that select the student coordinator and team from all class. Make all the documentation and submitted to the event coordinator.



Prof. Pravin Rathod

Event Coordinator



Prof. Balasaheb Shendage

Chairman co-curricular activities



Dr. N.R. Jagtap

Principal



A.J.M.V.P.S
INSTITUTE OF HOTEL MANAGEMENT AND
CATERING TECHNOLOGY,
AHMEDNAGAR.

‘ ZAIKA ’ – FOOD FESTIVAL 2016

SALES REPORT

Details of printed tickets:-

1) Adult Tickets	: - 1 to 180	- 180
2) Child Tickets	:- 181 to 204	- 24

Details of sold Tickets:-

1) Adult Tickets	151 * 300/-	= 45,300/-
2) Child Tickets	06 * 200/-	= 1,200/-
Total sale		= 46,500/-

Details of unsold Tickets :-

- 1) Adult Tickets - 09
- 2) Child Tickets - 18
- 3) Comp. Tickets - 20

Cash Deposited to Idhate sir:-

1) Date – 15/02/2016	- 25,000/-
2) Date – 17/02/2016	- 17,600/-
3) Amt. given by PVR	- 3,900/-
TOTAL	= 46,500/-





TICKET NO.

204



Guest's Name



Residential High School Ground,
Lal Taki Road, Ahmednagar.
Ph. No. 0241-2326778

DATE : 16 February 2016 TIME : 7.00PM To 10.00 PM



AHMEDNAGAR JILHA MARATHI VIDYA PRASARAK SAMAJ
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
AHMEDNAGAR Presents.....



TICKET NO.

204



RS. 200

DATE : 16 February 2016 TIME : 7.00PM To 10.00 PM

VENUE

Residential High School Ground, Lal Taki Road,
Ahmednagar. Ph. No. 0241-2326778

Children's Ticket
Age Between 5-12 Years



TICKET NO.

172



Guest's Name

Mr./Mrs./Miss



Residential High School Ground,
Lal Taki Road, Ahmednagar.
Ph. No. 0241-2326778

DATE : 16 February 2016 TIME : 7.00PM To 10.00 PM



AHMEDNAGAR JILHA MARATHI VIDYA PRASARAK SAMAJ
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
AHMEDNAGAR Presents.....



TICKET NO.

172



₹ 300

DATE : 16 February 2016 TIME : 7.00PM To 10.00 PM

VENUE

Residential High School Ground,
Lal Taki Road, Ahmednagar.
Ph. No. 0241-2326778



AJMVPS
INSTITUTE OF HOTEL MANAGNMENT AND CATERING TECHNOLOGY
AHMEDNAGAR

“ZAIKA”
FOOD FESTIVAL 2016

STORES TEAM

Sr. No.	Name of Students	Faculty Coordinator
1	Nishant Pardeshi	Prof. Harshal Kamble
2	Avinash Bandare	
3	Aher Aniket	
4	Minde Sangram	

PURCHASE TEAM

Sr. No.	Name of Students	Faculty Coordinator
1	Yengul Vicky	Prof. Pravin Rathod Prof. Abhijeet Gajaralwar
2	Shinde Ajinkya	
3	Bhilla Abhijeet	
4	Shelke Kishor	
5	Sanam Sourabh	
6	Ghugarkar Santosh	
7	Shiwam Swami	



AJMVPS
INSTITUTE OF HOTEL MANAGNMENT AND CATERING TECHNOLOGY
AHMEDNAGAR

“ZAIKA”

**FOOD FESTIVAL 2016
FOOD PRODUCTION TEAM**

FINAL YEAR BHMCT

SR.NO	STUDENTS NAME
1.	YENGUL VICKY
2.	BARASKAR CHITRA
3.	MORE MANOJ
4.	SABLE KISHOR
5.	SHINDE AJINKYA

TY.Bsc.HS

SR.NO	STUDENTS NAME
1.	BHILLA ABHIJIT
2.	SHELKE KISHOR
3.	AHER VIKRAM
4.	RATHOD KIRAN
5.	RATHOD UMESH
6.	RATHOD AVINASH



TY.BHMCT

SR.NO	STUDENTS NAME
1.	GHUGARKAR SANTOSH
2.	PARDESHI NISHANT
3.	SANAM SAURABH
4.	SANGLE SUPRIYA
5.	SUDRIK RUPA
6.	BANDARE AVINASH

SY.BHMCT

SR.NO	STUDENTS NAME
1.	PAWALE ANUJ
2.	HORNE SHUBHENDU
3.	SWAMI SHIVAM
4.	RATHOD MANOJ
5.	PAWAR SUMIT
6.	PAGIRE KOMAL

FIRST YEAR BHMCT

SR.NO	STUDENTS NAME
1.	AHER ANIKET
2.	MINDE SANGRAM
3.	GHOLAP KARAN



STAFF MEAL TEAM

Sr. No.	Name of Students	Faculty Coordinator
1	Nishant Pardeshi	Prof. Abhijeet Gajralwar
2	Avinash Bandare	
3	Supriya Sangle	
4	Rupa Sudrik	
5	Anuj Pawale	
6	Pagire Komal	



AJMVPS
INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY
AHMEDNAGAR

“ZAIKA”

FOOD FESTIVAL 2016

FOOD PRODUCTION TEAM

SR.NO	DISH NAME	STUDENTS NAME	FACULTY SUPERVISOR
1.	VEG HOT AND SOUR SOUP	1. Umesh Rathod (Head) 2. Rathod Manoj	Prof. Harshal Kamble
2.	SHEZVAN CHICKEN	1. Ajinkya Shinde (Head) 2. Pardeshi Nishant 3. Shiwan Swami	Prof. Pravin Rathod
3.	VEGETABLE KABEB	1. Kishor Sable (Head) 2. Bandare Avinash 3. Pawar Sumit	Prof. Harshal Kamble
4.	PUDINA DAL KABEB	1. Manoj More (Head) 2. Ghugarkar Santosh 3. Horne Shubendu	Prof. Pravin Rathod
5.	CHICKEN LAKHNAWI	1. Avinash Rathod (Head) 2. Gholap Karan	Prof. Pravin Rathod
6.	PANEER PUNJABI	1. Vicky Yengul (Head) 2. Minde Sangram	Prof. Abhijeet Gajralwar
7.	VEG MARATHA	1. Kishor Shelke (Head) 2. Pawale Anuj	Prof. Abhijeet Gajralwar



8.	RUSSIAN SALAD	1. Supriya Sangle 2. Komal Pagire	Prof. Pravin Rathod
9.	SPICY FRUIT SALAD	1. Supriya Sangle 2. Komal Pagire	Prof. Pravin Rathod
10.	ORANGE RAITA	1. Chitra Baraskar 2. Rupa Sudrik	Prof. Harshal Kamble
11.	IRANI RAITA	1. Chitra Baraskar 2. Rupa Sudrik	Prof. Harshal Kamble
12.	MUTTON DUM BIRYANI	1. Saurabh Sanam (Head) 2. Aher Aniket	Prof. Abhijeet Gajjaralwar
13.	VEG BIRYANI	1. Umesh Rathod (Head) 2. Aher Vikram	Prof. Abhijeet Gajjaralwar
14.	APPLE AND CARROT HALWA	1. Chitra Baraskar (Head) 2. Rupa 3. Supriya 4. Komal	Prof. Abhijeet Gajjaralwar
15.	CHOCO JAMUN	1. Abhijit Bhilla (Head) 2. Aher Vikram 3. Shiwam Swami	Prof. Harshal Kamble



A.J.M.V.P.S's.

**INSTITUTE OF HOTEL MANAGEMENT AND
CATERING TECHNOLOGY,**

AHMEDNAGAR.

'Zaika' - Food Festival 2016.

Guest Feedback Form

1. How would you rate your overall experience?

☐ Poor ☐ Fair ☒ Good ☐ Excellent

2. Was the variety of food adequate?

☒ Yes ☐ No

3. How do you rate the taste of food?

☐ Poor ☐ Fair ☐ Good ☒ Excellent

4. Did the service meet your expectations?

☐ Poor ☐ Fair ☐ Good ☒ Excellent

5. Would you recommend our event to others?

☒ Yes ☐ No

Please provide your additional comments to help us improve our services

*Sagar was excellent for his service
I keep going with it.*

Thank you for participant in Zaika food festival event.

Name of the Guest: - *Akshay Ghule.*

Contact No. :- *9270540549 / 9637201151.*



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

'Zaika' - Food Festival 2016.

Guest Feedback Form

1. How would you rate your overall experience?
☐ Poor ☐ Fair ☐ Good ☒ Excellent
2. Was the variety of food adequate?
☒ Yes ☐ No
3. How do you rate the taste of food?
☐ Poor ☐ Fair ☐ Good ☒ Excellent
4. Did the service meet your expectations?
☐ Poor ☐ Fair ☒ Good ☐ Excellent
5. Would you recommend our event to others?
☒ Yes ☐ No

Please provide your additional comments to help us improve our services _____

Thank you for participant in Zaika food festival event.

Name of the Guest: - Dr. Dongare Vrushali B.
Contact No. :- 9272156572


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



Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
INSTITUTE OF
HOTEL MANAGEMENT AND CATERING TECHNOLOGY AHMEDNAGAR
Lal Taki Road, Ahmednagar – 414001. Ph. / Fax (0241) 2326778
Approved by AICTE, Govt. of Maharashtra, DTE & Affiliated to Uni. of Pune

List of students who became Entrepreneurs:

Sr. No.	Name of Alumni	Course	Batch	Name of Organisation
1	Pankaj Lagad	BHMCT	2001	MH17 - The Nagari Cuisine & Tadka, Pune
2	Gajendra Shinde	BHMCT	2001	Circle of Crust Pizza All ways, Pune
3	Upendra Kulkarni	BHMCT	2002	HCS Global Corp & Vari.com, Pune Office
4	Sagar Ashtekar	BHMCT	2002	Sayantara Café, Ahmednagar
5	Darshan Choudhari	BHMCT	2004	Frozen Food, London, UK
6	Jatin Devde	BHMCT	2004	Hotel Jeet, Shevgaon, Ahmednagar
7	Nitin Nagare	BHMCT	2004	Khau Galli, Ahmednagar
8	Yogesh Bardale	BHMCT	2005	Madur Bhoj, Nanded
9	Sandip Kadbhane	BHMCT	2006	Hotel Pahunchar, Ahmednagar
10	Baljeet Wadhawa	BHMCT	2006	Punjabi Hut, Ahmednagar
11	Suraj Rathod	BHMCT	2006	Prabhat Bakery, Ahmednagar
12	Ganesh Khedekar	BHMCT	2007	Chocolate Art, New Zealand
13	Sharad Dhokale	BHMCT	2007	Hotel Cristal, Ahmednagar
14	Abhijit Bhole	BHMCT	2007	Café Creamy Day, Pune
15	Akshay Purandare	BHMCT	2008	Printing, Pune
16	Sagar Nandurkar	BHMCT	2008	Tadka Misal, Ahmednagar
17	Rahul Joshi	BHMTT	2008	CAFS Airport Services, Pune
18	Ishan Atre	BHMCT	2009	Accountancy Firm, Pune
19	Rahul Shinde	BScHS	2010	Ambika Bhel, Ahmednagar
20	Harshad Naik	BHMCT	2010	Industrial Catering, Shrirampur
21	Tushar Shinde	BHMCT	2010	Dilip Sandwich, Ahmednagar
22	Amay Kulkarni	BHMCT	2011	ASK Holiday Tours and Travel, Pune
23	Nandu Adhav	BScHS	2011	Milk and Dairy, Ahmednagar
24	Ganesh Bhalgat	BScHS	2011	Vardhman Bakery, Ahmednagar
25	Ashish Dhepe	BHMCT	2011	School Canteen, Ahmednagar
26	Omkar Bhalekar	BHMCT	2012	Call-a-Biryani, Ahmednagar
27	Mahesh Banberu	BHMCT	2013	Asha Bhel, Ahmednagar



Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
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28	Gaurav Trimbake	BHMCT	2013	Hotel Kundan, Ahmednagar
29	Jawed Ansari	BHMCT	2013	Hotel Charminar, Ahmednagar
30	Rahul Kasabe	BHMCT	2013	Hotel and Sankruti Lawn, Ahmednagar
31	Kamlesh Sonawane	BHMCT	2013	Hotel Shree Krishna, Nashik
32	Ibrahim Shaikh	BHMCT	2014	Hotel Maharashtra, Shrirampur
33	Akash Suryawanshi	BHMCT	2014	Chemical Supplier, Shrirampur
34	Prasad More	BHMCT	2015	Café Amigoes, Ahmednagar
35	Mohit Madan	BHMCT	2015	Catering Services, Ahmednagar
36	Rahul Raskonda	BScHS	2015	Hotel Radiance, Ahmednagar
37	Akshay Kadlag	BHMCT	2016	Café Creamy, Ahmednagar
38	Nishant Pardeshi	BHMCT	2017	Café Georgopol, Ahmednagar
39	Rohit Sathe	BHMCT	2017	Café Baba's, Ahmednagar
40	Sanket Adhav	BHMCT	2019	Yash Cake Shop, Ahmednagar
41	Rishi Shahir	BScHS	2019	Yaari Hut, Ahmednagar
42	Shubham Dhadage	BHMCT	2020	Café Hungrella, Ahmednagar
43	Omkar Shinde	BScHS	2019	Appa's Biryani House, Ahmednagar
44	Shubham Ture	BHMCT	2020	Turkish Delight, Ahmednagar
45	Raju Vasal	BHMCT	2012	GK Bakery, Ahmednagar
46	Amit Dalvi	BHMCT	2011	Yummy Baker's, Ahmednagar




I/c. Principal
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Success stories of some of our alumni who became Entrepreneurs as a result of

Institute's Best Practice

'Build Your Own Dreams' - *Developing Entrepreneurship attitude*

List of alumni Entrepreneurs

Sr. No.	Name of our Alumni	Entrepreneur of
1	Chef Ganesh Khedekar	Chocolate Sculptures, New Zealand
2	Mr. Amit Dalvi	Yummy Bakery, Ahmednagar
3	Mr. Amey Kulkarni	ASK Holidays – Tours and Travels, Pune
4	Mr. Nishant Pardesi	Café GEORGOPOL, Ahmednagar
5	Mr. Raju Vasal	GK Cake Shop, Ahmednagar
6	Mr. Shubham Dhadage	Café Hungrella, Ahmednagar
7	Mr. Jawed Ansari	Charminar Hyderabad Biryani House & Chinese, Ahmednagar
8	Mr. Mohit Madan	Café Amigos, Ahmednagar
9	Mr. Upendra Kulkarni	HCS Global Corp Ltd. London, UK
10	Mr. Nitin Nagare	Khau – Gali, Ahmednagar
11	Mr. Yogesh Bardale	Madhur Bhoj, Thali Restaurant Nanded
12	Mr. Ibrahim Shaikh	Hotel Maharashtra, Shrirampur, Ahmednagar
13	Mr. Asim Maniyar	Swaad Dum Biryani House, Ahmednagar
14	Mr. Ganesh Bhalgat	Vardhaman Bakers, Ahmednagar
15	Mr. Sandip Kadbhane	Hotel Pahunchar, Ahmednagar



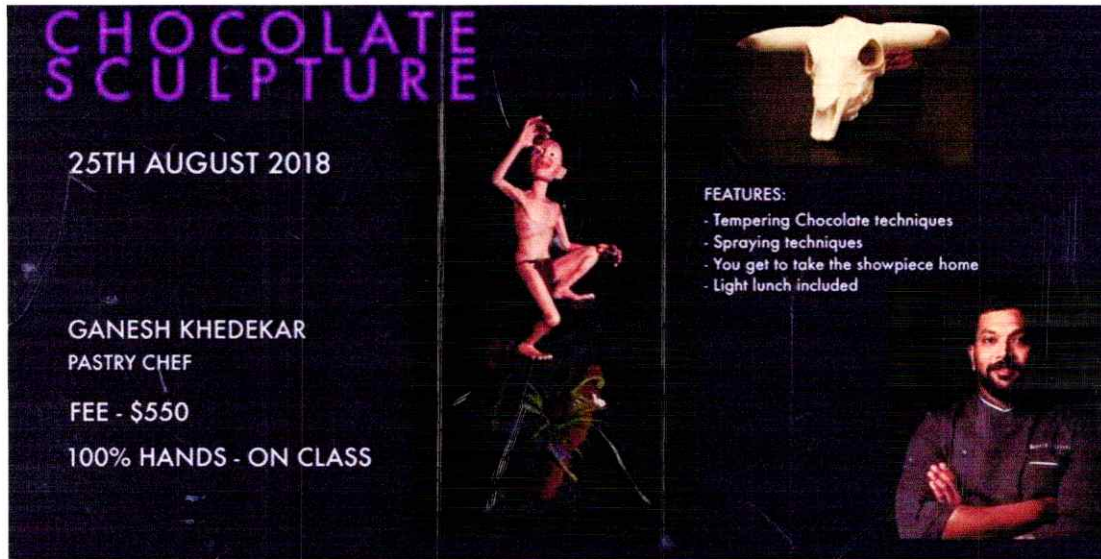

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Ventures of Alumni

Ganesh Khedekar



**CHOCOLATE
SCULPTURE**

25TH AUGUST 2018

GANESH KHEDEKAR
PASTRY CHEF

FEE - \$550

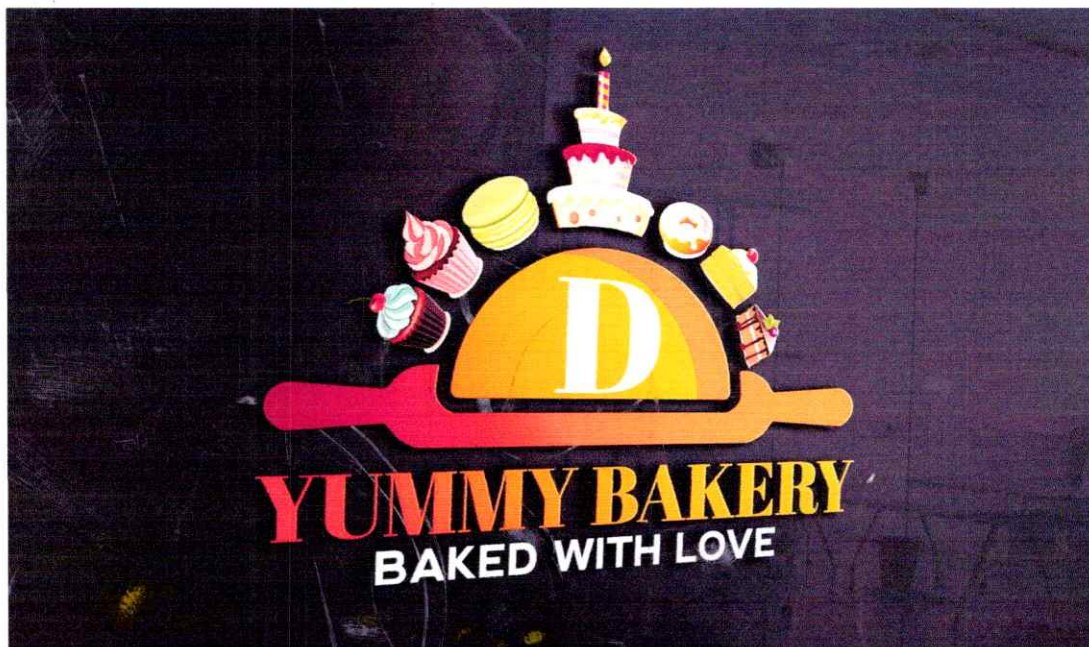
100% HANDS - ON CLASS

FEATURES:

- Tempering Chocolate techniques
- Spraying techniques
- You get to take the showpiece home
- Light lunch included


The poster features a dark background with a chocolate sculpture of a person in the center. To the right, there is a chocolate sculpture of a bull's head. A photo of Ganesh Khedekar, the Pastry Chef, is in the bottom right corner.

Amit Dalvi



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BAKED WITH LOVE

The logo features a large yellow 'D' on a red and orange gradient background, surrounded by various baked goods like cupcakes, macarons, and a cake. The text 'YUMMY BAKERY' is in large, bold, yellow letters, and 'BAKED WITH LOVE' is in smaller, white letters below it.


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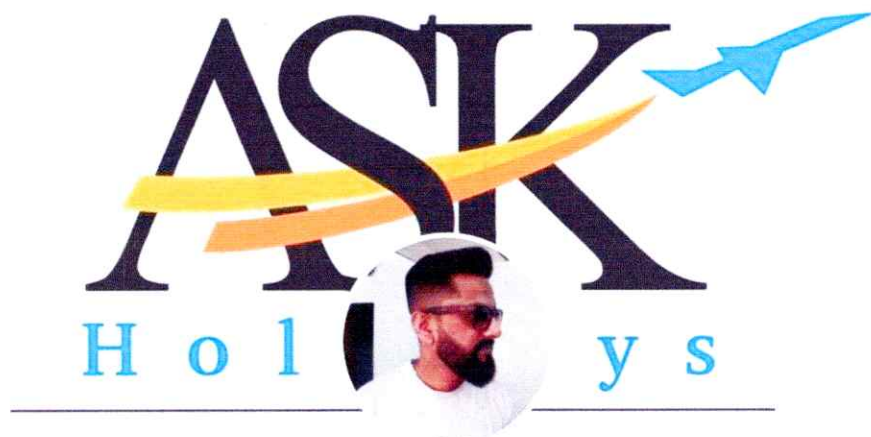
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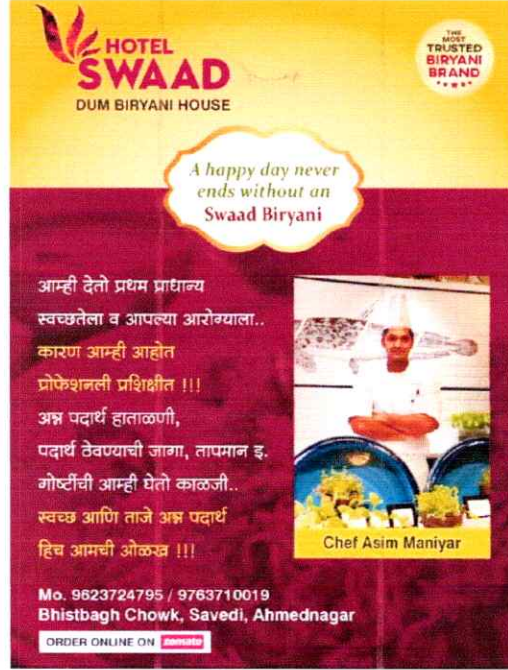
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