

<b>Criterion 1 – Curricular Aspects</b>		
<b>Key Indicator – 1.1 Curricular Planning and Implementation</b>		
<b>1.1.1. The Institution ensures effective curriculum delivery through a well-planned and documented process</b>		
<b>Sr. No.</b>	<b>List of Documents</b>	<b>Page No.</b>
1	University Academic Calendars	1
2	Time Tables	3
3	Teaching plans	11
4	Students Attendance records (Sample copies)	26
5	Activity Reports for events, guest lectures, visits, seminars – Theme Dinner Chefs Day Hotel Visit Laundry Visit Seminar on Career Opportunity World Tourism Day	30
4	Assignments, PPT's and Journals (sample copies)	37

**Savitribai Phule Pune University**  
( Formerly University of Pune)



**Circular No. 134 of 2021**

**Important Notification**

**Dates of Commencement and Conclusion of terms of U.G. / P.G. Courses for the Academic Year 2021-22 For affiliated Colleges/recognised Institutes.**

It is hereby informed that, the dates of Commencement and conclusion of terms of U.G. / P.G. Courses for the Academic Year 2021-2022, under various faculties shall be as under :

The date of Commencement and Conclusion of the academic session of the first year of all those courses whose admission was made/ will be made under Common Entrance Examination (CET) conducted by the Government/SPPU will be announced separately.

Sr. No.	Name of the Faculty	Name of the Courses	Year	2021 - 2022			
				First Term		Second Term	
				Commencement	Conclusion	Commencement	Conclusion
1	Science & Technology	Science	I, III	15/06/2021	20/10/2021	15/11/2021	30/04/2022
			II	01/07/2021	20/10/2021	15/11/2021	30/04/2022
		Engineering	TE, BE	15/06/2021	20/10/2021	15/11/2021	30/04/2022
			SE	20/08/2021	12/11/2021	03/01/2022	15/05/2022
		ME, MCA	II	20/08/2021	12/11/2021	03/01/2022	15/05/2022
		B. Architecture	III, IV & V	15/06/2021	20/10/2021	15/11/2021	30/04/2022
			II	20/08/2021	12/11/2021	03/01/2022	15/05/2022
		M. Architecture	II	20/08/2021	12/11/2021	03/01/2022	15/05/2022
		B. Pharmacy	III & IV	15/06/2021	20/10/2021	15/11/2021	30/04/2022
			II	20/08/2021	12/11/2021	03/01/2022	15/05/2022
M. Pharmacy	II	20/08/2021	12/11/2021	03/01/2022	15/05/2022		
2	Commerce & Management	Commerce	I, III	15/06/2021	20/10/2021	15/11/2021	30/04/2022
			II	01/07/2021	20/10/2021	15/11/2021	30/04/2022
		Management	II	15/11/2021	03/03/2022	11/03/2022	30/06/2022



*[Signature]*

I/c. Principal  
Institute of  
Hotel Management & Catering Technology  
Lal Taki Road, AHMEDNAGAR-414001



Sr. No.	Name of the Faculty	Name of the Courses	Year	2021 - 2022			
				First Term		Second Term	
				Commencement	Conclusion	Commencement	Conclusion
3	Humanities	Arts & Fine Arts	I, III	15/06/2021	20/10/2021	15/11/2021	30/04/2022
			II	01/07/2021	20/10/2021	15/11/2021	30/04/2022
		Mental, Moral and Social Sciences	I, III	15/06/2021	20/10/2021	15/11/2021	30/04/2022
			II	01/07/2021	20/10/2021	15/11/2021	30/04/2022
		Law : UG & PG	III, IV & V	01/07/2021	11/12/2021	01/01/2022	20/05/2022
		B.A. LL.B. 5 Yrs	II	11/10/2021	31/01/2022	05/2/2022	31/05/2022
LL.B. 3 Years	II	11/10/2021	31/01/2022	05/2/2022	31/05/2022		
4	Inter-disciplinary Studies	Education (B.Ed.)	II	15/09/2021	06/01/2022	17/01/2022	10/05/2022
		Education (M.Ed.)	II	15/09/2021	06/01/2022	17/01/2022	10/05/2022
		Physical Education (B.P.Ed.)	II	15/09/2021	06/01/2022	17/01/2022	10/05/2022
		Physical Education (M.P.Ed.)	II	15/09/2021	06/01/2022	17/01/2022	10/05/2022

**NOTE**

1. In view of prevailing COVID-19 situation in the Country, Colleges / Institutes shall required to follow the guidelines / instructions issued by the Government of Maharashtra time to time.
2. In case the Principal of the Affiliated Colleges require to give additional holiday in exceptional circumstances, he may do by the compensative the same by keeping the college working on Sunday.
3. The college are required to complete the theory and practical remaining syllabus of current term of academic year 2020-21.



Ganeshkhind, Pune-41  
Ref. No. PGS/ 1961  
Date: 14/05/2021

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

*[Signature]*  
Uttam R. Chavan  
Deputy Registrar  
(P.G.Admission)

Copy to:

The Heads of all University Departments, Savitribai Phule Pune University, Pune.  
The Principals of all Affiliated Colleges, Savitribai Phule Pune University, Pune.  
The Directors of all Recognized Institutes, Savitribai Phule Pune University, Pune.

Copy to: for information

The Members of the Management Council , Savitribai Phule Pune University, Pune.  
The Registrar, Savitribai Phule Pune University, Pune.  
The Deans of Faculties, Savitribai Phule Pune University, Pune.  
The Director. Examinations & Evaluation, Savitribai Phule Pune University, Pune.



**AJMVPS'S**  
**INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR ( M.S. )**  
**ONLINE TIME TABLE: AY – (2021 – 2022- FIRST TERM)**

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

**SEMESTER:- 1<sup>st</sup>**

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
9:00 am to 9:45 am	Housekeeping Operation-I	Housekeeping Operation-I	Food & Beverage Service-I	Food & Beverage Service-I	Food Production- I	Food Production- I
09.50 am to 10:25 am	Development of Generic Skills	Development of Generic Skills	Food Production- I	Food Production- I	Food & Beverage Service-I	Food & Beverage Service-I
10.30 am to 11:15 am	Front Office Operations-I	Front Office Operations-I	Housekeeping Operation-I	Housekeeping Operation-I	Front Office Operations-I	Front Office Operations-I
11:15 am to 11:45 Noon	<b>B r e a k</b>					
Practical 11:45 pm onwards	Housekeeping Operation-I	Front Office Operations-I	Food Production- I	Food Production- I	Food & Beverage Service-I	--

Subject Code	Subject	Lecturer
HS 101	Food Production- I	Prof. Sagar P. Malawade
HS 102	Food & Beverage Service-I	Prof. Balasaheb R. Shendage
HS 103	Housekeeping Operation-I	Prof. Rachana R. Kahatavkar
HS 104	Front Office Operations-I	Prof. Prachi Chavan
HS 105	Food Production- I (Practical)	Prof. Sagar P. Malawade
HS 106	Food & Beverage Service-I (Practical)	Prof. Balasaheb R. Shendage
HS 107	Housekeeping Operation-I	Prof. Rachana R. Kahatavkar
HS 108	Front Office Operations-I	Prof. Prachi Chavan
HS 109	Development of Generic Skills	Prof. Anubhav P. Bajpai



I/c. Principal  
 Institute of

Hotel Management & Catering Technology  
 Lai Taki Road, AHMEDNAGAR-414 001





**AJMVPS'S**  
**INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR ( M.S. )**  
**ONLINE TIME TABLE: AY – (2021 – 2022- FIRST TERM)**

**CLASS:- Second Year B.Sc. H.S.**

**SEMESTER:- 3<sup>rd</sup>**

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
9:00 am to 9:45 am	Food Production - III	Food Production - III	Food Production - III	Food Production - III	Communication Skills - I	Communication Skills - I
09.50 am to 10:25 am	--	--	Accommodation Operations - I	Accommodation Operations - I	Accommodation Operations - I	Accommodation Operations - I
10.30 am to 11:15 am	Food & Beverage Service - III	Food & Beverage Service - III	Food & Beverage Service - III	Food & Beverage Service - III	Environmental Science - I	Environmental Science - I
11:15 am to 11:45 Noon	<b>B r e a k</b>					
Practical 11:45 pm onwards	Food & Beverage Service - III	Food Production - III	Food Production - III	Accommodation Operations - I	--	--

Subject Code	Subject	Lecturer
HS 301	Food Production - III	Prof. Vahid U. Maniyar
HS 302	Food & Beverage Service - III	Prof. Balasaheb R. Shendage
HS 303	Accommodation Operations - I	Prof. Rachana R. Kahatavkar
HS 304	Food Production – III (Practicals)	Prof. Vahid U. Maniyar
HS 305	Food & Beverage Service – III (Practicals)	Prof. Balasaheb R. Shendage
HS 306	Accommodation Operations – I (Practicals)	Prof. Rachana R. Kahatavkar
HS 307	Environmental Science - I	Prof. Sagar P. Malawade
HS 308	Communication Skills - I	Prof. Anubhav P. Bajpai



I/c. Principal  
 Institute of

Hotel Management & Catering Technology  
 Lal Taki Road, AHMEDNAGAR-414 001



**AJMVPS'S**  
**INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR ( M.S. )**  
**ONLINE TIME TABLE: AY – (2021 – 2022- FIRST TERM)**

**CLASS:- Third Year B.Sc.H.S.**

**SEMESTER:- 5<sup>th</sup>**

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
9:00 am to 9:45 am	Advanced Food & Beverage service – I	Advanced Food & Beverage service – I	Advanced Food & Beverage service – I	Advanced Food & Beverage service – I	Environmental Science - II	Environmental Science - II
09.50 am to 10:25 am	Communication Skills - II	Communication Skills - II	Advanced Food Production – I	Advanced Food Production – I	Advanced Food Production – I	Advanced Food Production – I
10.30 am to 11:15 am	Basic Accountancy Skills	Basic Accountancy Skills	Advanced Accommodation Operations – I	Advanced Accommodation Operations – I	Advanced Accommodation Operations – I	Advanced Accommodation Operations – I
11:15 am to 11:45 Noon	<b>B r e a k</b>					
11:45 pm onwards	Advanced Accommodation Operations – I (P)	Advanced Food & Beverage service – I (P)	Advanced Food Production – I (P)		Advanced Food Production – I (P)	

Subject Code	Subject	Lecturer
HS 501	Advanced Food Production – I	Prof. Anubhav P. Bajpai
HS 502	Advanced Food & Beverage service – I	Prof. Gokul T. Sonawane
HS 503	Advanced Accommodation Operations – I	Prof. Yogita S. Sadre
HS 504	Advanced Food Production – I (P)	Prof. Anubhav P. Bajpai
HS 505	Advanced Food & Beverage service – I (P)	Prof. Gokul T. Sonawane
HS 506	Advanced Accommodation Operations – I (P)	Prof. Yogita S. Sadre
HS 507	Environmental Science - II	Prof. Vahid Maniyar
HS 508	Communication Skills - II	Prof. Sagar P. Malawade
HS 509	Basic Accountancy Skills	Prof. Sonali Kasabe

I/c. Principal  
Institute of

Hotel Management & Catering Technology  
Lal Taki Road, AHMEDNAGAR-414 001







**AJMVPS'S**  
**INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR ( M.S. )**  
**ONLINE TIME TABLE: AY – (2021 – 2022- FIRST TERM)**

**CLASS:- Final Year B.H.M.C.T.**

**SEMESTER:- 7<sup>th</sup>**

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
9:00 am to 9:45 am	--	--	MICE	CRM	Hotel Maintenance	Hotel Maintenance
09.50 am to 10:25 am	Sp. Food Production Management-II	Sp. Food Production Management-II	Sp. Food Production Management-II	Sp. Food Production Management-II	CRM	CRM
	Sp. Housekeeping Management-II	Sp. Housekeeping Management-II	Sp. Front office Management-II	Sp. Front office Management-II		
10.30 am to 11:15 am	MICE	MICE	Total Quality Management	Total Quality Management	Total Quality Management	Total Quality Management
11:15 am to 11:45 Noon	<b>B r e a k</b>					
Practical 11:45 pm onwards	Hotel Maintenance (2-Lectures)	MICE	Sp. Food Production Management-II	Sp. Food Production Management-II	CRM	--

Subject Code	Subject	Lecturer
CEA 701	Sp. Food Production Management-II	Prof. Prachi Chavan
CEC 701	Sp. Housekeeping Management-II	Prof. Yogita S. Sadre
CED 701	Sp. Front office Management-II	Prof. Yogita S. Sadre
AE703	Total Quality Management	Prof. Vahid U. Maniyar
SE 704	MICE	Prof. Rachana R. Kahatavkar
SE 705	Customer Relationship Management in hospitality	Prof. Prachi Chavan
SE 708	Hotel Maintenance	Prof. Gokul T. Sonawane



I/c. Principal  
Institute of

Hotel Management & Catering Technology  
Lal Taki Road, AHMEDNAGAR-414 001



AJMVPS'S  
**INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR ( M.S. )**  
**TIME TABLE: AY – (2021 – 2022- Second Term)**

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

**SEMESTER:- 2<sup>nd</sup>**

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8.45 am to 9.30 am	Housekeeping Operation-II	Housekeeping Operation-II	Food Production- II	Food Production- II	Food Production- II	Food Production- II
9.30 am to 10.15 am	Food & Beverage Service-II	French	Food & Beverage Service-II	French	Food & Beverage Service-II	Food & Beverage Service-II
10.15 am to 11.00 am	Front Office Operations-II	Front Office Operations-II	Front Office Operations-II	Front Office Operations-II	Housekeeping Operation-II	Housekeeping Operation-II
11.00 am to 11.30am	<b>B r e a k</b>					
Practical 11.30 pm onwards	Housekeeping Operation-II	Front Office Operations-II	Food Production- II (Batch-B)	Food Production- II (Batch-A)	MOOC	Soft Skills
			Food & Beverage Service-II (Batch-A)	Food & Beverage Service-II (Batch-B)		

Subject Code	Subject	Lecturer
HS 201/ HS 205	Food Production- II	Prof. Sagar P. Malwade
HS 202/ HS 206	Food & Beverage Service-II	Prof. Balasaheb R. Shendage
HS 203/ HS 207	Housekeeping Operation-II	Prof. Rachana R. Khatavkar
HS 204/ HS 208	Front Office Operations-II	Prof. Rachana R. Khatavkar
HS 209	French	Prof. Anita Mantri
	MOOC	Prof. Gokul T. Sonawane
	Soft Skills	Prof. Balasaheb R. Shendage



I/c. Principal  
 Institute of

Hotel Management & Catering Technology  
 Lal Taki Road, AHMEDNAGAR-414 001





AJMVPS'S  
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)  
TIME TABLE: AY – (2021 – 2022- Second Term)

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

SEMESTER:- 6<sup>th</sup>

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8.45 am to 9.30 am	Research Project	Advanced F & B Service-II	Tourism Operations	Tourism Operations	Tourism Operations	Tourism Operations
9.30 am to 10.15 am	Entrepreneurship Development	Entrepreneurship Development	Advanced Food Production-II	Advanced Food Production-II	Advanced Food Production-II	Advanced Food Production-II
				Advanced F & B Service-II	Advanced F & B Service-II	Advanced F & B Service-II
10.15 am to 11.00am	Food Science	Food Science	Entrepreneurship Development	Entrepreneurship Development	Research Project	Research Project
Practical 11.30 pm onwards	<b>B r e a k</b>					
8.45 am to 9.30 am	Advanced Food Production-II	Advanced Food Production-II	Advanced F & B Service-II	Tourism Operations(T)		MOOC

Subject Code	Subject	Lecturer
HS 602/ HS 605	Advanced Food Production-II	Prof. Prachi Chavan
HS 603/ HS 606	Advanced F & B Service-II	Prof. Gokul T. Sonawane
HS 608	Entrepreneurship Development	Prof. Sagar P. Malwade
HS 610	Tourism Operations	Prof. Rachana R. Khatavkar
HS 612	Food Science	Prof. Dr. N.R. Jagtap
	MOOC	Prof. Gokul T. Sonawane



  
 I/c. Principal  
 Institute of



FDP

AJMVPS'S  
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR ( M.S. )

TIME TABLE: AY – (2021 – 2022- Second Term)

CLASS:- Third Year B.H.M.C.T.

SEMESTER:- 6<sup>th</sup>

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8.45 am to 9.30 am	Sp. in Food Production-I	Sp. in Food Production-I	Sp. in Food Production-I	Sp. in Food Production-I	F & B Control	F & B Control
9.30 am to 10.15 am	Hotel Maintenance	Hotel Maintenance	Hotel Maintenance	F & B Control	Service Marketing	Service Marketing
10.15 am to 11.00 am	Service Marketing	HRM	Nutrition	Nutrition	HRM	HRM
11.00 am to 11.30am	<b>B r e a k</b>					
Practical 11.30 pm onwards				Sp. in Food Production-I	Sp. in Food Production-I	

Subject Code	Subject	Lecturer
CS601A	Sp. in Food Production-I	Prof. Prachi Chavan
C602	F & B Control	Prof. Balasaheb R. Shendage
C603	HRM	Prof. Sagar P. Malawade
C604	Service Marketing	Prof. Vahid U. Maniyar
C605	Hotel Maintenance	Prof. Gokul T. Sonawane
GE606B	Nutrition	Prof. Dr. N.R. Jagtap



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

Page No.009





AJMVPS'S  
**INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR ( M.S. )**  
**TIME TABLE: AY – (2021 – 2022- Second Term)**


**CLASS:- Final Year B.H.M.C.T.**

**SEMESTER:- 8<sup>th</sup>**

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8.45 am to 9.30 am		Organization Behaviour				
9.30 am to 10.15 am	Sp. Food Production Management-III	Sp. Food Production Management-III	Sp. Food Production Management-III	Sp. Food Production Management-III Sp. Front office Management-III	Sp. Front office Management-III	Sp. Front office Management-III
10.15 am to 11.00 am	Sp. Housekeeping Management-III	Sp. Housekeeping Management-III	Sp. Housekeeping Management-III	Organization Behaviour	Organization Behaviour	Organization Behaviour
11.00 am to 11.30am	<b>B r e a k</b>					
Practical 11.30 pm onwards		Sp. Housekeeping Management-III	Sp. Food Production Management-III	Sp. Food Production Management-III	Sp. Front office Management-III	

Subject Code	Subject	Lecturer
CEA 801	Sp. Food Production Management-III	Prof. Vahid U. Maniyar
CEC 801	Sp. Housekeeping Management-III	Prof. Yogita S. Sadre
CED 801	Sp. Front office Management-III	Prof. Yogita S. Sadre
CP 802	Project Report	Prof. Yogita S. Sadre
AE 803	Organization Behaviour	Prof. Vahid U. Maniyar



  
 I/c. Principal  
 Institute of  
 Hotel Management & Catering Technology  
 Lal Taki Road, AHMEDNAGAR-414 001  
Page No.0010

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

**TEACHING PLAN (2021 - 2022) FIRST TERM**

**BSc HS**

**Semester Period:- 02/08/2021 Onwards**

**Subjects/s:-** HS 102 - Food & Beverage Service – I  
HS 302 - Food & Beverage Service – III  
HS 106 - Advanced Food & Beverage Service – I (Practical)  
HS 305 - Food & Beverage Service – III ( Practical)

**Teacher In-charge:-** Prof. Balasaheb Shendage

<b>1<sup>st</sup> Day</b> 02/08/2021	Commencement of term ( SY BSc. HS) HS 302 - Food & Beverage Service – III HS 305 - Food & Beverage Service – III ( Practical)
<b>1<sup>st</sup> Week</b> 2 <sup>nd</sup> – 7 <sup>th</sup> August 2021	HS 302 - Food & Beverage Service – III Chap. 1 Basic Fundamentals of Wine Practical No. 1
<b>2<sup>nd</sup> Week</b> 9 <sup>th</sup> – 14 <sup>th</sup> August 2021	HS 302 - Food & Beverage Service – III Chap. 1 Basic Fundamentals of Wine Practical No. 2
<b>3<sup>rd</sup> Week</b> 16 <sup>th</sup> – 21 <sup>st</sup> August 2021	HS 302 - Food & Beverage Service – III Chap. 1 Basic Fundamentals of Wine Practical No. 3
<b>4<sup>th</sup> Week</b> 23 <sup>rd</sup> – 28 <sup>th</sup> August 2021	HS 302 - Food & Beverage Service – III Chap. 1 Basic Fundamentals of Wine Practical No. 4
<b>5<sup>th</sup> Week</b> 30 <sup>th</sup> Aug. – 4 <sup>th</sup> Sept. 2021	HS 302 - Food & Beverage Service – III Chap. 2. Wines of the World Practical No. 5
<b>6<sup>th</sup> Week</b> 6 <sup>th</sup> – 11 <sup>th</sup> Sept. 2021	HS 302 - Food & Beverage Service – III Chap. 2. Wines of the World Practical No. 6
<b>7<sup>th</sup> Week</b> 13 <sup>th</sup> - 18 <sup>th</sup> Sept. 2021	HS 302 - Food & Beverage Service – III Chap. 2. Wines of the World Practical No. 7 Commencement of term ( FY B.Sc. HS) HS 102 - Food & Beverage Service – I HS 106 - Advanced Food & Beverage Service – I (Practical) Chapter 1 Food & Beverage Service Industry
<b>8<sup>th</sup> Week</b> 20 <sup>th</sup> – 25 <sup>th</sup> Sept. 2021	HS 302 - Food & Beverage Service – III Chap. 3- Aperitifs Practical No. 8 Chapter 1 Food & Beverage Service Industry Practical No. 1





<b>9<sup>th</sup> Week</b> 27 <sup>th</sup> Sept. – 2 <sup>nd</sup> Oct. 2021	HS 302 - Food & Beverage Service – III Chap. 3- Aperitifs Practical No. 9 Chapter 1 Food & Beverage Service Industry Practical No. 2
<b>10<sup>th</sup> Week</b> 4 <sup>th</sup> – 9 <sup>th</sup> Oct. 2021	HS 302 - Food & Beverage Service – III Chap. 4 Liqueurs Practical No. 10
<b>11<sup>th</sup> Week</b> 11 <sup>th</sup> – 16 <sup>th</sup> Oct. 2021	HS 302 - Food & Beverage Service – III Chap. 4 Liqueurs Practical No. 11
<b>12<sup>th</sup> Week</b> 18 <sup>th</sup> – 23 <sup>rd</sup> Oct. 2021	HS 302 - Food & Beverage Service – III Chap. 4 Liqueurs Practical No. 12 HS 102 - Food & Beverage Service – I Chapter 2 Food & Beverage Service Equipment – Types and Usage Practical No. 3
<b>13<sup>th</sup> Week</b> 25 <sup>th</sup> – 30 <sup>th</sup> Oct. 2021	HS 302 - Food & Beverage Service – III Chap. 5. Spirits HS 102 - Food & Beverage Service – I Chapter 2 Food & Beverage Service Equipment – Types and Usage Practical No. 4
<b>14<sup>th</sup> week</b> 1 <sup>st</sup> – 6 <sup>th</sup> Nov. 2021	HS 302 - Food & Beverage Service – III Chap. 5. Spirits HS 102 - Food & Beverage Service – I Chapter 3. Food & Beverage Service Personnel Practical No. 5
<b>15<sup>th</sup> week</b> 8 <sup>th</sup> – 13 <sup>th</sup> Nov. 2021	HS 302 - Food & Beverage Service – III Chap. 5. Spirits HS 102 - Food & Beverage Service – I Chapter 3. Food & Beverage Service Personnel Practical No. 6
<b>16<sup>th</sup> week</b> 15 <sup>th</sup> – 20 <sup>th</sup> Nov. 2021	HS 302 - Food & Beverage Service – III Chap. 5. Cocktails HS 102 - Food & Beverage Service – I Chapter 3. Food & Beverage Service Personnel Practical No. 7
<b>17<sup>th</sup>Week</b> 22 <sup>nd</sup> – 27 <sup>th</sup> Nov. 2021	Diwali
<b>18<sup>th</sup>Week</b> 29 <sup>th</sup> Nov. – 2 <sup>nd</sup> Dec., 2021	HS 302 - Food & Beverage Service – III Chap. 5. Cocktails HS 102 - Food & Beverage Service – I Chapter 4. Types of Food & Beverage Service Practical No. 8



<b>19<sup>th</sup> Week</b> 4 <sup>th</sup> – 9 <sup>th</sup> Dec. 2021	HS 102 - Food & Beverage Service – I Chapter 4. Types of Food & Beverage Service Practical No. 9
<b>20<sup>th</sup> Week</b> 11 <sup>th</sup> – 16 <sup>th</sup> Dec. 2021	HS 102 - Food & Beverage Service – I Chapter 4. Types of Food & Beverage Service Practical No. 10
<b>21<sup>st</sup> Week</b> 18 <sup>th</sup> – 23 <sup>rd</sup> Dec.2021	HS 102 - Food & Beverage Service – I Chapter 5. Types of Meals Practical No. 11
<b>22<sup>nd</sup> Week</b> 25 <sup>th</sup> – 30 <sup>th</sup> Dec., 2021	HS 102 - Food & Beverage Service – I Chapter 5. Types of Meals Practical No. 12
	SPP University Practical Examination
	SPP University Theory Examinations





**TEACHING PLAN (2021 - 2022) FIRST TERM****B.Sc.HS****Semester Period:-** 2<sup>nd</sup> Aug. 2021 Onwards**Subjects/s:-** HS 502 - Advanced Food & Beverage Service – I  
HS 505 - Advanced Food & Beverage Service – I (Practical)**Teacher In-charge:-** Prof. Gokul Sonawane

<b>1<sup>st</sup> Day</b> 2 <sup>nd</sup> Aug. 2021	Commencement of term Preparation of term Preparation of Teaching plan.
<b>1<sup>st</sup> Week</b> 2 <sup>nd</sup> – 7 <sup>th</sup> Aug. 2021	<b>Chapter 1- Room Service/ In Room Dining Service</b> 1.1 Introduction, Types (Decentralized, Centralized and Mobile Pantry)
<b>2<sup>nd</sup> Week</b> 9 <sup>th</sup> – 14 <sup>th</sup> Aug. 2021	<b>Chapter 1- Room Service/ In Room Dining Service</b> 1.2 Cycle of Service, scheduling and staffing
<b>3<sup>rd</sup> Week</b> 16 <sup>th</sup> – 21 <sup>st</sup> Aug. 2021	<b>Chapter 1- Room Service/ In Room Dining Service</b> 1.3 Forms and Formats 1.4 Order Taking
<b>4<sup>th</sup> Week</b> 23 <sup>rd</sup> – 28 <sup>th</sup> Aug. 2021	<b>Chapter 1- Room Service/ In Room Dining Service</b> 1.4 Suggestive Selling 1.5 Time management- lead time from order taking to clearance <b>ASSIGNMENTS:</b> 1. Innovative Room service breakfast cards to be made
<b>5<sup>th</sup> Week</b> 30 <sup>th</sup> Aug. – 4 <sup>th</sup> Sept. 2021	<b>Chapter 2 – Banquets</b> 2.1 Organization structure, Duties & Responsibilities of banquetting staff. 2.2 Administrative Procedures, Formats Maintained Banquet Function Prospectus <b>Practical:</b> 1. Filling of Banquet function prospectus, Menu Planning & Service (International Menus - French, Chinese, Mexican & Italian)
<b>6<sup>th</sup> Week</b> 6 <sup>th</sup> – 11 <sup>th</sup> Sept. 2021	<b>Chapter 2 – Banquets</b> 2.3 Types of Function (Formal and Informal and meetings) 2.4 Seating Arrangements <b>Practical:</b> 2. Formal banquets (Seating arrangements and service procedures)
<b>7<sup>th</sup> Week</b> 13 <sup>th</sup> – 18 <sup>th</sup> Sept. 2021	<b>Chapter 2 – Banquets</b> 2.5 Off Premise/ Outdoor catering 2.6 Buffets and Types. <b>Practical:</b> 3. Banquet seating styles, formal banquet service 4. Setting up of Banquet bar with glasses & equipment 5. Setting up of various buffets and service procedures
<b>8<sup>th</sup> Week</b> 20 <sup>th</sup> – 25 <sup>th</sup> Sept. 2021	<b>Chapter 3 - Gueridon Service</b> 3.1 Origin and definition 3.2 Types of Trolleys and layout <b>Practical:</b> 6. Mise-en-place for serving a dish from Gueridon Trolley & Service of dishes – (Any 5 dishes) - (Shrimp cocktail, Caesar Salad, Carving Roast Chicken, Steak Diane, Beef stroganoff, Banana Flambé, Crepe suzette, Specialty Coffee.)



9 <sup>th</sup> Week 27 <sup>th</sup> Sept. – 2 <sup>nd</sup> Oct. 2021	<b>Chapter 3 - Gueridon Service</b> 3.3 Special equipments 3.4 Service Procedures of important classical dishes of each course. <b>Practical:</b> 7. Mise-en-place for serving a dish from Gueridon Trolley & Service of dishes – (Any 5dishes) - (Shrimp cocktail, Caesar Salad, Carving Roast Chicken, Steak Diane, Beef stroganoff, Banana Flambé, Crepe suzette, Specialty Coffee.)
10 <sup>th</sup> Week 4 <sup>th</sup> – 9 <sup>th</sup> Oct. 2021	<b>Chapter 4 - Introduction to Food &amp; Beverage Cost Control sand budgets</b> 4.1 The Control Cycle <b>Practical:</b> 8. Mise-en-place for serving a dish from Gueridon Trolley & Service of dishes – (Any 5dishes) - (Shrimp cocktail, Caesar Salad, Carving Roast Chicken, Steak Diane, Beef stroganoff, Banana Flambé, Crepe suzette, Specialty Coffee.)
11 <sup>th</sup> Week 11 <sup>th</sup> – 16 <sup>th</sup> Oct. 2021	<b>Chapter 4 - Introduction to Food &amp; Beverage Cost Control sand budgets</b> 4.2 Elements of Cost, Pricing Considerations.
12 <sup>th</sup> Week 18 <sup>th</sup> – 23 <sup>rd</sup> Oct. 2021	<b>Chapter 4 - Introduction to Food &amp; Beverage Cost Control sand budgets</b> 4.3 Budget Definition & Objectives. 4.4 Kinds of Budgets (Sales Budget, Labour Cost Budget, Overhead Cost Budget)
13 <sup>th</sup> Week 25 <sup>th</sup> – 30 <sup>th</sup> Oct. 2021	<b>Chapter 5 - New Concepts</b> 5.1 Emerging Trends in F&B industry
14 <sup>th</sup> week 1 <sup>st</sup> – 6 <sup>th</sup> Nov. 2021	<b>Chapter 5 - New Concepts</b> 5.2 Molecular Gastronomy in Food & Beverage - Introduction (The application of scientific principles to the understanding and development of food preparation.)
15 <sup>th</sup> week 8 <sup>th</sup> – 13 <sup>th</sup> Nov. 2021	<b>Chapter 5 - New Concepts</b> 5.3 Genetically Modified Foods - Introduction (Genetically modified (GM) foods are foods derived from organisms whose genetic material (DNA) has been modified in a way that does not occur naturally)
16 <sup>th</sup> week 15 <sup>th</sup> – 20 <sup>th</sup> Nov. 2021	<b>Chapter 5 - New Concepts</b> 5.4 Organic Foods & wines - Introduction (Organic food is food that is produced using environmentally and animal friendly farming methods on organic farms) 5.5 Vegan cuisine - Introduction <b>ASSIGNMENTS:</b> 1. Assignments on new trends in Restaurant Business 2. Innovative Room service breakfast cards to be made
17 <sup>th</sup> Week 22 <sup>nd</sup> – 27 <sup>th</sup> Nov. 2021	Diwali Vacation
18 <sup>th</sup> Week 29 <sup>th</sup> Nov. – 4 <sup>th</sup> Dec. 2021	SPP University Practical Examination
19 <sup>th</sup> Week 6 <sup>th</sup> – 11 <sup>th</sup> Dec. 2021	SPP University Theory Examinations





## TEACHING PLAN (2021 - 2022) FIRST TERM

BHMCT

Semester Period:- 2<sup>nd</sup> Aug. 2021 Onwards

Subjects/s:- SE 708 - Hotel Maintenance

Teacher In-charge:- Prof. Gokul Sonawane

1 <sup>st</sup> Day 2 <sup>nd</sup> Aug. 2021	Commencement of term Preparation of term Preparation of Teaching plan.
1 <sup>st</sup> Week 2 <sup>nd</sup> – 7 <sup>th</sup> Aug. 2021	<b>Chapter – 1 Maintenance &amp; Replacement Policy</b> 1.1 Maintenance and Calibration of equipment – Meaning and importance 1.2 Importance of Maintenance department in Hotel Industry 1.3 Organization chart of Maintenance department in 3/4/5 star hotels
2 <sup>nd</sup> Week 9 <sup>th</sup> – 14 <sup>th</sup> Aug. 2021	<b>Chapter – 1 Maintenance &amp; Replacement Policy</b> 1.4 Duties & responsibilities of Chief Engineer of a hotel 1.5 Types of maintenance and their advantages and disadvantages • Breakdown/ Corrective Maintenance • Preventive Maintenance • Predictive Maintenance 1.6 Contract Maintenance • Need of contract maintenance • Types: Lump sum, Unit price/ Unit Rate, Cost plus upper limit contract
3 <sup>rd</sup> Week 16 <sup>th</sup> – 21 <sup>st</sup> Aug. 2021	<b>Chapter – 1 Maintenance &amp; Replacement Policy</b> 1.7 Maintenance charts for - • Swimming Pool: Daily basis and Quarterly basis • Kitchen: Daily basis and Quarterly basis 1.8 Replacement of Equipments: • Reasons for replacement • Economic replacement of equipments (Graph)
4 <sup>th</sup> Week 23 <sup>rd</sup> – 28 <sup>th</sup> Aug. 2021	<b>Chapter – 2 Refrigeration</b> 2.1 Definitions: Heat, Temperature, Sensible heat, Latent Heat, Relative Humidity, Zero law of Thermodynamics, 2nd Law of Thermodynamics., 2.2 Methods of Heat Transfer: • Conduction • Convection • Radiation 2.3 Refrigeration: • Principle of Refrigeration • Unit of Refrigeration • Refrigerants: Properties and Types <b>Assignments:</b> 1. Write Short Note on Eco-friendly Refrigerant.
5 <sup>th</sup> Week 30 <sup>th</sup> Aug. – 4 <sup>th</sup> Sept. 2021	<b>Chapter – 2 Refrigeration</b> 2.3 Refrigeration: • Block diagram and working of Vapour Compression Refrigeration Cycle • Block diagram and working of Vapour Absorption Refrigeration Cycle 2.4 Domestic Refrigerator • Block Diagram and working • Maintenance • Defrosting: Need, Methods 2.5 Walk in Freezer/ Cold Storage • Block diagram • Working



6 <sup>th</sup> Week 6 <sup>th</sup> – 11 <sup>th</sup> Sept. 2021	<b>Chapter – 3 Air Conditioning</b> 3.1 Types of AC Unitary AC: Window AC and Split AC Block Diagram and Working of both <b>Assignments:</b> 1. Explain Centralized Air Conditioning in detail with block diagram 2. Explain the working of Air filter, Humidifier and Dehumidifier in AC
7 <sup>th</sup> Week 13 <sup>th</sup> – 18 <sup>th</sup> Sept. 2021	<b>Chapter – 3 Air Conditioning</b> 3.2 Factors affecting Load on AC 3.3 Factors affecting AC Comfort <b>Assignments:</b>
8 <sup>th</sup> Week 20 <sup>th</sup> – 25 <sup>th</sup> Sept. 2021	<b>Chapter – 4 Fuels</b> 4.1 Types of Fuels 4.2 Comparison of various Fuels: Solid, Liquid and Gaseous 4.3 Fuels used in Hotel Industry
9 <sup>th</sup> Week 27 <sup>th</sup> Sept. – 2 <sup>nd</sup> Oct. 2021	<b>Chapter – 5 Electricity</b> 5.1 Types of Electricity supply: Single and Three Phase 5.2 Types of Fuse: Re-wireable, Cartridge, Miniature Circuit Breakers (MCB) 5.3 Importance and method of Earthing System 5.4 Calculation of Electricity Bill
10 <sup>th</sup> Week 4 <sup>th</sup> – 9 <sup>th</sup> Oct. 2021	<b>Chapter – 5 Electricity</b> 5.3 Importance and method of Earthing System 5.4 Calculation of Electricity Bill <b>Assignments:</b> 1. Explain various Lighting systems used in Hotel
11 <sup>th</sup> Week 11 <sup>th</sup> – 16 <sup>th</sup> Oct. 2021	<b>Chapter – 6 Water Systems</b> 6.1 Sources of water. 6.2 Adverse effects of Hard water 6.3 Methods of purification & water softening: Ion Exchange, Lime Soda. <b>Assignments:</b> Enlist and Explain various Water Purification Methods
12 <sup>th</sup> Week 18 <sup>th</sup> – 23 <sup>rd</sup> Oct. 2021	<b>Chapter – 6 Water Systems</b> 6.4 Water Distribution System: Up Feed and Down Feed (Hot & Cold) 6.5 Traps, Water Closets and Flushing Systems • Types, diagrams, functions. 6.6 Various Plumbing Fixtures
13 <sup>th</sup> Week 25 <sup>th</sup> – 30 <sup>th</sup> Oct. 2021	<b>Chapter – 7 Energy &amp; Its Conservation</b> 7.1 Various energy sources: Conventional & Non-Conventional: - their examples, advantages and disadvantages 7.2 Need of energy conservation
14 <sup>th</sup> week 1 <sup>st</sup> – 6 <sup>th</sup> Nov. 2021	<b>Chapter – 7 Energy &amp; Its Conservation</b> 7.3 Simple Methods of energy conservation in Kitchen, Guest rooms. 7.4 Use of Solar Energy in Hotel
15 <sup>th</sup> week 8 <sup>th</sup> – 13 <sup>th</sup> Nov. 2021	<b>Chapter – 8 Safety and Security in Hotel</b> 8.1 Causes of Accidents 8.2 Prevention / Control of Accidents <b>Assignments:</b> 1. Write procedure to be followed in case of a Fire Alarm in Hotel 2. Make a chart for various fire extinguishers with colour code and the type of fire it is used for.
16 <sup>th</sup> week	<b>Chapter – 8 Safety and Security in Hotel</b>





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

15 <sup>th</sup> – 20 <sup>th</sup> Nov. 2021	8.3 Safety Issues in Hotel: • Guest Key Control • Kitchen Safety • Slip & Fall
17 <sup>th</sup> Week 22 <sup>nd</sup> – 27 <sup>th</sup> Nov. 2021	Diwali Vacation
18 <sup>th</sup> Week 29 <sup>th</sup> Nov. – 4 <sup>th</sup> Dec. 2021	SPP University Practical Examination
19 <sup>th</sup> Week 6 <sup>th</sup> – 11 <sup>th</sup> Dec. 2021	SPP University Theory Examinations



**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**

**TEACHING PLAN (2021 - 2022) SECOND TERM**

**BSc. HS**

**BHMCT**

**Semester Period:- 21<sup>st</sup> March 2022 Onwards**

**Subjects/s:-** HS 202 - Food & Beverage Service – II  
HS 602 - Food & Beverage Control  
HS 205 - Advanced Food & Beverage Service – II (Practical)

**Teacher In-charge:-** Prof. Balasaheb Shendage

<b>1<sup>st</sup> Day</b> 21 <sup>st</sup> March 2022	Commencement of term Preparation of term Preparation of Teaching plan
<b>1<sup>st</sup> Week</b> 21 <sup>st</sup> – 26 <sup>th</sup> March 2022	HS 202 - Food & Beverage Service – II Chapter 1 Control Methods Practical No. 1 HS 602 - Food & Beverage Control Chapter – 1 Food & Beverage Control Chapter – 2 Costs
<b>2<sup>nd</sup> Week</b> 28 <sup>th</sup> March – 2 <sup>nd</sup> April 2022	HS 202 - Food & Beverage Service – II Chapter 1 Control Methods Practical No. 2 HS 602 - Food & Beverage Control Chapter – 2 Costs Chapter – 3 Cost dynamics & Breakeven
<b>3<sup>rd</sup> Week</b> 4 <sup>th</sup> – 9 <sup>th</sup> April 2022	HS 202 - Food & Beverage Service – II Chapter 1 Control Methods Practical No. 3 HS 602 - Food & Beverage Control Chapter – 3 Cost dynamics & Breakeven Chapter – 4 Budgeting
<b>4<sup>th</sup> Week</b> 4 <sup>th</sup> – 9 <sup>th</sup> April 2022	HS 202 - Food & Beverage Service – II Chapter 2. Menu knowledge Practical No.4 HS 602 - Food & Beverage Control Chapter – 4 Budgeting
<b>5<sup>th</sup> Week</b> 11 <sup>th</sup> – 16 <sup>th</sup> April 2022	HS 202 - Food & Beverage Service – II Chapter 2. Menu knowledge Practical No.5 HS 602 - Food & Beverage Control Chapter – 5 The control cycle overview
<b>6<sup>th</sup> Week</b> 18 <sup>th</sup> – 23 <sup>rd</sup> April 2022	HS 202 - Food & Beverage Service – II Chapter 2. Menu knowledge Practical No. 6 HS 602 - Food & Beverage Control Chapter – 5 The control cycle overview





<b>7<sup>th</sup> Week</b> 25 <sup>th</sup> – 30 <sup>th</sup> April 2022	HS 202 - Food & Beverage Service – II Chapter-3 Beverages Practical No. 7 HS 602 - Food & Beverage Control Chapter 6 Purchasing
<b>8<sup>th</sup> Week</b> 2 <sup>nd</sup> – 7 <sup>th</sup> May 2022	HS 202 - Food & Beverage Service – II Chapter-3 Beverages Practical No. 8 HS 602 - Food & Beverage Control Chapter 7 Receiving
<b>9<sup>th</sup> Week</b> 9 <sup>th</sup> – 14 <sup>th</sup> May 2022	HS 202 - Food & Beverage Service – II Chapter-4 Beers Practical No. 9 HS 602 - Food & Beverage Control Chapter 8 Stores and Issuing
<b>10<sup>th</sup> Week</b> 16 <sup>th</sup> – 21 <sup>st</sup> May 2022	HS 202 - Food & Beverage Service – II Chapter-4 Beers Practical No. 10 HS 602 - Food & Beverage Control Chapter 9 Stores and Issuing
<b>11<sup>th</sup> Week</b> 23 <sup>rd</sup> – 28 <sup>th</sup> May 2022	HS 202 - Food & Beverage Service – II Chapter-5 Tobacco Practical No. 11 HS 602 - Food & Beverage Control Chapter 10 Preparation of Food & Beverage Items
<b>12<sup>th</sup> Week</b> 30 <sup>th</sup> May – 4 <sup>th</sup> June 2022	HS 202 - Food & Beverage Service – II Chapter-5 Tobacco Practical No. 12 HS 602 - Food & Beverage Control Chapter 10 Preparation of Food & Beverage Items
	SPP University Practical Examination
	SPP University Theory Examinations



**TEACHING PLAN (2021 - 2022) SECOND TERM**

**BHMCT**

**Semester Period:- 21<sup>st</sup> March 2022 Onwards**

**Subjects/s:- C605 - Hotel Maintenance**

**Teacher In-charge:- Prof. Gokul Sonawane**

<b>1<sup>st</sup> Day</b> 21 <sup>st</sup> March 2022	Commencement of term Preparation of term Preparation of Teaching plan
<b>1<sup>st</sup> Week</b> 21 <sup>st</sup> – 26 <sup>th</sup> March 2022	<b>Chapter 1 - Maintenance &amp; Replacement Policy</b> 1.1 Importance of Maintenance department in Hotel Industry 1.2 Duties & responsibilities of Chief Engineer of a hotel
<b>2<sup>nd</sup> Week</b> 28 <sup>th</sup> March – 2 <sup>nd</sup> April 2022	<b>Chapter 1 - Maintenance &amp; Replacement Policy</b> 1.3 Types of maintenance • Breakdown/ Corrective Maintenance • Preventive Maintenance • Predictive Maintenance 1.4 Reasons for replacement of equipment
<b>3<sup>rd</sup> Week</b> 4 <sup>th</sup> – 9 <sup>th</sup> April 2022	<b>Chapter 2 - Refrigeration</b> 2.1 Definitions: Heat, Temperature, Sensible heat, Latent Heat, Relative Humidity, Zero law of Thermodynamics 2.2 Methods of Heat Transfer: • Conduction • Convection • Radiation
<b>4<sup>th</sup> Week</b> 4 <sup>th</sup> – 9 <sup>th</sup> April 2022	<b>Chapter 2 - Refrigeration</b> 2.3 Refrigeration: • Block diagram and working of Vapour Compression Refrigeration Cycle • Block diagram and working of Vapour Absorption Refrigeration Cycle • Block Diagram of an AC 2.4 Factors affecting Load on AC <b>Assignment:</b> 1. Write Short Note on Eco-friendly Refrigerant. 2. Explain Centralized Air Conditioning in detail with block diagram 3. Explain the working of Air filter, Humidifier and Dehumidifier in AC
<b>5<sup>th</sup> Week</b> 11 <sup>th</sup> – 16 <sup>th</sup> April 2022	<b>Chapter 3 - Energy Conservation</b> 3.1 Conventional and non-conventional sources of energy 3.2 Water Conservation techniques
<b>6<sup>th</sup> Week</b> 18 <sup>th</sup> – 23 <sup>rd</sup> April 2022	<b>Chapter 3 - Energy Conservation</b> 3.3 Methods of energy conservation in Hotels





	3.4 Waste segregation and management
<b>7<sup>th</sup> Week</b> 25 <sup>th</sup> – 30 <sup>th</sup> April 2022	<b>Chapter 4 - Electricity</b> 4.1 Types of Electricity supply: Single and Three Phase, Earthing 4.2 Types of Fuse: Re-wireable, Cartridge, Miniature Circuit Breakers (MCB)
<b>8<sup>th</sup> Week</b> 2 <sup>nd</sup> – 7 <sup>th</sup> May 2022	<b>Chapter 4 - Electricity</b> 4.3 Calculation of Electricity Bill <b>Assignment:</b> Explain various Lighting systems used in Hotel
<b>9<sup>th</sup> Week</b> 9 <sup>th</sup> – 14 <sup>th</sup> May 2022	<b>Chapter 5 - Water Systems</b> 5.1 Methods of purification
<b>10<sup>th</sup> Week</b> 16 <sup>th</sup> – 21 <sup>st</sup> May 2022	<b>Chapter 5 - Water Systems</b> 5.2 Water Distribution System: Up Feed and Down Feed (Hot & Cold) 5.3 Introduction to various Plumbing Fixtures
<b>11<sup>th</sup> Week</b> 23 <sup>rd</sup> – 28 <sup>th</sup> May 2022	<b>Chapter 6 - Safety and Security in Hotel</b> 6.1 Causes of Accidents and its prevention 6.2 Security Devices used in hotels 6.3 Types of Fire extinguishers <b>Assignment:</b> Write procedure to be followed in case of a Fire Alarm in Hotel
<b>12<sup>th</sup> Week</b> 30 <sup>th</sup> May – 4 <sup>th</sup> June 2022	Internal Examinations
<b>13<sup>th</sup> Week</b> 6 <sup>th</sup> – 11 <sup>th</sup> June 2022	SPP University Practical Examination
<b>14<sup>th</sup> week</b> 13 <sup>th</sup> June 2022 onwards	SPP University Theory Examinations



**TEACHING PLAN (2021 - 2022) SECOND TERM**

**B.Sc.HS**

**Semester Period:- 21<sup>st</sup> March 2022 Onwards**

**Subjects/s:- HS 603 - Advanced Food & Beverage Service – II**

**HS 606 - Advanced Food & Beverage Service – II (Practical)**

**Teacher In-charge:- Prof. Gokul Sonawane**

<b>1<sup>st</sup> Day</b> 21 <sup>st</sup> March 2022	Commencement of term Preparation of term Preparation of Teaching plan
<b>1<sup>st</sup> Week</b> 21 <sup>st</sup> – 26 <sup>th</sup> March 2022	<b>Chapter 1 Restaurant planning &amp; Operations</b> 1.5 Equipment required 1.6 Records maintained 1.7 Licenses required 1.8 Software used in Restaurants <b>Practical:</b> 1. Planning a restaurant - Specialty Restaurant
<b>2<sup>nd</sup> Week</b> 28 <sup>th</sup> March – 2 <sup>nd</sup> April 2022	<b>Chapter 1 Restaurant planning &amp; Operations</b> 1.5 Equipment required 1.6 Records maintained 1.7 Licenses required 1.8 Software used in Restaurants <b>Practical:</b> 2. Planning a restaurant - fast food restaurant
<b>3<sup>rd</sup> Week</b> 4 <sup>th</sup> – 9 <sup>th</sup> April 2022	<b>Chapter 2 Bar Planning &amp; Operation</b> 2.4 Elements of Bar Layout, Parts of bar 2.5 Equipment required 2.6 Records maintained 2.7 Licenses required <b>ASSIGNMENTS:</b> 1. Innovative A' la Carte Menus to be designed <b>Practical:</b> 3. Planning a restaurant - coffee shop
<b>4<sup>th</sup> Week</b> 4 <sup>th</sup> – 9 <sup>th</sup> April 2022	<b>Chapter 2 Bar Planning &amp; Operation</b> 2.4 Elements of Bar Layout, Parts of bar 2.5 Equipment required 2.6 Records maintained 2.7 Licenses required <b>Practical:</b> 4. Planning of a bar
<b>5<sup>th</sup> Week</b> 11 <sup>th</sup> – 16 <sup>th</sup> April 2022	<b>Chapter 3 Personnel Management in F &amp; B Service</b> 3.1 Developing a good F & B Team (desirable attributes for various levels of hierarchy in a 5 star Hotel and standalone Restaurant)





	3.2 Allocation of work, Task analysis and Duty Rosters <b>Practical:</b> 5. Forms and formats for licenses
<b>6<sup>th</sup> Week</b> 18 <sup>th</sup> – 23 <sup>rd</sup> April 2022	<b>Chapter 3 Personnel Management in F &amp; B Service</b> 3.3 Performance Measures 3.4 Customer Relations 3.5 Staff Organizations and Training 3.6 Sales Promotion <b>Practical:</b> 6. Preparation of duty rosters in restaurants and function catering
<b>7<sup>th</sup> Week</b> 25 <sup>th</sup> – 30 <sup>th</sup> April 2022	<b>Chapter 3 Personnel Management in F &amp; B Service</b> 3.5 Staff Organizations and Training 3.6 Sales Promotion <b>Practical:</b> 7. Formats of records maintained in restaurants and bars (booking, Diary, KOT, Sales summary sheet, Guest comments, Log Book, etc.)
<b>8<sup>th</sup> Week</b> 2 <sup>nd</sup> – 7 <sup>th</sup> May 2022	<b>Chapter 4 Airline/ Railway/ Sea Catering</b> 4.1 Introduction 4.2 Service Procedures 4.3 Menus in these operations. 4.4 Staffing 4.5 List of Companies and country. <b>ASSIGNMENTS:</b> 1. Innovative A' la Carte Menus to be designed 2. Presentation on latest Trends in Transport catering <b>Practical:</b> 8. Compiling Food and Beverage menu
<b>9<sup>th</sup> Week</b> 9 <sup>th</sup> – 14 <sup>th</sup> May 2022	<b>Chapter 5 F &amp; B Management in QSR, Industrial Catering and Hotels -</b> <b>Topic - F &amp; B Management in QSR</b> 5.1 Introduction 5.2 Basic policies – Financial marketing and Catering 5.3 Organizing and Staffing 5.4 Control and performance measurement
<b>10<sup>th</sup> Week</b> 16 <sup>th</sup> – 21 <sup>st</sup> May 2022	<b>Chapter 5 F &amp; B Management in QSR, Industrial Catering and Hotels</b> <b>Topic - F &amp; B Management in Industrial Catering</b> 5.1 Introduction 5.2 Basic policies – Financial marketing and Catering 5.3 Organizing and Staffing 5.4 Control and performance measurement
<b>11<sup>th</sup> Week</b> 23 <sup>rd</sup> – 28 <sup>th</sup> May 2022	<b>Chapter 5 F &amp; B Management in QSR, Industrial Catering and Hotels -</b> <b>Topic - F &amp; B Management in Hotels</b> 5.1 Introduction 5.2 Basic policies – Financial marketing and Catering 5.3 Organizing and Staffing 5.4 Control and performance measurement
<b>12<sup>th</sup> Week</b>	Internal Examinations



30 <sup>th</sup> May – 4 <sup>th</sup> June 2022	
13 <sup>th</sup> Week 6 <sup>th</sup> – 11 <sup>th</sup> June 2022	SPP University Practical Examination
14 <sup>th</sup> week 13 <sup>th</sup> June 2022 onwards	SPP University Theory Examinations





# ATTENDANCE MANAGEMENT MODULE



Faculty Menu

Welcome, MR. BALASAHEB RAMAJI SHENDAGE

Account : Mega Offer [Logout](#)



[Take Attendance](#)



[Calculate Monthly Report](#)



[Classwise Daily Report](#)



[Studentwise Monthly Report](#)



[Manage Profile](#)



[Allotment of Classes](#)



[Calculate Overall Report](#)



[Datewise Report](#)



[Update Lesson Plan](#)



[Upload Lesson Plan](#)



[Subject wise Lesson Plan](#)



[Upload Learning Material](#)

## Instructions :

- **Take Attendance:** Here you can take attendance for classes which are allotted to you. You will get students list automatically for that particular class by selecting particular class and subject. You have to check or uncheck the checkbox for particular student only. You can send immediate notifications to parents of students.
- **Calculate Report:** In this option you can calculate monthly report for subject of class which is allotted to you. To calculate report of attendance for whole class with every subject you have to calculate monthly report for your all subjects as per administrator guidelines.
- **Class wise Daily Report:** Here you can obtain daily attendance report for subjects of class which are allotted to you.
- **Student wise Monthly Report:** Here you can obtain monthly attendance report for particular student of class which is allotted to you.
- **Manage Profile:** Here you can manage your profile details like Name, Email, Contact Number, Password etc.
- **Allotment of Classes:** Here you can see classes and their respective subjects which are allotted to you according to time table.



All rights reserved. Copyrights Twinkle IT Solutions Pvt Ltd. ©2016.

Let's talk...

Online

Page No.0026

## CLASS ATTENDANCE

AJMVPS IHMCT AHMEDNAGAR  
FYBSCHS DATEWISE ATTENDANCE RECORD

srno	classid	subject	lectureid	fname	date	rollno	status	Column1	Column2
539691	5218BSC-HS-I	HS101	1	SPM	9/15/2021		1 y	Bansode Abhishek Ashok	
539692	5218BSC-HS-I	HS101	1	SPM	9/15/2021		2 y	Bhagat Dhiraj Shankar	
539693	5218BSC-HS-I	HS101	1	SPM	9/15/2021		3 y	Borde Harshada Shankar	
539694	5218BSC-HS-I	HS101	1	SPM	9/15/2021		4 n	Borde Nikhil Sitaram	
539695	5218BSC-HS-I	HS101	1	SPM	9/15/2021		5 n	Borude Abhijit Rajendra	
539696	5218BSC-HS-I	HS101	1	SPM	9/15/2021		6 n	Chandan Harshal Ashok	
539697	5218BSC-HS-I	HS101	1	SPM	9/15/2021		7 n	Chavan Saurabh Chandrakant	
539698	5218BSC-HS-I	HS101	1	SPM	9/15/2021		8 n	Chawre Ayush Kanhaiva	
539699	5218BSC-HS-I	HS101	1	SPM	9/15/2021		9 y	Chemate Shankar Vishnu	
539700	5218BSC-HS-I	HS101	1	SPM	9/15/2021		10 n	Darandale Sanket Gorakshanath	
539701	5218BSC-HS-I	HS101	1	SPM	9/15/2021		11 n	Dhadge Om Kanifnath	
539702	5218BSC-HS-I	HS101	1	SPM	9/15/2021		12 y	Dhaktode Satvajit Ramesh	
539703	5218BSC-HS-I	HS101	1	SPM	9/15/2021		13 n	Dhawale Saish Bhanudas	
539704	5218BSC-HS-I	HS101	1	SPM	9/15/2021		14 y	Galfade Tanisha Vinod	
539705	5218BSC-HS-I	HS101	1	SPM	9/15/2021		15 y	Garkal Akshay Narayan	
539706	5218BSC-HS-I	HS101	1	SPM	9/15/2021		16 y	Ghodeswar Prashanjeet Sitaram	
539707	5218BSC-HS-I	HS101	1	SPM	9/15/2021		17 n	Jadhav Gauri Narayan	
539708	5218BSC-HS-I	HS101	1	SPM	9/15/2021		18 n	Jagtap Omkar Gangadhar	
539709	5218BSC-HS-I	HS101	1	SPM	9/15/2021		19 n	Kadam Sanjay	
539710	5218BSC-HS-I	HS101	1	SPM	9/15/2021		20 n	Kambale Harsh	
539711	5218BSC-HS-I	HS101	1	SPM	9/15/2021		21 n	Kinger Karan Ajay	
539712	5218BSC-HS-I	HS101	1	SPM	9/15/2021		22 n	Kohak Rohan Babu	
539713	5218BSC-HS-I	HS101	1	SPM	9/15/2021		23 y	Kolage Akshay	
539714	5218BSC-HS-I	HS101	1	SPM	9/15/2021		24 y	Misal Omkar Sunil	
539715	5218BSC-HS-I	HS101	1	SPM	9/15/2021		25 y	Muppam Abhishek Vvankatesh	
539716	5218BSC-HS-I	HS101	1	SPM	9/15/2021		26 n	Pavade Abhishek Dinesh	
539717	5218BSC-HS-I	HS101	1	SPM	9/15/2021		27 n	Pawar Akshay Ankush	
539718	5218BSC-HS-I	HS101	1	SPM	9/15/2021		28 y	Pawar Harish Punjahari	
539719	5218BSC-HS-I	HS101	1	SPM	9/15/2021		29 y	Rajpure Niraj Ganesh	
539720	5218BSC-HS-I	HS101	1	SPM	9/15/2021		30 y	Sadhaphal Shivraj Umakant	
539721	5218BSC-HS-I	HS101	1	SPM	9/15/2021		31 n	Sanap Swapnil	
539722	5218BSC-HS-I	HS101	1	SPM	9/15/2021		32 n	Savambar Dhiraj Rajaram	
539723	5218BSC-HS-I	HS101	1	SPM	9/15/2021		33 n	Shaikh Soheb Shabbir	
539724	5218BSC-HS-I	HS101	1	SPM	9/15/2021		34 n	Shinde Adesh Ashok	
539725	5218BSC-HS-I	HS101	1	SPM	9/15/2021		35 y	Shinde Tejas Santosh	
539726	5218BSC-HS-I	HS101	1	SPM	9/15/2021		36 n	Shinde Yash	
539727	5218BSC-HS-I	HS101	1	SPM	9/15/2021		37 n	Singh Rahul Shivshankar	
539728	5218BSC-HS-I	HS101	1	SPM	9/15/2021		38 n	Sonawane Harshad Bhanudas	
539729	5218BSC-HS-I	HS101	1	SPM	9/15/2021		39 y	Tonage Ankita Sampat	
539730	5218BSC-HS-I	HS101	1	SPM	9/15/2021		40 n	Zarekar Sushant Nana	





## AJMVPS IHMCT AHMEDNAGAR

## TYBHMCT DATEWISE ATTENDANCE RECORD

srno	classid	subject	lectureid	fname	date	rollno	status	Column1
544473	5218-BHMCT-III	CS601A	1	PRC	4/12/2022	1	y	ADIGOPUL VAISHNAVI DATTATRAYA
544474	5218-BHMCT-III	CS601A	1	PRC	4/12/2022	2	n	AKOLKAR DEVENDRA
544475	5218-BHMCT-III	CS601A	1	PRC	4/12/2022	3	y	ASWAR NINAD SATISH
544476	5218-BHMCT-III	CS601A	1	PRC	4/12/2022	4	y	BURDE SHUBHAM SUNIL
544477	5218-BHMCT-III	CS601A	1	PRC	4/12/2022	5	y	DHUMAL ROHIT MACHHINDRA
544478	5218-BHMCT-III	CS601A	1	PRC	4/12/2022	6	n	GAIKWAD SWAPNIL ASHOK
544479	5218-BHMCT-III	CS601A	1	PRC	4/12/2022	7	y	GHODKE VRUSHABH RAJKUMAR
544480	5218-BHMCT-III	CS601A	1	PRC	4/12/2022	8	y	JOSHI MANDAR RAVINDRA
544481	5218-BHMCT-III	CS601A	1	PRC	4/12/2022	9	y	LATE AVINASH KACHESHWAR
544482	5218-BHMCT-III	CS601A	1	PRC	4/12/2022	10	y	RATHOD KRISHNA NAVANATH
544483	5218-BHMCT-III	CS601A	1	PRC	4/12/2022	11	y	SAYYAD AYUB NASHIR
544484	5218-BHMCT-III	CS601A	1	PRC	4/12/2022	12	y	SHAIKH UWEZ NAVID
544485	5218-BHMCT-III	CS601A	1	PRC	4/12/2022	13	y	SHINGADE SHIVRAJ RAMESH
544486	5218-BHMCT-III	CS601A	1	PRC	4/12/2022	14	y	SISODIYA ABHISHEK MAGANLAL
544487	5218-BHMCT-III	CS601A	1	PRC	4/12/2022	15	n	VETAL PRASAD
544488	5218-BHMCT-III	CS601A	1	PRC	4/12/2022	16	y	WANDHEKAR VISHAL ASHOK
544489	5218-BHMCT-III	CS601A	1	PRC	4/12/2022	17	y	YANNAM ADITYA NARAYAN
545183	5218-BHMCT-III	CS601A	1	PRC	4/18/2022	1	y	ADIGOPUL VAISHNAVI DATTATRAYA
545184	5218-BHMCT-III	CS601A	1	PRC	4/18/2022	2	n	AKOLKAR DEVENDRA
545185	5218-BHMCT-III	CS601A	1	PRC	4/18/2022	3	y	ASWAR NINAD SATISH
545186	5218-BHMCT-III	CS601A	1	PRC	4/18/2022	4	n	BURDE SHUBHAM SUNIL
545187	5218-BHMCT-III	CS601A	1	PRC	4/18/2022	5	y	DHUMAL ROHIT MACHHINDRA
545188	5218-BHMCT-III	CS601A	1	PRC	4/18/2022	6	n	GAIKWAD SWAPNIL ASHOK
545189	5218-BHMCT-III	CS601A	1	PRC	4/18/2022	7	n	GHODKE VRUSHABH RAJKUMAR
545190	5218-BHMCT-III	CS601A	1	PRC	4/18/2022	8	y	JOSHI MANDAR RAVINDRA
545191	5218-BHMCT-III	CS601A	1	PRC	4/18/2022	9	y	LATE AVINASH KACHESHWAR
545192	5218-BHMCT-III	CS601A	1	PRC	4/18/2022	10	y	RATHOD KRISHNA NAVANATH
545193	5218-BHMCT-III	CS601A	1	PRC	4/18/2022	11	y	SAYYAD AYUB NASHIR
545194	5218-BHMCT-III	CS601A	1	PRC	4/18/2022	12	y	SHAIKH UWEZ NAVID
545195	5218-BHMCT-III	CS601A	1	PRC	4/18/2022	13	y	SHINGADE SHIVRAJ RAMESH
545196	5218-BHMCT-III	CS601A	1	PRC	4/18/2022	14	y	SISODIYA ABHISHEK MAGANLAL
545197	5218-BHMCT-III	CS601A	1	PRC	4/18/2022	15	y	VETAL PRASAD
545198	5218-BHMCT-III	CS601A	1	PRC	4/18/2022	16	y	WANDHEKAR VISHAL ASHOK
545199	5218-BHMCT-III	CS601A	1	PRC	4/18/2022	17	y	YANNAM ADITYA NARAYAN



## AJMVPS IHMCT AHMEDNAGAR

## FINAL YR BHMCT DATEWISE ATTENDANCE RECORD

srno	classid	subject	lectureid	fname	date	rolino	status	Column1
547112	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	4/28/2022		1 n	Bhingardive Ravindra Vilas
547113	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	4/28/2022		2 y	Bondarde Shubham Nandakumar
547114	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	4/28/2022		3 y	Borate Sujit Ajit
547115	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	4/28/2022		4 y	Chavan Akash Sanjay
547116	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	4/28/2022		5 n	Choudhari Shubham Shivram
547117	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	4/28/2022		6 y	Deore Kalpesh Daulat
547118	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	4/28/2022		7 y	Deore Kunal Sanjay
547119	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	4/28/2022		8 y	Jadhav Rushikesh Hanumant
547120	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	4/28/2022		9 n	Jagadale Aniket Laxman
547121	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	4/28/2022		10 y	Kale Dhiraj Vijay
547122	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	4/28/2022		11 n	Kekan Namdeo Baban
547123	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	4/28/2022		12 n	Narhe Sudarshan Sanjay
547124	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	4/28/2022		13 y	Pawar Mitesh Vitthal
547125	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	4/28/2022		14 y	Satpute Rucha Rushikesh
547126	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	4/28/2022		15 y	Shinde Shubham Kailas
547127	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	4/28/2022		16 y	Tambe Akshay Ravsaheb
547128	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	4/28/2022		17 y	Wasekar Pratik Sagar
550270	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	5/11/2022		1 n	Bhingardive Ravindra Vilas
550271	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	5/11/2022		2 y	Bondarde Shubham Nandakumar
550272	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	5/11/2022		3 y	Borate Sujit Ajit
550273	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	5/11/2022		4 y	Chavan Akash Sanjay
550274	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	5/11/2022		5 y	Choudhari Shubham Shivram
550275	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	5/11/2022		6 n	Deore Kalpesh Daulat
550276	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	5/11/2022		7 n	Deore Kunal Sanjay
550277	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	5/11/2022		8 y	Jadhav Rushikesh Hanumant
550278	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	5/11/2022		9 y	Jagadale Aniket Laxman
550279	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	5/11/2022		10 y	Kale Dhiraj Vijay
550280	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	5/11/2022		11 y	Kekan Namdeo Baban
550281	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	5/11/2022		12 n	Narhe Sudarshan Sanjay
550282	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	5/11/2022		13 y	Pawar Mitesh Vitthal
550283	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	5/11/2022		14 y	Satpute Rucha Rushikesh
550284	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	5/11/2022		15 y	Shinde Shubham Kailas
550285	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	5/11/2022		16 n	Tambe Akshay Ravsaheb
550286	5218-5218-BHMCT-IV-FP	CEA801		1 VUM	5/11/2022		17 y	Wasekar Pratik Sagar



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





### Theme Dinner – ‘World Food Tour’

<b>Name of Activity</b>	<b>Theme Dinner</b>
<b>Year:</b>	25 <sup>th</sup> May 2022
<b>Venue:</b>	Aroma – The Training Restaurant
<b>Theme</b>	‘World Food Tour’
<b>No. of Participant</b>	Final Year BHMCT students - 22
<b>Faculty In-charge</b>	Prof. V.U. Maniyar
<b>Purpose of Event</b>	<ul style="list-style-type: none"><li>• To introduce the regional food</li><li>• To understand the domestic culture and cuisine</li></ul>
<b>Outcome</b>	<ul style="list-style-type: none"><li>• Students studied the culture of the regions, planned and executed the menu around the world</li></ul>



‘World Food Tour’  
Theme Dinner 2022



  
I/c. Principal  
Institute of



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

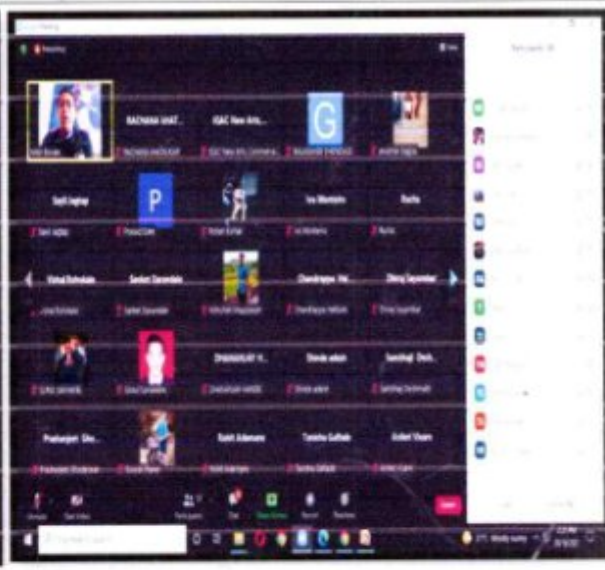
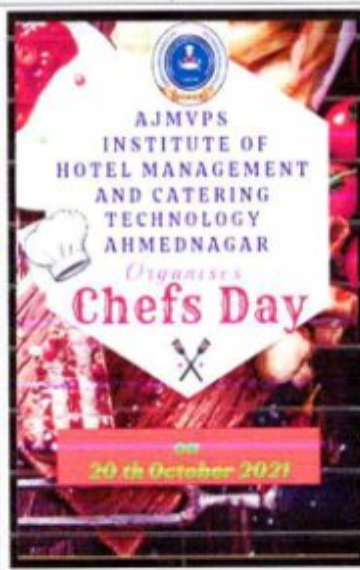
Approved by AICTE, Govt. of Maharashtra, DTE & Affiliated to Uni. of Pune

**REPORT OF THE EVENT / ACTIVITY**

<b>Activity / Event:</b>	International Chefs Day
<b>Day and Date:</b>	Wednesday, 20 <sup>th</sup> October 2021
<b>Venue / Place:</b>	AJMVPS Institute of Hotel Management and catering Technology
<b>Mode of Conduct:</b>	Online Webinar
<b>Guest Speaker :</b>	Chef. Nitin Borate ( Executive Sous Chef, Amanora The Fern Hotel Pune)
<b>No. of Participant</b>	<b>Students: 49                      Faculty: 8                      Total: 57</b>
<b>Purpose:</b>	<ul style="list-style-type: none"> <li>• Every year the International Chefs' Day is celebrated across the globe on 20<sup>th</sup> October to create awareness about the profession and celebrate it</li> <li>• This year's theme was "Healthy Food for the Future"</li> <li>• It was instituted to remind chefs that it was their duty to pass on their knowledge and culinary skills to the next generation of chefs with a sense of pride and commitment to the future.</li> </ul>
<b>Outcome</b>	<ul style="list-style-type: none"> <li>• Chef's Day guest lecture helps students to gain first-hand information regarding functioning of Production departments, sections, layouts, equipment's, and work routine of the Production department of the hotel.</li> <li>• It provides insight into the real working environment of Hotel , grooming standards, communication skill, and work culture of an area</li> </ul>



**Brochure of the Webinar**



**Participants in the program**



**Prof. Sagar Malwade, introducing the speaker**



**Chef Nitin Borate at his session**



### REPORT OF THE EVENT / ACTIVITY

<b>Activity / Event:</b>	Industrial Visit to Hotel Vivanta By TAJ, Aurangabad
<b>Day and Date:</b>	Wednesday, 26 <sup>th</sup> April 2022
<b>Venue / Place:</b>	Hotel Vivanta Aurangabad by Taj Hotels Prozone Mall Aurangabad Tinu Re Dhani Aurangabad
<b>Mode of Conduct:</b>	Onsite visit
<b>No. of Participant</b>	<b>Students: 35      Faculty: 3      Total: 38</b>
<b>Purpose:</b>	<ul style="list-style-type: none"> <li>- As an requirement for the students of First year B.Sc.HS program</li> <li>- As a part of curriculum, it is necessary that students shall have induction visit to a hotel, food court, theme restaurant, etc.</li> <li>- The visit helped the students to understand the basic operations of the hotel industry, food court and a theme restaurant</li> <li>- It provides insight into the real working environment of industry, grooming standards, communication skill, and work culture of an area.</li> </ul>
<b>Outcome</b>	<p>Students learning's:</p> <ul style="list-style-type: none"> <li>- Knowledge of areas in hotel as restaurant, bar, guest rooms, public area</li> <li>- Department functions and setup</li> <li>- Basic work environment, Hotel Standards, Communication skills</li> <li>- Knowledge of food court operations</li> </ul>



**Group of students and faculty at Hotel for visit**



**Mr. Mahesh Shinde, HR Manager**

introducing the areas of the hotel to our students and explaining them the working of the departments in a hotel.



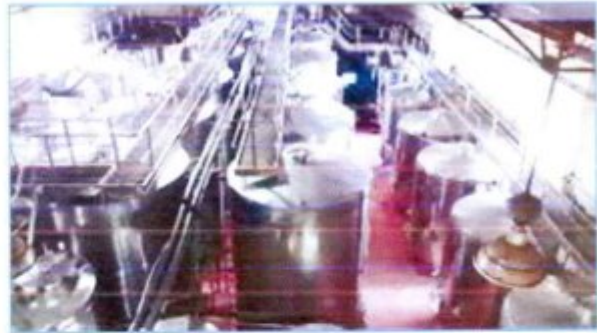
## Study Tour to Four Seasons Vineyards

<b>Activity / Event:</b>	<b>Study Tour to Four Seasons Vineyards</b>
<b>Day and Date:</b>	7 <sup>th</sup> May 2022, Saturday.
<b>Venue / Place:</b>	Four Seasons Winery, Gate No 263, Roti, Tal- Daund, Dist. - Pune, Maharashtra 4122219.
<b>Mode of Conduct:</b>	Onsite Visit
<b>No. of Participant</b>	<b>Students : 59                      Faculty : 3                      Total : 62</b>
<b>Purpose:</b>	To learn and experience the manufacturing process of wines from grapes harvesting to bottling.
<b>Outcome</b>	Students have been exposed to the actual operations of wine making.

### Four Seasons Vineyards



**Students and Faculty at Winery**



**Wine Fermentation Tanks**



**Mr. Sunil Mahendra**  
**explaining the wine making process to students**



**Cellar Room**

I/c. Principal

In Page No. 0033



**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

**REPORT OF THE EVENT / ACTIVITY**

<b>Activity / Event:</b>	<b>Seminar on Overseas Opportunities for Study and Placements</b>
<b>Day and Date:</b>	Thursday, 2 <sup>nd</sup> June 2022
<b>Venue / Place:</b>	Seminar Hall
<b>Consultancy/Company:</b>	Wisdom Career Education Pvt. Ltd., Mumbai
<b>Guest Speaker:</b>	Mr. Saachin Shendage, Managing Director, WCE
<b>No. of Participant</b>	Students: 62
<b>Purpose:</b>	- To update students for the opportunities available in foreign countries for the career through internship, on job placements and higher education
<b>Outcome:</b>	- Students got an idea about various opportunities available overseas to start their career in hospitality industry. - Got an insights of the process and procedure to be completed

**Screenshots / Geotagged Photos of the Activity**



Introduction of Guests



Mr. Saachin Shendage at his session



All participants and the speakers

*[Handwritten Signature]*

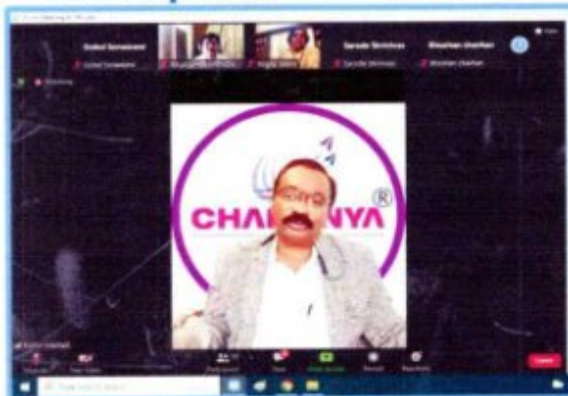


**REPORT OF THE EVENT / ACTIVITY**

<b>Activity / Event:</b>	World Tourism Day 2021
<b>Day and Date:</b>	Monday, 27 <sup>th</sup> September 2021
<b>Venue / Place:</b>	IHMCT Ahmednagar
<b>Mode of Conduct:</b>	Online – Zoom Platform
<b>No. of Participants:</b>	Students:- 60 Faculty:- 09 Guest Speaker:- 01 <b>Total = 70</b>
<b>Purpose:</b>	'Tourism for Inclusive Growth' was the theme for World Tourism Day 2021. This year's official celebration was hosted by Cote d'Ivoire, celebrating tourism's ability to drive inclusive development and the role it plays in promoting respect while generating opportunities for many millions across the globe.
<b>Outcome:</b>	Students learning's: - Awareness about the theme of WTD 2021 - Importance of tourism in the development of the economy and the country

**\* SNAPSHOTS OF WEBINAR\***

**Mr. Kishor Markad**  
**Guest Speaker in his session**



**Prof. Mrs. Yogita Sadre**  
**addressing the audience**



**Prof. Balasaheb Shendage**  
**Event Coordinator introducing guest**



**Participants of program**



*(Handwritten Signature)*



### LAUNDRY VISIT

<b>Activity / Event:</b>	<b>Laundry Visit</b>
<b>Day and Date:</b>	22 <sup>nd</sup> April 2022, Friday.
<b>Venue / Place:</b>	Gajraj Laundry, Bistabaug, Ahmednagar 414003
<b>Mode of Conduct:</b>	Onsite Visit
<b>No. of Participant</b>	Students: 33                  Faculty: 1 <b>Total: 34</b>
<b>Purpose:</b>	To understand the commercial laundry operations.
<b>Outcome</b>	1. Students got acquainted with the various laundry operations like washing and Dry cleaning 2. Students observed the various equipments used in a commercial laundry.

#### Screenshots / Geotagged Photos of the Activity



**Sorting of Linen**



**Washing area**



**Team of students and faculty at visit**



**Mr. Chavan at his laundry**



**Flatbed press of linen**

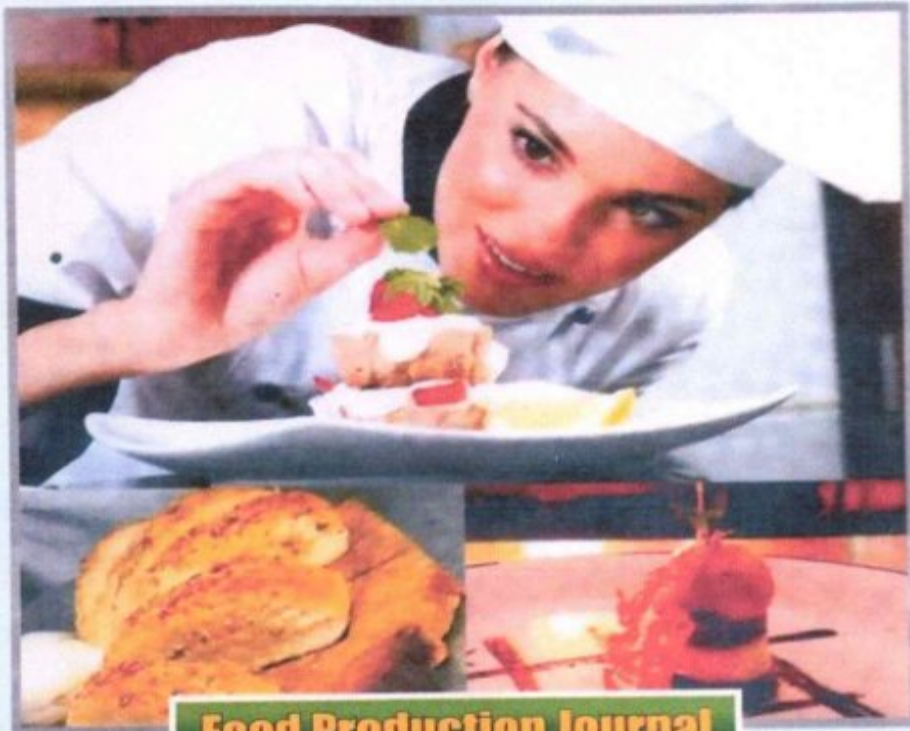




Ahmednagar Jilha Maratha Vidya Prasarak Samaj

# Institute of Hotel Management and Catering Technology

Lal Taki Road, Ahmednagar



## Food Production Journal

Name : Sayyad Ayyub  
Course : BHMCT Class : TYCT Semester : 6th  
Subject : 601-CEA - Spe. in Food  
Production Mgt. I .  
Academic Year : 2021-22





# The Most Important Types of Restaurant Technology and Hardware:

## 1) Touchscreen Point of Sale Terminals.

- Modern kind of sale (POS) technologies like touchscreen terminals, exist to increase efficiency.  
- Best-in-class POS terminals today also have the ability to take credit and mobile payments via a reader directly integrated with the POS.



## 2) Kitchen Display Screens.

- Many restaurants today are instead using kitchen display system (KDS) to keep things moving efficiently in the kitchen and throughout the entire restaurant.  
- (KDS) allow kitchen staff to view all open orders on one screen. This makes it easier for the kitchen to stay organized and fulfill orders accurately and on time.



## 3) Order and Pay at the Table.

- In the Guide to the Restaurant Guest During COVID-19, 34% of guests said that contactless/mobile payments availability is now extremely important to their dining experiences.  
- It also reduce labor costs and better understand your guests with valuable data.



## 4) Printers.

- Digital receipts and kitchen display boards are growing in popularity and offer a lot of efficiency and benefits, but the reality is that many restaurants especially full service restaurants still want the option to use paper receipts. And to print paper receipts, you'll need a thermal printer.

## 5) Handheld Point of Sale Systems.

- Handheld POS systems allow your staff to do just that, streamlining operations by allowing guests to order and pay right at the table.  
- It also increase the number of customers you can serve and the number of orders you can fulfill in a given shift.



## 6) Cash Drawer.

- In the face of advancements in POS technology, the "good old-fashioned" cash drawer still stands strong and remains important to storing and managing cash.  
- You can also lock your cash drawer overnight and empty it out regularly for added security.

## 7) Contactless Payment.

- Contactless payment solutions help you keep your guests safe and secure by letting them tap, dip or swipe to pay for their orders.  
- In the guide to the restaurant guest During COVID-19, 34% of guests said that contactless/mobile payment availability is now extremely important to their dining experiences.



## 8) Integrated Online Ordering Solutions.

- The benefits of an integrated online ordering solution speak for themselves, but guests also prefer to place online orders directly with restaurants.  
- By using an integrated online ordering system, you eliminate third-party delivery fees and take better control over the guest experience.



## 9) Self-Order Kiosks.

- Self-order kiosks are gaining popularity for a number of reasons, they allow restaurants to meet dining expectations with a top-notch digital experience and easy-to-use interfaces.  
- Self-order kiosks are a growing trend and are becoming a major part of quick service and fast casual restaurants.



A. KARAN A. KING

S: F&B Service  
C: F.Y. BSc. HS

Centre





Name: - Jeepan Sumanam  
 Ugal  
 Sub: - Food Production  
 St: - T.Y.B.Sc. H.S.

## Charcuterial Products.

### 1] Bacon :-

Bacon is a type of salt-cured pork made from various cuts typically the belly or less fatty parts of the back.



### 2] Salami

Salami is a cured sausage consisting of fermented and air-dried meat typically pork.



### 3] Ham.

Ham is pork from a leg cut that has been preserved by wet or dry curing with or without smoking.



### 4] Sausage.

A Sausage is a type of meat product usually made from ground meat of venison, beef or poultry along with salt, spices and other flavorings.



### 5] Terrine.

A Terrine is loaf of forcemeat or aspic similar to pâté that is cooked in a covered pottery mold in a bain-marie.



### 6] Galantine.

Galantine is dish of boned stuffed meat most commonly poultry or fish that is usually poached and served cold often coated with aspic.



### 7] Ballotine.

A ballotine is a de-boned thigh and lower part of the chicken, duck or other poultry stuffed with forcemeat and other ingredients.



### 8] Pate.

Pate is a paste, pie or loaf filled with a forcemeat.



### 9] Confit.

Confit as cooking term describes when food is cooked in grease or sugar water at a lower temp as opposed to deep frying.



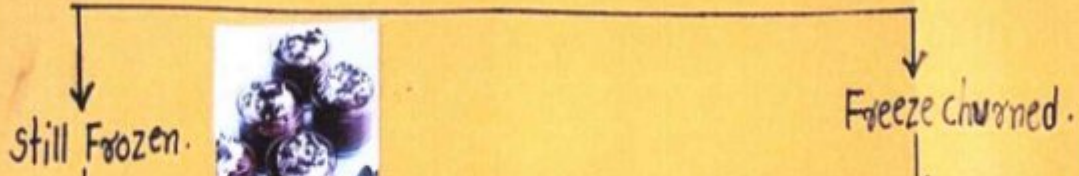
Checked by Prof. Sumanam





Name: - Deepak Ugale  
 Subj: Food Production  
 Std: - T.Y. BSc. HS

# Frozen Desserts



They are usually cold and often sweet but also savoury and sometimes even hot.

Still Frozen.



Mousses



Souffle

It is a light foamy dish just stiff enough to hold its shape and which may be savoury or sweet, hot or cold.

Made from fresh cream which gives it smoothness prevents means combination of fruit and ice cream served in tall glass.

Parfait



Ice cream cake/  
Biscuits & Glace

An iced dessert made of alternate layers of different flavoured ice cream and a bombe mixture - frozen brice.



A frozen dessert made from a bombe mixture enriched with various ingredients and frozen in a mould.

Bombe Glace.



Freeze churned.

Ice cream cold desserts made by freezing a flavoured mixture.



Ice-cream.



Fruit Ices

Fruitices the juice of the fruit used should be added to sugar syrup of the above mentioned.

All type of water ice that is more granular than ice fat or egg yolks.

Sorbet.



Marquise.

Marquise is a dessert half way between a mousses and a parfait fruit.



Punch

A cold punch is an iced drink which can be made with tea sugar slices fruits or fruit slices - Rum brandy.



Granita.

It is a type of a Italian sorbet. Popular made of lightly sweet syrup and a strawberry strawberry, pineapple or coffee kitch.





Menu No-11

Veg Spring Roll

Method:-

- 1) In bowl mix maida and corn flour and salt. add water mix well and make lump-free batter.
- 2) Now grease the pan and pour a ladleful of batter on hot pan. Swirl once making sure the batter is uniformly spread. Cook for a minute and now flip gently & continue till finally wrapper is ready.
- 3) Now heat oil and saute garlic cloves, chilli, and spring onion.
- 4) Now add carrots, cabbage, beans, capsicum.
- 5) Remove add vinegar, sauce, chilli sauce, mix it well.
- 6) Now wrap in wrapper.
- 7) And deep fry in hot oil.
- 8) Drain off remaining excess oil.



INGREDIENTS	QTY.	RATE	PER	AMOUNT
Wheat sheet	12	50	12	50
oil	1 tsp	90	12	5
sesame seed	1 tsp	50	10gms	5
oil	1/4 tsp	90	12	10
Curry	1/4 tsp	16	10gms	3
garlic	1/2 tsp	10	12	2
Red chilli	1 tsp	10	10gms	5
Coriander powder	1/2 tsp	10	12	2
pepper	Pinch	-	-	-
onions	1	10	10g	3
Green chilli	2	10	20gms	2
pepper bell	1/4 tsp	10	10gms	10
shallots	1cup	30	1gms	30
carrots	1/2cup	10	1kg	3
Green peas	2/3cup	50	12	10

PRODUCT EVALUATION

APPEARANCE:

brown in colour

CONSISTENCY:

Solid

TEXTURE:

Crispy

TASTE:

Savory

Food Cost for 4 portions - Rs 150/-  
 Food Cost for 1 portions - Rs 37.5/-

Grade

Signature

DATE: 20/10/22



POWERPOINT PRESENTATION OF VISMAL WANDHEKAR  
 ASSIGNMENT ON  
 LATEST SALES TOOLS USED IN HOTEL

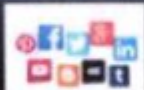
Name- Wandhekar Vismal Ashok  
 Course- IHMCT  
 Sem- 4th  
 Year- Second Year  
 Roll No- 17  
 Subject- Accommodation Operation-1  
 Topic- Assignment No.1  
 Prof- Raksha R. Khaterkar

**ASSIGNMENT NO .2**  
 PRESENTATION ON LATEST SALES TOOLS USED IN HOTEL.

**TOOLS FOR MARKETING YOUR HOSPITALITY BUSINESS**

- When it comes to marketing for hospitality, you should let your online and offline efforts do the work.
- Just be sure you have the following tools in your kit when marketing your hotel or other establishment.

**3. SOCIAL MEDIA**



- "There's a huge need to talk to customers immediately," says McFadden. Often, people's method of choice is social media, so you just need to know which sites your customers use.
- Ask guests which channels they use when they make reservations or check in, or survey attendees at expos and events.
- The more you know, the more tactics you'll reap. For example, Young research of her customers' preferences and track of the social media channels that drive the most business.
- "Facebook has been more valuable to our business," she says. "The general profile of our customer is established and educated with disposable income. They're less inclined to use Twitter."

**4. EVENTS**

- Share all your events so people can experience it firsthand. Chris Koenig, owner of the Grand Hyatt Hotel in Cleveland, OH, plans one promotional event annually.
- Last year it was the 150<sup>th</sup> anniversary of the building housing her hotel & breakfast.
- This year she's celebrating a local colleague with a tour and tea with a luncheon.
- "Events like this get visitors from media and general locals that we're here," she says. Besides, you can get photos and testimonials for use in your hotel marketing materials.

**5. PROMOTIONAL ITEMS**

- Promotional product carry your message long after an event, overnight stay or trip.
- "In the spring, we got a lot of rain in New York," says Young. "So we have logo umbrellas and ponchos for our guests to use while on walking tours."
- She also provides logo shopping bags.
- This creates invaluable marketing impact as participants promote the company while wearing and back at home.



*Handwritten signature in red ink*

## 1. PRINTED MARKETING MATERIALS

"Collateral" is the catchall term for printed items like brochures, newsletters and other materials that promote your property or service. Keep updated versions of these promotional documents in a digital format for sharing electronically, via email, social media and your Web site.

Choose your materials based on your goals and budget. In a limited budget situation, it's better to invest in one of each of a few items at a relatively high-quality, preferably with high-quality design and important information, versus having multiple, mediocre pieces or having nothing at all. For more information, contact the Marketing Department at The Lodging Institute in Houston, TX. Or contact your printer.

- Number of items
- Location and dates of address
- Web site and social media accounts
- Phone
- Image resolution/size
- Word counts (if including addresses or telephone, for example)



4

## 2. WEB SITE

When it comes to online, "It's not just what you create, it's how you create it," says McFarlan. It's the best way to establish and support your brand and then building equity with prospective guests. Be sure to consider:

- Look & Feel:** Create a consistent and high-quality design that reflects your brand identity, style, theme, and location, not just the site.
- Search Engine Optimization (SEO):** Optimize your Web site and create content that is optimized for prospective guests who find you directly online.
- Analytics:** Find out what's working on your Web site, its best and what when they fail.
- Retention & Booking Management:** Check with your technology vendor about the best online solution or industry-specific software solution that can help you do more business online.
- Responsive Design:** Make sure your site works just as beautifully on a laptop or a smartphone or tablet as it does on the desktop and mobile phone, especially with one online from any device.
- Social Media Integration:** Include links to your social media accounts and be sure to manage the content.

5

## 6. EMAIL

Almost everyone has email, so it's a great marketing channel. Before then sending the same message to every recipient, reach specific groups with targeted messaging. "You can take a database with 10,000 entries and divide it into niche market segments," says McFarlan. As you gather email addresses, ask questions about specific interests, like wine tastings, shopping or local spots, as well as important dates like birthdays and anniversaries.

- Email marketing can include:
  - Newsletters:** Engage customers with photos and stories — special events, upcoming or tips from your staff and guests.
  - Offers and Promotions:** Offer access to the off-season with special rates and offers and make or 2-level deals or loyalty programs to make guests.
  - Special Events:** Be a destination to celebrate dinner, cooking classes and entertainment and specialty items, or to celebrate their special events.
  - Surveys:** What are your guests looking for? Targeted surveys can tell you what products and services your guests need.

9

## 7. WORD OF MOUTH/NETWORKING

- Personalized marketing is a crucial marketing activity. Use 1-to-1 direct network online, but don't forget to attend professional events in your industry and community.
- Early business cards or gift items. In the context of networking, it's not today's hotel electronic world, the individualized business card from which a quick, easy transaction information.
- It's a great way to show appreciation and build relationships.
- "Networking takes the most energy — meeting new people, attending events and developing relationships — but it's the biggest source of leads for you," says Brad Rubin, co-owner of The Lodging Institute in Houston, TX. "Despite referring business to others when we are and when we do."
- There's a connection with a referral that goes beyond price. It's an added service and value. Ask guests directly for referrals and recommendations, or consider a referral program rewarding guests for helping customers to you. Keep your eye on the big fish and TripAdvisor, responding to positive comments with a thumbs-up or review.

10



*Handwritten signature in red ink.*

*Handwritten signature in black ink.*

I/c. Principal  
Institute of  
Hotel Management & Catering Technology  
Lal Taki Road, AHMEDNAGAR  
Page No.0043