

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

Criteria 2- Teaching- Learning and Evaluation (350)		
Key Indicator- 2.6 Student Performance and Learning Outcome (60)		
2.6.2. Attainment of Programme outcomes and course outcomes are evaluated by the institution		
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Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
INSTITUTE OF HOTEL MANAGEMENT AND CATERING
TECHNOLOGY, AHMEDNAGAR
Academic Calendar: 2021-22


TERM - FIRST		
Month	Week	Programmes/ Activities
August 2021	I	Commencement of Term
		Commencement of classes <ul style="list-style-type: none"> • Final year BHMCT • SY and TY B.Sc.H.S.
	III	Admission Process for F.Y. B.Sc. H.S.
	IV	Admission Process for FY B.Sc. H.S.
September 2021	I	Tree Plantation
	II	Commencement of Term for FY B.Sc. H.S.
	IV	Parents Meet Tourism Day
October 2021	I	Fresher's Party Swachha Bharat Abhiyan
	II	Laundry Visit Wachan Prerana Diwas
	III	Flower Arrangement
		Bread Day
		Unit Test- I <ul style="list-style-type: none"> • Final year BHMCT • FY, SY and TY B.Sc. H.S.
IV	Diwali Gift Distribution	
November 2021	I	Theme Dinner
	II	Career guidance workshop
	III	Webinar with industry expert
	IV	Unit Test- I <ul style="list-style-type: none"> • Final year BHMCT • FY, SY and TY B.Sc. H.S.
December 2021	III	University Practical Examination - B.Sc. H.S. and BHMCT
	IV	University Theory Examination - B.Sc. H.S. and BHMCT
January 2022	I & II	University Theory Examination - B.Sc. H.S. and BHMCT



TERM - SECOND		
January 2022	II	Commencement of classes - B.Sc. H.S. and BHMCT
	III	Sports Week
		Flag Day Collection
	IV	Industrial Visit
		Winery Visit
		Blood Donation
February 2022	I	Theme Dinner BHMCT
	II	Unit Test I • BHMCT and B.Sc. H.S.
	III	Food Festival
March 2022	I	Seminar on Overseas education and Placements
	II	Unit Test II • BHMCT and B.Sc. H.S.
	IV	Farewell Party
April 2022	I	University Theory Examination FY. and TY B.Sc. H.S.
	III	University Practical Examination FY and TY B.Sc. H.S. BHMCT University Practical Examination
	IV	B.Sc. H.S. and BHMCT University Theory Examination
May 2022	I	B.Sc. H.S. and BHMCT University Theory Examination
	III	Summer Vacation


Academic Co-ordinator




Principal
I/c. Principal
Institute of
Hotel Management & Catering Technology
L2, Taxi Road, AHMEDNAGAR-414 001



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

NOTICE FOR INTERNAL ASSESSMENT

All the students are hereby informed that, the tentative schedule for Internal Assessment of Term – I of A.Y. 2021-2022, has been finalized as below; students should note that the internal marks will be awarded on the basis of the performance in the Internal Examination.

Schedule of Internal and Practical examination

Sr.no	Examination	Date
01	Unit Test – I	20 th Oct to 22 nd Oct 2021
02	Unit Test – II(Open book)	3 rd Jan 2022 to 5 th Jan 2022
03	University Practical Examination	27 th Jan 2022 to 3 rd Feb 2022
04	University Theory Examination	1 st Week of March onwards

Note –

[A] Minimum of 75% attendance is mandatory

[B] Attendance and satisfactory performance for all internal examination is essential.

[C] Submission of completed journals, assignments, tutorials is compulsory.


Prof. Rachana Khatavkar

Internal Exam Coordinator


Prof. Yogita Sadre

Principal


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

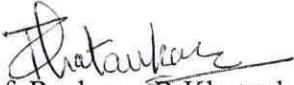


INTERNAL ASSESSMENT OF A.Y 2021-22 [TERM – I]
UNIT TEST – I, (Open Book)


TIME TABLE

All students of BHMCT are hereby informed that, the unit test – I for Internal Assessment will be conducted as per the following schedule.

Day and Date	Time	TYBHMCT	Final Year BHMCT
Monday 9 th May 2022	11.15am- 12.15pm	CS 601A Sp. in Food Production Mgmt - I	CEA 801 Sp. in Food Production Mgmt.- III
			CEC 801 Sp. Housekeeping Mgmt. – III
			CED 801 Sp. In Front Office Mgmt. - III
Tuesday 10 th May 2022	11.15am- 12.15pm	C 602 Food and Beverage Control	AE 803 Organization Behaviour
Wednesday 11 th May 2022	11.15am- 12.15pm	C 603 Human Resource Management	
Thursday 12 th May 2022	11.15am- 12.15pm	C 604 Services Marketing	
Friday 13 th May 2022	11.15am- 12.15pm	C 605 Hotel Maintenance	
Saturday 14 th May 2022	11.15am- 12.15pm	GE 606B Nutrition	


Prof. Rachana. R.Khatavkar
Internal Examination Committee



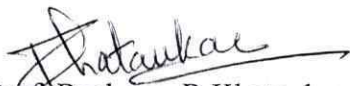

Prof. Y.S. Sadre
Principal
Hotel Management & Catering Technology
Lai Taki Road, AHMEDNAGAR-414 001

INTERNAL ASSESSMENT OF A.Y 2021-22 [TERM – II]
UNIT TEST – I, (Open Book)

TIME TABLE

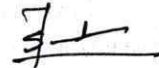
All students of **BSc HS** are hereby informed that, the unit test – I for Internal Assessment will be conducted as per the following schedule.

Day and Date	Time	F Y BSc HS	Final Year BSc HS
Monday 9 th May 2022	11.15am-12.15pm	HS 201 Food Production II	HS 602 Advanced Food Production II
			HS 603 Advanced Food & Beverage Service - II
Tuesday 10 th May 2022	11.15am-12.15pm	HS 202 F&B Service II	HS 608 Entrepreneurship Development
Wednesday 11 th May 2022	11.15am-12.15pm	HS 203 Housekeeping Operations II	HS 610 Tourism Operations
Thursday 12 th May 2022	11.15am-12.15pm	HS 204 Front office Operations II	HS 612 Food Science
Friday 13 th May 2022	11.15am-12.15pm	HS 209 French	—



Prof. Rachana. R.Khatavkar
Internal Examination Committee





Prof. Y.S. Sadre

I/c. Principal

Institute of
Hotel Management & Catering Technology
Lal Bahadur Shastri Road, Gandhinagar-414 001

Annual Day Function 2021 – 22

Activity / Event:	Annual Day Function 2021 - 22
Day and Date:	Monday, 18 th June 2022
Venue / Place:	IHMCT Ahmednagar
No. of Participants:	Students:- 106 Faculty:- 09 Total = 115
Purpose:	Annual function was organized for all students. The students have taken a lead to organize the event. This encourages students to express their skill and hidden talent and perform activities.
Outcome:	Participation in these kinds of events improves confidence, team sprits and leadership quality of students.
Faculty Incharge:	Prof. Vahid Maniyar

* SNAPSHOTS *



Students performing role play and dance activity



Felicitation of students



Faculty and students at the Annual Day function at their best
Happy Moments !!!

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

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Event: 'Annual Day- Celebration'


Date: 18th June 2022

Venue: "Dinning Hall"

Event Attendance Sheet

Sr. No.	Name of Students
1	Bhingardive Ravindra Vilas
2	Bondarde Shubham Nandakumar
3	Borate Sujit Ajit
4	Chambute Vivek Anil
5	Chavan Akash Sanjay
6	Choudhari Shubham Shivram
7	Deore Kalpesh Daulat
8	Deore Kunal Sanjay
9	Dhawale Suraj Arun
10	Gujar Aditya Baban
11	Halkude Chandrappa Mahesh
12	Jadhav Rushikesh Hanumant
13	Jagadale Aniket Laxman
14	Kekan Namdeo Baban
15	Kale Dhiraj Vijay
16	Narhe Sudarshan Sanjay
17	Wasekar Pratik Sagar
18	Satpute Rucha Rushikesh
19	Shaikh Parvez Ahmed
20	Shinde Shubham Kailas
21	Tambe Akshay Ravsaheb
22	Thorat Aadesh Girish
23	BansodeAbhishek Ashok
24	Bhagat Dhiraj Shankar
25	Borde Harshada Shankar
26	Borde Nikhil Sitaram
27	Borude Abhijit Rajendra
28	Chandan Harshal Ashok
29	Chavan Saurabh Chandrakant
30	Chawre Ayush Kanhaiya
31	Chemate Shankar Vishnu
32	Darandale Sanket Gorakshanath
33	Dhadge Om Kanifnath
34	DhaktodeSatyajit Ramesh
35	Dhawale Saish Bhanudas
36	GalfadeTanishaVinod


Event Coordinator


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Ahmednagar Jilha Maratha Vidya Prasarak Samaj's

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Event: 'Annual Day- Celebration'


Date: 18th June 2022

Venue: "Dinning Hall"

Event Attendance Sheet

37	Garkal Akshay Narayan
38	Ghodeswar Prashanjeet Sitaram
39	Jadhav Gauri Narayan
40	Jagtap Omkar Gangadhar
41	Kinger Karan Ajay
42	Kohak Rohan Bapu
43	Misal Omkar Sunil
44	Mupparam Abhishek Vyankatesh
45	Pavade Abhishek Dinesh
46	Pawar Akshay Ankush
47	Pawar Harish Punjahari
48	Rajpure Niraj Ganesh
49	Sadhaphal Shivraj Umakant
50	Sayambar Dhiraj Rajaram
51	Shaikh Soheb Shabbir
52	Shinde Adesh Ashok
53	Shinde Tejas Santosh
54	Singh Rahul Shivshankar
55	Sonawane Harshad Bhanudas
56	Tonage Ankita Sampat
57	Zarekar Sushant Nana
58	Adamane Rohit Vijay
59	Adamane Tushar Ravindra
60	Bhagyawan Siddhant Pravin
61	Bhapkar Gaurav Narayan
62	Bhor Yogesh Manjabapu
63	Chakhale Rahul Hanumant
64	Chikhale Prajakta Anil
65	Chulbhare Ganesh Kailas
66	Deshmukh Sambhaji Dattatraya
67	Dhaktode Rushikesh Navnath
68	Diwane Aditya Vinod
69	Gavhane Sunil Rajendra
70	Ghodke Hrushikesh Prabhakar
71	Gode Nilesh Devram
72	Hande Dhananjay Ishwar
73	Holkar Prasad Raghunath


Event Coordinator


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Ahmednagar Jilha Maratha Vidya Prasarak Samaj's

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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

Event: 'Annual Day- Celebration'

Date: 18th June 2022

Venue: "Dinning Hall"

Event Attendance Sheet

74	Idhate Ashwini Bansi
75	Joshi Tejas Vijaykumar
76	Kadam Saurabh Rajendra
77	Kamble Prajwal Lalit
78	Kapse Sanjay Vilas
79	Kardile Abhijeet Babasaheb
80	Khamkar Shubham Shankar
81	Kolhe Pravin Dinkar
82	Lahare Sujit Jalindar
83	Londhe Rutik Sanjay
84	Mahajan Tejas Vijay
85	Maid Yashraj Vinayak
86	Mhaske Abhijit Kalyan
87	Monteiro Ivo Melroy Moses
88	Nimbalkar Vallabh Shrikant
89	Patil Niranjana Dhanajay
90	Pawar Akshay Dulba
91	Pawar Gaurav Sanjay
92	Pawar Vishal Parmeshwar
93	Purane Vijaysinha Keshav
94	Rajbhoj Vishal Abasaheb
95	Randhawa Gaurav Dnyaneshwar
96	Sabale Sumeet Sunil
97	Shaikh Aavesh Salim
98	Shaikh Ajmal Furqaan Ansari
99	Shaikh Sharif Yusuf
100	Shaikh Yusuf Zuber
101	Sharma Nikhil Avdheshkumar
102	Sonawane Vishal Vilas
103	Sumbare Aditya Tanhaji
104	Ugale Deepak Shantaram
105	Unwane Anuja Anil
106	Zirpe Onkar Ramesh

Total Number of Students: 106

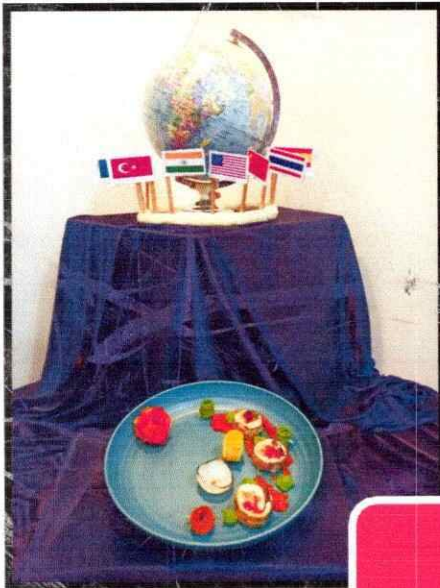

Grant Coordinator


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Lal Taki Road, AHMEDNAGAR-414 001



Theme Dinner – ‘World Food Tour’

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





**‘World Food Tour’
Theme Dinner 2022**




I/c. Principal
Institute of

Invitation Card



AJMVPS
**Institute of Hotel Management and
Catering Technology, Ahmednagar**

You are invited to celebrate
with us

Theme Dinner

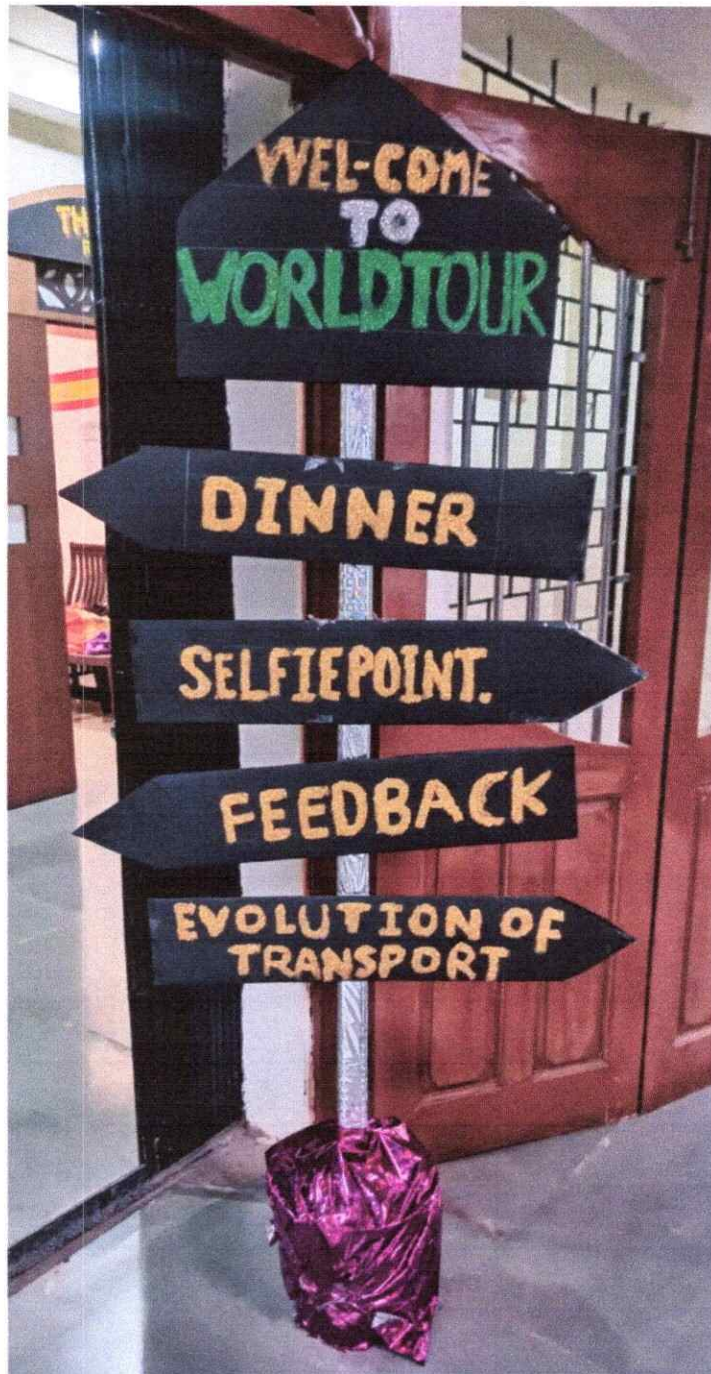
World Tour

A Taste Around the World

Date: 25th May 2022
Day- Wednesday
Time: 7.00pm onwards

www.ihmct.in

At the Entrance





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

Event: Theme Dinner-(World Food Tour)

Date: 25th May 2022

Venue: "The Aroma" Restaurant

Event Attendance Sheet

Sr. No.	Name of Students	Signature
1	Bhingardive Ravindra Vilas	Bhingardive RV
2	Bondarde Shubham Nandakumar	Bondarde
3	Borate Sujit Ajit	Borate
4	Chambute Vivek Anil	Chambute
5	Chavan Akash Sanjay	A. Chavan
6	Choudhari Shubham Shivram	Choudhari
7	Deore Kalpesh Daulat	Deore
8	Deore Kunal Sanjay	Deore
9	Dhawale Suraj Arun	Dhawale
10	Gujar Aditya Baban	Aditya Gujar
11	Halkude Chandrappa Mahesh	Halkude
12	Jadhav Rushikesh Hanumant	Jadhav
13	Jagdale Aniket Laxman	Jagdale
14	Kekan Namdeo Baban	Kekan
15	Narhe Sudarshan Sanjay	Narhe
16	Satpute Rucha Rushikesh	Satpute
17	Shaikh Parvez Ahmed	Shaikh
18	Shinde Shubham Kailas	Shinde
19	Tambe Akshay Ravsaheb	Tambe
20	Thorat Aadesh Girish	Thorat
21	Wasekar Pratik Sagar	Wasekar
22	Kale Dhiraj Vijay	Kale D.V.
Total Numbers of Students		22

Wasekar
Event Coordinator

I/c. Principal
Institute of
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Lal Taki Road, AHMEDNAGAR-414 001
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TRAINING/INTERNSHIP PLACEMENT PLAN

SECTION 1: ADDITIONAL EXCHANGE VISITOR INFORMATION

Trainee/Intern Name (Surname/Primary, Given Name(s) (must match passport name)) Adamane Tushar Ravindra		E-mail Address tusharadamane15@gmail.com
Program Sponsor GlobalEducational Concepts, Inc.		Program Category Intern
Occupational Category Hospitality and Tourism	Current Field of Study/Profession Hospitality Studies	Experience in Field (number of years) 0
Type of Degree or Certificate BACHELOR'S DEGREE	Date Awarded (mm-dd-yyyy) or Expected 08-01-2022	Training/Internship Dates (mm-dd-yyyy) From 11-01-2022 To 10-31-2023

SECTION 2: COMPENSATION

Organization Name Marriott Gaylord Rockies Resort & Convention Center		Address 6700 N Gaylord Rockies Blvd		Suite
City Aurora	State Colorado	Zip Code 80019-2198	Website URL https://www.marriott.com/en-us/hotels/dengr-gaylord-rockies-resort-and-convention-center/	
Employer ID Number (EIN) 52-1052660	Exchange Visitor Hours Per Week 32	Compensation Stipend Yes	If Yes, how much? \$17.25 per Hour	
Non-Monetary Compensation Value				
Worker's Compensation Policy Yes	If so, Name of Carrier AIU Insurance Co.	Does your Worker's Compensation Policy cover exchange visitors? Yes		
Number of FT Employees Onsite at Location 1000		Annual Revenue \$10 to 25 million		

SECTION 3: CERTIFICATIONS

Trainee/Intern - I certify that:

- I have reviewed, understand, and will follow this Training/Internship Placement Plan (T/IPP);
- I am entering into this Exchange Visitor Program in order to participate as a Trainee or Intern as delineated in this T/IPP and not simply to engage in labor or work within the United States.
- I understand that the intent of the Exchange Visitor Program is to allow me to enhance my skills and gain exposure to U.S. culture and business in a way that will be useful to me when I return home upon completion of my program.
- I understand that my internship/training will take place only at the organization listed on this T/IPP and that working at another organization while on the Exchange Visitor Program is prohibited.
- I will contact the Sponsor at the earliest available opportunity regarding any concerns, changes in, or deviations from this T/IPP.
- I will respond in a timely way to all inquiries and monitoring activities of my sponsor.
- I will follow all of my sponsor's guidelines required for my participation in my program.
- I will contact the U.S. Department of State's Bureau of Educational and Cultural Affairs (ECA) at the earliest possible opportunity if I believe that my sponsor or supervisor (as set forth on page 3, section 4), is not providing me with a legitimate internship or training, as delineated on my T/IPP; and
- I declare and affirm under penalty of perjury that the statements and information made herein are true and correct to the best of my knowledge, information and belief. The law provides severe penalties for knowingly and willfully falsifying or concealing a material fact, or using any document in the submission of this form.

Printed Name of Trainee/Intern Tushar Ravindra Adamane **Date (mm-dd-yyyy)** 09-01-2022

Signature of Trainee/Intern



Sponsor -

1. I have reviewed, understand, and will ensure that the Supervisor (as set forth on page 3, section 4) follows his Training/Internship Placement Plan (T/IPP) regarding the Trainee or Intern listed above;
2. I will notify the designated U.S. Department of State's Bureau of Educational and Cultural Affairs (ECA) at the earliest available opportunity regarding any concerns about, changes in, or deviations from this Training/Internship Placement Plan (T/IPP), including, but not limited to, changes of Supervisor or host organization;
3. I will adhere to all applicable regulatory provisions that govern this program (see 22 CFR Part 62), including, but are not limited to, the following:
 - a. I will ensure that the Trainee or Intern named in this T/IPP receives continuous on-site supervision and mentoring by experienced and knowledgeable staff.
 - b. I have confirmed with the Supervisor or host organization representative that sufficient resources, plant, equipment, and trained personnel will be available to provide the specified training or internship program set forth in this T/IPP;
 - c. I will ensure that the Trainee or Intern named in this T/IPP obtains skills, knowledge, and competencies through structured and guided activities such as classroom training, seminars, rotation through several departments, on-the-job training, attendance at conferences, and similar learning activities, as appropriate in specific circumstances;
 - d. I will ensure that the Trainee or Intern named in this T/IPP does not displace full-or part-time temporary or permanent American workers or serve to fill a labor needed and ensure that the position that the Trainee or Intern fills exists primarily to assist the Trainee or Intern in achieving the objectives of his or her participation in this training or internship program;
 - e. I certify that this training or internship meets all of the requirements of the Fair Labor Standards Act, as amended (29 U.S.C.201 et seq.). I also certify that training or internships in the field of agriculture meet all requirements of the Migrant and Seasonal Worker Protection Act, as amended (29 U.S.C. 1801 et seq.)
 - f. I will notify the Department of State if I receive information regarding a serious problem or controversy involving the Trainee or Intern named in this T/IPP that could be expected to bring the Department of State, the Exchange Visitor Program, or the Sponsor's exchange visitor program into notoriety or disrepute; and
 - g. I declare and affirm under penalty of perjury that the statements and information made herein are true and correct to the best of my knowledge, information and belief. The law provides severe penalties for knowingly and willfully falsifying or concealing a material fact, or using any false document in the submission of this form.

Signature of Responsible Officer or Alternate Responsible Officer



Printed Name of Responsible Officer or Alternate Responsible Officer Katelyn Schroeder Date (mm-dd-yyyy) 09-12-2022

Name of Sponsor Organization Global Educational Concepts, Inc. Program Number P-4-10594

SECTION 4: TRAINING/INTERNSHIP PLACEMENT PLAN

Each Training/Internship Placement Plan should cover a definite period of time and should consist of definite phases of training or tasks performed with a specific objective for each phase. The plan must also contain information on how the trainees/interns will accomplish those objectives (e.g. classes, individual instruction, shadowing). Each phase must build upon the previous phase to show a progression in the training/internship. A separate copy of pages 3 and 4 must be completed for each phase if applicable (e.g; if the trainee/intern is rotating through different departments).

Surname/Primary, Given Name(s) (must match passport name) Adamane, Tushar Ravindra	The Exchange Visitor is: Intern
Program Sponsor Global Educational Concepts, Inc.	Program Number P-4-10594
Main Program Supervisor/POC at Host Organization Adriana Lazcano Title Human Resources Manager	Supervisor Contact Information Phone 720-574-1504 Fax Email adriana.lazcanoperez@gaylordhotels.com

DS-7002
032015



PHASE INFORMATION

Phase Site Name		Training/Internship Field	Phase Site Address
Marriott Gaylord Rockies Resort & Convention Center		Culinary	6700 N Gaylord Rockies Blvd Aurora, CO 80019-2198
Phase Name	Start Date (mm-dd-yyyy) of Phase	End Date (mm-dd-yyyy) of Phase	Phase
Arrival, Orientation, & Introduction to Culinary Arts in the United States	11/01/2022	11/14/2022	1 of 4
Primary Phase Supervisor		Supervisor Title	
Sean Ellis		Resort Executive Chef	
Email		Phone Number	
sean.ellis@gaylordhotels.com		7205741439	
Description of Trainee/Intern's role for this program or phase			
<p>Upon arrival at the Gaylord Rockies Resort & Convention Center, the intern will meet with and be provided continual support from Human Resources. The intern will be introduced to various areas and subject matters in a progressive training atmosphere which will ensure an enriching program. The intern will also receive information regarding the cultural activities that are available within the area. The Intern at the Gaylord Rockies has the exceptional opportunity to train at a brand-new property located in the beautiful Rocky Mountains. The intern will be educated in what it means to be one of our Gaylord Rockies STARS (Smiles, Teamwork, Attitude, Reliability, and Service with a Passion), and they will utilize their training to provide flawless service to our guests. Customer service is critical; learning American techniques of greeting, interacting, and providing exemplary service is at the heart of this phase of the program.</p>			
Specific goals and objectives for this program or phase			
<p>The beginning of the Training Program focuses largely on introducing the intern to the hotel and to American culture. The intern will attend an orientation class called "New STAR Premiere" to include discussion of Marriott International's vision & values, the Gaylord Culture and Gaylord Rockies specific culture, our Service Basics, and more. The Training Plan in its beginning phases is intended to make certain that the intern is familiar with the history of the company, the property, and our STAR Guarantee. The STAR Guarantee highlights the hotel-wide commitment that STARS are our top priority, always. Focusing on our STARS creates a great work environment and allows STARS to provide flawless service to our guests. An additional focal point of Phase 1 for the intern will be an introduction to Gaylord Rockies' quality standards for the total hotel, as well as within Culinary specifically. The intern will receive training in American methodologies of food safety; these trainings will be in compliance with state and local regulations and will be updated and reinforced through the twelve months of the program.</p>			
Please list the names and titles of those who will provide continuous (for example, daily) supervision of the Trainee/Intern, including the primary supervisor. What are these person's qualifications to teach the planned learning?			
<p>Sean Ellis is the Gaylord Rockies Executive Chef and will support and oversee all Culinary Interns. He has experienced an impressive career in the Culinary industry; Chef Ellis brings over 25 years of culinary expertise, creativity, and a passion for local, farm-to-table cuisine to his role. Prior to beginning at the Gaylord Rockies Resort & Convention Center, Chef Ellis previously served as the Executive Chef of the Westin Seattle. His experience spans 20 years with Starwood Hotels & Resorts, including the role of Executive Chef at the world-class Sheraton Centre Toronto Hotel; at this Sheraton, Chef Ellis managed a 35-million-dollar Food & Beverage operation. Additional experiences Chef Ellis' resume boasts include Executive Chef at The Westin Calgary, Chef de Partie for The Sheraton Park Lane in London, and Chef de Partie for Simply Heathcotes – a rosette restaurant in London. Further, Chef Ellis attended Rathbone College – NVQ City & Guilds where he earned his Certificate in Culinary Arts.</p>			
What plans are in place for the Trainee/Intern to participate in cultural activities while in the United States?			
<p>As the intern settles into his/her new town, the intern will be encouraged to explore the rich history and historic sites around Aurora, as well as downtown Denver. The intern will be welcomed into the Gaylord/Marriott family with a cultural Orientation while he/she lives in the hotel and looks for more long term housing.</p>			
What specific knowledge, skills, or techniques will be learned?			
<p>The intern will gain a clear overview of Gaylord Rockies operations, clientele, and niche within the greater Denver area/Colorado market. Culinary Leadership will explain the scope of the hotel's activities and the objectives of the Culinary team, as well as reiterate the hotel mission as discussed during New STAR Premiere. The intern will begin to understand the significance of each department and how interdepartmental partnerships lead to success and a congenial work environment for all STARS and a flawless service experience for each guest. The intern will learn the American style of customer service and methodologies of Culinary Arts safety rules and regulations.</p>			
How specifically will these knowledge, skills, or techniques be taught? Include specific tasks and activities (Interns) and/ or methodology of training and chronology/syllabus (Trainees)			



The intern will:

- Meet with the Human Resources department to complete appropriate paperwork and schedule their New STAR Premiere (orientation) and additional training.
- Meet with co-STARS (coworkers), Supervisors, and Management to learn about their role within their department, the resort, and in conjunction with other departments.
- Learn about new policies and procedures related to the resort and be introduced to company benefits. Benefits will include a free daily meal in the Rock STAR Cafe, free laundered uniforms, and discounts offered via our online MHUB platform.
- Begin their education of American methodologies of the standard operating procedures in the Culinary department to be successful throughout their training program.

How will the Trainee/Intern's acquisition of new skills and competencies be measured?

The intern will have continuous interaction and feedback throughout this phase as they are guided through the paperwork and procedures for new STARS at the Gaylord Rockies. Primary supervision will come from the Gaylord Rockies Human Resources Team and the department Leaders. A discussion at the end of the two weeks will take place between Culinary Leadership and the intern to ensure they are prepared to move forward to the next phase.

Additional Phase Remarks (optional)

N/A

Phase Supervisor - I certify that:

1. I have reviewed, understand, and will follow this Training/Internship Placement Plan (T/IPP);
2. I will contact the Sponsor at the earliest possible opportunity if I believe that the Trainee or Intern is not receiving the type of training delineated on this T/IPP;
3. I will actively support the Sponsor by adhering to all applicable regulatory provisions that govern this program (see 22 CFR Part 62);
4. The Trainee or Intern named in this T/IPP will not displace full-or part-time, seasonal or permanent American workers, or serve to fill a labor need;
5. I will conduct the required periodic evaluations of the Trainee or Intern named in this T/IPP;
6. I will notify the designated Sponsor contact at the earliest available opportunity regarding any concerns about, changes in, or deviations from this T/IPP.
7. I will notify the Sponsor in the event of an emergency involving the Trainee or Intern named in this T/IPP, as well as any information that I receive about the Trainee or Intern that might have an effect on that exchange visitor's health, safety, or welfare;
8. I will notify the Sponsor if I receive information regarding a serious problem or controversy involving the Trainee or Intern named in this T/IPP that could be expected to bring the Department of State, the Exchange Visitor Program, or the Sponsor's exchange visitor program into notoriety or disrepute;
9. I am participating in this Exchange Visitor Program in order to provide the Trainee or Intern named in this T/IPP with training or an internship as delineated in this T/IPP;
10. I certify that this training or internship meets all the requirements of the Fair Labor Standards Act, as amended (29 U.S.C. 201 et seq.) and also certify that training or internships in the field of agriculture meet all requirements of the Migrant and Seasonal Worker Protection Act, as amended (29 U.S.C. 1801 et seq.).
11. I declare and affirm under penalty of perjury that the statements and information made herein are true and correct to the best of my knowledge, information and belief. The law provides severe penalties for knowingly and willfully falsifying or concealing a material fact, or using any false document in the submission of this form.

Signature of Supervisor 

Printed Name of Supervisor Sean Ellis Date (mm-dd-yyyy) 08-30-2022

Phase Site Name	Training/Internship Field	Phase Site Address
Marriott Gaylord Rockies Resort & Convention Center	Culinary	6700 N Gaylord Rockies Blvd Aurora, CO 80019-2198

Phase Name	Start Date (mm-dd-yyyy) of Phase	End Date (mm-dd-yyyy) of Phase	Phase
Culinary Arts, Methodologies, and Techniques	11/15/2022	04/15/2023	2 of 4

Primary Phase Supervisor	Supervisor Title
Sean Ellis	Resort Executive Chef

Email	Phone Number
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Description of Trainee/Intern's role for this program or phase

This phase is designed to immerse the intern into the Gaylord Rockies Culinary department by beginning in one of our kitchens. This phase will cover the basic cooking areas, the various kitchens on property, and tools and equipment that are utilized in production. This will help the intern to understand what elements are necessary in a Culinary Operation to ensure success and to provide exceptional culinary options for guests. The intern will receive training on how to prepare and cook food in the assigned work stations according to Gaylord recipes, quality standards, cleanliness standards, presentation standards, and food preparation checklists. The intern will learn how to operate the ovens, stoves, grills, and other kitchen equipment to be effective and efficient in production.

Specific goals and objectives for this program or phase

For the intern, the objectives and goals for Phase 2 of the Training Plan largely focuses on how to operate and function as a member of a large team at an American resort. Timing is a critical component of any kitchen. The intern will learn and practice timing and execution for both small and large operations; learning this skill outside of a classroom setting will be critical for success in the Culinary department. Sanitation will also be a key component of Phase 2 as the intern will be educated on sanitation as it relates to food safety. This will include discussion of the steps taken to ensure safe and sanitary food production, serving, and storage methods, especially considering high volume. One of the most essential goals of this phase is the introduction of and continual commitment to teamwork in the workplace. For Culinary Operations, teamwork is imperative. The intern will work with the entire team and various departments to ensure successful production of food for their specified location. This will also lend itself to a greater understanding of the organization of the kitchen, including work stations. In this section of training, technical skills will be taught and demonstrated, potentially including how to: use all tools available in the kitchen, prepare ingredients, follow recipes, monitor food quality, set-up and break-down work stations, portion control servings, and check temperatures of various kitchen equipment to ensure food safety.

Please list the names and titles of those who will provide continuous (for example, daily) supervision of the Trainee/Intern, including the primary supervisor. What are these person's qualifications to teach the planned learning?

Sean Ellis is the Gaylord Rockies Executive Chef and will support and oversee all Culinary Interns. He has experienced an impressive career in the Culinary industry; Chef Ellis brings over 25 years of culinary expertise, creativity, and a passion for local, farm-to-table cuisine to his role. Prior to beginning at the Gaylord Rockies Resort & Convention Center, Chef Ellis previously served as the Executive Chef of the Westin Seattle. His experience spans 20 years with Starwood Hotels & Resorts, including the role of Executive Chef at the world-class Sheraton Centre Toronto Hotel; at this Sheraton, Chef Ellis managed a 35-million-dollar Food & Beverage operation. Additional experiences Chef Ellis' resume boasts include: Executive Chef at The Westin Calgary, Chef de Partie for The Sheraton Park Lane in London, and Chef de Partie for Simply Heathcotes – a rosette restaurant in London. Further, Chef Ellis attended Rathbone College – NVQ City & Guilds where he earned his Certificate in Culinary Arts.

What plans are in place for the Trainee/Intern to participate in cultural activities while in the United States?

During the full training program, the host company will assist with coordinating and encouraging cultural activities for the intern to participate in.

Q1, Q2 - The intern will have ample time to venture out into the Rocky Mountain outdoors on her days off and take advantage of the warm summer weather. The intern will experience an American Labor Day holiday and all the activities surrounding the ceremonial end of summer. The intern will have the chance to experience a Colorado Rockies baseball game, or visit one of the many street festivals that take place throughout the city in summer.

Q3 - The intern will continue to enjoy winter in the Rocky Mountains and watch the return of warmer Spring and Summer temperatures. The intern will be included in all hotel celebrations, including Employee Appreciation Week, historically celebrated during this time. The intern will also be encouraged to spend time in Denver's many Spring festivals and even visit Red Rocks Amphitheater when the Summer concert season kicks off in May.

Q4 - The intern will be encouraged to explore the Rocky Mountains as they explode into full colors of Fall and to take advantage of the warmer weather before Winter sets in. Denver Zoo & Gardens visit and picnics in the hill may be organized. This slower season between Thanksgiving and Christmas would also be perfect timing for the intern to venture into Denver to take in an American NBA or NFL game before Winter Season kicks off.

What specific knowledge, skills, or techniques will be learned?

In our Gaylord Rockies Culinary Operations, the intern will:

- Learn preparation procedures for both small and large operations.
- Be familiarized with the equipment, tools, and resources available within the kitchen.
- Practice techniques for sanitation and food safety.
- Begin to understand the flow of the kitchen operation, including an understanding of what each work station oversees.
- Develop their technique for setting their individual work station and maintaining cleanliness and order to maximize efficiency.
- Commit to teamwork through understanding the structure of their kitchen location, as well as through communication.
- Sharpen their organizational skills to ensure flawless service.

How specifically will these knowledge, skills, or techniques be taught? Include specific tasks and activities (Interns) and/ or methodology of training and chronology/syllabus (Trainees)

Following initial department training, the intern will be integrated fully into the Culinary Team. Skills, techniques, and best practices will be shared in group and individual training sessions. Our Culinary Leadership Team will mentor the intern to support them in sharpening and honing their own abilities. Greater responsibility and independence will be offered as the intern's skills continue to develop. There will be direct instruction and continuous verbal evaluation as the intern is assigned learning activities. The intern will be introduced to the variable experience of the day-to-day operations of a busy kitchen.

How will the Trainee/Intern's acquisition of new skills and competencies be measured?

The intern will have an introductory period to their department that will encompass initial training and assessment of skills as a part of their onboarding. With this foundation, the Supervisor will provide on-the-job training as they develop and mentor the intern in all aspects of American Culinary methodologies and techniques. The intern's Training Plan and their progress will be reviewed periodically with their Leader

Additional Phase Remarks (optional)

N/A

Phase Supervisor - I certify that:

1. I have reviewed, understand, and will follow this Training/Internship Placement Plan (T/IPP);
2. I will contact the Sponsor at the earliest possible opportunity if I believe that the Trainee or Intern is not receiving the type of training delineated on this T/IPP;
3. I will actively support the Sponsor by adhering to all applicable regulatory provisions that govern this program (see 22 CFR Part 62). The Trainee or Intern named in this T/IPP will not displace full-or part-time, seasonal or permanent American workers, or serve to fill a labor need;
5. I will conduct the required periodic evaluations of the Trainee or Intern named in this T/IPP;
6. I will notify the designated Sponsor contact at the earliest available opportunity regarding any concerns about, changes in, or deviations from this T/IPP.
7. I will notify the Sponsor in the event of an emergency involving the Trainee or Intern named in this T/IPP, as well as any information that I receive about the Trainee or Intern that might have an effect on that exchange visitor's health, safety, or welfare;
8. I will notify the Sponsor if I receive information regarding a serious problem or controversy involving the Trainee or Intern named in this T/IPP that could be expected to bring the Department of State, the Exchange Visitor Program, or the Sponsor's exchange visitor program into notoriety or disrepute;
9. I am participating in this Exchange Visitor Program in order to provide the Trainee or Intern named in this T/IPP with training or an internship as delineated in this T/IPP;
10. I certify that this training or internship meets all the requirements of the Fair Labor Standards Act, as amended (29 U.S.C. 201 et seq.) I also certify that training or internships in the field of agriculture meet all requirements of the Migrant and Seasonal Worker Protection Act, as amended (29 U.S.C. 1801 et seq.).
11. I declare and affirm under penalty of perjury that the statements and information made herein are true and correct to the best of my knowledge, information and belief. The law provides severe penalties for knowingly and willfully falsifying or concealing a material fact, or using any false document in the submission of this form.

Signature of Supervisor

Sean Ellis

Printed Name of Supervisor

Sean Ellis

Date (mm-dd-yyyy)

08-30-2022

Phase Site Name

Marriott Gaylord Rockies Resort & Convention Center

Training/Internship Field

Culinary

Phase Site Address

6700 N Gaylord Rockies Blvd
Aurora, CO 80019-2198

Phase Name

Advanced Culinary Training

Start Date (mm-dd-yyyy) of Phase

04/16/2023

End Date (mm-dd-yyyy) of Phase

08/14/2023

3 of 4

Primary Phase Supervisor

Sean Ellis

Supervisor Title

Resort Executive Chef

Email

sean.ellis@gaylordhotels.com

Phone Number

7205741439

Description of Trainee/Intern's role for this program or phase



This phase will transition from learning basic kitchen operations to focusing on advanced culinary skills, techniques, and food management. The intern will be given more advanced tasks and responsibilities in this phase. The intern will learn to fulfill orders, respond to requests, think proactively, and problem solve in a fast-paced setting. They will also be introduced to some aspects of Culinary Leadership, which will span inventory, planning, and timing.

Specific goals and objectives for this program or phase

The main objective of this phase is for the intern to be exposed to advanced skills in food preparation in an upscale American resort. The intern will further develop their core competencies and techniques to help increase their productivity and quality of food preparation. The intern will partake in a seminar to potentially include: how menus are designed, how we adapt to trends in the culinary world, and how our kitchens source and prepare food of excellent quality. Their Leaders and Supervisors will share an overview of operational knowledge, processes, and policies. It is the objective that at the end of this phase the intern to demonstrate knowledge of high quality food products, proper storage of food, an overall understanding of the department, and the tools and resources needed to run a successful kitchen.

Please list the names and titles of those who will provide continuous (for example, daily) supervision of the Trainee/Intern, including the primary supervisor. What are these person's qualifications to teach the planned learning?

Sean Ellis is the Gaylord Rockies Executive Chef and will support and oversee all Culinary Interns. He has experienced an impressive career in the Culinary industry; Chef Ellis brings over 25 years of culinary expertise, creativity, and a passion for local, farm-to-table cuisine to his role. Prior to beginning at the Gaylord Rockies Resort & Convention Center, Chef Ellis previously served as the Executive Chef of the Westin Seattle. His experience spans 20 years with Starwood Hotels & Resorts, including the role of Executive Chef at the world-class Sheraton Centre Toronto Hotel; at this Sheraton, Chef Ellis managed a 35-million-dollar Food & Beverage operation. Additional experiences Chef Ellis' resume boasts include: Executive Chef at The Westin Calgary, Chef de Partie for The Sheraton Park Lane in London, and Chef de Partie for Simply Heathcotes – a rosette restaurant in London. Further, Chef Ellis attended Rathbone College – NVQ City & Guilds where he earned his Certificate in Culinary Arts.

What plans are in place for the Trainee/Intern to participate in cultural activities while in the United States?

During the full training program, the host company will assist with coordinating and encouraging cultural activities for the intern to participate in.

Q1, Q2 - The intern will have ample time to venture out into the Rocky Mountain outdoors on her days off and take advantage of the warm summer weather. The intern will experience an American Labor Day holiday and all the activities surrounding the ceremonial end of summer. The intern will have the chance to experience a Colorado Rockies baseball game, or visit one of the many street festivals that take place throughout the city in summer.

Q3 - The intern will continue to enjoy winter in the Rocky Mountains and watch the return of warmer Spring and Summer temperatures. The intern will be included in all hotel celebrations, including Employee Appreciation Week, historically celebrated during this time. The intern will also be encouraged to spend time in Denver's many Spring festivals and even visit Red Rocks Amphitheater when the Summer concert season kicks off in May

Q4 - The intern will be encouraged to explore the Rocky Mountains as they explode into full colors of Fall and to take advantage of the warmer weather before Winter sets in. Denver Zoo & Gardens visit and picnics in the hill may be organized. This slower season between Thanksgiving and Christmas would also be perfect timing for the intern to venture into Denver to take in an American NBA or NFL game before Winter Season kicks off.

What specific knowledge, skills, or techniques will be learned?

Within Phase 3 of the Training Plan, the intern will gain a strong foundation of their Culinary Operation, their role, and the hotel environment. In this phase, the intern will dive deeper into advanced culinary training and will:

- Continue sharpening their knife skills
- Further their understanding of preparation and planning
- Learn to respond to cues and anticipating needs
- Learn to provide feedback on processes to creatively improve their workspace
- Be coached on food portion and waste controls
- Learn process of menu design
- Learn continued development on plating

How specifically will these knowledge, skills, or techniques be taught? Include specific tasks and activities (Interns) and/ or methodology of training and chronology/syllabus (Trainees)

The intern will be developed and mentored by various members of our Culinary Team, through both group and individual instruction. They will also receive additional support from their fellow co-STARS and will learn in the day-today work environment by being a contributing member of the Culinary Team and sharing ideas and best practices. The intern will engage in daily planning processes to ensure all areas are organized and ready to support the activities and functions of the kitchen. The Executive Chef will partner with Culinary Leadership to provide both formal and informal training sessions to ensure the intern can work towards mastering their craft.

How will the Trainee/Intern's acquisition of new skills and competencies be measured?



The intern will be mentored and provided real-time feedback and support. One-on-ones and coaching will be provided by Culinary Leaders to assess progress, professional growth, and compliance with the Training Plan. The intern will also have meetings with the HR manager to review the outcome of each phase, as well as general feedback and support. The intern will be evaluated on their successful completion of formal training seminars and daily assignments and be given feedback upon the completion of the phase.

Additional Phase Remarks (optional)

N/A

Phase Supervisor - I certify that:

1. I have reviewed, understand, and will follow this Training/Internship Placement Plan (T/IPP);
2. I will contact the Sponsor at the earliest possible opportunity if I believe that the Trainee or Intern is not receiving the type of training delineated on this T/IPP;
3. I will actively support the Sponsor by adhering to all applicable regulatory provisions that govern this program (see 22 CFR Part 62);
4. The Trainee or Intern named in this T/IPP will not displace full-or part-time, seasonal or permanent American workers, or serve to fill a labor need;
5. I will conduct the required periodic evaluations of the Trainee or Intern named in this T/IPP;
6. I will notify the designated Sponsor contact at the earliest available opportunity regarding any concerns about, changes in, or deviations from this T/IPP.
7. I will notify the Sponsor in the event of an emergency involving the Trainee or Intern named in this T/IPP, as well as any information that I receive about the Trainee or Intern that might have an effect on that exchange visitor's health, safety, or welfare;
8. I will notify the Sponsor if I receive information regarding a serious problem or controversy involving the Trainee or Intern named in this T/IPP that could be expected to bring the Department of State, the Exchange Visitor Program, or the Sponsor's exchange visitor program into notoriety or disrepute;
9. I am participating in this Exchange Visitor Program in order to provide the Trainee or Intern named in this T/IPP with training or an internship as delineated in this T/IPP;
10. I certify that this training or internship meets all the requirements of the Fair Labor Standards Act, as amended (29 U.S.C. 201 et seq.) I also certify that training or internships in the field of agriculture meet all requirements of the Migrant and Seasonal Worker Protection Act, as amended (29 U.S.C. 1801 et seq.).
11. I declare and affirm under penalty of perjury that the statements and information made herein are true and correct to the best of my knowledge, information and belief. The law provides severe penalties for knowingly and willfully falsifying or concealing a material fact, or using any false document in the submission of this form.

Signature of Supervisor

Sean Ellis

Printed Name of Supervisor

Sean Ellis

Date (mm-dd-yyyy)

08-30-2022

Phase Site Name

Marriott Gaylord Rockies Resort & Convention Center

Training/Internship Field

Culinary

Phase Site Address

6700 N Gaylord Rockies Blvd
Aurora, CO 80019-2198

Phase Name

Kitchen Administration Phase

Start Date (mm-dd-yyyy) of Phase

08/15/2023

End Date (mm-dd-yyyy) of Phase

10/31/2023

Phase

4 of 4

Primary Phase Supervisor

Sean Ellis

Supervisor Title

Resort Executive Chef

Email

sean.ellis@gaylordhotels.com

Phone Number

7205741439

Description of Trainee/Intern's role for this program or phase

Performing at a high level in the Culinary realm goes beyond decorative plating and food production. For Phase 4, there will be an emphasis on the many components required to make food service a success; this includes purchasing, food safety, menu design, planning, and maintaining standards of exceptional quality. In this phase, the intern will receive a more in-depth training on the leadership and decision-making components of the Culinary Operation. This could include but is not limited to: food cost analysis, quantity ordering, storage of foods and ingredients, scheduling, addressing guest complaints or inquiries, and effectively partnering with the other members of the Culinary Team.

Specific goals and objectives for this program or phase

DS-7002
032015



The objective of this phase is to train the intern on how to apply their Culinary knowledge to prepare themselves for future positions as culinarians. Upon completion of the final phase of the Training Plan at the Gaylord Rockies Resort & Convention Center, the intern will have a variety of experiences. This will allow them to excel in future Culinary roles by preparing them with the tools to assess and manage Culinary situations, both through cooking and some management skills. The intern will further develop their understanding of the impact of the Culinary Operation on the overall property financial goals and objectives. They will learn how to achieve or exceed those goals by inventory control, costing items, and proper storage of foods.

Please list the names and titles of those who will provide continuous (for example, daily) supervision of the Trainee/Intern, including the primary supervisor. What are these person's qualifications to teach the planned learning?

Sean Ellis is the Gaylord Rockies Executive Chef and will support and oversee all Culinary Interns. He has experienced an impressive career in the Culinary industry; Chef Ellis brings over 25 years of culinary expertise, creativity, and a passion for local, farm-to-table cuisine to his role. Prior to beginning at the Gaylord Rockies Resort & Convention Center, Chef Ellis previously served as the Executive Chef of the Westin Seattle. His experience spans 20 years with Starwood Hotels & Resorts, including the role of Executive Chef at the world-class Sheraton Centre Toronto Hotel; at this Sheraton, Chef Ellis managed a 35-million-dollar Food & Beverage operation. Additional experiences Chef Ellis' resume boasts include: Executive Chef at The Westin Calgary, Chef de Partie for The Sheraton Park Lane in London, and Chef de Partie for Simply Heathcotes – a rosette restaurant in London. Further, Chef Ellis attended Rathbone College – NVQ City & Guilds where he earned his Certificate in Culinary Arts

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During the full training program, the host company will assist with coordinating and encouraging cultural activities for the intern to participate in.

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Q4 - The intern will be encouraged to explore the Rocky Mountains as they explode into full colors of Fall and to take advantage of the warmer weather before Winter sets in. Denver Zoo & Gardens visit and picnics in the hill may be organized. This slower season between Thanksgiving and Christmas would also be perfect timing for the intern to venture into Denver to take in an American NBA or NFL game before Winter Season kicks off.

What specific knowledge, skills, or techniques will be learned?

The skills to be imparted on the intern will include how to coordinate activities and to understand the day-to-day operations of all the kitchen team members. The intern will learn how to prioritize food orders with timing and quantity. The intern will also receive training on how to properly interact with a guest who might have questions or concerns.

How specifically will these knowledge, skills, or techniques be taught? Include specific tasks and activities (Interns) and/ or methodology of training and chronology/syllabus (Trainees)

The intern will receive hands-on training and immersive learning that centers around observation, discussions, and interactions with the Executive Chef, his Sous Chefs, and the entire Culinary Team. Within this phase, close partnership and real-time feedback will lend itself to successful fulfillment of the Training Plan. The intern will be given the opportunity to demonstrate proficient understanding and application of the skills they have been taught throughout the course of the program. Depending on the intern's skill level, they will either be provided additional one-on-one time to develop their craft further or will be given additional responsibilities to expand their scope.

How will the Trainee/Intern's acquisition of new skills and competencies be measured?

The conclusion of Phase 4 will be measured and assessed by a final meeting with Leaders from the Culinary Team and a review will be conducted. This review will encompass successful completion of the Training Plan and performance evaluation regarding the past twelve months. The designated Human Resources Professional will also meet with the intern to recognize their contributions, provide any additional feedback, and welcome feedback from the intern about their experience. Both the intern and hotel leadership will also complete the provided final evaluation of the program from the sponsor.

Additional Phase Remarks (optional)

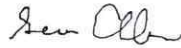
N/A



Phase Supervisor - I certify that:

1. I have reviewed, understand, and will follow this Training/Internship Placement Plan (T/IPP);
2. I will contact the Sponsor at the earliest possible opportunity if I believe that the Trainee or Intern is not receiving the type of training delineated on this T/IPP;
3. I will actively support the Sponsor by adhering to all applicable regulatory provisions that govern this program (see 22 CFR Part 62).
4. The Trainee or Intern named in this T/IPP will not displace full-or part-time, seasonal or permanent American workers, or serve to fill a labor need;
5. I will conduct the required periodic evaluations of the Trainee or Intern named in this T/IPP;
6. I will notify the designated Sponsor contact at the earliest available opportunity regarding any concerns about, changes in, or deviations from this T/IPP.
7. I will notify the Sponsor in the event of an emergency involving the Trainee or Intern named in this T/IPP, as well as any information that I receive about the Trainee or Intern that might have an effect on that exchange visitor's health, safety, or welfare;
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9. I am participating in this Exchange Visitor Program in order to provide the Trainee or Intern named in this T/IPP with training or an internship as delineated in this T/IPP;
10. I certify that this training or internship meets all the requirements of the Fair Labor Standards Act, as amended (29 U.S.C. 201 et seq.). I also certify that training or internships in the field of agriculture meet all requirements of the Migrant and Seasonal Worker Protection Act, as amended (29 U.S.C. 1801 et seq.).
11. I declare and affirm under penalty of perjury that the statements and information made herein are true and correct to the best of my knowledge, information and belief. The law provides severe penalties for knowingly and willfully falsifying or concealing a material fact, or using any false document in the submission of this form.

Signature of Supervisor



Printed Name of Supervisor

Sean Ellis

Date (mm-dd-yyyy)

08-30-2012

PRIVACY ACT STATEMENT

AUTHORITIES: The information is sought pursuant to Section 102 of the Mutual Educational and Cultural Exchange Act of 1961, as amended (the Fulbright-Hays Act)(22 U.S.C. 2452) which provides for the administration of the Exchange Visitor Program (J visa).

PURPOSE: The information solicited on this form will be used to provide clarity of training and intern programs offered by entities designated by the U.S. Department of State to conduct exchange visitor programs; for general statistical use; and to administer the Trainee and Intern categories of the Exchange Visitor Program.

ROUTINE USES: The information on this form may be shared with entities administering the program on behalf of the Department: federal, state, local, or foreign government entities for law enforcement purposes; to members of Congress in response to a request on your behalf. More information on the Routine Uses for the system can be found in the System of Records Notice State-08, Educational and Cultural Exchange Program Records.

DISCLOSURE: Participation in this program is voluntary; however, failure to provide the information may delay or prevent participation in the Exchange Visitor Program.

PAPER WORK REDUCTION ACT

Public reporting burden for this collection of information is estimated to average 1.5 hours per response, including time required for searching existing data sources, gathering the necessary documentation, providing the information and/or documents required, and reviewing the final collection. You do not have to supply this information unless this collection displays a currently valid OMB control number. If you have comments on the accuracy of this burden estimate and/or recommendations for reducing it, please send them to: ECA/EC, SA-5, Fifth Floor, U.S. Department of State, Washington, DC 20522.




I/c. Principal
Institute of

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



Date: 21st July 2022

Dear Mr. Sambhaji,

Sub: Offer Letter - Sr. Steward

We are pleased to offer you a position as Sr. Steward in our organization. You will be placed in our F&B Service Department at Della Adventure & Resorts Pvt Ltd. You are required to join our organization on 11th August 2022.

You shall be on probation for an initial period of 6 months. You will have to tender a one month notice period during your probation period & on confirmation. If no notice period is served your salary for that period will be withheld.

On your resignation from service, it will be discretion of the Management to relieve you early than the expiry of the notice period. In that event you will not be entitled to salary for the unexpired notice period of Notice .

In case you do not serve the notice period, Cost To Company(CTC) equivalent to that shortfall period will have to be reimbursed to the Company Della Adventure & Resorts Pvt Ltd with immediate effect.

If on Background Verification it is found that the same is not upto the satisfaction of the Company, then the Company reserves the right to terminate your services without any notice with immediate effect.

On Confirmation, you shall be entitled to the following benefits, 7 days casual leave, 7 days sick leave & 7 days privilege leave in a financial year on pro-rata basis.

Non Compete Clause: You will devote your full time and attention exclusively for the business of the Company, and will not seek or accept any other employment or undertake any activity of any nature whatsoever either in your own name/relatives/ family members or in the other names/ Company which conflicts with the interest of Della Adventure & Resorts Pvt. Ltd , and other sister concerns of DELLA Group Companies. During your employment with the Company you will not indulge in any business activity, directly or indirectly, with the company or it's vendors. If this condition is violated, the Company reserves the right to terminate the services with immediate effect and take appropriate legal action.

You will be subject to the rules & regulations of the Company in force from time to time & you will be required to perform such duties as may be assigned to you by the Management. You can be transferred to any of our locations in India.

Your letter of appointment will be handed over to you after completion of 15 working days with the organization and subject to your presenting the copy of the following documents along with originals for verification.

Della Adventure & Resorts Pvt. Ltd.:

Kunegaon, Lonavala - 410 401. Toll Free.: 1800 3070 5050 Fax: +91-2114-662 662 Email: concierge@dellaresorts.com

Corporate Office:

Della Tower, Jam-e-Jamshed Road, Parsi Colony, Dadar (E), Mumbai - 400 014. Tel.: +91-22-6745 1400 Fax: +91-22-6745 1444
Rati Villa, Motibai Street, Tardeo, Mumbai - 400 007. Tel.: 022 6669 9300



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Documents Required

1. 5 Passport size Photographs.
2. Pan Card & Aadhar Card 3 coloured each.
3. Colored copy of Passport and Driving License (Any One Document).
4. Copy of All Educational Certificates
5. Copy of Proof of all past work experiences.
6. Copy of Accepted Resignation Letter or Relieving Letter from past Employer.
7. Residential Address Proof (Electricity Bill/Election Card-(Any One Document)
8. Salary Certificate of last employment supported by the Bank Statement (last 3 months).
9. Medical Fitness Certificate.


You shall be offered a total CTC of Rs.1,92,000/- (Rupees One Lakh & Ninty Two Thousand only) p.a. Your Compensation and Benefits are highly confidential and shall not be discussed with anybody inside or outside the organization. Emoluments for which are as shown below:

Particulars	Monthly (Rs.)	Yearly (Rs.)
GROSS PAY COMPONENTS		
Basic Salary	15100	181200
HRA	755	9060
Other Allowances	145	1740
Total Cost to Company(CTC) (A+B)	16000	192000

(Income Tax Liability if any, on the above benefits, would be as per the Income Tax Act.)

We would appreciate your written confirmation to this offer. We request you to report to our Della Resort HR Office in Lonavala on 11th August 2022 at 09:30 am.

For Any Further Queries Please feel free to call on 7030900459.

 For Della Adventure & Resorts Pvt .Ltd .

Accepted By:-

Inderjeet Kaur
Sr. Manager- HR

Name:
Signature:



Della Adventure & Resorts Pvt. Ltd.:

Kunegaon, Lonavala - 410 401. Toll Free.: 1800 3070 5050 Fax: +91-2114-662 662 Email: concierge@dellaresorts.com

Corporate Office:

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Rati Villa, Motibai Street, Tardeo, Mumbai - 400 007. Tel.: 022 6669 9300



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ANNEXURE-I

- I. You shall be provided with a company leased Shared Room accommodation. You are required to carry your own Bed Sheets, Blankets & Pillow Covers for your personal use.
- II. In case you use our Cafeteria Facility, we have a subsidized meal deduction policy of Rs.1200/- & will be recovered from your monthly salary.
- III. You are required to carry a pair of White Shirt, Black Pant, Black Shoes and Black socks for a temporary period until uniform is provided by the company.
- IV. You will be provided with Breakfast (7am to 10 am), Lunch (1 pm to 3:30 pm) & Dinner (7 pm to 10:30 pm) on all days.
- V. In case you opt to move out of company provided accommodation, you will be provided with accommodation allowance of 10% of your monthly CTC which will be added to your monthly salary.
- VI. In case you have UAN number, PF will be deducted from your above CTC.

 For Della Adventure & Resorts Pvt .Ltd .


Inderjeet Kaur
Sr. Manager- HR

Accepted By:-

Name:
Signature:




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

Della Adventure & Resorts Pvt. Ltd.:

Kunegaon, Lonavala - 410 401. Toll Free.: 1800 3070 5050 Fax: +91-2114-662 662 Email: concierge@dellaresorts.com

Corporate Office:

Della Tower, Jam-e-Jamshed Road, Parsi Colony, Dadar (E), Mumbai - 400 014. Tel.: +91-22-6745 1400 Fax: +91-22-6745 1444
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Date: 29th August 2022

Dear Mr. Rushikesh,

Sub: Offer Letter - Tr. HK Associate

We are pleased to offer you a position as Tr. HK Associate in our organization. You will be placed in Housekeeping Department at Della Adventure & Resorts Pvt Ltd. You are required to join our organization on 01st September 2022.

You shall be on probation for an initial period of 6 months. You will have to tender one month notice period during your probation & on confirmation. If no notice is served your salary for that period will be withheld.

On your resignation from service, it will be discretion of the Management to relieve you early than the expiry of the notice period. In that event you will not be entitled to salary for the unexpired notice period.

In case you do not serve the notice period, Cost To Company (CTC) equivalent to that shortfall period will have to be reimbursed to the Company Della Adventure & Resorts Pvt Ltd with immediate effect.

If on Background Verification it is found that the same is not upto the satisfaction of the Company, then the Company reserves the right to terminate your services without any notice with immediate effect.

On Confirmation, you shall be entitled to the following benefits, 7 days casual leave, 7 days sick leave & 7 days privilege leave in a financial year on pro-rata basis.

Non-Compete Clause: You will devote your full time and attention exclusively for the business of the Company, and will not seek or accept any other employment or undertake any activity of any nature whatsoever either in your own name/relatives/ family members or in the other names/ Company which conflicts with the interest of Della Adventure & Resorts Pvt. Ltd., and other sister concerns of DELLA Group Companies. During your employment with the Company you will not indulge in any business activity, directly or indirectly, with the company or it's vendors. If this condition is violated, the Company reserves the right to terminate the services with immediate effect and take appropriate legal action.

You will be subject to the rules & regulations of the Company in force from time to time & you will be required to perform such duties as may be assigned to you by the Management. You can be transferred to any of our locations in India.

Your letter of appointment will be handed over to you after completion of 15 working days with the organization and subject to your presenting the copy of the following documents along with originals for verification.

Indejeet Kaur
29/8/2022



Della Adventure & Resorts Pvt. Ltd.:

Kunegaon, Lonavala - 410 401. Toll Free.: 1800 3070 5050 Fax: +91-2114-662 662 Email: concierge@dellaresorts.com

Corporate Office:

Della Tower, Jam-e-Jamshed Road, Parsi Colony, Dadar (E), Mumbai - 400 014. Tel.: +91-22-6745 1400 Fax: +91-22-6745 1444
Rati Villa, Molibai Street, Tardeo, Mumbai - 400 007. Tel.: 022 6669 9300



Cin # U92490MH2009PTC196309

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Documents Required

1. 5 Passport size Photographs.
2. Pan Card & Aadhaar Card 3 colored copies each.
3. Colored copy of Passport and Driving License (Any One Document).
4. Copy of All Educational Certificates
5. Copy of Proof of all past work experiences.
6. Copy of Accepted Resignation Letter or Relieving Letter from past Employer.
7. Copy of Residential Address Proof (Electricity Bill/Election Card-(Any One Document)
8. Salary Certificate of last employment supported by the Bank Statement (last 3 months).
9. Medical Fitness Certificate.

You shall be offered a total CTC of Rs.1,56,000/-(Rupees One Lakh & Fifty Six Thousand only) p.a. Your Compensation and Benefits are highly confidential and shall not be discussed with anybody inside or outside the organization. Emoluments for which are as shown below:

Particulars	Monthly (Rs.)	Yearly (Rs.)
GROSS PAY COMPONENTS		
Basic Salary	8500	102000
House Rent Allowances	850	10200
Conveyance Allowance	1600	19200
Other Allowances	1030	12360
A - Monthly Total	11980	143760
STATUTORY PAY COMPONENTS		
Provident Fund - Employee Contribution	1020	12240
B -Monthly Total	1020	12240
Monthly Gross (A+B)	13000	156000

(Income Tax Liability if any, on the above benefits, would be as per the Income Tax Act.)

We would appreciate your written confirmation to this offer. We request you to report to our Della Resort HR Office in Lonavala on 01st September 2022. at 9:30 am.
For any further Queries please feel free to call on 7030900459.

For Della Adventure & Resorts Pvt .Ltd.

Inderjeet Kaur
29/8/2022
Inderjeet Kaur
Sr. Manager- HR



Accepted By:-

[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
Name: [Redacted]
Signature: [Redacted] Road, AHMEDNAGAR-414 001

Della Adventure & Resorts Pvt. Ltd.:

Kunegaon, Lonavala - 410 401. Toll Free.: 1800 3070 5050 Fax: +91-2114-662 662 Email: concierge@dellaresorts.com

Corporate Office:

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www.dellaresorts.com



Date: 04-06-2022

OFFER LETTER

Mr. Aditya Baban Gujar
At- Narayangaon Tal. Junner
Dist. Pune

Dear Aditya,

CONGRATULATIONS!!!

We are pleased to inform you that you have been selected for the Fazlani Associate Program commencing in the month of July 2022.

The terms and conditions shall be as given below:

1. Name of the program: Fazlani Associate Program
2. Duration of the program: 6 months
3. Salary: Rs. 11645 Per Month CTC.
4. You will be provided additional benefit of food, accommodation, uniform, four meals, PF and ESI as applicable during the program.

The actual date of commencement of the program is on 01-07-2022 at 10:00am at the resort.

A formal Letter of Appointment shall be issued after you are submitting relevant documents and completing the joining formalities.

Thanking you,

Yours faithfully,


Jagdeep Nambiar
General Manager - Operations




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