

Criterion 5 – Student support and progression

Key Indicator – 5.2 Student Progression

5.2.1. Average percentage of placement of outgoing students during the last five years

Sr. No.	List of Documents	Page No.
1.	List of students placed during the year	1
2.	Offer Letters / Appointment orders of the students placed	3



INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AHMEDNAGAR

(NAAC Accredited with 'B' Grade)

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

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

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

Ref. No. :

Date : / / 20

5.2.1. Placement of outgoing students during the A.Y. 2021-22

Sr. No.	Name of student placed and contact details	Program graduated from	Name of the employer with contact details	Pay package at appointment
1.	Admane Tushar	B.Sc. HS	Marriott Gaylord Rockies Resort & Convention Center USA	2353728/-
2.	Chaudhari Shubham	BHMCT	Courtyard by Marriott, Pune	4000/-
3.	Deshmukh Sambhaji	B.Sc. HS	Della Adventure & Resorts Pvt. Ltd, Lonawala	192000/-
4.	Dhaktode Rushikesh	B.Sc. HS	Della Adventure & Resorts Pvt. Ltd, Lonawala	156000/-
5.	Gavhane Sunil	B.Sc. HS	Monarch Blackhawk Resort USA	2560896/-
6.	Gujar Aditya	BHMCT	Fazlani Natures Nest Takawe	139740/-
7.	Hande Dhanajay	B.Sc. HS	Della Adventure & Resorts Pvt. Ltd, Lonawala	156000/-
8.	Hulkude Chandrappa	BHMCT	Fazlani Natures Nest, Takawe	139740/-
9.	Jorvekar Mayur	B.Sc. HS	J.W. Marriott, Pune	156000/-
10.	Joshi Tejas	B.Sc. HS	Fazlani Natures Nest Takawe	139740/-
11.	Kale Dhiraj	BHMCT	Sayaji Hotels, Pune	153840/-
12.	Kamble Prajwal	B.Sc. HS	Marriott Pune, Hingewadi	4000/-
13.	Mahajan Tejas	B.Sc. HS	Hyatt, Kalyani Nagar, Pune	14216/-
14.	Patil Niranjan	B.Sc. HS	Courtyard by Marriott Pune, Hinjewadi.	48000/-



15.	Rajbhog Vishal	B.Sc. HS	Della Adventure & Resorts Pvt. Ltd	156000/-
16.	Sabale Sumeet	B.Sc. HS	Courtyard by Marriott Pune, Hinjewadi.	48000/-
17.	Shaikh Aavesh	B.Sc. HS	ITC Limited - Welcomhotel Coimbatore	114000/-
18.	Shaikh Sharif	B.Sc. HS	Courtyard by Marriott Pune, Hinjewadi.	48000/-
19.	Vishal Sonawane	B.Sc. HS	Fazlani Natures Nest	139740/-
20.	Zirpe Onkar	B.Sc. HS	Fazlani Natures Nest	139740/-
21.	Maid Yashraj	B.Sc. HS	Lemon Tree, Pune	60000/-
22.	Mhaske Abhijit	B.Sc. HS	Lemon Tree, Pune	60000/-
23.	Shinde Shubham	BHMCT	Lemon Tree, Pune	60000/-
24.	Khamkar Shubham	B.Sc. HS	Lemon Tree, Pune	60000/-
25.	Gode Nilesh	B.Sc. HS	Lemon Tree, Pune	60000/-
26.	Bhapkar Gaurav	B.Sc. HS	Lemon Tree, Pune	60000/-
27.	Chulbhure Gaurav	B.Sc. HS	Lemon Tree, Pune	60000/-




 I/c. Principal
 Institute of
 Hotel Management & Catering Technology
 Lal Taki Road, Shivajinagar, Pune-411004



TRAINING/INTERNSHIP PLACEMENT PLAN

SECTION 1: ADDITIONAL EXCHANGE VISITOR INFORMATION

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

SECTION 2: COMPENSATION

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

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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.) 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);
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			
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
Advanced Culinary Training	04/16/2023	08/14/2023	3 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



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?

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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



Printed Name of Supervisor

Sean Ellis

Date (mm-dd-yyyy)

08-30-2023

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

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

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?

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)

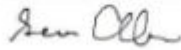
N/A



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;
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



Printed Name of Supervisor

Sean Ellis

Date (mm-dd-yyyy)

08-30-2022

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**

Confirmation of OJT in Kitchen

From Pande, Neeraj
To training@ihmct.in
Cc Gholap, Sanyukta
Date Tue 06:27
Summary Headers Plain text

Dear Mr.Sagar,
Greetings from Courtyard by Marriott Pune, Hinjewadi!!
We would like to confirm the OJT of Mr. Shubham Chudhari (Food Production) program with us, OJT will start from 23rd August, 2022 for 6 months in Food Production Department.
So kindly inform him to report to Human Resources Department on 23rd August, 2022 at 11:00 AM and bring the below mentioned necessary things at the time of Joining-:

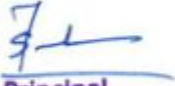
1. College id Card Xerox
2. College NOC Original
3. Government ID Proof
4. 02 Passport size Photos
5. Medical Fitness Certificate (Australian Antigen & Widal test report required)
6. RTPCR test report
7. Vaccination certificate (If vaccinated)
8. Bank Details

Need to wear his own formal uniform (Chef Coats(3), black trouser, oxford black shoes & black socks) & Grooming standard as per industry norms.

Hotel will provide Rs. 4000 as Stipend & duty meals and laundry facility for uniform

Thanks & Regards,
Dattatray Chikane
Human Resources




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



Cin # U92490MH2009PTC 196309



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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 & Ninety 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:

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



Cin # U92490MH2009PTC196309

www.dellaresorts.com

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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 its 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.

Indyest/Qu
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
Rali Villa, Motilal Street, Tardeo, Mumbai - 400 007. Tel.: 022 6689 9300





Gen Next Hospitality

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
Sr. Manager- HR



Accepted By:-



I/c. Principal
Institute of

Hotel Management & Catering Technology
Name: _____
Signature: _____ 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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Rati Villa, Molibai Street, Tardeo, Mumbai - 400 007. Tel.: 022 6689 9300



Cin # U92490MH2009PTC198309

www.dellaresorts.com

Offer Letter Agreement Form

Exchange Visitor ID number 57324

HOST ENTITY INFORMATION

Host Entity Name: Monarch Blackhawk Resort
Site of Activity Address: 488 Main Street, Black Hawk, CO, 80422, United States

POSITION INFORMATION

Position Title Culinary Kitchen Rotation
Start date - Earliest 15 May 2022 Latest 15 September 2022
End date - Earliest 14 May 2023 Latest 14 September 2023
Stipend 19.00 \$ per hour
Estimated tips N/A
Average hours per week 32
Required Interviews Sponsor Interview, Host Interview

HOUSING INFORMATION

Housing Model Host company assisted

EXCHANGE VISITOR SECTION

Exchange Visitor Printed Name	SUNIL RAJENDRA GAVHANE	Date of birth	10 / 08 / 2001
Program Start Date	11 / 01 / 2022	Program End Date	10 / 31 / 2023
Signature		Date	
Sponsor or agency representative name	Kareer Krafters LTD		

I confirm that I have read, understood, and agreed to the conditions outlined in this Offer Letter. I agree to adhere to all Alliance Abroad and Department of State program rules regarding employment and program participation, including the Terms and Conditions which were part of my program application. If I change my position title without receiving prior permission from Alliance Abroad, or if I violate other Alliance Abroad rules or J-1 program regulations, Alliance Abroad may end my program early, and I will be required to return home. I understand that if my program ends due to regulation violations it may have a negative impact on future U.S. visa applications.

Section 1

HOST ENTITY INFORMATION

Entity name	Monarch Blackhawk Resort
Description	Monarch Casino Black Hawk is conveniently located 45 minutes west of Denver in the historical mining town of Black Hawk. It is the first casino you see when you arrive from Denver on Highway 119. Valet and covered self-parking are available for your convenience. Monarch Casino – bet on fun!
Web site	http://monarchblackhawk.com/
Primary contact name	Angela Poitras



Title	Human Resources Manager
Department	Human Resources
Phone 1	720-772-3874
Email	apoitras@monarchblackhawk.com

Section 2

DETAILED POSITION INFORMATION

Site of Activity address	488 Main Street, Black Hawk, CO, 80422, United States
Position Title	Culinary Kitchen Rotation
Special requirements	<p>Housing for this position is Host Company Assisted Housing - details to be communicated prior to arrival by Housing Provider.</p> <p>Specific start/arrival dates will be communicated prior to arrival based on housing availability. Participants should wait until specific start dates are communicated before booking airline tickets. There will be 3 waves of arrivals depending on when you receive your visa and are eligible to travel. Start dates will either be May 15th, June 15th or July 15th.</p> <p>Housing may be up to \$600 per month, per participant in rent. Transportation to/from Monarch is \$4 per roundtrip (estimated \$80 per month) and Denver public transportation could be up to \$200 per month for RTD (http://www.rtd-denver.com) should you purchase the monthly pass.</p> <p>Transportation to/from Monarch Resort could be up to 1 hour each way on the shuttle.</p>
Position details and description	Culinary Arts Rotation - Orientation, Restaurants and Garde Manger, Fine Dining & Hot Line Production, Culinary Administration (Trainee)
Department	Kitchen
Training Schedule	Varies - 6:00AM-12:00AM
Average hours per week	32
Stipend	\$19.00
Is Overtime available	Yes
Overtime wage (if applicable)	1.5 times hourly rate if 40+ hours/week. Overtime hours not guaranteed.
Required experience	1+ Years
English level	Excellent
Supervisor	Jennifer Johnson

Section 3

Page: 2 of 9 Offer Letter order 7068 04 October 2022 17:10



POSITION REQUIREMENTS

Grooming	
Grooming standards	Per company policy - see Grooming Standards document
Dress code	Per company policy - see Grooming Standards document
Uniform provided?	Yes
Cost to Exchange Visitor	Black pants and black non-slip shoes to be purchased before start date
Screening	
Host Entity will require a drug test	Yes
Host Entity will provide the drug test	Yes
Description of drug screening policy	If participant fails their drug test, they will no longer be employed with this organization
Will Exchange Visitor incur a cost for screening	No
Cost to Exchange Visitor (if applicable)	N/A
When is screening fee due	N/A
Payment	
Payment schedule	bi_weekly
Allowances, bonuses, and/or incentives	Transportation to/from Blackhawk to be payroll deducted at the discounted rate of \$1 roundtrip
Estimated tips	N/A
Training / Orientation	
Host Entity provides training/orientation	Yes
Description	Onboarding with Human Resources and introduction of outlets and departments
Will Exchange Visitor be paid during training/orientation	Yes
Length of training/orientation	2 weeks
Will Exchange Visitor incur a cost for training/orientation	No
Cost to participant	None
When is training fee due	N/A

Section 4

HOUSING INFORMATION

If company provided housing or temporary housing is not offered, Exchange Visitors will need to secure housing after they have accepted the



Offer Letter.

Does Host Entity provide temporary housing?	No
Duration of temporary housing	N/A
Cost of temporary housing	N/A

Housing Lead 1

Housing model	Host company assisted
Gender requirement	Any
Housing type	Apartment
Housing name	Silver Reef Apartments
Contact name	Patrick McFarland
Address	12419 W 2nd Place, Lakewood, CO, 80228
E-mail	monarch@premiercareersolutions.com
Phone	310-357-0729
Web Address	www.liveatsilverreef.com
Cost per participant	165.0
How often is rent due?	Per week
Is weekly cost/rent payroll deducted?	Yes
Housing deposit	750.0
Is housing deposit payroll deducted?	No
Housing fees - additional comments	The housing deposit is due 30 days in advance of arrival on the program Your rent will be pay-roll deducted and the payment includes a \$330 rent fee per pay period.
Is deposit refundable	Yes
Deposit refund policy	Yes
Can housing be co-ed	Yes
Is renters insurance required	No
Housing amenities	Dining room table, twin beds, TV, wifi, and basic dishes.
Distance between work site and housing	29 miles



Description	Apartments will include 2 to 3 bedrooms, utilities, wifi, and some furnishings such as a dining room table, chairs, couch, twin beds, and basic dishes. There will be approximately 1 to 2 bathrooms per apartment and there is a pool and exercise room. Participants must provide their own pillow, blanket, wash cloths, and towels. There could be up to 3 candidates per room or 6 candidates per apartment.
Number of beds per room	3
Number of bedrooms	Varies
Exchange Visitors per property	76
Exchange Visitors per room	3
Bathrooms per property	1
Bedding and towels	No
Bedding and towel payment due	Bedding and towels are not provided. Student should bring these along with them.
Kitchen facilities	There are kitchen facilities available, a dining room table, chairs, and basic dishes.
Additional items must bring	Personal Items, Pillow, blankets, towels, wash cloths.
Additional comments	There could be 1 to 2 bathrooms per housing unit depending on the unit. There may be 2 to 3 bedrooms per unit depending on the unit.
Included in cost	Utilities, basic housing furnishings, access to an exercise room, and pool facility and wifi.
Additional items included in cost	Your rent will be pay-roll deducted and the payment includes a \$330 rent fee (deducted per pay period, every two weeks).
Administration fee	100.0
Administration fee due	30 days in advance of program start date
Housing deposit due	<p>The initial housing deposit includes \$550 to be applied towards an advance payment of rent, plus the \$100 administration fee (non-refundable) plus the \$100 security deposit (refundable).</p> <p>Total \$750.00</p> <p>The housing deposit is due 30 days in advance of arrival on the program. If the housing deposit is not received by the housing vendor you will not be able to move into the apartment.</p> <p>Total cost due 30 days before arrival: \$750 (includes \$550 advance rent payment, \$100 security deposit, \$100 administration fee for a total of \$750 upfront housing costs).</p> <p>Candidates will need to pay their housing deposit to Premier Career Solutions by contacting Patrick McFarland at monarch@premiercareersolutions.com</p> <p>Participants need to follow the below banking information to wire Patrick McFarland their housing deposit:</p> <p>Company Name: Premier Career Solutions, Inc. Bank: Capital One Bank</p>



	Routing # 113024915 Account # 1537861424 Swift Code HIBKUS44 Address: 239 Whitney Run, Buda, TX 78610
Housing deposit refundable	Yes
Further information on housing refund policy	Please note a maximum of \$100 is refundable of the total \$750 deposit paid. (See breakdown above) Refundable security deposit of \$100 - Fully refundable security deposit provided there are no pending damages to the apartment at the end of program, and is in the same clean condition it was received in. Your housing is tied to the job offer. If participants are let go or decide to leave their housing early you may lose your placement at Monarch Black Hawk Resort and forfeit your housing deposit.
Lease required	Yes
Length of lease	12 Months
Further information on length of lease	Full duration of the program
Fees additional comments	The housing deposit is due 30 days in advance of arrival on the program Your rent will be pay-roll deducted and the payment includes a \$330 rent fee per pay period.

Section 5

ARRIVAL INSTRUCTIONS

Alliance Abroad provides Orientation to all Exchange Visitors either in the Exchange Visitors home country or in the United States. If Exchange Visitors attend Orientation in their home country, they will travel directly to the Host Entity upon arrival. If Exchange Visitors attend Orientation in the U.S., they will travel to the Host Entity after Orientation is completed.

Closest port of entry airport	DIA - Denver International Airport
Nearest airport to site of activity	DIA - Denver International Airport
Airport/bus/train pickup provided	No
General arrival instructions HOST COMPANY CONTACTS (to start the onboarding process and request shuttle schedule) APoitras@monarchblackhawk.com GSoto@monarchblackhawk.com Pphan@monarchblackhawk.com HOUSING COMPANY CONTACT (to sign the housing agreement and get deposit details) Patrick McFarland: monarch@premiercareersolutions.com Participants must contact both the Host Company and the Housing Company at least 30 days prior to their start date to confirm arrangements. *****Plan to arrive Monday evening for a Tuesday orientation at 9am.*****



Please communicate your arrival information before your arrival into the US, to your agency or submit it in your AAG participant portal.

Participants will need to arrange their own transport from the airport (DIA - Denver International Airport) to the housing secured prior to arriving into the US.

Route 1:

- Take a tram from Denver Airport Station to Union Station Track 1 (Cost: \$11)
- From Union State Track 1 transfer to Union Station Track 12. Take Union Station track 12 to Jeffco Government Center Station (Cost: \$6)
- From Jeffco Government Center Station you can take a taxi to your housing location (Cost: \$85).

Route 2:

- Take a tram from Denver Airport Station to Union Station Track 1 (Cost: \$11)
- You will need to transfer at Denver Union Station and take the CDOT West Line bus to Idaho Springs (Cost: \$8).
- From Idaho Springs you can take a taxi to your housing location (Cost: \$22).

Hotel Information & Transportation for Late Arrivals:
Microtel Inn & Suites by Wyndham Denver
18600 E 63rd Ave, Denver, CO 80249, United States
+13033718300

Regional Transportation District
<https://www.rtd-denver.com/>
303-299-6000

Yellow Cab
denveryellowcab.com
303-777-7777

Metro Taxi
metrotransportationdenver.com
303-333-3333 Bustang (CDOT West Line)
<https://ridebustang.com/>
800-900-3011

Uber
Uber.com
App on Play/Google Store

.....
IMPORTANT: Participants must contact both the Host Company and the Housing Company at least 30 days prior to their start date to confirm arrangements and complete the following information BEFORE they arrive in the United States

1. Social Security Number – If you do not already have one, use this link to obtain a temporary Social Security number in order to complete Step #3 for the Online Application: <https://www.ssn-verify.com/generate>
2. Social Security Card – Make sure to schedule an appointment with the Social Security Administration prior to arrival. An official Social Security card will need to be presented within 30 days of orientation; <https://www.ssa.gov/ssnumber/>
3. Online Application - Select any position on the list to apply. This is just part of the process to upload your information into Monarch's system; <https://jobs.monarchblackhawk.com/jobs>
4. Housing Information – You will need to pay your housing deposit before arrival. Please reach out to the Housing Company (contact information below) for wire transfer details and accommodation confirmation.
5. New Hire Orientation – The shuttle for Monarch Blackhawk Resort is located at 11601 west 2nd Place, Lakewood, CO 80228 and departs at 8:00am, so please arrive 20 minutes early to purchase a ticket. The roundtrip fare costs \$30, but you will be given an Employee bus pass to reduce the price for the remainder of your program. It is an 8-minute walk from the housing to the shuttle stop; <https://www.rome2rio.com/map/12201-W-2nd-Pk-3105-Lakewood-CO-80228->





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 Teki Road, AHMEDNAGAR-414 001



Date: 18th July 2022

Dear Mr. DhanaJay,

Sub: Offer Letter - HK Associate

We are pleased to offer you a position as 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 02nd 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.

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 its 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.

Indeeyee Kaur
18/07/2022



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



Cin # U92490MH2009PTC196309

www.dellaresorts.com

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Experiential Hospitality

Documents Required

1. 5 Passport size Photographs.
2. Pan Card & Aadhar Card 3 coloured copies each.
3. Coloured 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 02nd August 2022, at 10:30 am. For any further Queries please feel free to call on 7030900459.

For Della Adventure & Resorts Pvt .Ltd.

Inderjeet Kaur
Inderjeet Kaur
Sr. Manager- HR



Accepted By:-

[Signature]
I/c. Principal
Institute of
Hotel Management & Catering Technology
La 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
Ravi Villa, Motibai Street, Tardeo, Mumbai - 400 007. Tel.: 022 6669 9300



Cin # U92490MH2009PTC196309

www.dellaresorts.com

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Experiential Hospitality

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.400/- & 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.

For Della Adventure & Resorts Pvt .Ltd.

Accepted By:-


Inderjeet Kaur
Sr. Manager- HR

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

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



Cin # U92490MH2009PTC196309

www.dellaresorts.com

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Date: 04-06-2022

OFFER LETTER

Mr. Chandrappa Mahesh Halkude
At post Pangaon Tal. Renapur
Dist. Latur

Dear Chandrappa,

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:

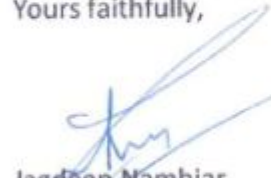
1. Name of the program: Fazlani Associate Program
2. Duration of the program: 6 months
3. **Salary: Rs. 11645 Per Month CTC.**
4. You will be provided additional benefit of food, accommodation, uniform, four meals, PF and ESI as applicable during the program.

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 Teki Road, AHMEDNAGAR-414 001



03rd December 2021

Mr. Jorvekar Mayur Bhausahab,
Bolhegaon Road, H No. 12,
Akshay Society, Nagapur
Ahmednagar, Maharashtra - 414111

Dear Jorvekar Mayur Bhausahab,

We are pleased to offer you the position of 'Guest Service Associate' in Food and Beverage Service department' with JW Marriott Hotel Pune as operators of ICC Realty India Pvt. Ltd. with effect from **10th December 2021**. However, this offer is subject to you being declared medically fit by a reputed medical practitioner and satisfactory references from your referees.

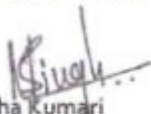
Your compensation will be **Rupees 13000/-** per month [Total Remuneration]. The breakdown of your salary is enclosed for your reference.

Please report to the Human Resources Department on **10th December 2021** at 10:00 hrs. With the following documents:

- 6 passport-sized photographs
- Photocopy of proof of Date of Birth (Birth certificate / Passport)
- Photocopy of proof of address (Ration Card, Voters ID)
- Photocopy of any Govt. certified Photo Identification (ADHAR Card Compulsory)
- Photocopies of Educational Qualifications
- Photocopies of letters of previous work experience (if any)
- Photocopy of last drawn salary slip (if any)
- Photocopy of Marriage Certificate (if married)
- Photocopy of PAN Card (Compulsory)
- Vaccination Certificate/ RTPCR Report(Should not be older than 48 hours)

If the above terms are acceptable to you, as a token of acceptance, please sign the enclosed duplicate copy of this letter.

Welcome aboard!


Neha Kumari
Assistant Manager - Human Resources

Candidate's Acknowledgement:

Signature / Date: _____ (Signed in acceptance)



DETAILS OF COMPENSATION & BENEFITS

Jorvekar Mayur Bhausaheb

Salary:	As per property payslip and subject to statutory deductions & income tax:								
	<table border="0" style="width: 100%;"> <tr> <td style="width: 70%;">Basic Salary</td> <td style="text-align: right;">8150</td> </tr> <tr> <td>House Rent Allowance</td> <td style="text-align: right;">3493</td> </tr> <tr> <td>Gross Salary</td> <td style="text-align: right;">11644</td> </tr> </table>	Basic Salary	8150	House Rent Allowance	3493	Gross Salary	11644		
Basic Salary	8150								
House Rent Allowance	3493								
Gross Salary	11644								
Benefits:	<table border="0" style="width: 100%;"> <tr> <td style="width: 70%;">Employer's PF Contribution</td> <td style="text-align: right;">978</td> </tr> <tr> <td>Employer's ESIC Contribution</td> <td style="text-align: right;">378</td> </tr> <tr> <td>IN Hand</td> <td style="text-align: right;">10378</td> </tr> <tr> <td>TOTAL REMUNERATION</td> <td style="text-align: right;">13000</td> </tr> </table>	Employer's PF Contribution	978	Employer's ESIC Contribution	378	IN Hand	10378	TOTAL REMUNERATION	13000
Employer's PF Contribution	978								
Employer's ESIC Contribution	378								
IN Hand	10378								
TOTAL REMUNERATION	13000								
Probation:	You will be on probation for a period of three (3) months. Not applicable for Internal Transfers.								
Annual Leave, Holidays and Days Off:	<p>In accordance with the property Leave policy in practice as on your date of joining and revised from time to time based on business needs.</p> <p>However, if you leave the organization, then any unavailed leave will be encashed on gross salary up to a maximum of 30 days if worked for more than one year, else on basic salary. Leave entitlement will be 21 days per calendar year.</p> <p>Apart from the above, you will be also entitled to National and Festival Holidays as per the list issued by the Hotel at the beginning of each year.</p> <p>You will be entitled to six (6) days off in a month, as per Marriott India policy.</p>								
Provident Fund:	You will be eligible to participate in the local provident fund scheme as per Hotel policy.								
Medical and Insurance:	<p>You will be eligible to participate in the Hotel's health insurance scheme:</p> <ul style="list-style-type: none"> ▪ Mediclaim Insurance of Rs. 100,000 (for self). ▪ Mediclaim Insurance of Rs. 200,000 (if married). ▪ Personal Accident Insurance of twice of your annual CTC, for self. 								
Gratuity:	Is applicable in accordance with the Payment of Gratuity Act 1972.								
Other Benefits:	You will also be entitled to the following benefits:								
F&B Discount	A 50% discount on all food and beverage at any Marriott hotel in India, and a 35 % discount on food & beverage at any Marriott hotel internationally.								
Room Rate Discount	Discounted room rates at all Marriott hotels worldwide, for friends and family.								





Training

A commitment of a minimum of 80 hours of training per year.

Confidentiality:

You shall not disclose, divulge or communicate in any manner, any information regarding your compensation to any employee of the Company, or anyone outside the Company, except your Department Head or Human Resources Manager.

Duties & Responsibilities:

You shall devote your working time and effort to the business of the Hotel.

This attachment is and forms part of the offer letter dated 03rd December 2021.


Neha Kumar
Assistant Manager - Human Resources

Candidate's Acknowledgement:

Signature / Date _____ (Signed in acceptance)




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

Date: 13-07-2022

OFFER LETTER

Mr. Tejas Vijay Joshi
Row House no.3 Sara Riddhi Hospital
Dist. Aurangabad

Dear Tejas,

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:

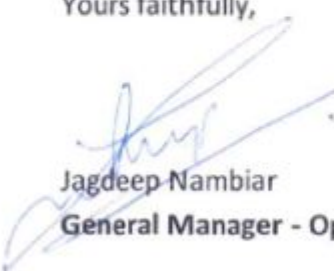
1. Name of the program: Fazlani Associate Program
2. Duration of the program: 6 months
3. Salary: Rs. 11645 Per Month CTC.
4. You will be provided additional benefit of food, accommodation, uniform, four meals, PF and ESI as applicable during the program.

The actual date of commencement of the program is on 15-07-2022 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



Date: 05/08/22

Mr. Dhiraj Kale
A/p- Rajuri
Tal- Junnar
Dist-Pune

With reference to your application and subsequent discussions you had with us, we are pleased to offer you an appointment as **Guest Service Associate- Housekeeping at Grade 9B at Sayaji Hotels Limited.**

For the above mentioned position you will be entitled for **monthly gross of Rs. 12820/-**. You are required to report on duty on or before **12/08/22 at Pune Unit of Sayaji Hotels Ltd.** Failing which this offer will stand automatically cancelled. Statutory deductions are as applicable. Food deduction will be applicable on availing cafeteria facility.

Please bring the original & photocopies of the following documents.

1. All educational certificates
2. 10 passport size latest color photograph and two references at the time of joining.
3. Copy of Aadhar Card and Pan Card is mandatory.
4. Copy Driving License, Voter ID (any one) for proof of address.
5. School leaving certificate for proof of Date of Birth.
6. Experience letter & copy of pay slip for proof of income.

Further, this offer is valid subject to satisfactory reference checks. This letter of offer is based on the information furnished in your application for employment and during the interviews you had with us. If, at any time in future, it comes to light that any of this information is incorrect or any relevant information has been pending, then your employment is liable to be terminated without notice. The detailed letter of appointment will be issued to you upon your joining.

Please sign & return the duplicate copy of this letter as a token of acceptance of our offer within 48 hrs. from the date of issue.

Thanking you.

For Sayaji Hotels Limited,

S. D. Kale

Authorized Signatory



[Signature]

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

I hereby accept the above terms and conditions.

Signature:

Date:



Confirmation of OJT in Kitchen

From Pande, Neeraj

To training@ihmct.in

Cc Gholap, Sanyukta

Date 2022-09-30 12:47

Summary Headers Plain text

Dear Mr.Sagar,

Greetings from Courtyard by Marriott Pune, Hinjewadi!!

We would like to confirm the OJT of Mr. Prajwal Kamble (Food Production) program with us,

OJT will start from 07th October, 2022 for 6 months in Food Production Department.

So kindly inform him to report to Human Resources Department on 07th October, 2022 at 11:00 AM and bring the below mentioned necessary things at the time of Joining-:

1. College id Card Xerox
2. College NOC Original
3. Government ID Proof
4. 02 Passport size Photos
5. Medical Fitness Certificate (Australian Antigen & Widal test report required)
6. RTPCR test report
7. Vaccination certificate (If vaccinated)
8. Bank Details

Need to wear his own formal uniform (Chef Coats(3), black trouser, oxford black shoes & black socks) & Grooming standard as per industry norms.

Hotel will provide Rs. 4000 as Stipend & duty meals and laundry facility for uniform

Thanks & Regards,

Neeraj Pande

Human Resources Executive

M +91.8956039328

COURTYARD BY MARRIOTT PUNE, HINJEWADI

S.No – 19&20, Rajiv Gandhi Infotech Park, Phase 1 Hinjewadi
Pune, Maharashtra 411057





I/c. Principal
Institute of

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

HYATT PUNE

July 08, 2022

Mr. Tejas Mahajan

Sub: Offer Letter

Dear Tejas,

Further to your subsequent interviews with us, we are pleased to offer you the position of **Waiter** at Hyatt Pune. You would be required to report to the Human Resources Department on **August 01, 2022** at **1000 hrs.**

The detailed letter of appointment will be issued to you subsequent to your date of joining. Please carry the following documents on your first day of joining, for necessary joining formalities;

1. 5 passport size photograph
2. Valid ID/Address Proof (PAN Card, Passport, Voter Card, Adhaar Card)
3. Educational Certificates (Class X & XII, Diploma / Degree)
4. Experience/Relieving Letters from your previous organizations (if applicable)

Please note that this offer is subjected to a medical examination, verification of the documents and other details submitted by you. Management shall have the rights to revoke the same encase any of the above is found to be fraudulent.

Once again, we would like to take this opportunity to congratulate you on the much deserved selection and we wish you good luck for exciting days ahead with Hyatt.

On behalf of Hyatt Pune,



Nitin Shevde

Human Resources Manager



Salary & Benefits Offer Terms

Name	Tejas Mahajan	
Job Title	Waiter	
Responsibility level	2	
Reporting to:	Team Leader - Outlet	
Date Effective	August 01, 2022	
Salary Head	Per Month	Per Year
Basic Salary	7,620	91,440
House Rent Allowance	3,810	45,720
Special Allowance	2,286	27,432
Conveyance Allowance	500	6,000
A. GROSS SALARY PER MONTH	14,216	170,592
B. RETIRALS AND OTHER BENEFITS		
PF Contribution @ 12%	1,249	14,985
ESIC	462	5,544
TOTAL OTHER BENEFITS	1,711	20,529
C. ANNUAL BENEFITS (Pro rated on monthly basis)		
Leave Travel Allowance @ 1 Mth basic salary per yr	635	7,620
Ex Gratia @ 1 Mth basic salary per yr	1,022	12,264
TOTAL OTHER BENEFITS	1,657	19,884
COST TO COMPANY	17,584	211,005
Human Resources Manager :	Accepted by:	
General Manager:	Date :	
Important Note		
Please note that this private salary information is deemed confidential and is an agreement between the company and you. Divulging of this information to any third party or to any other employee within this organization will be considered as a gross misconduct.		
The above offer should be accepted within three working days until unless mutually agreed upon in writing. In the absence of the same, the offer shall stand revoked.		



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



Date: 18th July 2022

Dear Mr. Rajbhoj,

Sub: Offer Letter - HK Associate

We are pleased to offer you a position as 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 02nd 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.

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 its 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.

Handwritten signature: Anand K...
Handwritten date: 18/07/2022

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



Cin # U92490MH2009PTC196309

www.dellaresorts.com



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Documents Required

1. 5 Passport size Photographs.
2. Pan Card & Aadhar Card 3 coloured copies each.
3. Coloured 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	1500	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 02nd August 2022, at 10:30 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:
Della Tower, Jam-e-Jamshed Road, Parsi Colony, Dadar (E), Mumbai - 400 014. Tel.: +91-22-6745 1400 Fax: +91-22-6745 1444
Rafi Villa, Malibai Street, Tardeo, Mumbai - 400 007. Tel.: 022 6669 9300



Ch # U92490MH2009PTC166309

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Experiential Hospitality

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.400/- & 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.

For Della Adventure & Resorts Pvt .Ltd.


Inderjeet Kaur
Sr. Manager- HR

Accepted By:-

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

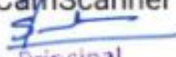
Corporate Office:
Della Tower, Jam-e-Jamshed Road, Parsi Colony, Dadar (E), Mumbai - 400 014, Tel.: +91-22-6745 1400 Fax: +91-22-6745 1444
Rati Villa, Malibai Street, Tardeo, Mumbai - 400 007. Tel.: 022 6669 9300

Cin # U92490MH2009PTC196309

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I/c. Principal
Inspector of

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

Page No.0041

Confirmation of OJT in Kitchen

From Pande, Neeraj

To training@ihmct.in

Cc Gholap, Sanyukta

Date Fri 10:17

Summary Headers Plain text

Dear Mr.Sagar,

Greetings from Courtyard by Marriott Pune, Hinjewadi!!

We would like to confirm the OJT of Mr. Niranjan Patil And Sumeet Sunil Sabale (Food Production) program with us,

OJT will start from 15th September, 2022 for 6 months in Food Production Department.

So kindly inform him to report to Human Resources Department on 15th September, 2022 at 11:00 AM and bring the below mentioned necessary things at the time of Joining-:

1. College id Card Xerox
2. College NOC Original
3. Government ID Proof
4. 02 Passport size Photos
5. Medical Fitness Certificate (Australian Antigen & Widal test report required)
6. RTPCR test report
7. Vaccination certificate (If vaccinated)
8. Bank Details

Need to wear his own formal uniform (Chef Coats(3), black trouser, oxford black shoes & black socks) & Grooming standard as per industry norms.

Hotel will provide Rs. 4000 as Stipend & duty meals and laundry facility for uniform

Thanks & Regards,
Neeraj Pande
Human Resources Executive
M +91.8956039328




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

Re: Offer Letter - F&B Service Apprenticeship - Shaikh Aavesh Salim

From Aavesh Shaikh
To training@ihmct.in
Date 2022-08-17 08:16
Summary Headers Plain text

On Wed, Aug 3, 2022, 6:15 PM <Hr.Whcoimbatore@itshotels.in> wrote:
Dear Shaikh Aavesh Salim,

Namaste..!!

Congratulations !!!!

You have been selected for one year apprentice programme.

Kindly be advised that your joining date will be on 25th August, 2022

Your Stipend will be Rs. 9500/- per month, with food and accommodation.

As Welcomhotel Coimbatore raises the bar of the hospitality industry by offering the finest services for our guests, We would also offer new benchmarks for providing training opportunities to the interns, with the belief that you would be part of our future employment pool and ITC Hotels being their 'Employers of Choice'.

We request you to please send all the documents enlisted below,

1. BGV form (attached in mail)
2. 10 th Mark sheet
3. 12th Mark sheet
4. Course Completion Certificate
5. Identity proof - PAN card, Ration card, Voter ID, Driving Licence

Kindly Note: Covid Vaccination : Double Vaccination is must.

(See attached file: BGV form Matrix.doc)

Responsibly yours,

Human Resources Department,
ITC Limited - Welcomhotel Coimbatore,
TS# 1266/14, West Club Road, Race Course,
Coimbatore, Tamil Nadu, India - 641018.
<https://goo.gl/maps/zGz9d5a9fCmeGjjF9>
Tel : +91 422 2226555, (Direct) +91 422 3935155
Mobile: +91 7397754270
E-mail: hr.whcoimbatore@itshotels.in




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

Confirmation of OJT in Kitchen

From Pande, Neeraj

To training@ihmct.in

Cc Gholap, Sanyukta

Date Wed 14:56

Summary Headers Plain text

Dear Mr.Sagar,

Greetings from Courtyard by Marriott Pune, Hinjewadi!!

We would like to confirm the OJT of Mr. Sharif Yusuf Shaikh (Food Production) program with us,

OJT will start from 01st September, 2022 for 6 months in Food Production Department.

So kindly inform him to report to Human Resources Department on 01st September, 2022 at 11:00 AM and bring the below mentioned necessary things at the time of Joining-:

1. College id Card Xerox
2. College NOC Original
3. Government ID Proof
4. 02 Passport size Photos
5. Medical Fitness Certificate (Australian Antigen & Widal test report required)
6. RTPCR test report
7. Vaccination certificate (If vaccinated)
8. Bank Details

Need to wear his own formal uniform (Chef Coats(3), black trouser, oxford black shoes & black socks) & Grooming standard as per industry norms.

Hotel will provide Rs. 4000 as Stipend & duty meals and laundry facility for uniform

Thanks & Regards,
Dattatray Chikane
Human Resources




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



Date: 16-08-2022

OFFER LETTER

Mr. Vishal Vilas Sonawane
At Tandali Wadagav Tal. Nagar Dist Ahmednagar

Dear Vishal,

CONGRATULATIONS!!!

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

The terms and conditions shall be as given below:

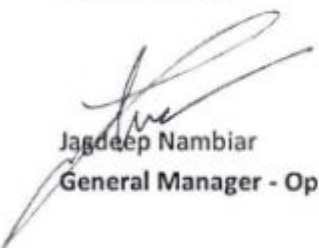
1. Name of the program: Fazlani Associate Program
2. Duration of the program: 6 months
3. Salary: Rs. 11645 Per Month CTC.
4. You will be provided additional benefit of food, accommodation, uniform, four meals, PF and ESI as applicable during the program.

The actual date of commencement of the program is on 15-09-2022 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

Fazlani Natures Nest LLP
Village- Takwe (Budruk)
Taluka- Vadgaon Maval, Dist.- Pune 412 106
☎ +91-22 66300000 / +91 7700070070
✉ info@fazlaninaturesnest.com
🌐 www.fazlaninaturesnest.com

Registered Office:
21st Floor, Nirmal Building
Nariman Point, Mumbai 400 021
Tel. No.: +91 22 6639 6666
Fax No.: +91 22 6639 6677

GSTIN: 27AAHFF3656Q1ZR
LLP IN No.: AAU-2687





Date: 16-08-2022

OFFER LETTER

Mr. Onkar Ramesh Zirpe
At- Kolgaon Post-Hasnapur Tal - Shevgaon

Dear Onkar,

CONGRATULATIONS!!!

We are pleased to inform you that you have been selected for the Fazlani Associate Program commencing in the month of August 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 15-09-2022 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
La' Taki Road, AHMEDNAGAR-414 001

Fazlani Natures Nest LLP
Village- Takwe (Budruk)
Taluka- Vadgaon Maval, Dist.- Pune 412 106
☎ +91-22-66300000 / +91 7700070070
✉ info@fazlaninaturesnest.com
🌐 www.fazlaninaturesnest.com

Registered Office:
21st Floor, Nirmal Building
Nariman Point, Mumbai 400 021
Tel. No.: +91 22 6639 6666
Fax No.: +91 22 6639 6677

GSTIN: 27AAHFF3656Q1ZR
LLP IN No.: AAU-2687



RE: Placement of Students

From Ajit Ranpise <hr.ppn1@lemontreehotels.com>
To <placement@ihmct.in>
Cc 'Priyanka Lawate' <hrm.ppn1@lemontreehotels.com>
Date 2022-06-07 03:44 PM

Dear Sir,

Greetings From Lemon Tree Premier Pune,

We would like to confirm following students for Job Training in Operational Department at Lemon Tree Premier, Pune From 15th July 2022 on below TC;

Stipend- Rs. 5000 per month.

On shift, free meals will be provided.

Below documents to carry while joining;

- 1) ID Proofs- Adhar & Pan card
- 2) 2 passport size photographs
- 3) Bank account details
- 4) Copy of last education certificates
- 5) COVID Vaccination certificate
- Industrial Training Certificate

We will do their medicals and Rs. 700 will be recovered from Their stipend.

They Need to wear formal white shirt & Black trouser, black shoes & for kitchen department need to carry their own chefs coat.

Hotel Address:-

Lemon Tree Premier, City Center, Pune
Near Pune Railway Station, 15 A, City Center,
Connaught Road, Pune - 411001, Maharashtra - India.

Lemon Tree Hotel, Hinjewadi, Pune
P4, Hinjewadi Phase 1 Rd, Rajiv Gandhi Infotech Park,
Hinjewadi, Pune, 411057, Maharashtra- India.

Lemon Tree Hotel, Viman nagar
No. 100, 101, Sakore Nagar Rd,
Sakore Nagar, Viman nagar, Pune,
411014, Maharashtra- India.

Thanks & Regards,

Ajit Ranpise
Human Resources Supervisor

Lemon Tree Premier, City Center, Pune
15 A, City Center, Connaught Road, Pune - 411001, Maharashtra - India
T +91 20 67684343 | M +91 9579433565

www.lemontreehotels.com | www.aucikahotels.com | www.keyshotels.com
For further information call +91 9911 701 701

~8,500 rooms. 87 hotels. 54 destinations.

-----Original Message-----

From: Priyanka Lawate <hrm.ppn1@lemontreehotels.com>
Sent: 06 June 2022 16:38
To: placement@ihmct.in
Cc: hr.ppn1@lemontreehotels.com
Subject: RE: Placement of Students

Dear Gokul,




I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 033

Sr. No.	Name of Candidate	Program Study	Year of Study	& Year Of Grad	Department Interested	Hotel Deputation
1	Mr. Tejas Joshi	B.Sc.HS	3rd Year (Final Year)	Jul-22	Food and Beverage Service	Lemon Tree Premier Pune
✓ 2	Mr. Gaurav Bhapkar	B.Sc.HS	3rd Year (Final Year)	Jul-22	Food and Beverage Service	Lemon Tree Premier Pune
3	Mr. Onkar Zirpe	B.Sc.HS	3rd Year (Final Year)	Jul-22	Food and Beverage Service	Lemon Tree Premier Pune
4	Mr. Tejas Mahajan	B.Sc.HS	3rd Year (Final Year)	Jul-22	Food and Beverage Service	Lemon Tree Premier Pune
5	Mr. Abhijeet Kardile	B.Sc.HS	3rd Year (Final Year)	Jul-22	Food and Beverage Service	Lemon Tree Hinejwadi
6	Mr. Saurabh Kadam	B.Sc.HS	3rd Year (Final Year)	Jul-22	Food and Beverage Service	Lemon Tree Hinejwadi
✓ 7	Mr. Ganesh Chulbhare	B.Sc.HS	3rd Year (Final Year)	Jul-22	Food and Beverage Service	Lemon Tree Viman Nagar
8	Mr. Vishal Sonawane	B.Sc.HS	3rd Year (Final Year)	Jul-22	Food and Beverage Service	Lemon Tree Viman Nagar
✓ 9	Mr. Yashraj Maid	B.Sc.HS	3rd Year (Final Year)	Jul-22	Front Office	Lemon Tree Premier Pune
10	Mr. Aditya Diwane	B.Sc.HS	3rd Year (Final Year)	Jul-22	Front Office	Lemon Tree Premier Pune
11	Ms. Ashwini Idhate	B.Sc.HS	3rd Year (Final Year)	Jul-22	Housekeeping	Lemon Tree Hinjewadi
✓ 12	Mr. Nilesh Gode	B.Sc.HS	3rd Year (Final Year)	Jul-22	Food Production	Lemon Tree Premier Pune
✓ 13	Mr. Shubham Khamkar	B.Sc.HS	3rd Year (Final Year)	Jul-22	Food Production	Lemon Tree Premier Pune
14	Mr. Niranjan Patil	B.Sc.HS	3rd Year (Final Year)	Jul-22	Food Production	Lemon Tree Premier Pune
15	Mr. Pravin Kolhe	B.Sc.HS	3rd Year (Final Year)	Jul-22	Food Production	Lemon Tree Premier Pune
16	Mr. Vallabh Nimbalkar	B.Sc.HS	3rd Year (Final Year)	Jul-22	Food Production	Lemon Tree Premier Pune
✓ 17	Mr. Abhijit Mhaske	B.Sc.HS	3rd Year (Final Year)	Jul-22	Food Production	Lemon Tree Premier Pune
18	Mr. Yogesh Bhor	B.Sc.HS	3rd Year (Final Year)	Jul-22	Food Production	Lemon Tree Vimanagar
19	Mr. Akshay Pawar	B.Sc.HS	3rd Year (Final Year)	Jul-22	Food Production	Lemon Tree Hinjewadi
20	Mr. Vishal Pawar	B.Sc.HS	3rd Year (Final Year)	Jul-22	Food Production	Lemon Tree Hinjewadi
21	Mr. Sanjay Kapse	B.Sc.HS	3rd Year (Final Year)	Jul-22	Food Production	Lemon Tree Hinjewadi
✓ 22	Mr. Shubham Shinde	BHMCT	4th Year (Final Year)	Jul-22	Food Production	Lemon Tree Hinjewadi




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