

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

Criterion 1 – Curricular Aspects		
Key Indicator – 1.3 Curriculum Enrichment		
1.3.1. Institution integrates crosscutting issues relevant to Professional Ethics, Gender, Human Values, Environment and Sustainability into the Curriculum		
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**INSTITUTE OF
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(NAAC Accredited with 'B' Grade)

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INST. CODE NO. C001863

Ref. No. :

Date : / / 20

1.3.1 Institution integrates crosscutting issues relevant to Professional Ethics, Gender, Human Values, Environment and Sustainability into the Curriculum

Courses in syllabus addressing Gender, Environment and sustainability, Human Values and Professional Ethics				
Issue Addressed	Course Code and Name	Program and Pattern	Class	Semester
Human Values	HS109 – Development of Generic Skills	B.Sc.HS (2019)	1 st Year	I
Environment and sustainability	HS303 – Accommodation Operations - I	B.Sc.HS (2019)	2 nd Year	III
	HS503 – Advanced Accommodation Operations - I	B.Sc.HS (2019)	3 rd Year	V
	HS 307 – Environment Science – I	B.Sc.HS (2020)	2 nd Year	III
	HS 507 – Environment Science – I	B.Sc.HS (2020)	3 rd Year	IV
	C704 – Environment Science	BHMCT (2019)	4th Year	VIII
Professional Ethics	HS101 – Food Production – I	B.Sc.HS (2019)	1 st Year	I
	HS102 – Food and Beverage Service – I	B.Sc.HS (2019)	1 st Year	I
	HS308 – Communication Skills – I	B.Sc.HS (2019)	2 nd Year	III
	HS508 – Communication Skills – II	B.Sc.HS (2019)	3 rd Year	V


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

SEMESTER –I**Subject : Development of Generic Skills****Subject Code : HS 109****Subject Credits : 02****Course outcomes:**

- 1 Introduction to Generic Skills
- 2 Development of self-management skills
- 3 Development of team management skills
- 4 Development of task management skills
- C5 Knowledge of effective problem solving techniques

		Hours
Chapter 1	Introduction to Generic Skill	4
1.1	Concept and importance	
1.2	Local and global scenario	
1.3	Concept of life-long learning (LLL)	
Chapter 2	Self-Management and Development	10
2.1	Concept of Personality Development, Ethics and Moral values	
2.2	Concept of Intelligence and Multiple intelligence Types viz, linguistic, mathematical & Logical reasoning, emotional, and social intelligence (interpersonal & intrapersonal).	
2.3	Concept of Physical Development; significance of health, hygiene, body gestures & kinesics.	
2.4	Time Management concept and its importance	
2.5	Intellectual Development; reading skills (systematic reading, types and SQ5R), speaking, listening skills, writing skills (Note taking, rough draft, revision, editing and final drafting), concept of critical Thinking and problem solving (approaches, steps and cases).	
2.6	Psychological Management; stress, emotions, anxiety and techniques to manage these.	
2.7	ICT & Presentation skills; use of IT tools for good and impressive presentations.	
Chapter 3	Team Management	6
3.1	Concept of Team Dynamics. Team related skills such as; sympathy, empathy, leading, coordination, negotiating and synergy. Managing cultural, social and ethnic diversity.	



- 3.2 Effective group communication and conversations.
 3.3 Team building and its various stages like forming, storming, norming, performing and adjourning (Bruce Tuckman's five stage Model)

Chapter 4 Task Management 4

- 4.1 Task Initiation, Task Planning, Task execution, Task close out
 4.2 Exercises/case studies on task planning towards development of skills for task management

Chapter 5 Problem Solving 6

- 5.1 Prerequisites of problem solving- meaningful learning, ability to apply knowledge in problem solving
 5.2 Different approaches for problem solving
 5.3 Steps followed in problem solving.
 5.4 Exercises/case studies on problem solving

Total 30

Assignments:

A minimum of 2 **assignments** based on the following topics to be given to individual student and the marks to be considered in internal marks.

- 1 Problem solving case studies
- 2 Management Games
- 3 Team building exercises

Reference Books:

1. Soft Skills for Interpersonal Communication by S.Balasubramaniam; Published by Orient BlackSwan, New Delhi
2. Generic skill Development Manual, MSBTE, Mumbai.
3. Lifelong learning, Policy Brief (www.oecd.org)
4. Lifelong learning in Global Knowledge Economy, Challenge for Developing Countries – World Bank Publication



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Subject : ACCOMODATION OPERATIONS - I
Subject Code : HS 303
Subject Credits : 04
Semester : III

Course Outcomes:

- Establish the importance of Rooms Division Principles within the hospitality Industry.
- 2. Learn basic skills and knowledge necessary to successfully identify the required standards in this area
- 3. Understand all aspects of cost control and establishing profitability.

SECTION - I

		Hours
Chapter 1	Contract Cleaning	02
1.1	Definition, Concept	
1.2	Jobs given on contract by Housekeeping	
1.3	Advantages & Disadvantages	
1.4	Pricing a contract	
Chapter 2	Pest Control	04
2.1	Definition of Pests.	
2.1	Types of Pests	
2.2	Preventive and Control Measures of common pests – (Bed Bugs, Carpet Beetles, Fabric moths, Mosquitoes, Fungi ,Silverfish, Cockroaches, Mice and rats)	
Chapter 3	Safety & Security Processes	03
3.1	Potentially Hazardous Conditions	
3.2	Safety Awareness- Importance of Safety and Security.	
3.3	Safety of Guest Property, Hotel Property	
3.4	Accidents: Causes & Prevention	
3.5	First Aid and its remedies	
3.6	Fire safety	
3.7	Role of Security Department	
Chapter 4	Environment practices in Housekeeping	05
4.1	Introduction to Green Housekeeping	
4.2	Eco friendly practices followed by Housekeeping	
4.3	Waste Reduction Programs	
4.4	Recycling of Materials	
Chapter 5	Linen & Uniform room	06
5.1.	Layout of Linen Room	
5.2.	Classification & Selection of Linen	
5.3.	Classification of Bed, Bath & Restaurant linen	



Subject : ADVANCED ACCOMODATION OPERATIONS - I
Subject Code : HS 503
Subject Credits : 04
Semester : V

Course Outcome:

- 1 To establish the importance of Rooms Division within the hospitality Industry.
- 2 To prepare the students to acquire skills and knowledge necessary to successfully identify the required standards and Control Systems in accommodation area
- 3 To teach students managerial decision-making aspects of this department.

SECTION I

Chapter – 1	Interior Decoration	Hours
	1.1 Importance & Definition	06
	1.2 Principles of Design	
	1.3 Elements of Design – Line/ Form/ Color / Texture	
Chapter – 2	Refurbishing & Redecoration	06
	2.1 Definition	
	2.2 Factors to be kept in mind while Refurbishing & Redecoration	
	2.3 Redecoration- Prior & Post Redecoration Procedures	
	2.4 Snagging list and its Importance	
Chapter – 3	Gardening & Horticultural aspects in Housekeeping	06
	3.1 Types of Garden	
	3.2 Care and Maintenance of Indoor and Outdoor Plants.	
Chapter 4	Budget & Budgetary Control	06
	4.1 Definition, Concept & importance	
	4.2 Types of Budgets – operating & capital	
	4.3 Housekeeping Room Cost	
Chapter 5	Purchasing System	06



Syllabus for

Ability Enhancement Compulsory Course (AECC – Environment Studies)(2 credit) for under graduate

(For All Faculties - Second Year - Semester III)

It is as per UGC guidelines and framing -

Unit 1 : Introduction to environmental studies

- Multidisciplinary nature of environmental studies;
- Scope and importance; Concept of sustainability and sustainable development.

(2 lectures)

Unit 2 : Ecosystems

• What is an ecosystem? Structure and function of ecosystem ; Energy flow in an ecosystem : food chains, food webs and ecological succession. Case studies of the following ecosystems :

- a) Forest ecosystem
- b) Grassland ecosystem
- c) Desert ecosystem
- d) Aquatic ecosystems (ponds, streams, lakes, rivers, oceans, estuaries)

(8 lectures)

Unit 3 : Natural Resources : Renewable and Non-renewable Resources

- Land resources and land use change; Land degradation, soil erosion and desertification.
- Deforestation: Causes and impacts due to mining, dam building on environment, forests, biodiversity and tribal populations.
- Water : Use and over-exploitation of surface and ground water, floods, droughts conflicts over water (international & inter-state).
- Energy resources : Renewable and non renewable energy sources, use of alternate energy sources, growing energy needs, case studies.

(10 lectures)

Unit 4 : Biodiversity and Conservation

- Levels of biological diversity : genetic, species and ecosystem diversity; Biogeographic zones of India; Biodiversity patterns and global biodiversity hot spots
- India as a mega-biodiversity nation; Endangered and endemic species of India
- Threats to biodiversity : Habitat loss, poaching of wildlife, man-wildlife conflicts, biological invasions; Conservation of biodiversity : In-situ and Ex-situ conservation of biodiversity.
- Ecosystem and biodiversity services : Ecological, economic, social, ethical, aesthetic and Informational value.

(10 lectures)

References :

1. Carson, R. 2002. Silent Spring. Houghton Mifflin Harcourt.
2. Gadgil, M., & Guha, R. 1993. This Fissured Land: An Ecological History of India. Univ. of California Press.



3. Gleeson, B. and Low, N. (eds.) 1999. Global Ethics and Environment, London, Routledge.
4. Gleick, P. H. 1993. Water in Crisis. Pacific Institute for Studies in Dev., Environment & Security. Stockholm Env. Institute, Oxford Univ. Press.
5. Groom, Martha J., Gary K. Meffe, and Carl Ronald Carroll. Principles of Conservation Biology. Sunderland: Sinauer Associates, 2006.
6. Grumbine, R. Edward, and Pandit, M.K. 2013. Threats from India's Himalaya dams. Science, 339 : 36-37.
7. McCully, P. 1996. Rivers no more: the environmental effects of dams (pp. 29-64). Zed Books.
8. McNeill, John R. 2000. Something New Under the Sun: An Environmental History of the Twentieth Century.
9. Odum, E.P., Odum, H.T. & Andrews, J. 1971. Fundamentals of Ecology. Philadelphia: Saunders.
10. Pepper, I.L., Gerba, C.P. & Brusseau, M.L. 2011. Environmental and Pollution Science. Academic Press.
11. Rao, M.N. & Datta, A.K. 1987. Waste Water Treatment. Oxford and IBH Publishing Co. Pvt. Ltd.
12. Raven, P.H., Hassenzahl, D.M. & Berg, L.R. 2012. Environment. 8th edition. John Wiley & Sons.
13. Rosencranz, A., Divan, S., & Noble, M.L. 2001. Environmental law and policy in India. Tripathi 1992.
14. Sengupta, R. 2003. Ecology and economics : An approach to sustainable development. OUP.
15. Singh, J.S., Singh, S.P. and Gupta, S.R. 2014. Ecology, Environmental Science and Conservation. S. Chand Publishing, New Delhi.
16. Sodhi, N.S., Gibson, L. & Raven, P.H. (eds). 2013. Conservation Biology : Voices from the Tropics. John Wiley & Sons.
17. Thapar, V. 1998. Land of the Tiger: A Natural History of the Indian Subcontinent.
18. Warren, C. E. 1971. Biology and Water Pollution Control. WB Saunders.
19. Wilson, E. O. 2006. The Creation: An appeal to save life on earth. New York : Norton.
20. World Commission on Environment and Development. 1987. Our Common Future. Oxford University Press.



Syllabus for

Ability Enhancement Compulsory Course (AECC – Environment Studies)(2 credit) for under graduate

(For All Faculties - Second Year - Semester IV)

It is as per UGC guidelines and framing -

Unit 5 : Environmental Pollution

- Environmental pollution : types, causes, effects and controls; Air, water, soil and noise pollution
- Nuclear hazards and human health risks
- Solid waste management : Control measures of urban and industrial waste.
- Pollution case studies.

(10 lectures)

Unit 6 : Environmental Policies & Practices

- Climate change, global warming, ozone layer depletion, acid rain and impacts on human communities and agriculture
- Environment Laws: Environment Protection Act; Air (Prevention & Control of Pollution) Act; Water (Prevention and control of Pollution) Act; Wildlife Protection Act; Forest Conservation Act. International agreements: Montreal and Kyoto protocols and Convention on Biological Diversity (CBD).
- Nature reserves, tribal populations and rights, and human wildlife conflicts in Indian context.

(9 lectures)

Unit 7 : Human Communities and the Environment

- Human population growth: Impacts on environment, human health and welfare.
- Resettlement and rehabilitation of project affected persons; case studies.
- Disaster management : floods, earthquake, cyclones and landslides.
- Environmental movements : Chipko, Silent valley, Bishnois of Rajasthan.
- Environmental ethics: Role of Indian and other religions and cultures in environmental conservation.
- Environmental communication and public awareness, case studies (e.g. CNG vehicles in Delhi).

(6 lectures)

Unit 8 : Field work

- Visit to an area to document environmental assets: river/ forest/ flora/fauna, etc.



- Visit to a local polluted site-Urban/Rural/Industrial/Agricultural.
- Study of common plants, insects, birds and basic principles of identification.
- Study of simple ecosystems-pond, river, Delhi Ridge, etc.

(Equal to 5 lectures)

References :

1. Carson, R. 2002. Silent Spring. Houghton Mifflin Harcourt.
2. Gadgil, M., & Guha, R. 1993. This Fissured Land: An Ecological History of India. Univ. of California Press.
3. Gleeson, B. and Low, N. (eds.) 1999. Global Ethics and Environment, London, Routledge.
4. Gleick, P. H. 1993. Water in Crisis. Pacific Institute for Studies in Dev., Environment & Security. Stockholm Env. Institute, Oxford Univ. Press.
5. Groom, Martha J., Gary K. Meffe, and Carl Ronald Carroll. Principles of Conservation Biology. Sunderland: Sinauer Associates, 2006.
6. Grumbine, R. Edward, and Pandit, M.K. 2013. Threats from India's Himalaya dams. Science, 339 : 36-37.
7. McCully, P. 1996. Rivers no more: the environmental effects of dams (pp. 29-64). Zed Books.
8. McNeill, John R. 2000. Something New Under the Sun: An Environmental History of the Twentieth Century.
9. Odum, E.P., Odum, H.T. & Andrews, J. 1971. Fundamentals of Ecology. Philadelphia: Saunders.
10. Pepper, I.L., Gerba, C.P. & Brusseau, M.L. 2011. Environmental and Pollution Science. Academic Press.
11. Rao, M.N. & Datta, A.K. 1987. Waste Water Treatment. Oxford and IBH Publishing Co. Pvt. Ltd.
12. Raven, P.H., Hassenzahl, D.M. & Berg, L.R. 2012. Environment. 8th edition. John Wiley & Sons.
13. Rosencranz, A., Divan, S., & Noble, M.L. 2001. Environmental law and policy in India. Tripathi 1992.
14. Sengupta, R. 2003. Ecology and economics : An approach to sustainable development. OUP.
15. Singh, J.S., Singh, S.P. and Gupta, S.R. 2014. Ecology, Environmental Science and Conservation. S. Chand Publishing, New Delhi.
16. Sodhi, N.S., Gibson, L. & Raven, P.H. (eds). 2013. Conservation Biology : Voices from the Tropics. John Wiley & Sons.
17. Thapar, V. 1998. Land of the Tiger: A Natural History of the Indian Subcontinent.
18. Warren, C. E. 1971. Biology and Water Pollution Control. WB Saunders.
19. Wilson, E. O. 2006. The Creation: An appeal to save life on earth. New York : Norton.
20. World Commission on Environment and Development. 1987. Our Common Future. Oxford University Press.



Subject : Environment Science

Subject Code : C704

Subject Credits : 03

Semester : VII

Teaching Scheme per week	
Theory	Total
03 hours	03 hours

Internal Examination Scheme		External Examination Scheme		Total Marks
Concurrent	Total Internal Marks	Theory	Total External Marks	
30	30	70	70	100

Rationale:

The course aims to establish the importance of environmental issues. It provides insight on Environment Management in Hospitality Industry. It also helps students to understand the benefits of Eco-friendly practices to have a sustainable environment in daily operations of hotel.

	Hours	Marks
Chapter – 1 Environmental studies	07	10
1.1 Introduction – Definition		
1.2 Importance of environment with respect to Hospitality Industry		
1.3 Concepts – Global warming, Greenhouse gases, Carbon foot print, Acid rain, Sustainability, Food-mile, LEED, TERI, ISO(14004,14010,14011,14012), IGBC		
1.4 Disaster Natural and Man made		
1.5 Ecotel – Definition, Scope and Importance		
1.6 Environmental practices as part of Corporate Social Responsibility in the Hospitality Industry		
Chapter – 2 Water Management	08	10
2.1 Sources of Water for hotels(Supply by govt. bodies, Rainwater harvesting, Bore-well, Grey water , Sewage Treatment Plant)		
2.2 Sources of water pollution by hotels(Sources- Laundry, Kitchen, Cleaning agents, Polishing machines, Sewage)		
2.3 Water quality(Filtration , Boiling, Chlorination, Reverse Osmosis, Ultra-violet , Ozonation)		
2.4 Control of water consumption (Kitchen, Housekeeping, Guest room, Rest room)		
2.5 Benefits of water conservation		



Chapter –3	Energy Management	06	10
3.1	Principles of energy management		
3.2	Types of energy sources –(Renewable, non-renewable)		
3.3	Energy Management Program (Role of Energy Manager and Energy Audit) by hotel		
3.4	Assessing Current Performance		
3.5	Energy- conservation measures (Investment and Decision making process)		
3.6	Monitoring and targeting		
3.7	Alternative energy sources for hospitality industry		
Chapter –4	Solid Waste Management and Hazardous Waste	08	10
4.1	The need for materials and waste management		
4.2	Waste management hierarchy		
4.3	Types of wastes (dry/wet, organic/inorganic, biodegradable/ non bio-degradable)		
4.4	Sources of solid waste found in hotels (e- waste & paper waste, organic-waste, glass, plastic, metals)		
4.5	3R's principle (Reduce, Reuse, Recycle)		
4.6	Product purchasing & Purchasing Principles		
Chapter –5	Air and Noise Pollution	04	08
5.1	Air Pollution		
	<ul style="list-style-type: none"> • Air Pollution (Indoor)– Definition, causes, effects and control measures taken by hotels • Air Pollution (outdoor)– Definition, causes, effects and control measures taken by hotels 		
5.2	Noise Pollution		
	<ul style="list-style-type: none"> • Noise Pollution - Definition, causes, effects and control measures taken by hotels 		
Chapter –6	Employee Education and Community Involvement	04	08
6.1	Employee Education		
	<ul style="list-style-type: none"> • Creating awareness, providing support, rewarding efforts and celebrating success • Training and communication 		
6.2	Hotel and Community Involvement		
	<ul style="list-style-type: none"> • Guest Participation • Business Partners • Local Community 		
6.3	Environment Commitment		
	<ul style="list-style-type: none"> • Environmental Policy • Legislation (List at-least 5 Acts related to environment) 		
Chapter –7	Guidelines and best eco-practices implemented by following departments of hotels	05	08



- 7.1 Housekeeping (Linen, Laundry, Guest rooms, Horticulture)
- 7.2 Front Office
- 7.3 Kitchen
- 7.4 Restaurants and Banquets
- 7.5 Maintenance
- 7.6 Swimming Pool and Health Club

Chapter –8	Building Materials	03	06
8.1	New technology used in construction		
8.2	Eco construction materials and their benefits		
8.3	Green building – Concepts and benefits		
	Total	45	70

Recommended Assignments:

A minimum of 03 assignments to be submitted by students by the end of the semester on following topics.

1. Case studies related to hospitality
2. List of recycled products purchased by any two hotels
3. List of eco-friendly products used by any two hotels
4. List of organizations working for environment issues.

Recommended group Activities

1. Activities under Swach Bharat Abhiyan.
2. Visit to water treatment plant.
3. Visit to Engineering and Maintenance department of Hotels (To observe the environmental practices).
4. Competition on converting waste to reuse products
5. Students encouraged to follow Green practices in college campus

Reference Books

1. Environmental Management for Hotels- David Kirk (Chapter 1, 2, 3, 4, 5, 6).
2. FHRAI Training Manual (Chapter 3,7,8)
3. Hotel Housekeeping operations and Management – Raghubalan- Oxford University Press 3rd Edition (Chapter1, 3,5, 6,7,9).
4. Hotel front office operations and Management – Jatashankar R. Tewari Oxford University Press 3rd Edition (Chapter 1, 3,7)
5. Food and Beverage Service , R Singaravelavan (Chapter 5)
6. Professional Housekeeper- Georgina Tucker (Chapter 7)



Detailed Syllabus:**SEMESTER –I****Subject** : Food Production - I**Subject Code** : HS 101**Subject Credits** : 04**Course outcomes:**

- 1 Introduction to the art of cookery and the basic cooking techniques.
- 2 Knowledge of food & kitchen safety practices.
- 3 Identify and apply various cooking methods and technique
- 4 Classify kitchen brigade and equipment used

	Hours
Chapter – 1 Introduction to cookery	06
1.1 Origin of modern cookery practices	
1.2 Factors influencing eating habits,	
1.3 Sectors of hospitality/ Catering industry.	
1.4 Attitudes and behavior in kitchen	
1.5 Personal hygiene & food safety	
1.6 Kitchen uniform – importance	
1.7 Aims & objective of cooking	
Chapter – 2 Safety practices & procedures	08
2.1 Kitchen accidents, types (cuts, burn, scald & falls) – meaning, types and preventive measures for each type of accident	
2.2 Preventive measures for each type of accident.	
2.3 Care for your own health & safety.	
2.4 First aid- meaning, importance, and basic rules	
2.5 Fire prevention – fire types, types of extinguishers, precautions	
2.6 Food contaminations – types, control	
2.7 Introduction to HACCP- meaning, importance, Principles	
Chapter – 3 Methods of Cooking	14
• Classification & salient features of various cooking methods	
• Equipment used, their care & maintenance	
• Temperature precautions	
3.1 Heat Transfer Principles – Conduction, Convection, Radiation	



- 3.2 **Moist methods of cooking**
 - 3.2.1 Steaming
 - 3.2.1 Braising
 - 3.2.3 Poaching
 - 3.2.4 Boiling – Blanching, Simmering, Parboiling
- 3.3 **Dry methods of cooking**
 - 3.3.1 Baking
 - 3.3.2 Roasting – Oven, Split, Pot, Tandoor, Barbecue
 - 3.3.3 Grilling/Broiling
- 3.4 **Frying**
 - 3.4.1 Types of frying medium
 - 3.4.2 Sautéing
 - 3.4.3 Shallow frying
 - 3.4.4 Deep frying
 - 3.4.5 Pressure frying
- 3.5 **Microwave cooking**
 - 3.5.1 Advantages &disadvantages

- Chapter- 4 Equipment and fuel used in kitchen 06**
 - 4.1 Classification of kitchen equipment – by size or mode of use
 - 4.2 Selection criteria for kitchen equipment
 - 4.3 Properties, advantages &dis-advantages of various materials used in tools &equipment.
 - 4.4 Fuel - classification, types, advantages & disadvantages
- Chapter –5 Kitchen organization structure 04**
 - 5.1 Classical kitchen brigade for 5 star& 3 star hotel
 - 5.2 Duties & responsibilities of various chefs
 - 5.3 Liaison of kitchen with other department
 - 5.4 Kitchen stewarding – Importance, Hierarchy
- Chapter –6 Introduction to food commodities 14**
 - 6.1 **Cereals & Pulses -** Classification and varieties, catering uses, bi-products
 - 6.2 **Fats and Oil –**Types, varieties, catering uses, hydrogenation and rendering of fat
 - 6.3 **Sweeteners -** Types, stages in sugar cooking, catering uses
 - 6.4 **Dairy products:** Milk, Cream, Cheese, Curd-types and uses



Subject : Food and Beverage Service - I

Subject Code : HS 102

Subject Credits : 04

Course outcome-:

1. The course would explore the scope and nature of F & B service operations.
2. It would develop the essential attributes and elementary skills of students in the service procedures.
3. Basics of Food and Beverage Service Department will be covered in the semester.

	Hours
Chapter 1 Food & Beverage Service Industry	12
1.1 Introduction to Food & Beverage Industry	
1.2 Classification of Catering Establishments (Commercial & Non-Commercial)	
1.3 Introduction to F & B outlets – Restaurants, Bars, Cafes, Cafeteria, Coffee Shops, Drive in, Drive through, Fast Food, Food courts, Kiosk, Snack Bars, Banquets, Business Centre, Discotheques, Executive Lounges, Night Clubs, Pubs, Room Service	
1.4 Auxiliary areas – Still Room/Pantry, Silver/Plate room, Hotplate, Wash up/Kitchen Stewarding, Dispense bar, Linen Stores	
Chapter 2 Food & Beverage Service Equipments – Types and Usage	12
2.1 Furniture – tables, chairs, sideboards	
2.2 Chinaware – sizes and capacity	
2.3 Stainless steel and Silverware – cutlery, flatware, service equipments	
2.4 Glassware- capacity & usage	
2.5 Disposables – types, advantage & disadvantage	
2.6 Linen – types & sizes	
2.7 Special equipments	
2.8 Silver cleaning methods – Burnishing, Plate powder, Silver dip, Polivit	
Chapter 3 Chapter 3. Food & Beverage Service Personnel	12
3.1 Food & Beverage Service Organization Structure – 5 star hotel, Standalone Restaurants, Quick Service Restaurants	
3.2 Job Descriptions, Job Specifications and Competencies	
3.3 Attributes (Qualities) of Food & Beverage personnel/Staff	



3.4	Etiquettes & mannerisms	
3.5	Inter-departmental relationship with – Front Office, Housekeeping, Kitchen, Kitchen Stewarding, Engineering, Security, Human Resources, Stores	
Chapter 4	Chapter 4. Types of Food & Beverage Service	12
4.1	Table Service – Service to customers at a laid cover (a. English/Silver, b. American/Plate, c. French/Butler, d. Russian, e. Gueridon)	
4.2	Assisted Service: Combination of Table service and Self-service– (Carvery, Buffet)	
4.3	Self Service: Self-service of customers – (Cafeteria, Supermarket)	
4.4.	Single Point Service – Service of customers at single point– (Takeaway, Drive-thru, Fast Food, and Vending. Kiosks. Food Court, Bar)	
4.5	Specialised (or in situ) Service – Service to customers in areas not primarily designed for service(Tray, Trolley, Home delivery, Lounge, Room, and Drive-in)	
Chapter 5	Chapter 5. Types of Meals	12
5.1	Breakfast – Introduction, Types – English, American, Continental, Indian Menu and Service procedure	
5.2	Brunch – Introduction and Menu	
5.3	Lunch – Introduction and Menu	
5.4	High Tea – Introduction and Menu	
5.5	Dinner – Introduction and Menu	
5.6	Supper – Introduction and Menu	
	TOTAL	60

Note: Glossary of Terms

Students should be familiar with the glossary of terms pertaining to above mentioned topics

Assignments:

Minimum **three assignments** shall be prepared and submitted by individual student at the end of semester.

1. Identify various food service outlets in your locality
2. Draw and write the sizes / capacities and uses of various food and beverage equipments used in f & b service department – in the form of charts.
3. Prepare any one chart / PPT from the following:
 - a. Organizational hierarchy of Food & Beverage Service personnel for 5 star hotel and QSR
 - b. Job descriptions of any five personnel in the hierarchy



- c. Attributes and attitudes of Food & Beverage Service personnel
4. Prepare PPT on different types of service
5. Prepare charts for different breakfast menus

REFERENCE BOOKS:

1. Food & Beverage Service – Dennis Lillicrap and John Cousins
2. Food & Beverage Service – R. Sinagaravelavan
3. Food & Beverage Service Training Manual – Sudhir Andrews, Tata McGraw Hill
4. Modern Restaurant Service – John Fuller
5. The Restaurant (from Concept to Operation) – Lipinski
6. Bar and Beverage Book – Chris Katsigris, Chris Thomas
7. Textbook of Food & Beverage Service – Anita Sharma, S. N. Bagchi
8. Textbook of Food & Beverage Service – Bobby George



- V.P.O., Allowance vouchers and Miscellaneous vouchers
- Dealing with guests at the hospitality desk (enhancing the guest experience)
- Situation handling (Death, Theft, Fire, Guest complaints)

Subject: Communication Skills I

Subject Code: HS 308

Subject Credits: 02

Semester: III

Course Outcome:

- C1 Introduction to an important skill – Communication
- C2 Understand the importance and application of Communications skills in daily life
- C3 Background and practice of listening, speaking, reading, writing skills
- C4 Be well versed with Group Discussions and Personal Interviews
- C5 Understand the concept of Body Language and its importance and application in the hotel industry

			Hours
Chapter – 1	Nature and Process of Communication		05
	1.1	Introduction to Communication – meaning and scope	
	1.2	Objective and principles of communication	
	1.3	Features of communication	
	1.4	Process of communication	
	1.5	Attributes of culinary professional	
Chapter – 2	Types of Communication		03
	2.1	Categories of communication - Interpersonal communication - Mass communication	
	2.2	Forms of communication - Verbal communication a. Oral communication b. Written communication - Non-verbal communication	
	2.3	Formal and Informal communication - Vertical vs Horizontal communication - Inter vs Intra communication	
Chapter – 3	Barriers of effective communication		04
	3.1	Defining barriers of communication	
	3.2	Types of Barriers : · Physical or Environmental barriers · Semantic and Language barriers · Personal barriers · Emotional or Perceptual Barriers · Socio-psychological barriers	



		· Physiological or Biological Barriers · Cultural Barriers · Organizational Barriers	
Chapter – 4		Listening skills	04
	4.1	Meaning of listening v/s hearing	
	4.2	Types of Listening (theory / definition)	
	4.3	Tips for Effective Listening	
	4.4	Traits of good listening	
	4.5	Listening to Talks and Presentations	
Chapter 5		Oral Communication	06
	5.1	Meaning, Importance, Advantages and Disadvantages of oral communication	
	5.2	Essential qualities of a good speaker	
	5.3	Extempore, Debate and Elocution	
	5.4	Group Discussions	
	5.5	Interview Techniques	
	5.6	Speech and Presentations	
Chapter 6		Body Language	02
	6.1	6.1 Introduction to body language	
	6.2	6.2 Understanding body language with examples	
Chapter 7		Written communication skills	04
	7.1	7.1 Meaning, Importance, Advantages and Disadvantages of written communication	
	7.2	Letter writing - (letters of inquiry and booking of a banquet or a room, complaint, apology, leave and appreciation), Letters (Applying for a job with resume, Letter of quotation and order)	
	7.3	Writing a synoptic summary, case study, report writing, memo, notice, circular, agenda, minutes.	
	7.4	Writing emails and etiquette	
	7.5	Note making, writing a log book	
	7.6	Travelogue and Restaurant Reviews	
	7.7	Print – creative article writing, advertisement and promotions by means of posters, pamphlets, tentcards etc.	
Chapter 8		Trending Hospitality Communication	02
	8.1	Formal Conversation	
	8.2	Telephone etiquette	
	8.3	Hotel Phraseology	
	8.4	Using charts and diagrams	
			30

Assignments:

2 assignments for 5 marks each to be given on any of the following:

- Book review and presentation
- Presenting a Case Study related to Hospitality Industry
- Communication Activities/Games to highlight Listening skills, Barriers to Communication, Charts, Diagrams etc.
- Visiting a pre-decided restaurant and writing a restaurant review



- Plan a landscaped area for a 5 star hotel

Section II:

- Upselling through e- concierge (emails)
- Upselling ,suggestive selling , concierge – Role Play
- Formats of Night Audit Process.
- Overbooking
- Preparing forecast sheets of – a week and a month
- Preparation of Brochure for
 - Heritage Hotel
 - Business Hotel
 - Resort

Subject : Communication Skills II

Subject Code : HS 508

Subject Credits : 02

Semester : III

Course Outcome:

- C1 Introduction to the concept of personality and develop personality
- C2 Understand the nuances of power point presentation
- C3 Managing self and optimizing potential
- C4 Understand recruiters' expectations and prepare to meet the standards
- C5 Understand the concept of teamwork and its importance and application in the hotel industry

			Hours
Chapter – 1	Personality Profile		05
	1.1	Personality defined	
	1.2	Elements of personality	
	1.3	Determinants of personality	
	1.4	SWOT Analysis	
	1.5	Johari Window	
	1.6	Personal goal setting and action plan	



Chapter – 2		Self Esteem	05
	2.1	Self Esteem <ul style="list-style-type: none"> • Self-concept • Advantages of high self esteem • Steps to building positive self esteem 	
	2.2	Attitude <ul style="list-style-type: none"> • Meaning and factors that determine our attitude • Benefits of a positive attitude and consequences of a negative attitude • Steps to building a positive attitude 	
	2.3	Motivation <ul style="list-style-type: none"> • The difference between inspiration and motivation • External motivation v/s internal motivation 	
Chapter – 3		Professional Communication	04
	3.1	Presentations <ul style="list-style-type: none"> • Types • Making a presentation • Making use of audio-visual aids 	
Chapter – 4		Case Studies	03
	4.1	Advantages of the case study method	
	4.2	Technique for analyzing a case study and presenting an argument	
Chapter 5		Stress Management	03
	5.1	Causes of stress	
	5.2	Stress management techniques	
Chapter 6		Time Management	04
	6.1	Meaning and importance of time management	
	6.2	Identify time robbers	
	6.3	How to optimize time	



Chapter 7	Team Work	03
	7.1	How to work effectively in a team
	7.2	Do's and don'ts of teamwork
Chapter 8	Recruiters Expectations	03
	8.1	Recruiter expectations
	8.2	Creating a career path
	8.3	Success stories
		30

Assignments:

3 assignments for 5 marks each to be given on any of the following:

- Newspaper reading to be encouraged to enhance reading skills and general awareness. A collage of newspaper cuttings to be made. Various features of 2 standard newspapers to be shown and used.
- Interview any recruiter (HR Manager/Operations Head etc.) in groups and write the interview questions and answers
- Plan and present (conduct) activities/games related to Time Management or Stress Management or Teamwork for the entire batch/class
- Conduct of a SWOT analysis on self so as to commit oneself to certain areas of development. Creating a career path for oneself based on career goals.
- Making short presentations on current hospitality topics using trade magazines, journals/Hospitality company profiles/Eminent personalities to be followed by a Q&A session.

Reference Books;

- Personality Development and Soft Skills – Barun Mitra, Oxford
- You can Win – Shiv Khera, Mc Millan India Ltd.
- How to develop Self Confidence and influence people by Public Speaking – Dale Carnegie
- The Time Trap: Classic book on Time Management – R. Alec Mackenzie
- Cross Train Your Brain – Stephen D. Eiffert



THE WESTIN

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KOREGAON PARK

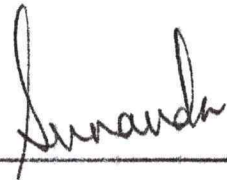
CERTIFICATE OF ACHIEVEMENT

Intern of the month-February 23'

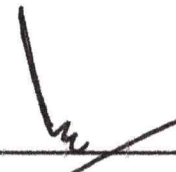
This certificate is proudly awarded to

Om Dhadge

In recognition of your dedication, passion and hard work



Sunanda Sathish
Director of Human Resources



Sudeep Sharma
General Manager



WESTIN Meetings

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Maharashtra, India

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F +91.20.6721.0021

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13/5/2023

APPRECIATION LETTER

I would like to take this opportunity to appreciate Mr. Karan Kinger for constantly carrying all his duties through professionally and with spirit during his internship with the Culinary – Banquets department. He worked in Culinary – Banquets from 8th February – 21st March 2023.

He has proven to be reliable and hard working.

I wish him all the best for his professional career and every success fulfilling his ambition.



Khavar Shaikh

Sous Chef – Banquets & Conferences

THE WESTIN PUNE KOREGAON PARK

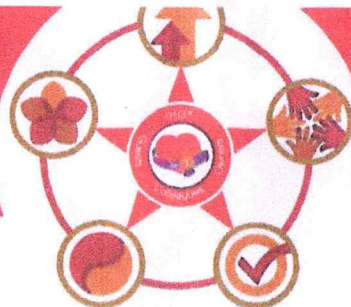
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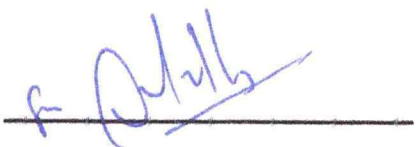


CERTIFICATE OF ACHIEVEMENT

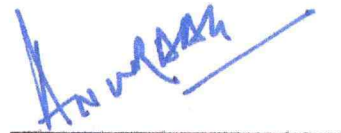
THIS CERTIFICATE IS PROUDLY PRESENTED TO

Mr. / Ms. GAURI JADHAV of _____ Department

in recognition of BEST TRAINEE for the Year 2023



Human Resources Manager



Anurag Raha
General Manager



CERTIFICATE OF RECOGNITION

Presented to:

TANISHA GALFADE

CONRAD STAR INTERN

For giving your best always and inspiring everyone else around you. Thank you for making Conrad Pune the finest in the luxury world. You are truly appreciated.


Abhishek Sahai
General Manager, Conrad Pune

MARCH-2023

Month

CONRAD

NEVER JUST STAY. STAY INSPIRED.



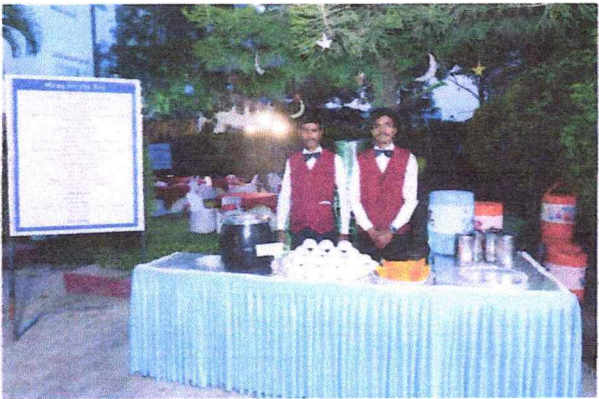




Mocktail Counter



Plate & Display Counter



Soup and Water Counter



Salad Counter



**Veg., Non Veg. Buffet
and Dessert Counter**

Latitude: 19.107493
Longitude: 74.732904
Elevation: 654.79±3.03 m
Accuracy: 4.98 m
Time: 12-04-2023 17:48:51
Note: Food festival 2023 - Galaxy



Live Counter for Starters



Purpose:

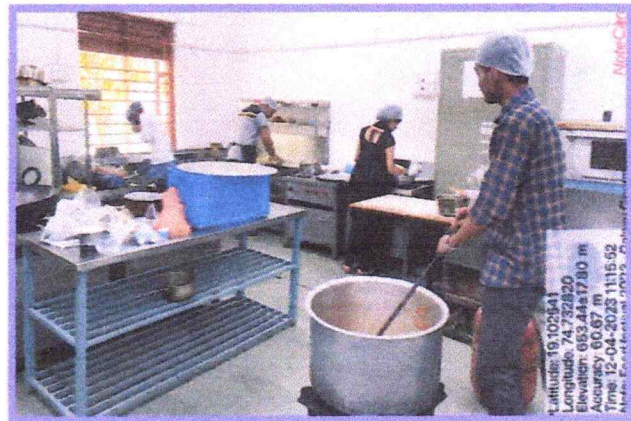
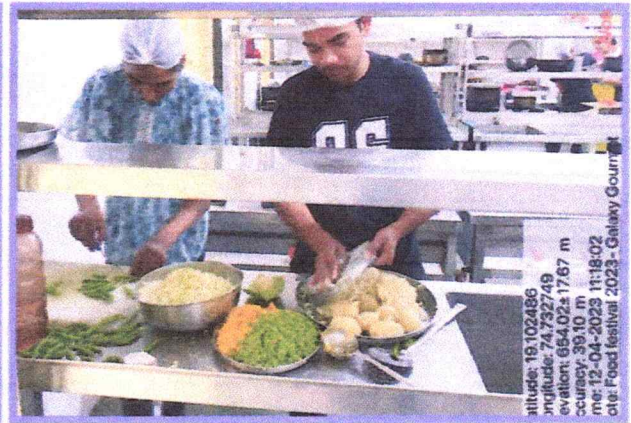
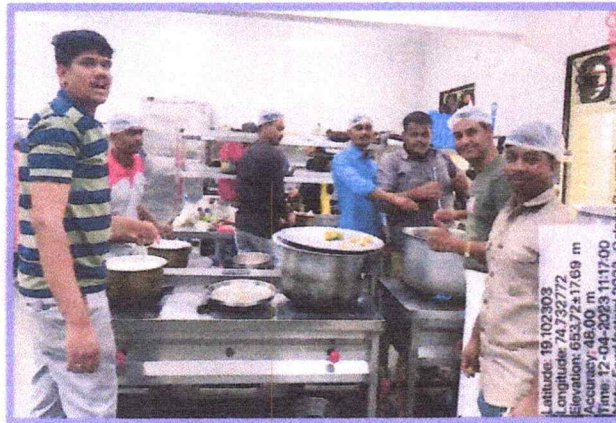
- To prepare students to sharpen their food and beverage service skills
- To train the students for the service of more than 100 guests
- To motivate the students to perform any food and beverage service tasks such as set ups, buffet food pickup, table service, table clearance, cleaning, arranging the place for service, wind up, etc.



Team Food and Beverage Service



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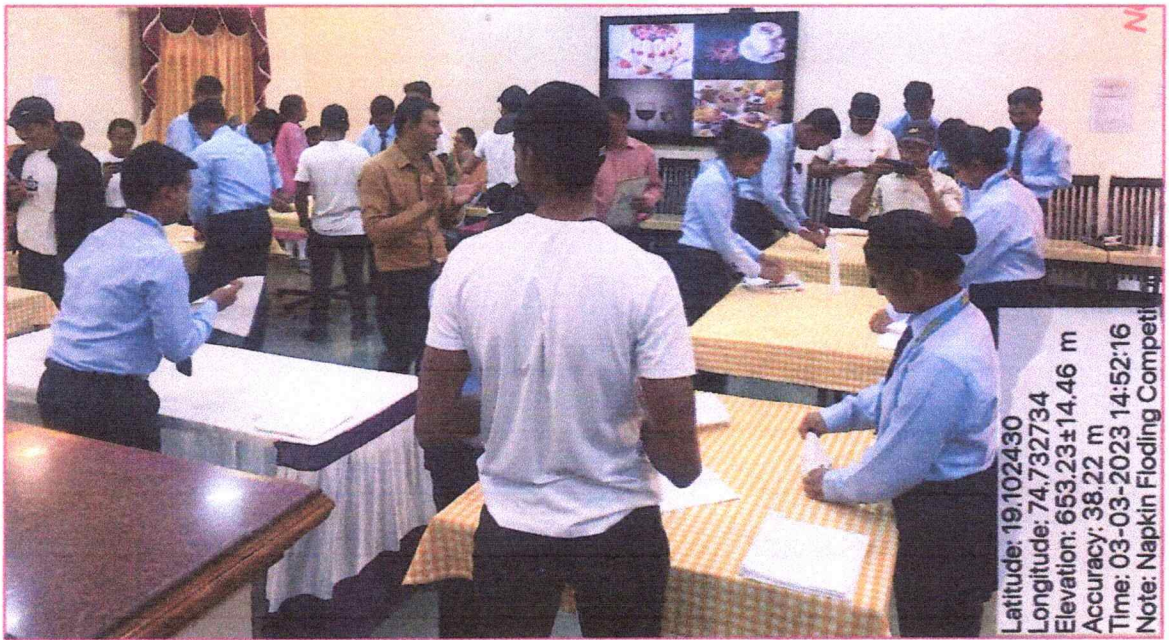


SHAPE THE CLOTH - NAPKIN FOLDING COMPETITION



Latitude: 19.102343
 Longitude: 74.732832
 Elevation: 683.83±3 m
 Accuracy: 19.0 m
 Time: 03-03-2023 15:20
 Note: Napkin folding Competition

Powered by NoteCam



Latitude: 19.102430
 Longitude: 74.732734
 Elevation: 653.23±14.46 m
 Accuracy: 38.22 m
 Time: 03-03-2023 14:52:16
 Note: Napkin Folding Competition



Latitude: 19.102430
 Longitude: 74.732734
 Elevation: 653.23±14.46 m
 Accuracy: 38.22 m
 Time: 03-03-2023 15:29:50
 Note: Napkin Folding Competition



Latitude: 19.102430
 Longitude: 74.732734
 Elevation: 653.21±13.99 m
 Accuracy: 38.22 m
 Time: 03-03-2023 14:57:56
 Note: Napkin Folding Competition



Latitude: 19.102430
 Longitude: 74.732734
 Elevation: 653.22±14.43 m
 Accuracy: 38.22 m
 Time: 03-03-2023 15:28:52
 Note: Napkin Folding Competition



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Environment and Sustainability into the Curriculum



Green landscaping with trees and plants giving serene and calming surroundings




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

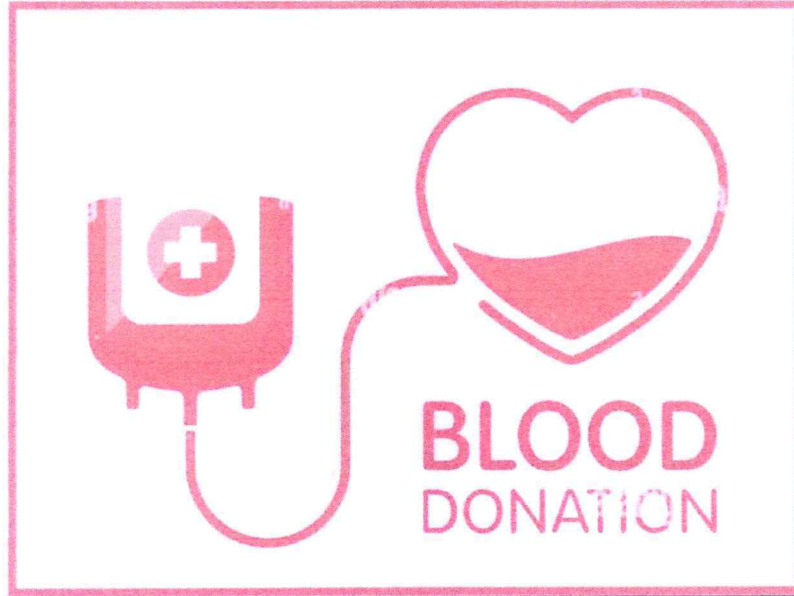
BLOOD DONATION CAMP 2023

Activity / Event:	Blood Donation Camp 2023
Day and Date:	Wednesday, 19 th April 2023
Time:	10:00 am
Venue / Place:	Aroma Training Restaurant, IHMCT Ahmednagar
No. of Blood Donors:	Students:- 46 Total:- 46
About the event:	<ul style="list-style-type: none"> • As a part of institute's best practice over the years, blood donation camp was organized • Students of the institute have voluntarily donated blood • This creates a sense of social responsibility among the students • More than 25 students were the first time donors in the camp • This helps to create new donors in the population and increases the number

Photos of the Activity Blood Donation Camp at the institute Voluntary Donation by the Students



Report of BLOOD DONATION CAMP 2023



Once a blood donor, always a lifesaver

In Collaboration With

Jankalyan Blood Bank,

Near Gadgil Patangan, Ahmednagar 414001

Dated

Wednesday, 19th April 2023

Venue

A.J.M.V.P.S. Institute of Hotel Management and Catering Technology,
Ahmednagar



Details of the Activity:

Activity / Event:	Blood Donation Camp 2023
Day and Date:	Wednesday, 19 th April 2023
Time:	10:00 am
Venue / Place:	<i>Aroma</i> Training Restaurant, IHMCT Ahmednagar
Collaborating Agency:	Jankalyan Blood Bank, Ahmednagar 414001
Contact Person:	Dr. Madhikar Mob.
Event Coordinator:	Prof. B. R. Shendage
No. of Blood Donors:	First Year B.Sc.HS Students: 15 Third Year B.Sc.HS Students: 21 Final Year BHMCT Students: 10 Total:- 46 Students
Purpose and Outcome:	<ul style="list-style-type: none">• As a part of institute's best practice over the years, blood donation camp was organized.• Students of the institute have voluntarily donated blood• To create sense of social responsibility among the students• More than 25 students were the first time donors in the camp• This helps to create new donors in the population and increases the number

Snapshots of the Blood Donation Camp:



Registration Counter For form filling, Weight and HB Check by the team





Principal receiving the Certificate and Trophy for organizing the camp



Blood Donation by the students



रा.स्व.संघ जनकल्याण समिती संचलित,
राष्ट्रीय गुणवत्ता मानांकन प्राप्त



जनकल्याण रक्तपेढी, नगर

विभागीय रक्त संक्रमण केंद्र

गाडगीळ पटांगण, नालेगांव, नगर - ४१४००१.

फोन नं. : ०२४१-२३४६६४७ / २३२९८२७

E-mail : jankalyanbloodbanknagar@rediffmail.com

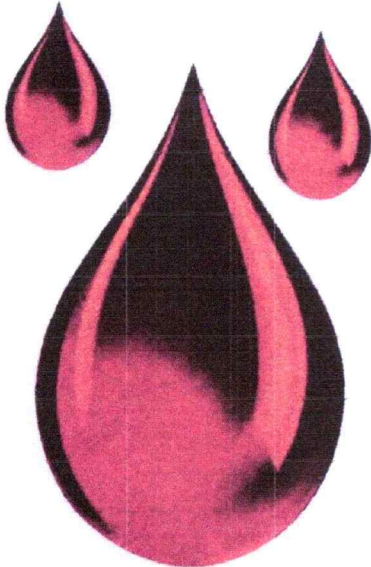
सन्मान पत्र

संयोजक संस्था : अ. जि. म. वि. प्र. स. इंस्टिट्यूट ऑफ
हॉटेल मॅनेजमेंट अँड कॅटरिंग टेक्नॉलॉजी, नगर.

संयोजकाचे नांव : श्री/सौ. प्रा. चार्थि. योगीता स्वदेरे.

दिनांक : १९/४ / २०२३.

आपण रक्तदान शिबीराचे आयोजन करुन रक्तदान चळवळीत मोलाचे योगदान देऊन रुग्णसेवेच्या कार्यात सहभागी झाल्याबद्दल हे सन्मानपत्र देण्यात येत आहे.



Regist

राजेश झंवर

अध्यक्ष,

जनकल्याण रक्तपेढी, नगर

देता वाढे एकच दान, जीवनदायी रक्तदान ।

देता वाढे ऐसे दान, रक्तदान, श्रेष्ठदान ॥



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

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

EVENT ATTENDANCE SHEET

(Academic Year : 2022 - 2023)

Event / Function :- BLOOD DONATION CAMP 2023

Day and Date :- 13/04/2023 Wednesday Time :- 10:00 am.

Sr.No.	Name of Participant	Class	Signature
1	Kalane Omkar Navnath	T.Y. BSc. HS	[Signature]
2	Temak Gaurav Balasaheb	T.Y. BSc. HS	[Signature]
3	Sonawane Prajwal Adinath	T.Y. BSc. HS	[Signature]
4	Chavhan Bhisshan Arun	TY BSc HS	[Signature]
5	Ghadke Vrushabh Rajkumar	Final year CI	[Signature]
6	Achpute Anil Vinayak	3.Y BSc. HS	[Signature]
7	Arinath Kachheshwar Late	Final yr. CT	[Signature]
8	Krishna, Kathod.	---	[Signature]
9	Rohit Phumal	---	[Signature]
10	Suryash. V. Bhagevat	T.Y. BSc. H.S	[Signature]
11	Ritesh Dandwate	T.Y. BSc. HS	[Signature]
12	Omkar Sharad Zaware	T.Y. B.Sc. HS	[Signature]
13	Gaikwad Sanket Sanjay	TY BSc HS	[Signature]
14	Kayur Muchindra Ughade	TY BSc HS	[Signature]
15	Shivam Balu Nawale	T.Y. BSc HS	[Signature]
16	Aditya Narayan Yammam	Final year	[Signature]
17	Damodar Tejpal Santosh	F.Y. BSc. HS	[Signature]
18	Maharaj Anurajha Paranshahi	T.Y. BSc. HS	[Signature]
19	Dute Prasad Suresh	T.Y. BSc.	[Signature]
20	Gaikwad Abhishek Bhairavnath	T.Y. BSc.	[Signature]
21	Pharmane Raj Santosh	T.Y. BSc	[Signature]
22	HANDAL KRUSHNA BALNATH	F.Y. BSc HS	[Signature]
23	Nannawade Abhishek Santosh	F.Y. BSc HS	[Signature]
24	Abhishek Dilip Prasad	F.Y. BSc HS	[Signature]
25	Devang Parcerch	F.Y. B.Sc HS	[Signature]
26	Awaghade Aditya Rajendra.	F.Y. B.Sc HS	[Signature]
27	Mhaskre Muchindra Kulkarni	F.Y. B.Sc HS	[Signature]
28	Sanap Dnyaneshwar Haribhau	T.Y. BSc. HS	[Signature]
29	Misal Anil Dhondiram	T.Y. BSc. HS	[Signature]
30	Bhapkar Ankar Pradip	F.Y. B.Sc. HS	[Signature]

Event Co-ordinator

Principal



Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
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AHMEDNAGAR**

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EVENT ATTENDANCE SHEET

(Academic Year : 202 - 202)

Event / Function :- BLOOD DONATION CAMP 2023

Day and Date :- 19/04/2023 Wednesday. Time :- 10:00 am.

Sr.No.	Name of Participant	Class	Signature
1	Bhapkar Tanaya Subhash	FY BSc HS	Tanaya
2	Rudraksh Gundhale	FY BSc HS	Rudraksh
3	Mandar Joshi	4th year	Mandar
4	Ayub sanjay	1P	Ayub
5	Ashad Aswar	1P	Ashad
6	Salve Digvijay	FY.BSC HS	Salve
7	Nimbulkar Shubham	T.Y BSC HS	Nimbulkar
8	Sansale om	T.Y. BSc HS	Sansale
9	Mare Pratik	F.Y. BSc HS.	Mare
10	Khushi Manish Ashtekar.	F.Y. BSc HS.	Khushi
11	Rohan Balasahab Dhumal	FY. BSc HS	Rohan
12	Bameshwar Balendra Waghmare	FY. BSc HS	Bameshwar
13	Sumit Agastin ahal	Ty. BSc HI	Sumit
14	Atharva Milind Kulkarni	TY BSc HS	Atharva
15	Burde shubham sunil	Final year CT	Burde
16	Limaye sanket sanjay	Final year CT	Limaye
17			
18			
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Event Co-ordinator


Principal



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Sadbhavana Diwas 2022

Activity / Event:	Sadbhavana Diwas 2022
Day and Date:	Saturday, 20 th August 2022
Venue / Place:	Porch Area, IHMCT, Ahmednagar
No. of Participants:	Students:- 37 Faculty:- 06 Total = 43
Purpose:	<ul style="list-style-type: none"> - 78th Birth Anniversary of Late Prime Minister of India Mr. Rajiv Gandhi - This day is observed as 'Sadbhavana Diwas' or Harmony Day' with an objective to encourage national integration, peace, affection, and communal harmony among the Indian people of all religions. - Sadbhavana diwas pledge taken by all the participants

* SNAPSHOTS *



Faculty and students taken Pledge



Constitution Day 2022

Activity / Event:	Constitution Day 2022
Day and Date:	Saturday, 26 th November 2022
Venue / Place:	Porch Area, IHMCT, Ahmednagar
No. of Participants:	Students:- 35 Faculty:- 04 Total = 39
Purpose:	<ul style="list-style-type: none">- Constitution Day also known as 'Samvidhan Divas', is celebrated in India on 26th November every year to commemorate the adoption of the Constitution of India.- On 26th November 1949, the Constituent Assembly of India adopted the Constitution of India, which came into effect from 26th January 1950.- Constitution Day Pledge has been taken by all.

* SNAPSHOTS *



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REPORT OF THE EVENT / ACTIVITY

Activity / Event:	Flag Day - Communal Harmony Campaign Week
Day and Date:	Friday, 25/11/2022
Venue / Place:	Institute of Hotel Management and Catering Technology, Ahmednagar
No. of Participant	Students – 112 Staff :- 12 Total - 124
Purpose:	The main objective of this activity of the communal harmony week was to spread the message of Communal harmony and National Integration among the students, teachers and local public.
Outcome :-	Raised donations for the physical & psychology support of the orphan or destitute children affected by violence and promoted peace and communal harmony and National Integration.
Donated Amount:	Rs. 5000/- (Five Thousand Rupees Only)
Faculty In Charge:	Prof. Prachi Chavan

POSTER OF THE CAMPAIGN



Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
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REPORT OF THE EVENT / ACTIVITY

Activity / Event:	Diwali Donation 2022 - 2023
Day and Date:	Saturday, 21 st October 2022
Venue / Place:	Institute of Hotel Management and Catering Technology. Ahmednagar.
No. of Participant	Students – 113 Staff – 12 Total – 125
Purpose:	Diwali Donation can menu giving families food, clothing, sweets crackers, toys and monetary donation so they can enjoy the Diwali.
Outcome	Students learned with sharing the joy of lights, sweets and necessities with others. Also importance of money is known.
Faculty In Charge	Prof. Prachi Chavan

Photos of the Activity

Donations given to various orphnages like

Balgruh, Mauli Sanstha, Anam Prem, Muk Badhir Vidyalaya



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

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

Wachan Prerana Diwas 2022

Event:	Wachan Prerana Diwas 2022
Day, Date and Time:	Saturday, 15 th October 2021, 11:30 am onwards
Activity Conducted:	Presentations by student's on Books Review
No. of Participant	Students:- 58 Teaching Staff:- 07 Total:- 65
Purpose:	<ul style="list-style-type: none"> To inculcate the habit of reading in the students To read good books and material for gaining learning experiences in life

Glimpses of the Event



Commemoration to Dr. A. P. J. Abdul Kalam



Participants of the Book Review Presentation



Audience in the event



TREE PLANTATION 2022

Activity / Event:	Tree Plantation 2022
Day and Date:	Saturday, 24 th September 2022
Venue / Place:	Residential High School Ground, Lal Taki Road, Ahmednagar
No. of Participant	Students:- 36 Teaching Staff:- 06 Total:- 42
Samplings planted:	10 numbers
Purpose:	- a noble activity to save our mother land and nature - to inculcate a habit in the students to plant a tree to their nearby places wherever possible

Photos of the Activity



Dr. N. R. Jagtap, Prof. Y. S. Sadre, Prof. Mr. B. R. Shendage and students planting samplings

Details of the Activity:

Activity / Event:	Tree Plantation 2022
Day and Date:	Saturday, 24 th September 2022
Venue / Place:	Residential High School Ground, Lal Taki Road, Ahmednagar
No. of Participant	Students:- 36 Teaching Staff:- 06 Total:- 42
No. of Samplings planted:	10 numbers
Samplings planted:	Tamarind Plant (Chinch) – 03 nos. Karanj Plant (Pongame oiltree) – 04 nos. Bael Plant (Indian bael) – 03 nos.
Purpose:	- a noble activity to save our mother land and nature - to inculcate a habit in the students to plant a tree to their nearby places wherever possible

The samplings were brought from Govt. Nursery, Forest Department, Ahmednagar. The place was found to plant the samplings in the campus alongside the high school ground in front of the institute building.

All the faculty and students have actively participated in the activity. Two days before the tree plantation activity, cleaning of the area and digging was done for sampling planting. NSS department, New Arts, Commerce and Science College, Ahmednagar has rendered their help in providing the equipments required for digging the soil for tree plantation.





Prof. Mr. B. R. Shendage, HOD, IHMCT Ahmednagar planting a sapling



Student Mr. Vrushabh Ghodake and other students at the activity



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

Ref. No. :

Date : / / 20

NOTICE

A noble activity 'Tree Plantation' is of a great importance in order to save our mother earth. We at our institute thus have planned this activity which will be conducted on **Saturday 24/09/2022** at the **Residential High School Ground, Lal Taki Road, Ahmednagar.**

All the students of BHMCT and B.Sc.HS programs shall remain present and actively participate in the activity.

Date: 17/09/2022

Place: Ahmednagar



Prof. Y. S. Sadre

**Principal
Institute of**

**Hotel Management & Catering Technology,
LAL TAKI ROAD, AHMEDNAGAR-414001**



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AHMEDNAGAR**

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EVENT ATTENDANCE SHEET

(Academic Year : 2022 - 2023)

Event / Function :- Tree plantation

Day and Date :- 24/09/2022 Saturday Time :- 12:00 Noon

Sr.No.	Name of Participant	Class	Signature
1	Prof. Yogita S. Sadre.	Principal.	
2	Prof. Balasheb Shendage	HOD	
3	—	—	—
4	Prof. Vahid Maniyar	Faculty	
5	Prof. Rachana Khatankar	Faculty	
6	Prof. Prachi Pharas	Faculty	
7	Prof. Dagan Malawade.	Faculty.	
8	Chaghan Bhushan Arun	T.Y. BSc HS	
9	Karale Snehal Sanjay	T.Y. BSc HS	
10	Arpita Atul Vinayak	T.Y. BSc HS	
11	Bhagwat Suyash, Vasant,	T.Y. BSc HS	
12	Dakshate Nikhil Ramdas	T.Y. BSc HS	
13	Dangat Radhay Mahesh	T.Y. BSc HS	
14	Dake Prasad Dhirek	T.Y. BSc HS	
15	Gaikwad Sanket Sanjay	T.Y. BSc HS	
16	Jyotup Chakraborty Balasheb	T.Y. BSc HS	
17	Visave Aniket Pravin	T.Y. BSc HS	
18	Khermale Raj Santosh	T.Y. BSc HS	
19	Kulkarni Atharva Milind	T.Y. BSc HS	
20	Maharnav Ravindra Manojkesh	T.Y. BSc HS	
21	Mawale Shivam Bola	T.Y. BSc HS	
22	Shol Sumit Agasthi	T.Y. BSc HS	
23	Palve Nilesh Genaji	T.Y. BSc HS	
24	Sansale An Kaushtik	T.Y.	
25	Minal Aswar	2 nd year	
26	Vaishnavi Adigopul	4 th year	
27	Vaishakh Chhadke	4 th year	
28	Anirak Late	—	
29	Mandar Joshi	4 th year	
30	Sanyal Anub	last year C.T	

Event Co-ordinator

Principal



Ahmednagar Jilha Maratha Vidye Prasarak Samaj's
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EVENT ATTENDANCE SHEET

(Academic Year : 202 - 202)

Event / Function :- Tree Plantation.

Day and Date :- 24/09/2022, Saturday Time :- 12:00 Noon

Sr.No	Name of Participant	Class	Signature
1	Krushna Rathod	Final year . C.T	
2	Dhawal Babar	FY. BSC. HS	
3	Om Dhadge	S.Y. BSC. HS	
4	Tanisha Galgode	S.Y. BSC HS	
5	Bhagat Dhirey	S.Y. BSC	
6	Shankar Chavate	S.Y. BSC	
7	Dhawale saish	S.Y. BSC. HS	
8	Jagtap Omkar	S.Y. BSC. HS	
9	Abhishek Muppakam	S.Y. BSC. HS	
10	Pawar Harish	S.Y. BSC. HS	
11	Pavade Abhishek	S.Y. BSC. HS	
12	Ahmedji Rajipure	S.Y. BSC. HS	
13	Sayambar Dhirey	S.Y. BSC. HS	
14	Uwez Shaikh	Final year C.T.	
15	Rushikesh Ashok pund	Fy. BSC. HS	
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Event Co-ordinator

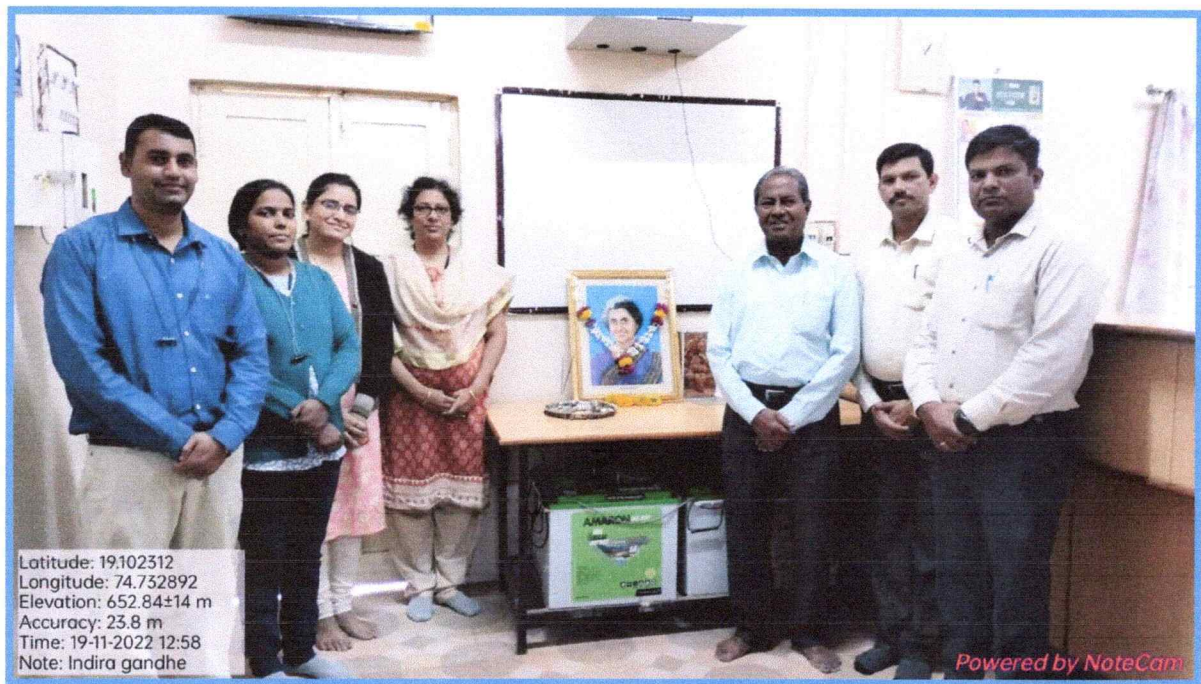
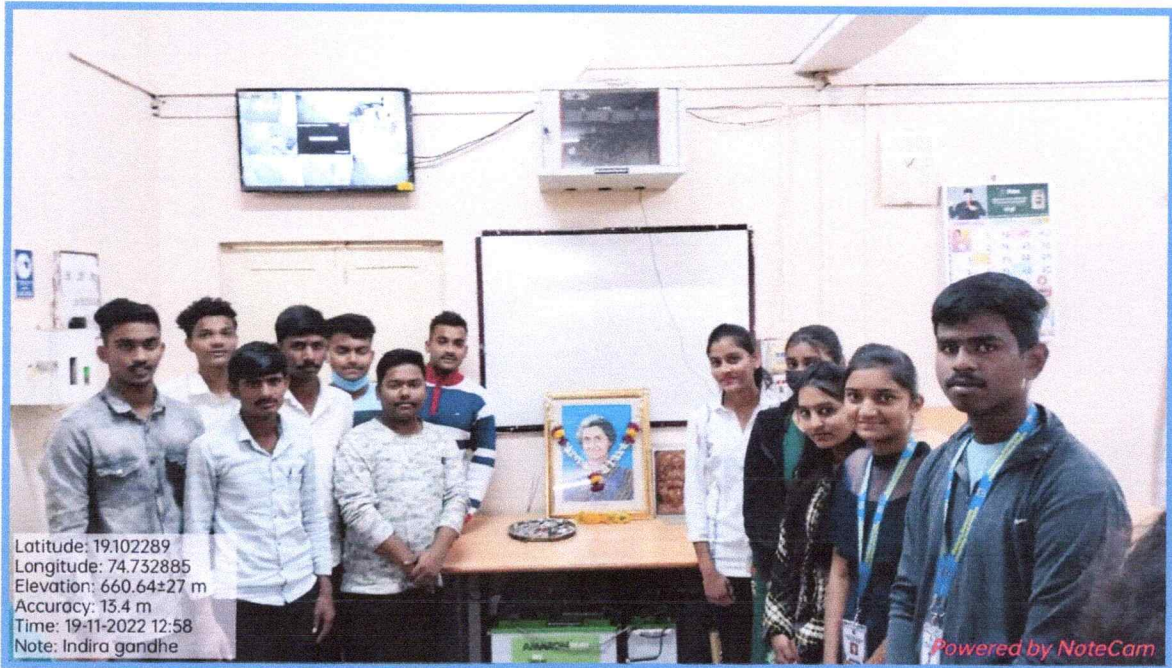
Principal



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BIRTH AND DEATH ANNIVERSARIES








 I/c. Principal
 Institute of
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