

**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**

<b>Criterion 1 – Curricular Aspects</b>		
<b>Key Indicator – 1.3 Curriculum Enrichment</b>		
<b>1.3.2. Number of courses that include experiential learning through project work/field work/internship during the year</b>		
<b>Sr. No.</b>	<b>List of Documents</b>	<b>Page No.</b>
1.	List of Courses for experiential learning and their Syllabus Copies	1
2.	Reports of various activities for experiential learning and students attendance for the activity - Study Tour to Winery - Laundry Visit - Hotel Visit for Kitchen Software Knowledge	11
3.	List of students completed internship/industrial training from B.Sc. HS program	37
4.	Industrial Training Completion Certificates of the students from B.Sc. HS program	38



**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 Govt. of Maharashtra, DHE & Affiliated to S. P. Pune University

INST. CODE NO. C001863

Ref. No. :

Date : / / 20

**LIST OF COURSES THAT INCLUDE EXPERIENTIAL LEARNING**

**ACDEMIC YEAR 2022 – 23**

No.	Program	Course Name and Code	Relevance to experiential learning (activity conducted)
1.	Bachelor of Science in Hospitality Studies (2019 pattern)	Food & Beverage Service – III (HS302)	Industrial Visit to Winery at Four Seasons Vineyards A. P. Roti, Tal. Baramati, Dist. Pune
		Accommodation Operations - I (HS303)	Laundry Visit at Gajraj Drycleaners, Ahmednagar
		Internship (HS401)	Industrial Training in Hotels across India
2.	Bachelor of Hotel Management and Catering Technology (BHMCT) 2019 pattern	Specialization in Food Production – III (CS801A)	Hotel Visit for Kitchen Software Knowledge at Hotel Lemon Tree Pune

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

<b>Total</b>	<b>60</b>
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**Note: Glossary of Terms**

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

**Assignments:**

A minimum of **3 assignments** based on the following topics to be given to individual student and the marks to be considered in internal marks.

1. Power point presentation on authentic Regional festive or religious wedding Menu
2. Plan a banquet menu and do volume forecasting and food costing.
3. Chart Presentations on sectors of catering.
  - Chart Presentation – Cuts of fish,
  - Formats of Standard Purchase Specification, Standard yield with examples
  - Draw neat Layout with equipments & tools used in Larder section.
  - Chart presentation on cookie & Cake making methods with 5 examples each.

**Reference Books**

1. Art of Indian Cookery - Rocky Mohan
2. Prasad – Cooking with Indian Master – J.Inder Singh Kalra
3. Quantity Food Production Operations and Indian Cuisine – ParvinderS.Bali
4. Theory of Catering- Victor Ceserani& Ronald Kinton, ELBS
5. Theory of Cookery- Mr. K. Arora, Franck Brothers
6. Modern Cookery for Teaching & Trade Vol - I- Ms.Thangam Philip, Orient Longman.
7. The Professional Chef (4th Edition)- Le Rol A. Palsom
8. Professional Cooking – Wayne Gisslen
9. Professional Baking- Wayne Gisslen
10. Basic Baking – S.C. Dubey

**Subject : Food and Beverage Service - III**  
**Subject Code : HS 302**  
**Subject Credits : 4**  
**Semester : 3**

**Course Outcome**

1. The courses will give a comprehensive knowledge of the various alcoholic beverages used in the Hospitality Industry.
2. It will give an insight into their history, manufacture, classification, and also to develop technical and specialized skills in the service of the same.

		Hours
<b>Chapter 1</b>	<b>Basic Fundamentals of Wine</b>	<b>12</b>
1.1.	Introduction, definitions of Wines	
1.2.	Classification	



	1.3.	Viticulture & Viticulture Methods	
	1.4.	Vinification Still, Sparking, Aromatized & Fortified Wines	
	1.5.	Vine Diseases	
	1.6	Food & Wine Harmony	
	1.7	Storage of wine (wine cellar)	
<b>Chapter 2</b>		<b>Wines of the World</b>	<b>12</b>
	2.1	Introduction - New World & Old World Wines	
	2.2	Old World Wines: France, Italy, Spain, Portugal, Germany	
	2.3	New World Wines :South Africa, Australia, USA, Hungary & India (Wine Laws, Basic Wine Regions, Key Wines (3-5 each region))	
<b>Chapter 3</b>		<b>Aperitifs</b>	<b>6</b>
	3.1	Aperitifs Definition	
	3.2	Types- Wine based & Spirit based	
<b>Chapter 4</b>		<b>Liqueurs</b>	<b>8</b>
	4.1	Definition, Liqueurs Types	
	4.2	Production	
	4.3	Popular Brands - Indian and International	
<b>Chapter 5</b>		<b>Spirits</b>	<b>12</b>
	5.1	Definition of Spirit, Introduction	
	5.2	Classification of Spirits -White & Brown Spirits	
	5.3	Whisky, Brandy, Rum, Vodka, Gin & Tequila (Production stepwise, Classification / Types, Brands - Indian & International)	
<b>Chapter 6</b>		<b>Cocktails</b>	<b>10</b>
	6.1	Definition, Methods of Preparation	
	6.2	Classic/ popular cocktails Spirits, wine, beer, Liqueur based	
			<b>60</b>

#### Assignments:

- 1 Preparation & Designing of Bar Menu
- 2 Indian & International Brands of Alcoholic Beverages
- 3 Preparation of Cocktail charts - base wise (as Whiskey, Vodka, Liqueurs, etc)
- 4 International wine Charts preparation (France, Germany, India, etc.)

#### Reference Books:

1. Food & Beverage Service – Lilicrap & Cousins
2. Modern Restaurant Service – John Fuller
3. Food & Beverages Service Taining Manual – Sudhir Andrews
4. Bar & Beverage Book – Costas Katsigris, Mary Porter, Thomas
5. Professional Guide to Alcoholic Beverages – Lipinski
6. Alcoholic Beverages – Lipinski & Lipinski
7. Bartenders Guide – BD&L



**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**

		<b>Hours</b>
<b>Chapter 1</b>	<b>Contract Cleaning</b>	<b>02</b>
1.1	Definition, Concept	
1.2	Jobs given on contract by Housekeeping	
1.3	Advantages & Disadvantages	
1.4	Pricing a contract	
<b>Chapter 2</b>	<b>Pest Control</b>	<b>04</b>
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)	
<b>Chapter 3</b>	<b>Safety &amp; Security Processes</b>	<b>03</b>
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	
<b>Chapter 4</b>	<b>Environment practices in Housekeeping</b>	<b>05</b>
4.1	Introduction to Green Housekeeping	
4.2	Eco friendly practices followed by Housekeeping	
4.3	Waste Reduction Programs	
4.4	Recycling of Materials	
<b>Chapter 5</b>	<b>Linen &amp; Uniform room</b>	<b>06</b>
5.1.	Layout of Linen Room	
5.2.	Classification & Selection of Linen	
5.3.	Classification of Bed, Bath & Restaurant linen	



5.4	Sizes of Linen	
5.5.	Calculation of Linen requirement	
5.6.	Linen Control – Linen Inventory	
5.7.	Par stock, Linen Coverage	
5.8	Handling of Hotel Uniforms	
5.9	Discard Management	
<b>Chapter 6</b>	<b>Laundry Operations</b>	<b>05</b>
6.1	Types of Laundry – OPL , Commercial	
6.2	Layout of a Laundry	
6.3	Laundry Equipment & Uses	
6.4	Laundry Process	
6.5	Dry Cleaning	
6.6	Handling Guest Laundry – Laundry list and Valet Service	
<b>Chapter 7</b>	<b>Flower Arrangement</b>	<b>05</b>
7.1	Concept, Importance & Principles	
7.2	Types and shapes	
7.3	Tools, Equipment and Accessories	
7.4	Conditioning of Plant Materials	

## Section –II

<b>Chapter 1</b>	<b>Front Office Accounting</b>	<b>06</b>
1.1.	Accounting fundamentals (types of accounts, ledger, folios, vouchers)	
1.2.	Record keeping system (non automated, semi-automated and fully automated)	
1.3.	Credit Monitoring and Charge Privileges	
1.4.	Cash sheet	
1.5.	Floor Limit, House Limit	
<b>Chapter 2</b>	<b>Calculation of various Statistical data using Formulae</b>	<b>06</b>
	- ARR,	
	- Room occupancy %,	
	- Double Occupancy%,	
	- Foreign Occupancy %,	
	- Local Occupancy %,	
	- House Count,	
	- Under stay %,	
	- Overstay %,	
	- No show %,	
	- Rev PAR	
<b>Chapter 3</b>	<b>Reports</b>	<b>06</b>
	Daily Report, Revenue Report, Discrepancy Report, High Balance Report, GHC etc.	
<b>Chapter 4</b>	<b>Guest Relations</b>	<b>06</b>



4.1	Hospitality Desk	
4.2	Functions and role	
4.3	Maintenance of records like guest history card etc)	
4.4	Special personality traits for a Guest Relations Executive	
<b>Chapter 5</b>	<b>Situation Handling</b>	<b>06</b>
5.1	Types of Guest Complaints	
5.2	Complaint handling procedure	
5.3	Dealing with unusual situations (Death, theft, fire etc.)	
	<b>Total</b>	<b>60</b>

**Note: Glossary of Terms -Students should be familiar with the glossary of terms pertaining to  
Above mentioned topics**

**Assignments :**

**Minimum of 3 assignments to be submitted by students by the end of the semester based on following topics:**

- List and collect information on Equipment's used for Security Systems in Hotels
- Presentation on study of Housekeeping practices followed in allied sectors ( any 1) – hospitals, aircrafts, malls, cruise ships,
- Power point presentation on use of Information Technology in Front Office.
- Collection of sample reports used at front office in hotels

**Suggested Field Visit:**

1. Visit to a Commercial Laundry
2. Visit to a Nursery
3. Visit to an Ecotel to learn about eco friendly practices.

**Subject : Food Production – III (P)**  
**Subject Code : HS 304**  
**Subject Credits : 2**  
**Semester : Second**  
**Hours per week : 04**

**Practical's:**

Minimum **12 Individual Practical's** to be conducted during the semester.  
The practical should comprise of the following:



### Reference Books;

- Communication Skills – Sanjay Kumar, Oxford
- Business Communication – Urmila Rai, Himalaya Publishing House
- Fifty ways to improve Presentation Skills in English – Bob Dignen, Oriental Black Swan
- How to talk to Anyone, Anytime, Anywhere – Larry King
- Soft Power – An Introduction to Core and Corporate Soft Skills – Edited by Anitha Arunsimha

**Subject** : **Internship**  
**Subject Code** : **HS 401**  
**Subject Credits** : **12**  
**Semester** : **IV**

### Industrial Training Outcome:

- It gives an opportunity for the students to explore various departments of the hotel.
- It allows students to get familiar with the equipments used in the operational areas.
- Students would be able to understand the hierarchy in each department.
- Students would be aware of the hotel operations at macro level.
- Students would get an insight with the new trends followed in Hospitality Industry.

Duration of Industrial Training: **Sixteen weeks**

In this semester the student shall be sent for industrial training for a period of 16 Weeks, where they would follow the following schedule:

- Food Production-4 weeks
- Food & Beverage Service- 4 weeks
- Front Office- 3 weeks
- Housekeeping- 3 weeks
- Ancillary Department- 1 week ( any one department like ,Accounts/ HR/ Stores, etc.)

The Industrial Training needs to be undertaken in hotels which are of the level of three star and above category. During the internship period, the student shall maintain a logbook on daily basis. The Log book would contain personal observations of the students of the various facilities and equipment's used in the course of their training. In addition, they would also maintain a monthly record of feedback/ appraisal provided by the HR /Training Head of the concerned hotel. At the end of the industrial training the student shall submit a training report along with the logbook maintained and performance appraisals from each department trained.

### Practical Examination: (Internal & External)

The internal exams to be assessed by the internal examiner for 100 Marks. External exams to be jointly conducted by internal as well as external examiner for 200 Marks.

The following documents are to be submitted with the internal examiner prior to the exams

1. Certificate of training (hard and soft copy)
2. Logbook with Appraisals (hard copy)
3. Training Report (hard and soft copy)
4. Presentation of maximum 5 slides (soft copy), especially emphasising the learningoutcome.





**Subject: Specialization in Food Production Management - III**

Subject Code : CS801A

Subject Credits : 08

Semester : VIII

Teaching Scheme per week		
Theory	Practical	Total
04 hours	08 hours	12 hours

Examination Scheme					
Internal Examination Scheme		External Examination Scheme			Total Marks
Concurrent	Total Internal Marks	Practical	Theory	Total External Marks	
70	70	60	70	130	200

**Rationale:**

This being the concluding culinary course for the programme, it is aimed at consolidating the food production skills and knowledge of the students and developing the managerial and conceptual skill sets required in the professional culinary industry.

	Hours	Marks
<b>Chapter - 1 Revision</b>	<b>10</b>	<b>10</b>
1.1 Stocks, Soups, Sauces		
1.2 Meat and Fish Cookery		
1.3 Bakery and confectionery		
1.4 International Cuisine		
<b>Chapter - 2 Personnel Management in the Kitchen</b>	<b>08</b>	<b>10</b>
2.1 Developing a good food production team- Importance, Training, Enhancing productivity, Motivation, Interpersonal relations, Developing responsibility & accountability.		
2.2 Desirable attributes for staff at entry level (Commis), Middle Management (CDP, and Sous Chef), Top Management(Executive Chef)		
2.3 Task Analysis - Time & motion study, Required skill sets (Conceptual and Technical), Allocation of work,		
2.4 Planning and implementation of Duty roster		
<b>Chapter - 3 Kitchen Administration</b>	<b>10</b>	<b>10</b>
3.1 Aims of Control		
3.2 Maintaining records- SOP's, List of Suppliers and SPS, Indents, Food Cost, Equipment Registers, Break down		

160



- register, Standard Recipe Manual, Function Prospectus, Log book, Departmental Meeting, Appraisals, Sales Mix, Food Wastage and Spoilage.
- 3.3 Communication with other departments – Store, Food and Beverage Service, Housekeeping, Front Office, Maintenance, Human Resource,
- 3.4 Importance of interaction with customers / guests

<b>Chapter - 4</b>	<b>Production Management</b>	<b>08</b>	<b>10</b>
4.1	Buying Knowledge- Specification buying, knowledge of market, Vendor development & vendor appraisals		
4.2	Purchasing – Types and Process		
4.3	Production planning & scheduling		
4.4	Production quality & quantity control		
<b>Chapter - 5</b>	<b>Budgetary Control</b>	<b>08</b>	<b>10</b>
5.1	Objectives		
5.2	Types of budgets		
5.3	Basic stages in preparation of budgets		
<b>Chapter - 6</b>	<b>Menu Engineering</b>	<b>08</b>	<b>10</b>
6.1	Definition		
6.2	Menu Merchandising		
6.3	Psychology of menu engineering		
6.4	Managerial accounting		
6.5	Menu Matrix		
<b>Chapter - 7</b>	<b>Product Research &amp; Development</b>	<b>08</b>	<b>10</b>
7.1	Testing of new recipes and equipment		
7.2	Developing new recipes.		
7.3	Food trials		
7.4	Organoleptic and sensory evaluation		
		<b>Total</b>	<b>60</b>
			<b>70</b>

**Recommended Assignments:** A minimum of **03 assignments** based on the following topics to be given to individual student and the marks to be considered in internal marks.

- a. Planning & Implementation of Theme lunch / dinner. (Product research, Food trials, Budgeting, Costing, Pricing, Sales & Marketing, Making of Inflow-Outflow statement)
- b. Case study on menu engineering.
- c. Menu Costing & Pricing
- d. Making of Standard Purchase Specification for various food ingredients.
- e. Market survey for price of various ingredients and making a comparative statement.
- f. Conducting Time & Motion study of various processes in the kitchen.

**Glossary:** Students should be familiar with the glossary pertaining to above-mentioned topics



**Recommended Practical:**

11. Minimum **24 Individual** Practical to be conducted during the semester.
12. The practical should comprise of the following:
  - a) Kitchen Software - 1 practical / Hotel Visit
  - b) Menu Costing & Pricing – 1 practical
  - c) Non Edible Displays (Veg, Margarine, Chocolate, Ice, Sugar)- 02 practical / Demonstration
  - d) Food Styling & Plate presentation – 02 practical
  - e) 4 course menu based on basket – 16 practical
  - f) Theme Lunch / Dinner – 1 practical
  - g) Internal Practical Exam – 1 practical
13. All students to be assessed for the individual practical on a continuous basis and the marks to be considered in internal marks.

**Practical Examination: (Internal & External)**

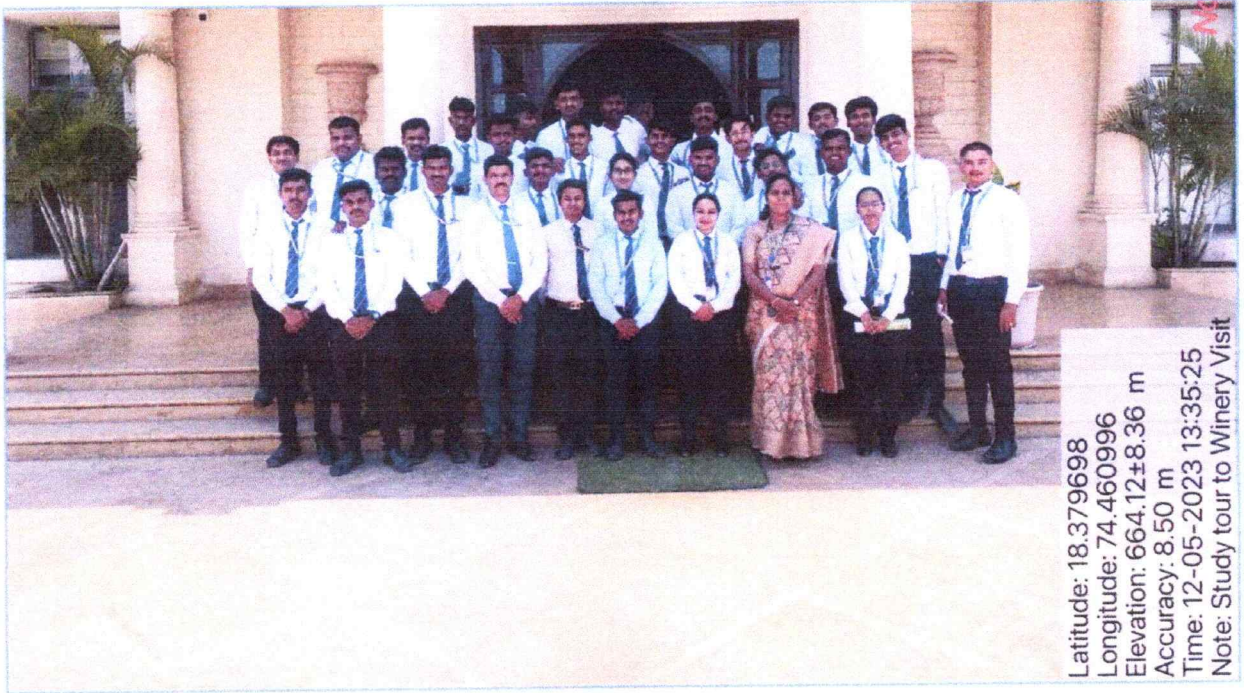
- Exams to be conducted on 4 course menu based on basket ingredients.
- The internal exams to be assessed by the internal examiner and external exams by the external examiner.

**Reference Books:**

1. The Professional Chef – (The Culinary Institute of America) – Published by Wiley & Sons Inc.
2. Menu Engineering: A Practical Guide to Menu Analysis - Michael L. Kasavana, Donald I. Smith
3. Kitchen Organization and Administration - Charles S. Pitcher
4. Sensory Evaluation of Food: Principles and Practices - Harry T. Lawless , Hildegard Heymann
5. Sensory Evaluation Techniques - Morten C. Meilgaard, B. Thomas Carr, Gail Vance Civile
6. Practical Computing a Guide for Hotel and Catering students – Jill Smith – Publisher – Heinemann Professional Publishing Ltd.
7. People and the Hotel and Catering Industry – Cassell
8. Practical Computing – A guide for Hotel and catering Students – Jill Smith ( Heinemann Professional Publishing Ltd)
9. Food and Beverage Management – Bernard Davis, Andrew Lockwood and Sally Stone.



REPORT ON  
STUDY TOUR TO WINERY  
at  
Four Seasons Winery,  
Roti, Kurkumbh, Baramati



DATED  
12<sup>th</sup> May 2023

COORDINATOR  
Prof. Gokul Sonawane

A.Y. – 2022 - 2023



### Details of the Activity:

<b>Activity / Event:</b>	<b>Study Tour To Winery 2023</b>
<b>Day and Date:</b>	Friday, 12 <sup>th</sup> May 2023
<b>Venue / Place:</b>	For Seasons Winery & Vineyards Gate No. 263, Roti, Tal. Daund, Dist. Pune, Maharashtra 412219
<b>No. of Participant</b>	Students:- 40 Teaching Staff:- 02 <b>Total:- 42</b>
<b>Contact Person:</b>	Mr. Sunil Mahendra Unit Head at Four Seasons Wines Ltd. Mob. 9130053416
<b>Tour Coordinator at Winery:</b>	Mr. Dattatray Bhapkar Hospitality Manager Mob. 7517754400
<b>Tour Guide:</b>	Mr. Rajendra Wajage Mob. 9552457650 Mr. Somnath Mane
<b>Purpose:</b>	- Students to understand the actual processes involved in wine making - To acquire wine knowledge - To gain information about wine tasting

Students of third year B.Sc. Hospitality Studies program were taken for study tour to winery and vineyards at For Seasons Winery & Vineyards located in Roti, Baramati. The same was planned for the students to understand the actual processes involved in wine making, acquire wine knowledge and gain hands on information about wine tasting.

The institute arranged the complete itinery and successfully conducted this study tour. At the winery, Mr. Bhapkar welcomed all the participants.

The flow of tour was as follows:

1. Students were taken to an AV hall where presentation on company and its products were given to all.



2. After that, the students were divided into two groups.
3. Each group was allotted with a tour guide.
4. Tour guides then taken groups for round of the winery.
5. In this, all the areas of the winery were shown, information given and guided the students. The areas were Laboratory, Grapes Crushing area, Fermentation area, Bottling plant and Cellar.
6. Students were given in-depth knowledge about wine making process followed in the company.
7. Students were allowed to ask any queries they had. Tour guides answered the same with all the enthusiasm.
8. All the participants then taken to wine tasting at the cellar, where two wines were given for tasting. The guides explained how to taste wine and learn the art of it.

All the participants were very happy and appreciated the efforts of the tour guides. The study tour was well organized and participants successfully seen the operations and learnt required things in wine making.



# STUDY TOUR PHOTOS

## Students in Induction of the Company at AV Room

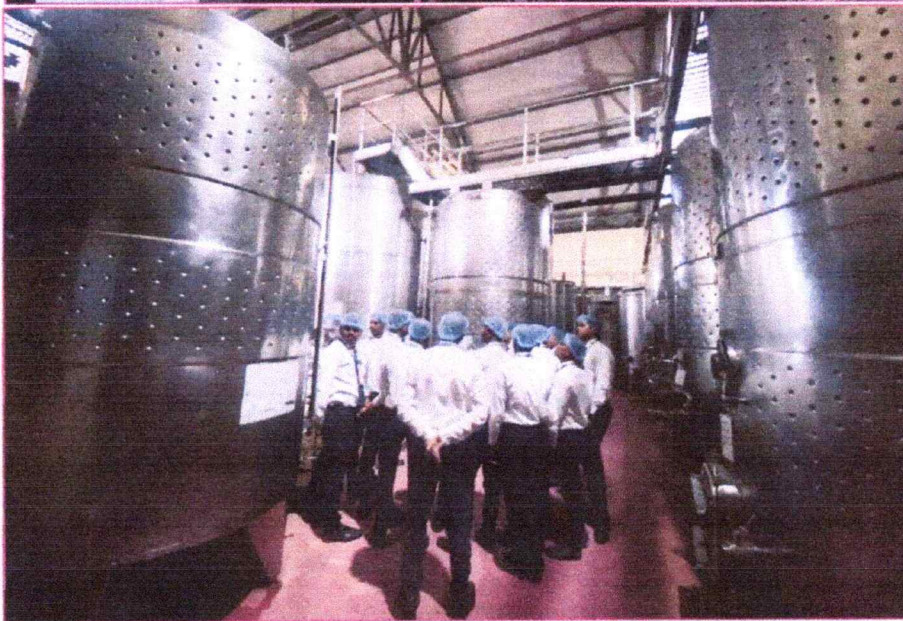


# Students in Laboratory and Crushing Room with Tour Guide





## Students in Fermentation Tank Room



## Students in Bottling Plant





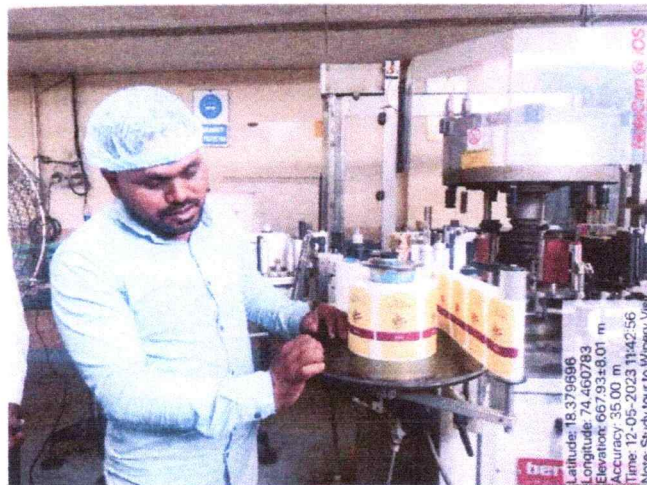
Latitude: 18.379696  
Longitude: 74.460783  
Elevation: 667.93+8.01 m  
Accuracy: 35.00 m  
Time: 12-05-2023 11:42:37  
Note: Study tour to Winery Visi

NoteCam @ IOS



Latitude: 18.415511  
Longitude: 74.488243  
Elevation: 667.99+5.25 m  
Accuracy: 13063.44 m  
Time: 12-05-2023 11:37:47  
Note: Study tour to Winery Visi

NoteCam @ IOS



Latitude: 18.379696  
Longitude: 74.460783  
Elevation: 667.93+8.01 m  
Accuracy: 35.00 m  
Time: 12-05-2023 11:42:36  
Note: Study tour to Winery Visi

NoteCam @ IOS

Labeling  
on the  
bottles of  
wine



## Cellar Room in the winery



## Wine Tasting Session at the Cellar Room





Ahmednagar Jilha Maratha Vidya Prasarak Samaj's  
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AICTE No. F 421 / MS - 16 / APR (HM) / ET / 96 INST.CODE NO. C001863

Ref. No. :

Date : / / 20

**NOTICE**

All the third year students are hereby informed that, in order to understand the actual processes involved in wine making, a **Study Tour** has been arranged to **Four Seasons Vineyards, Roti, Kurkumbh, Baramati** on **Friday, 12/05/2023**.


This study tour is planned for the students of third year B.Sc.HS. program. Students will strictly follow all the instructions and discipline during the course of the visit. Expenses for travel and food will be borne by the students.

**Prof. G. T. Sonawane** will be the coordinator for this study tour.

**Date:** 29/04/2023

**Place:** Ahmednagar

  
Event Coordinator

  
I/c Principal  
Institute of  
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**Approved by AICTE, Govt. of Maharashtra, DTE & Affiliated to Uni. of Pune**

**LIST OF PASSENGERS**

No.	Name of Passenger	No.	Name of Passenger
1	Achpale Atul Vinayak	21	Maharnor Ravindra Annasaheb
2	Bansode Pratham Rajesh	22	Misal Amol Dhondiram
3	Bhagwat Suyash Vasant	23	Nawale Shivam Balu
4	Chavhan Bhushan Arun	24	Nimbalkar Shubham Pramod
5	Dandwate Nikhil Ramdas	25	Ohol Sumit Agustin
6	Dandwate Ritesh Balasaheb	26	Palve Nilesh Genaji
7	Dangat Radhey Mahesh	27	Sanap Dnyaneshwar Haribhau
8	Date Prasad Suresh	28	Sathe Ganesh Chhagan
9	Gadekar Ajinkya Sandip	29	Satre Ritesh Babasaheb
10	Gaikwad Abhishek Bhairavanath	30	Sawant Karan Ashok
11	Gaikwad Adarsh Dattatray	31	Sonawane Prajwal Adinath
12	Gaikwad Sanket Sanjay	32	Sonsale Om Krushna
13	Hon Shreyash Rangnath	33	Tamboli Saba Papabhai
14	Jagtap Chakradhar Balasaheb	34	Temak Gaurav Balasaheb
15	Jagtap Sayli Anil	35	Ughade Mayur Machhindra
16	Jangam Omkar Santosh	36	Visare Aniket Pravin
17	Kalane Omkar Navnath	37	Zaware Omkar Sharad
18	Karale Snehal Sanjay	38	Shinde Mahesh Vilas
19	Kharmale Raj Santosh	39	Joshi Suyash Ajay
20	Kulkarni Atharva Milind	40	Dhavan Mithun Ankush
Faculty:			
41	Prof. Gokul Sonawane	42	Prof. Rachana Khatavkar

*Rachana*  
11/5/23



**Ahmednagar Jilha Maratha Vidya Prasarak Samaj's**  
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<b>Activity / Event:</b>	<b>Laundry Visit</b>
<b>Day and Date:</b>	Friday, 25/11/2022
<b>Venue / Place:</b>	Gajraj Laundry, Bistabaug, Ahmednagar- 414003
<b>Mode of Conduct:</b>	Onsite Visit
<b>No. of Participant</b>	<b>66</b>
<b>Purpose:</b>	To understand the commercial laundry operations.
<b>Outcome:</b>	<ul style="list-style-type: none"> <li>➤ Students got acquainted with the various laundry operations like washing and Dry cleaning</li> <li>➤ Students observed the various equipments used in a commercial laundry.</li> </ul>



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

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

**Report on Laundry Visit**

Date: 25/11/2022

Day: Friday

Time: 11.00 am – 3.00pm

Venue: Gajraj Laundry, Ahmednagar

Number of Participants: 66

Number of Faculty:-02

**T .Y.B. Sc. HS**



**S.Y.B. Sc. HS**

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

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

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

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

Ref. No. : IHMCT / (Feb.) / 113 / 2022-23

Date 24 / 11 / 2022

To,

The Managing Director,

Gajraj laundry,

Ahmednagar

Subject: Permission to visit your Laundry

Respected Sir,

Greetings for the Season!

We, at the Institute of Hotel Management and Catering Technology, Ahmednagar teach the students about commercial laundry operations, in the subject of Hotel Housekeeping. You are the well-established firm in this field and operating a professional laundry which is very reputed.

Every year our students are privileged to visit your laundry and get first-hand information about the laundry operations. This year also we intend to do the same for Second Year and Third Year BSc HS students of our institute. The total strength of our students is 76 out of this 35 are from SY BSc HS and 41 from TY BSc HS.

We thus request you to kindly give us the permission to visit your factory and understand the operations of it.

In anticipation of favorable reply.

Thanking you,

Yours Sincerely,



Prof. Rachana Khatavkar

(Visit Coordinator)

For GAJRAJ CLEANERS

  
PARTNERS



Prof. Yogita Sadre

(Principal)

Principal

Institute of

Hotel Management & Catering Technology  
Lal Taki Road, Ahmednagar-414001





Ahmednagar Jilha Maratha Vidya Prasarak Samaj's  
**INSTITUTE OF**  
**HOTEL MANAGEMENT AND CATERING TECHNOLOGY AHMEDNAGAR**  
Lal Taki Road, Ahmednagar - 414 001. Ph. / Fax (0241) 2326778

Approved by AICTE, Govt. of Maharashtra, DTE & Affiliated to S.P.Pune University  
AICTE No. F 421 / MS - 16 / APR (HM) / ET / 96 INST.CODE NO. C001863

Ref. No. :

Date : / / 20

To,  
The Managing Director  
Gajraj laundry,  
Ahmednagar

Subject: Laundry Visit

Respected Sir,

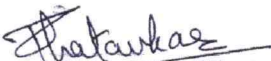
We are highly obliged for the facility of laundry visit extended to our students on 25<sup>th</sup> November 2022. The same has been highly appreciated by the students.

This industrial exposure of laundry operations has definitely helped the students to improve their knowledge in a number of important areas. They were able to have an insight of actual working in the laundry operations.

The institute looks forward to your coordination and fruitful relationship in future course as well.

Thanking you.

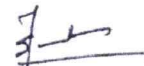
Yours Sincerely,

  
Prof. Rachana Khatavkar

(Visit Coordinator)

For GAJRAJ CLEANERS

  
PARTNER®

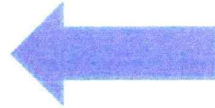
  
Prof. Yogita Sadre

(Principal)

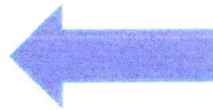
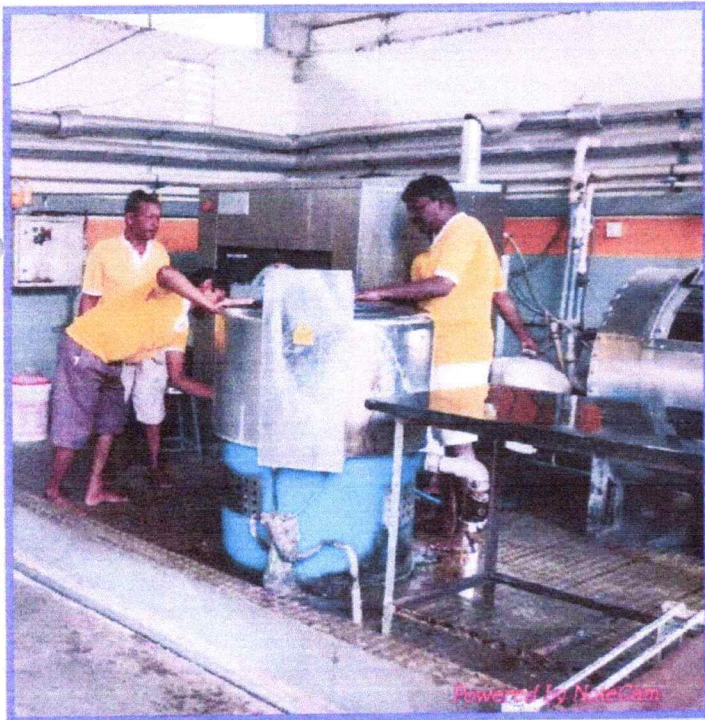
Principal  
Institute of  
Hotel Management & Catering Technology  
Lal Taki Road, Ahmednagar - 414 001



## Glimpses of laundry

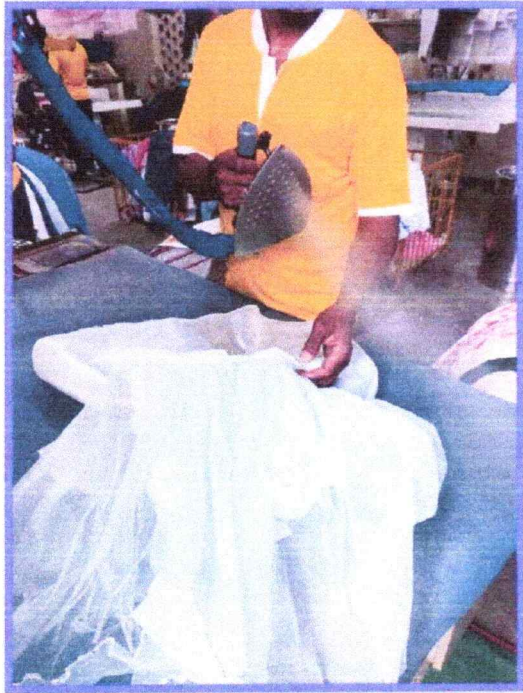


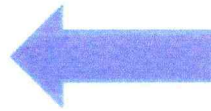
*Hydro extractor*



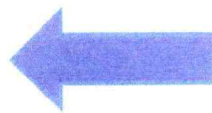
*Washer and Hydro  
extractor*





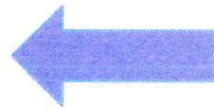
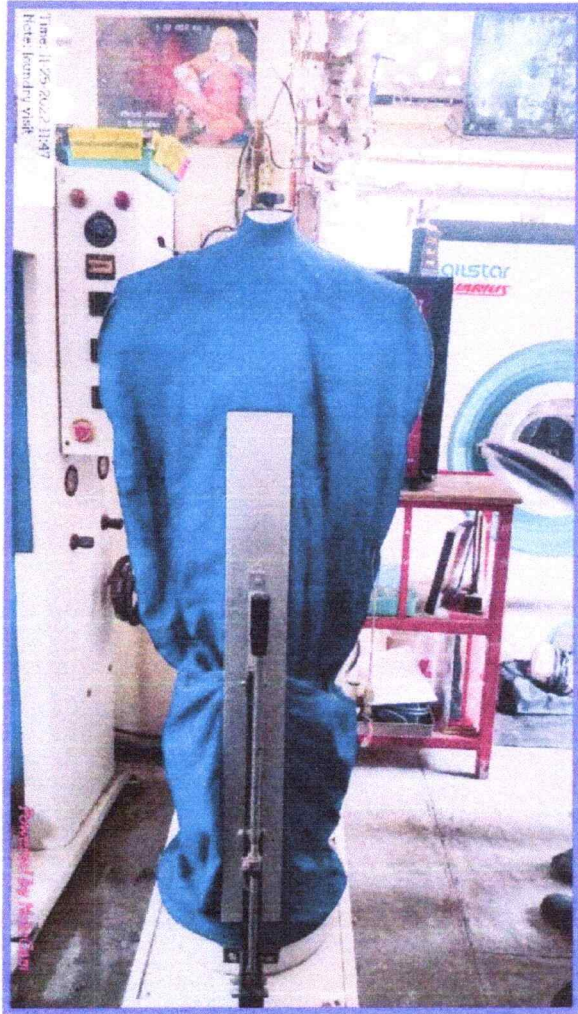


Dry  
Cleaning  
Machine

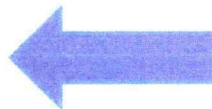
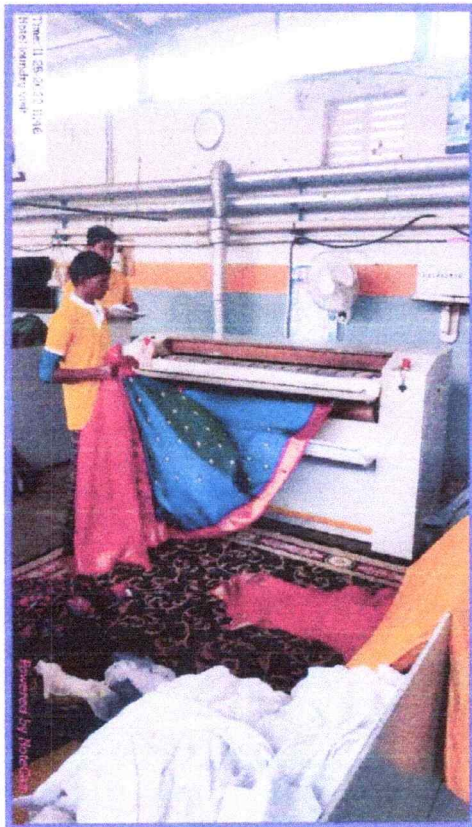


Tumble Dryer





*Suzie Steam Press for blazers*



*Calendar Press*



**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 :- Laundry visit  
Day and Date :- Friday 25/11/2022 Time :- 11:00 AM

Sr.No.	Name of Participant	Class	Signature
1	Tongge Ankita Sampat	Sy. BSC. HS	Ankita
2	Jadhav Gauri Nargyan	Sy. BSC. HS	Gauri
3	Borde Harshada Shankar	Sy. BSC. HS	Harshada
4	Muppakam Abhishek Vyankatesh	Sy. BSC. HS	Abhishek
5	Jagtap Omkar Gangadhar	Sy. BSC. HS	Omkar
6	Londkar Gushant Nana	Sy. BSC. HS	Gushant
7	Galfade Tarisha Vinod	---	Tarisha
8	Chakral Akshay Nargan	Sy. BSC. HS	Akshay
9	Rajpurc Niraj Ganesh	Sy. BSC. HS	Niraj
10	am Kankarati Phadke	Sy. BSC. HS	am
11	Bhagat Dhirej Shankar	---	Bhagat
12	Dhawale Soish Bhanudas	---	Soish
13	Abhishek Dinesh Pavade	---	Abhishek
14	Shankar Vishnu Chembate	---	Shankar
15	Harish Purnitani Pawar	Sy. BSC. HS	Harish
16	Chander Hashhad Ashok	Sy.	Chander
17	Karan Ajay Kinger	---	Karan
18	Rohit Shivabir Singh	Sy	Rohit
19	Shrikan Soheb Shabbir	Sy	Shrikan
20	Sonawne Harshad	Sy	Harshad
21	Abhijeet Rajendra Borude	Sy	ABORUDE
22	Adesh Ashok Shinde	Sy. BSC. HS.	Adesh
23	Ghadegwar Prashant sitaram	Sy. BSC. HS	Prashant
24	Kohak Rohan Babu	Sy. BSC. HS	Kohak
25	Tejas Santosh Shinde	Sy. BSC. HS	Tejas
26	Misal Omkar Sunil	Sy. BSC. HS	Omkar
27	Amal Misal	T.Y. BSC. HS	Amal
28	Jagtap Charkdhar	T.Y. BSC. HS	Jagtap
29	Zavare Omkar Sharad	T.Y. BSC. HS	Omkar
30	Suyash V. Bhagwat	T.Y. BSC. HS	Suyash

Prataap  
Event Co-ordinator



Principal  
Principal

Ahmednagar Jilha Maratha Vidya Prasarak Samaj's  
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**AHMEDNAGAR**

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**EVENT ATTENDANCE SHEET**

(Academic Year : 2022 - 2023 )

Event / Function :- Laundry visit.

Day and Date :- Friday 25/11/2022. Time :- 11:00 am

Sr.No.	Name of Participant	Class	Signature
1	Chavhan Bhushan Arun	TYBSCHS	[Signature]
2	Kulkarni Atharva Milind	T.Y.BSc.H.S	[Signature]
3	Bhatnagar Rajesh Bhanu	T.Y.BSc.H.S	[Signature]
4	Karale Snehal Sanjay	T.Y.BSC.H.S	[Signature]
5	Om Krushna Sansale	T.Y.BSc.H.S	[Signature]
6	Rodhey Mahesh Dangat	T.Y.BSC.H.S	[Signature]
7	Nikhil Ramdas Daldhate	T.Y.BSC.H.S	[Signature]
8	Sumit Agastin Ohal	T.Y.BSc.H.S.	[Signature]
9	Kharmale Raj Santosh.	T.Y.BSc.H.S	[Signature]
10	Nimbalkar Shubham Prasad	T.Y.BSC.H.S	[Signature]
11	Nawale Shivam Balu	T.Y.BSc.H.S	[Signature]
12	Gaikwad Adarsh Dattatray.	T.Y.BSC.H.S	[Signature]
13	Mahannar Ravindra Anantsahab	T.Y.BSc.H.S	[Signature]
14	Arihat Pravin Vinay	T.Y.BSc.H.S	[Signature]
15	Nilesh Ganaji Patre	T.Y.B.Sc.H.S	[Signature]
16	Prasad Suresh Date	T.Y.BSc.H.S	[Signature]
17	Satre Ritesh Babasaheb	T.Y.BSc.H.S	[Signature]
18	Gedekar Aishya Sandip	T.Y.BSc.H.S	[Signature]
19	Jogam Amkar Santosh	T.Y.BSC.H.S	[Signature]
20	Dandekar Ritesh Balasaheb	T.Y.BSc.H.S	[Signature]
21	Karan Ashok Sawant	T.Y.BSC.H.S	[Signature]
22	Suyash Ajay Joshi	T.Y.BSc.H.S	[Signature]
23	Gaikwad Sanket Sanjay	T.Y.BSC.H.S	[Signature]
24	Atul Achpale	T.Y.BSc.H.S	[Signature]
25	Dhirej Sagambhar	T.Y.BSC.H.S	[Signature]
26	Mayur Machindra Ughade	T.Y.BSc.H.S	[Signature]
27	Gaikwad Abhishek Baliramnath	T.Y.BSc.H.S	[Signature]
28	Dnyaneshwar Haribhanu Sanap	T.Y.BSC.H.S	[Signature]
29	Hen Shreyash Rangnath	T.Y.BSC.H.S	[Signature]
30	Jagtap Sayli Anil	T.Y.BSC.H.S.	[Signature]

31 ~~Gaikwad Jemah~~  
 32 ~~Suyash Bhagat~~  
 Event Co-ordinator  
[Signature]



[Signature]  
Principal

Ahmednagar Jilha Maratha Vidya Prasarak Samaj's  
**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 :- Laundry Visit  
 Day and Date :- 25/10/2022, Friday Time :- 11:00am

Sr.No	Name of Participant	Class	Signature
1	Nikhil Baze	57 BSC HS	<u>Nikhil</u>
2	Shivraj Sadaphal	57 BSC HS.	<u>Shivraj</u>
3	Charan Saurabh	57 BSC HS	<u>Saurabh</u>
4	Darandale Saniket	57 BSC HS	<u>Saniket</u>
5	Ayush chawane	57 BSC HS	<u>Ayush</u>
6	Yashwantrao Temak	T.Y. BSC HS	<u>Yashwantrao</u>
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Shatawar  
Event Co-ordinator



[Signature]  
Principal

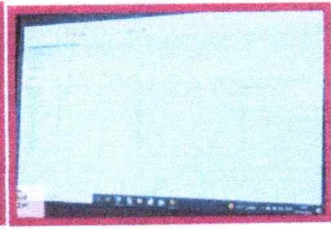
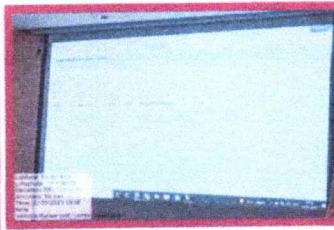
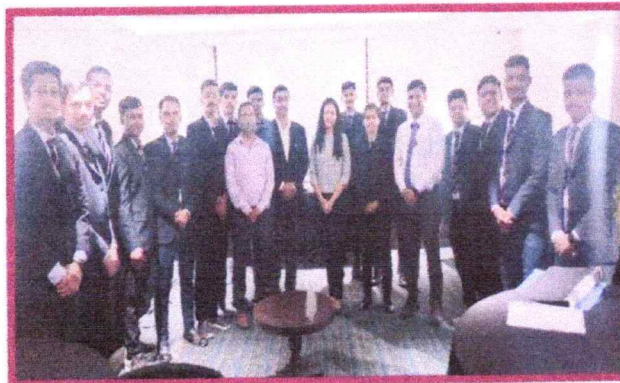
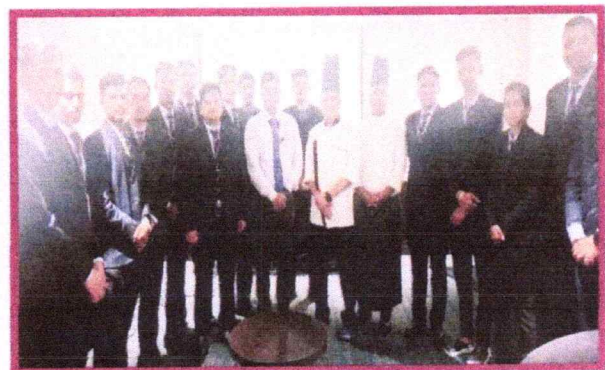




**Ahmednagar Jilha Maratha Vidya Prasarak Samaj's**  
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 Lal Taki Road, Ahmednagar – 414001. Ph. / Fax (0241) 2326778

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

<b>Name of Activity</b>	<b>Hotel (Kitchen) Software Visit</b>
<b>Year</b>	2022-23
<b>Venue</b>	<b>Lemon Tree Premier</b>
<b>No. of Students &amp; Faculty members</b>	15 Students and 1 Faculty
<b>Faculty In-Charge</b>	Prof. V.U. Maniyar
<b>Purpose of Event</b>	<ul style="list-style-type: none"> <li>To educating students about Software used in Kitchen</li> <li>To instruct students for smooth functioning of Hotel</li> </ul>
<b>Outcome</b>	<ul style="list-style-type: none"> <li>Students understood the use of Kitchen Software.</li> <li>Made aware students day to day process of Hotel Operation.</li> </ul>





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

**List of Students participated**

Sr. No.	Name of Students	Class
1	Adigopul Vaishnavi	Final Year BHMCT
2	Aswar Ninad	
3	Burde Shubham	
4	Dhumal Rohit	
5	Gaikwad Swapnil	
6	Ghodke Vrushabh	
7	Joshi Mandar	
8	Late Avinash	
9	Rathod Krishna	
10	Sayyad Ayub	
11	Shaikh Uwez	
12	Shingade Shivraj	
13	Sisodiya Abhishek	
14	Wandhekar Vishal	
15	Yannam Aditya	
16	Prof. Vahid Maniyar	Faculty Incharge

*D. Anand*

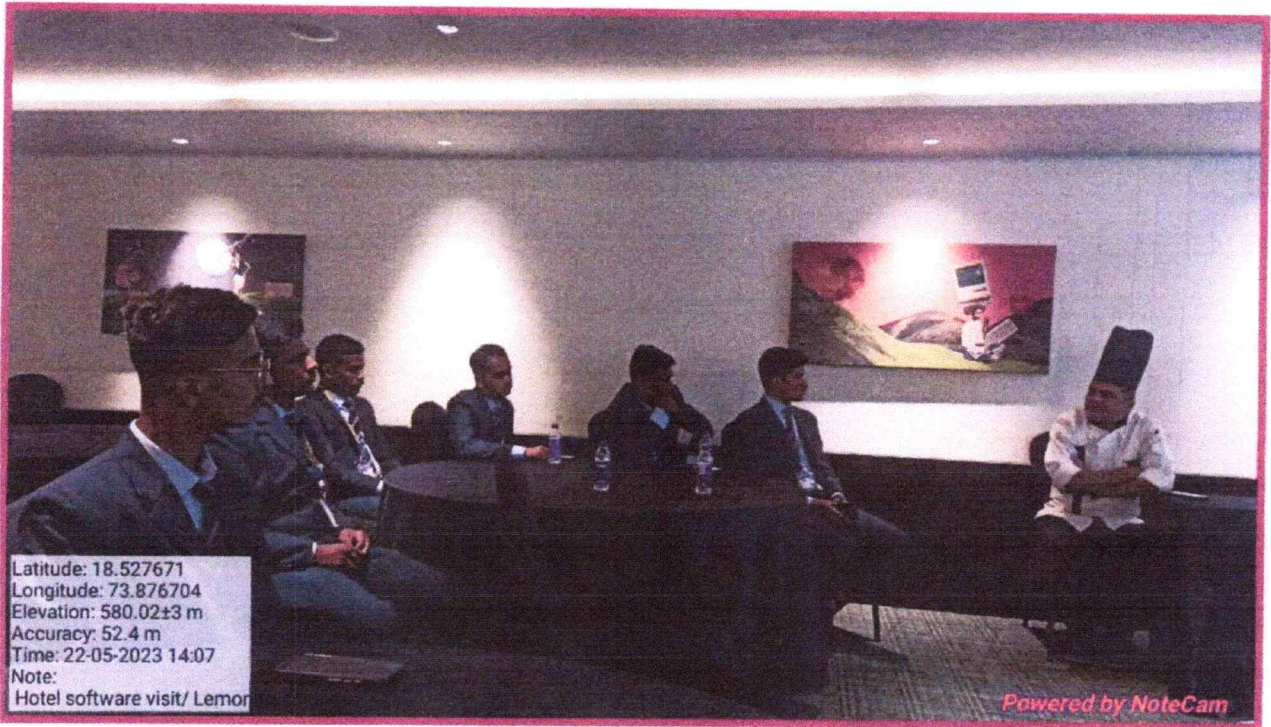
Event Incharge



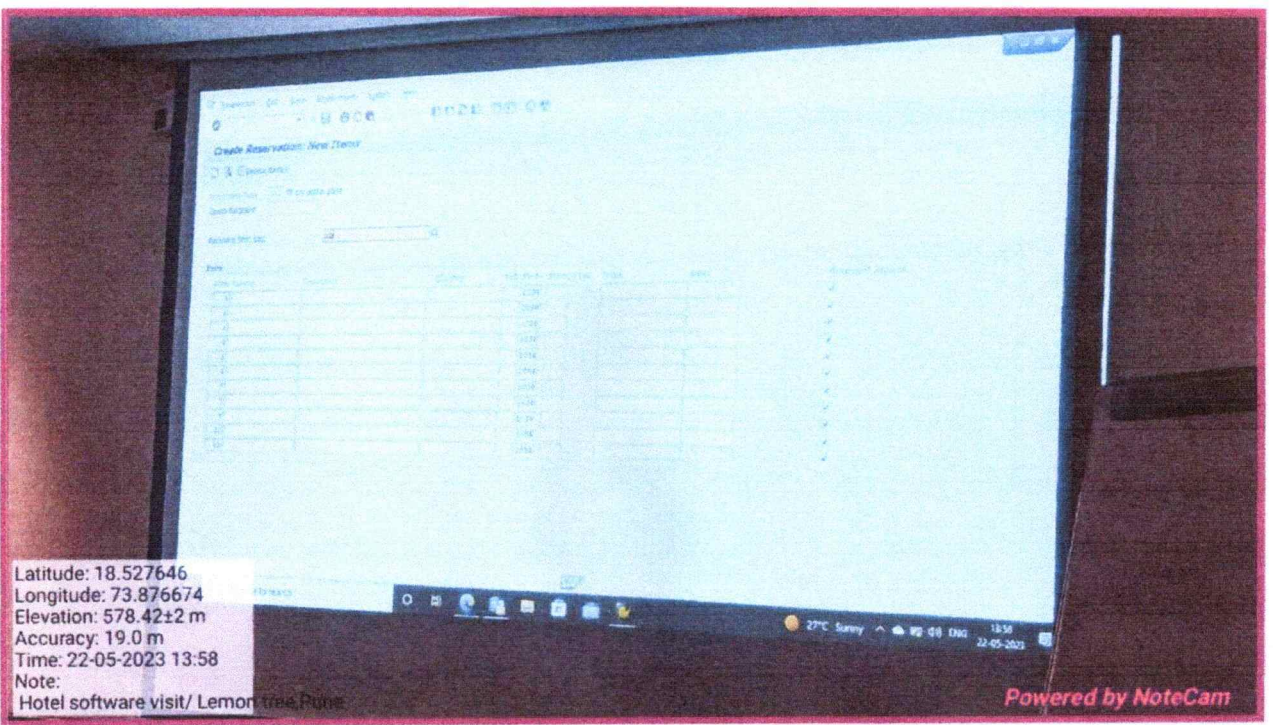
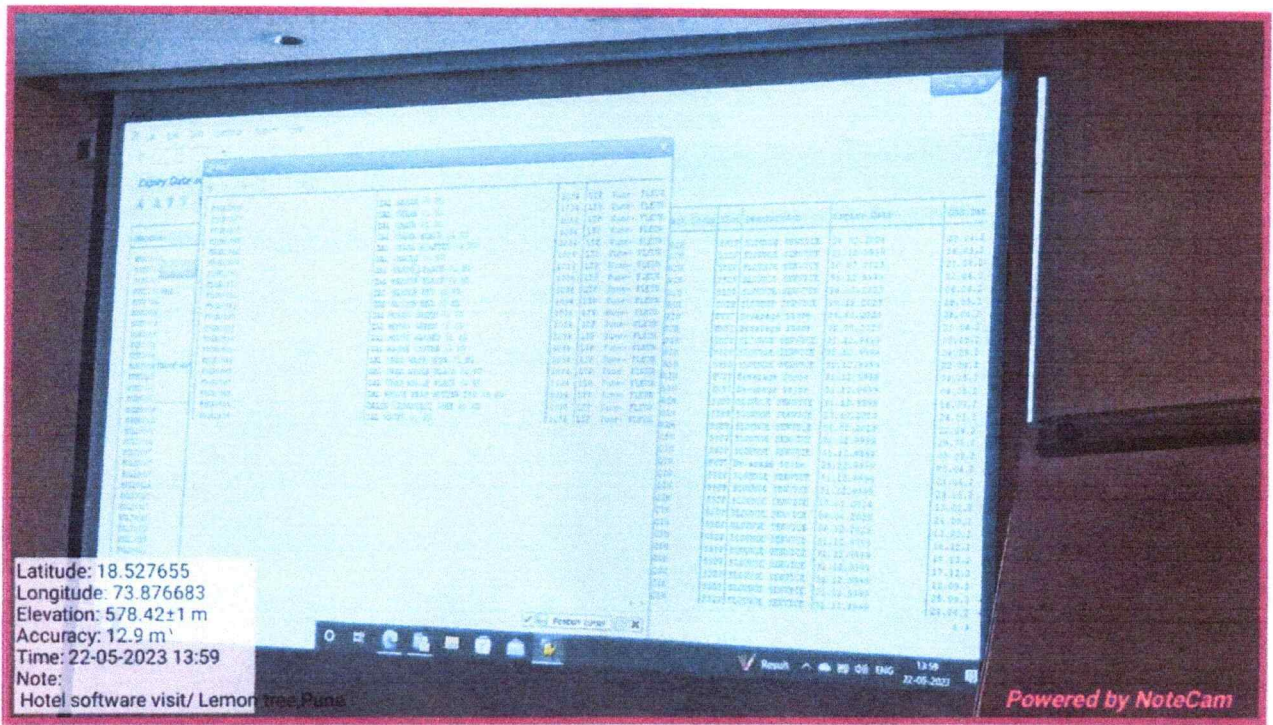
*[Signature]*  
I/c. Principal  
Institute of

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

*Chef explaining Kitchen software*



# Indenting Software



*Chefs Words*





*F & B Manager guiding Students*



**INSTITUTE OF  
HOTEL MANAGEMENT AND CATERING TECHNOLOGY AHMEDNAGAR**  
Lal Taki Road, Ahmednagar – 414001. Ph. / Fax (0241) 2326778

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

**LIST OF STUDENTS PLACED FOR INDUSTRIAL TRAINING 22-23**

Sr. No.	Name of Student	Organization	No. of Students
1	Rahul Singh Ayush Chawre Soheb Shaikh Harshal Chandan	Hyatt Regency Pune	04
2	Shankar Chemate Niraj Rajpure Omkar Gangadhar Tanisha Galfade Abhishek Mupparam	Conrad by Hilton Pune	05
3	Om Dhadge Karan Kinger Tejas Shinde Abhishek Pavade Harshad Sonawane Rohan Kohak Akashy Garkal Sushant Zarekar	Westin Pune	08
4	Mr. Saish Dhawale Mr. Dhiraj Bhagat Miss. Ankita Tonage	Grand Sheraton Indore	03
5	Mr. Harish Pawar Mr. Om Misal Mr. Dharaj Sayamber Mr. Saurabh Chavan	Fern Gir Forest Resort, Gujrat	04
6	Abhijit Borude Adesh Shinde	Fairfield by Marriott Indore	02
7	Borde Nikhil Sadhaphal Shivraj Darandale Sanket Prasenjit Ghodeswar	Hotel Sun and Sand Shridi	04
8	Miss. Gauri Jadhav Miss. Harshada Borde	Hotel Crown Plaza, Pune	02
			Total = 32
 Prof. Sagar Malwade Training & Placement Coordinator		 Prof. Mrs. Y. S. Sadre Principal	

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


Date: 15<sup>th</sup> May 2023

**TO WHOMSOEVER IT MAY CONCERN**

This is to certify that **Mr. Dheeraj Rajaram Sayamber** has successfully completed his **Industrial Training** in all major **four departments** from **The Fern Gir Forest Resort (A Unit of Kotecha Hotels)** managed by **Concept Hospitality Pvt. Ltd** from date **22-01-2023** to **14-05-2023**.

We wish him every success in his future endeavors.

**The Fern Gir Forest Resort**  
**(A Unit of Kotecha Hotels)**



**Kartikeswar Panda**  
**General Manager**



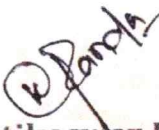
Date: 15<sup>th</sup> May 2023

**TO WHOMSOEVER IT MAY CONCERN**

This is to certify that **Mr. Harish Punjhari Pawar** has successfully completed his **Industrial Training** in all major **four departments** from **The Fern Gir Forest Resort (A Unit of Kotecha Hotels)** managed by **Concept Hospitality Pvt. Ltd** from date **22-01-2023** to **14-05-2023**.

We wish him every success in his future endeavors.

**The Fern Gir Forest Resort**  
**(A Unit of Kotecha Hotels)**

  
**Kartikeswar Panda**  
**General Manager**





Date: 15<sup>th</sup> May 2023

**TO WHOMSOEVER IT MAY CONCERN**

This is to certify that **Mr. Omkar Sunil Misal** has successfully completed his **Industrial Training** in all major **four departments** from **The Fern Gir Forest Resort (A Unit of Kotecha Hotels)** managed by **Concept Hospitality Pvt. Ltd** from date **22-01-2023 to 14-05-2023**.

We wish him every success in his future endeavors.

**The Fern Gir Forest Resort**  
**(A Unit of Kotecha Hotels)**

  
**Kartikeswar Panda**  
**General Manager**



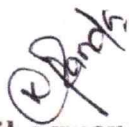
Date: 15<sup>th</sup> May 2023

**TO WHOMSOEVER IT MAY CONCERN**

This is to certify that **Mr. Saurabh Chandrakanta Chavan** has successfully completed his **Industrial Training** in all major **four departments** from **The Fern Gir Forest Resort (A Unit of Kotecha Hotels)** managed by **Concept Hospitality Pvt. Ltd** from date **22-01-2023 to 14-05-2023**.

We wish him every success in his future endeavors.

**The Fern Gir Forest Resort**  
**(A Unit of Kotecha Hotels)**

  
**Kartikeswar Panda**  
**General Manager**



13<sup>th</sup> May, 2023

**TO WHOMSOEVER IT MAY CONCERN**

This is to certify that **Adesh Shinde** from **AJMVPS IHMCT, AHMEDNAGAR** has undergone his **Industrial Training** at Fairfield by Marriott, Indore from 20<sup>th</sup> January 2023 to 13<sup>th</sup> May 2023 in all core department of the hotel.

During his tenure with us, we found him sincere and hardworking.

We wish him the very best for his future endeavors.

For Fairfield by Marriott Indore  
(A unit of Kalindi Barter Pvt Ltd)

*Girish Joshi*  
13/05/23

**Girish Joshi**  
Human Resources Manager



13<sup>th</sup> May, 2023

**TO WHOMSOEVER IT MAY CONCERN**

This is to certify that **Abhijeet Borude** from **AJMVPS IHMCT, AHMEDNAGAR** has undergone his **Industrial Training** at Fairfield by Marriott, Indore from 20<sup>th</sup> January 2023 to 13<sup>th</sup> May 2023 in all core department of the hotel.

During his tenure with us, we found him sincere and hardworking.

We wish him the very best for his future endeavors.

For **Fairfield by Marriott Indore**  
(A unit of Kalindi Barter Pvt Ltd)

*G P Joshi*  
13/05/23

**Girish Joshi**  
Human Resources Manager





SHERATON  
GRAND

15<sup>th</sup> May 2023

## Certificate of Completion

This is to certify that **Mr.Dhiraj Shankar Bhagat**, has done Industrial Training in **Food & Beverage Services, Culinary, and Front Office** from 01/20/2023 to 5/13/2023.

He has been enthusiastic and a keen learner throughout

We wish her the best in all his future endeavors.

for Sheraton Grand Palace Indore

Yours sincerely,



**Utkarsh Pandit**  
Assistant Manager Training



Sheraton Grand Palace Indore

Near Omaxe City 1, Mayakhedi, Bypass Road, Indore - 452016

T +91 731 488 0000

sheratongrandpalaceindore.com



SHERATON  
GRAND

15<sup>th</sup> May 2023

## Certificate of Completion

This is to certify that **Mr. Saish Bhanudas Dhawale**, has done Industrial Training in **Food & Beverage Services, Culinary, Housekeeping, and Front Office** from 01/20/2023 to 5/13/2023.

He has been enthusiastic and a keen learner throughout

We wish her the best in all his future endeavors.

for Sheraton Grand Palace Indore

Yours sincerely,

  
Utkarsh Pandit  
Assistant Manager Training



Sheraton Grand Palace Indore  
Near Omaxe City 1, Mayakhedi, Bypass Road, Indore - 452016  
T +91 731 488 0000  
sheratongrandpalaceindore.com



SHERATON  
GRAND

15<sup>th</sup> May 2023

## Certificate of Completion

This is to certify that **Ms. Ankita Sampat Tonage**, has done Industrial Training in **Food & Beverage Services, Housekeeping, and Human Recourses** from 01/20/2023 to 5/13/2023.

She has been enthusiastic and a keen learner throughout

We wish her the best in all his future endeavors.

for Sheraton Grand Palace Indore

Yours sincerely,

  
**Utkarsh Pandit**  
Assistant Manager Training



Sheraton Grand Palace Indore

Near Omaxe City 1, Mayakhedi, Bypass Road, Indore - 452016

T +91 731 488 0000

sheratongrandpalaceindore.com



**HYATT**  
REGENCY™

**TO WHOMSOEVER IT MAY CONCERN**

This is to certify that **Mr. Rahul Shivshankar Singh** underwent his **Industrial Exposure Training** at Hyatt Regency Pune. The training was originally scheduled from 20<sup>th</sup> January 2023 to 13<sup>th</sup> May 2023

During this period, he has undergone his training in the following departments:

- Food & Beverage
- Front Office
- Housekeeping
- Culinary

The Training concluded on 13<sup>th</sup> May 2023 with Hyatt Regency Pune. He has an attendance percentage of 96.33%

During his Training, the overall performance was **Excellent**.

Our best wishes for his future endeavors.

For Hyatt Regency Pune,  
(Unit of Ascent Hotels Pvt. Ltd.)

**Didhiti Chopra**  
Learning Manager



HYATT REGENCY  
PUNE

Weikfield IT Park,  
Pune Nagar Road,  
Pune 411 014,  
India

T: +91 20 6645 1234  
F: +91 20 6645 1235  
pune.regency.hyatt.com

Ascent Hotels Pvt. Ltd





**HYATT**  
REGENCY™

**TO WHOMSOEVER IT MAY CONCERN**

This is to certify that **Mr. Ayush Kanhaiya Chaware** underwent his **Industrial Exposure Training** at Hyatt Regency Pune. The training was originally scheduled from 20<sup>th</sup> January 2023 to 13<sup>th</sup> May 2023

During this period, he has undergone his training in the following departments:

- **Food & Beverage**
- **Front Office**
- **Housekeeping**
- **Culinary**

The Training concluded on 13<sup>th</sup> May 2023 with Hyatt Regency Pune. He has an attendance percentage of 82%

During his Training, the overall performance was **Excellent**.

Our best wishes for his future endeavors.

For Hyatt Regency Pune,  
(Unit of Ascent Hotels Pvt. Ltd.)

**Didhiti Chopra**  
**Learning Manager**



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REGENCY™

**TO WHOMSOEVER IT MAY CONCERN**

This is to certify that **Mr. Harshal Ashok Chandan** underwent his **Industrial Exposure Training** at Hyatt Regency Pune. The training was originally scheduled from 20<sup>th</sup> January 2023 to 13<sup>th</sup> May 2023

During this period, he has undergone his training in the following departments:

- **Food & Beverage**
- **Front Office**
- **Housekeeping**
- **Culinary**

The Training concluded on 13<sup>th</sup> May 2023 with Hyatt Regency Pune. He has an attendance percentage of 89%

During his Training, the overall performance was **Excellent**.

Our best wishes for his future endeavors.

**For Hyatt Regency Pune,  
(Unit of Ascent Hotels Pvt. Ltd.)**

**Didhiti Chopra  
Learning Manager**



**HYATT REGENCY  
PUNE**

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**HYATT  
REGENCY**

**TO WHOMSOEVER IT MAY CONCERN**

This is to certify that **Mr. Soheb Shabbir Shaikh** underwent his **Industrial Exposure Training** at Hyatt Regency Pune. The training was originally scheduled from 20<sup>th</sup> January 2023 to 13<sup>th</sup> May 2023

During this period, he has undergone his training in the following departments:

- Food & Beverage
- Front Office
- Housekeeping
- Culinary

The Training concluded on 13<sup>th</sup> May 2023 with Hyatt Regency Pune. He has an attendance percentage of 77.06%.

During his Training, the overall performance was **Very good**.

Our best wishes for his future endeavors.

For Hyatt Regency Pune,  
(Unit of Ascent Hotels Pvt. Ltd.)

*Didhiti Chopra*

**Didhiti Chopra**  
Learning Manager



Date - 15/05/2023

**CERTIFICATE**


**To Whom so ever It May Concern**

This is to certify that Mr. Sanket Gorakshnath Darandale , Institute of Hotel Management & Catering Technology , Ahmednagar has successfully undergone the Industrial Training in F&B Service, Kitchen ,Housekeeping & Front Office Departments of our hotel from 21<sup>st</sup> Jan 2023 to 14<sup>th</sup> May 2023.

He has attended total 114 days of his training out of the duration period.

During the tenure of his training, he was industrious & dependable with enthusiastic attitude of learning with good perception and good performance.

For Sun-n-Sand Hotel, Shirdi.

  
Sujit Bhattacharya  
Manager -HR & Admin



Date - 15/05/2023

**CERTIFICATE**

**To Whom so ever It May Concern**

This is to certify that Mr. Shivraj Umakant Sadaphal , Institute of Hotel Management & Catering Technology , Ahmednagar has successfully undergone the Industrial Training in F&B Service, Kitchen ,Housekeeping & Front Office Departments of our hotel from 21<sup>st</sup> Jan 2023 to 14<sup>th</sup> May 2023.

He has attended total 114 days of his training out of the duration period.

During the tenure of his training, he was industrious & dependable with enthusiastic attitude of learning with good perception and good performance.

For Sun-n-Sand Hotel, Shirdi.



Sujit Bhattacharya  
Manager - F&B & Admin



*Date - 15/05/2023*

**CERTIFICATE**

**To Whom so ever It May Concern**

*This is to certify that Mr. Nikhil Sitaram Borde , Institute of Hotel Management & Catering Technology , Ahmednagar has successfully undergone the Industrial Training in F&B Service, Kitchen ,Housekeeping & Front Office Departments of our hotel from 21<sup>st</sup> Jan 2023 to 14<sup>th</sup> May 2023.*

*He has attended total 114 days of his training out of the duration period.*

*During the tenure of his training, he was industrious & dependable with enthusiastic attitude of learning with good perception and good performance.*

*For Sun-n-Sand Hotel, Shirdi.*

  
*Sujit Bhattacharya*  
*Manager - H.R. & Admin*



*Date - 17/06/2023*

**CERTIFICATE**

**To Whom so ever It May Concern**

*This is to certify that Mr. Prashanjit Ghodeswar , Institute of Hotel Management & Catering Technology , Ahmednagar has successfully undergone the Industrial Training in F&B Service, Kitchen, ,Housekeeping Departments of our hotel from 21<sup>st</sup> Feb 2023 to 18<sup>th</sup> May 2023.*

*He has attended total 78 days of his training out of the duration period.*

*During the tenure of his training, he was industrious & dependable with enthusiastic attitude of learning with good perception and good performance.*

*For Sun-n-Sand Hotel, Shirdi.*

  
  
**Sujit Bhattacharya**  
**Manager - HR & Admin**



**THE WESTIN PUNE  
KOREGAON PARK**

36/3-B, Koregaon Park Annexe,  
Mundhwa Road, Ghorpadi,  
Pune 411001, India

T 020.6721.0000  
F 020.6721.0021

[westin.com/punekoregaonpark](http://westin.com/punekoregaonpark)

**May 10<sup>th</sup>, 2023**

**TO WHOMSOEVER IT MAY CONCERN**

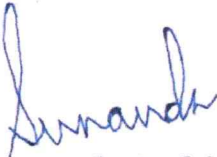
This is to certify that **Om Dhadge**, A.J.M.V.P.S., Institute of Hotel Management has undergone his Industrial Training at The Westin Pune- Koregaon Park at Front Office, Housekeeping, Food & Beverage and culinary Department from **20 January 2023** to **12 May 2023**

During his training with the organization, he has shown a very positive attitude and a zeal to learn.

His attendance was 91%, 103 days out of 113 days.

We wish him a bright and successful career in the future.

**For The Westin Pune Koregaon Park  
(A unit of Classic Citi Investment Pvt.Ltd.)**



**Sunanda Sathish  
Director of Human Resources**





THE WESTIN PUNE  
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**May 10<sup>th</sup>, 2023**

**TO WHOMSOEVER IT MAY CONCERN**

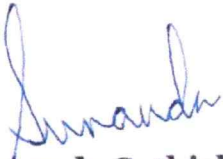
This is to certify that **Abhishek Pawade**, A.J.M.V.P.S., Institute of Hotel Management has undergone his Industrial Training at The Westin Pune- Koregaon Park at Front Office, Housekeeping, Food & Beverage and culinary Department from **20 January 2023 to 12 May 2023**

During his training with the organization, he has shown a very positive attitude and a zeal to learn.

His attendance was 91%, 103 days out of 113 days.

We wish him a bright and successful career in the future.

**For The Westin Pune Koregaon Park  
(A unit of Classic Citi Investment Pvt.Ltd.)**

  
**Sunanda Sathish**  
**Director of Human Resources**



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**May 13<sup>th</sup>, 2023**

**TO WHOMSOEVER IT MAY CONCERN**

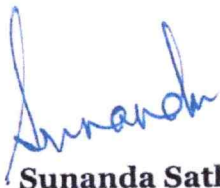
This is to certify that **Harshad Sonawane**, A.J.M.V.P.S., Institute of Hotel Management has undergone his Industrial Training at The Westin Pune- Koregaon Park at Front Office, Housekeeping, Food & Beverage and Culinary Department from **20th January 2023 to 12th May 2023**

During his training with the organization, he has shown a very positive attitude and a zeal to learn.

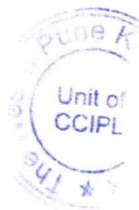
His attendance was 93%, 105 days out of 113 days.

We wish him a bright and successful career in the future.

**For The Westin Pune Koregaon Park  
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**Sunanda Sathish  
Director of Human Resources**



**THE WESTIN PUNE  
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**May 13, 2023**

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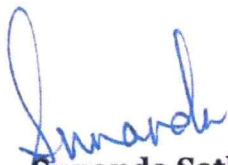
This is to certify that **Tejas Shinde**, A.J.M.V.P.S., Institute of Hotel Management has undergone his Industrial Training at The Westin Pune- Koregaon Park at Front Office, Housekeeping, Food & Beverage and Culinary Department from **20 January 2023 to 12 May 2023**

During his training with the organization, he has shown a very positive attitude and a zeal to learn.

His attendance was 91%, 103 days out of 113 days.

We wish him a bright and successful career in the future.

**For The Westin Pune Koregaon Park  
(A unit of Classic Citi Investment Pvt. Ltd.)**



**Sunanda Sathish  
Director of Human Resources**



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**TO WHOMSOEVER IT MAY CONCERN**

This is to certify that **Akashy Garkal**, A.J.M.V.P.S., Institute of Hotel Management has undergone his Industrial Training at The Westin Pune- Koregaon Park at Front Office, Housekeeping, Food & Beverage and Culinary Department from **20 January 2023 to 12 May 2023**

During his training with the organization, he has shown a very positive attitude and a zeal to learn.

His attendance was 78%, 88 days out of 113 days.

We wish him a bright and successful career in the future.

**For The Westin Pune Koregaon Park  
(A unit of Classic Citi Investment Pvt. Ltd.)**

**Sunanda Sathish  
Director of Human Resources**



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**May 13, 2023**

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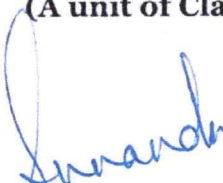
This is to certify that **Rohan Kohak**, A.J.M.V.P.S., Institute of Hotel Management has undergone his Industrial Training at The Westin Pune- Koregaon Park at Front Office, Housekeeping, Food & Beverage and Culinary Department from **20 January 2023 to 12 May 2023**

During his training with the organization, he has shown a very positive attitude and a zeal to learn.

His attendance was 87%, 98 days out of 113 days.

We wish him a bright and successful career in the future.

**For The Westin Pune Koregaon Park  
(A unit of Classic Citi Investment Pvt. Ltd.)**

  
**Sunanda Sathish**  
**Director of Human Resources**



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**May 13, 2023**

**TO WHOMSOEVER IT MAY CONCERN**

This is to certify that **Sushant Zarekar**, A.J.M.V.P.S., Institute of Hotel Management has undergone his Industrial Training at The Westin Pune- Koregaon Park at Front Office, Housekeeping, Food & Beverage and Culinary Department from **20 January 2023 to 12 May 2023**

During his training with the organization, he has shown a very positive attitude and a zeal to learn.

His attendance was 91%, 103 days out of 113 days.

We wish him a bright and successful career in the future.

**For The Westin Pune Koregaon Park  
(A unit of Classic Citi Investment Pvt. Ltd.)**

**Sunanda Sathish  
Director of Human Resources**



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May 13, 2023

**TO WHOMSOEVER IT MAY CONCERN**

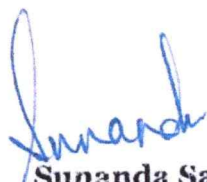
This is to certify that **Karan Kinger**, A.J.M.V.P.S., Institute of Hotel Management has undergone his Industrial Training at The Westin Pune- Koregaon Park at Front Office, Housekeeping, Food & Beverage and Culinary Department from **20 January 2023 to 12 May 2023**

During his training with the organization, he has shown a very positive attitude and a zeal to learn.

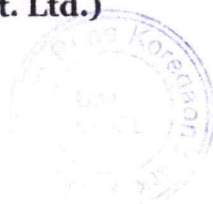
His attendance was 96%, 108 days out of 113 days.

We wish him a bright and successful career in the future.

**For The Westin Pune Koregaon Park  
(A unit of Classic Citi Investment Pvt. Ltd.)**



**Sunanda Sathish  
Director of Human Resources**





# InterContinental Hotels Group

## Certificate of Industrial Training Program

This certificate is awarded to.

# HARSHADA SHANKAR BORDE

For successfully completing Industrial Training from 21<sup>st</sup> February 2023 to

22<sup>nd</sup> June 2023 at

**Crowne Plaza Pune City Centre** in Food Production, Housekeeping, Front Office and F&B Services.

Overall Rating: 5/5



*For Anshika Patil*

### "All of you" at IHG

**Ashfak Mulla**  
Assistant Human Resources Manager







# InterContinental Hotels Group

## Certificate of Industrial Training Program

This certificate is awarded to.

# GAURI NARAYAN JADHAV

For successfully completing Industrial Training from 21<sup>st</sup> February 2023 to

21<sup>st</sup> June 2023 at

**Crowne Plaza Pune City Centre** in Food Production, Housekeeping, Front Office and F&B Services.

Overall Rating: 5/5



### "All of you" at IHG



**Ashfak Mulla**  
Assistant Human Resources Manager



# CERTIFICATE OF COMPLETION

Presented To:  
**SHANKAR VISHNU CHEMATE**  
AJMVPS IHMCT AHMEDNAGAR

For completing Training at CONRAD PUNE  
From 21<sup>st</sup> January 2023 to 15<sup>th</sup> May 2023

In Front Office, F&B Service, Culinary & Housekeeping Department.

His Attendance Percentage is 97%

*During his tenure, his performance was Very Good.*



A handwritten signature in blue ink, appearing to read 'Harita N Wadke', written over a horizontal line.

HARITA N WADKE  
(LEARNING & DEVELOPMENT MANAGER.)

15<sup>th</sup> May 2023

DATE

CONRAD

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# CERTIFICATE OF COMPLETION

Presented To:  
**NIRAJ GANESH RAJPURE**  
AJMVPS IHMCT AHMEDNAGAR

For completing Training at CONRAD PUNE  
From 21<sup>st</sup> January 2023 to 15<sup>th</sup> May 2023

In Front Office, Culinary, Housekeeping & F&B Service Department.

His Attendance Percentage is 100%

*During his tenure, his performance was Very Good.*

HARITA N WADKE  
(LEARNING & DEVELOPMENT MANAGER)

15<sup>th</sup> May 2023

DATE



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# CERTIFICATE OF COMPLETION

Presented To:  
**TANISHA VINOD GALFADE**

AJMVPS IHMCT AHMEDNAGAR

For completing Training at CONRAD PUNE  
From 21<sup>st</sup> January 2023 to 15<sup>th</sup> May 2023

In Front Office & F&B Service Department.

Her Attendance Percentage is 96%

*During her tenure, her performance was Very Good.*



15<sup>th</sup> May 2023

DATE

*Harita N Wadke*  
\_\_\_\_\_  
HARITA N WADKE  
(LEARNING & DEVELOPMENT MANAGER)

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# CERTIFICATE OF COMPLETION

Presented To:  
**ABHISHEK VYANKATESH MUPPARAM**  
AJMVPS IHMCT AHMEDNAGAR

For completing Training at CONRAD PUNE  
From 21<sup>st</sup> January 2023 to 15<sup>th</sup> May 2023

In Front Office, F&B Service, Culinary & Housekeeping Department.

His Attendance Percentage is 100%

*During his tenure, his performance was Very Good.*



A handwritten signature in blue ink, appearing to read "Harita N Wadke".

HARITA N WADKE  
(LEARNING & DEVELOPMENT MANAGER)

15<sup>th</sup> May 2023

DATE

CONRAD

NEVER JUST STAY. STAY INSPIRED.

# CERTIFICATE OF COMPLETION

Presented To:  
**OMKAR GANGADHAR JAGTAP**  
AJMVPS IHMCT AHMEDNAGAR

For completing Training at CONRAD PUNE  
From 21<sup>st</sup> January 2023 to 15<sup>th</sup> May 2023

In Front Office, F&B Service, Culinary & Housekeeping Department.

His Attendance Percentage is 100%

*During his tenure, his performance was Very Good.*

HARITA N WADKE  
(LEARNING & DEVELOPMENT MANAGER)

15<sup>th</sup> May 2023

DATE  
  
I/c. Principal  
Institute of

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



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