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

1.3.2. Number of courses that include experiential learning through project work/field work/internship during the year

Sr. No.	List of Documents	Page No.
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 Accreditated 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.	Риодиам	Course Name and	Relevance to experiential learning
No.	Program	Code	(activity conducted)
1.	Bachelor of Science in Hospitality Studies (2019 pattern)	Food & Beverage Service – III (HS302) Accommodation Operations - I (HS303) Internship (HS401)	Industrial Visit to Winery at Four Seasons Vineyards A. P. Roti, Tal. Baramati, Dist. Pune Laundry Visit at Gajraj Drycleaners, Ahmednagar 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 Lat Taki Road, AHMEDNAGAR-414 001 Total 60

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 Parvinder S. 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. Polsom
- 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
Chapter 1		Basic Fundamentals of Wine	12
•	1.1.	Introduction, definitions of Wines	
	1.2.	Classification	



1	.3.	Viticulture & Viticulture Methods	
1	.4.	Vinification Still, Sparking, Aromatized & Fortified Wines	
1	1.5.	Vine Diseases	
1	1.6	Food &Wine Harmony	
1	1.7	Storage of wine (wine cellar)	
Chapter	r 2	Wines of the World	12
	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)	
Chapte	r 3	Aperitifs	6
	3.1	Aperitifs Definition	
3	3.2	Types- Wine based & Spirit based	
		-	
Chapte	r 4	Liqueurs	8
	4.1	Definition, Liqueurs Types	
4	4.2	Production	
4	4.3	Popular Brands - Indian and International	
Chapte	r 5	Spirits	12
	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)	
Chapte	er 6	Cocktails	10
	6.1	Definition, Methods of Preparation	
	6.2	Classic/ popular cocktails Spirits, wine, beer, Liqueur based	
			60

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



: ACCOMODATION OPERATIONS - I Subject : HS 303 Subject Code **Subject Credits** : 04 : III Semester **Course Outcomes:** · Establish the importance of Rooms Division Principles within the hospitality 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 **Contract Cleaning** 02 Chapter 1 Definition, Concept 1.1 Jobs given on contract by Housekeeping 1.2 Advantages & Disadvantages 1.3 Pricing a contract 1.4 **Pest Control** 04 Chapter 2 Definition of Pests. 2.1 Types of Pests 2.1 Preventive and Control Measures of common pests - (Bed Bugs, Carpet 2.2 Beetles, Fabric moths, Mosquitoes, Fungi , Silverfish, Cockroaches, Mice and rats) 03 Safety & Security Processes Chapter 3 Potentially Hazardous Conditions 3.1 3.2 Safety Awareness- Importance of Safety and Security. Safety of Guest Property, Hotel Property 3.3 Accidents: Causes & Prevention 3.4 First Aid and its remedies 3.5 Fire safety 3.6 Role of Security Department 3.7 05 **Environment practices in Housekeeping** Chapter 4 Introduction to Green Housekeeping 4.1 Eco friendly practices followed by Housekeeping 4.2 Waste Reduction Programs 4.3 4.4 Recycling of Materials 06 Linen & Uniform room Chapter 5 Layout of Linen Room 5.1. Classification & Selection of Linen 5.2. Classification of Bed, Bath & Restaurant linen 5.3.



5.4 5.5. 5.6. 5.7. 5.8 5.9	Sizes of Linen Calculation of Linen requirement Linen Control – Linen Inventory Par stock, Linen Coverage Handling of Hotel Uniforms Discard Management	
Chapter 6	Laundry Operations	05
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	
Chapter 7	Flower Arrangement	05
7.1	Concept, Importance & Principles	
7.2	Types and shapes	
7.3 7.4	Tools, Equipment and Accessories Conditioning of Plant Materials	
Section –II		
1.1. 1.2. 1.3. 1.4. 1.5.	Front Office Accounting Accounting fundamentals (types of accounts, ledger, folios, Record keeping system (non automated, semi-automated ar Credit Monitoring and Charge Privileges Cash sheet Floor Limit, House Limit	
Chapter 2	Calculation of various Statistical data using	06
Chapter 2	Formulae - ARR, - Room occupancy %, - Double Occupancy %, - Foreign Occupancy %, - Local Occupancy %, - House Count, - Under stay %, - Overstay %, - No show %, - Rev PAR	
Chapter 3	Reports	06
	Daily Report, Revenue Report, Discrepancy Report, High Balance Report, GHC etc.	
Chapter 4	Guest Relations	06



- 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

Chapter 5 Situation Handling

06

- 5.1 Types of Guest Complaints
- 5.2 Complaint handling procedure
- 5.3 Dealing with unusual situations (Death, theft, fire etc.)

Total

60

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 learning outcome.

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

		Examinat	ion Scheme		
Internal Exam	ination Scheme	Extern	al Examinati	on Scheme	
Concurrent Total Internal Marks		Practical	Theory	Total External Marks	Total Marks
70	70	60	70	130	200

Rationale:

3.2

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.

Chapter - 1	Revision		Hours 10	Marks 10
	1.1	Stocks, Soups, Sauces		
	1.2	Meat and Fish Cookery		
	1.3	Bakery and confectionery		
	1.4	International Cuisine		
Chapter - 2	Personne	el Management in the Kitchen	08	10
	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		
Chapter - 3		Administration Aims of Control	10	10
cpre	3.1	Aims of Control		

Maintaining records- SOP's, List of Suppliers and SPS,

Indents, Food Cost, Equipment Registers, Break down

RIFE

160

		Maintenance, Human Resource,		
	3.4	Importance of interaction with customers / guests		
Chapter - 4	Produc	tion Management	08	10
•	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		
Chapter - 5	Budget	eary Control	08	10
•	5.1	Objectives		
	5.2	Types of budgets		
	5.3	Basic stages in preparation of budgets		
Chapter - 6	Menu	Engineering	08	10
Chapter - 0	6.1	Definition		
	6.2	Menu Merchandising		
	6.3	Psychology of menu engineering		
	6.4	Managerial accounting		
	6.5	Menu Matrix		
_	n 1	4 Development	08	10
Chapter - 7		ct Research & Development	VO	10
	7.1	Testing of new recipes and equipment		
	7.2	Developing new recipes.		
	7.3	Food trials		
	7.4	Organoleptic and sensory evaluation		
		Total	60	70

register, Standard Recipe Manual, Function Prospectus, Log book, Departmental Meeting, Appraisals, Sales Mix,

Communication with other departments - Store, Food

and Beverage Service, Housekeeping, Front Office,

Food Wastage and Spoilage.

Maintenance, Human Resource,

3.3

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

PRINCIPAL HIMCT *

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, Hildegarde Heymann
- 5. Sensory Evaluation Techniques Morten C. Meilgaard, B. Thomas Carr, Gail Vance Civille
- 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.



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REPORT ON STUDY TOUR TO WINERY

at

Four Seasons Winery,

Roti, Kurkumbh, Baramati



DATED 12th May 2023

COORDINATOR
Prof. Gokul Sonawane

A.Y. - 2022 - 2023



Details of the Activity:

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

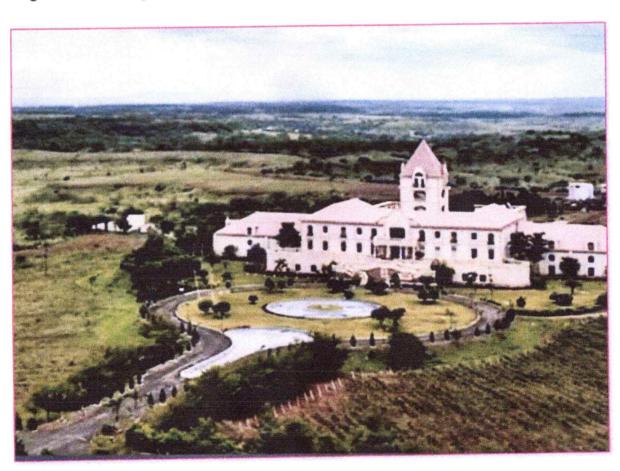
The institute arranged the complete itinery and successfully conducted this study tour. At the winery, Mr. Bhapkar welcomed all the participants.

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.
- 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.
- 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

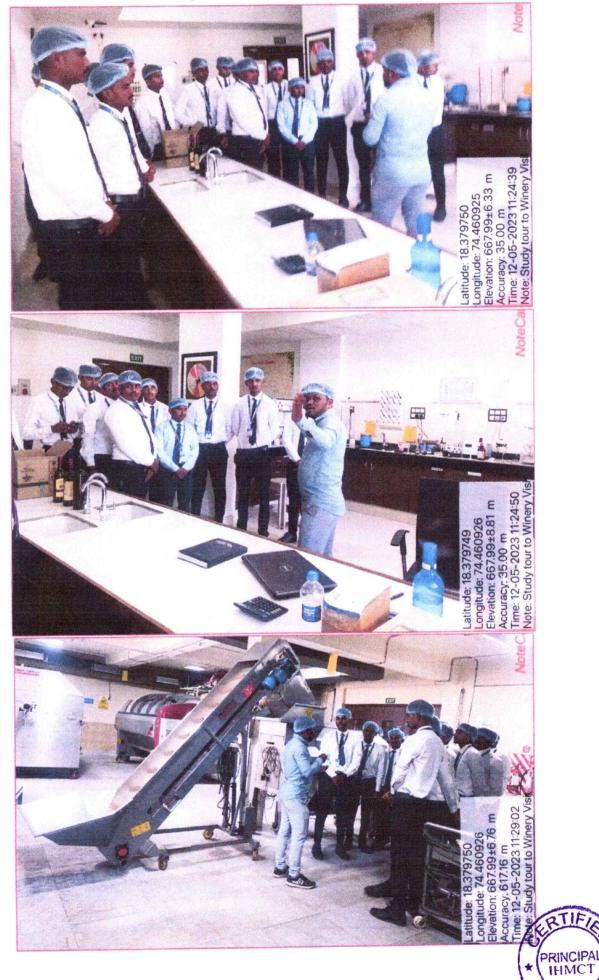




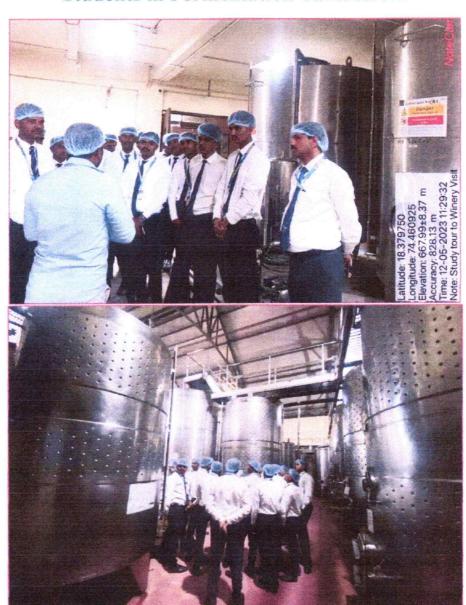


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Students in Laboratory and Crushing Room with Tour Guide



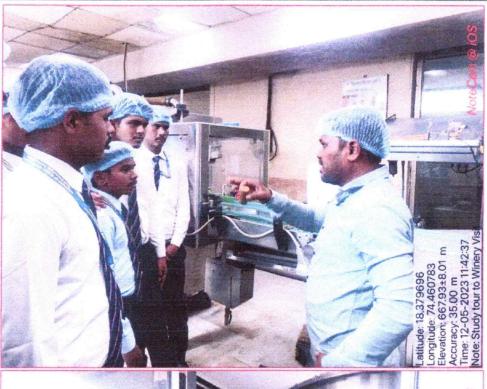
Students in Fermentation Tank Room

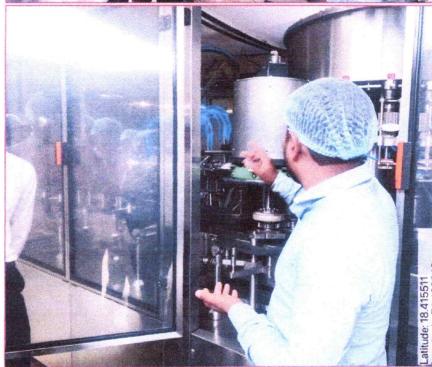


Students in Bottling Plant









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



Labeling on the bottles of wine



Cellar Room in the winery



Wine Tasting Session at the Cellar Room







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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

I/cPfiricopad Institute of

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



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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
aculty		L	
41	Prof. Gokul Sonawane	42	Prof. Rachana Khatavkar



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Activity / Event:	Laundry Visit
Day and Date:	Friday, 25/11/2022
Venue / Place: Gajraj Laundry, Bistabaug, Ahmednagar- 414003	
Mode of Conduct: Onsite Visit	
No. of Participant	6 6
Purpose:	To understand the commercial laundry operations.
Outcome:	 Students got acquainted with the various laundry operations like washing and Dry cleaning Students observed the various equipments used in a commercial laundry.









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Report on Laundry Visit

Date: 25/11/2022

Day: Friday

Time: 11.00 am - 3.00 pm

Venue: Gajraj Laundry, Ahmednagar

Number of Participants: 66

Number of Faculty:-02

T.Y.B. Sc. HS





S.Y.B. Sc. HS



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THIMCT (Geb.) 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

139

(Principal)

Prof. Yogita Sadre

Institute of

Hotel Mesegement & Catering Technology Lat Take Ribard, Alamodinagor-414001

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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 25th 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

PARTNERS

Prof. Yogita Sadre

(Principal)

Principal

Institute of

Hotel Mexagement & Catoring Technology Lat Table Food is from

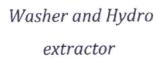
Glimpses of laundry





Hydro extractor







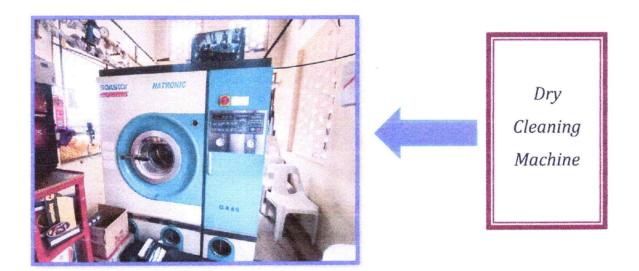












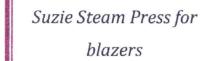


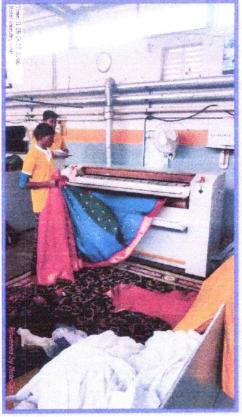


Tumble Dryer











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)

Day and Date: Friday 15 1112022 Time: 11:00 9m Sr.No. Name of Participant Class Signature 1 Tonage Ankity Sampat Sy BSC H5 Dakity 2 Jahnay Gauei Narayan Sy BSC H5 Dakity 3 Bacake Harshada Sbankerr Sy BSC H5 4 Muffatum Abhishey Vyankatesh Sy BSC H5 5 Tegtul Omkor Grangodhan Sy BSC H5 6 Jordan Sushant Nana Sy BSC H5 6 Jordan Sushant Nana Sy BSC H5 7 Callade Tonisha Vinod 8 Craskal Akehalt narayan Sy BSC H5 9 Rgi Purr Niky Granesh Sy BSC H5 10 cam kanifacto Offorda Sy BSC H5 11 Bhagat Onivey sheurteer 11 Buyat. 12 Ohawe's so'sh Bhanudas 13 Abhishek Dincih Pavade Jhandas 14 Skenker Vishan Chemate Sy BSC H5 15 Haxish Hurgithai Favery Sy BSC H5 16 Chemalan Hasshal Rinale Sy BSC H5 17 Kasan Ajau Kinger 18 Rah Shukhara Shaha Shinde Sy BSC H5 20 Samura harshad Sy BSC H5 21 Eprord Abhisee Ratendra Bornus 22 Adesh Ashak Shinde Sy BSC H5 24 Kohak Rohan Bahu Sy BSC H5 25 Tejas Santosh Shinde Sy BSC H5 26 Misal Omkor Suni Shinde Sy BSC H5 27 Amal Misal Ty BSC H5 30 Suyash V. Bhaquat Ty BSC H5 30 Suyash V. Bhaquat 30 Suyash V. Bhaquat	Event /	Function: Laundry visit		marriage vide rich hit hit hit higher between various enroughts and rich rich
1 Tanage Ankithe Sampat SJ. BSC. HS Dukite 2 Jadhan Gauei Nargyan SY. BSC. HS Cond. 3 Barde Harrshada Sbankarr Sy. BSC. HS Cond. 4 Mappakan Abhisher Vyankatesh Sy. BSC. HS. Allike 5 Jartal Omkor Grangacher. 6 Lardeur Suchent Namar Sy. BSC. HS anker. 7 Cralfade Tanisha Vinod 8 Coaskal Akehalt rangor SJ. RSC. HS Integral. 9 Raj Perre Niky Granech Sy. BSC. HS Dur. 10 cam kanif natus Phadae Sy. BSC. HS Dur. 11 Bhagaet Durrey Sheuntear JI- Bugat. 12 Ohnwole soish Bhonudas 13 Abhishek Dine; h Pavade 14 Sheunkar Vishnu Chemete Sy. BSC. HS Dur. 16 Chanden Haeshal Achale Sy. Chemal. 17 Kasan Airu Kinger 18 Rah Slaudstaka Cingla Sy. BSC. HS Dur. 19 Sheith Scheb Shabir Sy. Chemal. 20 Sanuma karshad Achale Sy. ARBonule 21 Ravard Alhiset Ratendra Boruds 22 Adesh Ashek Shinde 23 Chalesyar Prashancel Sidarum Sy. BSC. HS Burland. 24 Kohak Rahan Ballu Sy. BSC. HS Burland. 25 Tejas Santosh Shinde Sy. BSC. HS Burland. 26 Misal Omkar Suail Sy. BSC. HS Burland. 27 Amal Misal Try. BSC. HS Burland. 28 Tagtap Charlachar Try. BSC. HS Burland. 29 Zaaare Ontar Sharad	Day and	d Date :- friday 15/11/2022	Time :-]] '00	9vr)
2 Jadhar Gauei Jarayan SY. BSC. HS Comb. 3 Barade Hanshada sbankan SY. BSC. HS Comb. 4 Muffatam Abhisher Vyankatesh Sy. BSC. HS. Allither 5 Jagtal Omkar Grangadhar Sy. BSC. HS. Allither 6 Jarden Suchant Nama 67. BSC. HS parker 7 Cralfade Tanisha Vinod 8 Caskal Akahaji riangan 57. BSC. HS parker 10 can kanif natur Oberlya Sy. BSC. HS parker 11 Bhagat Drivey shout-car 11 Bragat Drivey Shout-car 11 Bhagat Drivey Shout-car 11 Bragat Drivey Shout-car 12 On-word 80°sh Bhonudas 13 Abhishek Dine; h pavade 14 Shout-ka Vishnu Chemelte 15 BSC. HS History 16 Chemelan Heeshal Bribala 54 BSC. HS History 17 Kasan Ajau Kualer 16 Sy. Chemelte 17 Kasan Ajau Kualer 18 Rahal Driveta Cingla Sy BSC. HS Marina 19 Shouth Soket Shubbir 54 BSC. HS Marina 20 Sonware harshad 54 Brahal Sy. BSC. HS BSC. HS Bookok 23 Gradeswar Prashanieet Sitaram 54 BSC. HS BSC. H	Sr.No.	Name of Participant	Class	Signature
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Graffelt Omkor Stangerchers. 6 Lander Guehart Nama 67. BSC. HS Rehalt 7 Galfade Tarrisha Vinod 8 Gaskal Akehalt Margar St. BSC. HS Bar. 9 Raj Parc Nixy Granesh 64 BSC. HS Daw. 10 com Kanif natoi Drodge Sy BSC. HS Daw. 11 Bhagaet Drivey Shankaar 11- Bright 12 Ohswele so'sh shonidas 13 Abhishek Dincih Pavade 11- Bright 14 Cheinkar Vishnu Chemeile 14 Chemele 15 Harish Hinrithai Paura 16 Chemele 17 Kasan Ajau Kinger 18 Rah Shaukar Gingh Sy BSC. HS Millian 19 Sheith Soheb Shabir 54 BSC. HS Millian 20 Sonium harshald Shabet Sy BSC. HS Brooker 19 Sonium harshald Shinde 34 BSC. HS Brooker 22 Adesh Ashek Shinde 34 BSC. HS Brooker 23 Ghalegwar Prashanjeet Sitanam Sy BSC. HS Brooker 24 Kohak Rahan Bafu 5.4 BSC. HS Brooker 25 Tejas Santosh Shinde 54 BSC. HS Brooker 26 Misal Omkor Suni 34 BSC. HS Brooker 27 Amal Misal Tark Seles Ingelia 19 Ty BSC. HS Brooker 27 Amal Misal Tark Seles Ingelia 19 Ty BSC. HS Brooker 29 Tasare Omfor Sharad Ty BSC. HS Sceptiff 19 Ty BSC. HS Granes 29 Tasare Omfor Sharad Ty BSC. HS Sceptiff 19 Ty BSC. HS Granes 29 Tasare Omfor Sharad Ty BSC. HS Sceptiff 19 Ty BSC.	4	Mapparam Abhisher Vyankatesh	Sy. BSC H.S.	Altitus
7 Gralfade Tarvisha Vinod 8 Graskal Akehati naragon St. RSC. HS Baro. 9 Raj Plant Nirgi Granesh Sy BSC. HS Baro. 10 Carn Kanth nathi Drong Sy BSC. HS Baro. 11 Bhagadt Dhirag Shantcar III Bhagad. 12 Ohswele so'sh Bhannadas 13 Abhishek Dincih Pavade 14 Shemkar Vishnu Chemethe 15 Harish Hungitan' Pauri Sy BSC. HS Hilland. 16 Chemoler Heeshad Pinela Sy. Chemole 17 Karan Ajan Kinger 18 Ral Shautruka Cingh Sy. 20 Sonume harshad Shinde 21 Sonume harshad 22 Adesh Ashek Shinde 23 Ghalegwar Prashanjeet Sitaram Sy BSC.HS. 24 Kohak Roman Bafu Sy BSC.HS. 25 Tejas Santosh Shinde Sy. BSC.HS. 26 Misal Omkor Sunil 27 Amal Misal 28 Jagtap Charledhar 29 Zasare Omfor Sharad Ty BSC.HS. Tegrapio		Jagtar Omkar Gangadhar.	· ·	
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28 Jagtas Charkahar T.Y.B. Sc. H.S Jagtapa Charkahar T.Y.B. Sc. H.S Jagtapa Charkahar T.Y. B.Sc. H.S. Jagtapa Compar Sharad T.Y. B.Sc. H.S. C.			TN R.SEHR	
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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: Laurary visit.		um administrativa (n. 1915) er 1915 hanne saksaksa september 1916 dengan.
Day ar	nd Date: - Kriday 25/11/2022.	Time :- 11:00 ax	<u>r)</u>
Sr.No	Name of Participant	Class	Signature
1	Charles Bhushes Arus	TYBICH	Grahan
2	Kulkarni Albarva Miliad	TY.BSc.H.S	(A) Kulk
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4	Kerrale snehal sanfay	T. Y. BSCHS.	Hourale 15
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6	Radhey mahesh Dangat	TY BSCHS -	(Mogo)
7	Nikhil Ramdons Dulydwate	T-4-BSC-MS	BK L
8	Sumit Agastin Ohol	Ty. Bac HS.	Sumi
9	Kharmale Rai santosl.	TYBOCHS	Theanh
10	Nimbalkas Shubhern Prymor	TYBSCHS	(Strate)
11	Nawale Shivam Balu	T.Y. BGC. HS	West 1
12	Craitward Adorsh Dattatray	T.Y. BSC. H.S	CONTRACTOR OF
13	Maharpor Ravindra Agunsaheb	T. Y. BSC. HS	flate.
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19	Jaguan amkar Santosh	T. Y. BSCHS -	
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25	Phing Sayamber	SY.BSC.HJ	Dhirey
26	Mayers Machinetra Ughade	Sity BSC HS	000
27	Galkward Abhieren Brainannath	Ty RSC HS	8
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*29	Hen shreyash Rangnath	T.Y , BSC HS	Sud
30	Jagtap Sayli Avil	TY. BSC. H. S.	s. Jag
31	Jamen Jewan	" 7	
35	Event Co-ordinator	NCIPAL * " Princip	nal .
	the offulas	Alvier	Page 030

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)

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m	Laun	dey West	
Event /	Function:- Laun d Date: 25/10/2022, Friday	Time: 11:000m)
Day an	d Date :- 3/10/2023		Cianatura
Sr.No		Class	Signature
1	Nikhil Boade	5 × BSC HS	-Michel-
2	Shivra Sadaphal	SYBSI HS.	Dry:
3	Chavan Sayrahh	8 7 13 SC HU	
4	Dozandale Sanket	ST.180.45	- The
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6	yangar Jemak	T.Y.B.Sc. HS	test.
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Event Co-ordinator

PRINCIPAL * Princ

rincipal



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

Name of Activity	Hotel (Kitchen) Software Visit
Year	2022-23
Venue	Lemon Tree Premier
No. of Students & Faculty members	15 Students and 1 Faculty
Faculty In-Charge	Prof. V.U. Maniyar
Purpose of Event	 To educating students about Software used in Kitchen To instruct students for smooth functioning of Hotel
Outcome	 Students understood the use of Kitchen Software. Made aware students day to day process of Hotel Operation.

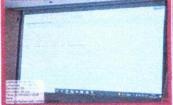


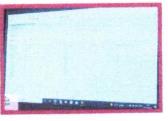
















Ahmednagar Jilha Maratha Vidya Prasarak Samaj's INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AHMEDNAGAR

List of Students participated

Sr. No.	Name of Students	Class
1	Adigopul Vaishnavi	
2	Aswar Ninad	
3	Burde Shubham	
4	Dhumal Rohit	
5	Gaikwad Swapnil	
6	Ghodke Vrushabh	
7	Joshi Mandar	
8	Late Avinash	Final Year BHMCT
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

Downinge Event Incharge PRINCIPAL *

PRINCIPAL *

PRUE CON

I/c. Principal
Institute of

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

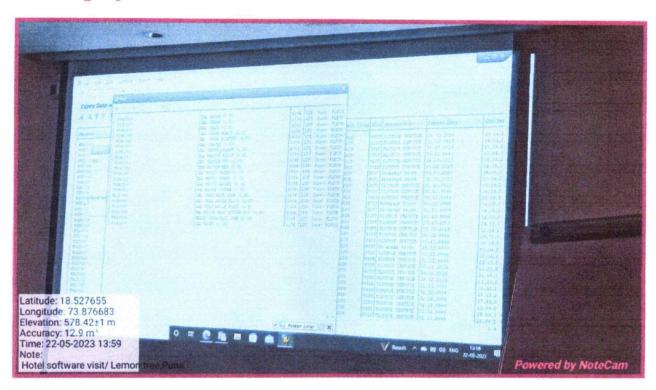
Chef explaining Kitchen software

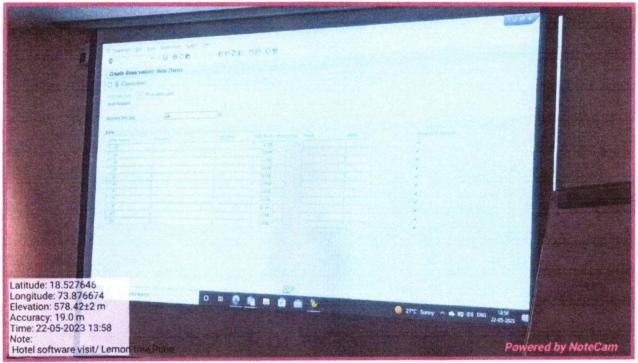






Indenting Software







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	
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

L/c. Principal
Institute of

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



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







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)





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







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







13th 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 20th January 2023 to 13th 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

Human Resources Manager





13th 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 20th **January 2023** to 13th **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

Human Resources Manager





15th 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,

Assistant Manager Training





15th 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,

Assistant Manager Training





15th 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,

Assistant Manager Training





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 20th January 2023 to 13th May 2023

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

- Food & Beverage
- Front Office
- Housekeeping
- Culinary

The Training concluded on 13th 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.)

Mohr





This is to certify that Mr. Ayush Kanhaiya Chaware underwent his Industrial Exposure Training at Hyatt Regency Pune. The training was originally scheduled from 20th January 2023 to 13th 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^{th} 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.)

Mrs barr





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

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

- Food & Beverage
- Front Office
- Housekeeping
- Culinary

The Training concluded on 13th 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.)

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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 20th January 2023 to 13th May 2023

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

- Food & Beverage
- Front Office
- Housekeeping
- Culinary

The Training concluded on 13th 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.)

Mopsie





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 21st Jan 2023 to 14th 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 Bhattacharyd 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 21st Jan 2023 to 14th 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 Bhattacharga Manager - H. 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 21st Jan 2023 to 14th 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 Bhattacharga Manager, HR & 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 21th Feb 2023 to 18th 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 & Ramin



e-mail: resshirdi@sunnsandhotel.com www.sunsandhotel.com



36/3-8, Koregaon Park Annexe, Mundhwa Road, Ghorpadi, Pune 411001, India

T 020.6721.0000 F 020.6721.0021

westin.com/punekoregaonpark

May 10th,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

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

T 020.6721.0000

westin.com/punekoregaonpark

May 10th, 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



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

T 020.6721.0000 F 020.6721.0021

westin.com/punekoregaonpark

May 13th, 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 (A unit of Classic Citi Investment Pvt. Ltd.)

Sunanda Sathish

Director of Human Resources

Unit or CCIPL



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

T 020.6721.0000 F 020.6721.0021

westin.com/punekoregaonpark

May 13, 2023

TO WHOMSOEVER IT MAY CONCERN

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

RTIFIE



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

T 020.6721.0000 F 020.6721.0021

westin.com/punekoregaonpark

May 13, 2023

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 Oilice, 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



36, 3-8, Koregoon Park Annexe. Mundhwa Road, Ghorpadi. Pine 411001, India

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westin.com/punekoregacnpari

May 13, 2023

TO WHOMSOEVER IT MAY CONCERN

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 PRINCIPAL *



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

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westin.com/punekoregaenpari

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



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

T 020 6721,0000 F 020 6721,0021

westin.com/punekoregaonpark

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 21st February 2023 to

22nd June 2023 at

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

Overall Rating: 5/5



Not Jako Prakon

"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 21st February 2023 to

21st 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 21st January 2023 to 15th May 2023

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

His Attendance Percentage is 97%

During his tenure, his performance was Very Good.

15th May 2023

DATE

HARITA N WADKE (LEARNING & DEVELOPMENT MANAGER)



CERTIFICATE OF COMPLETION

NIRAJ GANESH RAJPURE

AJMVPS IHMCT AHMEDNAGAR

For completing Training at CONRAD PUNE From 21st January 2023 to 15th May 2023

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

His Attendance Percentage is 100%

During his tenure, his performance was Very Good.

O PRINCIPAL TRUE

15th May 2023

DATE

HARITA N WADKE (LEARNING & DEVELOPMENT MANAGER)

CONRAD NEVER JUST STAY, STAY INSPIRED

CERTIFICATE OF COMPLETION

TANISHA VINOD GALFADE

AJMVPS IHMCT AHMEDNAGAR

For completing Training at CONRAD PUNE From 21st January 2023 to 15th May 2023

In Front Office & F&B Service Department.

Her Attendance Percentage is 96%

During her tenure, her performance was Very Good.



15th May 2023

DATE

HARITA'N WADKE (LEARNING & DEVELOPMENT MANAGER)

CONRAD

CERTIFICATE OF COMPLETION

ABHISHEK VYANKATESH MUPPARAM

AJMVPS IHMCT AHMEDNAGAR

For completing Training at CONRAD PUNE From 21st January 2023 to 15th May 2023

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

His Attendance Percentage is 100%

During his tenure, his performance was Very Good.

O PRILITARY

HARITA N WADKE (LEARNING & DEVELOPMENT MANAGER)

ONRAD

DATE

15th May 2023



OMKAR GANGADHAR JAGTAP

AJMVPS IHMCT AHMEDNAGAR

For completing Training at CONRAD PUNE From 21st January 2023 to 15th May 2023

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

His Attendance Percentage is 100%

During his tenure, his performance was Very Good.

15th May 2023

HARITA N WADKE (LEARNING & DEVELOPMENT MANAGER)

CONRAD

I/c. Principal
Institute of
gement & Catering Technology

Hotel Management & Catering Technology

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