

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

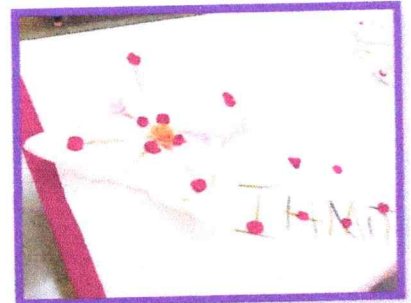
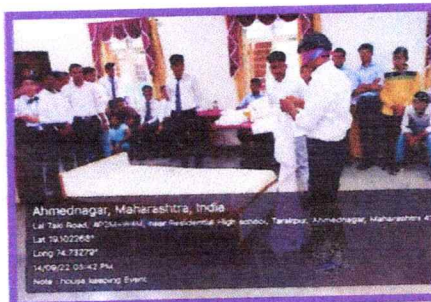
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Criteria 2- Teaching- Learning and Evaluation		
Key Indicator- 2.2 Catering to Student Diversity		
2.2.1 The institution assesses the learning levels of the students and organises special programmes for advanced learners and slow learners		
Sr. No.	List of Documents	Page No.
1.	Activity Reports:- <ul style="list-style-type: none">• Interclass competitions in Housekeeping week, Chef's Day, Food and Beverage Service Event, etc.• Certificate Course in Bakery and confectionery• Food Festival 2023• Workshop on Chocolate Art	1
2.	Question Bank and SPPU examination Question papers provided to students for study	32
3.	Library usage cards of advance and slow learners	41
4.	Document showing students active participation of students in ODC's and Luncheon meeting	45

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Activity / Event:	International Housekeeping Week
Day and Date:	Monday, 12/09/2022 to Thursday, 15/09/2022
Venue / Place:	Institute Building
Mode of Conduct:	Participation of students
No. of Participant	100
Purpose:	To celebrate the spirit of housekeeping department by appreciating the housekeepers in the hospitality industry.
Outcome:	<ul style="list-style-type: none"> ➤ Students participated in the different competitions organized by institute. ➤ Students learn to developed a team, coordination and winning spirit



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

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

Ref. No. :

Date : / / 20

International Housekeeping Week


Programme Sheet

Sr.No	Day & Date	Venue	Particulars	Teacher Incharge	Student Coordinator
1	Monday 12/09/2022	HK Lab.	Inauguration of the Event	Prof.Rachana Khatavkar	Sayali Jagtap Saish Dhawale
		Basic Training Restaurant	Wet Towel Toss	Prof. Gokul Sonawane	Om Sonsale Gauri Jadhav
2	Tuesday 13/09/2022	Basic Training Restaurant	Sponge Relay	Prof. Vahid Maniyar	Bhushan Chavan Ankita Tonage
3	Wednesday 14/09/2022	Ground Floor Porch	Blind fold Bed Making	Prof. Sagar Malwade	Sayali Jagtap Niraj Rajpure
4.	Thursday 15/09/2022	HK Lab.	Towel Art	Prof. Prachi Chavan	Om Sonsale Gauri Jadhav

All competitions will start at 2.00pm.


Event Coordinator
Prof.Rachana Khatavkar

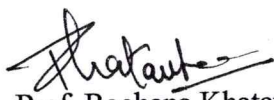



Principal
Prof. Yogita Sadre


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INTERNATIONAL HOUSEKEEPING WEEK
ATTENDANCE FOR THE EVENT

Sr. No.	Name of Participant	Class
1.	Ashtekar Khushi	1 st year B.Sc. HS
2.	Athare Shrikant	1 st year B.Sc. HS
3.	Awaghade Aditya	1 st year B.Sc. HS
4.	Bhagchandani Jatin	1 st year B.Sc. HS
5.	Bhapkar Onkar	1 st year B.Sc. HS
6.	Bhapkar Tanaya	1 st year B.Sc. HS
7.	Darekar Tejas	1 st year B.Sc. HS
8.	Ms. Dagdiya Ankita	1 st year B.Sc. HS
9.	Dhawale Bharat	1 st year B.Sc. HS
10.	Dhumal Rohan	1 st year B.Sc. HS
11.	Gaikwad Charleen	1 st year B.Sc. HS
12.	Galange Ayush	1 st year B.Sc. HS
13.	Gandhale Rudraksh	1 st year B.Sc. HS
14.	Gandhi Shreyash	1 st year B.Sc. HS
15.	Handal Krushna	1 st year B.Sc. HS
16.	Kamble Payal	1 st year B.Sc. HS
17.	Kamble Rushikesh	1 st year B.Sc. HS
18.	Khatake Manoj	1 st year B.Sc. HS
19.	Kshetre Asmita	1 st year B.Sc. HS
20.	Kshirsagar Mahesh	1 st year B.Sc. HS
21.	Lanke Nitin	1 st year B.Sc. HS
22.	Mhaske Macchindra	1 st year B.Sc. HS
23.	Misal Jayesh	1 st year B.Sc. HS
24.	More Pratik	1 st year B.Sc. HS
25.	Lokhande Snehal	1 st year B.Sc. HS
26.	Pawar Khushi	1 st year B.Sc. HS
27.	Mutkule Mahesh	1 st year B.Sc. HS
28.	Nannaware Abhishek	1 st year B.Sc. HS


Prof. Rachana Khatavkar
Event Coordinator

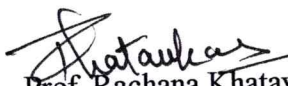



Prof. Yogita Sadre
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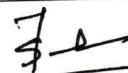
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INTERNATIONAL HOUSEKEEPING WEEK
ATTENDANCE FOR THE EVENT

Sr. No.	Name of Participant	Class
29.	Nirmal Sanket	1 st year B.Sc. HS
30.	Pareek Devang	1 st year B.Sc. HS
31.	Pathak Ishwar	1 st year B.Sc. HS
32.	Pund Rushikesh	1 st year B.Sc. HS
33.	Raut Abhishek	1 st year B.Sc. HS
34.	Rupnar Baban	1 st year B.Sc. HS
35.	Salve Digvijay	1 st year B.Sc. HS
36.	Sarode Samruddhi	1 st year B.Sc. HS
37.	Sayamber Sanket	1 st year B.Sc. HS
38.	Sayamber Vikas	1 st year B.Sc. HS
39.	Shinde Saurabh	1 st year B.Sc. HS
40.	Takale Rushikesh	1 st year B.Sc. HS
41.	Waghmare Aditya	1 st year B.Sc. HS
42.	Waghmode Parmeshwar	1 st year B.Sc. HS
43.	Walunekar Shreyash	1 st year B.Sc. HS
44.	Kotkar Abhishek	1 st year B.Sc. HS
45.	Karale Mohit	1 st year B.Sc. HS
46.	Shinde Vaishnavi	1 st year B.Sc. HS
47.	Bhagat Dhiraj	2 nd year B.Sc. HS
48.	Borde Harshada	2 nd year B.Sc. HS
49.	Borude Abhijeet	2 nd year B.Sc. HS
50.	Chemate Shankar	2 nd year B.Sc. HS
51.	Dhawale Saish	2 nd year B.Sc. HS
52.	Galfade Tanisha	2 nd year B.Sc. HS
53.	Garkal Akshay	2 nd year B.Sc. HS
54.	Jadhav Gauri	2 nd year B.Sc. HS
55.	Jagtap Omkar	2 nd year B.Sc. HS
56.	Kohak Rohan	2 nd year B.Sc. HS
57.	Misal Omkar	2 nd year B.Sc. HS


Prof. Rachana Khataavkar
Event Coordinator



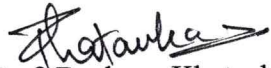

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INTERNATIONAL HOUSEKEEPING WEEK
ATTENDANCE FOR THE EVENT

Sr. No.	Name of Participant	Class
58.	Muppam Abhishek	2 nd year B.Sc. HS
59.	Rajpure Niraj	2 nd year B.Sc. HS
60.	Sayambar Dhiraj	2 nd year B.Sc. HS
61.	Shnde Adesh	2 nd year B.Sc. HS
62.	Tonage Ankita	2 nd year B.Sc. HS
63.	Zarekar Sushant	2 nd year B.Sc. HS
64.	Bhagwat Suyash Vasant	3 rd year B.Sc. HS
65.	Chavhan Bhushan Arun	3 rd year B.Sc. HS
66.	Dandwate Nikhil Ramdas	3 rd year B.Sc. HS
67.	Dandwate Ritesh Balasaheb	3 rd year B.Sc. HS
68.	Date Prasad Suresh	3 rd year B.Sc. HS
69.	Gaikwad Sanket Sanjay	3 rd year B.Sc. HS
70.	Jagtap Chakradhar Balasaheb	3 rd year B.Sc. HS
71.	Jagtap Sayli Anil	3 rd year B.Sc. HS
72.	Jangam Omkar Santosh	3 rd year B.Sc. HS
73.	Karale Snehal Sanjay	3 rd year B.Sc. HS
74.	Kharmale Raj Santosh	3 rd year B.Sc. HS
75.	Kulkarni Atharva Milind	3 rd year B.Sc. HS
76.	Maharnor Ravindra Annasaheb	3 rd year B.Sc. HS
77.	Nawale Shivam Balu	3 rd year B.Sc. HS
78.	Ohol Sumit Agustin	3 rd year B.Sc. HS
79.	Palve Nilesh Genaji	3 rd year B.Sc. HS
80.	Satre Ritesh Babasaheb	3 rd year B.Sc. HS
81.	Sonsale Om Krushna	3 rd year B.Sc. HS
82.	Temak Gaurav Balasaheb	3 rd year B.Sc. HS
83.	Visare Aniket Pravin	3 rd year B.Sc. HS
84.	Adigopul Vaishnavi Dattatraya	4 th year BHMCT
85.	Aswar Ninad Satish	4 th year BHMCT


 Prof. Rachana Khatavkar
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**INTERNATIONAL HOUSEKEEPING WEEK
ATTENDANCE FOR THE EVENT**

Sr. No.	Class Name of Participant	Class
86.	Dhumal Rohit Machhindra	4 th year BHMCT
87.	Joshi Mandar Ravindra	4 th year BHMCT
88.	Late Avinash Kacheshwar	4 th year BHMCT
89.	Rathod Krishna Navanath	4 th year BHMCT
90.	Sayyad Ayub Nashir	4 th year BHMCT
91.	Shaikh Uwez Navid	4 th year BHMCT
92.	Sisodiya Abhishek Maganlal	4 th year BHMCT
93.	Wandhekar Vishal Ashok	4 th year BHMCT
94.	Yannam Aditya Narayan	4 th year BHMCT


Prof. Rachana Khatavkar
Event Coordinator

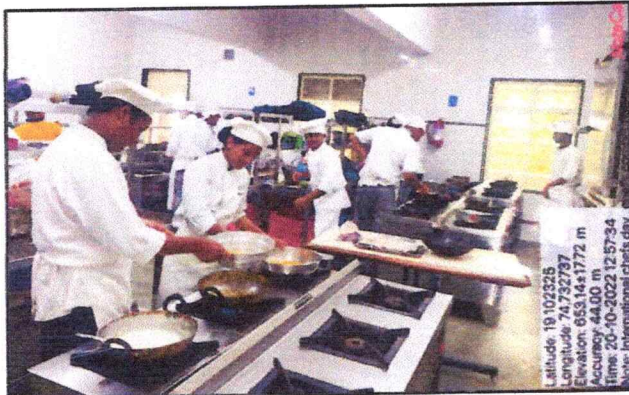

Prof. Yogita Sadre
Principal



REPORT OF THE EVENT / ACTIVITY

Activity / Event:	International Chefs' Day
Day and Date:	Thursday, 20 October 2022
Venue / Place:	Advanced Training Kitchen, IHMCT Ahmednagar
Mode of Conduct:	Offline
No. of Participant	42 Students
Purpose	Every year the International Chefs' Day is celebrated across the globe on 20 October to create awareness about the profession and celebrate it. This year the theme for the same is “ Growing a Healthy Future ”. It was instituted to remind chefs that it was their duty to pass on their knowledge and culinary skills to the next generation of chefs with a sense of pride and commitment to the future.
Outcome	<p>Chef's Day competition helps students to</p> <ul style="list-style-type: none"> • Through engaging in the competition, students learn to appreciate their own working skills • Students gain valuable life skills by working as a team • Students gain confidence by presenting and speaking about their recipes • Students develop culinary skills that they can use later in life

Photos of the Activity



CHEF DAY Competition 20 October 2022

List of participated students & Table allotments list

Sr. No	Name of Students	Class	Table No	Signature
1	Rushikesh Pund & Jatin Bhagchdani	FY.BSc.Hs	1 . BTK	
2	Rohan Dhumal & Divijay Salve	FY.BSc.Hs	2 . BTK	
3	Pratik More & Khushi Astekar	FY.BSc.Hs	3 . BTK	
4	Maske Machindra & Mahesh Mutkule	FY.BSc.Hs	4 . BTK	
5	Shryas Gandhi & Samrudhi Sarode	FY.BSc.Hs	5 . BTK	
6	Rushikesh Takle & Ankita Dagdiya	FY.BSc.Hs	6 . BTK	
7	Omkar Bhapkar & Ajay Kale	FY.BSc.Hs	7 . BTK	
8	Abhisekh Raut & Abhisekh Nanaware	FY.BSc.Hs	8 . BTK	
9	Payal Kamble & Khushi Pawar	FY.BSc.Hs	9 . BTK	
10	Snehal Lonkande & Aditya Awagade	FY.BSc.Hs	10 . BTK	
11	Rudraksha Gadhale & Charlen Gaikwad	FY.BSc.Hs	11 . BTK	
12	Dharaj Bhagat & Abhisekh Muppamam	SY.BSc.Hs	ATK. 1	
13	Om Dhadge & Niraj Rajapure	SY.BSc.Hs	ATK. 2	—
14	Karan Kinger & Harshal Chandan	SY.BSc.Hs	ATK. 3	
15	Sayli Jagtap & Gaurav Temak	TY.BSc.Hs	ATK. 4	
16	Snehal Karle & Bhushan Chavan	TY.BSc.Hs	ATK. 5	
17	Ritesh Satre & Ganesh Sathe	TY.BSc.Hs	ATK. 6	
18	Radhey Dangat & Aniket Visare	TY.BSc.Hs	ATK. 7	
19	Uwaz Shaikh & Rushab Ghodke	BHMCT	ATK. 8	
20	Sanket Limaye & Mandar Joshi	BHMCT	ATK. 9	
21	Krishna Rathod & Avinash Late	BHMCT	ATK. 10	
22	Vaishnavi Adigopul & Ninad Aswar	BHMCT	ATK. 11	



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

FOOD AND BEVERAGE SERVICE EVENT

Activity / Event:	FOOD AND BEVERAGE SERVICE EVENT
Day and Date:	3 rd and 4 th March 2023
Time:	11:30 am
Venue / Place:	Seminar Hall and Aroma Training Restaurant, IHMCT Ahmednagar
No. of Participant	Students:- 70 Teaching Staff:- 07 Total:- 77
Activities conducted during event:	Workshop: - <ul style="list-style-type: none"> • Workshop on Mixology and Bartending Competitions: - <ul style="list-style-type: none"> • <i>Shape the Cloth</i> – Napkin Folding Competition • <i>Treasure Hunt</i> – Finding the Equipment Competition • <i>Quiz Competition</i> • <i>Cover Laying Competition</i>
Purpose:	<ul style="list-style-type: none"> • To prepare students to sharpen their basics and technical Skills • To make them aware about various trends in the beverage industry through bartending workshop • To motivate the students to take challenges

Photos of the Activity




**FOOD AND BEVERAGE SERVICE
EVENT ACTIVITY SCHEDULE**


No.	Date and Time	Venue	Activity
1.	03/03/2023 at 11:30 am	Seminar Hall 2 nd Floor	Inauguration of the event
2.	03/03/2023 at 12 noon	Aroma Training Restaurant Ground Floor	Workshop on Mixology and Bartending by Flairology Bar School & Events Pune
3.	03/03/2023 at 2:30 pm	Aroma Training Restaurant Ground Floor	'Shape the Cloth' (Napkin Folding Competition)
4.	04/03/2023 at 11:00 am	Basic Training Restaurant 3 rd Floor	Quiz Competition
5.	04/03/2023 at 2:00 pm	Aroma Training Restaurant Ground Floor	Finding the Equipments Competition
6.	04/03/2023 at 3:00 pm	Aroma Training Restaurant Ground Floor	Cover Laying Competition
7.	04/03/2023 at 4:00 pm	Aroma Training Restaurant Ground Floor	Wind up

Note:

- All the students and participants shall remain present in the institute for the event.
- Attendance will be recorded strictly.
- All shall follow grooming and wear uniform. Casuals and other dressing not permitted.


Prof. Balasaheb Shendage
Event Coordinator





Prof. Yogita Sadre
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I/c. Principal
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**FOOD AND BEVERAGE SERVICE
COMPETITIONS**


Institute has organized a workshop and competitions related to Food and Beverage Service department during 3rd to 4th March 2023.

Rules and Guidelines for Competitions:

Sr. No.	Competition	Guidelines
1.	<i>Shape the Cloth – Napkin Folding</i>	Students need to prepare maximum napkin folds within given time. <i>Time: 3 minutes</i>
2.	<i>Finding the Equipments</i>	Participant shall find the equipment in the restaurant and present it on the table provided. <i>Time: 3 minutes</i>
3.	<i>Cover Laying Competition</i>	Participant shall lay the cover for a menu. Menu will be provided to the participants. Menu will be from 3 to 5 courses. Participants shall do complete mise-en-place for the cover and lay the same within 10 minutes. <i>Time: 10 minutes</i>
4.	<i>Quiz Competition</i>	Team: 3 students in a group Three rounds will be conducted. First round is an elimination round. Top 4 teams will proceed to final round.


Prof. Balasaheb Shendage
Event Coordinator





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FOOD AND BEVERAGE SERVICE
WINNERS OF THE COMPETITIONS ORGANIZED

Sr. No.	Competition	Winners
1.	<i>Shape the Cloth – Napkin Folding</i>	1. Ms. Snehal Lokhande (I) 2. Ms. Dagdiya Ankita (II)
2.	<i>Finding the Equipments</i>	BHMCT: 1. Ms. Vaishnavi Adigopul (I) 2. Mr. Ayyub Sayyad (I) 3. Mr. Mandar Joshi(II) B.Sc.HS: 1. Mr. Devang Pareek (I) 2. Ms. Asmita Kshetre (II)
3.	<i>Quiz Competition</i>	Winners – Team VAT 69: Ayyub Sayyad Uwez Shaikh Onkar Bhapkar Ms. Charleen Gaikwad Runner Ups – Team Old Monk: Ritesh Dandwate Ms. Asmita Kshetre Rohan Dhumal Rudraksh Gandhale
4.	<i>Cover Laying Competition</i>	---


Prof. Balasaheb Shendage
Event Coordinator



Prof. Yogita Sadre
In-charge Principal
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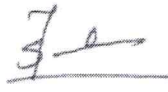


**FOOD AND BEVERAGE SERVICE EVENT
ATTENDANCE FOR THE EVENT
(Workshop and All Competitions)**

Sr. No.	Name of Participant	Class
1.	Ashtekar Khushi Manish	1 st year B.Sc. HS
2.	Awaghade Aditya Rajendra	1 st year B.Sc. HS
3.	Badakh Harshal	1 st year B.Sc. HS
4.	Bhapkar Onkar Pradip	1 st year B.Sc. HS
5.	Bhapkar Tanaya Subhash	1 st year B.Sc. HS
6.	Dagdiya Ankita	1 st year B.Sc. HS
7.	Darekar Tejas Santosh	1 st year B.Sc. HS
8.	Dhumal Rohan Balasaheb	1 st year B.Sc. HS
9.	Gaikwad Charleen Kenneth	1 st year B.Sc. HS
10.	Gandhale Rudraksh Ravindra	1 st year B.Sc. HS
11.	Gandhi Shreyas Amit	1 st year B.Sc. HS
12.	Kamble Payal Vilas	1 st year B.Sc. HS
13.	Kamble Rushikesh Balasaheb	1 st year B.Sc. HS
14.	Khatake Manoj Lahu	1 st year B.Sc. HS
15.	Kshetre Asmita Popat	1 st year B.Sc. HS
16.	Lokhande Snehal Prashant	1 st year B.Sc. HS
17.	Mhaske Macchindra Balasaheb	1 st year B.Sc. HS
18.	More Pratik Anjabapu	1 st year B.Sc. HS
19.	Mutkule Mahesh Nanabhau	1 st year B.Sc. HS
20.	Nirmal Sanket	1 st year B.Sc. HS
21.	Pareek Devang Umesh	1 st year B.Sc. HS
22.	Parkhe Akshay Nitin	1 st year B.Sc. HS
23.	Pund Rushikesh Ashok	1 st year B.Sc. HS
24.	Rupnar Baban Ambadas	1 st year B.Sc. HS
25.	Sarode Samruddhi	1 st year B.Sc. HS



Prof. Balasaheb Shendage
Event Coordinator





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**FOOD AND BEVERAGE SERVICE EVENT
ATTENDANCE FOR THE EVENT
(Workshop and All Competitions)**

Sr. No.	Name of Participant	Class
26.	Sayambar Vikas	1 st year B.Sc. HS
27.	Thange Sudarshan	1 st year B.Sc. HS
28.	Bhagwat Suyash Vasant	3 rd year B.Sc. HS
29.	Dandwate Nikhil Ramdas	3 rd year B.Sc. HS
30.	Dandwate Ritesh Balasaheb	3 rd year B.Sc. HS
31.	Date Prasad Suresh	3 rd year B.Sc. HS
32.	Gaikwad Sanket Sanjay	3 rd year B.Sc. HS
33.	Jagtap Chakradhar Balasaheb	3 rd year B.Sc. HS
34.	Jagtap Sayli Anil	3 rd year B.Sc. HS
35.	Karale Snehal Sanjay	3 rd year B.Sc. HS
36.	Kharmale Raj Santosh	3 rd year B.Sc. HS
37.	Kulkarni Atharva Milind	3 rd year B.Sc. HS
38.	Misal Amol Dhondiram	3 rd year B.Sc. HS
39.	Nawale Shivam Balu	3 rd year B.Sc. HS
40.	Ohol Sumit Agustin	3 rd year B.Sc. HS
41.	Temak Gaurav Balasaheb	3 rd year B.Sc. HS
42.	Ughade Mayur Machhindra	3 rd year B.Sc. HS
43.	Visare Aniket Pravin	3 rd year B.Sc. HS
44.	Achpale Atul Vinayak	3 rd year B.Sc. HS
45.	Bansode Pratham Rajesh	3 rd year B.Sc. HS
46.	Chavhan Bhushan Arun	3 rd year B.Sc. HS
47.	Gaikwad Abhishek Bhairavanath	3 rd year B.Sc. HS
48.	Gaikwad Adarsh Dattatray	3 rd year B.Sc. HS
49.	Jangam Omkar Santosh	3 rd year B.Sc. HS
50.	Joshi Suyash Ajay	3 rd year B.Sc. HS


Prof. Balasaheb Shendage
Event Coordinator





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**FOOD AND BEVERAGE SERVICE EVENT
ATTENDANCE FOR THE EVENT
(Workshop and All Competitions)**

Sr. No.	Name of Participant	Class
51.	Maharnor Ravindra Annasaheb	3 rd year B.Sc. HS
52.	Nimbalkar Shubham Pramod	3 rd year B.Sc. HS
53.	Palve Nilesh Genaji	3 rd year B.Sc. HS
54.	Sanap Dnyaneshwar Haribhau	3 rd year B.Sc. HS
55.	Sawant Karan Ashok	3 rd year B.Sc. HS
56.	Shinde Mahesh Vilas	3 rd year B.Sc. HS
57.	Sonawane Prajwal Adinath	3 rd year B.Sc. HS
58.	Sonsale Om Krushna	3 rd year B.Sc. HS
59.	Tamboli Saba Papabhai	3 rd year B.Sc. HS
60.	Adigopul Vaishnavi Dattatraya	4 th year BHMCT
61.	Aswar Ninad Satish	4 th year BHMCT
62.	Dhumal Rohit Machhindra	4 th year BHMCT
63.	Ghodke Vrushabh Rajkumar	4 th year BHMCT
64.	Joshi Mandar Ravindra	4 th year BHMCT
65.	Late Avinash Kacheshwar	4 th year BHMCT
66.	Rathod Krishna Navanath	4 th year BHMCT
67.	Sayyad Ayub Nashir	4 th year BHMCT
68.	Shaikh Uwez Navid	4 th year BHMCT
69.	Shingade Shivraj Ramesh	4 th year BHMCT
70.	Sisodiya Abhishek Maganlal	4 th year BHMCT


Prof. Balasaheb Shendage
Event Coordinator


Prof. Yogita Sadre

Principal
I/c. Principal
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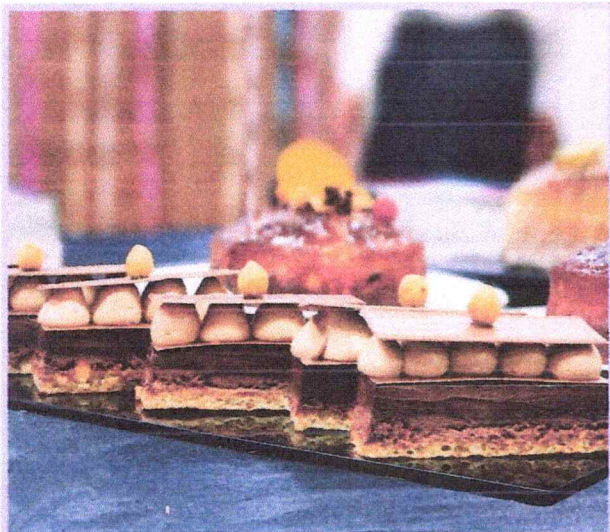
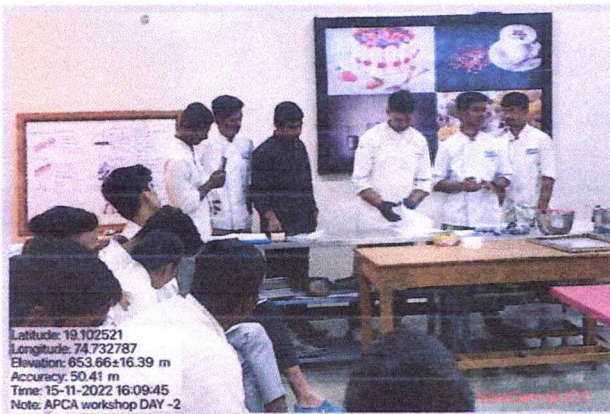


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AHMEDNAGAR**

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

Name of Activity	Bakery Workshop in collaboration with APCA Mumbai
Year	14 th Nov. 2022 – 16 th Nov 2022
Venue	IHMCT Ahmednagar
No. of participants	Students: 31
Faculty In-Charge	Prof. V.U. Maniyar
Purpose of Event	<ul style="list-style-type: none"> To enhance the bakery and confectionary knowledge of students To get hands on training with various products
Outcome	<ul style="list-style-type: none"> Students observed prepared and practiced products taught by the experts Students also learnt about French desserts

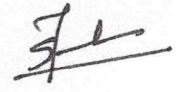


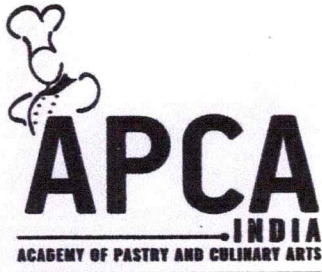
Certificate Course in Bakery and Confectionery
LIST OF PARTICIPANTS

Sr. No.	Name of Student	Class
1	Ashtekar Khushi Manish	1 st BScHS
2	Bhagchandani Jatin Deepak	1 st BScHS
3	Charleen Gaikwad Kenneth	1 st BScHS
4	Gandhale Rudraksh Ravindra	1 st BScHS
5	Kale Ajay Ganesh	1 st BScHS
6	Kamble Payal Vilas	1 st BScHS
7	Lokhande Shehal Prashant	1 st BScHS
8	Pareek Devang Umesh	1 st BScHS
9	Pund Rushikesh Ashok	1 st BScHS
10	Sarode Samruddhi Babu	1 st BScHS
11	Chandan Harshal Ashok	2 nd BScHS
12	Kinger Karan Ajay	2 nd BScHS
13	Bansode Pratham Rajesh	3 rd BScHS
14	Bhagwat Suyash Vasant	3 rd BScHS
15	Chavhan Bhushan Arun	3 rd BScHS
16	Dandwate Nikhil Ramdas	3 rd BScHS
17	Date Prasad Suresh	3 rd BScHS
18	Gaikwad Sanket Sanjay	3 rd BScHS
19	Jagtap Sayli Anil	3 rd BScHS
20	Jangam Omkar Santosh	3 rd BScHS
21	Karale Shehal Sanjay	3 rd BScHS
22	Kharmale Raj Santosh	3 rd BScHS
23	Kulkarni Atharva Milind	3 rd BScHS
24	Ohol Sumit Augustin	3 rd BScHS
25	Satre Ritesh Babasaheb	3 rd BScHS
26	Sonsale Om Krushna	3 rd BScHS
27	Temak Gaurav Balasaheb	3 rd BScHS
28	Visare Aniket Pravin	3 rd BScHS
29	Ghodke Vrushabh Rajkumar	4 th BHMCT
30	Sayyad Ayub Bashir	4 th BHMCT
31	Shaikh Uwez Navid	4 th BHMCT


Prof. Vahid Maniyar
Event Coordinator




Prof. Yogita Sadre
Principal
Institute of
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Certificate Of Participation

This certificate is presented to

Suyash Bhagwat

in recognition of successfully completing a 3 days hands-on
Certification Program in Pastry & Bakery.

14th Nov - 16th Nov 2022

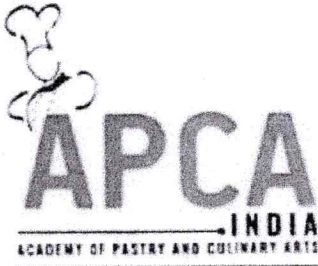


Dean Rodrigues

Chef Dean Rodrigues
Executive Pastry Chef
APCA India

Aarti Singh

Ms. Aarti Singh
Center Head
APCA India



Certificate Of Participation

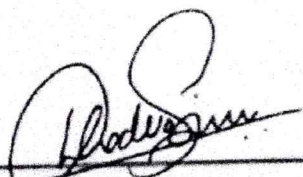
This certificate is presented to

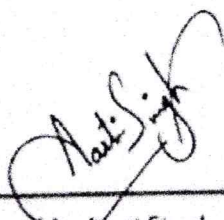
Raj Kharmale

in recognition of successfully completing a 3 days hands-on
Certification Program in Pastry & Bakery.

14th Nov - 16th Nov 2022




Chef Dean Rodrigues
Executive Pastry Chef
APCA India


Ms. Aarti Singh
Center Head
APCA India

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'Galaxy Gourmet' – Zaika Food Festival 2023

Activity / Event:	'Galaxy Gourmet' – Zaika Food Festival 2023
Day and Date:	Wednesday, 12 th April 2023
Time:	7 pm to 9 pm
No. of Participant	Event In – charge :- 01 Accommodation Department Students:-14 Teaching Staff:- 01 Food Production Department Student:36 Teaching staff:- 03 Food and Beverage Service Students:- 32 Teaching Staff:- 01 Total No. of Students participated: 82 Total No. of Teaching Staff: 07 Total :- 89
Purpose:	<ul style="list-style-type: none">• To give exposure to the students for event management.• To train the students for the Accommodation, production and service of more than 150 guests.• To motivate the students to perform tasks such as Menu planning, indenting, costing, purchasing, preparing and assembling various dishes, marketing, selling, set ups, buffet food pickup, table service, table clearance, cleaning, arranging the place for service, wind up, etc.
Cuisine served:	Galaxy Gourmet includes delicious dishes from the cuisines around the world with the names of planets and stars.




I/c. Principal
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Lal Taki Road, AHMEDNAGAR-Page 020

Report of
Food and Beverage Service Department

Activity / Event:	'Galaxy Gourmet' – Zaika Food Festival 2023
Day and Date:	Wednesday, 12 th April 2023
Time:	7 pm to 9 pm
No. of Participant	Food and Beverage Service Students:- 32 Teaching Staff:- 01 Total:- 33
Tasks Performed:	<p>Buffet Setup: -</p> <ul style="list-style-type: none">• Welcome drink counter were set at the entrance• Plates and Salad counter were set• Separate Soup and Starter counter were set• Buffet Set up was done in porch area• Separate points were set for Veg. and Non Veg dishes on the menu• Dessert counter was set• The guests were asked to have self-service from the buffet counters <p>Table Setup: -</p> <ul style="list-style-type: none">• Table Setup was done in Lawns• <i>Lawn at Right side</i> – 11 round tables with 5 seats each accommodating 55 guests at a time• <i>Lawn at Left side</i> – 10 round tables with 5 seats each accommodating 50 guests at a time <p>Table Service: -</p> <ul style="list-style-type: none">• Table service were done to the VIP guests and Invitees• Table clearance were completed during the service period for all guests



Purpose:

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



Team Food and Beverage Service



EVENT ATTENDANCE

Event / Activity: **ZAICA – FOOD FESTIVAL 2023**

Day & Date: **Wednesday, 12/04/2023**

Team : **Food and Beverage Service**

Class:- **Third Year B.Sc. Hospitality Studies**

No.	Name of Student	Sign.	No.	Name of Student	Sign.
1	Achpale Atul		17	Badakh Harshal	
2	Bansode Pratham		18	Ms. Dagdiya Ankita	
3	Chavhan Bhushan		19	Dhawale Bharat	
4	Dhavan Mithun		20	Dhumal Rohan	
5	Gaikwad Abhishek		21	Gandhale Rudraksh	
6	Gaikwad Adarsh		22	Gandhi Shreyas	
7	Jangam Omkar		23	Handal Krushna	
8	Joshi Suyash		24	Khatake Manoj	
9	Maharnor Ravindra		25	Ms. Lokhande Snehal	
10	Nimbalkar Shubham		26	Nannaware Abhishek	
11	Shinde Mahesh		27	Nirmal Sanket	
12	Sonawane Prajwal		28	Pathak Ishwar	
13	Sonsale Om		29	Rupnar Baban	
14	Ms. Tamboli Saba		30	Ms. Sarode Samrudhi	
15	Misal Amol		31	Waghmare Aditya	
16	Athare Shrikant		32	Waghmode Parmeshwar	

Department Coordinator

Event Coordinator

Principal



Report of Food Production Department

Activity / Event:	'Galaxy Gourmet' – Zaika Food Festival 2023
Day and Date:	Wednesday, 12 th April 2023
Time:	7 am to 9 pm
No. of Participant	Food Production Students:- 36 Teaching Staff:- 03 Total:- 39
Tasks Performed:	<p>Menu Planning:</p> <ul style="list-style-type: none">• Menu plan according to the decided theme <p>Dish/ Course wise Distribution</p> <ul style="list-style-type: none">• Allotment of students according to the dish/ course <p>Indenting:</p> <ul style="list-style-type: none">• Make the ingredient list• Vendor wise list is finalized <p>Purchasing:</p> <ul style="list-style-type: none">• Material are purchase according to the Grocery, Vegetables and Dairy <p>Set up of Store:</p> <ul style="list-style-type: none">• Purchase material are store into the appropriate place <p>Kitchen wise Distribution of Course (Veg - Non Veg)</p> <ul style="list-style-type: none">• Basic Training Kitchen – Non Veg Kitchen• Advance Training Kitchen- Veg Kitchen <p>Pre-Preparation</p> <ul style="list-style-type: none">• Collection and Distribution of Vessels and Tables• Basic Masala and basic preparation are done <p>Preparation</p> <ul style="list-style-type: none">• On the day of operation Dish wise material are issue from the store• Proper record id maintain at the store• Basic Mis en place are prepared <p>Cooking:</p> <ul style="list-style-type: none">• Food is cook according to the method of cooking• Food pick up is given to Service team



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Purpose:

- To build the confidence of Students to prepared food for more than 100 pax.
- To develop the culinary skills by giving hands on training to prepare the food.
- To make student understand food production operations likes menu planning, indenting, purchasing, issuing of material, preparation and cooking etc.



EVENT ATTENDANCE

Event / Activity: ZAIKA – FOOD FESTIVAL 2023
Day & Date: Wednesday, 12/04/2023
Team : Food and Beverage Production (Kitchen)

No.	Name of Student	Sign.	No.	Name of Student	Sign.
1	Adigopul Vaishnavi	<i>Adigopul</i>	19	Ohol Sumit	<i>Sumit</i>
2	Aswar Ninad	<i>N.S.Aswar</i>	20	Temak Gaurav	<i>Gaurav</i>
3	Burde Shubham	<i>Shubham</i>	21	Bhagchandani Jatin	<i>Jatin</i>
4	Dhumal Rohit	<i>Rohit</i>	22	Bhapkar Onkar	<i>Bhapkar</i>
5	Joshi Mandar	<i>Mandar</i>	23	Bhapkar Tanaya	<i>Tanaya</i>
6	Late Avinash	<i>Avinash</i>	24	Kale Ajay	<i>Ajale</i>
7	Rathod Krishna	<i>Krishna</i>	25	Kamble Payal	<i>Payal</i>
8	Sayyad Ayyub	<i>Ayyub</i>	26	Kshetre Asmita	<i>Asmita</i>
9	Shaikh Uwez	<i>Uwez</i>	27	Mhaske Macchindra	<i>Macchindra</i>
10	Sisodiya Abhishek	<i>Abhishek</i>	28	More Pratik	<i>Pratik</i>
11	Dandwate Nikhil	<i>Nikhil</i>	29	Mutkule Mahesh	<i>Mahesh</i>
12	Dandwate Ritesh	<i>Ritesh</i>	30	Pardeshi Swayam	<i>Swayam</i>
13	Dangat Radhey	<i>Radhey</i>	31	Pareek Devang	<i>Devang</i>
14	Date Prasad	<i>Prasad</i>	32	Pawar Khushi	<i>Khushi</i>
15	Gaikwad Sanket	<i>Sanket</i>	33	Pund Rushikesh	<i>Rushikesh</i>
16	Jagtap Chakradhar	<i>Chakradhar</i>	34	Raut Abhishek	<i>Abhishek</i>
17	Kharmale Raj	<i>Raj</i>	35	Salve Digvijay	<i>Digvijay</i>
18	Nawale Shivam	<i>Shivam</i>	36	Takale Rushikesh	<i>Rushikesh</i>

Dandwate

Department Coordinator

[Signature]

Event Coordinator

[Signature]

Principal



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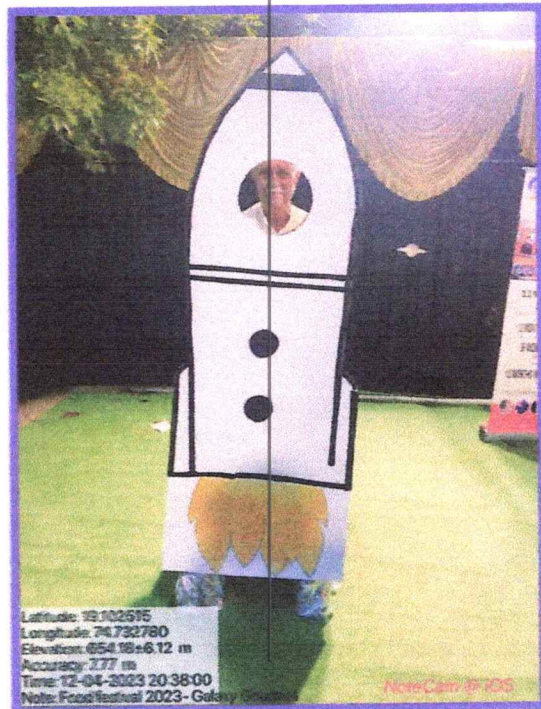
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Activity / Event:	'Galaxy Gourmet'—Zaika food Festival 2023
Day and Date:	Wednesday, 12 th April 2023.
Time	7pm to 9 pm
No. of Participant	Accommodation Students:14 Teaching Staff:-1 Total:-15
Task performed	<ul style="list-style-type: none">➤ Responsible for designing the ticket for the event.➤ Responsible for designing the brochure for the event.➤ Responsible for maintaining the cleanliness during the event and post event➤ Responsible for creating the décor according to the theme of the event.➤ Responsible for welcoming the guest.➤ Responsible for escorting the guest and explaining them about the event.➤ Responsible for collecting and verifying the tickets sold by the students.➤ Responsible for creating the selfie point for the guest.➤ Responsible for creating table arrangements for the event.➤ Responsible for creating the buffet tags for the buffet counter.➤ Responsible for designing the feedback form for the event.➤ Responsible for taking the feedback from the after the event



Purpose

- To prepare students to sharpen their interpersonal skills.
- To train students to handle various types of guests.
- To train students on situation handling



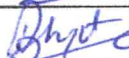

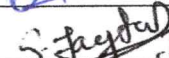

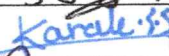
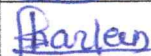
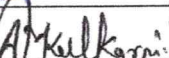


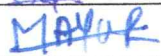



EVENT ATTENDANCE

Event / Activity: **ZAIKA – FOOD FESTIVAL 2023**

Day & Date: **Wednesday, 12/04/2023**

Team : **Accommodation**

No.	Name of Student	Sign.	No.	Name of Student	Sign.
1	Ghodke Vrushabh		8	Visare Aniket	
2	Bhagwat Suyash		9	Ms. Ashtekar Khushi	
3	Jagtap Sayli		10	Awaghade Aditya	
4	Karale Snehal		11	Ms. Gaikwad Charleen	
5	Kulkarni Atharva		12	Galange Ayush	
6	Sawant Karan		13	Kamble Rushikesh	
7	Ughade Mayur		14	Sayamber Sanket	


Department Coordinator


Event Coordinator


Principal




I/c. Principal
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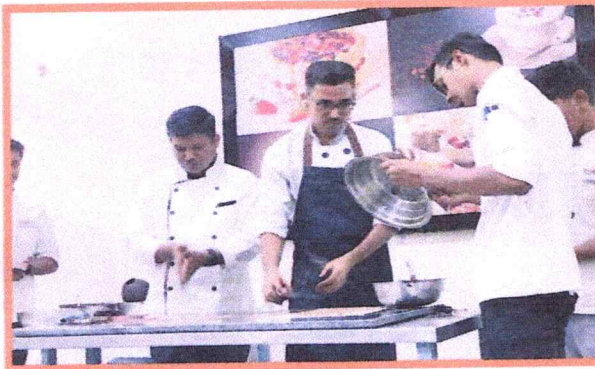


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Name of Activity	A Workshop on Chocolate Art Display
Year	8th May, 2023
Venue	The Aroma Training Restaurant IHMCT Ahmednagar
No. of participants	Students: 26
Faculty In-Charge	Prof. V.U. Maniyar
Purpose of Event	<ul style="list-style-type: none"> • To learn the Chocolate Art Display • To get hands on training of Chocolate Art
Outcome	<ul style="list-style-type: none"> • Students learnt the Chocolate melting and tempering • Students observed the Assembling of Chocolate art display






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List of Students participated

Sr. No.	Name of Students	Class
1	Bhagwat Suyash Vasant	TY BSc HS
2	Chavhan Bhushan Arun	
3	Dandwate Nikhil Ramdas	
4	Dandwate Ritesh Balasaheb	
5	Dangat Radhey Mahesh	
6	Date Prasad Suresh	
7	Gaikwad Sanket Sanjay	
8	Jagtap Chakradhar Balasaheb	
9	Jagtap Sayli Anil	
10	Karale Snehal	
11	Jangam Omkar Santosh	
12	Kalane Omkar Navnath	
13	Kharmale Raj Santosh	
14	Kulkarni Atharva Milind	
15	Maharnor Ravindra Annasaheb	
16	Temak Gaurav Balasaheb	
17	Adigopul Vaishnavi	Final Year BHMCT
18	Burde Shubham	
19	Dhumal Rohit	
20	Ghodke Vrushabh	
21	Joshi Mandar	
22	Late Avinash	
23	Limaye Sanket	
24	Rathod Krishna	
25	Sayyad Ayub	
26	Shaikh Uwez	

D. D. D. D.

Event Incharge


I/c. Principal
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AHMEDNAGAR
FY BSCHS - A.Y. 2022 – 2023
Question Bank
HS. 101 Food Production –I

SPM

Chapter No 1 . Introduction to cookery

- What Factors are influencing on eating habits .
- Explain the various sectors of hospitality/catering industry
- How your attitudes and behavior helps in kitchen
- Explain the important of personal hygiene and food safety
- Brief the importance of kitchen uniform
- What is the aims and objective of cooking

Chapter No 2 . Safety practices & Procedures

- Explain the types of kitchen accidents (Cuts,burn,scald,falls)
- How you preventive measures for each type of accident
- Explain the importance and basic rules of first aids
- Explain fire prevention, types of extinguishers and precautions
- What is food contaminations .
- Explain food contaminations types and how we control
- Meaning of HACCP
- What is the importance and principal of HACCP

Chapter No 3 Methods of cooking

- Brief the classification & salient features of various cooking methods .
- Explain the Moist methods of cooking
- Explain the Dry methods of cooking
- What is frying and explain the types of frying .
- Advantages & disadvantages of microwave cooking

Chapter No 4 . Equipment and fuel used in kitchen

- Brief classification of various kitchen equipment's used by size



- What are the selection criteria for kitchen equipment's
- Explain classification of fuel also discuss the advantages & disadvantages of fuels

Chapter No 5 . Kitchen Organization Structure

- Draw and explain classical kitchen brigade for 5 star and 3 star hotels
- What are the duties & responsibility of executive chef
- What are the duties & responsibility of executive chef
- What are the duties & responsibility of various chef
- Explain the liaison (co-ordination) of kitchen with other departments
- Draw the hierarchy and importance of kitchen stewarding

Chapter No 6 . Introduction to food commodities

- Explain the classification and varieties of cereals & pulses
- Explain the catering uses of cereals & pulses
- Explain the varieties of fats and oil also discuss the catering uses .
- Explain the types of sweetener available in the market
- Explain the Dairy products (Milk,cream,cheese,curd) types and catering uses
- List any 5 spices and herbs
- What is the uses of spices and herb in western & Indian cooking
- Write a types of fungi with uses.

Chapter No 7 Convenience Foods

- Define convenience food and its uses
- Advantages and disadvantages of convenience food

Chapter No 8. Basic Indian Gravies & Masalas

- Write 5 basic gravies with two example each .
- Explain the various types of masalas used in Indian cooking .

Note :- Refer the Indian Basic Culinary Term - 10 marks Compulsory .



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FY BSCHS 2022 – 2023

Question Bank

Subject - 201 Food Production –II

SPM

★ Chapter 1 STOCK

- Define stock. Write various use of stock.
- What are glazes & state its types.
- Write down the rules of stock making *
- Write down the recipes for one litre white chicken stock/Mayonnaise sauce/Béchamel sauce
- Give four uses of stock.
- Define stock ? Give any four rules for making good quality stock ?***

★ Chapter 2 Soups

- four international soup with their country of origin *
- Explain clear & pure soup *
- What are different points considered while preparing soups.
- What do you mean by soup. Discuss in brief cream soup & chowder.
- Explain types of soups with examples. Chowder, consommé, cream, Bisque
- Classify soups giving examples ? *
- Write on aims of soup making .
- Draw a neat chart showing the classification of soups with examples of each.
- Why are egg whites used to make consommé ?
- WRITE DOWN Aims of soup making ?
- Name any eight garnish for consommé .

★ Chapter 3 Sauces

- Classify sauces. Give recipe for one litre mayonnaise sauce.
- Give four examples of flavored butter
- Give derivation of béchamel, hollandaise
- Define sauce. Explain any 2 thickening agents used in making sauce.
- Write down any two methods of Rectifying curdled mayonnaise.
- Write down two derivatives each of hollandaise, espagnole and tomato sauce, béchamel, veloute
- Classify sauce. Give 1 litre recipe for hollandaise
- What are thickening agents ? give any two examples ? *
- Give ingredients of mornay & béryl sauce ?



- Give mother sauces of following sauces Chantilly, chorm ,mornay ,bexey, chausseur ,tartar, mousseline.
- Write down recipe for 1 litter demi-glaze ?

★ Chapter 4 Eggs cookery

- How are the eggs classified ?
- What factors influence the size of an eggs
- What are the factors to be kept in mind while selecting an egg ?
- How should eggs be stored ?
- List the various uses of eggs .
- How does egg help in emulsification process ?
- How are the eggs used in the clarification process of a consommé ?
- How should egg be stored away from strong odours ?

★ Chapter 5 Vegetables and Fruit cookery

- How are the vegetables classified ?
- Name any two fruit vegetables
- What do you means by the green ?
- Name two tuber vegetables ?
- Name the pigments present in potatoes. what are the effects of acid and alkali on it ?
- Why does spinach turn colour in iron pot ?
- List four effects of heat on vegetables.
- List the various cuts of vegetables.
- Where does broccoli gets its name from ?
- What is the size of brunoise ?
- Name two mushroom used in Italian cooking ?
- Elaborate methods of cooking ?

★ Chapter 6 Salad & Salad dressings

- How would you define salad ?
- How would you classify salad ?
- Differentiate between a simple salad and a compound salad ?
- List various types of dressing.
- Name few fruit-based salad.
- What is a Caesar salad and what are its components ?
- Differentiate between French and English dressing.
- How would you rectify a curdled mayonnaise ?
- What is an Italian dressing ?list the creative ways of presenting a salad ?
- How could you prevent certain vegetables from discoloring ?



★ Chapter 7 Sandwiches

- What is part of sandwiches ?
- Write down the types of sandwiches ?
- Write down four classical sandwiches with country of origin ?
- What are the precaution to take while preparing and storing sandwiches.
- Why are most sandwich cut before serving ?

★ Chapter 8 Appetizers

- Write down various types of appetizers with examples .
- What are the precaution to take while preparing and storing Appetizer.
- How can you avoid soggy canapé bases ?
- What is the proper consistency or thickness for a dip ?
- What is canapé ?

★ Chapter 9 Introduction to Bakery & confectionery

- Explain different principal of baking ?
- List & explain any three bakery equipments.
- List any four large bakery equipments.*
- Explain any two physical changes that occur during baking ?
- Write down role of following ingredients in bakery ,fat, water, baking powder, sugar, eggs ,flour ,liquid shortening agent. ? *****
- What are the physical & chemical changes occurring during bakery ?
- Give the function of oil in shortening agents, eggs, sweetening agents.*
- What is a shortening agents ?
- Write down the function of the following in bread making.
 1. Flour
 2. Raising agent
 3. Dairy product

Thank you & All the best



Total No. of Questions : 9]

P1372

SEAT No. :

[Total No. of Pages : 2

[6059]-303

S.Y.B.Sc. (Hospitality Studies)
HS303 : ACCOMMODATION OPERATIONS-I
(2019Pattern) (Credit System) (Semester-III)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) Questions No. 1 is compulsory.
- 2) Attempt any 6 from Q2 to Q9.
- 3) Draw the neat diagrams wherever necessary.

Q1) Explain the following terms (Any 10) [10]

- a) Oasis
- b) Flood limit
- c) GHC
- d) Ikebana
- e) Folio
- f) HAZMAT
- g) First aid
- h) No show
- i) Gray water
- j) Shortage
- k) ARR
- l) Discard

Q2) a) Define 'contract cleaning' & describe the advantages of contract cleaning. [5]

- b) Explain the control measures for [5]
- i) Rats
 - ii) Fungi

Q3) a) Explain the Do's and Don'ts while providing the first-aid to the injured person. [5]

b) Describe the laundry procedure. [5]

P.T.O.

Q4) a) Explain the ecofriendly practices followed by the housekeeping. [5]

b) Explain the classification of hotel lines. [5]

Q5) Write short note on (any 2) [10]

- a) Principle of flower arrangement.
- b) Discard management of lines.
- c) Types of fire extinguisher.

Q6) a) Explain the different types of accounts maintained by the F.O. [5]

b) Explain the personality traits required for a GRE. [5]

Q7) a) Explain the various types of vouchers. [5]

b) Draw the format of GHC and explain in brief. [5]

Q8) a) Explain the types of complaints in detail. [5]

b) Give the formula of [5]

- i) Rev PAR.
- ii) Foreign occupancy %
- iii) Overstay %
- iv) House count
- v) Local Occupancy %

Q9) Write short note on (any 2) [10]

- a) Explain the procedure for handling the fire in the hotel.
- b) Credit monitoring and charge privilege.
- c) Role of Hospitality desk



[6059]-303

2

Total No. of Questions: 08

Seat No. :

First Year BSc.(Hospitality Studies)

HS101: Food Production –I

(2019 Pattern) (Semester-I)

Time: 3 Hours

Max Marks: 70

Instructions to the Candidates:

- 1) Question No. 1 is Compulsory
- 2) Attempt any 6 questions from Q 2 to 8.
- 3) Draw neat Diagram wherever necessary

Q. 1 Explain the following Culinary Terms (Any 10) 10 M

- a) Boiling
- b) CDP
- c) HACCP
- d) Vindaloo
- e) Makhani
- f) Mustard
- g) Rogan Josh
- h) Tandoor
- i) Wooden Spoon
- j) LPG
- k) Lard
- l) Curd

Q. 2 Answer the Following (Any Five) 10 M

- a) List any two basic Gravies.
- b) Name two food that are prepared by using deep frying method
- c) List two types of Kitchen Accidents
- d) List any four spices and herbs used in Indian Cooking
- e) List 4 cuts of Vegetables
- f) Name any two dry methods of cooking

Q. 3 A) Classify kitchen equipments on the basis of Size 5 M

B) List duties and responsibilities of Executive Chef 5 M



Total No. of Questions : 7]

SEAT No. :

P1370

[6059]-301

[Total No. of Pages : 2

S.Y.B.Sc. (Hospitality Studies)
HS-301 : FOOD PRODUCTION - III
(2019 CBCS Pattern) (Semester - III)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) Question No. 1 is compulsory.
- 2) Attempt any 5 questions from question No.2 to 7.
- 3) Neat diagram must be drawn wherever necessary.

- Q1) a) Explain the following terms: any 10. [10]
- i) Wazwan
 - ii) Luchi
 - iii) Buffalo Chopper
 - iv) Sambar
 - v) Wipping
 - vi) Bivalves
 - vii) Meringue
 - viii) Forcemeat
 - ix) Fermentation
 - x) Giblet
 - xi) Toddy
 - xii) Chiffon Cake
- b) Answer the following questions in short (any 5). [10]
- i) List four equipments required for mass/volume feeding.
 - ii) Give four desserts in Maharashtrian cuisine.
 - iii) Explain the following Hamam Dista, Chimta.
 - iv) What is chulla and Sigr in Rajastani cuisines.
 - v) Explain Pal payasam and Rava Dosa in Tamil Cuisine.
 - vi) Describe the term Kalia and Hilsa in Bengali Cuisine?

- Q2) a) Explain 5 selection criteria used in fish? [5]
- b) Describe the role of ingredients in cake making? Flour, Sugar, Fat, Eggs, Learning Agents. [5]
- Q3) a) Explain any five stages in Bread making. [5]
- b) Explain in details the duties and responsibilities of larder chef. [5]
- Q4) a) Explain in details the factors influencing volume forecasting. [5]
- b) Give the recipe of 1 litre of white Gravy. [5]
- Q5) a) Give in details the principles of Menu planning. [5]
- b) Plan a lunch and Dinner menu to be served in Industrial canteen for one day. [5]
- Q6) a) List the features of Punjabi cuisines. [5]
- b) Explain any 5 types of cookies in detail. [5]
- Q7) a) Give detail explanation for principles of quantity food production with relation to space, Equipment, staffing, menu, and customers. [5]
- b) Describe a Gujarati festive menu and explain them with Justification. [5]



P.T.O.

[6059]-301

2

(Total No. of Questions: 8)

Seat No:

Total No. of Pages: 2

F. Y. B.Sc. Hospitality Studies
HS-102: Food and Beverage Service – I
(2019 pattern) (Semester – I)

Time: 3 Hours

Max. Marks: 70

Instructions to candidates:

1. Question no. 1 is compulsory.
2. Solve any 6 questions from remaining.
3. Draw diagrams / formats wherever required.

- Q. 1. A] Explain the terms: (Any ten) 10 marks
1. Drive in
 2. Butler service
 3. Mise - en-place
 4. Dummy waiter
 5. Flatware
 6. Buffet
 7. Supper
 8. Food court
 9. Aboyeur
 10. In situ service
 11. Dispense Bar
 12. High tea
- Q. 2. A] Write the job descriptions of a Food and Beverage Service Manager. 4 marks
- B] Differentiate between: 6 marks
1. American service and Silver service
 2. Commercial and Non Commercial establishments
- Q. 3. A] Explain the following food & beverage areas in the hotel: (any three) 6 marks
1. Banquets
 2. Business Center
 3. Coffee Shop
 4. Hot plate
 5. Executive lounge
- B] Write interdepartmental relations of Food & Beverage Service with 4 marks
- a) Front Office b) Kitchen C) Housekeeping d) Personnel



Book Bank



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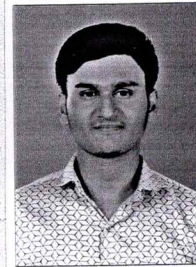
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4329	F&B Service	29/10/21	Chandan	25/11/21	Pallem
3023	Food Production	25/11/21	Chandan	25/11/21	Pallem
2613	The Concise of H	25/11/21	Chandan	11/2/21	Pallem
3112	Front office	9/12/21	Chandan	8/13/22	Pallem
3631	Modern Cookery	9/12/21	Chandan	28/12/21	Pallem
4024	Food operation	31/03/22	Chandan	20/4/22	Pallem
3038	French course	31/03/22	Chandan	10/5/22	Pallem
2622	Modern Cookery	20/04/22	Chandan	10/6/22	Pallem
2290	Housekeeping	10/04/22	Chandan	30/5/22	Pallem
2471	Front office	10/9/22	Chandan	21/6/22	Pallem
3979	Food Production	30/05/22	Chandan	9/6/22	Pallem
4328	F&B Service	30/05/22	Chandan	9/6/22	Pallem
2129	Housekeeping	07/06/22	Chandan	7/6/22	Pallem
3586	Front office	09/06/22	Chandan	30/7/22	Pallem
3980	Food Production	7/06/22	Chandan	30/7/22	Pallem
3466	Food and beverage	20/9/22	Chandan	27/9/22	Pallem
4555	Ratankit Parva	20/9/22	Chandan	6/9/22	Pallem
4058	Quantity food product	27/9/22	Chandan	6/9/22	Pallem
4311	Bar and menu	27/9/22	Chandan	6/9/22	Pallem

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0945	Hotel Front office	11-10-21	Abhishek	26/10/21	Pallem
4542	Theory of Cookery	26-10-21	Abhishek	11/11/21	Pallem
3491	F&B Service	11/11/21	Abhishek	15/11/21	Pallem
4542	Theory of Cookery	11/11/21	Abhishek	22/11/21	Pallem
4330	F&B Service	16/11/21	Abhishek	14/12/21	Pallem
4542	Theory of Cookery	22/11/21	Abhishek	7/2/22	Pallem
3483	Housekeeping operation	7/12/21	Abhishek	27/12/21	Pallem
1250	Modern Cookery	14/12/21	Abhishek	8/1/22	Pallem
4551	Theory of Cookery	27/12/21	Abhishek	27/7/22	Pallem
3403	Food Production operation	6/04/22	Abhishek	30/7/22	Pallem
4326	F&B Service	27/7/22	Abhishek	30/7/22	Pallem
4347	Qty. Food Prod. operation	23/8/22	Abhishek	9/12/23	Pallem



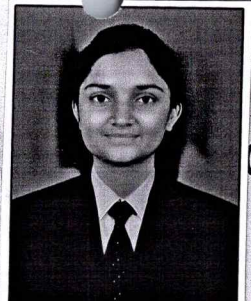


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4205	The art of speaking	30-7-2022	Krushna	20/8/22	Palkemr
4659	Generic skills	8-11-2022	Krushna	29/1/23	Palkemr
1751	salad	15-3-23	Hamdal	5/6/23	Palkemr
3244	sandwiches	15-3-23	Hamdal	5/6/23	Palkemr
4544	Theory of cookery	15-3-23	Hamdal	5/6/23	Palkemr

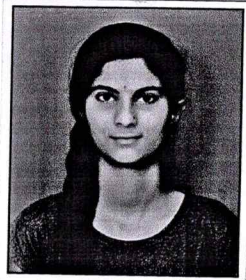


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1698	Theory of Cookery	29/9/22	Ankita	10/10/22	Pa
4047	Housekeeping	10/10/22	Ankita	19/1/23	Pa
4044	Front of office	10/10/22	Ankita	19/1/23	Pa
3975	Food Production. Open	6/2/23	Ankita	5/6/23	Pa
3031	Basic French	6/2/23	Ankita	5/4/23	Pa
4479	Housekeeping	5/4/23	Ankita	5/6/23	Pa



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1253	modern cookery	20-10-22	[Signature]	13/1/23	Pallem
3586	Hotel front office	6-2-22	[Signature]	6/6/23	Pallem
3033	French course	6-2-23	[Signature]	21/3/23	Pallem
3960	Hotel office. tenor	21/3/23	[Signature]	1/6/23	Pallem



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4397	AIR TRAVEL	17-8-22	[Signature]	18/8/22	[Signature]
4599	front office	25-8-22	[Signature]	30/8/22	[Signature]
4327	F & B service	13-10-22	[Signature]	21/11/22	[Signature]
3215	Housekeeping	30-11-22	[Signature]	15/12/22	[Signature]
4324	F & B service	2-12-22	[Signature]	19/1/23	[Signature]
3823	food production	15-12-22	[Signature]	19/1/23	[Signature]
4550	food production	14-3-23	[Signature]	17/3/23	[Signature]
3030	French	16-3-23	[Signature]	27/3/23	[Signature]
4444	Modern cookery	27-3-23	[Signature]	25/5/23	[Signature]
4480	Hotel Housekeeping	6-4-23	[Signature]	5/6/23	[Signature]
4484	Housekeeping	25-5-23	[Signature]	7/6/23	[Signature]



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3591	F & B Service	27-8-21	Chavhan	21/10/21	Paltem
4059	Quantity Food Production	27-8-21	Chavhan	21/10/21	Paltem
3585	Front office	27-8-21	Chavhan	21/10/21	Paltem
3901	Hospitality reception	21-10-21	Chavhan	21/10/21	Paltem
3816	Speed x english	21-10-21	Chavhan	30/10/21	Paltem
4011	You can win	26-10-21	Chavhan	29/10/21	Paltem
4475	Front office	16-11-21	Chavhan	4/12/21	Paltem
4455	F & B Service	18-11-21	Chavhan	22/2/22	Paltem
3962	Quantity food production	1-01-22	Chavhan	6/1/22	Paltem
3101	Chocolate & coffee	17-09-21	Chavhan	22/9/22	Paltem
536	Italian cuisine	17-09-21	Chavhan	17/9/22	Paltem
0504	CookShare Italian	17-09-21	Chavhan	20/9/22	Paltem
4324	F & B Service	22/9/21	Chavhan	21/10/21	Paltem
1327	practicum cooking	22/9/21	Chavhan	6/10/22	Paltem
0115	F & B service	6/10/21	Chavhan	21/10/21	Paltem
2050	caribbean cooking	31/10/21	Chavhan	10/11/22	Paltem
8642	F & B Service	6/12/22	Chavhan	31/1/23	Paltem
3765	F & B service	7/11/22	Chavhan	13/1/23	Paltem



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8351	Modern Cookery	18/3/2021	Mahanor	23/3/21	Paltem
357	Food and Beverage	23/3/2021	Mahanor	30/10/21	Paltem
3823	Food Production	18/11/21	Mahanor	18/11/21	Paltem
3769	Food Production	18/11/21	Mahanor	24/11/21	Paltem
3277	Cooking ingredients	24/11/21	Mahanor	13/12/21	Paltem
4457	Food and Beverage	23/11/21	Mahanor	14/12/21	Paltem
4474	Front office	13/12/21	Mahanor	3/1/22	Paltem
2184	Nita Mehla's	14/12/21	Mahanor	27/12/21	Paltem
4479	Hotel Housekeeping	30/12/21	Mahanor	9/8/22	Paltem
4455	Food and Beverages	3/1/2022	Mahanor	9/8/22	Paltem
	mein Kelmoff	20/10/2022	Mahanor	31/10/22	Paltem
4147	Target 3 Billion	31/10/22	Mahanor	2/11/22	Paltem
4062	Housekeeping	7/11/22	Mahanor	10/11/22	Paltem
4651	Bil gfts.	2/11/22	Mahanor	10/11/22	Paltem
2344	Food and Beverages	10/11/22	Mahanor	14/11/22	Paltem
3202	Jack Welch	10/11/22	Mahanor	14/11/22	Paltem
	L. Ron HUBBARD	15/11/22	Mahanor	12/12/22	Paltem
4036	Hotel Facility Planning	15/11/22	Mahanor	12/12/22	Paltem

ODC Requirement- 25th Feb

From Sen, Aishmita <Aishmita.Sen@westin.com>
To training@ihmct.in <training@ihmct.in>
Cc Sathish, Sunanda <Sunanda.Sathish@westin.com>, WSTN, Pune India HR <WSTNPuneIndiaHR@marriott.com>
Date 2023-02-22 05:33

Dear Ms. Yogita & Sagar,

Greetings from The Westin Pune!

It was a pleasure to host the students for the Industrial visit.

We have received a confirmation to host a party for one of the reputed company at Pune for around 3000 PAX. On this we seek ODC students from your college for the event.

Date: 25th February 23

No of Students- 40 (F&B Service 30 + Culinary 10)

Time: 4:30 PM

Stipend: TBA (will discuss accordingly in line with the logistics)

Kindly confirm us with the Names of the Students to arrange for necessary entry protocols at the hotel.

The students are required to be groomed appropriately with black trouser, white shirt and black shoes as mandatory uniform.

The Payment will be done in 7 working dates.

Looking forward for a positive response.

Please feel free to connect for any assistance required.

Warm Regards,

Aishmita Sen

Assistant Manager Training

THE WESTIN PUNE KOREGAON PARK

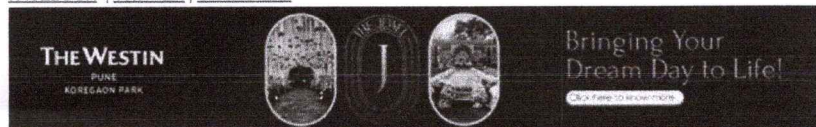
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 I/c. Principal
 Institute of
 Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414 001

From: Sen, Aishmita <Aishmita.Sen@westin.com>
Sent: Monday, February 6, 2023 1:59 PM
To: training@ihmct.in
Cc: Sathish, Sunanda <Sunanda.Sathish@westin.com>; WSTN, Pune India HR <WSTNPuneIndiaHR@marriott.com>
Subject: Industrial Visit- The Westin Pune

Dear Ms. Yogita & Sagar,

Greetings from The Westin Pune, Koregaon Park!

The Westin Pune Koregaon Park is a 5-star haven of wellness and renewal. Experience effortless relaxation in tastefully designed 277 hotel rooms and suites with signature comforts, sleek marble bathrooms and inspiring views. Thrill your senses at five on-site dining options including a chic bar and nightclub - The Market, Daily Treats, Aafreen, Asilo and The House of Medici. Enjoy a coveted location in Koregaon Park near Pune Airport, Magarpatta, Hadapsar and many industrial parks. Work well in 45,000 square feet of sophisticated, flexible hotel event space- The Jewel & The Westin Lawn, enhanced by modern AV equipment, on-site event planning and custom catering services. Refresh in the sparkling waters of our outdoor pool, and exhilarate your body in our well-equipped fitness center with cardio equipment and free weights. After a full day of work, shopping or sightseeing, invigorate your mind and body with massage, beauty and wellness therapies at our Heavenly Spa by Westin™. Replenish your well-being at The Westin Pune Koregaon Park.

This gives the opportunity of introducing myself as Assistant Manager Training at The Westin Pune Koregaon Park. I take immense pleasure to now introduce Team Human Resources being led by Director of Human Resources Ms. Sunanda Sathish, Ms. Pooja Soni as Assistant Manager Human Resources.



Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
INSTITUTE OF
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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

List of Students sent for ODC

Venue:- Hotel Westin Koregaon Park Pune

Date :- 25/02/2023 (Saturday)

Time: 3:00 pm to 12 midnight

Department:- Food and Beverage Service

Sr. No.	Name of Students	Sr. No.	Name of Students
1	Mr. Awaghade Aditya	11	Mr. Nirmal Sanket
2	Mr. Bhagchandani Jatin	12	Mr. Pareek Devang
3	Mr. Bhapkar Onkar	13	Mr. Parkhe Akshay
4	Mr. Darekar Tejas	14	Mr. Pathak Ishwar
5	Mr. Dhumal Rohan	15	Mr. Pund Rushikesh
6	Mr. Gandhale Rudraksh	16	Mr. Raut Abhishek
7	Mr. Kale Ajay	17	Mr. Sayamber Sanket
8	Mr. Kamble Rushikesh	18	Mr. Sayamber Vikas
9	Mr. Mhaske Macchindra	19	Mr. Takale Rushikesh
10	Mr. More Pratik	20	Mr. Waghmode Parmeshwar

Department:- Food Production (Banquet Kitchen)

Sr. No.	Name of Students	Sr. No.	Name of Students
1	Mr. Ghodke Vrushabh	5	Mr. Shingade Shivraj
2	Mr. Aswar Ninad	6	Mr. Yannam Aditya
3	Mr. Shaikh Uwez	7	Mr. Limaye Sanket
4	Mr. Sayyad Ayub	8	Miss. Adigopul Vaishnavi



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



अहमदनगर जिल्हा मराठा विद्या प्रसारक समाजाचे
न्यू आर्ट्स, कॉमर्स अँड सायन्स कॉलेज
(स्वायत्त)

लाल टाकी रोड, अहमदनगर - ४१४ ००१
फोन नं. - ०२४१-२३२४०२४ फॅक्स नं. - ०२४१-२३२४७१५

Email : nacasca@rediffmail.com, Website: www.newartscollege.com, AISHE Code : C- 41908

प्राचार्य
डॉ. बी. एच. झाव
एम.एस्सी., पीएच. डी.

संदर्भ : २५/४ | २०२३-२०२४ |

दिनांक : 27/04/2023

मान. प्राचार्य
हॉटेल मॅनेजमेंट अँड कॅटरिंग कॉलेज
अहमदनगर.

विषय: भोजन व्यवस्था करणेबाबत....

महोदय,

आमच्या महाविद्यालयातील सेंटर ऑफ अँडव्हान्स स्टडीज इन अँप्लाइड सायन्सेस अंतर्गत संगणकशास्त्र विभाग आयोजित 'टेक-सृजाना २०२३' या वार्षिकोत्सवाचा उद्घाटन समारंभ मंगळवार, दिनांक ०२ मे २०२३ रोजी संपन्न होणार आहे. सदर कार्यक्रमासाठी अमेरिकेतील प्रसिद्ध व्यावसायिक श्री. संदिप पाध्ये उपस्थित राहून विद्यार्थ्यांना मार्गदर्शन करणार आहेत. तसेच आपल्या संस्थेचे संस्था पदाधिकारी उपस्थित राहणार आहेत. तरी अंदाजे १२ ते १५ व्यक्तींची भोजनाची व्यवस्था करणेस विनंती.

~~Prof. Valid Maniyar f~~

Prof. Shendage to

Co-ordinate the activity

7/1



13350502
प्राचार्य 28-4-20



Ahmednagar Jilha Maratha Vidya Prasarak Samaj's

**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

Conversion Certificate

This is Certify that, the letter from Principal, Ahmednagar Jilha Maratha Vidya Prasarak Samaj's New Arts, Commerce and Science College (Autonomous) Ahmednagar bearing Ref. No. 254/2023-2024 requested for arrangement of lunch (preparation and service) at the institute's training restaurant for the Hon. Management and the resource person attending function arranged by the computer department.



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

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

FUNCTION SHEET

Function – Lunch		
Date – 2nd May 2023	Time – 12:30 pm	No. of Pax – 15
Host – AJMVPS's New Arts, Science and Commerce College (Autonomous) Ahmednagar		Venue – Aroma Training Restaurant

Following students are allocated for Lunch Preparation and Service for the function.

Department – Food Production (Kitchen)

Sr. No.	Name of Students	Faculty Coordinator
1.	Radhey Dangat	Prof. Vahid Maniyar
2.	Chakradhar Jagtap	
3.	Ms. Vaishnavi Adigopul	
4.	Vrushabh Ghodake	
5.	Ayyub Sayyad	

Department – Food and Beverage Service

Sr. No.	Name of Students	Faculty Coordinator
1.	Bhushan Chavan	Prof. Balasaheb Shendage
2.	Shrikant Athare	
3.	Ms. Ankita Dagdiya	
4.	Rohan Dhumal	
5.	Rudraksh Gandhale	
6.	Shreyas Gandhi	
7.	Snehal Lokhande	
8.	Digvijay Salve	
9.	Rushikesh Pund	
10.	Ms. Samrudhi Sarode	




Principal

I/c. Principal
Institute of
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