

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

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

Criterion 6 – Governance, Leadership and Management		
Key Indicator – 6.2 Strategy Development and Deployment		
6.2.1 The institutional Strategic/ perspective plan is effectively deployed		
Sr. No.	List of Documents	Page No.
1.	Academic Calendar of the University	1
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Savitribai Phule Pune University
(formerly University of Pune)



Circular No. 173 of 2022

Important Notification

**Dates of Commencement and Conclusion of terms for the Academic Year 2022-23
for Affiliated Colleges / Recognised Institutes.**


It is hereby informed that, the dates of commencement and conclusion of the First and Second term of University Courses, under various faculties, for the academic year 2022-23 shall be as under :

Sr No	Name of the Courses , Faculties & Year	2022 - 2023			
		First Term		Second Term	
		Commencement	Conclusion	Commencement	Conclusion
1	Science & Technology				
	Science	20/06/2022	08/11/2022	05/12/2022	04/05/2023
	B.Engineering : II	17/08/2022	10/12/2022	02/01/2023	29/04/2023
	B.Engineering : III IV	18/07/2022	05/11/2022	02/01/2023	29/04/2023
	M.Engineering : II	18/07/2022	12/11/2022	09/01/2023	06/05/2023
	B.Architecture : II	08/08/2022	04/12/2022	19/12/2022	04/05/2023
	B.Architecture : III IV V	20/06/2022	08/11/2022	19/12/2022	04/05/2023
	M.Architecture:II Architecture II	19/09/2022	07/01/2023	23/01/2023	20/05/2023
	B. Pharmacy: II III	01/08/2022	10/12/2022	02/01/2023	10/05/2023
	B. Pharmacy: IV	15/07/2022	03/12/2022	02/01/2023	10/05/2023
	M. Pharmacy : II	01/08/2022	10/12/2022	26/12/2022	30/06/2023
2	Commerce & Management				
	Commerce	20/06/2022	08/11/2022	05/12/2022	04/05/2023
	MBA II (Includes SIP project of 8 week)	01/09/2022	30/01/2023	15/02/2023	26/05/2023
	MCA II	01/09/2022	16/12/2022	02/01/2023	15/04/2023
	BHMCT II III IV	01/09/2022	16/12/2022	02/01/2023	15/04/2023
3	Humanities				
	Arts	20/06/2022	08/11/2022	05/12/2022	04/05/2023
	Mental Moral and Social Sciences				
	L.L.B. II	31/10/2022	31/01/2023	06/02/2023	15/05/2023
	L.L.B. III	04/07/2022	08/11/2022	05/12/2023	15/05/2023
	B. A. L.L.B. II	31/10/2022	31/01/2023	06/02/2023	20/05/2023
	B. A. L.L.B. III IV V	04/07/2022	08/11/2022	05/12/2023	15/05/2023
4	Inter-disciplinary Studies				
	Education : II	15/09/2022	06/01/2023	17/01/2023	10/05/2023
	Physical Education : II	15/09/2022	06/01/2023	17/01/2023	10/05/2023
	B. Lib. & M. Lib.	15/07/2022	25/11/2022	02/01/2023	04/05/2023
	Fine Arts & Performing Art	20/06/2022	08/11/2022	05/12/2022	04/05/2023
	Journalism PG	15/07/2022	25/11/2022	02/01/2023	04/05/2023



NOTE :

1. The dates of commencement and conclusion of the University concerned Department / Affiliated Colleges / Recognised Institutes for the Academic year of all those courses whose admission was made under Common Entrance Test (CET) conducted by Government of Maharashtra will be deeleared separately.
2. In case, the Principal of the Affiliated Colleges requires to give additional holiday in exceptional circumstances, he/she may do so by compensating the same by keeping the College working on Sunday.


Deputy Registrar
(P.G.Admission)

Ganeshkhind, Pune-07
Ref. No. PGS/230
Date: 10/06/2022

Copy to: for Information and necessary action

The Members of the Management Council.
The Deans of Faculties.
The Registrar, Savitribai Phule Pune University, Pune.
The Director, Examinations & Evaluation, Savitribai Phule Pune University, Pune.
The Heads of all University concerned Departments.
The Principals of all Affiliated Colleges.
The Directors of all Recognized Institutes.
The Heads of all the Administrative Sections of the University Office.
Asstt. Registrar, office of the Hon. Vice-Chancellor, Savitribai Phule Pune University
Asstt. Registrar, office of the Hon. Pro-Vice-Chancellor, Savitribai Phule Pune University





Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
INSTITUTE OF HOTEL MANAGEMENT AND CATERING
TECHNOLOGY, AHMEDNAGAR
Academic Calendar: 2022-23

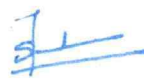
TERM - FIRST		
Month	Week	Programmes/ Activities
July 2022	I	Admission Process for F.Y. B.Sc. H.S.
	II	
	III	
	IV	<ul style="list-style-type: none"> Commencement of Term for FY B.Sc. H.S. Orientation Program
August 2022	I	<ul style="list-style-type: none"> Orientation Program
	III	Tree Plantation
	IV	Parents Meet Sadbhavana Din
September 2022	II	Commencement of class <ul style="list-style-type: none"> SY B.Sc. H.S. T.Y. B.Sc. H.S. Final year BHMCT Housekeeping Week
	III	<ul style="list-style-type: none"> Fresher's Party
	IV	<ul style="list-style-type: none"> Tourism Day
October 2022	I	<ul style="list-style-type: none"> Swachha Bharat Abhiyan
	II	<ul style="list-style-type: none"> Bread Day Wachan Prerana Diwas
	III	Unit Test- I <ul style="list-style-type: none"> Final year BHMCT FY, SY and TY B.Sc. H.S.
		Chef Day
	IV	Diwali Gift Distribution Diwali Vacation Ekta Diwas
November 2022	I	Coffee Day Industrial Visit
	II	Laundry Visit
	III	Flower Arrangement Workshop on bakery Career guidance workshop
	IV	Theme Dinner
December 2022	II	University Practical Examination - B.Sc. H.S. and BHMCT
	III	University Theory Examination - B.Sc. H.S. and BHMCT
	IV	University Theory Examination - B.Sc. H.S. and BHMCT Midterm vacation - B.Sc. H.S. and BHMCT



TERM - SECOND		
January 2023	II	Commencement of classes - B.Sc. H.S. and BHMCT
	III	Sports Week
		Flag Day Collection
	IV	Industrial Visit
		Winery Visit
February 2023	I	Theme Dinner BHMCT
	II	Unit Test I • BHMCT and B.Sc. H.S.
	III	Food Festival
March 2023	I	Seminar on Overseas education and Placements
	II	Unit Test II • BHMCT and B.Sc. H.S.
	IV	Farewell Party
April 2023	I	University Theory Examination FY. and TY B.Sc. H.S.
	III	University Practical Examination FY and TY B.Sc. H.S. BHMCT University Practical Examination
	IV	B.Sc. H.S. and BHMCT University Theory Examination
May 2023	I	B.Sc. H.S. and BHMCT University Theory Examination
	III	Summer Vacation


Academic Co-ordinator

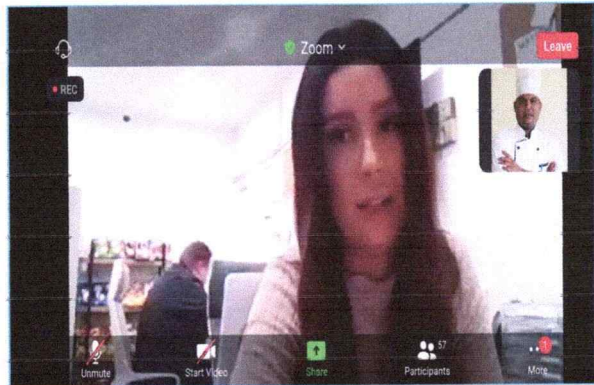



Principal
I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

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Name of Activity	An International Webinar on Career Guidance (Online Mode)
Year	22nd June 2022
Venue	Seminar Hall IHMCT Ahmednagar
No. of participants	Students: 59
Faculty In-Charge	Prof. V.U. Maniyar
Purpose of Event	<ul style="list-style-type: none"> To understand the global working culture To understand the day to day operation of Restaurant
Outcome	<ul style="list-style-type: none"> Students learnt the day to day operation of Restaurant. Students observed the working culture of Australian Restaurant.





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List of Students participated in Bread Day

Sr. No.	Name of Students	Class
1	Bondarde Shubham Nandakumar	Final Year BHMCT
2	Borate Sujit Ajit	
3	Chavan Akash Sanjay	
4	Deore kalpesh Daulat	
5	Deore kunal Sanjay	
6	Jagadale Aniket Laxman	
7	Kekan Namdeo Baban	
8	Narhe Sudarshan Sanjay	
9	Satpute Rucha Rushikesh	
10	Shinde Shubham kailas	
11	Tambe Akshay Ravsaheb	
12	Gujar Aditya Baban	
13	Halkude Chandrappa Mahesh	
14	Adamane Tushar	Final Year BScHS
15	Admane Rohit	
16	Bhagyawan Siddhant	
17	Bhapkar Gaurav	
18	Bhor Yogesh	
19	Chakhale Rahul	
20	Chulbhare Ganesh	
21	Deshmukh Sambhaji	
22	Gavhane Sunil	
23	Ghodake Rushikesh	
24	Gode Nilesh	
25	Holkar Prasad	
26	Hande Dhananjay	
27	Joshi Tejas	
28	Kamble Prajwal	
29	Khamkar Shubham	
30	Chikhale Prajakta	
31	Idhate Ashwini	
32	Unwane Anuja	
33	Kolhe Pravin	
34	Londhe Rutik	
35	Maid Yashraj	
36	Monteiro Ivo	
37	Nimbalkar Vallabh	



38	Patil Niranjan	
39	Randhawa Gaurav	
40	Sabale Sumeet	
41	Shaikh Aavesh	
42	Shaikh Sharif	
43	Adigopul Vaishnavi	T.Y. B.H.M.C.T.
44	Aswar Ninad	
45	Burde Shubham	
46	Dhumal Rohit	
47	Ghodke Vrushabh	
48	Gaikwad Swapnil	
49	Joshi Mandar	
50	Late Avinash	
51	Rathod Krishna	
52	Sayyad Ayub	
53	Shaikh Uwez	
54	Prof. Vahid Maniyar	Faculty Members
55	Prof. Gokul Sonawane	
56	Prof. Balasaheb Shendage	
57	Prof. Rachana Khatavkar	
58	Prof. Sagar Malawade	
59	Prof. Yogita Sadre	

(Signature)
Event Coordinator

(Signature)
Principal.



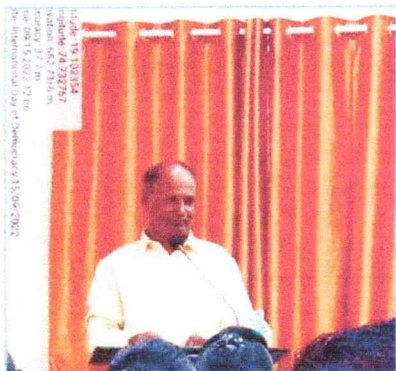
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International Day of Democracy 2022

Activity / Event:	Guest Lecture on 'Understanding Democracy' on the occasion of 'International Day of Democracy' 2022
Day and Date:	Thursday, 15 th September 2022
Resource Person:	Prof. Vilas Nabde, Asst. Prof., Ahmednagar College, Ahmednagar
Venue / Place:	Seminar Hall
No. of Participants:	Students:- 41 Faculty:- 07 Total = 48
Purpose:	<ul style="list-style-type: none"> - As a part of compulsory course on 'Democracy, Election and Governance' as per SPP university of 2 credits for the first year students. - This day is celebrated around the world each year. It was established through a resolution passed by the UN General Assembly in 2007, encouraging governments to strengthen and consolidate democracy. - To understand democracy, its fundamentals and necessity in today's circumstances
Outcome:	Students understood about democracy, its functions, fundamentals and its importance.

* SNAPSHOTS *



Guest Speaker - Prof. Vilas Nabde



Session in progress with audience



Participants - First Year Students and Faculty members



Felicitation of Guest



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◀ AICTE No. F 421 / MS - 16 / APR (HM) / ET / 96 ▶ ID. No. PU/MGT/AH-12/97

Ref. No.:

Date : / /201

NOTICE

On the occasion of 'International Day of Democracy', the institute has organized a Guest Lecture - 'Understanding Democracy' on 15th September 2022 at 11:15 am in the Seminar Hall.

This guest lecture will be a part of compulsory course on 'Democracy, Election and Governance' as per university guidelines for 2 credits.

All the first year students of B.Sc.HS class shall attend this guest lecture.

Date: 14/09/2022

Place: Ahmednagar



Prof. Y. S. Sadre

Principal

Principal

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EVENT ATTENDANCE SHEET

(Academic Year : 2022-2023)

Event / Function :- International Day of Democracy

Day and Date :- Thursday, 15/09/2022 Time :- 11:15 am to 12:15 pm

Sr.No.	Name of Participant	Class	Signature
1	Mahesh Nawabkhau Muteule	FY. B.S.C. HS	Muteule
2	Pathak Ishwar Ashok	F.Y. BSC HS	Pathak
3	Rushikesh Ashok Pund	F.Y. BSC. HS.	R.A. Pund
4	Akshay Alitin patke	F.Y. B.S.C. HS.	Akshay
5	Pawar Khushi Gopesh	FY. BSC. HS	Pawar
6	Tarduli Swayam Durgaprasad	F.Y. BSC. HS	Tarduli
7	Shinde Vaishnavi Balasaheb	FY. BSC. HS	Shinde
8	Snehal Prashant Lokhande	FY. BSC. HS	Snehal
9	Rutuja Somnath Londhe	FY BSC. HS	Rutuja
10	Dhangar Poojab	FY. BSC. HS	Dhangar
11	Jayesh Suresh Miru	F.Y. B.S.C. HS	Jayesh
12	Mahesh Prakash Kshirsagar	F.Y. BSC HS	Mahesh
13	Baban Ambadas Rumar.	F.Y. BSC. HS	Baban
14	Barmeshbhai Rudendra Lalchand	F.Y. BSC. HS	Barmesh
15	Lanke Nitin Rajaram	F.Y. BSC HS	Lanke
16	Mhaske Manohar Babasaheb	F.Y. BSC. HS.	Mhaske
17	Khushi Manish Ashutkar	FY. BSC. HS.	Khushi
18	Somayyadhi Bapusaheb somde	F.Y. BSC. HS.	Somayyadhi
19	Keshavn Amrita Popat	F.Y. BSC HS	Keshavn
20	Salve Digvijay Mahesh	FY. BSC. HS	Salve
21	Kamble Payal Vilas	F.Y. BSC. HS	Kamble
22	Takale Rushikesh Dnyandeo	F.Y. BSC. HS	Takale
23	Tanaya Subhash Bhupkar	F.Y. BSC. HS	Tanaya
24	Talwar B	FY. BSC. HS	Talwar
25	Devkeshwar Jale	F.Y. BSC. HS	Devkeshwar
26	Kamble Rushikesh Balasaheb	F.Y. BSC. HS	Kamble
27	Dhawale Bhagat Arun	F.Y. BSC. HS	Dhawale
28	Gaikwad Bhavani	FY. BSC HS	Gaikwad
29	Rudraksh Gandhi	FY BSC HS	Rudraksh
30	Somayyadhi	FY BSC HS	Somayyadhi

Prof. G. T. Sonawane
Event Co-ordinator



Principal

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EVENT ATTENDANCE SHEET

(Academic Year : 2022 - 2023)

Event / Function :- International Day of Democracy

Day and Date :- Thursday, 15/09/2022 Time :- 11:15 am to 12:15 am

Sr.No.	Name of Participant	Class	Signature
1	Chudikala Numan Anis	FY.B.S.C	
2	Athare shrikant Siddheshwore	FY.BSC. HS	Athare SS.
3	Sayambar Sanket Ashok	FY.BSC. HS	Sayambar
4	Wotkar Abhishek premad	FY.BSC. HS	A.P.K
5	Awarghade Aditya Rajendra	FY.BSC. HS	ARA
6	Bhapkar Onkar Pradip	FY.BSC. HS	Bhapkar
7	Ayush Anil Ghalange	FY.BSC. HS	Ag
8	Manoj Khatake	FY.BSC. HS	Manoj
9	Hamdal Krushna	FY.BSC. HS	Hamdalkh
10	Gandhi Shreyash	FY.BSC. HS	Shre
11	Shreyash Walunekar	FY.BSC. HS	Shre
12	Darekar Tejesh Santosh	FY.BSC. HS	Darekar
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Prof. G.T. Sonawane
Event Co-ordinator



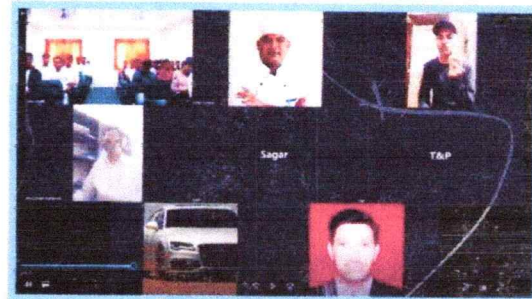
Principal

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International Coffee Day

Event:	International Coffee Day
Resource Person:	Shri. Sagar Dumbre, Store Manager, Starbucks
Day and Date:	Saturday, 01/10/2022
Venue / Place:	Seminar Hall, AJMVPS IHMCT Ahmednagar
Mode of Conduct:	Online – Zoom platform
No. of Participant	Students : 42 Faculty : 04 Total : 46
Purpose:	To celebrate Coffee Day and promote coffee as a beverage
Outcome	The students had detailed knowledge of various aspects of coffee

SCREENSHOTS OF THE EVENT



Welcome and opening of session



Online Session by Mr. Sagar Dumbre and Mr. Burhan




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NOTICE


The Institute is celebrating Coffee Day on Saturday, 01/10/2022 at 11.00 am. All the students should report in a well groomed manner at 11.00 am. Online lecture of Shri. Sagar Dumbare, Store Manager, Starbucks, Koregaon Park, Pune is organized in Seminar Hall to celebrate the International Coffee Day. All the students should participate in the activity.

Date: 28/09/2022

Place: Ahmednagar


Event Co-ordinator




Principal
Principal
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EVENT ATTENDANCE SHEET

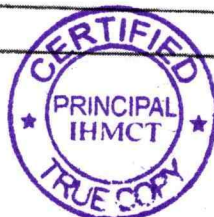
(Academic Year : 2022 - 2023)

Event / Function :- International Coffee Day

Day and Date :- Saturday, 01/10/2022 Time :- 11:00 am

Sr.No.	Name of Participant	Class	Signature
1	Bhaskar Onkar Pradip	Fy BSc HS	Bhaskar
2	Kale Ajay Ganesh	Fy BSc HS	AGK
3	Bodakh Harishal Vijay	FY BSc HS	H.V. Bodakh
4	Snehal Lakhonde	FY BSc HS	Lakhonde
5	Charleen Gaikwad	FY BSc HS	Charleen
6	Tatin Bhagchandani	FY BSc HS	Tatin
7	Rudhresh Gandharte	FY BSc HS	Rudhresh
8	Dewang Pazeek	FY BSc HS	Dewang
9	Aditya Awagbade	FY BSc HS	Aditya
10	Baban Rupnar	FY BSc HS	Rupnar
11	Gandhi S'reyagh	FY BSc HS	Gandhi
12	Khatake Mahot	FY BSc HS	Khatake
13	Bharat Dhawale	FY BSc HS	Bharat
14	Parmeshwar Waghmode	FY BSc HS	Parmeshwar
15	Takale Rishikesh	FY BSc HS	Takale
16	Mhaske Mallehindru	FY BSc HS	Mhaske
17	Dagdiya Ankita	FY BSc HS	Dagdiya
18	Khushi Ashtekar	FY BSc HS	Khushi
19	Asmita Kshetree	FY BSc HS	Asmita
20	Sudarshan Tharge	FY BSc HS	Sudarshan
21	Dhumal Kaban	FY BSc HS	Dhumal
22	Krushna Handal	FY BSc HS	Krushna
23	Chamate Shankar	FY BSc HS	Chamate
24	Borde Harishada	FY BSc HS	Borde
25	Tarage Ankita	FY BSc HS	Tarage
26	Jadhav Gauri	FY BSc HS	Jadhav
27	Mupparam Abhi	FY BSc HS	Mupparam
28	Jagtap Omkar	FY BSc HS	Jagtap
29	Pawar Harish	FY BSc HS	Pawar
30	Chandan Harshal	FY BSc HS	Chandan


Event Co-ordinator




Principal

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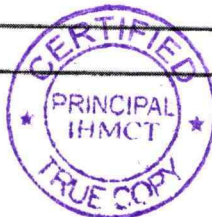
(Academic Year : 2022 - 2023)

Event / Function :- International Coffee Day.

Day and Date :- Saturday. 11/10/2022 Time :- 11:00 am

Sr.No.	Name of Participant	Class	Signature
31	Lenke Nitin Rajaram	Fy.Bsc.HS	
32	Mehesh Prakash KSHIRSAGAR	fy.BSC.H.S	
33	Rohit Shivdhanekar Singh	fy.BSC.H.S	
34	Aqush Kanhaiya Chaware	fy.BSC.H.S	
35	Karan Jyoti Kinger	fy.BSC.H.S	
36	Avinash Late.	Final year MCT	
37	Ayub Sayyad	—	
38	Rohit Dhume	—	
39	Vaishnavi Adigepul	—	
40	Umer Shaikh	—	
41	Sachin Digvijay Mahan	FV.BA2.HS	
42	Chameer Bhushan Arun	fy.Bsc.HS	
43	Sagar P. Walande	Faculty	
44	Vahid D. Maniyar	Faculty	
45	Prof. Balasahel Shendege	—	
46	Rushikesh Ashok Pund.	Fy.Bsc.HS	
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Event Co-ordinator



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WORLD AIDS DAY 2022

Activity / Event:	Guest Lecture on 'AIDS Awareness' on the occasion of 'World AIDS Day'
Day and Date:	Thursday, 1 st December, 2022 at 11:30 am
Resource Person:	Mr. Prashant Yende Project Director, Network of Ahmednagar People Living With HIV/AIDS (NAP+), Project - Vihaan Care & Support Center Ahmednagar.
No. of Participants:	Students:- 74 Faculty:- 06 Total = 80
Purpose:	- To create awareness about this disease especially in the minds of youths. - To aware the students about the care to be taken to keep this disease away from one's life

* SNAPSHOTS *



Felicitation and welcome address by Principal



Guest Lecture by Mr. Prashant Yende and the audience in the lecture



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

NOTICE

On the occasion of 'World AIDS Day', the institute has organized a **Guest Lecture - 'AIDS Awareness'** on **1st December 2022 at 11:15 am**. The lecture is organized to create awareness about this disease specially in the minds of youths.

All the students of BHMCT and B.Sc.HS programs shall attend this guest lecture.

Date: 23/11/2022

Place: Ahmednagar


Prof. Y. S. Sadre

Principal

Principal

Institute of

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



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

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

EVENT ATTENDANCE SHEET

(Academic Year : 202 - 202)

Event / Function :- Guest Lecture on Awareness on AIDS/HIV

Day and Date :- 1st December 2022, Thursday Time :- 11:30 am

Sr.No.	Name of Participant	Class	Signature
1	Tanisha Galfade	SY BSc.HS.	
2	Harshada Borde	SY BSc.HS	
3	Tonage Anilika	SY BSc.HS	
4	Jadhav Gauri	SY BSc.HS	
5	Pratik More	FY BSc.HS.	
6	Pawar Harish	SY BSc.HS	
7	Bhawale Saish	SY BSc.HS.	
8	Pannawar Abhishek	FY BSc.HS.	
9	Dagdiya Ankita	FY BSc.HS.	
10	Sarede samruddhi	FY BSc.HS	
11	Gaikwad Bhavleen	FY BSc.HS	
12	Durang Parulk	FY BSc.HS	
13	Snehal Lokhande	FY BSc.HS	
14	Rushikesh Kamble	FY BSc.HS	
15	Kamble Payal	FY BSc.HS	
16	Gandhi Shreyash Amit	FY BSc.HS	
17	Niraj Gnanesh Rajpure	SY BSc.HS	
18	Abhishek Meht	FY BSc.HS	
19	Abhishek Muppalam	SY BSc.HS.	
20	Dorandale Sanket	SY BSc.HS	
21	Ghodeswar Prasannaet	SY BSc.HS	
22	Karan A. Kingar	SY BSc.HS.	
23	Bhagat Dhiraj	---	
24	Chameete Shrinikar	SY BSc.HS	
25	Pawar Khushi	FY BSc.HS	
26	Khushi Ashtekar	FY BSc.HS	
27	Thange Sudarshan	FY BSc.HS	
28	Bodkh Harshal	FY BSc.HS	
29	Shinde Tejas	SY BSc.HS	
30	Chandam Harshal Ashok	SY BSc.HS	

Event Co-ordinator



Principal

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

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

EVENT ATTENDANCE SHEET

(Academic Year : 202 - 202)

Event / Function :- Guest Lecture on 'Awareness of AIDS/HIV.'

Day and Date :- 1st Dec. 2022

Time :- 11:30 am.

Sr.No	Name of Participant	Class	Signature
1	Boarde Nikhil Sitaram	S.Y. BSC HS	Nikhil
2	Chavan Saurabh Chandrakant	S.Y. BSC HS	Saurabh
3	Soygad Ayub Nasir	Final year C.T	Ayub
4	Uwez Shaikh	Final year C.T	Shaikh
5	Mandar Joshi	—/—	Mandar
6	Shiraj Shirajde	—/—	Shiraj
7	Vaishali Adityapur	—/—	Vaishali
8	Shubham Bunde	—/—	Shubham
9	Krishna Rathod	—/—	Krishna
10	Akshay Gorkal	S.Y. BSC HS	Akshay
11	Rohit Ohmal	Final year C.T	Rohit
12	Jatin D. Bhagchandani	F.Y. BSC HS	Jatin
13	Shreyash Walunjkar	F.Y. BSC HS	Shreyash
14	Anagha Aditya Rajendran	F.Y. BSC HS	Anagha
15	Suyash V. Bhagwat	T.Y. BSC HS	Suyash
16	Dandekar Ritish Balasahib	T.Y. BSC HS	Ritish
17	Kharmale Raj B.	T.Y. BSC HS	Kharmale
18	Onal Sumit - A.	T.Y. BSC HS	Onal
19	Dandekar Nikhil B.	T.Y. BSC HS	Dandekar
20	Dangot Radhe M.	—/—	Dangot
21	Chaudhary Bhushan A.	—/—	Chaudhary
22	Jagtap Chakradhar B.	T.Y. BSC HS	Jagtap
23	Yashwardhan Komit S.	—/—	Yashwardhan
24	Pratish Rakesh Bhalani	T.Y. BSC HS	Pratish
25	Gaikwad Abhishek Bhairavnath	T.Y. BSC HS	Gaikwad
26	Kalane Omkar Navnath	T.Y. BSC HS	Kalane
27	Dhaval Bhavath Arun	F.Y. BSC HS	Dhaval
28	Kale Ajay Ganesh	F.Y. BSC HS	Kale
29	Achpute Atul Vinayak	T.Y. BSC HS	Achpute
30	Adarsh Dattatray Gaikwad	T.Y. BSC HS	Adarsh



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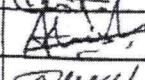
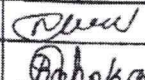
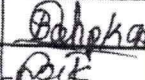
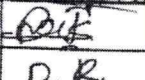
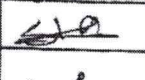
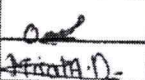
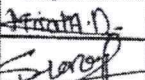
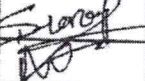
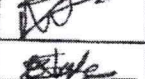
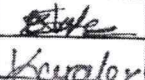
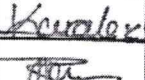

EVENT ATTENDANCE SHEET

(Academic Year : 202 - 202)

Event / Function :- Guest lecture on 'Awareness on AIDS/HTV'

Day and Date :- 1st Dec. 2022

Time :- 11:30 am.

Sr.No.	Name of Participant	Class	Signature
1	Karan Ashok Sawant	T.Y. BSC. HS	
2	Avinash Late	T.Y. CT	
3	Nilesh Geraji Palve	T.Y. B.Sc	
4	Bhaskar Onkar Pradip	T.Y. BSC	
5	Khatake Anand Raju	F.Y. BSC	
6	Rupnar Babin A.	F.Y. BSc.	B.R.
7	Nimbekar Shubham Pramoel	T.Y. BSC	
8	Misal Anker Smit	T.Y. B.Sc.	
9	Misal Anol Dhondiram	T.Y. B.Sc. H.S	
10	Sangap Dayneshwar Haribhau	T.Y. B.Sc. H.S	
11	Ughade Mayur Machindra	-II-	
12	Navale Shivam Balu	-II-	
13	Karale Snehal Sanjay.	Karale's	
14	Chauhan Bhushan Arun	T.Y. B.Sc. H.S	
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Event Co-ordinator




Principal

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

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

Activity / Event:	Self Defense under 'Nirbhaya Kanya Abhiyan'
Day and Date:	25/02/2023, Saturday
Venue / Place:	Advance Training Restaurant
Mode of Conduct:	Demonstration and physical training
No. of Participant	11
Purpose:	To acquaint the girl students with self-defense techniques.
Outcome	➤ Students learned and practiced the various self-defense techniques.





Ahmednagar Jilha Maratha Vidya Prasarak Samaj's

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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

NOTICE

The institute has organized a Training Session on **"Self Defense" under Gender Equity** for all the girl students and ladies staff of the institute on **25th February 2023 at 11:30 am.** To conduct this workshop, institute has invited an expert Miss. Payal Pawar.

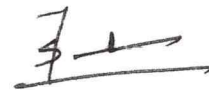
All the students of BHMCT and B.Sc.HS programs shall remain present and actively participate in this training session at third floor dining hall.

Date: 18/02/2023

Place: Ahmednagar


Prof. R.R. Khatavkar

Event co ordinator


Prof. Y. S. Sadre
Principal



Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
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EVENT ATTENDANCE SHEET

(Academic Year : 202 - 202)

Event / Function :- Self Defense Training under Nibhaya Kanya

Day and Date :- 25/2/23 Abhyam Time :- 11:15 am

Sr.No.	Name of Participant	Class	Signature
1	Snehal Sanjay Karale	TY BSc	Karale.ss
2	Sayli anil Jagtap	TY BSc.	S.Jagtap
3	Tambali Saba Papabhai	T.Y. BSc. HS	Saba
4	Asmita Papant Kshubee	FY. BSc. HS	Kshubee
5	Payal Kamble	FY. BSc. HS	Kamble
6	Samruddhi Sarode	FY. BSc. HS	Sarode
7	Khushi Ashtekar	FY. BSc. HS	Ashtekar
8	Ankita Dagdiya	FY. BSc. HS	Dagdiya
9	Tanaya Bhapkar	FY. BSc. HS	Tanaya
10	Snehal Lokhande	FY. BSc. HS	Lokhande
11	Charleen Gaikwad	FY. BSc. HS	Gaikwad
12	Rachana / Khatawkar	Faculty	Khatawkar
13	Prachi Kale	Faculty	Kale
14	Mangal Palve	Faculty	Palve
15	Madhvi Yagita Mam	Faculty	Yagita
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Khatawkar
Event Co-ordinator



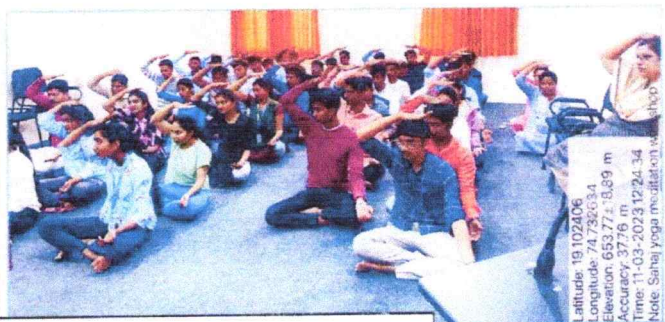
31
Principal

A MEDITATION WORKSHOP BY SAHAJA YOGA

Activity / Event:	A MEDITATION WORKSHOP BY SAHAJA YOGA
Day and Date:	Saturday, 11 th March 2023
Time:	11:30 am
Venue / Place:	Seminar Hall, IHMCT Ahmednagar
No. of Participant	Students:- 36 Teaching Staff:- 06 Total:- 42
Purpose:	To acquaint the students with the meditation practices for the self-realization and achieving healthy and joyful life.
About the event:	The meditation workshop was organized in the institute on 11 th March 2023 at 11:30 am. The representatives of the Sahaja Yoga Pariwar, Ahmednagar were invited to conduct the session. Mr. Jitendra Rasalkar unfolded the meaning of <i>Sahaja Yoga</i> followed by the history and information about <i>Sahaja Yoga</i> . He demonstrated the techniques and the process of doing sahaja yoga meditation to the participants. The simple steps of the meditation were easily done by the participants and they learnt the art of sahaja yoga.

Photos of the Activity

**Flex Board of
the Workshop**



Participants performing meditation during the workshop



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

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Date : / / 20

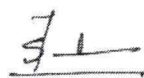
NOTICE

For Capacity Building and Skill Enhancement for Life Skills of the students, the institute has organized **A Meditation Workshop** on **11th March 2023** at **11:30 am**. The workshop will be conducted by **Sahaj Yoga Pariwar, Ahmednagar**.

All the students of BHMCT and B.Sc.HS programs shall remain present and actively participate in this session at seminar hall.

Date: 08/03/2023

Place: Ahmednagar


Prof. Yogita Sadre

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 - 414 001. Ph. / Fax (0241) 2326778

EVENT ATTENDANCE SHEET

(Academic Year : 202 - 202)

Event / Function :- A Meditation Workshop by Sahaj Yog Pariwar
Day and Date :- Saturday, 11/03/2023 Time :- 11:30 am.

Sr.No.	Name of Participant	Class	Signature
1	Kamble Payal Vilas	Fy. BSc. HS	Kamble
2	Kshirke Amita Popat	Fy. Bsc. HS	Kshirke
3	Karale Snehal Sanjay	TY Bsc. HS	Karale S.
4	Khushi Manish Ashtekar.	FY. BSC. HS.	Khushi
5	Ankita Nandkishor Dagdiya	FY. BSC HS	Ankita
6	Tanaya Subhash Bhaptkar	FY. BSC. HS	Tanaya
7	Snehal Lokhande	FY. BSc. HS	Lokhande
8	Samruddhi Sarode	FY. BSc. HS	Sarode
9	Devang Patil	FY. BSc. HS	Devang
10	Rishikesh Kamble	FY. BSc. HS	Rishikesh
11	Aditya Avghade	FY. BSC. HS	Aditya
12	Rashash ga Grandhale	FY. BSC. HS	Rashash
13	Maharaj Poojashree	T.Y Bsc. HS.	Maharaj
14	Shivraj Shingade	Final year	Shivraj
15	Abhishek Magaral Sisodiya	4 th yr CT	Abhishek
16	Rohit Dhumal	Final year C.T.	Rohit
17	Barde Shubham	4 th year B.H.M.	Barde
18	Vrushabh Ghodke	Final year CT	Vrushabh
19	Mandar Joshi	—	Mandar
20	Vaishnavi Adigopul	—	Vaishnavi
21	Arjun Sanyal	—	Arjun
22	Uwey Shaikh	—	Uwey
23	Nimbalkar Shubham Prasad	TY. BSc. HS	Nimbalkar
24	Nawale Shivam Balu	T-Y. BSc. HS	Nawale
25	Aniket Pravin Visra	T.Y. BSc. HS	Aniket
26	Sonsale om Sanyal	T.Y. BSc. HS	Sonsale
27	Sanyal V. Bhagwanat	T.Y. BSc. HS	Sanyal
28	Brushar A. Chavhan	TY BSc HS	Brushar
29	Atharva M. Kulkarni	TY BSc HS	Atharva
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Anand
Ankur Sonawane
Event Co-ordinator



Prof. V.S. Sudre
Principal

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

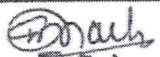
Lal Taki Road, Ahmednagar - 414 001. Ph. / Fax (0241) 2326778

EVENT ATTENDANCE SHEET

(Academic Year : 202 - 202)

Event / Function :- A Meditation Workshop by Sahaj Yog Parniwar
Day and Date :- Saturday, 11/03/2023 Time :- 11:30 am.

Sr.No.	Name of Participant	Class	Signature
1	Takale Rushikesh Onyandea.	F.Y. BSc HS	Rush
2	Jagtap Sayli Anil	F.Y. B.Sc.H.S.	S. Jagtap
3	Solc Digvijay Mohan	Fy BSC-HS	D. Solc
4	Rulnar Baban Ambadas	F.Y. BSC.HS	Rulnar
5	Khadake Manoj Lahu	F.Y. BSC.HS	Manoj
6	Handal Krishna balnath	F.Y. BSc.HS	Handal
7	Rushikesh Pund	Fy. BSC.HS.	R.A. Pund
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Gokul Jorawane
Event Co-ordinator




Prof. Y.S. Sadre
Principal

Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
INSTITUTE OF
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Approved by AICTE, Govt. of Maharashtra, DTE & Affiliated to S.P.U Pune

Activity / Event:	Guest Lecture on Cyber Security
Day and Date:	Wednesday, 3 rd May 2023
Venue / Place:	Seminar Hall
Mode of Conduct:	Presentation with expert lecture
No. of Participant	46
Purpose:	To create awareness amongst students with respect to Cyber Security
Outcome:	<ul style="list-style-type: none"> ➤ Students learned to use of internet with proper security and safety measures. ➤ Students developed an understanding of handling the various cyber threats





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

Ref. No. :

Date : / / 20

NOTICE


Cyber security is the protection of internet-connected systems such as hardware, software and data from cyber threats. The practice is used by individuals and enterprises to protect against unauthorized access to data centers and other computerized systems.

In accordance with the above subject a guest lecture has been planned on 3rd May 2023 at 12.00 pm. All the First Year B.Sc.HS and Third Year B.Sc.HS are hereby informed to be present in room no. 205 seminar hall for attending this lecture.

Place: Ahmednagar

Date: 29/04/2023


Event Coordinator


Principal



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

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

EVENT ATTENDANCE SHEET

(Academic Year : 202 - 202)

Event / Function :- Guest Lecture on Cyber Security

Day and Date :- 3rd May 2023, Wednesday Time :- 12.00 pm

Sr.No	Name of Participant	Class	Signature
1	Snehal Sanjay Karale	T.Y.BSC.HS	Karale SS
2	Bhushan Anup Chauhan	T.Y.BSC.HS	Bhushan
3	Radey mahesh Dongat	- II -	Radey
4	Chakraborty Balasahab Jagtap	- II -	Chakraborty
5	Maheshwar Kavincha Anant Sahab	T.Y.BSC.HS	Maheshwar
6	Nikhil Ramdas Dandawte	- II -	Nikhil
7	Sanket Sanjay Gaikwad	- II -	Sanket
8	Raj Santosh Kharmale	- II -	Raj
9	Rasad Suresh dale	- II -	Rasad
10	Shubham Pramod Nimbalkar	- II -	Shubham
11	Khushi Ganesh Pawar	P.Y.BSC.HS	Khushi
12	Khushi Manish Ashtekar	- II -	Khushi
13	Payal Vilas Kamble	- II -	Payal
14	Asmita Popat Kshetral	- II -	Asmita
15	Harad Krishna balnath	F.Y.BSC.HS	Harad
16	Rupnar Baban Ambadas	F.Y.BSC.HS	Rupnar
17	Lanize Nitin Rajanem	F.Y.BSC.HS	Lanize
18	Gaikwad Adarsh Dattatray	T.Y.BSC.HS	Gaikwad
19	Sayambhvikas Navanath	F.Y.BSC.HS	Sayambhvikas
20	Sumit Agustin	T.Y.BS.CHS	Sumit
21	Alimat Sanket	F.Y.BSC.HS	Alimat
22	Pratham Baxate	T.Y.BSC.HS	Pratham
23	Gaurav Temrak	T.Y.BSC.HS	Gaurav
24	Arindha Visaru	T.Y.BSC.HS	Arindha
25	Sonsale om	T.Y.BSC.HS	Sonsale
26	Takale Rushikesh	F.Y.BSC.HS	Takale
27	Athore Shrikant	F.Y.BSC.HS	Athore
28	Mhaske ma chindra	F.Y.BSC.HS	Mhaske
29	dhawale Bharat	F.Y.BSC.HS	dhawale
30	Aush galange	F.Y.BSC.HS	Aush

[Signature]
Event Co-ordinator



[Signature]
Principal Page 030

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

EVENT ATTENDANCE SHEET

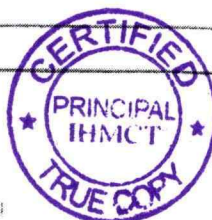
(Academic Year : 202 - 202)

Event / Function :- Guest Lecture on Cyber Security

Day and Date :- 3rd May 2023 Wednesday Time :- 12:00 PM

Sr.No.	Name of Participant	Class	Signature
1	Shreyash Gandhi	FY.BSc.HS	SR
2	Mandwate Ritesh Balasahab	FY.BSc.HS	
3	Borade Shubham S.	F.Y.H.	
4	Digvijay Sahu	FY.BSc.HS	
5	Kushikash Kamble	—H—	
6	Aditya Awaghade	FY.BSc.HS	APA
7	Manoj Kharake	FY.BSc.HS	
8	Sanket Sayambar	F.Y.BSc.HS	Sanket
9	Vrushabh GHODAKE	Final year CT	
10	Vaishnavi Adigopul	Final Year CT	Vaigopu
11	Tanaya Bhapkar	FY.BSc.HS	Tanaya
12	Ankita Dagoliya	FY.BSc.HS	Ankita
13	Charleen Gaikwad	FY.BSc.HS	Charleen
14	Tatin Bhagchandani	FY.BSc.HS	
15	Abhishek Sisodiya	4 th year BHMCT	Abhishek
16	Athena Kulkarni	T.Y.B.Sc.H.S	Athena
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Hatulkar
Event Co-ordinator



Principal
Principal Page 031

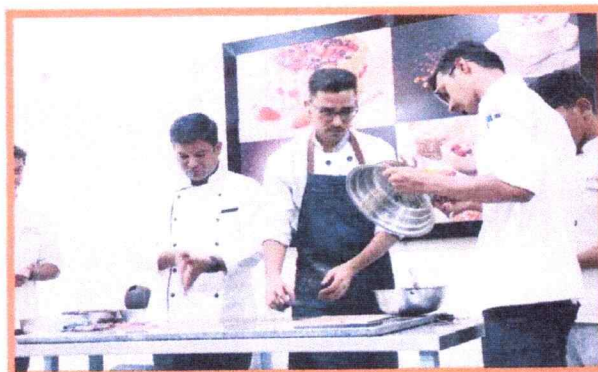


Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
INSTITUTE OF
HOTEL MANAGEMENT AND CATERING TECHNOLOGY
AHMEDNAGAR

Lal Taki Road, Ahmednagar – 414001. Ph. / Fax (0241) 2326778

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

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





Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
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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	

(Signature)

Event Incharge



(Signature)

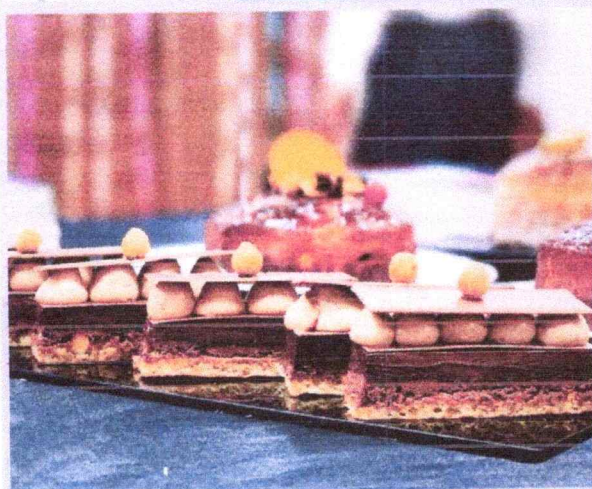
I/c. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001

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Name of Activity:	Certificate Course in Bakery and Confectionery in collaboration with Academy of Pastry and Culinary Arts (APCA) Mumbai
Duration:	3 Days / 20 Hours
Date From - To	14 th Nov. 2022 – 16 th Nov. 2022
Credits Allotted:	2 Credits
No. of participants	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

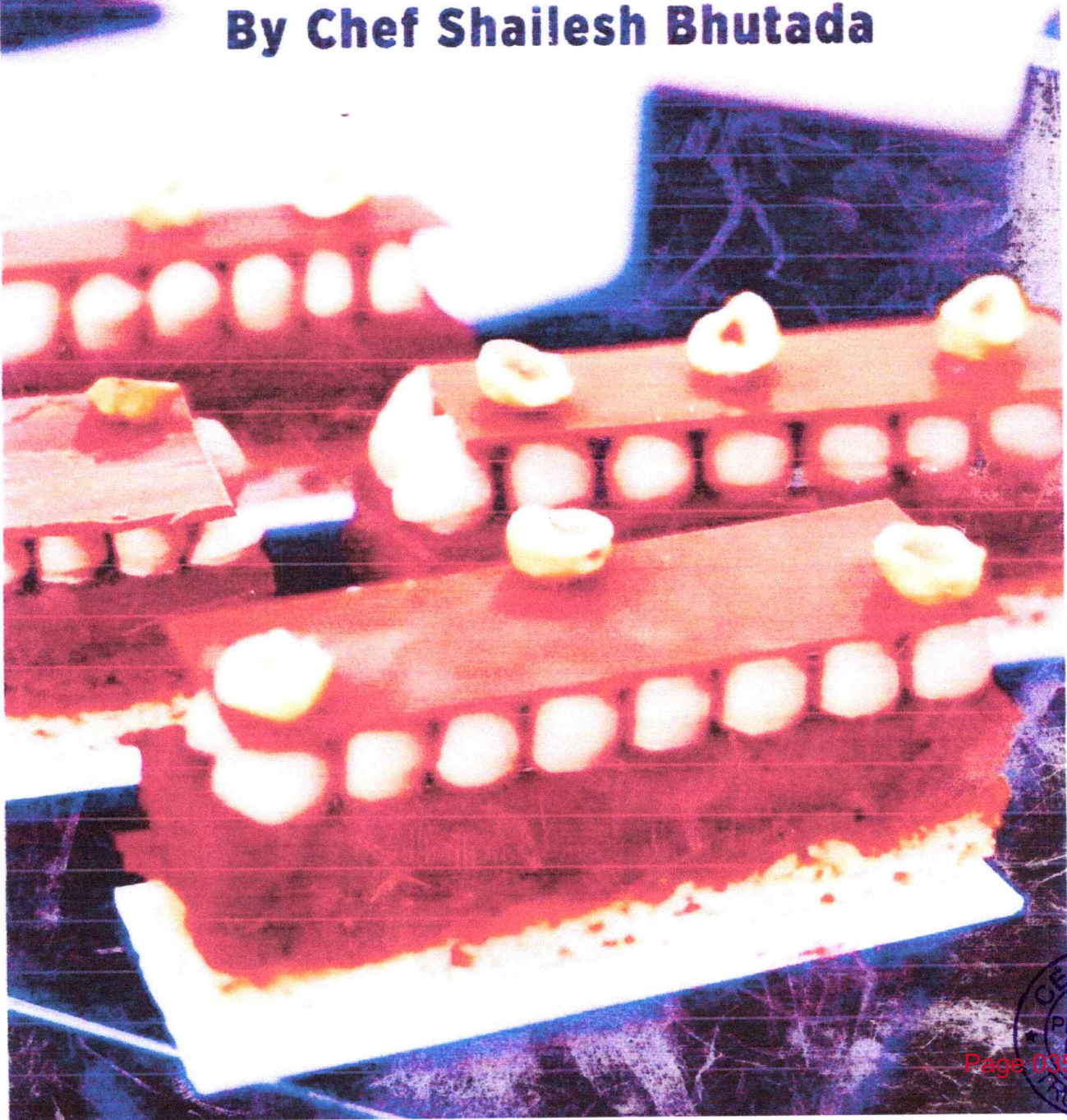
Snapshots of the Course:



Certification program in Baking

14th Nov - 16th Nov

By Chef Shailesh Bhutada

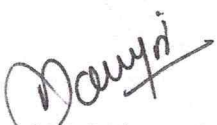


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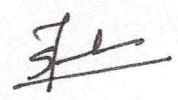
Approved by AICTE, Govt. of Maharashtra, DTE & Affiliated to S.P. Pune University

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

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

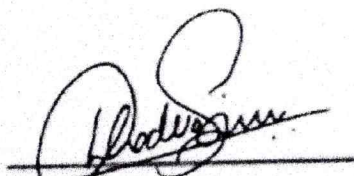
This certificate is presented to

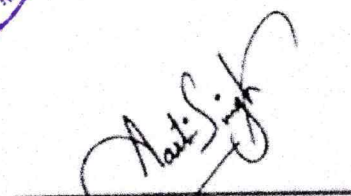
Raj Kharmale

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

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

Activity / Event:	Workshop on Grooming and Make up Techniques required for the Industry
Day and Date:	Thursday, 11 th May 2023
Venue / Place:	Seminar Hall, AJMVPS, Institute of Hotel Management and Catering Technology, Ahmednagar
No. of ParticipantS:	Students - 11 Faculty - 4 Total = 15
Purpose:	To help students know the grooming standards and Make up Techniques required by the Industry.
Resource Person:	Mrs. Manggalas Pidiyar Proprietor - Manggalas Makeover and Academy, Ahmednagar
Event Coordinator:	Prof. Chavan Prachi

Photos of the Activity

Mrs. Manggalas Pidiyar and her colleague at the workshop demonstrated the grooming and make up techniques



All the girls and faculty of the institute participated in the workshop





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

Ref. No. :

Date : 06 / 05 / 2023

NOTICE

All the Girls are hereby informed that the college has arranged the Workshop on "Grooming and Make up Techniques required by the Industry" by a well Known Beautician Mrs. Manggalas Pidiyar from Ahmednagar. The workshop is scheduled on Thursday, 11th May 2023 at 12 pm in Seminar Hall. All the girls should attend the same.

Chavan

Prof. Chavan Prachi
Event Co-ordinator

Y. Sadre

Prof. Yogita Sadre
Principal



Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
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AHMEDNAGAR**

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

EVENT ATTENDANCE SHEET

(Academic Year : 202 - 202)

Event / Function :- Grooming and Make-up Techniques for girl student
Day and Date :- Thursday, 11/05/2023 Time :- 12:00 pm

Sr.No.	Name of Participant	Class	Signature
1	Miss Sayu Anil Jagtap	Third Year	S Jagtap
2	Tanaya Subhash Bhapkar	FY BSC HS	Tanaya
3	Ankita Nandkishor Dagdiya	FY BSC HS	Ankita
4	Pauzar Khushi Ganesh	FY BSC HS	Khushi
5	Khushi Manish Ashrekar	FY BSC HS	Khushi
6	Asmita Dpat Kshir	FY BSC HS	Asmita
7	Snehal Sanjay Karale	FY BSC HS	Snehal
8	Shankar Rajal Wale	FY BSC HS	Shankar
9	Samruddhi Bapusaheb Sarode	FY BSC HS	Sarode
10	Chaulun Gaikwad	FY BSC HS	Chaulun
11	Vaishnavi Adigopul	final yr BHMCT	Vaishnavi
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I/c. Principal
Institute of

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

Pranav
Event Co-ordinator

Principal
Principal Page 041



**INSTITUTE OF
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Approved by Govt. of Maharashtra, DHE & Affiliated to S. P. Pune University

INST. CODE NO. C001863


Ref. No. :

Date : / / 20

LIST OF FUNCTIONAL MOU'S SIGNED BY THE INSTITUTE

ACADEMIC YEAR 2022 – 2023

No.	Name of the Organization with MoU signed	Date of MOU signed	Valid for	Activity Conducted during the year
1.	Shubh Flower's and Events, Ahmednagar	18/09/2022	1 year	Workshop on Flower Arrangement
2.	Gajraj Cleaners, Ahmednagar	18/07/2022	1 year	Visit to a Laundry
3.	Career 4You, Vashi, Navi Mumbai	07/07/2022	1 year	Seminar on International Placements in USA
4.	Kareer Krafters India Pvt. Ltd., Mumbai	07/07/2022	1 year	Seminar on Overseas Career Opportunities
5.	Hotel Lemon Tree Premier, Pune	22/05/2023	1 year	Hotel Visit for Kitchen Software Knowledge


I/c. Principal
Institute of
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Lal Taki Road, AHMEDNAGAR-414 001

MEMORANDUM OF UNDERSTANDING

(MoU)

Between

SHUBH FLOWER AND EVENTS,
AHMEDNAGAR, MAHARASHTRA

and



AJMVPS

INSTITUTE OF HOTEL MANAGEMENT AND CATERING
TECHNOLOGY,

AHMEDNAGAR, MAHARASHTRA



MEMORANDAM OF UNDERSTANDING

(MoU)

Between

Shubh Flower and events

Opp. Khakidas Baba Math, Near New Arts College, Laltaki Road, Ahmednagar, 414001.

And

Ahmednagar Jilha Maratha Vidya Prasarak Samaj's

Institute of Hotel Management and Catering Technology,

Residential High School Ground, Lal Taki Road, Ahmednagar - 414001



This memorandum of understanding has been duly agreed, approved and signed by the authorized signatories of the above mentioned establishments on 18/09/2022 at Ahmednagar.

Brief details of the signatories of this agreement is mentioned below –

Shubh Flowers and Events

Opp. Khakidas Baba Math, Near New Arts College,

Laltaki Road, Ahmednagar, 414001.

Maharashtra

Contact No.:- 7387737737

Email: shubhflowersnevents@gmail.com

and

Ahmednagar Jilha Maratha Vidya Prasarak Samaj's Institute of Hotel Management and Catering Technology, Ahmednagar

Address:- Residential High School Ground, Lal Taki Road, Ahmednagar, Maharashtra 414001.

Email:- ihmctajmvps@gmail.com

Contact No.:- 0241 2326778

Website:- <http://www.ihmct.in>

About Shubh Flowers and Events:

Established in the year 1989, by the name "Shubh Flowers And Events" in Lal Taki with the aim to provide best services to the customers. They specialize in designing exquisite flower arrangements that are made up of exotic, beautiful and fresh flowers. On board their team, has a group of floral design experts and artists, who are masters in the art of flower arrangements and customised bouquets. Each arrangement is an arresting display created using a combination of fresh and exotic flowers. Undoubtedly, they are one of the best florists in Lal Taki, Ahmednagar.

About the Institute:

The AJMVPS Institute of Hotel Management and Catering Technology, Ahmednagar has been approved by different authorities and is affiliated to world renowned Savitribai Phule Pune University (formerly known University of Pune). The institute conducts undergraduate courses in the field of hospitality education since 1997. The institute is managed by Ahmednagar Jilha



Maratha Vidya Prasarak Samaj trust has been engaged in establishing and managing educational units for about a century. The institute imparts quality education to the students through installation of modern state of the art facilities for teaching and practical purpose. It has also gives emphasis on the use of modern technologies for this purpose. The faculty is highly educated and experienced. The institute provides ample opportunities to the students to improve and enhance their personal skills through a large number of co-curricular and extra-curricular activities.

As an integral part of the course, the institute organizes work shop on flower arrangement. During the workshop florist demonstrate different types of flower arrangements and introduce to different tools, flowers and foliage required for flower arrangement. Keeping this in mind, this MoU is being signed between Shubh flower and events , Ahmednagar and the AJMVPS Institute of Hotel Management and Catering Technology, Ahmednagar. As a part of the syllabus, in accommodation operations subject the students are required to understand and learn various aspects of flower arrangement and its display . An association with Shubh flower and events can benefit the students in various flower decoration related aspects. On this particular basis the institute has entered into the MoU.

Purpose of MoU:

This MoU will be beneficial to the institute in the following manner.

- To conduct a workshop of 'Flower Arrangements' for the students of the institute
- To obtain a detailed knowledge of the availability and use of flower and foliage at various seasons of the year.
- To understand the various materials required for the purpose of making an attractive flower arrangement.
- To understand the different types of flower arrangement and the occasion on which they can be used.
- To learn the availability and use of various accessories used in making of flower arrangements.
- To understand the mechanism of preservation and enhancing the lifespan of flower arrangement.




Terms and Conditions:

- The MoU between the two parties is for mutual benefits
- There shall be no financial obligations on either party
- The MoU will be valid for a period of 1 year from the date of agreement and is subject to termination by one month's notice by either party
- Both the parties shall work in coordination and provide timely assistance for the beneficiaries
- Both the parties shall nominate a representative for interaction


Date: 18/09/2022

Place: Ahmednagar

Signatories of MoU:


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

शुभ फ्लॉवर्स अँड ईवेंट्स प्राइवेट लिमिटेड

For  प्रोप्रायटर
Shubh Flowers and Events
Ahmednagar

Witness:

- 1) Prof. Rachana Khatawkar Khatawkar
- 2) Prof. B.R. Shendage

Witness:

- 1) Patels A.S.
- 2) *


I/c. Principal
Institute of
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Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
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Approved by AICTE, Govt. of Maharashtra, DTE & Affiliated to S.P.U Pune

Activity / Event:	Flower Arrangement Workshop
Day and Date:	14/01/2023, Saturday.
Venue / Place:	Dining Hall
Mode of Conduct:	Demonstration
No. of Participant	33
Purpose:	To understand the various forms and styles of flower arrangement
Outcome:	<ul style="list-style-type: none"> ➤ Students got acquainted with the different types of flowers and foliage used in flower arrangement. ➤ Students observed the various equipments used in while making flower arrangement. ➤ Students observed making of different type flower arrangement.



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Report on Flower Arrangement Workshop

Date: 14/01/2023

Day: Saturday

Time: 11.00 am – 2.30pm

Venue: AJMVPS IHMCT Basic Training Restaurant, Ahmednagar

Number of Participants: 32

Number of Faculty:-05





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

Ref. No. :

Date : / / 20

NOTICE

Flower Arrangement Workshop

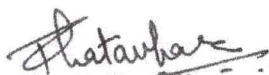
All the S.Y. and T.Y. B.Sc.HS students are hereby informed that, the 'Flower Arrangement Workshop' has been organized in the institute on 14th Jan.2023

The objective of this workshop is to create awareness and enhance student's creativity in flower arrangement using various techniques, types, shapes and colours. It will be a rich experience for all the attendees.

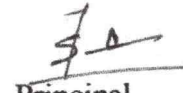
All the students need to be present for the workshop in Front office uniform.

Date: 07/01/2023

Place: Ahmednagar


Event Coordinator

Prof.Rachana Khatavkar


Principal

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

Date: 14th January 2023

Function: “Flower Arrangement Workshop”

Details of the Programme

Sr. No.	Particulars
1	Welcome
2	Introduction to the Event
3	Felicitation of the Expert
4	Speech by Principal
5	Vote of Thanks





Felicitation of the florist by Principal Y.S Sadre



Felicitation of the expert by Director Dr.N.R.Jagtap





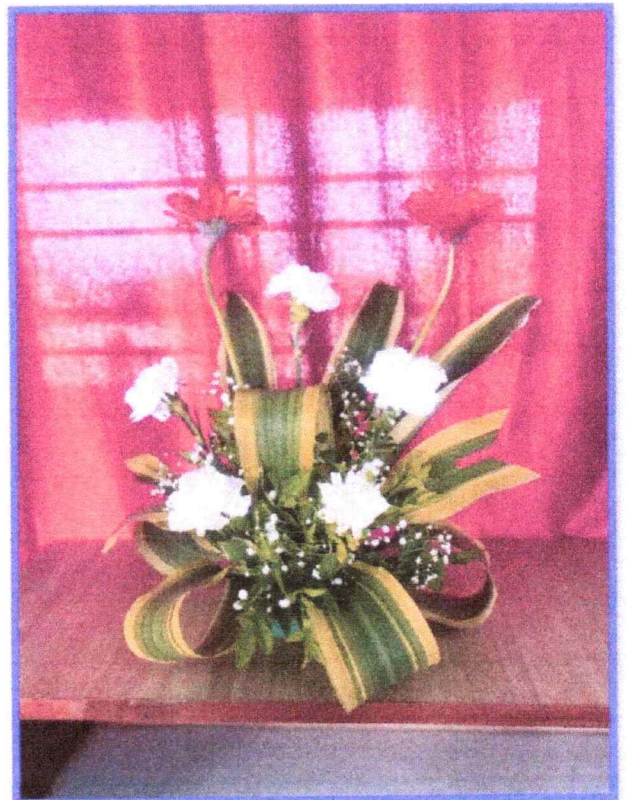
All set for the flower arrangement workshop



Different types of flower arrangement







Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
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EVENT ATTENDANCE SHEET

(Academic Year : 202 - 202)

Event / Function :- Flower Arrangement Workshop

Day and Date :- Saturday, 14/01/2023 Time :- 11:00 am

Sr.No	Name of Participant	Class	Signature
1	Karale Sohal Sanjay	Ty BSc	Karale
2	Sonsale Anu Krushna	T.Y. BSc	Sonsale
3	Nilesh Ganaji Palve	T.Y. BSc	Nilesh
4	Kulkarni Atharva Milind	T.Y. BSc.H.S	A.Kulkarni
5	Charkal Akshay Nardyan	S.Y. BSc.H.S	Charkal
6	Taglap Sayli Anil	T.Y. BSc.H.S	Taglap
7	Bozde Nikhij Sitaram	S.Y. BSc.H.S	Bozde
8	Kohak Rohan Bapu	S.Y. BSc.H.S	Kohak
9	Harshad Banudas Sonwane	S.Y. BSc.H.S	Harshad
10	Rahul Shivshankar Singh	S.Y. BSc.H.S	Rahul
11	Karan Ajay Kingar	S.Y. BSc.H.S	Karan
12	Darandale Sanket Gharasghath	S.Y. BSc.H.S	Darandale
13	Niraj Guresh Rajpure	S.Y. BSc.H.S	Niraj
14	Omkar Gangadhar Jagtap	S.Y. BSc.H.S	Omkar
15	Abhishek Pawade	S.Y. BSc.H.S	Abhishek
16	Tanisha Galfade	S.Y. BSc.H.S	Tanisha
17	Omkar Miral	S.Y. BSc.H.S	Omkar
18	Harish Pawar	S.Y. BSc.H.S	H.P.Pawar
19	Om. Dhadge	S.Y. BSc.H.S	Om
20	Abhishek Muppam	S.Y. BSc.H.S	Abhishek
21	Haresh Chanderam	S.Y. BSc.H.S	Haresh
22	Khushi Ashtekar	F.Y. BSc.H.S	Khushi
23	Sanket Gaikwad	T.Y. BSc.H.S	Sanket
24	Aniket Vasan	T.Y. BSc.H.S	Aniket
25	Ayush Chauhan	S.Y. BSc.H.S	Ayush
26	Raj Karmale	F.Y. BSc.H.S	Raj
27	Sagard Ayub	Final year CT	Sagard
28	Late Avinash	— II —	Late Avinash
29	Wandhakar Vishal	— II —	Wandhakar
30	Uwez Shaikh	Final year CT	Uwez

Ratnakar
Event Co-ordinator

[Signature]
Principal



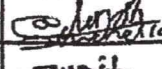
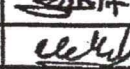
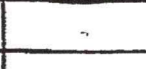
Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
**INSTITUTE OF
HOTEL MANAGEMENT AND CATERING TECHNOLOGY
AHMEDNAGAR**

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

EVENT ATTENDANCE SHEET

(Academic Year 202 - 202)

Event / Function :- Flower Arrangement Workshop
Day and Date :- Saturday, 14/01/2023 Time :- 11:00 am

Sr.No.	Name of Participant	Class	Signature
1	Gaitward Adarsh Dattatray	T.Y. BSC	
2	Sumit Agasth chel	T.Y. BSC	
3	Vrushabh Rajkumar Gholkar	Final year CT	
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Event Co-ordinator


Principal



MEMORANDUM OF UNDERSTANDING (MoU)

Between

GAJRAJ DRY CLEANERS
Gokul Nagar, Pipeline Road, Ahmednagar

and



Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
INSTITUTE OF
HOTEL MANAGEMENT AND CATERING TECHNOLOGY
AHMEDNAGAR
Lal Taki Road, Ahmednagar – 414001.



This memorandum of understanding has been duly agreed, approved and signed by the authorized signatories of the above mentioned establishments on 18/07/2022 at Ahmednagar.

Brief details of the signatories of this agreement is mentioned below –

Gajraj Dry cleaners with its head office located at Gokul Nagar, Pipeline Road, Ahmednagar – 414003 with the following details.

Address:- Gokul Nagar, Pipeline Road, Ahmednagar – 414003 Maharashtra, India.

E-mail: rajanv13@gmail.com

Contact No.:- +91 9890790001 / 9422224400 / 9890044388 / 0241- 2424522

and

Ahmednagar Jilha Maratha Vidya Prasarak Samaj's Institute of Hotel Management and Catering Technology, Ahmednagar

Address:- Residential High School Ground, Lal Taki Road, Ahmednagar, Maharashtra 414001.

Email:- ihmctajmvps@gmail.com

Contact No.:- +91 9822522733 / 0241- 2326778

Website:- <http://www.ihmct.in>

About Gajraj Dry Cleaners:

A Gajraj Dry cleaner is a reputed and highly esteemed establishment in Ahmednagar district. It is mainly involved in the washing, dry cleaning and ironing of different types of cloths like dress (ladies and gents), sarees, curtains, silk and cotton material pertaining to dresses and upholstery. For this purpose it has modern set up, a modern unit with the latest machinery and equipments of the state of the art. It uses all procedures which are defined for the purpose of laundering and dry cleaning. It ensures timely delivery of the articles in the proper designed manner. The processes involved are bio-friendly in nature.

About the Institute:

The AJMVPS Institute of Hotel Management and Catering Technology, Ahmednagar has been approved by different authorities and is affiliated to world renowned S P Pune University (formally University of Pune). The institute conducts undergraduate courses in the field of hospitality education since 1997. The institute is managed by Ahmednagar Jilha Maratha Vidya Prasarak Samaj which has been engaged in establishing and managing educational units for



about a century. The institute imparts quality education to the students through installation of modern state of the art facilities for teaching and practical purpose. It has also lays stress on the use of modern technologies for this purpose. The faculty is highly educated and experienced. The institute provides ample opportunities to the students to improve and enhance their personal skills through a large number of co-curricular and extra-curricular activities.

As a part of the syllabus, the students have a course on housekeeping throughout their study. For this study the important aspect is about the laundering procedures and practices. In order to make the students aware of such practices it is essential to have an industrial visit for firsthand information. Moreover such a profession can be a part of entrepreneurship amongst the hospitality students. On this particular basis the institute has entered into the MoU.

Purpose of MoU:

The visit of the students from a hospitality institute to a modern and well equipped laundry is helpful in the following manner.

- It help to understand the procedure of receiving and delivery of material received by the laundry
- It provides information about different steps involved in the washing processes like sorting, tagging, stain removal, identification of damage, use of proper detergents (laundry chemicals), dry cleaning, ironing, folding, hanging and channeling to the delivery counters.
- To understand bio-friendly procedures like heating water through solar panels, use of eco-friendly bio-detergents.
- Understanding the modern equipments used with respect to their availability, make, prizes and agents for purchase.
- To understand the various skills of the employees and benefits provided to them
- To understand the cost of laundering and dry cleaning of different materials / articles.

Terms and Conditions:

- The MoU between the two parties is for mutual benefits and to provide exposure to the students to laundry operations.
- There shall be no financial obligations on either party.



- The MoU will be valid for a period of 1 year from the date of agreement and is subject to termination by one month's notice by either party.
- Both the parties shall work in coordination and provide timely assistance for the beneficiaries.
- Both the parties shall nominate a representative for interaction.

Date: 18/07/2022

Place: Ahmednagar

Signatories of MoU:



For

AJMVPS Institute of Hotel Management
and Catering Technology, Ahmednagar

Principal

Institute of

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



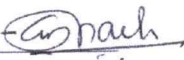
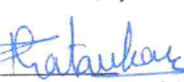
For GAJRAJ CLEANERS


PARTNERS

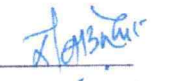

For

Gajraj Dry Cleaners
Ahmednagar

Witness:

- 1) Gokul Sonawane 
- 2) Rachana Khatawkar 

Witness:

- 1) Rajan B. Uttekar 
- 2) Nilesh Jawale 



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
LalTaki Road, Ahmednagar – 414001. Ph. / Fax (0241) 2326778

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

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	66
Purpose:	To understand the commercial laundry operations.
Outcome:	<ul style="list-style-type: none"> ➤ 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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INSTITUTE OF
HOTEL MANAGEMENT AND CATERING TECHNOLOGY AHMEDNAGAR
LalTaki Road, Ahmednagar – 414001. Ph. / Fax (0241) 2326778

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

Report on Laundry Visit

Date: 25/11/2022

Day: Friday

Time: 11.00 am – 3.00pm

Venue: Gajraj Laundry, Ahmednagar

Number of Participants: 66

Number of Faculty:-02

T .Y.B. Sc. HS



S.Y.B. Sc. HS



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

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

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

Ref. No. : IHMCT/Gen./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.

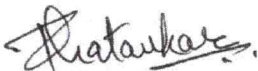
Every year our students are privileged to visit your laundry and get first-hand information about the laundry operations. This year also we intend to do the same for Second Year and Third Year BSc HS students of our institute. The total strength of our students is 76 out of this 35 are from SY BSc HS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

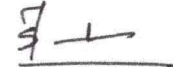


Prof. Rachana Khataavkar

(Visit Coordinator)

For GAJRAJ CLEANERS


PARTNERS



Prof. Yogita Sadre

(Principal)

Principal

Institute of

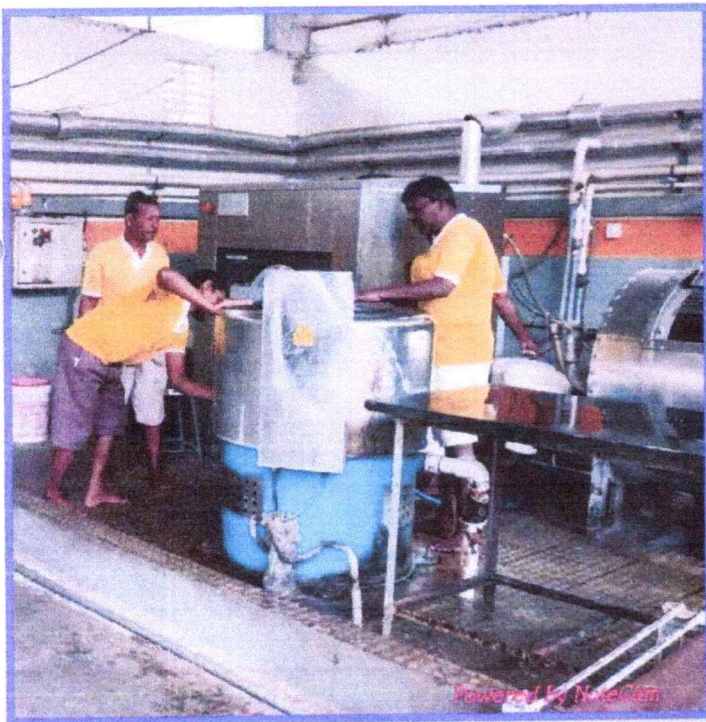
Hotel Management & Catering Technology
Lal Taki Road, Ahmednagar-414001



Glimpses of laundry

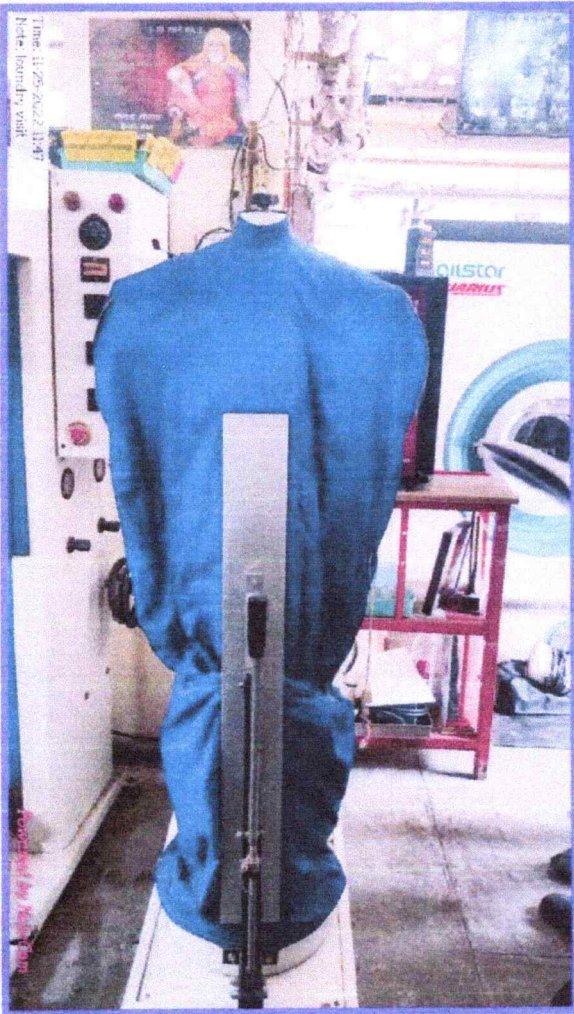


Hydro extractor

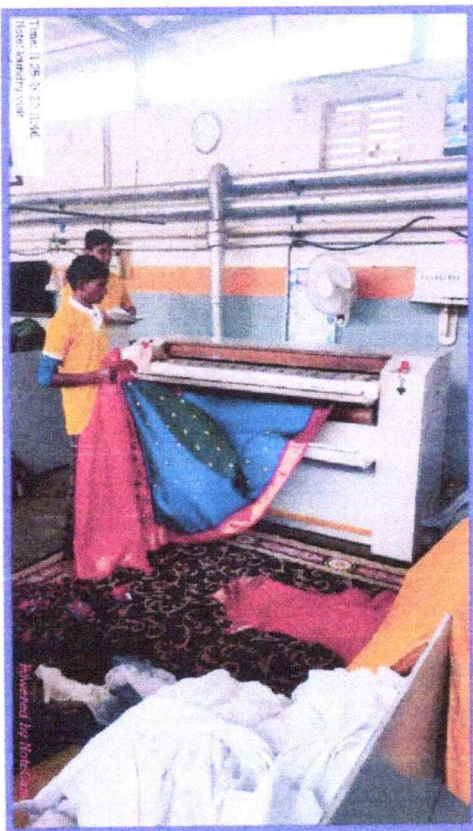


*Washer and Hydro
extractor*



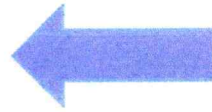


*Suzie Steam Press for
blazers*

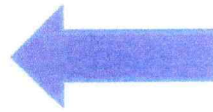


Calendar Press





*Dry
Cleaning
Machine*



Tumble Dryer





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

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

EVENT ATTENDANCE SHEET

(Academic Year : 2022 - 2023)

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

Sr.No.	Name of Participant	Class	Signature
1	Tonage Ankita Sampat	Sy. BSC. HS	Ankita
2	Jadhav Gauri Nargyan	Sy. BSC. HS	Gauri
3	Borde Harshada Shankar	Sy. BSC. HS	Harshada
4	Muppakam Abhishek Vyankatesh	Sy. BSC. HS	Abhishek
5	Jagtap Omkar Gangadhar	Sy. BSC. HS	Omkar
6	Lokar Gushant Nana	Sy. BSC. HS	Gushant
7	Galfade Tanisha Vinod	---	Tanisha
8	Gosalkar Akshay Nargyan	Sy. BSC. HS	Akshay
9	Rajpuro Niraj Ganesh	Sy. BSC. HS	Niraj
10	am Kanishk Dharde	Sy. BSC. HS	am
11	Bhagat Divraj Shankar	---	Divraj
12	Dhawale Gishan Bhonudas	---	Gishan
13	Abhishek Dinesh Pawade	---	Abhishek
14	Shankar Vishnu Chembate	---	Vishnu
15	Harish Purnima Pawar	Sy. BSC. HS	Harish
16	Chandlen Heeshal Ashok	Sy.	Chandlen
17	Karan Ajay Kinger	---	Karan
18	Rahul Shivkumar Singh	Sy	Rahul
19	Shahin Sahab Shabbir	Sy	Shahin
20	Sonawne Harshad	Sy	Harshad
21	Abhijeet Ravindra Borude	Sy	Abhijeet
22	Adesh Ashok Shinde	Sy. BSC. HS	Adesh
23	Ghadeswar Prashantjeet Sitaram	Sy. BSC. HS	Prashant
24	Kohak Rohan Bapu	Sy. BSC. HS	Rohan
25	Tejas Santosh Shinde	Sy. BSC. HS	Tejas
26	Misal Omkar Sunil	Sy. BSC. HS	Omkar
27	Mol Misal	Sy. BSC. HS	Mol
28	Jagtap Charkdhar	T.Y. BSC. HS	Jagtap
29	Lavare Omkar Sharad	T.Y. BSC. HS	Omkar
30	Suyash V. Bhagwat	T.Y. BSC. HS	Suyash

Shatake
 Event Co-ordinator



Principal
 Principal

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

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

EVENT ATTENDANCE SHEET

(Academic Year : 2022-2023)

Event / Function :- Laundry visit.

Day and Date :- Friday 25/11/2022.

Time :- 11:00 am

Sr.No.	Name of Participant	Class	Signature
1	Chavhan Bhushan Anur	T.Y.BSC.HS	[Signature]
2	Kulkarni Atharva Milind	T.Y.BSC.H.S	[Signature]
3	Bhatam Rajesh Bhanu	T.Y.BSC.H.S	[Signature]
4	Karale snehal sanjay	T.Y.BSC.H.S	[Signature]
5	Om krushna sansale	T.Y.BSC.H.S	[Signature]
6	Rodhey mahesh Dangat	T.Y.BSC.H.S	[Signature]
7	Nikhil Ramdas Dindwate	T.Y.BSC.H.S	[Signature]
8	Sumit Agastin Ohel	T.Y.BSC.H.S	[Signature]
9	Kharale Raj santosh	T.Y.BSC.H.S	[Signature]
10	Nimbalkar Shubham Prasad	T.Y.BSC.H.S	[Signature]
11	Nawale Shivam Balu	T.Y.BSC.H.S	[Signature]
12	Gaikwad Adarsh Dattatray	T.Y.BSC.H.S	[Signature]
13	Maharwar Ravindra Annsabab	T.Y.BSC.H.S	[Signature]
14	Aritat Pravin Vinay	T.Y.BSC.H.S	[Signature]
15	Nilesh Gnanji Palre	T.Y.BSC.H.S	[Signature]
16	Prasad Suresh Date	T.Y.BSC.H.S	[Signature]
17	Satre Adesh Babasaheb	T.Y.BSC.H.S	[Signature]
18	Gedekar Ashika Sandip	T.Y.BSC.H.S	[Signature]
19	Jagtap Omkar Santosh	T.Y.BSC.H.S	[Signature]
20	Dandekar Nikesh Balasaheb	T.Y.BSC.H.S	[Signature]
21	Karan Ashok Sawant	T.Y.BSC.H.S	[Signature]
22	Suryash Ajay Joshi	T.Y.BSC.H.S	[Signature]
23	Gaikwad Ganket Sanjay	T.Y.BSC.H.S	[Signature]
24	Atul Achpale	T.Y.BSC.H.S	[Signature]
25	Dhingri Sagambhar	T.Y.BSC.H.S	[Signature]
26	Mayekar Mahincha Ughade	T.Y.BSC.H.S	[Signature]
27	Gaikwad Abhishek Bhairavnath	T.Y.BSC.H.S	[Signature]
28	Dnyaneshwar Haribhau Sanap	T.Y.BSC.H.S	[Signature]
29	Wen Shreyash Rangnath	T.Y.BSC.H.S	[Signature]
30	Jagtap Sayli Anil	T.Y.BSC.H.S	[Signature]

31. Gaurav Jemak
32. Kumbhar Bhagat

Event Co-ordinator

[Signature]

" [Signature]
Principal



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

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

EVENT ATTENDANCE SHEET

(Academic Year : 2022 - 2023)

Event / Function :-

Laundry Visit

Day and Date :- 25/10/2022,

Friday Time :- 11:00am

Sr.No	Name of Participant	Class	Signature
1	Nikhil Borde	SY BSC HS	Nikhil
2	Shivrat Sadaphal	SY BSC HS	Shivrat
3	Charan Saurabh	SY BSC HS	Charan
4	Dorandale Sanket	SY BSC HS	Sanket
5	Ayush chavane	SY BSC HS	Ayush
6	Manoj Temak	T.Y. BSC HS	Manoj
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Shankar
Event Co-ordinator

Je
Principal



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

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

Ref. No. :

Date : / / 20

To,
The Managing Director
Gajraj laundry,
Ahmednagar

Subject: Laundry Visit

Respected Sir,

We are highly obliged for the facility of laundry visit extended to our students on 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.

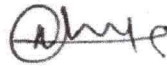
Thanking you.

Yours Sincerely,

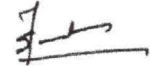

Prof. Rachana Khataavkar

(Visit Coordinator)

For GAJRAJ CLEANERS



PARTNER



Prof. Yogita Sadre

(Principal)

Principal

Institute of

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



MEMORANDUM OF UNDERSTANDING (MoU)

Between



CAREER 4 YOU

Vashi, Navi Mumbai, 400705, India.

and



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

Lal Taki Road, Ahmednagar – 414001.

MEMORANDUM OF UNDERSTANDING



(MoU)

Between

CAREER 4 YOU

We Grow Business Facilitators, Unit no. 10, 8th Floor,
Arunachal Bhavan, Sector 30A,
Vashi, Navi Mumbai, 400705, India.

and

**Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
Institute of Hotel Management and Catering Technology,
Residential High School Ground, Lal Taki Road,
Ahmednagar, Maharashtra
414001.**

This memorandum of understanding has been duly agreed, approved and signed by the authorized signatories of the above mentioned establishments on 07/07/2022 at Ahmednagar.



Brief details of the signatories of this agreement is mentioned below –

CAREER 4 YOU is a registered establishment with the following details -

Mumbai Office:

Address: We Grow Business Facilitators, Unit no. 10, 8th Floor, Arunachal Bhavan,
Sector 30A, Vashi, Navi Mumbai, 400705, India.

Email: internship@career4you.org
ravi@career4you.org

Mobile: +91-9892003936/ 96752 71628

Philippines Office:

Address: Unit B-10, Manuela Bldg San Juan St. Plazamart Bacolod City,
6100 Negros Occidental, Philippines

and

**Ahmednagar Jilha Maratha Vidya Prasarak Samaj's Institute of Hotel Management
and Catering Technology, Ahmednagar**

Address: Residential High School Ground, Lal Taki Road, Ahmednagar,
Maharashtra 414001.

Email: ihmctajmvps@gmail.com

Contact No.: +91 241 2326778 / 9822522733

Website: <https://www.ihmct.in>

About CAREER 4 YOU:

Career4You is founded in 2009 by an academicians and industry veterans, who is passionate about his role of providing university students and recent graduates a complete guidance in gaining international experience in their field of study. Mr. Ravi Kumar who have walked the path and knows the pitfalls and the gains.

Career4You provides specialized service in helping in high-quality paid international internships & traineeships in Hospitality Industry to the aspirants. They have exclusive



placement tie-ups with establishments in abroad that are guaranteed to open the doors of the developed economy.

With the mission to provide dependable, current and relevant career guidance to young students and professionals by helping them to bridge the skill gap in rising to high-ranking positions with reputed international organizations. The main objective of the firm is to supply leading hospitality operations with enthusiastic international caliber talented resources from around the globe.

The firm is able to strongly leverage their network of Hotels, Visa partners and Educational partner institutes to make a strong difference in career development of students. The firm offer students, graduates and young professionals a brilliant opportunity for their future, work intensively on their written and spoken English language skills, develop culture-related competencies, learn to overcome regional and linguistic barriers, develop new, hands-on skills, through online training or a paid hospitality internship.

Career4You has placed more than 5000 skilled students across the globe in various countries. Career4You commands many years of experience with J-1 Internship & Trainee Visas, as well as Work & Travel visas for Cultural Exchange programs in the U.S.A and many other Internship Programs in various countries like Germany, France, Mauritius, Middle East, Malaysia & Australia and always seeking opportunity to expand their business.

About the Institute:

The AJMVPS Institute of Hotel Management and Catering Technology, Ahmednagar has been approved by different authorities and is affiliated to world renowned Savitribai Phule Pune University (formerly known University of Pune). The institute conducts undergraduate courses in the field of hospitality education since 1997. The institute is managed by AJMVPS which has been engaged in establishing and managing educational units for about a century. The institute imparts quality education to the students through installation of modern state of the art facilities for teaching and practical purpose. It has also lays stress on the use of modern technologies for this purpose. The faculty is highly educated and experienced. The institute provides ample opportunities to the students to improve and enhance their personal



skills through a large number of co-curricular and extra-curricular activities. All the students are generally placed for training in reputed hotels across the country. Moreover presently a large number of students have settled in countries like Canada, UK, Australia and New Zealand

Purpose of MoU:

Hospitality sector is an the industry that requires educated and skilled manpower. The industry is interested to provide employment, internship and part time jobs for the students in various areas. This industry has expanded worldwide and thus number of opportunities do exists. In order to have this information the MoU has been undertaken for the following purpose.

- To provide the latest information regarding availability of internship / job opportunities in different countries
- To assist in the preparation of application, submission of documents, processing and forwarding of applications to overseas hotels.
- To arrange for interviews and trade test of the students.
- To receive and forward the offer letter from hotel and forward it to the students for further processing.
- To provide assistance with regards to requirements of documents of preparation of visa papers.
- To coach or help students in facing visa interviews.
- To track the progression of the students working abroad.
- To provide for local assistance in foreign countries.

Terms and Conditions:

- The MoU between the two parties is for mutual benefits and to provide international exposure to the students.
- There shall be no financial obligations on either party.
- The MoU will be valid for a period of 1 year from the date of agreement and is subject to termination by one month's notice by either party.
- Both the parties shall work in coordination and provide timely assistance for the beneficiaries
- Both the parties shall nominate a representative for interaction



Date: 07/07/2022



Place: Ahmednagar

Signatories of MoU:

For

The Principal, (Ms Yogita Sadre)
AJMVPS Institute of Hotel Management
and Catering Technology, Ahmednagar



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

- 1) Prof. B.R. Shendage - 
- 2) Prof. Sagar Malwade - 

For

Mr. VAIBHAV GUPTA
Career4You,
Vashi, Navi Mumbai.



- 1) Manisha Kumari - 
- 2) Sunil Sahu - 

I/c. Principal
Institute of

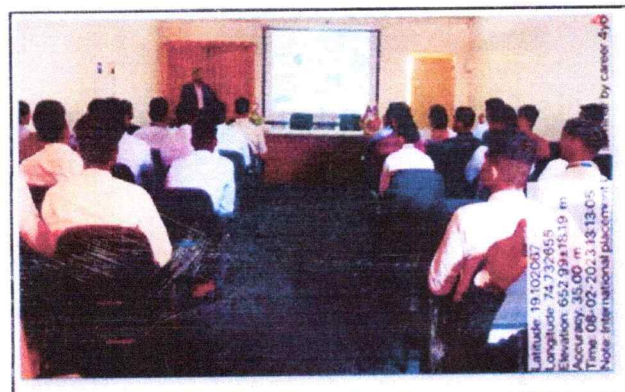
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR-414 001



REPORT OF THE EVENT / ACTIVITY

Activity / Event:	International Placement in USA by Career4You
Day and Date:	Wednesday, 08 th February 2023
Venue / Place:	Seminar Hall, IHMCT Ahmednagar
Mode of Conduct:	Offline
No. of Participant	Students – 33, Faculty - 2 Total = 35
Purpose:	<ul style="list-style-type: none"> ➤ To provide information on various internship/job employment opportunities available overseas to the interested students ➤ To know the procedures for preparations to be done. ➤ To complete the formalities of documentation and all other essentials in time ➤ To deal with various problems like funds, bank loans, visa denials or any other.
Outcome	<ul style="list-style-type: none"> ➤ Offering Students an insight into the 'USA of Work' and allows to get a International exposure ➤ Adds valuable work experience to students resume which help them in future career. ➤ Provides the opportunity to work with a more diverse group of people ➤ Develops your skills further in many areas like - Hotel Operations,time management, communication, working in a team

Photos of the Activity



REPORT OF
Seminar on
International Placement in USA



By
Career 4 You, Mumbai

DATED
8th February 2023

COORDINATOR
Prof. Sagar Malwade
(Training and Placement Coordinator)
A.Y. – 2022 - 2023





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 : 06 / 2 / 2023

NOTICE

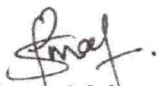
In order to understand the career avenues in USA after graduation,
Institute has organized a Seminar on 'International Placement Bridge USA J1
Visa by Career4You, Vashi, Navi Mumbai.
Details are as Follows: -

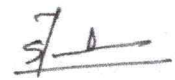
Date:- 8th February 2023 (Wednesday)
Time:- 01.00 pm
Venue:- Seminar Hall
Company:- Career4You, Vashi, Navi Mumbai,
Guest Speaker:- Mr. Vaibhav Gupte
Managing Director
Career4You, Vashi, Navi Mumbai.

All the students of Final year BHMCT and T.Y.B.Sc.Hs programs shall attend
the same.

Place: Ahmednagar

Date: 06/02/2023


Prof. Sagar Malwade
Training & Placement Coordinator


Prof. Mrs. Y. S. Sadre
Principal
Principal
Institute of
Hotel Management & Catering Techno
Lal Taki Road, Ahmednagar-414



Details of Seminar

Function:- Seminar on - International Placement in USA

Organized by:- AJMVPS's Institute of Hotel Management & Catering Technology,
Ahmednagar

Conducted by:- Career 4 You,
Vashi, Navi Mumbai

Date:- 08th February 2023

Venue:- Seminar Hall

Guest Speaker :- Mr. Vaibhav Gupte (Managing Director)

Faculty Coordinator:- Prof. Sagar Malwade (Training and Placement Coordinator)

Students Involved:-

- 4th year students of BHMCT
- 3rd year B.Sc.HS

Number of Students participated :- 62

Purpose of the Seminar:-

- To provide information on various internship/job employment opportunities available overseas to the interested students
- To know the procedures for preparations to be done if a student would like to opt for any opportunity
- To find out best suitable place & plans according to one's wish and financial conditions
- To complete the formalities of documentation and all other essentials in time
- To deal with various problems like funds, bank loans, visa denials or any other

For this purpose a consultancy from Vashi, Mumbai named **Career 4 You** was called and allowed to present their plans of International Placement USA for J1 visa approvals.

Mr. Vaibhav Gupte , Managing Director **Career 4 You** Vashi, Navi Mumbai has spent his time with students, presented various opportunities available with them from U.S.A and many other countries.



He also discussed about the expenses and preparations students need to know and could plan accordingly. He also collected data from students in the form of their details for providing them more and more information. The session was very informative. Students also asked many questions and doubts they were having. The session end up with a question answer round.



SNAPS OF SEMINAR:

Felicitation of Mr. Vaibhav Gupte, Managing Director, Career 4 You, Mumbai



Guidance by Mr. Vaibhav Gupte to the students on Placement in USA



Mr. Gupte at his session



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

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

EVENT ATTENDANCE SHEET

(Academic Year : 202 - 202)

nt / Function :- Seminar on International Placement USA [Career 4]
and Date :- Wednesday 02/02/2023 Time :- 12 noon.

and Date :- Wednesday 02/02/2023 Time :- 12 noon

[illegible]

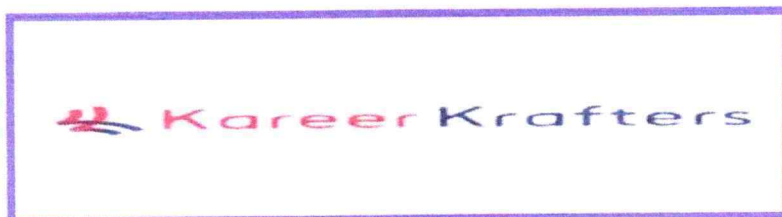
Event Co-ordinator

Principal



MEMORANDUM OF UNDERSTANDING (MoU)

Between



KAREER KRAFTERS INDIA PVT. LTD.,
MUMBAI, MAHARASHTRA

and



Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
INSTITUTE OF
HOTEL MANAGEMENT AND CATERING TECHNOLOGY
AHMEDNAGAR
Lal Taki Road, Ahmednagar – 414001.



MEMORANDUM OF UNDERSTANDING

(MoU)

Between

Kareer Krafters India PVT. LTD.,

606 ACME Plaza, J.B. Nagar,
Opp Carnival Cinema,
Andheri - Kurla Rd, Andheri East,
Mumbai, Maharashtra 400059

and

**Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
Institute of Hotel Management and Catering Technology,**
Residential High School Ground, Lal Taki Road,
Ahmednagar, Maharashtra
414001.



This memorandum of understanding has been duly agreed, approved and signed by the authorized signatories of the above mentioned establishments on 07/07/2022 at Ahmednagar.

Brief details of the signatories of this agreement is mentioned below –

Kareer Krafters India PVT. LTD. is a registered establishment with the following details-

Address: 606 ACME Plaza, J.B. Nagar, Opp Carnival Cinema,
Andheri - Kurla Rd, Andheri East, Mumbai,
Maharashtra 400059 India.

Email: md@kareerkrafters.com

Contact No.: +91 22 66930801/ 9820244263 / 9930146140

Website: <https://kareerkrafters.org/>

and

Ahmednagar Jilha Maratha Vidya Prasarak Samaj's Institute of Hotel Management and Catering Technology, Ahmednagar

Address: Residential High School Ground, Lal Taki Road, Ahmednagar,
Maharashtra 414001.

Email: ihmctajmvps@gmail.com

Contact No.: +91 241 2326778 / 9922522733

Website: <https://www.ihmct.in>

About Kareer Kafters India Pvt. Ltd.:

Kareer Krafters India Pvt. Ltd. was founded in 1998 and is involved in propagation of

- Providing information and assistance for higher study in different foreign countries.
- Providing information and assistance for internship and student exchange programmes in international reputed hotels.
- Assisting for placement and immigration to the students in foreign countries.

Kareer Krafters till date has assisted about 1500 skilled clients from India for immigration to New Zealand. It has also introduced working holiday programmes for Indian students in UK and Canada. It has popularized the USA exchange programme through which more than 4000 Indian



students were placed in USA. It has also assisted Indian students for training and placement in Singapore under their internship programme.

Such exchange of students has been helpful to foster mutual understanding and tolerance of other cultures. The programmes are also helpful for better perceptions and promoting the Indian culture overseas.

About the Institute:

The AJMVPS Institute of Hotel Management and Catering Technology, Ahmednagar has been approved by different authorities and is affiliated to world renowned Savitribai Phule Pune University (formerly known University of Pune). The institute conducts undergraduate courses in the field of hospitality education since 1997. The institute is managed by AJMVPS which has been engaged in establishing and managing educational units for about a century. The institute imparts quality education to the students through installation of modern state of the art facilities for teaching and practical purpose. It has also lays stress on the use of modern technologies for this purpose. The faculty is highly educated and experienced. The institute provides ample opportunities to the students to improve and enhance their personal skills through a large number of co-curricular and extra-curricular activities. All the students are generally placed for training in reputed hotels across the country. Moreover presently a large number of students have settled in countries like Canada, UK, Australia and New Zealand

Purpose of MoU:

Hospitality sector is an emerging industry that requires educated and skilled manpower. The industry is interested to provide employment, internship and part time jobs for the students in various areas. This industry has expanded worldwide and thus number of opportunities do exists. In order to have this information the MoU has been undertaken for the following purpose.

- To provide the latest information regarding availability of internship / job opportunities in different countries
- To assist in the preparation of application, submission of documents, processing and forwarding of applications to overseas hotels.
- To arrange for interviews and trade test of the students



- To receive and forward the offer letter from hotel and forward it to the students for further processing
- To provide assistance with regards to requirements of documents of preparation of visa papers
- To coach or help students in facing visa interviews
- To track the progression of the students working abroad
- To provide for local assistance in foreign countries

Terms and Conditions:

- The MoU between the two parties is for mutual benefits and to provide international exposure to the students
- There shall be no financial obligations on either party
- The MoU will be valid for a period of 1 year from the date of agreement and is subject to termination by one month's notice by either party
- Both the parties shall work in coordination and provide timely assistance for the beneficiaries
- Both the parties shall nominate a representative for interaction

Date: 07/07/2022

Place: Ahmednagar

Signatories of MoU:

For
The Principal,
AJMVPS Institute of Hotel Management
and Catering Technology,
Ahmednagar

For
Mr. Vipul Mehta (MD)
Kareer Krafte India PVT. LTD.,
Andheri (East), Mumbai


Witness:

1) _____

2) _____

1) _____

2) _____


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



REPORT OF THE EVENT / ACTIVITY

Activity / Event:	Overseas Career Opportunities by Kareer Krafter, Mumbai
Day and Date:	Wednesday, 10 th May 2023
Venue / Place:	Seminar Hall, IHMCT Ahmednagar
Mode of Conduct:	Offline
No. of Participant	Students – 57, Faculty - 3 Total = 60
Purpose:	<ul style="list-style-type: none"> ➤ To provide the information and opportunities in the overseas program in study, Internship, work at various country like Australia, Germany, France, USA, UK ➤ To know the procedures for preparations to be done. ➤ To deal with various problems like funds, bank loans, visa denials or any other.
Outcome	<ul style="list-style-type: none"> ➤ Offering Students an insight into the 'USA of Work' and allows to get a International exposure ➤ Adds valuable work experience to students resume which help them in future career. ➤ Provides the opportunity to work with a more diverse group of people ➤ Develops your skills further in many areas like - Hotel Operations, time management, communication, working in a team

Photos of the Activity



Report on
Seminar
Overseas Career Opportunities

Mr. Vipul Mehta
Kareer Krafteer , Managing Director



Date
10th May – 2023

Coordinator
Prof. Sagar Malwade
(Training and Placement Coordinator)

Academic Year

2022 - 2023



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

NOTICE

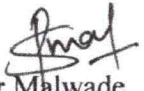
In order to understand the career avenues in Overseas after graduation,
Institute has organized a **Seminar on 'Overseas Career Opportunities'** by
Kareer Krafter, Mumbai.
Details are as Follows :-


Date :- 10th May - 2023
Time :- 11.00 am
Venue:- Seminar Hall
Company:- Kareer Krafter, Mumbai.
Guest Speaker:- Mr. Vipul Mehta
Managing Director
Kareer Krafter Ltd, Mumbai

All the students of Final year BHMCT and T.Y.B.Sc.HS programs shall attend
the same.

Place: Ahmednagar

Date: 08/05/2023


Prof. Sagar Malwade
Training & Placement Coordinator


Prof. Mrs. Y. S. Sadre
Principal
Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, Ahmednagar-414001



Seminar Sheet

Function:- Seminar on Overseas Career Opportunities
Organized by:- AJMVPS's Institute of Hotel Management & Catering Technology,
Ahmednagar

Conducted by:- Kareer Krafteer Andheri, Mumbai

Date:- 10th May - 2023

Venue:- Seminar Hall , AJMVPS IHMCT, Ahmednagar

Guest Speaker :- Mr. Vipul Mehta (Managing Director)

Faculty Coordinator:- Prof. Sagar Malwade (Training and Placement Coordinator)

Students Involved:-

- 4th year students of BHMCT Course – For Job placements opportunities
- 3rd Yr BSc.HS- for Job Placement opportunities

Number of Students participated :- Students – 57, Faculty - 3 Total = 60



Purpose of the Seminar:-

- To provide information on various internship/job employment opportunities available overseas to the interested students
- To know the procedures for preparations to be done if a student would like to opt for any opportunity
- To find out best suitable place & plans according to one's wish and financial conditions
- To complete the formalities of documentation and all other essentials in time
- To deal with various problems like funds, bank loans, visa denials or any other

For this purpose a consultancy from Andheri , Mumbai named **Kareer Krafter** was called and allowed to present their plans of International Placement .

Mr. Vipul Mehta, Managing Director **Kareer Krafter** Andheri , Mumbai has spent his time with students, presented various opportunities available with them from U.S.A,UK,Germany,France and many other countries.

He also discussed about the expenses and preparations students need to know and could plan accordingly. He also collected data from students in the form of their details for providing them more and more information. The session was very informative. Students also asked many questions and doubts they were having. The session end up with a question answer round.



SNAPS OF SEMINAR

Introduction to **Mr. Vipul Mehta Managing Director Kareer Krafter , Mumbai**



Students at the seminar with **Mr. Pratik (Marketing Manager)**



Question and Answer Session with Mr. Pratik



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

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

EVENT ATTENDANCE SHEET

(Academic Year : 202 -202)

Event / Function :- Overseas Opportunities by Kareer Karta
Day and Date :- 10th May 2022, Wednesday Time :- 10.00 am.

Sr.No	Name of Participant	Class	Signature
1	Prasanna Suresh Dote	T.Y.BSC.HS	<i>P. Suresh</i>
2	Dakshin Nikhil Ramdas	T.Y.BSC.HS	<i>D. Nikhil</i>
3	Sanket Sanjay Gaikwad	11-12	<i>S. Sanket</i>
4	Raj Santosh Phommak	11-12	<i>R. Santosh</i>
5	Ramendra Arjunchik Maharnar	11-12	<i>R. Arjun</i>
6	Vaishnavi Dattatraya Adigopul	Final Year CT	<i>V. Dattatraya</i>
7	Ayyub Sayyad	Final Year CT	<i>A. Sayyad</i>
8	Vrushab Ghodke	-1-	<i>V. Ghodke</i>
9	Krishna Rathod	-1-	<i>K. Rathod</i>
10	Abhishek Sisodiya	-1-	<i>A. Sisodiya</i>
11	Rohit Dhumal	-1-	<i>R. Dhumal</i>
12	Shubham Burde	-1-	<i>S. Burde</i>
13	Chakran Jagtap.	-Last year HS	<i>C. Jagtap</i>
14	Navak Shivam Balu	T.Y.BSC.HS.	<i>N. Shivam</i>
15	Sawant Karan Ashok	T.Y.BSC.HS	<i>S. Karan</i>
16	Gaikwad Adarsh Dattatray.	T.Y.BSC.HS	<i>G. Adarsh</i>
17	Jagan omkar Santosh	T.Y.BSC.HS	<i>J. Omkar</i>
18	Abul Vinkar Apple	T.Y.BSC.HS	<i>A. Vinkar</i>
19	Jagtap Chakradhar Balaschab	T.Y.BSC.HS	<i>J. Chakradhar</i>
20	Sonawane Prajwal Adinath	T.Y.BSC.HS	<i>S. Prajwal</i>
21	Aniket pramod Visoni	T.Y.BSC.HS	<i>A. Pramod</i>
22	Nimbalkar Shubham Premod	T.Y.BSC.HS	<i>N. Shubham</i>
23	Pratham Ranote	T.Y.BSC.HS	<i>P. Ranote</i>
24	Gaikwad Abhishek Bhairavnath	T.Y.BSC.HS	<i>G. Abhishek</i>
25	Karale snehal Sanjay	T.Y.BSC.HS	<i>K. Snehal</i>
26	Bhushan Arun Chavhan	T.Y.BSC.HS	<i>B. Arun</i>
27	Dhavan Mithun Ajkush	T.Y.BSC.HS	<i>D. Mithun</i>
28	Avinash Late	Final yr. CT	<i>A. Late</i>
29	Palawar Khushi Ganesh	F.Y.BSC.HS.	<i>P. Khushi</i>
30	Ashtekar Khushi Manish	F.Y.BSC.HS.	<i>A. Khushi</i>

Event Co-ordinator

Principal



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

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

EVENT ATTENDANCE SHEET

(Academic Year : 202 - 202)

Event / Function :- Overseas opportunities by Kameer Kratter
Day and Date :- 10th May 2022 Wednesday Time :- 10:00 am

Sr.No.	Name of Participant	Class	Signature
1	mahesh mutkule.	F.Y. BSC. H.S.	<i>[Signature]</i>
2	Salve Digvijay Mahan	F.Y. BSC. H.S.	<i>[Signature]</i>
3	Bhaskar Onkar Pradip	F.Y. BSC. H.S.	<i>[Signature]</i>
4	Dhumal Rohan Balasaheb	F.Y. BSC. H.S.	<i>[Signature]</i>
5	Pand Rushikesh Ashok	F.Y. BSC. H.S.	<i>[Signature]</i>
6	Aditya Ramesh Waghmare	F.Y. BSC. H.S.	<i>[Signature]</i>
7	Sanket nattu Nirmal	F.Y. BSC. H.S.	<i>[Signature]</i>
8	Rushikesh Telkale	F.Y. BSC. H.S.	<i>[Signature]</i>
9	Lunae Nitin Rajareem	F.Y. BSC. H.S.	<i>[Signature]</i>
10	samruddhi sarode	F.Y. BSC. H.S.	<i>[Signature]</i>
11	Hamble Puyal Vilas	F.Y. BSC. H.S.	<i>[Signature]</i>
12	Khetke Asmita Popat	F.Y. BSC. H.S.	<i>[Signature]</i>
13	Dagdiya Ankita Nandkishor	F.Y. BSC. H.S.	<i>[Signature]</i>
14	Bhaskar Tanaya Subhash	F.Y. BSC. H.S.	<i>[Signature]</i>
15	Gaikwad charleen	F.Y. BSC. H.S.	<i>[Signature]</i>
16	Lokhande Snehal Prashant	F.Y. BSC. H.S.	<i>[Signature]</i>
17	Parkhe Akshay Nitin	F.Y. BSC. H.S.	<i>[Signature]</i>
18	Shreyash Gandhi	-11-	<i>[Signature]</i>
19	Ayush Galange	-11-	<i>[Signature]</i>
20	Ashu shrikant	-11-	<i>[Signature]</i>
21	Bharat Dhawale	-11-	<i>[Signature]</i>
22	macchindra mhayke	-11-	<i>[Signature]</i>
23	Kirmeshwar Waghmode	-11-	<i>[Signature]</i>
24	abhishek nannawar	-11-	<i>[Signature]</i>
25	Awarhade Aditya	-11-	<i>[Signature]</i>
26	Geardhale Rudraksh	-11-	<i>[Signature]</i>
27	Salve Ritash Babasaheb	T.Y. BSC. H.S.	<i>[Signature]</i>
28	Prof. Sagar Malwade	Faculty	<i>[Signature]</i>
29	Prof. Rachana Khatukar	Faculty	<i>[Signature]</i>
30	Prof. Praachi Kale	Faculty	<i>[Signature]</i>

Event Co-ordinator

Principal



MEMORANDUM OF UNDERSTANDING

(MoU)

Between



Lemon Tree Hotel
PUNE, MAHARASHTRA

and



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

Lal Taki Road, Ahmednagar – 414001.





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

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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

MEMORANDUM OF UNDERSTANDING

(MoU)

Between

Lemon Tree Hotel.

PUNE, MAHARASHTRA

Address: 15 & 15 A City Center, 40 Connaught Road, Pune

Maharashtra - 411001, India

Phone:+91 120 67684343

Email:hi.ppn1@lemontreehotels.com

and

Ahmednagar Jilha Maratha Vidya Prasarak Samaj's

Institute of Hotel Management and Catering Technology,

Residential High School Ground, Lal Taki Road,

Ahmednagar, Maharashtra

414001.



This memorandum of understanding has been duly agreed, approved and signed by the authorized signatories of the above mentioned establishments on 22/05/2023 at Pune.

Brief details of the signatories of this agreement is mentioned below –

Lemon Tree Hotel.

PUNE, MAHARASHTRA

Address: 15 & 15 A City Center, 40 Connaught Road, Pune
Maharashtra - 411001,

India Phone: +91 120 67684343

Email: hi.ppn1@lemontreehotels.com

Website: <https://www.lemontreehotels.com>

and

Ahmednagar Jilha Maratha Vidya Prasarak Samaj's Institute of Hotel Management and Catering Technology, Ahmednagar

Address: Residential High School Ground, Lal Taki Road, Ahmednagar,
Maharashtra 414001.

Email: ihmctajmvps@gmail.com

Contact No.: +91 241 2326778 / 9922522733

Website: <https://www.ihmct.in>

About Lemon Tree Premier Hotel

Lemon Tree Premier Hotel This chain of upper midscale business and leisure hotels elevates the Lemon Tree experience while retaining the same freshness, quirkiness and energy that Lemon Tree is well known for. The plush and spacious interiors at Lemon Tree Premier take the zing up a notch.

Lemon Tree Premier pampers the style conscious and upbeat traveler with its personalized services, premium in-room amenities, award winning restaurants and fun experiences.

Additional facilities available include refreshing swimming pool, a well-equipped fitness center and rejuvenating spa-Fresco promise to keep you feeling as fresh-as-a-lemon. Flexible meeting spaces and a business center make business on the move more productive.



About the Institute:

The Institute of Hotel Management and Catering Technology, Ahmednagar has been managed by Ahmednagar Jilha Maratha Vidya Prasarak Samaj which has been engaged in establishing and managing educational units for about a century. The institute conducts undergraduate courses in the field of hospitality education since 1997. The institute is approved by different authorities and is affiliated to Savitribai Phule Pune University (formerly known University of Pune). The institute imparts quality education to the students through installation of modern state of the art facilities for teaching and practical purpose. It also lays stress on the use of modern technologies for this purpose. The faculty is highly educated and experienced. It also provides ample opportunities to the students to improve and enhance their personal skills through a large number of co-curricular and extra-curricular activities. All the students are generally placed for training in reputed hotels across the country. Moreover presently a large number of students have settled worldwide.

Purpose of MoU:

The Memorandum of Understanding has been solely made for the purpose of fruitful interaction between the Hotel and the Institute. This in turn will be helpful for the students in the institute to understand the working of star rated hotels, have an opportunity to sharpen their skills and demonstrate the acquired knowledge. The main objectives of this MoU are as follows-

- 1 To develop the facility for industrial training to the students of the institute for a period of about four months as per the guidelines of S. P. Pune University.
- 2 During industrial training the students will have opportunity to train in important core areas of the hotel namely Food and Beverage Production, Food and Beverage Service, Housekeeping and Front Office.
- 3 Students shall practice ethical and moral values while working in the hotel.
- 4 It will help the students to regularly follow proper discipline, good grooming practices, time management and successful completion of allotted responsibilities during the training.
- 5 Students will maintain a proper log book which includes their day to day activities evaluation by the departmental head and continuously monitoring the performance of the students.



- 6 The stipend can be paid by the hotel to the students undertaking training in the hotel. It is negotiable but should be enough to support the basic necessities of the students on a monthly basis. The stipend can be given by the hotel directly to the students. The stipend can be fixed over the mail with the approval and consideration of both the parties.
- 7 Experts from the hotel will be invited for guest lectures / as resource persons for the seminars and workshops that shall be conducted at the institute.
- 8 To promote interaction between different heads of the hotel and the staff of the institute to strengthen and promote research activities.
- 9 To train the students in the use of various software used for the working of hotels as well as to oversee the maintenance of various records.


Terms and Conditions:

- The MoU between the two parties is for mutual benefits and to provide exposure to the students
- There shall be no financial obligations on either party
- The MoU will be valid for a period of 1 year from the date of agreement and is subject to termination by one month's notice by either party
- Both the parties shall work in coordination and provide timely assistance for the beneficiaries
- Both the parties shall nominate a representative for interaction

Date:

Place: Ahmednagar

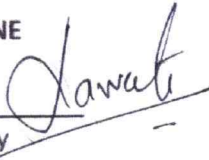
Signatories of MoU:

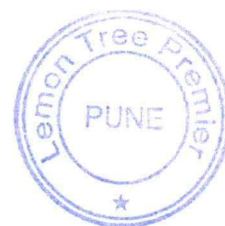

For The Principal,
AJMVPS Institute of Hotel Management
and Catering Technology, Ahmednagar

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


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

LEMON TREE HOTEL PUNE


Authorized Signatory

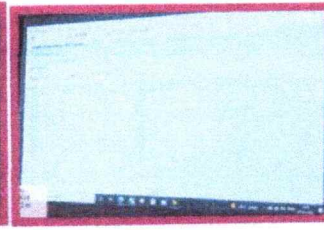
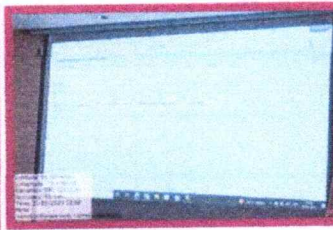
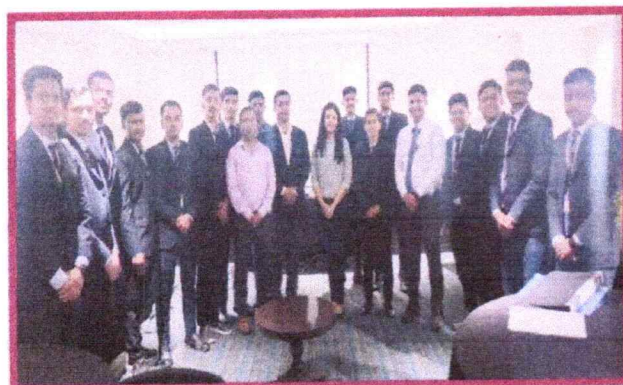




Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
INSTITUTE OF
HOTEL MANAGEMENT AND CATERING TECHNOLOGY AHMEDNAGAR
Lal Taki Road, Ahmednagar – 414001. Ph. / Fax (0241) 2326778

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

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	<ul style="list-style-type: none">• To educating students about Software used in Kitchen• To instruct students for smooth functioning of Hotel
Outcome	<ul style="list-style-type: none">• 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

REPORT ON

Hotel (Kitchen) Software Visit

@ Lemon Tree Premier, Pune



Prepared By:

Prof. Vahid Maniyar

Date: 22nd May, 2023

Academic Year

2022-23



Itenary			
Date: 22 nd May 2023		Day: Monday	
Time	Particular	Venue	Place
7.30am	Journy Start	Play Ground	AJMVPS IHMCT Ahmednagar
9.30 am	Breakfast	Jogeshwari Misal	Sharadwadi, Pune
11.00 am	Reach	Hotel Lemon Tree Premier	Pune
11.15 am	Induction	Training Hall	Hotel Lemon Tree Premier, Pune
11.30 am	HOD Lectures	Seminar Hall	
12.30	Hotel Round		
1.30pm	Lunch	Dining Area	
2.30 pm	Chefs Session	Seminar Hall	
4.30 pm	QSR Visit	Mad Over Donut	Phoneix Mall, Pune
7.30	Dinner	Hotel Kalyani	Shirur, Pune
10.00pm	Journy End	Play Ground	AJMVPS IHMCT Ahmednagar



Final Year Students are ready for Software Visit @ Hotel Lemon Tree Premier, Pune



Chefs Words



F & B Manager guiding Students





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

List of Students participated

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

(Signature)

Event Incharge

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





INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, AHMEDNAGAR

(NAAC Accredited with 'B' Grade)

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

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

INST. CODE NO. C001863

Ref. No. :

Date : / / 20

List of Final Year Students Placed A.Y. 2022 – 2023

No.	Name of student	Program	Name of the employer	Package Offered (in INR)
1	Abhishek Maganlal Sisodiya	BHMCT	Courtyard by Marriott Chakan, Pune	60,000
2	Abhishek Maganlal Sisodiya	BHMCT	Harrahs & Harvey Lake Tahoe, USA	19,66,080
3	Vrushabh Rajkumar Ghodke	BHMCT	The Ritz-Carlton, Pune	60,000
4	Ninad Satish Aswar	BHMCT	Hotel Omni Fort Worth Texas, USA	18,43,200
5	Uwaz Navid Shaikh	BHMCT	The Oberoi Beach Resort, Al Zorah	4,22,400
6	Mandar Ravindra Joshi	BHMCT	Radisson Blu Hotel & Spa Nashik	60,000
7	Vaishnavi Dattatraya Adigopul	BHMCT	The Ritz-Carlton , Pune	60,000
8	Ayyub Nashir Sayyad	BHMCT	Omni Amelia Resort, Florida, USA	18,43,200
9	Shivraj Ramesh Shingade	BHMCT	Café Coffee Day, Pune	2,25,001
10	Rohit Machhindra Dhumal	BHMCT	The Westin Savannah, USA	20,25,062
11	Bhushan Arun Chavan	B.Sc.HS	Radisson Blu Udaipur Rajasthan	1,88,642
12	Sanket Sanjay Gaikwad	B.Sc.HS	Café Coffee Day, Pune	2,25,001
13	Sayali Anil Jagtap	B.Sc.HS	Hotel Conrad,Pune	72,000
14	Omkar Navnath Kalane	B.Sc.HS	Enrise by Sayaji Hinjewadi ,Pune	60,000
15	Atul Vinayak Achpale	B.Sc.HS	Amanora the fern hotel & club	48,000
16	Amol Dhondiram Misal	B.Sc.HS	Amanora the fern hotel & club	48,000
17	Mayur Machhindra Ughade	B.Sc.HS	Amanora the fern hotel & club	48,000
18	Dyaneshwar Haribhau Sanap	B.Sc.HS	Amanora the fern hotel & club	48,000
19	Snehal Sanjay Karale	B.Sc.HS	Radisson Blu Udaipur Rajasthan	1,76,140

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

12th May 2023

Offer Letter – On-Job Trainee

Abhishek Sisodiya
Renavikar Colony, Delhi Gate,
Ahmednagar.

Dear Abhishek,

We are pleased to offer you the position of 'On Job Trainee' at Courtyard by Marriott Pune Chakan from **20th June 2023 to 18th December 2023**. This offer is subject to you being declared medically fit and a clean record from the police.

Please report to the undersigned at the Human Resource Department on your date of joining at **10:00 hrs.**

UNIFORM:

- Black trousers, White shirt, Black shoes and Black socks, Chef Coat.

DOCUMENTS:

- Resume.
- Two (2) colored stamp-size photographs.
- A letter from your college stating that you are currently studying in the institute and that you are required to undergo internship as part of the college curriculum. Please note that the letter needs to be on the College Letterhead and duly signed by the authorized person along with the college stamp.

For *Loadakh*
Courtyard by Marriott® Pune Chakan
Plot P-7, MIDC, Chakan Industrial Area Phase-1, Talegaon Chakan Road, Khalumbre, Pune - 410 501 India.
O +91.21.3566.6666 F +91.21.3566.6669
Unit of Redco Hotels Private Limited.
CIN: U55101MH2008PTC183694

courtyardchakan.com



- Police Clearance Certificate.
- Government identification like Passport, Aadhar Card, etc.
- Photocopy of your College ID Card.
- Medical Fitness Certificate.
- Photocopy of Educational Qualifications like SSC & HSC Certificates.

ADDITIONAL INFORMATION:

- You will be paid Local Travel Allowance of INR. 5,000/- per month.
- You will be handed over a detailed training schedule on the date of your reporting for training.
- During your internship, you will Intern in **Culinary (Continental)**.

We trust that this exposure will be beneficial to you in your career and will be great learning experience. Please ask your college coordinator to contact us in case of any changes of dates of training.

Yours Sincerely,

Purnima Kumari
Human Resource Manager





U.S. Department of State

Training/Internship Placement Plan

*OMB APPROVAL NO. 1405-0170
EXPIRATION DATE: 05/31/2024
ESTIMATED BURDEN: 1.5 HOURS

Exchange Visitor (surname/primary, given name)

Sisodiya, Abhishek Maganlal

Email Address: abhishekms010801@gmail.com

Category: INTERN

Occupational Category: Hospitality and Tourism

SEVIS ID: N0034836749

Program Sponsor: International Cultural Exchange Organization Inc

Program Number: P-3-12421

Training/Internship Dates: 09/25/2023 - 09/20/2024

Additional Participant Details

Current Field of Study/Profession: Culinary

Experience in Field: null years

Type of Degree or Certificate: Bachelor

Date Awarded or Expected: 06/20/2023

Host Organization**Phases: 4**

Host Organization Name: Harrah's and Harvey Lake Tahoe

Address: 15 HIGHWAY 50, STATELINE, NV 89449

Number of FT Employees: 1355

Onsite at Location:

Annual Revenue: \$25 Million or More

Website URL: www.caesars.com/harrahs-tahoe

Main Program: Griego, Mary

Supervisor/POC: Director of Human Resources

mgriego@caesars.com

Phone: 702-407-6512

Employer ID Number: 880370589

Worker's Comp Policy: Yes, American Zurich Ins Co

Worker's Comp for Exchange Visitor: Yes

Exchange Visitor Hours per week: 32

Stipend: Yes, 16.00 per Hour

Non-Monetary Compensation

Value:

Certifications

Trainee/Intern

I certify that:

1. I have reviewed, understand, and will follow this Training/Internship Placement Plan (T/IPP);
2. I am entering into this Exchange Visitor Program in order to participate as a Trainee or Intern as delineated in this T/IPP and not simply to engage in labor or work within the United States.
3. I understand that the intent of the Exchange Visitor Program is to allow me to enhance my skills and gain exposure to U.S. culture and business in a way that will be useful to me when I return home upon completion of my program.
4. I understand that my internship/training will take place only at the organization listed on this T/IPP and that working at another organization while on the Exchange Visitor Program is prohibited.
5. I will contact the Sponsor at the earliest available opportunity regarding any concerns, changes in, or deviations from this T/IPP.
6. I will respond in a timely way to all inquiries and monitoring activities of my sponsor.
7. I will follow all of my sponsor's guidelines required for my participation in my program.
8. I will contact the U.S. Department of State's Bureau of Educational and Cultural Affairs (ECA) at the earliest possible opportunity if I believe that my sponsor or supervisor (as set forth on page 3, section 4), is not providing me with a legitimate internship or training, as delineated on my T/IPP; and
9. I declare and affirm under penalty of perjury that the statements and information made herein are true and correct to the best of my knowledge, information and belief. The law provides severe penalties for knowingly and willfully falsifying or concealing a material fact, or using any false document in the submission of this form.

Signature of Sisodiya, Abhishek Maganlal

Date:

mm/dd/yyyy

Exchange Visitor (surname/primary, given name)

Sisodiya, Abhishek Maganlal

SEVIS ID: N0034836749

Sponsor

1. I have reviewed, understand, and will ensure that the Supervisor (as set forth on page 3, section 4) follows this Training/Internship Placement Plan (T/IPP) regarding the Trainee or Intern listed above;
2. I will notify the designated U.S. Department of State's Bureau of Educational and Cultural Affairs (ECA) at the earliest available opportunity regarding any concerns about, changes in, or deviations from this Training/Internship Placement Plan (T/IPP), including, but not limited to, changes of Supervisor or host organization;
3. I will adhere to all applicable regulatory provisions that govern this program (see 22 CFR Part 62), including, but are not limited to, the following:
 - a. I will ensure that the Trainee or Intern named in this T/IPP receives continuous on-site supervision and mentoring by experienced and knowledgeable staff;
 - b. I have confirmed with the Supervisor or host organization representative that sufficient resources, plant, equipment, and trained personnel will be available to provide the specified training or internship program set forth in this T/IPP;
 - c. I will ensure that the Trainee or Intern named in this T/IPP obtains skills, knowledge, and competencies through structured and guided activities such as classroom training, seminars, rotation through several departments, on-the-job training, attendance at conferences, and similar learning activities, as appropriate in specific circumstances;
 - d. I will ensure that the Trainee or Intern named in this T/IPP does not displace full-or part-time temporary or permanent American workers or serve to fill a labor needed and ensure that the position that the Trainee or Intern fills exists primarily to assist the Trainee or Intern in achieving the objectives of his or her participation in this training or internship program;
 - e. I certify that this training or internship meets all of the requirements of the Fair Labor Standards Act, as amended (29 U.S.C. 201 et seq.). I also certify that training or internships in the field of agriculture meet all requirements of the Migrant and Seasonal Worker Protection Act, as amended (29 U.S.C. 1801 et seq.)
 - f. I will notify the Department of State if I receive information regarding a serious problem or controversy involving the Trainee or Intern named in this T/IPP that could be expected to bring the Department of State, the Exchange Visitor Program, or the Sponsor's exchange visitor program into notoriety or disrepute; and
 - g. I declare and affirm under penalty of perjury that the statements and information made herein are true and correct to the best of my knowledge, information and belief. The law provides severe penalties for knowingly and willfully falsifying or concealing a material fact, or using any false document in the submission of this form.

Printed name of Responsible Officer or Alternate Responsible Officer

Signature of Responsible Officer or Alternate Responsible Officer

International Cultural Exchange Organization Inc

Name of Sponsor Organization

Date:

mm/dd/yyyy

P-3-12421

Program Number

Privacy Act Statement

AUTHORITIES: The information is sought pursuant to Section 102 of the Mutual Educational and Cultural Exchange Act of 1961, as amended (the Fulbright-Hays Act)(22 U.S.C. 2452) which provides for the administration of the Exchange Visitor Program (J visa).

PURPOSE: The information solicited on this form will be used to provide clarity of training and intern programs offered by entities designated by the U.S. Department of State to conduct exchange visitor programs; for general statistical use; and to administer the Trainee and Intern categories of the Exchange Visitor Program.

ROUTINE USES: The information on this form may be shared with entities administering the program on behalf of the Department; federal, state, local, or foreign government entities for law enforcement purposes; to members of Congress in response to a request on your behalf. More information on the Routine Uses for the system can be found in the System of Records Notice State-08, Educational and Cultural Exchange Program Records.

DISCLOSURE: Participation in this program is voluntary; however, failure to provide the information may delay or prevent participation in the Exchange Visitor Program.

Paper Work Reduction Act

Public reporting burden for this collection of information is estimated to average 1.5 hours per response, including time required for searching existing data sources, gathering the necessary documentation, providing the information and/or documents required, and reviewing the final collection. You do not have to supply this information unless this collection displays a currently valid OMB control number. If you have comments on the accuracy of this burden estimate and/or recommendations for reducing it, please send them to: ECA/EC, SA-5, fifth Floor, U.S. Department of State, Washington, DC 20522.





U.S. Department of State

Training/Internship Placement Plan

*OMB APPROVAL NO. 1405-0170
EXPIRATION DATE: 05/31/2024
ESTIMATED BURDEN: 1.5 HOURS

Exchange Visitor (surname/primary, given name)

Sisodiya, Abhishek Maganlal

Email Address: abhishekms010801@gmail.com

Category: INTERN

Occupational Category: Hospitality and Tourism

SEVIS ID: N0034836749

Program Sponsor: International Cultural Exchange Organization Inc

Program Number: P-3-12421

Training/Internship Dates: 09/25/2023 - 09/20/2024

Each Training/Internship Placement Plan should cover a definite period of time and should consist of definite phases of training or tasks performed with a specific objective for each phase. The plan must also contain information on how the trainees/interns will accomplish those objectives (e.g. classes, individual instruction, shadowing). Each phase must build upon the previous phase to show a progression in the training/internship. A separate copy of pages 3 and 4 must be completed for each phase if applicable (e.g.; if the trainee/intern is rotating through different departments).

Host Organization

Host Organization Name: Harrah's and Harvey Lake Tahoe

Address: 15 HIGHWAY 50, STATELINE, NV 89449

Phase Name: Main Culinary Production - Pantry/Garde Manger, Cold

& Hot Appetizers

Phase 2 of 4

Training/Internship Field: Hospitality & Tourism - Culinary Arts

Start Date: 10/25/2023

End Date: 01/24/2024

Supervisor: Gegogaine, Terry

Executive Chef

terry.gegogaine@silverlegacy.com

775-685-6227

Description of Trainee/Intern's role for this Program or Phase

The role of the intern during this phase of the program is to: learn and master a variety of different culinary techniques and methodologies to successfully complete Garde Manger assignments and prepare hot and cold appetizers in the intern's assigned culinary outlets.

Specific Goals and Objectives for this Program or Phase

In order to bridge the gap between intern's formal education and practical work experience the goals and objectives of this phase of the program are:

- Identification of differences between Intern's practical knowledge of Garde Manger operations, and hot and cold appetizers preparation and the American culinary methodologies and techniques employed in Harrah's and Harveys Lake Tahoe.
- Acquiring proficiency in operations of Garde Manger at Harrah's and Harveys Lake Tahoe
- Successful execution and plating of hot and cold appetizers from intern's assigned culinary outlets.
- Preparing and presenting a dish to the executive team as a demonstration.

Please list the names and titles of those who will provide continuous (for example, daily) supervision of the Trainee/Intern, including the primary supervisor. What are these persons' qualifications to teach the planned learning?

Terry Gegogaine - Executive Chef: Terry has 24 years' experience in the culinary field. Has held multiple different roles in several casino/resort establishments. Went to school to study Culinary Arts and has since expanded his knowledge and his skills of the craft.

Pedro M. Juarez- Galvez - Restaurant Chef El Jefe's: has been with Harrah's and Harveys since 1988 in different roles in a culinary department.

Gerardo Evangelista - Restaurant Chef Friday Station: has over 20 years of Chef Experience with Harrah's and Harveys Lake Tahoe.

Sandor Garcia Guillen - Executive Chef of Hell's Kitchen: has over 14 years of professional culinary experience at Harrah's/Harveys; Sandor helped open Hell's Kitchen in 2019 as Chef de Cuisine. Prior to that, he worked as Sous Chef of 19 Kitchen and a Lead Cook at the Sage Room.

Welandawe Upul De Silva - Restaurant Chef Sage Room: Education: California State University, Chico. He participated in an apprenticeship at Caesars Casino Resort. Work History: Harrah's and Harveys from March 2000 Worked at: Fridays Station, Sea Food Cove, Sage Room, American River Cafe and 19 Kitchen

Richard Routier - Restaurant Chef Sapor: Richard has been with the Harrah's/Harveys Property for more than 20 years. He has worked in all our Fine Dining restaurants and growing with the company from line cook all the way to Room Chef.

Jim Oglesby-Banquets Chef: has over 22 years of Chef Experience with Harrah's and Harveys Lake Tahoe

Robert Enriquez-Restaurant Chef American River Cafe: Robert has worked his way up in the culinary field. New to our property but has been advancing his career with Caesars Entertainment.

What plans are in place for the Trainee/Intern to participate in cultural activities while in the United States?

Volunteering: Intern has an opportunity to volunteer along other Harrah's and Harveys' team members through the H.E.R.O. community outreach programs. H.E.R.O. is Harrah Employees Reaching Out. The events through the program include but are not limited to: Bread and Broth Program that helps feed the poor and needy; Food and Coat drives; Drug Store Project bringing awareness to elementary students on the dangers of drugs; Blood Drives; Charitable walks such as Susan G Komen Breast Cancer Walk; Diabetes Walk; AIDS Walk; Relay for Life - Cancer walk; MS Walk; Beach Clean-up; CODE Green Initiatives that address environmental issues.

(Cultural activities described in this section are ongoing throughout the entire program)

What specific knowledge skills, or techniques will be learned?



Exchange Visitor (surname/primary, given name)

Sisodiya, Abhishek Maganlal

SEVIS ID: N0034836749

By the end of this program phase intern is expected to learn:

- how to apply Intern's formal culinary education of the gourmet/full service culinary procedures and high-end culinary techniques to culinary operations at Harrah's and Harveys.
- timely and proficient multi dish order execution
- dish troubleshooting
- inventory control
- basics of Bakery and Butcher Shop operations
- sanitation inspection of another colleague
- basics of reviewing another colleague work and progress
- basics of conducting interviews with new potential members of a culinary team
- to successfully complete opening and closing procedures on the kitchen checklist with minimal supervision

How specifically will these knowledge, skills, or techniques be taught? Include specific tasks and activities (Interns) and/ or methodology of training and chronology/syllabus (Trainees).

The following training methodology will be used during this phase of the program: a combination of classroom sessions, demo sessions conducted in one of the productions kitchens, and on the job practical assignments completed first through shadowing of experienced team members and later independently.

The intern will be taught knowledge, skills and techniques planned for this phase of the program by completing the following tasks and activities:

Classroom sessions: Classroom sessions will be held during transition of each program phase. Intern will review with the Executive Chef what was covered in the phase 3 and answer any questions. Also, they will discuss what the objectives and expectations of the phase 4 are.

Classroom sessions will also be held each week and led by Restaurant Chef. In this classroom session intern will review the following and prior week of training and discuss with the Restaurant Chef techniques of plating, preparation, and recipes.

Classroom session with the Restaurant Chef to learn how to conduct sanitation inspection.
Classroom session with the Restaurant Chef to learn how to review another colleague work and progress.

Demo sessions Intern will participate in during this phase of the program: Intern will take what was learned in classroom session and put it to work.

The Restaurant Chef will show how to prepare the dish and plate the dish. The intern will then take this information and prepare the special for the week in front of the Restaurant Chef. The student will serve the food to front of house employees prior to serving in the actual kitchen.

The Intern will observe Restaurant Chef conducting inventory control, conduct sanitation inspection and review another colleague work and progress.

Practical assignments: Intern will be assigned to one of Harrah's and Harveys' kitchens: Hell's Kitchen, Friday's Station, Sage Room, Main Kitchen, American River Cafe (ARC), El Jefe's, Saporì, or Banquet.

Intern will be in the assigned culinary outlet with the Restaurant Chef. The Restaurant Chef will show intern the multi dish preparation and dish troubleshooting techniques and then work with Intern to understand expectation. After Intern practices, chef will check for understanding and evaluate.

In addition, the Restaurant Chef will show Intern the opening and closing procedures on the kitchen checklist then work with Intern to understand expectation. After Intern practices, chef will check for understanding and evaluate.

Intern will review 3 colleagues' work and progress and report back to Restaurant Chef.
Intern will conduct a sanitation inspection on another colleague and report back to Restaurant Chef.
Intern will spend 3 days in Bakery and/or 3 days in Butcher Shop.

How will the Trainee/Intern's acquisition of new skills and competencies be measured?

Supervising Restaurant Chef will be working with the Intern on a daily basis and will meet with the Intern on a formal basis every two weeks in order to assess Intern's progress during this phase of the program and measure the acquisition of new skills and competencies planned for this phase of the program, including: timely and proficient multi dish order execution, dish troubleshooting, inventory control, basics of Bakery and Butcher Shop operations, sanitation inspection of another colleague, and basics of reviewing another colleague's work.

The supervising Restaurant Chef will review the following information to determine if goals and objectives of this phase of the program are being met: Current Responsibilities and Performance Assessment (performance and achieved goals, areas of excellence within performance, areas of improvement, and development of future goals with set expectations).

The supervising Restaurant Chef will assess whether the knowledge, skills, and techniques planned for this phase of the program are being sufficiently acquired by conducting evaluations using "Phase 4 Final Intern Evaluation Form" and conducting bi-weekly meetings.

Additional Phase Remarks

The final program evaluation will be completed by both a host company representative and the intern at the end of this phase.

Certifications

Phase Supervisor I certify that:

1. I have reviewed, understand, and will follow this Training/Internship Placement Plan (T/IPP);
2. I will contact the Sponsor at the earliest possible opportunity if I believe that the Trainee or Intern is not receiving the type of training delineated on this T/IPP;
3. I will actively support the Sponsor by adhering to all applicable regulatory provisions that govern this program (see 22 CFR Part 62);
4. The Trainee or Intern named in this T/IPP will not displace full-or part-time, seasonal or permanent American workers, or serve to fill a labor need;
5. I will conduct the required periodic evaluations of the Trainee or Intern named in this T/IPP;

DS-7002 1/2021



Phase - Advanced Culinary Techniques and Review

Page 2 of 3



U.S. Department of State

Training/Internship Placement Plan

OMB APPROVAL NO. 1405-0170
EXPIRATION DATE: 05/31/2024
ESTIMATED BURDEN: 1.5 HOURS

Exchange Visitor (surname/primary, given name)

Sisodiya, Abhishek Maganlal

Email Address: abhishekms010801@gmail.com

Category: INTERN

Occupational Category: Hospitality and Tourism

SEVIS ID: N0034836749

Program Sponsor: International Cultural Exchange Organization Inc

Program Number: P-3-12421

Training/Internship Dates: 09/25/2023 - 09/20/2024

Each Training/Internship Placement Plan should cover a definite period of time and should consist of definite phases of training or tasks performed with a specific objective for each phase. The plan must also contain information on how the trainees/interns will accomplish those objectives (e.g. classes, individual instruction, shadowing). Each phase must build upon the previous phase to show a progression in the training/internship. A separate copy of pages 3 and 4 must be completed for each phase if applicable (e.g.; if the trainee/intern is rotating through different departments).

Host Organization

Host Organization Name: Harrah's and Harvey Lake Tahoe

Address: 15 HIGHWAY 50, STATELINE, NV 89449

Phase Name: *Advanced Culinary Techniques and Review*

Phase 4 of 4

Training/Internship Field: Hospitality & Tourism - Culinary Arts

Start Date: 05/25/2024

End Date: 09/20/2024

Supervisor: Gegogeine, Terry

Executive Chef

terry.gegogeine@silverlegacy.com

775-685-6227

Description of Trainee/Intern's role for this Program or Phase

The role of the Intern during this phase of the program is to: utilize all previously acquired skills to properly function and operate in a kitchen of a full-service restaurant.

Specific Goals and Objectives for this Program or Phase

In order to bridge the gap between intern's formal education and practical work experience the goals and objectives of this phase of the program are:

- Identification of differences between Intern's practical knowledge of the gourmet/full service culinary procedures and high-end culinary practices and the American culinary methodologies and techniques employed in Harrah's and Harveys culinary operations.
- Acquiring proficiency in timely and proficient multi dish order execution
- Acquiring proficiency in dish troubleshooting
- Acquiring proficiency in inventory control
- Introduction to Bakery and Butcher Shop
- Acquiring proficiency in conducting sanitation inspection of another colleague
- Introduction to reviewing another colleague work and progress
- Introduction to conducting interviews for new potential members of a culinary team
- To successfully complete opening and closing procedures on the kitchen checklist with minimal supervision

Please list the names and titles of those who will provide continuous (for example, daily) supervision of the Trainee/Intern, including the primary supervisor. What are these persons' qualifications to teach the planned learning?

Terry Gegogeine - Executive Chef: Terry has 24 years' experience in the culinary field. Has held multiple different roles in several casino/resort establishments. Went to school to study Culinary Arts and has since expanded his knowledge and his skills of the craft.
Pedro M. Juarez- Galvez - Restaurant Chef El Jefe's: has been with Harrah's and Harveys since 1988 in different roles in a culinary department.
Gerardo Evangelista - Restaurant Chef Friday Station: has over 20 years of Chef Experience with Harrah's and Harveys Lake Tahoe.
Sandor Garcia Guillen - Executive Chef of Hell's Kitchen: has over 14 years of professional culinary experience at Harrah's/Harveys; Sandor helped open Hell's Kitchen in 2019 as Chef de Cuisine. Prior to that, he worked as Sous Chef of 19 Kitchen and a Lead Cook at the Sage Room.
Welandawe Upul De Silva - Restaurant Chef Sage Room: Education: California State University, Chico. He participated in an apprenticeship at Caesars Casino Resort. Work History: Harrah's and Harveys from March 2000 Worked at: Fridays Station, Sea Food Cove, Sage Room, American River Cafe and 19 Kitchen
Richard Routier - Restaurant Chef Saporì: Richard has been with the Harrah's/Harveys Property for more than 20 years. He has worked in all our Fine Dining restaurants and growing with the company from line cook all the way to Room Chef.
Jim Oglesby-Banquets Chef: has over 22 years of Chef Experience with Harrah's and Harveys Lake Tahoe
Robert Enriquez-Restaurant Chef American River Cafe: Robert has worked his way up in the culinary field. New to our property but has been advancing his career with Caesars Entertainment.

What plans are in place for the Trainee/Intern to participate in cultural activities while in the United States?

In addition, Harrah's and Harveys' team encourages intern to explore American culture outside of workplace and facilitate this process by providing intern with information about available local cultural activities and events which they can take part in outside of workplace. Intern may use their scheduled days off to participate in cultural activities. Host Company will try to accommodate requests for days off as well. (Cultural activities described in this section are ongoing throughout the entire program)

What specific knowledge skills, or techniques will be learned?



Exchange Visitor (surname/primary, given name)

Sisodiya, Abhishek Maganlal

SEVIS ID: N0034836749

5. I will conduct the required periodic evaluations of the Trainee or Intern named in this T/IPP;
6. I will notify the designated Sponsor contact at the earliest available opportunity regarding any concerns about, changes in, or deviations from this T/IPP.
7. I will notify the Sponsor in the event of an emergency involving the Trainee or Intern named in this T/IPP, as well as any information that I receive about the Trainee or Intern that might have an effect on that exchange visitor's health, safety, or welfare;
8. I will notify the Sponsor if I receive information regarding a serious problem or controversy involving the Trainee or Intern named in this T/IPP that could be expected to bring the Department of State, the Exchange Visitor Program, or the Sponsor's exchange visitor program into notoriety or disrepute;
9. I am participating in this Exchange Visitor Program in order to provide the Trainee or Intern named in this T/IPP with training or an internship as delineated in this T/IPP;
10. I certify that this training or internship meets all the requirements of the Fair Labor Standards Act, as amended (29 U.S.C. 201 et seq.) I also certify that training or internships in the field of agriculture meet all requirements of the Migrant and Seasonal Worker Protection Act, as amended (29 U.S.C. 1801 et seq.);
11. I declare and affirm under penalty of perjury that the statements and information made herein are true and correct to the best of my knowledge, information and belief. The law provides severe penalties for knowingly and willfully falsifying or concealing a material fact, or using any false document in the submission of this form.

DocuSigned by:

Terry Gegogine

Signature of Gegogine, Terry

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8/30/2023

Date:

mm/dd/yyyy



Exchange Visitor (surname/primary, given name)

Sisodiya, Abhishek Maganlal

SEVIS ID: N0034836749

By the end of this program phase intern is expected to learn:

-how to expand intern's previous practical knowledge and experience of the frying, grilling, broiling, sauteing and mass production techniques by learning culinary operations at Harrah's and Harveys.
 -frying techniques: meaning of frying method, types of frying-Pan Frying/Deep Fry, apply the basic principles of frying foods, use cooking tools such as steamer, deep fryer, spatulas, thongs, and other utensils, and equipment, apply the steps on types of frying, which type of breading to use for each type of food, which type of oil to use for each type of food, present finished product creatively.
 -grilling and broiling techniques: season products properly, presentation side down, preheated broil, learn to let food cook undisturbed on first side before turning over, continue cooking to desired temperature, let meat rest off of the grill, proper cleaning and seasoning of grill.
 -sauteing techniques: Equipment that must be used for Sauteing, Basic procedures for sauteing, Difference between Pan-Seared, Pan-Charred, Pan Broiled, Suitable foods to be sauteed- only naturally tendered foods and should remain tender after sauteing, Sautee cooking mediums (clarified butter, oils, rendered fats), Liquids for Deglazing (wine, stock, cognac/liquor, fortified wine, water), Liquid base for the sauce, Optional components (garnishing, aromatics), Equipment that must be used for Sauteing- Mise en Place;
 -mass culinary production techniques: Produce enough food according to business demands, ingredients available for use, prepare large scale recipe, learn equipment- Large Mixing bowls, Electronic Mixers, Steam kettles, Smokers, learn about smoking meats, learn cooking techniques- submersion, braising, steaming, grilling, baking, knife sharpening, chilling & storage process, prepare soups, prepare dressing.

How specifically will these knowledge, skills, or techniques be taught? Include specific tasks and activities (Interns) and/ or methodology of training and chronology/syllabus (Trainees).

The following training methodology will be used during this phase of the program: a combination of classroom sessions, demo sessions conducted in one of the productions kitchens, and on the job practical assignments completed first through shadowing of experienced team members and later independently.

The intern will be taught knowledge, skills and techniques planned for this phase of the program by completing the following tasks and activities:

Classroom sessions: Classroom sessions will be held during transition of each program phase. Intern will review with the Executive Chef what was covered in the phase 2 and answer any questions. Also, they will discuss what the objectives and expectations of the phase 3 are.

Classroom sessions will also be held each week and led by Restaurant Chef. In this classroom session intern will review the following and prior week of training and discuss with the Restaurant Chef techniques of plating, preparation, and recipes.

Demo sessions Intern will participate in during this phase of the program: Intern will take what was learned in classroom session and put it to work. The Restaurant Chef or Assistant Chef will show how to prepare the dish and plate the dish. The intern will then take this information and prepare the special for the week with oversight by The Restaurant Chef or an Assistant Chef. The student will serve the food to our Customers upon verified approval of the Chef.

Intern will complete a "Culinary Thrown down" which consists of interns being partnered together to create a dish from their home country using American spices and equipment. It will be prepared for over 200 team members. Interns will also have to serve the food in less than two hours.

Practical assignments: Intern will be assigned to one of Harrah's and Harveys' kitchens: Hell's Kitchen, Friday's Station, Sage Room, Main Kitchen, American River Cafe (ARC), El Jefe's, Saponi, or Banquet.

Intern will be in the assigned culinary outlet with the Restaurant Chef. The Restaurant Chef will show Intern the station, demo the station, and then work with Intern to understand expectation. After Intern practices, chef will check for understanding and evaluate.

Intern will shadow an experienced team member at each station: Deep Fryer, Fryer, Broiler, Grill and Saute until Intern is familiar and is able to complete the process for each station successfully alone.

Preparing and plating variety of dishes according to recipes and guests' special requests including, for example: Calamari, Blackened Shrimp, Filet, Sea bass, Deep fried buffalo shrimp or Scallops.

In addition, intern will also conduct the following culinary tasks: open and close stations, prep for following day including sending order to head chef of restaurant; set up station to ensure they are prepared for the day; re-stock kitchen with items needed.

How will the Trainee/Intern's acquisition of new skills and competencies be measured?

Supervising Restaurant Chef will be working with the Intern daily and will meet with the Intern on a formal basis every two weeks to assess Intern's progress during this phase of the program and measure the acquisition of new skills and competencies planned for this phase of the program, including: frying techniques, grilling and broiling techniques, sauteing techniques and mass culinary production techniques.

The supervising Restaurant Chef will review the following information to determine if goals and objectives of this phase of the program are being met: Current Responsibilities and Performance Assessment (performance and achieved goals, areas of excellence within performance, areas of improvement, and development of future goals with set expectations).

The supervising Restaurant Chef will assess whether or not the knowledge, skills, and techniques planned for this phase of the program are being sufficiently acquired by conducting evaluations using "Biweekly Intern Evaluation Form" and "Phase 3 Final Intern Evaluation Form".

Additional Phase Remarks

The mid-point program evaluation will be completed by both a host company representative and the intern during this phase of the program.

Certifications

Phase Supervisor I certify that:

1. I have reviewed, understand, and will follow this Training/Internship Placement Plan (T/IPP);
2. I will contact the Sponsor at the earliest possible opportunity if I believe that the Trainee or Intern is not receiving the type of training delineated on this T/IPP;
3. I will actively support the Sponsor by adhering to all applicable regulatory provisions that govern this program (see 22 CFR Part 62);
4. The Trainee or Intern named in this T/IPP will not displace full-or part-time, seasonal or permanent American workers, or serve to fill a labor need;

DS-7002 1/2021



Phase - Introduction to Harrah's and Harveys Lake
Tahoe, Culinary Internship Program and Food Sanitation



Page 2 of 3

Page 0121



U.S. Department of State

Training/Internship Placement Plan

*OMB APPROVAL NO. 1405-0170
EXPIRATION DATE: 05/31/2024
ESTIMATED BURDEN: 1.5 HOURS

Exchange Visitor (surname/primary, given name)

Sisodiya, Abhishek Maganlal

Email Address: abhishekms010801@gmail.com

Category: INTERN

Occupational Category: Hospitality and Tourism

SEVIS ID: N0034836749

Program Sponsor: International Cultural Exchange Organization Inc

Program Number: P-3-12421

Training/Internship Dates: 09/25/2023 - 09/20/2024

Each Training/Internship Placement Plan should cover a definite period of time and should consist of definite phases of training or tasks performed with a specific objective for each phase. The plan must also contain information on how the trainees/interns will accomplish those objectives (e.g. classes, individual instruction, shadowing). Each phase must build upon the previous phase to show a progression in the training/internship. A separate copy of pages 3 and 4 must be completed for each phase if applicable (e.g.: if the trainee/intern is rotating through different departments).

Host Organization

Host Organization Name: Harrah's and Harvey Lake Tahoe

Address: 15 HIGHWAY 50, STATELINE, NV 89449

Phase Name: *Introduction to Harrah's and Harveys Lake Tahoe,**Culinary Internship Program and Food Sanitation*

Phase 3 of 4

Training/Internship Field: Hospitality & Tourism - Culinary Arts

Start Date: 01/25/2024

End Date: 05/24/2024

Supervisor: Gegogeine, Terry

Executive Chef

terry.gegogeine@silverlegacy.com

775-685-6227

Description of Trainee/Intern's role for this Program or Phase

The role of the Intern during this phase of the program is to: learn and master a variety of culinary methodologies to properly cook dishes using the techniques of frying, grilling, broiling, sauteing and mass production.

Specific Goals and Objectives for this Program or Phase

In order to bridge the gap between intern's formal education and practical work experience the goals and objectives of this phase of the program are:
-Identification of differences between Intern's practical knowledge of the frying, grilling, broiling, sauteing and mass production techniques and the American culinary methodologies and techniques employed in Harrah's and Harveys culinary operations.
-Acquiring proficiency in operations frying, grilling, broiling, sauteing restaurant kitchen line stations.
-Acquiring proficiency in mass culinary production.
-Completing "Culinary Throw down" for over 200 team members.

Please list the names and titles of those who will provide continuous (for example, daily) supervision of the Trainee/Intern, including the primary supervisor. What are these persons' qualifications to teach the planned learning?

Terry Gegogeine - Executive Chef: Terry has 24 years' experience in the culinary field. Has held multiple different roles in several casino/resort establishments. Went to school to study Culinary Arts and has since expanded his knowledge and his skills of the craft.
Pedro M. Juarez- Galvez - Restaurant Chef El Jefe's: has been with Harrah's and Harveys since 1988 in different roles in a culinary department.
Gerardo Evangelista - Restaurant Chef Friday Station: has over 20 years of Chef Experience with Harrah's and Harveys Lake Tahoe.
Sandor Garcia Guillen - Executive Chef of Hell's Kitchen: has over 14 years of professional culinary experience at Harrah's/Harveys; Sandor helped open Hell's Kitchen in 2019 as Chef de Cuisine. Prior to that, he worked as Sous Chef of 19 Kitchen and a Lead Cook at the Sage Room.
Welandawe Upul De Silva - Restaurant Chef Sage Room: Education: California State University, Chico. He participated in an apprenticeship at Caesars Casino Resort. Work History: Harrah's and Harveys from March 2000 Worked at: Fridays Station, Sea Food Cove, Sage Room, American River Cafe and 19 Kitchen
Richard Routier - Restaurant Chef Sapor: Richard has been with the Harrah's/Harveys Property for more than 20 years. He has worked in all our Fine Dining restaurants and growing with the company from line cook all the way to Room Chef.
Jim Oglesby-Banquets Chef: has over 22 years of Chef Experience with Harrah's and Harveys Lake Tahoe
Robert Enriquez-Restaurant Chef American River Cafe: Robert has worked his way up in the culinary field. New to our property but has been advancing his career with Caesars Entertainment.

What plans are in place for the Trainee/Intern to participate in cultural activities while in the United States?

Town Hall Meetings: The property executives talk about the business and what new initiatives we have coming up; financial success; meetings include a raffle for employees to win some great prizes. They are considered a Town Hall approach with employees able to ask Executives questions about the business as well. (Cultural activities described in this section are ongoing throughout the entire program)

What specific knowledge skills, or techniques will be learned?

DS-7002 1/2021

Phase - Introduction to Harrah's and Harveys Lake
Tahoe, Culinary Internship Program and Food Sanitation



Page 1 of 3

Exchange Visitor (surname/primary, given name)

Sisodiya, Abhishek Maganlal

SEVIS ID: N0034836749

9. I am participating in this Exchange Visitor Program in order to provide the Trainee or Intern named in this T/IPP with training or an internship as delineated in this T/IPP;
10. I certify that this training or internship meets all the requirements of the Fair Labor Standards Act, as amended (29 U.S.C. 201 et seq.) I also certify that training or internships in the field of agriculture meet all requirements of the Migrant and Seasonal Worker Protection Act, as amended (29 U.S.C. 1801 et seq.).
11. I declare and affirm under penalty of perjury that the statements and information made herein are true and correct to the best of my knowledge, information and belief. The law provides severe penalties for knowingly and willfully falsifying or concealing a material fact, or using any false document in the submission of this form.

DocuSigned by:

Terry Gegogine

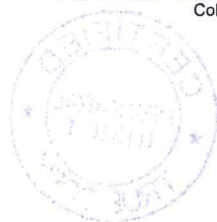
Signature of Gegogine, Terry

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8/30/2023

Date:

mm/dd/yyyy



Exchange Visitor (surname/primary, given name)

Sisodiya, Abhishek Maganlal

SEVIS ID: N0034836749

By the end of this program phase intern is expected to learn:

- how to apply intern's formal culinary education of Garde Manger operations, and hot and cold appetizers preparation to culinary operations at Harrah's and Harveys operations of Garde Manger at Harrah's and Harveys Lake Tahoe
- Successful execution and plating of hot and cold appetizers from intern's assigned culinary outlets according to recipes and to guest's specifications
- difference between amuse-bouche, appetizers and hors d'oeuvres
- common nuts that are used in food service
- difference between dips and spreads

How specifically will these knowledge, skills, or techniques be taught? Include specific tasks and activities (Interns) and/ or methodology of training and chronology/syllabus (Trainees).

The following training methodology will be used during this phase of the program: a combination of training conducted in one of the productions kitchens with on-the-job practical assignments completed first through shadowing of experienced team members and later independently.

The intern will be taught knowledge, skills and techniques planned for this phase of the program by completing the following tasks and activities:

Classroom sessions: Classroom sessions will be held during transition of each program phase. Intern will review with the Executive Chef what was covered in the phase 1 and answer any questions. Also, they will discuss what the objectives and expectations of the phase 2 are.

Classroom sessions will also be held each week and led by Restaurant Chef. In this classroom session intern will review the following and prior week of training and discuss with the Restaurant Chef techniques of plating, preparation, and recipes.

Demo sessions Intern will participate in during this phase of the program: Intern will take what was learned in classroom session and put it to work. The Restaurant Chef or an Assistant Chef will show how to prepare the dish and plate the dish. The intern will then take this information and prepare the special for the week with oversight by The Restaurant Chef or an Assistant Chef. The student will serve the food to our Customers upon verified approval of the Chef

Practical assignments: Intern will be assigned to one of Harrah's and Harveys' kitchens: Hell's Kitchen, Friday's Station, Sage Room, Main Kitchen, American River Cafe (ARC), El Jefe's, Satori, or Banquet.

Intern will be in the assigned culinary outlet with the Restaurant Chef. The Restaurant Chef will show Intern the station, demo the station, and then work with Intern to understand expectations. After Intern practices, chef will check for understanding and evaluate.

Intern will shadow an experienced team member in each station which are Pantry and Saute stations until Intern is familiar and is able to complete the process successfully alone. The processes include but are not limited to: (1) pantry station: preparation of hot and cold appetizers, building salads, working with shrimp and oysters; (2) saute station: preparations of fish, vegetables, pasta and soups.

Preparing and plating cold and hot appetizers, including hot and cold hors d'oeuvres, skewered foods, Quiches, Strudel and phyllo, steamed and fried dumplings, wraps, cold soups, olives, nuts and dried fruits, dips and spreads, canapes, toasts and crackers.

In addition, Intern will also conduct the following culinary tasks: open and close stations, prep for following day including sending order to head chef of restaurant; set up station to ensure they are prepared for the day; re-stock kitchen with items needed.

How will the Trainee/Intern's acquisition of new skills and competencies be measured?

Supervising Restaurant Chef will be working with the Intern daily and will meet with the Intern on a formal basis every two weeks in order to assess Intern's progress during this phase of the program and measure the acquisition of new skills and competencies planned for this phase of the program, including: operations of Garde Manger at Harrah's and Harveys Lake Tahoe; execution and plating of hot and cold appetizers according to recipes and to guest's specifications.

The supervising Restaurant Chef will review the following information to determine if goals and objectives of this phase of the program are being met: Current Responsibilities and Performance Assessment (performance and achieved goals, areas of excellence within performance, areas of improvement, and development of future goals with set expectations).

The supervising Restaurant Chef will assess whether the knowledge, skills, and techniques planned for this phase of the program are being sufficiently acquired by conducting evaluations using "Phase 2 Final Intern Evaluation Form" and conducting bi-weekly meetings.

Additional Phase Remarks

Certifications

Phase Supervisor I certify that:

1. I have reviewed, understand, and will follow this Training/Internship Placement Plan (T/IPP);
2. I will contact the Sponsor at the earliest possible opportunity if I believe that the Trainee or Intern is not receiving the type of training delineated on this T/IPP;
3. I will actively support the Sponsor by adhering to all applicable regulatory provisions that govern this program (see 22 CFR Part 62);
4. The Trainee or Intern named in this T/IPP will not displace full-or part-time, seasonal or permanent American workers, or serve to fill a labor need;
5. I will conduct the required periodic evaluations of the Trainee or Intern named in this T/IPP;
6. I will notify the designated Sponsor contact at the earliest available opportunity regarding any concerns about, changes in, or deviations from this T/IPP.
7. I will notify the Sponsor in the event of an emergency involving the Trainee or Intern named in this T/IPP, as well as any information that I receive about the Trainee or Intern that might have an effect on that exchange visitor's health, safety, or welfare;
8. I will notify the Sponsor if I receive information regarding a serious problem or controversy involving the Trainee or Intern named in this T/IPP that could be expected to bring the Department of State, the Exchange Visitor Program, or the Sponsor's exchange visitor program into notoriety or disrepute;





U.S. Department of State

Training/Internship Placement Plan

*OMB APPROVAL NO. 1405-0170
EXPIRATION DATE: 05/31/2024
ESTIMATED BURDEN: 1.5 HOURS

Exchange Visitor (surname/primary, given name)

Sisodiya, Abhishek Maganlal

Email Address: abhishekms010801@gmail.com

Category: INTERN

Occupational Category: Hospitality and Tourism

SEVIS ID: N0034836749

Program Sponsor: International Cultural Exchange Organization Inc

Program Number: P-3-12421

Training/Internship Dates: 09/25/2023 - 09/20/2024

Each Training/Internship Placement Plan should cover a definite period of time and should consist of definite phases of training or tasks performed with a specific objective for each phase. The plan must also contain information on how the trainees/interns will accomplish those objectives (e.g. classes, individual instruction, shadowing). Each phase must build upon the previous phase to show a progression in the training/internship. A separate copy of pages 3 and 4 must be completed for each phase if applicable (e.g.; if the trainee/intern is rotating through different departments).

Host Organization

Host Organization Name: Harrah's and Harvey Lake Tahoe

Address: 15 HIGHWAY 50, STATELINE, NV 89449

Phase Name: *Introduction to Harrah's and Harveys Lake Tahoe,**Culinary Internship Program and Food Sanitation*

Phase 1 of 4

Training/Internship Field: Hospitality & Tourism - Culinary Arts

Start Date: 09/25/2023

End Date: 10/24/2023

Supervisor: Gegogeine, Terry

Executive Chef

terry.gegogeine@silverlegacy.com

775-685-6227

Description of Trainee/Intern's role for this Program or Phase

The role of the Intern during this phase of the program is to:

Learn basic information about Harrah's and Harveys Lake Tahoe - company history, company culture, customers, and expectations; Acquire general understanding of Harrah's and Harveys Lake Tahoe culinary operations and philosophy; Understand and acquire proficiency in safe food handling, sanitation techniques and procedures.

Specific Goals and Objectives for this Program or Phase

In order to bridge the gap between intern's formal education and practical work experience the goals and objectives of this phase of the program are:

- Complete on-boarding and orientation process with Harrah's and Harveys Lake Tahoe
- Complete On-line Training to acclimate to Harrah's and Harveys Lake Tahoe and our policies and procedures on property, including safety procedures in the workplace.
- Learn and demonstrate proper food handling and storage techniques as well as proper sanitation guidelines that are required by Lake Tahoe Harrah's and Harveys as well as the Nevada Health Department.
- Demonstrate to supervisory team actual culinary skill set in the professional culinary environment to ensure proper learning experience in the following phases of the program.

Please list the names and titles of those who will provide continuous (for example, daily) supervision of the Trainee/Intern, including the primary supervisor. What are these persons' qualifications to teach the planned learning?

Terry Gegogeine - Executive Chef: Terry has 24 years' experience in the culinary field. Has held multiple different roles in several casino/resort establishments. Went to school to study Culinary Arts and has since expanded his knowledge and his skills of the craft.

Pedro M. Juarez- Galvez - Restaurant Chef El Jefe's: has been with Harrah's and Harveys since 1988 in different roles in a culinary department.

Gerardo Evangelista - Restaurant Chef Friday Station: has over 20 years of Chef Experience with Harrah's and Harveys Lake Tahoe.

Sandor Garcia Guillen - Executive Chef of Hell's Kitchen: has over 14 years of professional culinary experience at Harrah's/Harveys; Sandor helped open Hell's Kitchen in 2019 as Chef de Cuisine. Prior to that, he worked as Sous Chef of 19 Kitchen and a Lead Cook at the Sage Room.

Welandawe Upul De Silva - Restaurant Chef Sage Room: Education: California State University, Chico. He participated in an apprenticeship at Caesars Casino Resort. Work History: Harrah's and Harveys from March 2000 Worked at: Fridays Station, Sea Food Cove, Sage Room, American River Cafe and 19 Kitchen

Richard Routier - Restaurant Chef Saporì: Richard has been with the Harrah's/Harveys Property for more than 20 years. He has worked in all our Fine Dining restaurants and has grown with the company from line cook all the way to Room Chef.

Jim Oglesby-Banquets Chef: has over 22 years of Chef Experience with Harrah's and Harveys Lake Tahoe

Robert Enriquez-Restaurant Chef American River Cafe: Robert has worked his way up in the culinary field. New to our property but has been advancing his career with Caesars Entertainment.

What plans are in place for the Trainee/Intern to participate in cultural activities while in the United States?

Intern can participate in all the activities Harrah's and Harveys hosts for its employees such as summer team BBQ, Carson Relay for the life, Culinary Throwdowns on property, Susan G Komen Walk, Angel Tree Donations, Santa party, Holiday property party. Planned Cultural Events: Tour the Concert Series venue (featuring Western Music, Food and Beverages) with Executive Chef Terry Gegogeine; experience food demonstrations with local vendors for example: U.S. Foods Inc. demonstrating how to select and butcher certain cuts of meat and/or Southern Wine and Spirits wine tasting class. (Cultural activities described in this section are ongoing throughout the entire program)

What specific knowledge skills, or techniques will be learned?



Exchange Visitor (surname/primary, given name)

Sisodiya, Abhishek Maganlal

SEVIS ID: N0034836749

By the end of this program phase intern is expected to learn:

- General information about Harrah's and Harveys Lake Tahoe - company history, company culture, customers, and expectations.
- Harrah's and Harveys Lake Tahoe's relevant policies and procedures, including safety procedures in the workplace.
- Safe food handling/Sanitation according to Harrah's and Harveys Lake Tahoe's requirements
- In addition, and if necessary, Intern is expected to bring intern's actual culinary skill set to meet Harrah's and Harveys minimum standard to ensure proper and safe learning experience in the following phases of the program.

How specifically will these knowledge, skills, or techniques be taught? Include specific tasks and activities (Interns) and/ or methodology of training and chronology/syllabus (Trainees).

The following training methodology will be used during this phase of the program: combination of classroom sessions, demo sessions conducted in one of the production kitchens, and on the job practical assignments and exercises.

The Intern will be taught knowledge, skills and techniques planned for this phase of the program by completing the following syllabus:

Classroom sessions: New Hire Orientation - 1 day; Review culinary procedures and meet all Restaurant Chefs - 2 days. Online computer training in our computer lab: to review fire and safety prevention, active shooter procedures and slips, trips and falls training. Proficiency of Sanitation & Safe Handling of Food - 2 weeks (On Job Training)

Demo sessions Intern will participate in during this phase of the program: Intern will be shown safety data sheet book so they can identify chemicals in the workplace, they will be taught how to keep their area safe, clean, and organized and will continue to use these skills on a daily basis.

Practical assignments: Intern will be assigned to one of Harrah's and Harveys' kitchens: Hell's Kitchen, Friday's Station, Sage Room, Main Kitchen, American River Cafe (ARC), El Jefe's, Satori, or Banquet.

How will the Trainee/Intern's acquisition of new skills and competencies be measured?

Supervising Restaurant Chef will be working with the Intern on a daily basis and will meet with the Intern on a formal basis every two weeks in order to assess Intern's progress during this phase of the program and measure the acquisition of new skills and competencies planned for this phase of the program, including: Safe food handling/Sanitation and basic culinary skills including knife skills.

The supervising Restaurant Chef will review the following information to determine if goals and objectives of this phase of the program are being met: Current Responsibilities and Performance Assessment (performance and achieved goals, areas of excellence within performance, areas of improvement, and development of future goals with set expectations).

The supervising Restaurant Chef will assess whether the following knowledge, skills, and techniques: Safe food handling/Sanitation and basic culinary skills including knife skills are being sufficiently acquired by conducting evaluations using "Phase 1 Final Intern Evaluation Form" as well as visual daily oversight with guidance as needed.

Additional Phase Remarks

Certifications

Phase Supervisor I certify that:

1. I have reviewed, understand, and will follow this Training/Internship Placement Plan (T/IPP);
2. I will contact the Sponsor at the earliest possible opportunity if I believe that the Trainee or Intern is not receiving the type of training delineated on this T/IPP;
3. I will actively support the Sponsor by adhering to all applicable regulatory provisions that govern this program (see 22 CFR Part 62);
4. The Trainee or Intern named in this T/IPP will not displace full-or part-time, seasonal or permanent American workers, or serve to fill a labor need;
5. I will conduct the required periodic evaluations of the Trainee or Intern named in this T/IPP;
6. I will notify the designated Sponsor contact at the earliest available opportunity regarding any concerns about, changes in, or deviations from this T/IPP.
7. I will notify the Sponsor in the event of an emergency involving the Trainee or Intern named in this T/IPP, as well as any information that I receive about the Trainee or Intern that might have an effect on that exchange visitor's health, safety, or welfare;
8. I will notify the Sponsor if I receive information regarding a serious problem or controversy involving the Trainee or Intern named in this T/IPP that could be expected to bring the Department of State, the Exchange Visitor Program, or the Sponsor's exchange visitor program into notoriety or disrepute;
9. I am participating in this Exchange Visitor Program in order to provide the Trainee or Intern named in this T/IPP with training or an internship as delineated in this T/IPP;
10. I certify that this training or internship meets all the requirements of the Fair Labor Standards Act, as amended (29 U.S.C. 201 et seq.) I also certify that training or internships in the field of agriculture meet all requirements of the Migrant and Seasonal Worker Protection Act, as amended (29 U.S.C. 1801 et seq.).
11. I declare and affirm under penalty of perjury that the statements and information made herein are true and correct to the best of my knowledge, information and belief. The law provides severe penalties for knowingly and willfully falsifying or concealing a material fact, or using any false document in the submission of this form.

DocuSigned by:

Terry Gegogine

Signature of Gegogine, Terry

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8/30/2023

Date:

mm/dd/yyyy





THE RITZ-CARLTON

PUNE

08 May, 2023

Letter of Confirmation

Dear Vrushabh ,

Greetings from The Ritz-Carlton Pune!

We are pleased to confirm your On-Job Training in Culinary department with The Ritz-Carlton Pune.

Your training duration will be from **15 June 2023 to 15 December 2023**.

Details of stipend, benefits and allowances and are mentioned in Annexure-I.

The list of documents mentioned in Annexure-1 has to be presented on the day of joining, failing which you may not be permitted to commence the training.

Once again, Welcome to The Ritz-Carlton, Pune. We endeavour that your learning experience will be enjoyable and rewarding. Feel free to contact the undersigned for any queries.

Please send a word of confirmation of acceptance of the terms of the offer.

For, The Ritz-Carlton Pune

Asmita Deshpande
Learning and Development Manager





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PUNE

Annexure-1

1. Stipend: You will be entitled for a stipend of INR 5000/- per month.
2. Benefits:
 - **Meals :** Meals will be provided while on duty only
 - **Locker:** Students will be provided a sharing locker.
 - **Travel:**
 - Pick up and drop facility will not be provided
 - Drops for ladies is provided post 10:00 pm to the registered address
 - **Leaves:** You will be entitled to 6 offs in a month which shall be decided by the department which you will be training in.
 - There will be no other leaves given
 - Sick leaves have to be reported and fitness certificate will have to be submitted before resuming the training
 - **Accommodation:** Students will have to organise for their accommodation.
3. Uniform details
 - Uniform for girls:
 - Black trousers
 - White shirt
 - Black Ballerina with up to 1 inch heels
 - Uniform for Boys:
 - Black Trouser
 - White Shirt and Black tie
 - Black Oxford style shoes
 - Name tags will be provided by the hotel.
 - Kitchen uniforms: Students will have to bring their kitchen uniforms
 - Dusters, aprons and chef's cap will be provided
 - Re-issuing of Uniform cards, ID cards and name tags will be charged for
4. Reporting time
 - Day of joining: 9:30 am to the undersigned
 - Reporting time will be decided by the department in which the training is scheduled
5. List of Documents
 - Passport size photographs 2 nos.
 - **Police Verification Certificate**
 - **No objection letter** from the Hotel management institute
 - **Fitness certificate** from a certified medical practitioner stating that you are medically fit for employment and do not carry any communicable disease
 - **Medical Tests required: Australia Antigen, Widal, HIV Antibodies, Covid Test Report - RTPCR**
 - Proof of permanent address
 - Local address/ Contact information in case of emergencies
 - COVID vaccination certificate
6. Terms of certification
 - Certification upon successful completion will be provided based on the below
 - Attendance and punctuality
 - Conduct and performance

