

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

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

<b>Criterion 6 – Governance, Leadership and Management</b>		
<b>Key Indicator- 6.5 Internal Quality Assurance System</b>		
<b>6.5.2 Incremental Improvements in Various Activities</b>		
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**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	<ul style="list-style-type: none"> <li>• Commencement of Term for FY B.Sc. H.S.</li> <li>• Orientation Program</li> </ul>
	IV	
August 2022	I	<ul style="list-style-type: none"> <li>• Orientation Program</li> </ul>
	III	Tree Plantation
	IV	Parents Meet Sadbhavana Din
September 2022	II	Commencement of class <ul style="list-style-type: none"> <li>• SY B.Sc. H.S.</li> <li>• T.Y. B.Sc. H.S.</li> <li>• Final year BHMCT</li> </ul> Housekeeping Week
	III	<ul style="list-style-type: none"> <li>• Fresher's Party</li> </ul>
	IV	<ul style="list-style-type: none"> <li>• Tourism Day</li> </ul>
	I	<ul style="list-style-type: none"> <li>• Swachha Bharat Abhiyan</li> </ul>
October 2022	II	<ul style="list-style-type: none"> <li>• Bread Day</li> <li>• Wachan Prerana Diwas</li> </ul>
	III	Unit Test- I <ul style="list-style-type: none"> <li>• Final year BHMCT</li> <li>• FY, SY and TY B.Sc. H.S.</li> </ul> Chef Day
	IV	Diwali Gift Distribution Diwali Vacation Ekta Diwas
	I	Coffee Day Industrial Visit
	II	Laundry Visit
November 2022	III	Flower Arrangement Workshop on bakery Career guidance workshop
	IV	Theme Dinner
	II	University Practical Examination - B.Sc. H.S. and BHMCT
December 2022	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



<b>TERM - SECOND</b>		
January 2023	II	Commencement of classes - B.Sc. H.S. and BHMCT
	III	Sports Week
		Flag Day Collection
	IV	Industrial Visit
		Winery Visit
		Blood Donation
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



  
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**TIME TABLE: AY – (2022 – 2023- SECOND TERM)**


**CLASS:- First Year B.Sc.H.S.**

**SEMESTER:- 2<sup>nd</sup>**

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8.45 am to 9:30 am	Housekeeping Op-II	Housekeeping Op-II	F & B Service-II	F & B Service-II	Housekeeping Op-II	Housekeeping Op-II
09.30 am to 10:15 am	Food Production- II	Food Production- II	Food Production- II	Food Production- II	F & B Service-II	F & B Service-II
10.15 am to 11:00 am	Front Office Op-II	French	Front Office Op-II	French	Front Office Op-II	Front Office Op-II
11:00 am to 11:45 Noon	<b>B r e a k</b>					
11:45 pm onwards		F & B Service-II (Batch-A)	F & B Service-II (Batch-B)	Housekeeping Op-II (Batch-A)	Housekeeping Op-II (Batch-B)	
		Front Office Op-II (Batch-B)	Front Office Op-II (Batch-A)	Food Production- II (Batch-B)	Food Production- II (Batch-A)	

Subject Code	Subject	Lecturer
HS 201	Food Production- II	Prof. Sagar P. Malawade
HS 202	Food & Beverage Service-II	Prof. Balasaheb R. Shendage
HS 203	Housekeeping Operation-II	Prof. Rachana R. Kahatavkar
HS 204	Front Office Operations-II	Prof. Prachi R. Chavan
HS 205	Food Production- II (Practical)	Prof. Sagar P. Malawade
HS 206	Food & Beverage Service-II (Practical)	Prof. Balasaheb R. Shendage
HS 207	Housekeeping Operation-II	Prof. Rachana R. Kahatavkar
HS 208	Front Office Operations-II	Prof. Rachana R. Kahatavkar
HS 209	French	Prof. Anita Mantri



  
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**TIME TABLE: AY – (2022 – 2023- SECOND TERM)**


**CLASS:- Third Year B.Sc.H.S.**

**SEMESTER:- 6<sup>th</sup>**

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8.45 am to 9:30 am	Advanced Food Production - II	Advanced Food Production - II	ADVANCED F & B SERVICE - II	ADVANCED F & B SERVICE - II	RESEARCH PROJECT	RESEARCH PROJECT
09.30 am to 10:15 am	TOURISM OPERATIONS	TOURISM OPERATIONS	TOURISM OPERATIONS	TOURISM OPERATIONS	Advanced Food Production - II	Advanced Food Production - II
					ADVANCED F & B SERVICE - II	ADVANCED F & B SERVICE - II
10.15 am to 11:00 am	Food Science	Food Science	Entrepreneurship Development	Entrepreneurship Development	Entrepreneurship Development	Entrepreneurship Development
11:00 am to 11:45 Noon	<b>B r e a k</b>					
11:45 pm onwards	Entrepreneurship Development	Advanced food production systems (HS)	Advanced Food & Beverage service (HS)	TOURISM OPERATIONS (T)	RESEARCH PROJECT	RESEARCH PROJECT
				RESEARCH PROJECT		

Subject Code	Subject	Lecturer
HS 601	RESEARCH PROJECT	Prof. Balasaheb R. Shendage
HS602	Advanced Food Production - II	Prof. Prachi R. Chavan
HS603	ADVANCED FOOD & BEVERAGE SERVICE - II	Prof. Gokul T. Sonawane
HS 605	Advanced Food Production – II (P)	Prof. Prachi R. Chavan
HS 606	ADVANCED FOOD & BEVERAGE SERVICE – II (P)	Prof. Gokul T. Sonawane
HS 608	Entrepreneurship Development	Prof. Sagar P. Malawade
HS 610	TOURISM OPERATIONS	Prof. Yogita S. Sadre
HS 612	Food Science	Dr. N.R. Jagtap



  
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**TIME TABLE: AY – (2022 – 2023- SECOND TERM)**

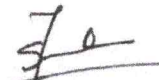
**CLASS:- Final Year B.H.M.C.T.**

**SEMESTER:- 8<sup>th</sup>**

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
09.30 am to 10:15 am	Sp. Food Production Management-III	Sp. Food Production Management-III	Sp. Food Production Management-III	Sp. Food Production Management-III	Organization Behavior	Organization Behavior
10.15 am to 11:00 am	Introduction to Cyber Security	Introduction to Cyber Security	Organization Behavior	Entrepreneurship Development	Entrepreneurship Development	Entrepreneurship Development
11:00 am to 11:45 Noon	<b>B r e a k</b>					
11:45 pm onwards	Research Project	Research Project	Sp. Food Production Management-III	Sp. Food Production Management-III	Research Project	Research Project

Subject Code	Subject	Lecturer
CS801A	Sp. in Food Production Mgmt.- III	Prof. Vahid U. Maniyar
C802	Research Project	Prof. Yogita Sadre
C803	Organization Behavior	Prof. Vahid U. Maniyar
C804	Entrepreneurship Development	Prof. Sagar P. Malawade
C805	Introduction to Cyber Security	



  
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**TIME TABLE: AY – (2022 – 2023- FIRST TERM)**

**CLASS:- First Year B.Sc. H.S.**

**SEMESTER:- 1<sup>st</sup>**

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	Housekeeping Operation-I	Housekeeping Operation-I	Food & Beverage Service-I	Food & Beverage Service-I	Food & Beverage Service-I	Food & Beverage Service-I
09.30 am	Food Production- I	Food Production- I	Food Production- I	Food Production- I	Front Office Operations-I	Front Office Operations-I
10.15 am	Development of Generic Skills	Development of Generic Skills	Front Office Operations-I	Front Office Operations-I	Housekeeping Operation-I	Housekeeping Operation-I
11.00am 11.45am	<b>B r e a k</b>					
<b>Practical</b> 11:45 pm onwards	H.K. Operation-I Batch-A	F.O. Operations-I Batch-A	Library Batch-A	Food Production- I Batch-A	F.& B. Service-I Batch-A	MOOC Batch-A
	F.O. Operations-I Batch-B	H.K. Operation-I Batch-B	MOOC Batch-B	F.& B. Service-I Batch-B	Food Production- I Batch-B	Library Batch-B

Subject Code	Subject	Lecturer
HS 101	Food Production- I	Prof. Sagar P. Malawade
HS 102	Food & Beverage Service-I	Prof. Balasaheb R. Shendage
HS 103	Housekeeping Operation-I	Prof. Rachana R. Kahatavkar
HS 104	Front Office Operations-I	Prof. Vahid U. Maniyar
HS 105	Food Production- I (Practical)	Prof. Sagar P. Malawade
HS 106	Food & Beverage Service-I (Practical)	Prof. Balasaheb R. Shendage
HS 107	Housekeeping Operation-I (Practical)	Prof. Rachana R. Kahatavkar
HS 108	Front Office Operations-I (Practical)	Prof. Vahid U. Maniyar
HS 109	Development of Generic Skills	Prof. Gokul T. Sonawane



*[Signature]*  
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**TIME TABLE: AY – (2022 – 2023- FIRST TERM)**

**CLASS:- Second Year B.Sc. H.S.**

**SEMESTER:- 3<sup>rd</sup>**

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<b>8:45 am</b>	Food Production - III	Food Production - III	Food Production - III	Food Production – III	MOOC	MOOC
<b>09.30 am</b>	Communication Skills - I	Communication Skills – I	Accommodation Operations - I	Accommodation Operations - I	Accommodation Operations - I	Accommodation Operations - I
<b>10.15 am</b>	Food & Beverage Service - III	Food & Beverage Service – III	Food & Beverage Service - III	Food & Beverage Service - III	Environmental Science - I	Environmental Science - I
<b>11.00am 11.45am</b>	<b>B r e a k</b>					
<b>Practical 11:45 pm onwards</b>	Food & Beverage Service - III		Food Production - III	Accommodation Operations - I	--	--

Subject Code	Subject	Lecturer
HS 301	Food Production – III	Prof. Vahid U. Maniyar
HS 302	Food & Beverage Service – III	Prof. Balasaheb R. Shendage
HS 303	Accommodation Operations – I	Prof. Rachana R. Kahatavkar
HS 304	Food Production – III (Practicals)	Prof. Vahid U. Maniyar
HS 305	Food & Beverage Service – III (Practicals)	Prof. Balasaheb R. Shendage
HS 306	Accommodation Operations – I (Practicals)	Prof. Rachana R. Kahatavkar
HS 307	Environmental Science – I	Prof. Gokul T. Sonawane
HS 308	Communication Skills – I	Prof. Rachana R. Kahatavkar



*[Signature]*

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**TIME TABLE: AY – (2022 – 2023- FIRST TERM)**

**CLASS:- Third Year B.Sc. H.S.**

**SEMESTER:- 5<sup>th</sup>**

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	Advanced Food & Beverage service (HS)	Advanced Food & Beverage service (HS)	Advanced Food & Beverage service (HS)	Advanced Food & Beverage service (HS)	Communication Skills - II	Communication Skills – II
09.30 am	Advanced Accommodation Operations (HS)	Advanced Accommodation Operations (HS)	Advanced Accommodation Operations (HS)	Advanced Accommodation Operations (HS)	Environmental Science - II	Environmental Science – II
10.15 am	Basic Accountancy Skills	Basic Accountancy Skills	Advanced food production systems (HS)	Advanced food production systems (HS)	Advanced food production systems (HS)	Advanced food production systems (HS)
11.00am 11.45am	<b>B r e a k</b>					
Practical 11:45 pm onwards	Advanced Accommodation Operations (HS)	Advanced food production systems (HS)	Advanced Food & Beverage service (HS)			--

Subject Code	Subject	Lecturer
HS 501	Advanced food production systems (HS)	Prof. Prachi R. Chavan
HS 502	Advanced Food & Beverage service (HS)	Prof. Gokul T. Sonawane
HS 503	Advanced Accommodation Operations (HS)	Prof. Yogita S. Sadre
HS 504	Advanced food production systems (HS) (Practicals)	Prof. Sagar P. Malawade
HS 505	Advanced Food & Beverage service (HS) (Practicals)	Prof. Gokul T. Sonawane
HS 506	Advanced Accommodation Operations (HS) (Practicals)	Prof. Yogita S. Sadre
HS 507	Environmental Science – II	Prof. Gokul T. Sonawane
HS 508	Communication Skills – II	Prof. Sagar P. Malawade
HS 509	Basic Accountancy Skills	Prof. Sonali Kasabe



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**TIME TABLE: AY – (2022– 2023- FIRST TERM)**

**CLASS:- Final Year B.H.M.C.T.**

**SEMESTER:- 7<sup>th</sup>**

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8:45 am	Sp. Food Production Management-II	Environment Science	Environment Science	Disaster Mgmt	Disaster Mgmt	Disaster Mgmt
09.30 am	Sp. Food Production Management-II	Sp. Food Production Management-II	Sp. Food Production Management-II	Total Quality Management	Tourism Operations	Tourism Operations
10.15 am	Total Quality Management	Total Quality Management	Research Methodology	Research Methodology	Environment Science	Library
11.00am 11.45am	<b>B r e a k</b>					
Practical 11:45 pm onwards				Sp. Food Production Management-II	Sp. Food Production Management-II	

Subject Code	Subject	Lecturer
CS701A	Sp. in Food Production Mgmt.- II	Prof. Prachi R. Chavan
C 702	Disaster Mgmt.	Prof. Prachi R. Chavan
C 703	Total Quality Management	Prof. Vahid U. Maniyar
C704	Environment Science	Prof. Sagar P. Malawade
C705	Research Methodology	Prof. Gokul T. Sonawane
GE706B	Tourism Operations	Prof. Yogita S. Sadre



  
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**TEACHING PLAN (2022 - 2023) FIRST TERM**

<b>TEACHING PLAN (2022 - 2023) FIRST TERM</b>	
<b>Second &amp; Third Year B.Sc.HS (2019 pattern) Semester Period:- 12<sup>th</sup> Sept. 2022 onwards</b> <b>Subjects/s:-</b> HS 502 - Advanced Food & Beverage Service – I HS 505 - Advanced Food & Beverage Service – I (Practical) HS 307 – Environment Studies – I HS 507 – Environment Studies – II <b>Teacher In-charge:-</b> Prof. Gokul Sonawane	
<b>1<sup>st</sup> Day</b> 12 <sup>th</sup> Sept. 2022	Commencement of term Preparation of term Preparation of Teaching plan.
<b>1<sup>st</sup> Week</b> 12 <sup>th</sup> – 17 <sup>th</sup> Sept. 2022	<b>HS 502 - Advanced Food &amp; Beverage Service – I</b> <b>Chapter 1- Room Service/ In Room Dining Service</b> 1.1 Introduction, Types (Decentralized, Centralized and Mobile Pantry) 1.2 Cycle of Service, scheduling and staffing 1.3 Forms and Formats <b>HS 307 – Environment Studies – I</b> <b>Unit 1 : Introduction to environmental studies</b> • Multidisciplinary nature of environmental studies; • Scope and importance; Concept of sustainability and sustainable development. <b>HS 507 – Environment Studies – II</b> <b>Unit 5 : Environmental Pollution</b> • Environmental pollution : types, causes, effects and controls; Air, water, soil and noise pollution
<b>2<sup>nd</sup> Week</b> 19 <sup>th</sup> – 24 <sup>th</sup> Sept. 2022	<b>HS 502 - Advanced Food &amp; Beverage Service – I</b> <b>Chapter 1- Room Service/ In Room Dining Service</b> 1.4 Order Taking, Suggestive Selling 1.5 Time management- lead time from order taking to clearance <b>ASSIGNMENTS:</b> 1. Innovative Room service breakfast cards to be made <b>HS 307 – Environment Studies – I</b> <b>Unit 2 : Ecosystems</b> • What is an ecosystem? Structure and function of ecosystem; Energy flow in an ecosystem : food chains, food webs and ecological succession. Case studies of the following ecosystems : a) Forest ecosystem <b>HS 507 – Environment Studies – II</b> <b>Unit 5 : Environmental Pollution</b> • Nuclear hazards and human health risks
<b>3<sup>rd</sup> Week</b> 26 <sup>th</sup> Sept. – 1 <sup>st</sup> Oct. 2022	<b>HS 502 - Advanced Food &amp; Beverage Service – I</b> <b>Chapter 2 – Banquets</b> 2.1 Organization structure, Duties & Responsibilities of banqueting staff. 2.2 Administrative Procedures, Formats Maintained Banquet Function .



	<p>Prospectus</p> <p><b>HS 505 - Advanced Food &amp; Beverage Service – I (Practical):</b> 1. Filling of Banquet function prospectus, Menu Planning &amp; Service (International Menus - French, Chinese, Mexican &amp; Italian)</p> <p><b>HS 307 – Environment Studies – I</b> <b>Unit 2 : Ecosystems</b> • Case studies of the following ecosystems : b) Grassland ecosystem c) Desert ecosystem</p> <p><b>HS 507 – Environment Studies – II</b> <b>Unit 5 : Environmental Pollution</b> • Solid waste management: Control measures of urban and industrial waste. • Pollution case studies</p>
<p>4<sup>th</sup> Week 3<sup>rd</sup> – 8<sup>th</sup> Oct. 2022</p>	<p><b>HS 502 - Advanced Food &amp; Beverage Service – I</b> <b>Chapter 2 – Banquets</b> 2.3 Types of Function (Formal and Informal and meetings) 2.4 Seating Arrangements</p> <p><b>HS 505 - Advanced Food &amp; Beverage Service – I (Practical)</b> 2. Formal banquets (Seating arrangements and service procedures)</p> <p><b>HS 307 – Environment Studies – I</b> <b>Unit 2 : Ecosystems</b> • Case studies of the following ecosystems : d) Aquatic ecosystems (ponds, streams, lakes, rivers, oceans, estuaries)</p> <p><b>HS 507 – Environment Studies – II</b> <b>Unit 6 : Environmental Policies &amp; Practices</b> • Climate change, global warming, ozone layer depletion, acid rain and impacts on human communities and agriculture • Environment Laws: Environment Protection Act; Air (Prevention &amp; Control of Pollution) Act;</p>
<p>5<sup>th</sup> Week 10<sup>th</sup> – 15<sup>th</sup> Oct. 2022</p>	<p><b>HS 502 - Advanced Food &amp; Beverage Service – I</b> <b>Chapter 2 – Banquets</b> 2.5 Off Premise/ Outdoor catering 2.6 Buffets and Types.</p> <p><b>HS 505 - Advanced Food &amp; Beverage Service – I (Practical)</b> 3. Banquet seating styles, formal banquet service 4. Setting up of Banquet bar with glasses &amp; equipment 5. Setting up of various buffets and service procedures</p> <p><b>HS 307 – Environment Studies – I</b> <b>Unit 3 : Natural Resources : Renewable and Non-renewable Resources</b> • Land resources and landuse change; Land degradation, soil erosion and desertification.</p> <p><b>HS 507 – Environment Studies – II</b> <b>Unit 6 : Environmental Policies &amp; Practices</b> • Water (Prevention and control of Pollution) Act; Wildlife Protection Act; Forest Conservation Act. International agreements: Montreal and Kyoto protocols and Convention on Biological Diversity (CBD).</p>
<p>6<sup>th</sup> Week 17<sup>th</sup> – 22<sup>nd</sup> Oct. 2022</p>	<p><b>HS 502 - Advanced Food &amp; Beverage Service – I</b> <b>Chapter 3 - Gueridon Service</b> 3.1 Origin and definition 3.2 Types of Trolleys and layout</p> <p><b>HS 505 - Advanced Food &amp; Beverage Service – I (Practical):</b> 6. Mise-en-place for serving a dish from Gueridon Trolley &amp; Service of dishes – (Any 5dishes) - (Shrimp cocktail, Caesar Salad, Carving</p>



	<p>Roast Chicken, Steak Diane, Beef stroganoff, Banana Flambé, Crepe suzette, Specialty Coffee.)</p> <p><b>HS 307 – Environment Studies – I</b>  <b>Unit 3 : Natural Resources : Renewable and Non-renewable Resources</b>  • Deforestation: Causes and impacts due to mining, dam building on environment, forests, biodiversity and tribal populations.</p> <p><b>HS 507 – Environment Studies – II</b>  <b>Unit 6 : Environmental Policies &amp; Practices</b>  • Nature reserves, tribal populations and rights, and human wildlife conflicts in Indian context.</p>
<p>7<sup>th</sup> Week  24<sup>th</sup> – 29<sup>th</sup> Oct. 2022</p>	<p><b>HS 502 - Advanced Food &amp; Beverage Service – I</b>  <b>Chapter 3 - Gueridon Service</b>  3.3 Special equipments  3.4 Service Procedures of important classical dishes of each course.  <b>HS 505 - Advanced Food &amp; Beverage Service – I (Practical):</b>  7. Mise-en-place for serving a dish from Gueridon Trolley &amp; Service of dishes – (Any 5dishes) - (Shrimp cocktail, Caesar Salad, Carving Roast Chicken, Steak Diane, Beef stroganoff, Banana Flambé, Crepe suzette, Specialty Coffee.)</p> <p><b>HS 307 – Environment Studies – I</b>  <b>Unit 3 : Natural Resources : Renewable and Non-renewable Resources</b>  • Water : Use and over-exploitation of surface and ground water, floods, droughts conflicts over water (international &amp; inter-state)</p> <p><b>HS 507 – Environment Studies – II</b>  <b>Unit 7 : Human Communities and the Environment</b>  • Human population growth: Impacts on environment, human health and welfare.  • Resettlement and rehabilitation of project affected persons; case studies.</p> <p><b>Internal Examinations (Unit Test I)</b></p>
<p>8<sup>th</sup> Week  31<sup>st</sup> Oct.– 5<sup>th</sup> Nov. 2022</p>	<p><b>HS 502 - Advanced Food &amp; Beverage Service – I</b>  <b>Chapter 4 - Introduction to Food &amp; Beverage Cost Control sand budgets</b>  4.1 The Control Cycle  <b>HS 505 - Advanced Food &amp; Beverage Service – I (Practical):</b>  8. Mise-en-place for serving a dish from Gueridon Trolley &amp; Service of dishes – (Any 5dishes) - (Shrimp cocktail, Caesar Salad, Carving Roast Chicken, Steak Diane, Beef stroganoff, Banana Flambé, Crepe suzette, Specialty Coffee.)</p> <p><b>HS 307 – Environment Studies – I</b>  <b>Unit 3 : Natural Resources : Renewable and Non-renewable Resources</b>  • Energy resources: Renewable and non-renewable energy sources, use of alternate energy sources, growing energy needs, case studies.</p> <p><b>HS 507 – Environment Studies – II</b>  <b>Unit 7 : Human Communities and the Environment</b>  • Disaster management: floods, earthquake, cyclones and landslides.  • Environmental movements: Chipko, Silent valley, Bishnois of Rajasthan.</p>
<p>9<sup>th</sup> Week  7<sup>th</sup> – 12<sup>th</sup> Nov. 2022</p>	<p><b>HS 502 - Advanced Food &amp; Beverage Service – I</b>  <b>Chapter 4 - Introduction to Food &amp; Beverage Cost Control sand budgets</b></p>



	<p>4.2 Elements of Cost, Pricing Considerations.</p> <p><b>HS 307 – Environment Studies – I</b>  <b>Unit 4 : Biodiversity and Conservation</b>  • Levels of biological diversity : genetic, species and ecosystem diversity; Biogeographic zones of India; Biodiversity patterns and global biodiversity hot spots</p> <p><b>HS 507 – Environment Studies – II</b>  <b>Unit 7 : Human Communities and the Environment</b>  • Environmental ethics: Role of Indian and other religions and cultures in environmental conservation.  • Environmental communication and public awareness, case studies (e.g. CNG vehicles in Delhi).</p>
<p>10<sup>th</sup> Week  14<sup>th</sup> – 19<sup>th</sup> Nov. 2022</p>	<p><b>HS 502 - Advanced Food &amp; Beverage Service – I</b>  <b>Chapter 4 - Introduction to Food &amp; Beverage Cost Control and budgets</b>  4.3 Budget Definition &amp; Objectives.  4.4 Kinds of Budgets (Sales Budget, Labour Cost Budget, Overhead Cost Budget)</p> <p><b>HS 307 – Environment Studies – I</b>  <b>Unit 4 : Biodiversity and Conservation</b>  • India as a mega-biodiversity nation; Endangered and endemic species of India</p> <p><b>HS 507 – Environment Studies – II</b>  <b>Unit 8 : Field work</b>  • Visit to an area to document environmental assets: river/ forest/ flora/fauna, etc.</p>
<p>11<sup>th</sup> Week  21<sup>st</sup> – 26<sup>th</sup> Nov. 2022</p>	<p><b>HS 502 - Advanced Food &amp; Beverage Service – I</b>  <b>Chapter 5 - New Concepts</b>  5.1 Emerging Trends in F&amp;B industry  5.2 Molecular Gastronomy in Food &amp; Beverage - Introduction (The application of scientific principles to the understanding and development of food preparation.)</p> <p><b>HS 307 – Environment Studies – I</b>  <b>Unit 4 : Biodiversity and Conservation</b>  • Threats to biodiversity : Habitat loss, poaching of wildlife, man-wildlife conflicts, biological invasions; Conservation of biodiversity : In-situ and Ex-situ conservation of biodiversity</p> <p><b>HS 507 – Environment Studies – II</b>  <b>Unit 8 : Field work</b>  • Visit to a local polluted site-Urban/Rural/Industrial/Agricultural.</p>
<p>12<sup>th</sup> Week  28<sup>th</sup> Nov. – 3<sup>rd</sup> Dec. 2022</p>	<p><b>HS 502 - Advanced Food &amp; Beverage Service – I</b>  <b>Chapter 5 - New Concepts</b>  5.3 Genetically Modified Foods - Introduction (Genetically modified (GM) foods are foods derived from organisms whose genetic material (DNA) has been modified in a way that does not occur naturally)  <b>ASSIGNMENTS:</b>  1. Assignments on new trends in Restaurant Business</p> <p><b>HS 307 – Environment Studies – I</b>  <b>Unit 4 : Biodiversity and Conservation</b>  • Ecosystem and biodiversity services : Ecological, economic, social, ethical, aesthetic and Informational value.</p> <p><b>HS 507 – Environment Studies – II</b>  <b>Unit 8 : Field work</b>  • Study of common plants, insects, birds and basic principles of</p>



	<p>identification.</p> <ul style="list-style-type: none"> <li>• Study of simple ecosystems-pond, river, Delhi Ridge, etc.</li> </ul>
<p><b>13<sup>th</sup> Week</b> 5<sup>th</sup> – 10<sup>th</sup> Dec. 2022</p>	<p><b>HS 502 - Advanced Food &amp; Beverage Service – I</b> <b>Chapter 5 - New Concepts</b> 5.4 Organic Foods &amp; wines - Introduction (Organic food is food that is produced using environmentally and animal friendly farming methods on organic farms) 5.5 Vegan cuisine - Introduction <b>ASSIGNMENTS:</b> 2. Innovative Room service breakfast cards to be made</p>
	<p><b>HS 307 – Environment Studies – I</b> Discussion on previous year university question papers and solving the same</p>
	<p><b>HS 507 – Environment Studies – II</b> Discussion on previous year university question papers and solving the same</p>
<p><b>14<sup>th</sup> week</b> 12<sup>th</sup> – 17<sup>th</sup> Dec. 2022</p>	<p><b>Internal Examinations (Unit Test II)</b></p>
<p><b>15<sup>th</sup> week</b> 19<sup>th</sup> – 24<sup>th</sup> Dec. 2022</p>	<p><b>SPP University Practical Examinations</b></p>
<p><b>16<sup>th</sup> week</b> 26<sup>th</sup> – 31<sup>st</sup> Dec. 2022</p>	<p><b>SPP University Practical Examinations</b></p>
<p><b>17<sup>th</sup> Week</b> 2<sup>nd</sup> Jan. 2023 onwards</p>	<p><b>SPP University Theory Examinations</b></p>



*Gonau*  
Gokul Sonawane

A.J.M.V.P.S  
INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY  
AHMEDNAGAR – 414001

<b>TEACHING PLAN (2022 -2023)FIRST TERM</b>	
<b>B.Sc.HS.Semester Period:- 25<sup>th</sup> July Onwards</b>	
<b>Subjects/s:- HS 103 – Housekeeping Operations - I (Theory)</b>	
<b>HS 107 - Housekeeping Operations - I (Practical)</b>	
<b>HS 303 – Accommodation Operations - I</b>	
<b>HS 306 – Accommodation Operations I</b>	
<b>HS 308– Communication Skills I</b>	
<b>Teacher In-charge:- Prof. Rachana Khataavkar</b>	
<b>1<sup>st</sup> Day</b> 25 <sup>th</sup> July 2022	Commencement of term Preparation of term Preparation of Teaching plan.
<b>1<sup>st</sup> Week</b> 25 <sup>th</sup> July to 30 <sup>th</sup> July.2022	Orientation Programme for First year students.
<b>2<sup>nd</sup>Week</b> 1 <sup>st</sup> Aug. to 6 <sup>th</sup> Aug 2022	Introduction to the subject and syllabus
<b>3<sup>rd</sup> Week</b> 8 <sup>th</sup> Aug.-13 <sup>th</sup> Aug. 2022	<b>Theory – Chapter 1. Introduction to House keeping</b> 1.1 Importance & Functions of Housekeeping 1.2 Guest satisfaction and repeat business
<b>4<sup>th</sup> Week</b> 16 <sup>th</sup> Aug.-20 <sup>th</sup> Aug.2022	<b>Theory – Chapter 1. Introduction to House keeping</b> 1.3 House Keeping areas – Front of the House
<b>5<sup>th</sup> Week</b> 22 <sup>nd</sup> Aug.-27 <sup>th</sup> Aug.2022	<b>Theory – Chapter 1. Introduction to House keeping</b> 1.4 House Keeping areas – Back of the House 1.5 Guest Rooms, Public areas, Maid’s Room, Indoor & Out Door area
<b>6<sup>th</sup> Week</b> 29 <sup>th</sup> Aug -3 <sup>rd</sup> Sept.2022	<b>Theory – Chapter 2. Co-ordination with other Departments</b> 2.1 Coordination of Housekeeping with other departments like Front Office, Engineering, Food & Beverage Service, Food Production, Security, Purchase, Human Resource, Accounts.
<b>7<sup>th</sup> Week</b> 5 <sup>th</sup> to 10 <sup>th</sup> Sept 2022	<b>Theory – Chapter 3. Layout of House Keeping Department</b> 3.1 Sections of the house keeping department <b>Practical :</b>





	<p>1. Introduction to the Housekeeping department  <b>International housekeeping week to be planned</b></p>
<p><b>8<sup>th</sup> Week</b>  12<sup>th</sup> to 17<sup>th</sup> Sept 2022</p>	<p><b>Commencement of SY BSc HS</b>  <b>Introduction to the subject and syllabus</b>  <b>Chapter 1 Contract Cleaning</b>  1.1 Definition, Concept  1.2 Jobs given on contract by Housekeeping  1.3 Advantages &amp; Disadvantages  1.4 Pricing a contract  <b>Practical:</b>  1. Posting charges in guest folio  <b>Chapter – 1 Nature and Process of Communication</b>  1.1 Introduction to Communication – meaning and scope  1.2 Objective and principles of communication  1.3 Features of communication</p>
<p><b>9<sup>th</sup> Week</b>  19<sup>th</sup> to 24<sup>th</sup> Sept 2022</p>	<p><b>Theory – Chapter 3. Layout of House Keeping Department</b>  3.2 Functions of Housekeeping Department  <b>Chapter 2 Pest Control</b>  2.1 Definition of Pests.  2.2 Preventive and Control Measures of common pests – (Bed Bugs, Carpet Beetles, Fabric moths, Mosquitoes, Fungi ,Silverfish, Cockroaches, Mice and rats)  <b>Practical:</b>  2. Practical applications of Credit Monitoring &amp; Charge privilege  <b>Chapter – 1 Nature and Process of Communication</b>  1.4 Process of communication  1.5 Attributes of culinary professional  <b>Chapter – 2 Types of Communication</b>  2.1 Categories of communication - Interpersonal communication - Mass communication  2.2 Forms of communication - Verbal communication  a. Oral communication  b. Written communication - Non-verbal communication</p>
<p><b>10<sup>th</sup> Week</b>  26<sup>th</sup> to 1<sup>st</sup> Oct 2022</p>	<p><b>Theory – Chapter 3. Layout of House Keeping Department</b>  3.3 Lay Out of House Keeping Department  <b>Chapter 3 Safety &amp; Security Processes</b>  3.1 Potentially Hazardous Conditions  3.2 Safety Awareness- Importance of Safety and Security.  3.3 Safety of Guest Property, Hotel Property  3.4 Accidents: Causes &amp; Prevention  <b>Practical 3&amp; 4:</b>  • Late Check-outs , late charges  • V.P.O., Allowance vouchers and Miscellaneous vouchers  <b>Chapter – 2 Types of Communication</b>  2.3 Formal and Informal communication –</p>



	<p>Vertical vs Horizontal communication  Inter vs Intra communication  <b>Chapter – 3 Barriers of effective communication</b>  3.1 Defining barriers of communication  3.2 Types of Barriers : · Physical or Environmental barriers  · Semantic and Language barriers  · Personal barriers · Emotional or Perceptual Barriers  · Socio-psychological barriers</p>
<p><b>11<sup>th</sup> Week</b>  3<sup>rd</sup> to 8<sup>th</sup> Oct 2022</p>	<p><b>Theory-Chapter 4 Organization of Housekeeping Department</b>  4.1 Hierarchy in large, medium&amp; small hotels  <b>Practical :</b>  2.Introduction to Cleaning Equipment  <b>Chapter 4 Environment practices in Housekeeping</b>  4.1 Introduction to Green Housekeeping  4.2 Eco friendly practices followed by Housekeeping  4.3 Waste Reduction Programs  4.4 Recycling of Materials  <b>Practical 5:</b>  Dealing with guests at the hospitality desk (enhancing the guest experience)  <b>Chapter – 3 Barriers of effective communication</b>  3.2 Types of Barriers :  Physiological or Biological Barriers  · Cultural Barriers  · Organizational Barriers</p>
<p><b>12<sup>th</sup> Week</b>  10<sup>th</sup> to 15<sup>th</sup>Oct.2022</p>	<p><b>Theory –Chapter 4. Organization of Housekeeping Department</b>  4.2 Attributes of staff  <b>Chapter 5 Linen &amp; Uniform room</b>  5.1. Layout of Linen Room  5.2. Classification &amp; Selection of Linen  5.3. Classification of Bed, Bath &amp; Restaurant linen  <b>Practical 6</b>  Situation handling (Death, Theft, Fire, Guest complaints)  <b>Chapter – 4 Listening skills</b>  4.1 Meaning of listening v/s hearing  4.2 Types of Listening (theory / definition)  4.3 Tips for Effective Listening  4.4 Traits of good listening  4.5 Listening to Talks and Presentations</p>
<p><b>13<sup>th</sup> Week</b>  17<sup>th</sup> to 22<sup>nd</sup> Oct.2022</p>	<p><b>Theory –Chapter 4. Organization of Housekeeping Department</b>  4.3 Job Descriptions and Job Specifications  <b>Practical :</b>  3. Introduction to Cleaning Agents  <b>Chapter 5 Linen &amp; Uniform room</b></p>



	<p>5.4 Sizes of Linen  5.5. Calculation of Linen requirement  5.6. Linen Control – Linen Inventory  5.7. Par stock, Linen Coverage  <b>Practical 1</b>  1. Stain Removal - Tea Stains - Ink Stains - Grease Stains - Lipstick Stains  <b>Chapter 5 Oral Communication</b>  5.1 Meaning, Importance, Advantages and Disadvantages of oral communication  5.2 Essential qualities of a good speaker  5.3 Extempore, Debate and Elocution</p>
<p><b>14<sup>th</sup> Week</b>  24<sup>th</sup> to 29<sup>th</sup> Oct.2022</p>	<p><b>Diwali</b></p>
<p><b>15<sup>th</sup> Week</b>  31<sup>st</sup> Oct to 5<sup>th</sup> Nov 2022</p>	<p><b>Theory –Chapter 4. Organization of Housekeeping Department</b>  4.4 Duties and Responsibilities of Executive Housekeeper, Floor Supervisor, Guest room Attendant, Linen Room Supervisor, and other housekeeping staff</p> <p><b>Chapter 5 Linen &amp; Uniform room</b>  5.8 Handling of Hotel Uniforms  5.9 Discard Management  <b>Chapter 6 Laundry Operations</b>  6.1 Types of Laundry – OPL , Commercial  6.2 Layout of a Laundry  <b>Practical 2</b>  Laundering Procedure - Washing - Starching - Blueing - Ironing  <b>Chapter 5 Oral Communication</b>  5.4 Group Discussions  5.5 Interview Techniques  5.6 Speech and Presentations</p>
<p><b>16<sup>th</sup> Week</b>  7<sup>th</sup> to 12<sup>th</sup> Nov 2022</p>	<p><b>Theory –Chapter 5. Guest Rooms</b>  5.1 Types of Guest Rooms  <b>Practical 4.</b>  Introduction to Guest Room and supplies &amp; placement  <b>Chapter 6 Laundry Operations</b>  6.3 Laundry Equipment &amp; Uses  6.4 Laundry Process  6.5 Dry Cleaning  6.6 Handling Guest Laundry – Laundry list and Valet Service</p>



	<p><b>Chapter 7 Flower Arrangement</b> 7.1 Concept, Importance &amp; Principles 7.2 Types and shapes</p> <p><b>Practical 3</b> Stock Taking of Linen for Housekeeping Lab</p> <p><b>Chapter 6 Body Language</b> 6.1 Introduction to body language 6.2 Understanding body language with examples</p>
<p>17<sup>th</sup> Week 14<sup>th</sup> to 19<sup>th</sup> Nov.2022</p>	<p><b>Theory –Chapter 5. Guest Rooms</b> 5.2 Amenities &amp; Facilities for Standard &amp; VIP guestrooms</p> <p><b>Practical 5:</b> Sweeping and Mopping – dry, wet.</p> <p><b>Chapter 7 Flower Arrangement</b> 7.3 Tools, Equipment and Accessories 7.4 Conditioning of Plant Materials</p> <p><b>Chapter 1 Front Office Accounting</b> 1.1. Accounting fundamentals (types of accounts, ledger, folios, vouchers) 1.2. Record keeping system (non automated, semi-automated and fully automated) 1.3. Credit Monitoring and Charge Privileges 1.4. Cash sheet 1.5. Floor Limit, House Limit</p> <p><b>Practical 4</b> Calculation of room linen requirement for a 100 rooms’ property with an OPL</p> <p><b>Chapter 7 Written communication skills</b> 7.1 Meaning, Importance, Advantages and Disadvantages of written communication 7.2 Letter writing - (letters of inquiry and booking of a banquet or a room, complaint, apology, leave and appreciation), Letters (Applying for a job with resume, Letter of quotation and order)</p>
<p>18<sup>th</sup> Week 21<sup>st</sup> to 26<sup>th</sup> Nov. 2022</p>	<p><b>Theory –Chapter 6.Cleaning Equipment</b> 6.1 Classification of Equipments</p> <p><b>Practical 6.</b> Polishing of Laminated surfaces.</p> <p><b>Chapter 2 Calculation of various Statistical data using</b> Formulae - ARR, - Room occupancy %, - Double Occupancy%, - Foreign Occupancy %, - Local Occupancy %, - House Count, - Under stay %, - Overstay %, - No show %, - Rev PAR</p> <p><b>Practical 5</b> Calculation of room linen requirement for a 300 rooms’ property with an OPL.</p> <p><b>Chapter 7 Written communication skills</b> 7.3 Writing a synoptic summary, case study, report writing, memo,</p>



	<p>notice, circular, agenda, minutes.  7.4 Writing emails and etiquette  7.5 Note making, writing a log book</p>
<p>19<sup>th</sup> Week  28<sup>th</sup> Nov.-3<sup>rd</sup> Dec 2022</p>	<p><b>Chapter 6.Cleaning Equipment</b>  6.2 Use, care &amp; maintenance of Equipments  6.3 Selection &amp; purchase criteria of Equipments  <b>Practical 7, 8,9.</b>  Polishing of Brass Articles.  Polishing of EPNS articles.  Polishing of Copper articles.  <b>Chapter 3 Reports</b>  Daily Report, Revenue Report, Discrepancy Report, High Balance Report, GHC etc.  <b>Practical 6</b>  Flower Arrangement - Oval/Round - Hogarth Curve - Ikebana - Vertical - Horizontal  <b>Chapter 7 Written communication skills</b>  7.6 Travelogue and Restaurant Reviews  7.7 Print – creative article writing, advertisement and promotions by means of posters, pamphlets, tent cards etc</p>
<p>20<sup>th</sup> Week  5<sup>th</sup> -10<sup>th</sup> Dec 2022</p>	<p><b>Theory –Chapter 7. Cleaning Agents</b>  7.1 Classification of Cleaning Agents  7.2 Use of Cleaning Agents  <b>Chapter 4 Guest Relations</b>  4.1 Hospitality Desk  4.2 Functions and role  4.3 Maintenance of records like guest history card etc)  4.4 Special personality traits for a Guest Relations Executive  <b>Chapter 8 Trending Hospitality Communication</b>  8.1 Formal Conversation  8.2 Telephone etiquette  <b>Practical 10.</b>  Cleaning of Glass surfaces.</p>
<p>21<sup>st</sup> Week  12<sup>th</sup> -17<sup>th</sup> Dec 2022</p>	<p><b>Theory –Chapter 7. Cleaning Agents</b>  7.3 Care and Storage of Cleaning Agents  7.4 Distribution &amp; Control  <b>Practical 11&amp;12</b>  Cleaning of oil painted and plastic painted surfaces.  Mansion polishing  <b>Chapter 5 Situation Handling</b>  5.1 Types of Guest Complaints  5.2 Complaint handling procedure  5.3 Dealing with unusual situations (Death, theft, fire etc.)</p>



	<b>Chapter 8 Trending Hospitality Communication</b> 8.3 Hotel Phraseology 8.4 Using charts and diagram
	<b>SPP University Practical Examination</b>
	<b>SPP University Theory Examination</b>



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

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

**List of Events / Programs /Activities Conducted by the institute A.Y. 2022-2023**

<b>Sr. No.</b>	<b>Type of Event / Program / Activity</b>	<b>Date of Event / Program / Activity</b>	<b>Name of the Event / Program / Activity</b>
1.	Seminar / Webinar / Workshop / Conference	21/06/2022	International Yoga Day
2.	Seminar / Webinar / Workshop / Conference	22/06/2022	International Webinar on Career Guidance
3.	Induction Program	25/07/2022 to 01/08/2022	Orientation Program for First Year Students admitted
4.	Human Values	17/08/2022	Samuh Rashtra Gan Pledge
5.	Human Values	20/08/2022	Sadbhawana Din Pledge
6.	Curricular & Extra Curricular Events	12/09/2022 to 15/09/2022	International Housekeeping Week – Competitions in Housekeeping department for students
7.	Seminar / Webinar / Workshop / Conference	15/09/2022	Guest Lecture on the occasion of 'International Day of Democracy'
8.	Environmental Issues	24/09/2022	Tree Plantation
9.	Commemorative Day	27/09/2022	World Tourism Day Celebration
10.	Seminar / Webinar / Workshop / Conference	1/10/2022	Guest Lecture on the occasion of 'International Coffee Day'
11.	Commemorative Day	14/10/2022	Bread Day
12.	Curricular & Extra Curricular Events	14/10/2022	Parents Teachers Meeting
13.	Human Values	15/10/2022	Vachan Prerana Din
14.	Curricular & Extra Curricular Events	20/10/2022	Chefs Day – Interclass Food Preparation Competition
15.	Societal Donations	20/10/2022	Diwali Donation to Orphanages
16.	Curricular & Extra Curricular Events	11/11/2022	Fresher's Party
17.	Workshop / Certificate Course	14/11/2022 to 16/11/2022	Certificate Program in Bakery and Confectionery in collaboration with APCA, Mumbai

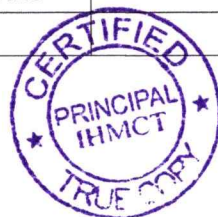



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18.	Societal Donations	25/11/2022	Flag Day Contribution and Donation
19.	Industrial Visit / Field Trips / Study Tours	25/11/2022	Laundry Visit to Gajraj Drycleaners
20.	Curricular & Extra Curricular Events	26/11/2022	Constitution Day Pledge
21.	Seminar / Webinar / Workshop / Conference	1/12/2022	Guest Lecture on Awareness on AIDS / HIV
22.	Entrepreneurial Activity	4/1/2023 to 8/1/2023	Sakal Shopping Festival
23.	Seminar / Webinar / Workshop / Conference	14/01/2023	Workshop on Flower Arrangement
24.	Curricular & Extra Curricular Events	25/01/2023	National Voters Day Pledge
25.	Seminar / Webinar / Workshop / Conference	8/2/2023	Seminar on International Placements in USA by Career 4 You
26.	Curricular & Extra Curricular Events	19/2/2023	Shiv Jayanti 2023
27.	Industrial Visit / Field Trips / Study Tours	21/2/2023	Industrial Visit to Hotel
28.	Seminar / Webinar / Workshop / Conference	25/2/2023	Training Session on Self Defence
29.	Curricular & Extra Curricular Events	3/3/2023 to 4/3/2023	Food and Beverage Service Events
30.	Seminar / Webinar / Workshop / Conference	8/3/2023	Guest Lecture on 'Importance of Health and Nutrition in today's lifestyle' on the occasion of International Women's day
31.	Seminar / Webinar / Workshop / Conference	11/3/2023	A Meditation Workshop by Sahaja Yoga
32.	Sports	18/03/2023 and 20/03/2023	Annual Sports Day
33.	Events (Best Practice of the institute)	12/4/2023	Zaika - Food Festival 2023
34.	Societal Donations /Human Values	19/04/2023	Blood Donation Camp
35.	Seminar / Webinar / Workshop / Conference	8/5/2023	Workshop on Chocolate Art by Chef Umesh Rathod
36.	Industrial Visit / Field Tours / Study Tours	12/5/2023	Study Tour To Winery
37.	Curricular & Extra Curricular Events	27/5/2023	Farewell Function



  
**I/c. Principal**  
**Institute of**

**Hotel Management & Catering Technology**  
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## WORLD AIDS DAY 2022

<b>Activity / Event:</b>	<b>Guest Lecture on 'AIDS Awareness' on the occasion of 'World AIDS Day'</b>
<b>Day and Date:</b>	Thursday, 1 <sup>st</sup> December, 2022 at 11:30 am
<b>Resource Person:</b>	Mr. Prashant Yende Project Director, Network of Ahmednagar People Living With HIV/AIDS (NAP+), Project - Vihaan Care & Support Center Ahmednagar.
<b>No. of Participants:</b>	Students:- 74 Faculty:- 06 <b>Total = 80</b>
<b>Purpose:</b>	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



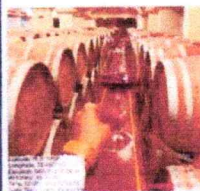
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## Study Tour to Winery 2023

<b>Activity / Event:</b>	<b>Study Tour to Winery - Four Seasons Vineyards</b>
<b>Day and Date:</b>	<b>Friday, 12<sup>th</sup> May 2023</b>
<b>Venue / Place:</b>	Four Seasons Winery, Gate No 263, Roti, Tal- Daund, Dist. - Pune, Maharashtra 4122219.
<b>No. of Participant</b>	<b>Students : 40                  Faculty : 2                  Total : 42</b>
<b>Purpose:</b>	<ul style="list-style-type: none"> <li>- To observe and learn the operations at winery.</li> <li>- To learn the wine making process in detail</li> <li>- As a requirement of credits to obtain degree the visit was conducted</li> </ul>
<b>Outcome</b>	<ul style="list-style-type: none"> <li>- On visiting the site, students were able to see the operations thoroughly</li> <li>- There concepts and doubts were cleared through a tour</li> </ul>

### SNAPSHOTS OF ACTIVITY



**Students at Study Tour in Four Seasons Winery**



## REPORT OF THE EVENT / ACTIVITY

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

### Photos of the Activity



**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**

**REPORT OF THE EVENT / ACTIVITY**

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

**Photos of the Activity**



## REPORT OF THE EVENT / ACTIVITY

<b>Activity / Event:</b>	<b>Industrial Hotel Visit</b>
<b>Day and Date:</b>	Tuesday, 21 <sup>st</sup> February 2023
<b>Venue / Place:</b>	Hotel Westin Pune Radisson Blue Pune Mad Over Donuts, Phoenix Market city Mall, Pune
<b>Mode of Conduct:</b>	On site visit
<b>No. of Participant</b>	47
<b>Purpose:</b>	<ul style="list-style-type: none"> <li>- As an requirement of Industrial Visit for the students of First year B.Sc.HS program</li> <li>- As a part of curriculum, it is necessary that students shall have induction visit to a hotel, QSR Restaurant etc.</li> <li>- The visit helped the students to understand the basic operations of the hotel industry. QSR Restaurant.</li> <li>- It provides insight into the real working environment of industry, grooming standards, communication skill, and work culture of an area.</li> </ul>
<b>Outcome</b>	Students learning's: <ul style="list-style-type: none"> <li>- Knowledge of areas in hotel as restaurant, bar, guest rooms, public area</li> <li>- Department functions and setup</li> <li>- Basic work environment, Hotel Standards, Communication skills</li> <li>- Knowledge of QSR Restaurant operations</li> </ul>

### Photos of the Activity



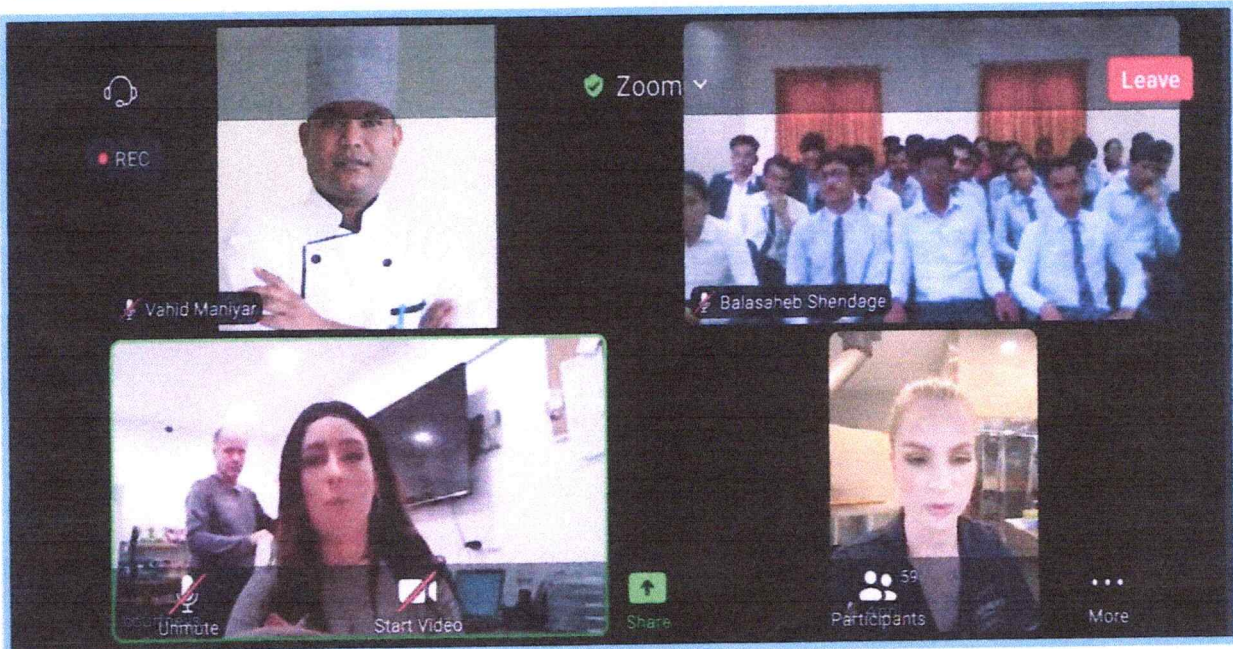
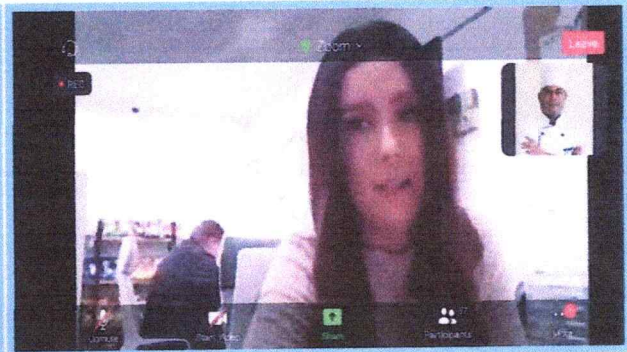


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**Lal Taki Road, Ahmednagar – 414001. Ph. / Fax (0241) 2326778**

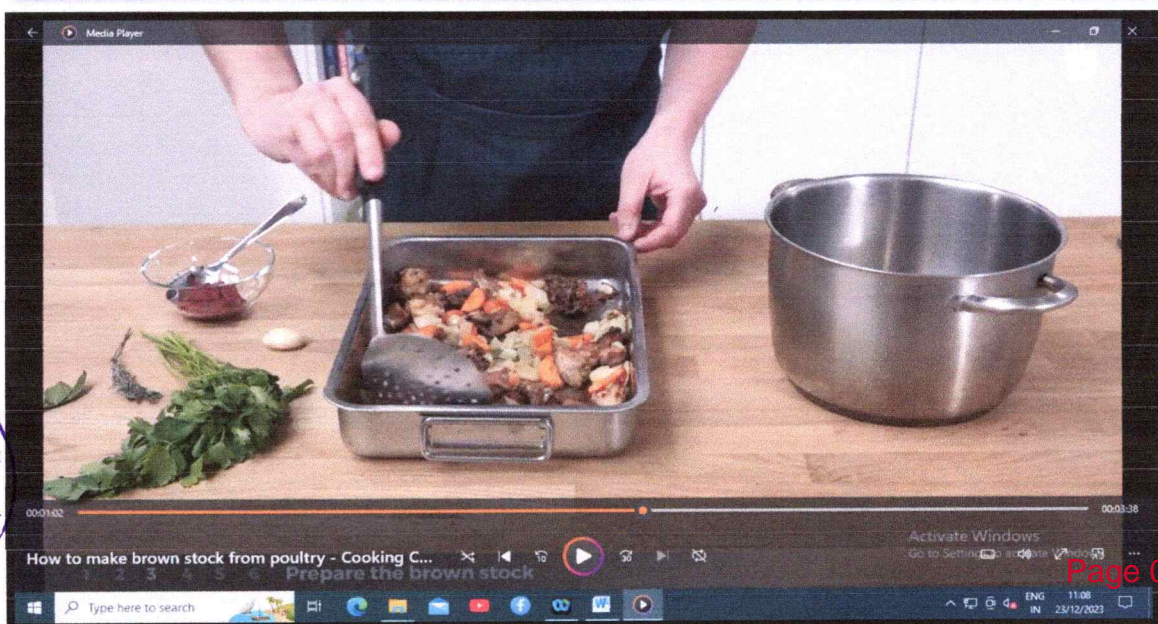
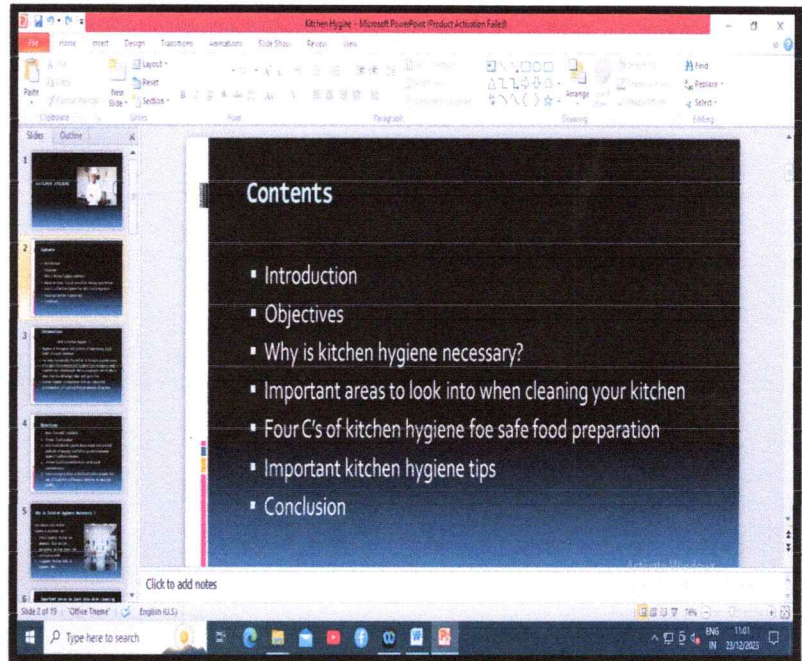
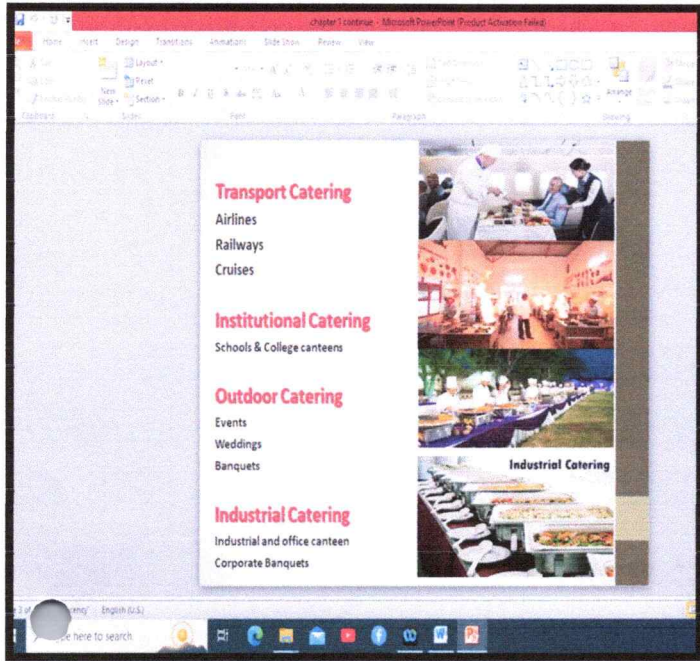
**Approved by AICTE, Govt. of Maharashtra, DTE & Affiliated to Uni. of Pune**

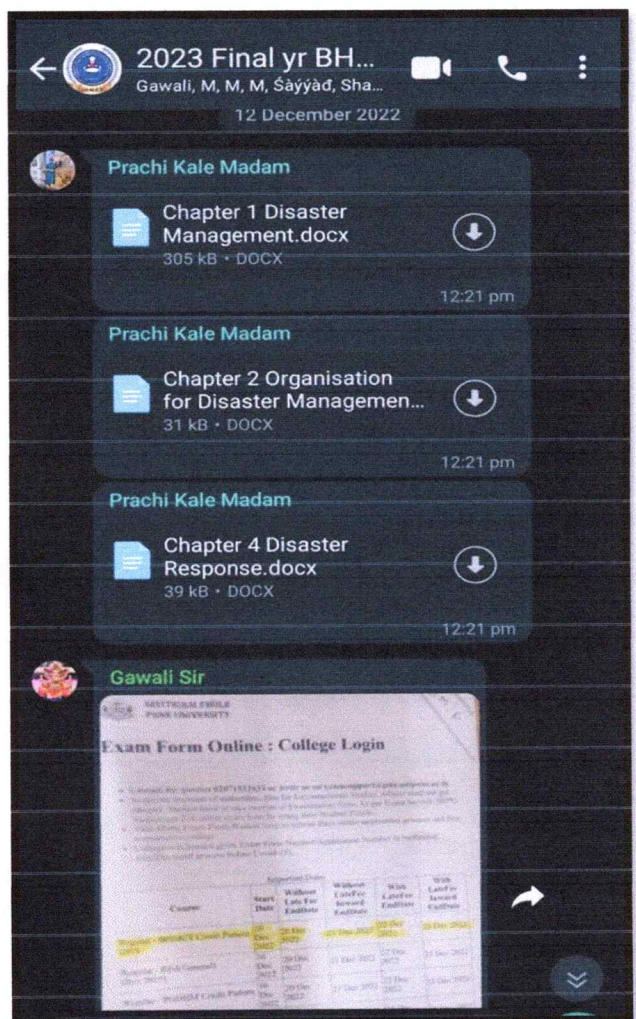
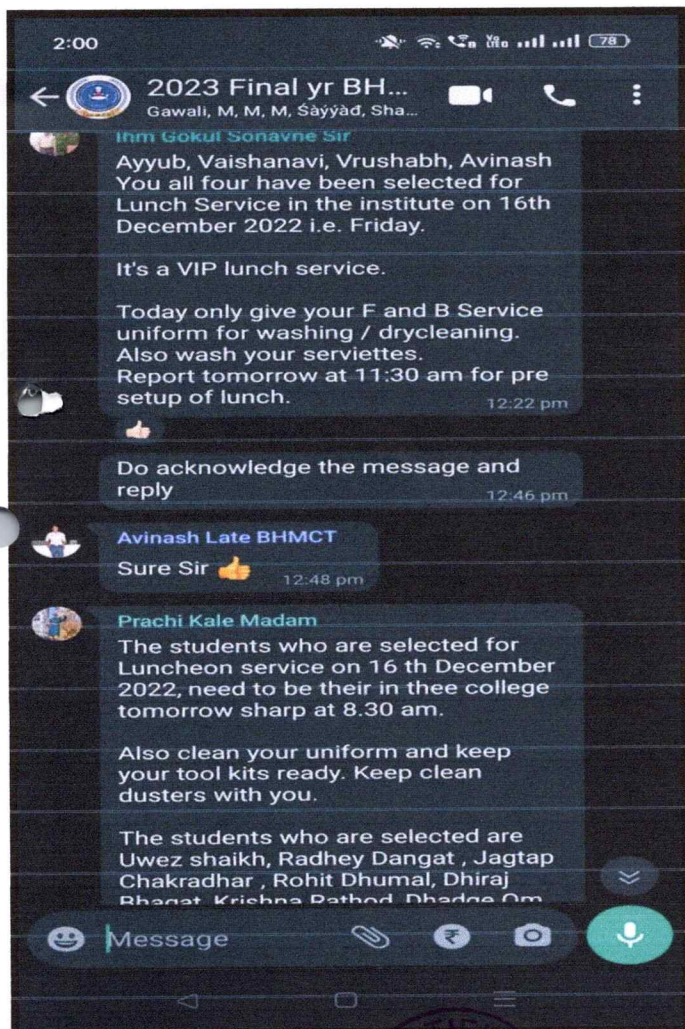
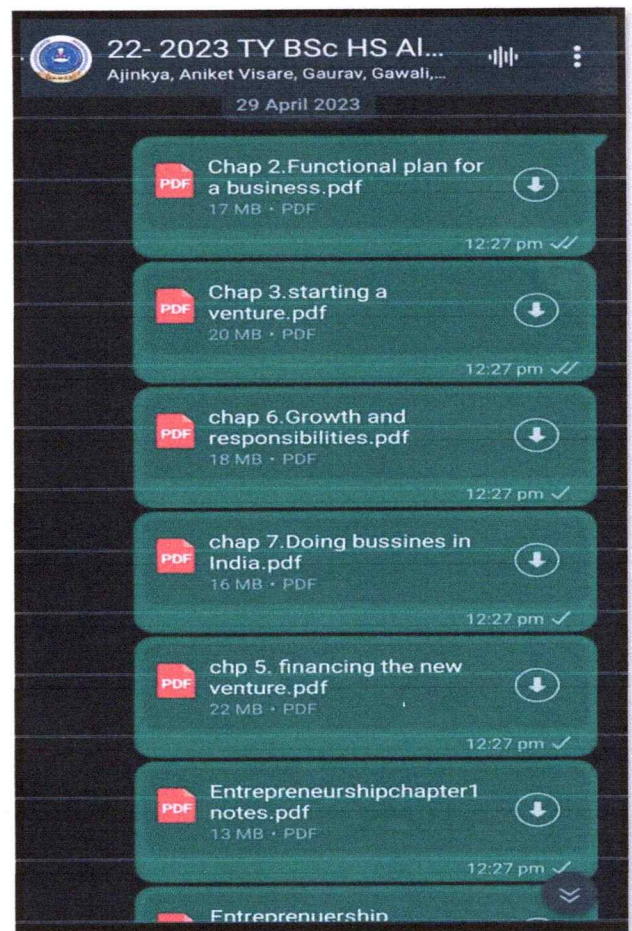
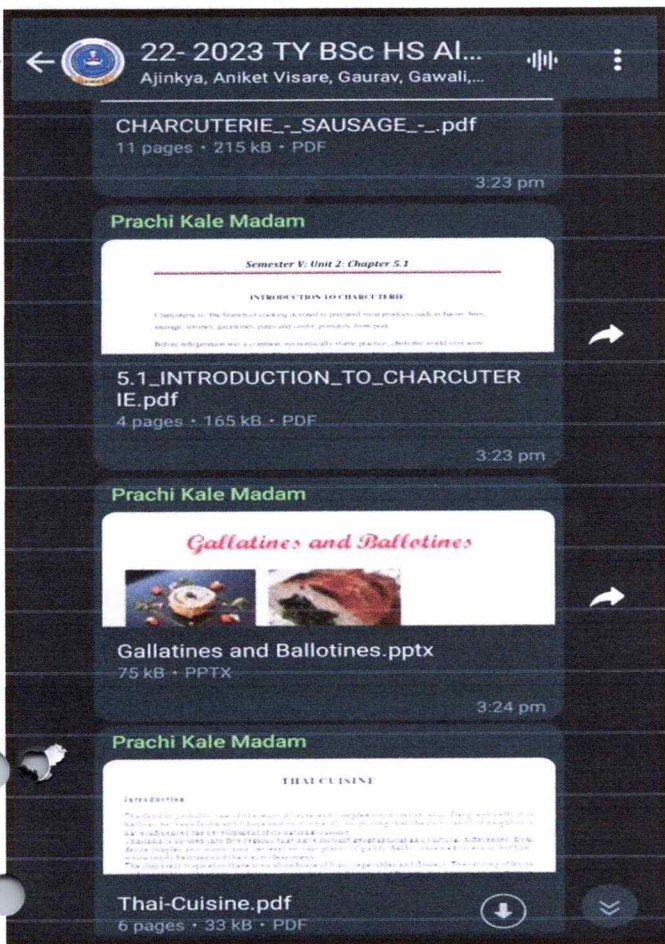
<b>Name of Activity</b>	<b>A Webinar on Interaction with International Professionals from Australia</b>
<b>Year</b>	22nd June. 2022
<b>Venue</b>	Conference Hall IHMCT Ahmednagar
<b>No. of participants</b>	Students: 59
<b>Faculty In-Charge</b>	Prof. V.U. Maniyar
<b>Purpose of Event</b>	<ul style="list-style-type: none"><li>• To understand the global working culture</li><li>• To understand the day to day operation of Restaurant</li></ul>
<b>Outcome</b>	<ul style="list-style-type: none"><li>• Students learnt the day to day operation of Restaurant.</li><li>• Students observed the working culture of Australian Restaurant.</li></ul>



  
**I/c. Principal**  
**Institute of**  
**Hotel Management & Catering Technology**  
**Lal Taki Road, AHMEDNAGAR-414 001**  
**Page 029**


## ➤ Screenshot of Sharing PPT Notes and videos share with students







2023 Final yr BH...  
Gawali, M, M, M, Şayyād, Sha...

**FRONT OFFICE**

- Assistant Front Office Manager
- City Manager
- Guest Relations Executive
- Assistant Receptionist

**FOOD & BEVERAGE**

- Assistant Director of Food & Beverage
- Assistant Restaurant Manager
- Assistant Manager - F&B
- Guest Service Associate
- Bartender
- Butler
- Order Taker

**HR & SALON**

- Assistant Manager - Spa
- Spa Supervisor
- Spa Trainer
- Assistant

**HOUSEKEEPING**

- Assistant Manager - Laundry
- Assistant Manager - Housekeeping
- Assistant Manager - Housekeeping

**HUMAN RESOURCES**

- Human Resources Executive - Payroll

**FINANCE & ACCOUNTS**

- Assistant Manager - Finance
- Finance Executive - Credit

Reaching out to all professional and ambitious candidates from the hospitality industry to be a part of Delta Resorts growth story. We at Delta Resorts, Lonavala are hiring for multiple designations and looking for skilled talent to be a part of our team.

Join us and be part of a winning team!

1. HR Manager / Asst HR Manager (Preference will only given to hospitality background candidates)
2. HR Executive (Preference will only given to female candidates from hospitality background)
3. Guest Relation Executive (Preference will only given to female candidates)
4. Guest Experience Executive
5. Sr Bartender/ Bartender
7. Sr HK Associate

Interested candidates may share their updated profiles at 8956371101 or hr@dellaresorts.com

22- 2023 TY BSc HS Al...  
Ajinkya, Aniket Visare, Gaurav, Gawali,...

8 September 2023  
11 September 2023

**Yogita Sadare Madam**  
Forwarded  
**FARIYAS HOTELS & RESORTS**

Excellent career opportunity in 163 rooms five star resort in Lonavala, Maharashtra

- » Front Office Executive
- » Front Office Supervisor
- » Front Office Associate

Aspirants willing to grow with growing company can share profile -

chr@fariyas.com  
+91 7020531466

**Yogita Sadare Madam**  
Forwarded  
**FARIYAS HOTELS & RESORTS**

Excellent career opportunity in 163 rooms five star resort in Lonavala, Maharashtra

- » F & B Production
- Chinese - CDP, DCDP, Commis II
- Pastry - DCDP
- South Indian - Commis II

Aspirants who are willing to grow with

Alumni IHMCT Ahmed...  
Announcements

**Sir Vahid Maniyar**  
Community admin

Dear All,

**Hiring Alert :**

The Park Hyderabad urgently looking for passionate, energetic, and enthusiastic personalities to join the below-mentioned positions:

**F&B Service:**

- \* F&B Executives
- \* Team leader
- \* F&B Associates.

Immediate joiners will be highly preferred.

Salary as per industry standards.  
Fooding & accommodation will be provided from the company's side.

Interested candidates can share their updated resumes at [hrd.hyd@theparkhotels.com](mailto:hrd.hyd@theparkhotels.com)  
Call on - 9623546677

18 December 2022

**Sir Vahid Maniyar**  
Community admin

Forwarded Requirement-

22- 2023 TY BSc HS Al...  
Ajinkya, Aniket Visare, Gaurav, Gawali,...



**The Westin Pune Koregaon Park**

Industrial Trainees  
OJT Human Resources  
Apprentice Culinary  
Apprentice Housekeeping  
Apprentice F&B Service

All interested candidates can share their resume at [ajinkya.sch@westin.com](mailto:ajinkya.sch@westin.com)

4:45 pm



**The Westin Pune Koregaon Park**

Front Office Manager  
Front Office - Guest Relations, Front Desk  
Beverage Manager  
Food and Beverage Services | Hostess & Associate  
Sales Manager / Assistant Sales Manager  
Reservation Executive / Associate  
Sous Chef - Indian & Continental  
Housekeeping Associate

Interested applicants please share profile at [sunanda.sah@westin.com](mailto:sunanda.sah@westin.com) | [dinantika.das@westin.com](mailto:dinantika.das@westin.com)

4:46 pm



*JL*  
I/c. Principal  
Institute of  
Hotel Management & Catering Page 002  
Lal Taki Road, AHMEDNAGAR-414 001

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

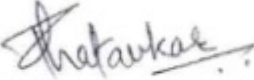
Ref. No. :


Date : 29 / 11 / 2022

**NOTICE FOR INTERNAL ASSESSMENT**

**UNIT TEST - II**

All the teaching faculties [Regular & visiting] are hereby informed that, the UNIT TEST – II for Internal Assessment [SEM- I] of A.Y.2022- 23, will be conducted on **5<sup>th</sup> and 6<sup>th</sup> December 2022**. The faculties are required to prepare the Question Paper for their subject of 20 marks. The format of the question paper will be posted on the official whatsapp group. Faculties are requested to submit the copy of question paper by **2<sup>nd</sup> December 2022**

  
Prof. Rachana Khatavkar  
Chairman – Internal Examination Committee

  
Prof. Y.S. Sadre  
Principal

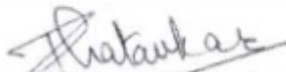


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**INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY**  
**AHMEDNAGAR**  
 INTERNAL ASSESSMENT OF A.Y 2022-23 [TERM – I]  
 UNIT TEST – II, DECEMBER 2022

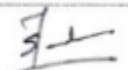
**TIME TABLE**

All **B.Sc. HS** students are hereby informed that, the unit test – II for Internal Assessment, will be conducted as per the following schedule.

Day and Date	F.Y.B.Sc.HS	S.Y.B.Sc.HS	T.Y.B.Sc.HS	TIME
5 <sup>th</sup> December 2022 Monday	HS 101 Food Production - I	HS 301 Food Production - III	HS 501 Advanced Food Production - I	9.00 am -10.00 am
	HS 102 Food & Beverage Service - I	HS 302 Food & Beverage Service - III	HS 502 Advanced Food & Beverage Service - I	11.30 am-12.30 pm
	HS 103 Housekeeping Operations - I	HS 303 Accommodation Operations - I	HS 503 Advanced Accommodation Operations - I	2.00 pm-3.00 pm
6 <sup>th</sup> December 2022 Tuesday	HS 104 Front Office Operations – I	HS 307 Environmental Science – I	HS 507 Environmental Science - II	9.00 am -10.00 am
	HS 109 Development of Generic Skills	HS 308 Communication Skills – I	HS 508 Communication Skills – II	11.30 am-12.30 pm
			HS 509 Basic Accountancy Skills	2.00 pm-3.00 pm

  
 Prof. Rachana Khatavkar  
 Internal Examination Committee

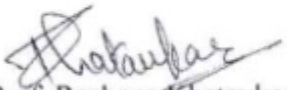


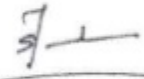
  
 Prof. Y.S. Sadre  
 Principal

Ahmednagar Jilha Maratha Vidya Prasarak Samaj  
INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY  
AHMEDNAGAR  
INTERNAL ASSESSMENT OF A.Y 2022 -23 [TERM – I]  
UNIT TEST – II, DECEMBER 2022  
**TIME TABLE**

All Final Year **BHMCT** students are hereby informed that, the unit test – II for Internal Assessment will be conducted as per the following schedule.

Day and Date	FINAL YEAR BHMCT	TIME
5 <sup>th</sup> December 2022 Monday	CS701A Specialization in Food Production Management - II	9.00 am -10.00 am
	C702 Disaster Management	11.30 am-12.30 pm
	C703 Total Quality Management	2.00 pm-3.00 pm
6 <sup>th</sup> December 2022 Tuesday	C704 Environment Science	9.00 am-10.00 am
	C705 Research Methodology	11.30 am-12.30 pm
	GE706B Tourism Operations	2.00 pm-3.00 pm

  
Prof. Rachana Khatavkar  
Internal Examination Committee

  
Prof. Y.S. Sadre  
Principal



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AHMEDAGAR

**Unit Test II**

**Hs 109. Development of Generic Skills**

MARKS – 15

Class: - First Year BSc. HS

Note: - All Questions are compulsory.

Draw figures wherever necessary.

Q 1. Explain the Terms [5]

a) Digital learning

b) Stress

c) Task Management

d) Team building

e) Life long learning.

Q 2 a) What are Techniques to manage time effectively. [3]

b) Write Causes of Stress. [2]

Q 3 a) Why is Health and Hygiene necessary for Personality Development? [3]

b) Write short notes on Importance of Generic Skill. [2]

Ahmednagar Jilha Maratha Vidya Prasarak Samaj  
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AHMEDAGAR

**Unit Test II**

**Hs 109. Development of Generic Skills**

MARKS – 15

Class: - First Year BSc. HS

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AHMEDNAGAR

B.Sc.H. S. INTERNAL ASSESMENT - A.Y. 2022 - 2023  
HS 104: Front Office Operation-I

MARKS - 20

TIME - One Hours

- Question No. 1 is Compulsory
- Attempt any one from remaining

1. [A] Explain the following terms (any five) :

[05]

- (a) CRS
- (b) Rack Rate
- (c) Lanai
- (d) Hollywood Twins Room
- (e) Scanty Baggage
- (f) Transient Hotel
- (g) Crib Rate
- (h) GDS

[B] Write short notes on (any two) :

[05]

- (1) Draw and explain Guest Cycle in short.
- (2) Draw Location Form.
- (3) Draw a format of Luggage Tag.

2. (a) Explain different meal plan used in Hotels

[05]

(b) Explain Reservation and Types of Reservation.

[05]

OR

3. (a) list and Explain types of hotel rooms

[05]

(b) Explain Sources of Reservations?

[05]



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AHMEDNAGAR

INTERNAL ASSESSMENT OF A.Y 2022 - [TERM - II]  
UNIT TEST - II, DECEMBER 2022

Attendance Record

Class - F.Y.B.Sc.HS  
Semester - I

Subject Name/ Code/Marks		HS 101 Food Production - I (20)	HS 102 Food & Beverage Service - I (20)	HS 103 Housekeeping Operations - I (20)	HS 104 Front Office Operations - I (20)	HS 108 Develop.of Generic Skills - I (20)
Sr. No	Name of Student	5/12/22	5/12/22	5/12/22	6/11/22	6/12/22
1	Ms. Ashtekar Khushi	<u>Ashtekar</u>	<u>Ashtekar</u>	<u>Ashtekar</u>	<u>Ashtekar</u>	<u>Ashtekar</u>
2	Athare Shrikant	<u>Athare.S.S.</u>	<u>Athare.S.S.</u>	<u>Athare.S.S.</u>	<u>Athare.S.S.</u>	<u>Athare.S.S.</u>
3	Awaghade Aditya	<u>ARA</u>	<u>ARA</u>	<u>ARA</u>	<u>ARA</u>	<u>ARA</u>
4	Badhak Harshal	<u>H.V.Badakh</u>	<u>H.V.Badakh</u>	<u>H.V.Badakh</u>	<u>H.V.Badakh</u>	<u>H.V.Badakh</u>
5	Bhagchandani Jatin	<u>Bh</u>	<u>Bh</u>	<u>Bh</u>	<u>AB</u>	<u>AB</u>
6	Bhaskar Onkar	<u>Bhaskar</u>	<u>Bhaskar</u>	<u>Bhaskar</u>	<u>Bhaskar</u>	<u>Bhaskar</u>
7	Ms. Bhaskar Tanaya	<u>Tanaya</u>	<u>Tanaya</u>	<u>Tanaya</u>	<u>Tanaya</u>	<u>Tanaya</u>
8	Chudiwala Numan	<u>Chudi</u>	<u>Chudi</u>	<u>Chudi</u>	<u>Chudi</u>	<u>Chudi</u>
9	Darekar Tejas	<u>Tejas</u>	<u>Tejas</u>	<u>Tejas</u>	<u>Tejas</u>	<u>AB</u>
10	Ms. Dagdiya Ankita	<u>Ankita</u>	<u>Ankita</u>	<u>Ankita</u>	<u>Ankita</u>	<u>Ankita</u>
11	Dhawale Bharat	<u>Bharat</u>	<u>Bharat</u>	<u>Bharat</u>	<u>Bharat</u>	<u>Bharat</u>
12	Dhumal Rohan	<u>Rohan</u>	<u>Rohan</u>	<u>Rohan</u>	<u>Rohan</u>	<u>Rohan</u>
13	Ms. Gaikwad Charleen	<u>Charleen</u>	<u>Charleen</u>	<u>Charleen</u>	<u>Charleen</u>	<u>Charleen</u>
14	Galange Ayush	<u>Ayush</u>	<u>Ayush</u>	<u>Ayush</u>	<u>Ayush</u>	<u>Ayush</u>
15	Gandhale Rudraksh	<u>Rudraksh</u>	<u>Rudraksh</u>	<u>Rudraksh</u>	<u>Rudraksh</u>	<u>Rudraksh</u>
16	Gandhi Shreyash	<u>Shreyash</u>	<u>Shreyash</u>	<u>Shreyash</u>	<u>Shreyash</u>	<u>Shreyash</u>
No. of Student Present		49	49	49	48	47
No. of Student Absent		06	06	06	07	08
Total No. of Students		55	55	55	55	55
Faculty Sign		<u>[Signature]</u>	<u>[Signature]</u>	<u>[Signature]</u>	<u>[Signature]</u>	<u>[Signature]</u>



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INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY  
AHMEDNAGAR

INTERNAL ASSESSMENT OF A.Y 2022 - [TERM - II]  
UNIT TEST - II, DECEMBER 2022

Attendance Record

Class - F.Y.B.Sc.HS  
Semester - I

Subject Name/ Code/Marks		HS 101 Food Production - I (20)	HS 102 Food & Beverage Service - I (20)	HS 103 Housekeeping Operations - I (20)	HS 104 Front Office Operations - I (20)	HS 108 Develop.of Generic Skills - I (20)
Sr. No	Name of Student	5/12/22	5/12/22	5/12/22	6/12/22	6/12/22
17	Handal Krushna	Handalkh	Handalkh	Handalkh	Handalkh	Handalkh
18	Kale Ajay	AGKale	AGKale	AGKale	AGKale	AGKale
19	Kamble Payal	Pkamble	Pkamble	Pkamble	Pkamble	Pkamble
20	Kamble Rushikesh	Kambl	Kambl	Kambl	Kambl	Kambl
21	Karale Mohit	AB	AB	AB	AB	AB
22	Khatake Manoj	Mank	Mank	Mank	Mank	Mank
23	Kotkar Abhishek	AB	AB	AB	AB	AB
24	Kshetre Asmita	Ashitre	Ashitre	Ashitre	Ashitre	Ashitre
25	Kshirsagar Mahesh	MPK	MPK	MPK	MPK	MPK
26	Lanke Nitin	Nitij	Nitij	Nitij	Nitij	Nitij
27	Mhaske Macchindra	Mhaske:	Mhaske:	Mhaske:	Mhaske:	Mhaske:
28	Misal Jayesh	AB	AB	AB	AB	AB
29	More Pratik	Pracel	Pracel	Pracel	Pracel	Pracel
30	Lokhande Snehal	Lokhande	Lokhande	Lokhande	Lokhande	Lokhande
31	Londhe Rutuja	Rudhe	Rudhe	Rudhe	Rudhe	Rudhe
32	Ms. Pawar Khushi	KP	KP	KP	KP	KP
No. of Student	Present	49	49	49	48	47
No. of Student	Absent	06	06	06	07	08
Total No. of Students		55	55	55	55	55
Faculty Sign						





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AHMEDNAGAR

INTERNAL ASSESSMENT OF A.Y 2022 - [TERM - II]  
UNIT TEST - II, DECEMBER 2022

Attendance Record

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Semester - I

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Sr. No	Name of Student	5/12/22	5/12/22	5/12/22	6/12/22	6/12/22
33	Shinde Vaishnavi	AB	AB	AB	AB	AB
34	Mutkule Mahesh	<del>AB</del>	<del>AB</del>	<del>AB</del>	<del>AB</del>	<del>AB</del>
35	Namade Saurabh	AB	AB	AB	AB	AB
36	Nannaware Abhishek	<del>AB</del>	<del>AB</del>	<del>AB</del>	<del>AB</del>	<del>AB</del>
37	Nirmal Sanket	<del>Sanket Nirmal</del>	<del>Sanket Nirmal</del>	<del>Sanket Nirmal</del>	<del>Sanket Nirmal</del>	<del>Sanket Nirmal</del>
38	Pardeshi Swayam	<del>Sw</del>	<del>Sw</del>	<del>Sw</del>	<del>Sw</del>	<del>Sw</del>
39	Pareek Devang	<del>D.Pareek</del>	<del>D.Pareek</del>	<del>D.Pareek</del>	<del>D.Pareek</del>	<del>D.Pareek</del>
40	Parkhe Akshay	<del>Akshay</del>	<del>Akshay</del>	<del>Akshay</del>	<del>Akshay</del>	<del>Akshay</del>
41	Pathak Ishwar	IAP	IAP	IAP	IAP	IAP
42	Pund Rushikesh	R.A.Pund.	R.A.Pund.	R.A.Pund.	R.A.Pund.	R.A.Pund.
43	Raut Abhishek	Abhishek	Abhishek	Abhishek	Abhishek	Abhishek
44	Rupnar Baban	Rupnar B.A	Rupnar B.A	Rupnar B.A	Rupnar B.A	Rupnar B.A
45	Salve Digvijay	Salve	Salve	Salve	Salve	Salve
46	Sarode Samruddhi	AB	AB	AB	AB	AB
47	Sayamber Sanket	Sanket	Sanket	Sanket	Sanket	Sanket
48	Sayamber Vikas	<del>VB</del>	<del>VB</del>	<del>VB</del>	<del>VB</del>	<del>VB</del>
No. of Student Present		49	49	49	48	47
No. of Student Absent		06	06	06	07	08
Total No. of Students		55	55	55	55	55
Faculty Sign						



Ahmednagar Jilha Maratha VidyaPrasarakSamaj  
**INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY**  
**AHMEDNAGAR**

INTERNAL ASSESSMENT OF A.Y 2022 - [TERM - II]  
 UNIT TEST - II, DECEMBER 2022

**Attendance Record**

Class - F.Y.B.Sc.HS  
 Semester - I

Subject Name/ Code/Marks		HS 101 Food Production - I (20)	HS 102 Food & Beverage Service - I (20)	HS 103 Housekeeping Operations - I (20)	HS 104 Front Office Operations - I (20)	HS 108 Develop.of Generic Skills - I (20)
Sr. No	Name of Student	5/12/22	5/12/22	5/12/22	6/12/22	6/12/22
49	Shinde Saurabh	<i>Shinde</i>	<i>Shinde</i>	<i>Shinde</i>	<i>Shinde</i>	<i>Shinde</i>
50	Takale Rushikesh	<i>Takale</i>	<i>Takale</i>	<i>Takale</i>	<i>Takale</i>	<i>Takale</i>
51	Thange Sudarshan	<i>Thange</i>	<i>Thange</i>	<i>Thange</i>	<i>Thange</i>	<i>Thange</i>
52	Waghmare Aditya	<i>Waghmare</i>	<i>Waghmare</i>	<i>Waghmare</i>	<i>Waghmare</i>	<i>Waghmare</i>
53	Waghmode Parmeshwar	<i>Waghmode</i>	<i>Waghmode</i>	<i>Waghmode</i>	<i>Waghmode</i>	<i>Waghmode</i>
54	Walunekar Shreyash	<i>Walunekar</i>	<i>Walunekar</i>	<i>Walunekar</i>	<i>Walunekar</i>	<i>Walunekar</i>
55	Lokhande Manas	<i>Lokhande</i>	<i>Lokhande</i>	<i>Lokhande</i>	<i>Lokhande</i>	<i>Lokhande</i>
No. of Student <sup>Present</sup>		49	49	49	48	47
No. of Student <sup>Absent</sup>		06	06	06	07	08
Total No. of Students		55	55	55	55	55
Faculty Sign		<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>



**INSTITUTE OF  
HOTEL MANAGEMENT AND CATERING TECHNOLOGY**

Ahmednagar  
Year - 2021 - 2022

Name : Uwez. N. Shaikh  
 Class : 4<sup>th</sup> Year Sem. : 7<sup>th</sup> Course BHMCT  
 Subject : Sp. in food production Mgt. II Exam : UT - I / UT - II / Prelime Th./Pr.  
 Jr. Supervisors Sign.: [Signature] Date : 05/12/2022

Question No.	1	2	3	4	5	6	7	8	9	10	Total Marks	Examinars Sign.
Mark Obtained											8/20	[Signature]

Q-1) Explain the Term:  
 1) Chaufroid sauces:

x



2) Aspic Jelly: These are the juices which is ~~used~~ derived from meat.

2) 3) Cures: Curing is the process of preserving a ingredient, food or meat & meat products. There are 2 types of curing - Wet curing & Dry curing famous dessert

4) Chorizo: It is the ~~also~~ famous dessert from the ~~the~~ of Tdalu.

INSTITUTE OF  
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Ahmednagar  
Year - 2022 - 2023

Name : Sayyad Ayub Nashir

Class : Final year C.T Sem. : 7<sup>th</sup> Course BHMCT

Subject : 7<sup>th</sup> sp. food production 2 Exam : UT - I / UT - II / Prelime Th./Pr.

Jr. Supervisors Sign.: [Signature] Date : 5/12/22

Question No.	1	2	3	4	5	6	7	8	9	10	Total Marks	Examinars Sign.
Mark Obtained											<u>5/20</u>	<u>[Signature]</u>

Q1 Term



8 sushi - It is Japanese cuisine dish, made from rice or type of fish dish.

5 Marzipan - Almond paste dough called marzipan

(3)

6 Ratatouille - Italian veg preparation of vegetable.

[Signature]



**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 STUDENTS PASSING FINAL YEAR EXAMINATION**

**Apr. / May 2023**

**ACDEMIC YEAR 2022 – 23**

Program:- Bachelor of Hotel Management and Catering Technology (BHMCT)				
Class:- 4th Year BHMCT (2019 pattern)				
Sr. No.	Name of Students	Gender	Enrollment Number	Result
1	Adigopul Vaishnavi Dattatraya	Female	19B0569	Pass
2	Aswar Ninad Satish	Male	19B0571	Pass
3	Burde Shubham Sunil	Male	19B0572	Pass
4	Dhumal Rohit Machhindra	Male	19B0573	Pass
5	Gaikwad Swapnil Ashok	Male	19B0574	Pass
6	Ghodke Vrushabh Rajkumar	Male	19B0575	Pass
7	Joshi Mandar Ravindra	Male	19B0576	Pass
8	Late Avinash Kacheshwar	Male	19B0577	Pass
9	Limaye Sanket Sanjay	Male	19B0578	Pass
10	Rathod Krishna Navanath	Male	19B0579	Pass
11	Sayyad Ayub Nashir	Male	19B0580	Pass
12	Shaikh Uwez Navid	Male	19B0581	Pass
13	Shingade Shivraj Ramesh	Male	19B0582	Pass
14	Sisodiya Abhishek Maganlal	Male	19B0583	Pass
15	Wandhekar Vishal Ashok	Male	19B0586	Pass
16	Yannam Aditya Narayan	Male	19B0587	Pass

Exam / Pattern	Total No. of Students Appeared for exam	No. of Students Passed	No. of Students Failed
BHMCT 2019 pattern	15	15	00
BHMCT 2016 pattern	01	01	00
<b>Total</b>	<b>16</b>	<b>16</b>	<b>00</b>



*[Handwritten Signature]*

I/c. Principal  
Institute of

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



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

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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 STUDENT PASSING FINAL YEAR EXAMINATION**

Apr. / May 2023

ACDEMIC YEAR 2022 – 23

Program:- Bachelor of Hotel Management and Catering Technology (BHMCT)				
Class:- 4th Year BHMCT (2016 pattern)				
Sr. No.	Name of Students	Gender	Enrollment Number	Result
1	Mohite Abhishek Natha	Male	18B0543	Pass



  
I/c. Principal  
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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 STUDENTS PASSING FINAL YEAR EXAMINATION**

**Apr. / May 2023**

**ACDEMIC YEAR 2022 – 23**

<b>Program:- Bachelor of Science in Hospitality Studies</b>				
<b>Class:- 3rd Year B.Sc.HS (2019 pattern)</b>				
<b>Sr. No.</b>	<b>Name of Students</b>	<b>Gender</b>	<b>Enrollment Number</b>	<b>Result</b>
1	Achpale Atul Vinayak	Male	2000069	Fail
2	Bansode Pratham Rajesh	Male	2000016	Pass
3	Bhagwat Suyash Vasant	Male	2000032	Pass
4	Chavhan Bhushan Arun	Male	2000046	Pass
5	Dandwate Nikhil Ramdas	Male	2000043	Pass
6	Dandwate Ritesh Balasaheb	Male	2000066	Pass
7	Dangat Radhey Mahesh	Male	2000050	Pass
8	Date Prasad Suresh	Male	2000063	Pass
9	Dhavan Mithun Ankush	Male	19B0599	Fail
10	Gadekar Ajinkya Sandip	Male	2000049	Fail
11	Gaikwad Abhishek Bhairavanath	Male	2000054	Pass
12	Gaikwad Adarsh Dattatray	Male	2000034	Fail
13	Gaikwad Sanket Sanjay	Male	2000005	Pass
14	Hon Shreyash Rangnath	Male	2000070	Fail
15	Jagtap Chakradhar Balasaheb	Male	2000007	Pass
16	Jagtap Sayli Anil	Female	2000018	Pass



17	Jangam Omkar Santosh	Male	2000075	Pass
18	Joshi Suyash Ajay	Male	19B0608	Pass
19	Kalane Omkar Navnath	Male	2000071	Pass
20	Karale Snehal Sanjay	Female	2000072	Pass
21	Kharmale Raj Santosh	Male	2000065	Pass
22	Kulkarni Atharva Milind	Male	2000068	Pass
23	Maharnor Ravindra Annasaheb	Male	2000015	Pass
24	Misal Amol Dhondiram	Male	2000014	Pass
25	Nawale Shivam Balu	Male	2000035	Pass
26	Nimbalkar Shubham Pramod	Male	2000029	Fail
27	Ohol Sumit Agustin	Male	2000038	Pass
28	Palve Nilesh Genaji	Male	2000020	Pass
29	Sanap Dnyaneshwar Haribhau	Male	2000074	Pass
30	Sathe Ganesh Chhagan	Male	2000053	Pass
31	Satre Ritesh Babasaheb	Male	2000025	Pass
32	Sawant Karan Ashok	Male	2000057	Pass
33	Shinde Mahesh Vilas	Male	19B0640	Pass
34	Sonawane Prajwal Adinath	Male	2000028	Fail
35	Sonsale Om Krushna	Male	2000019	Pass
36	Tamboli Saba Papabhai	Female	2000062	Pass
37	Temak Gaurav Balasaheb	Male	2000031	Pass
38	Ughade Mayur Machhindra	Male	2000076	Pass
39	Visare Aniket Pravin	Male	2000047	Pass
40	Zaware Omkar Sharad	Male	2000077	Pass

Exam / Pattern	Total No. of Students Appeared for exam	No. of Students Passed	No. of Students Failed
B.Sc.HS 2019 pattern	40	33	07
<b>Total</b>	<b>40</b>	<b>33</b>	<b>07</b>



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



SAVITRIBAI PHULE PUNE UNIVERSITY

CONFIDENTIAL  
FRIDAY 7 JULY 2023

-----  
RESULT OF THE BACHELOR OF HOTEL MGNT. & CATERING TECH. (REV.19) EXAM. HELD IN  
APRIL 2023  
-----

THE FOLLOWING CANDIDATES ARE DECLARED AS SUCCESSFUL :-

FIRST CLASS WITH DISTINCTION

10092 10108 10116 10126 10127 10130 10131 10133 10134 10135 10140  
10141 10145 10147 10148 10149 10150 10151 10152 10153 10154 10155  
10156 10157 10158 10160 10161 10162 10163 10167 10169 10170 10173  
10175 10180 10183 10187 10189 10299 10302 10305 10309 10310 10323  
10666 10668 10670 10672 10674 10675 10676 10677 10679 10680 10684  
10686 10688 10689 10692 10693 10695 10698 10699 10700 10701 10702  
10703 10707 10711 10715 10716 10718 10720 10722 10723 10724 10759  
10766 10843 10851 10873 10876 10878 10879

FIRST CLASS

10093 10105 10111 10129 10132 10136 10137 10138 10139 10142 10143  
10146 10159 10168 10171 10172 10176 10177 10178 10179 10181 10182  
10185 10188 10190 10191 10285 10290 10296 10300 10301 10303 10304  
10307 10308 10311 10313 10315 10316 10317 10319 10320 10321 10322  
10665 10667 10669 10671 10673 10678 10682 10683 10687 10691 10694  
10696 10705 10706 10708 10710 10712 10713 10714 10717 10719 10721  
10765 10767 10769 10770 10772 10773 10774 10847 10849 10850 10854  
10858 10859 10860 10862 10864 10865 10866 10867 10868 10870 10874  
10875 10877 10881

HIGHER SECOND CLASS

10109 10110 10124 10144 10166 10174 10289 10306 10664 10681 10685  
10690 10697 10704 10709 10755 10835 10839 10842 10844 10845 10846  
10848 10855 10856 10857

SECOND CLASS

10090 10115 10121 10128 10165 10184 10186 10297 10312 10852

PERCENTAGE OF PASSING : 75.36

GANESHKHIND,  
PUNE 411 007  
FRIDAY 7 JULY 2023

DIRECTOR  
BOARD OF EXAM. & EVALU.  
SAVITRIBAI PHULE PUNE UNIVERSITY

SAVITRIBAI PHULE PUNE UNIVERSITY

SUMMARY STATISTICS

-----  
RESULT OF THE BACHELOR OF HOTEL MGNT. & CATERING TECH. (REV.19) EXAM. HELD IN  
APRIL 2023  
-----

1. NO.OF CANDIDATES REGISTERED : 280  
2. NO.OF TOTAL ABSENT CANDIDATES : 0  
3. NO.OF CANDIDATES APPEARED : 280

4. NO.OF PASSED CANDIDATES	:	211
- IN FIRST CLASS WITH DISTINCTION	:	84
- IN FIRST CLASS	:	91
- IN HIGHER SECOND CLASS	:	26
- IN SECOND CLASS	:	10
5. NO.OF FAILED CANDIDATES	:	69
6. NO.OF CANDIDATES IN RESERVE	:	0
7. PERCENTAGE OF PASSING (FOR APPEARED ONLY)	:	75.36

GANESHKHIND,  
PUNE 411 007

DIRECTOR  
BOARD OF EXAM.& EVALU.  
SAVITRIBAI PHULE PUNE UNIVERSITY



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

CONFIDENTIAL  
FRIDAY 28 JULY 2023

RESULT OF THE BACHELOR OF SCIENCE (HOSPITALITY STUDIES) (REV.19) EXAM.HELD  
IN APRIL 2023

THE FOLLOWING CANDIDATES ARE DECLARED AS SUCCESSFUL :-

## GRADE O

82 928

## GRADE A+

1	6	14	15	25	28	29	30	31	36	37
39	40	41	42	43	44	46	47	48	49	50
51	52	53	54	55	56	57	58	59	61	63
64	65	66	67	69	70	71	72	74	75	78
79	81	84	86	90	92	93	95	96	98	99
100	101	104	106	108	308	309	318	332	339	341
342	344	345	346	347	348	349	350	351	353	354
355	356	359	361	366	367	368	369	371	372	374
376	378	379	380	382	383	384	393	394	395	397
398	399	400	401	405	407	409	600	609	629	631
633	635	636	637	641	642	643	644	645	648	650
653	655	656	657	661	662	664	665	667	668	669
674	675	772	774	776	781	783	786	787	788	789
825	827	830	831	917	919	920	923	926	1005	1020
1022	1023	1024	1032	1034	1036	1037	1040	1044	1045	1046
1224	1225	1347	1348	1350	1351	1355	1363	1367	1370	1371
1375	1376	1496	1498	1500	1501	1502	1503	1504	1505	1506
1507	1508	1516	1520	1521	1522	1523	1524	1526	1527	1528
1529	1531	1532	1569	1570	1571	1572	1574	1575	1576	1675
1677	1682	1683	1685	1689	1695					

## GRADE A

3	4	7	8	12	17	19	23	24	26	27
32	33	34	35	60	73	76	77	83	87	88
89	91	94	97	102	103	107	109	306	307	310
311	312	314	316	319	320	322	324	326	329	334
335	336	337	338	343	352	357	358	360	362	363
365	370	373	375	377	381	385	386	387	388	389
390	391	392	396	402	403	404	406	408	410	594
595	596	601	603	605	606	607	608	612	616	617
625	626	628	632	634	638	639	640	646	647	651
652	654	658	659	660	666	670	671	672	673	771
773	775	777	778	779	780	782	785	791	793	821
822	823	824	826	828	829	832	833	834	906	909
910	911	916	918	921	922	924	925	927	1011	1016
1019	1021	1027	1028	1029	1030	1031	1038	1039	1041	1042
1043	1047	1189	1194	1196	1197	1198	1199	1202	1203	1204
1205	1207	1208	1209	1210	1212	1214	1215	1216	1217	1218
1219	1221	1222	1226	1228	1229	1338	1341	1342	1343	1344
1345	1349	1352	1353	1354	1356	1357	1358	1359	1360	1361
1364	1365	1366	1368	1369	1372	1373	1374	1377	1378	1481
1482	1485	1486	1487	1488	1489	1490	1491	1492	1493	1494
1495	1497	1499	1509	1510	1511	1512	1513	1514	1515	1517

CONTINUED ....

SAVITRIBAI PHULE PUNE UNIVERSITY

PAGE : 2



GRADE A .. Continued ..

1518	1519	1525	1530	1559	1560	1566	1567	1573	1658	1661
1663	1665	1666	1669	1673	1674	1676	1678	1679	1680	1681
1684	1686	1687	1688	1690	1691	1692	1693	1694	1696	1697
1709										

GRADE B+

16	604	615	624	627	649	676	929	1048	1195	1211
1227	1362	1533	1667	1670	1699	1700				

GRADE B

679 931 1698

PERCENTAGE OF PASSING : 80.10

THE RESULT OF THE FOLLOWING CANDIDATES IS HELD IN RESERVE :-

FOR UNFAIR MEANS

978

FOR OTHER REASONS

340 1012 1561 1562 1563 1564 1565 1568

GANESHKHIND,  
PUNE 411 007  
FRIDAY 28 JULY 2023

DIRECTOR  
BOARD OF EXAM.& EVALU.  
SAVITRIBAI PHULE PUNE UNIVERSITY

SAVITRIBAI PHULE PUNE UNIVERSITY

SUMMARY STATISTICS

RESULT OF THE BACHELOR OF SCIENCE (HOSPITALITY STUDIES) (REV.19) EXAM.HELD  
IN APRIL 2023

1. NO.OF CANDIDATES REGISTERED	:	644
2. NO.OF TOTAL ABSENT CANDIDATES	:	8
3. NO.OF CANDIDATES APPEARED	:	636
4. NO.OF PASSED CANDIDATES	:	503
WITH O GRADE	:	2
WITH A+ GRADE	:	215
WITH A GRADE	:	265
WITH B+ GRADE	:	18
WITH B GRADE	:	3



5. NO.OF FAILED CANDIDATES : 133  
6. NO.OF CANDIDATES IN RESERVE : 8  
- OTHER REASONS : 8  
7. PERCENTAGE OF PASSING (FOR APPEARED ONLY) : 80.10

GANESHKHIND,  
PUNE 411 007

DIRECTOR  
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SAVITRIBAI PHULE PUNE UNIVERSITY



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

**STUDENTS FEEDBACK FORM**  
**A. Y. 2022-2023**

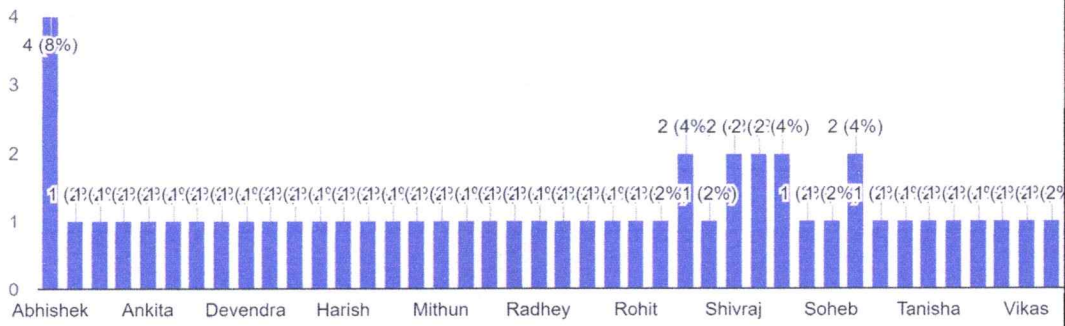
**Who has responded?**

Email	
yannamaditya123@gmail.com	harishpawar2192003@gmle.com
rajkharmale7771@gmail.com	tanishagalfade99@gmail.com
joshisuyash2001@gmail.com	digvijaysalve0@gmail.com
snehakarale655@gmail.com	shubhamburde9984@gmail.com
sg831846@gmail.com	vrushabhr@gmail.com
tambolisaba297@gmail.com	tejasdarekar89@gmail.com
shreyashon2002@gmail.com	shivrajshingade2000@gmail.com
sohebshaikh3011@gmail.com	shaikhawe80@gmail.com
ninadpandhade99@gmail.com	shivamnawale02@gmail.com
ayyub0313@gmail.com	nimbalkar371@gmail.com
bhapkartanaya@gmail.com	mithundhavan2001@gmail.com
gandhishreyash1@gmail.com	maharnorravindra@gmail.com
rohankohak158@gmail.com	akolkardevendra@gmail.com
vikass2404@gamil.com	gauravgt350@gmail.com
mrswayampardeshiofficial@gmail.com	karenkingerkk@gmail.com
sadaphalshivraj3499@gmail.com	krishnarathod6167@gmail.com
prajwalsonawane644@gmail.com	abhishekms010801@gmail.com
suyashbhagwat3603@gmail.com	gaikwadcharleen@gmail.com
atharvakulkarni014@gmail.com	akshaygarkal452@gmail.com
omkarzaware2864@gmail.com	tonageankita78@gmail.com
ughademayur417@gmail.com	rohitdhumal098@gmail.com
ajinkyagadekar456@gmail.com	nannawareakshay261@gmail.com
radheydangat@gmail.com	dhirajbhagat02018@gmail.com
abhishekgaikwad0011@gmail.com	darandalesanket577@gmail.com
abhishekmohite283@gmail.com	vaishnaviadigopul@gmail.com



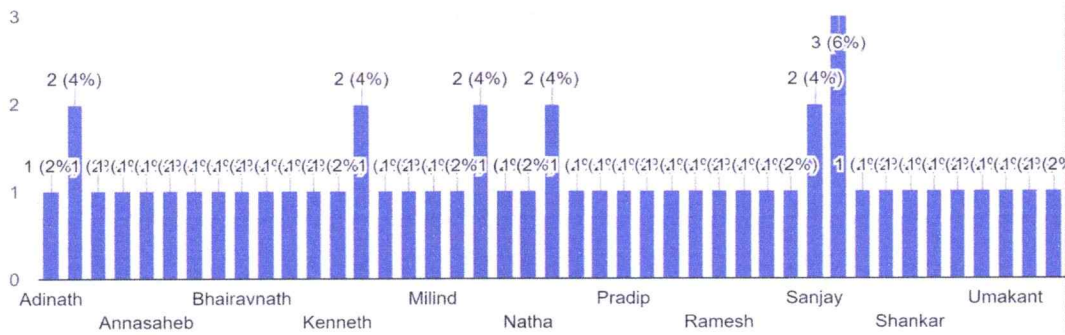
**First Name:**

50 responses



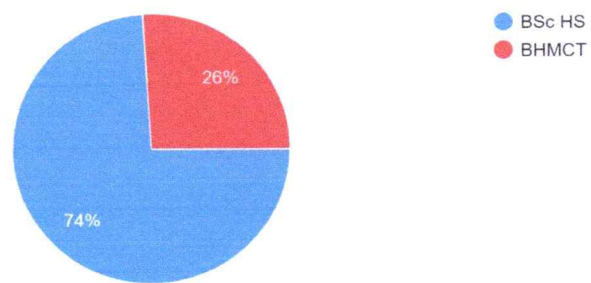
**Middle Name:**

50 responses



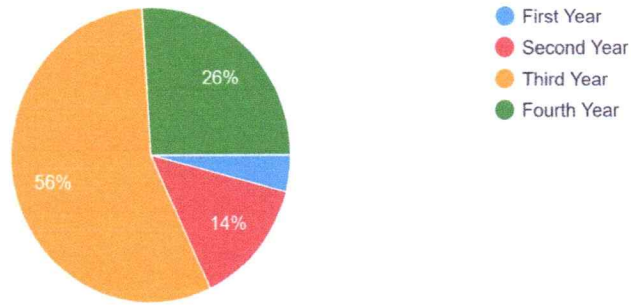
**Program**

50 responses

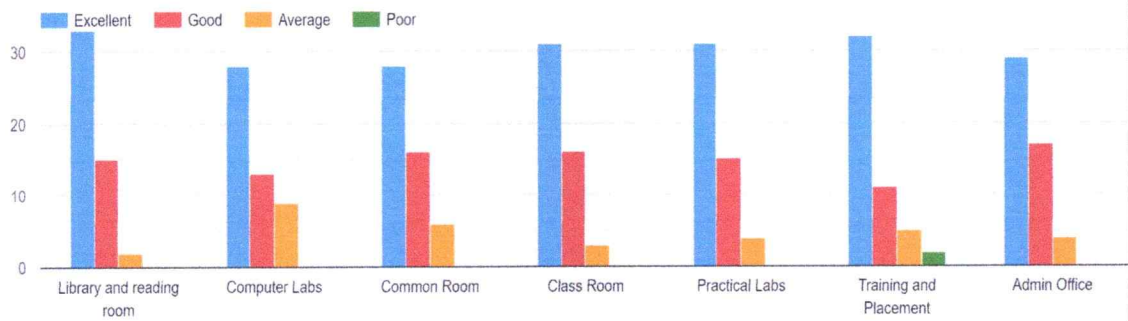


**Class**

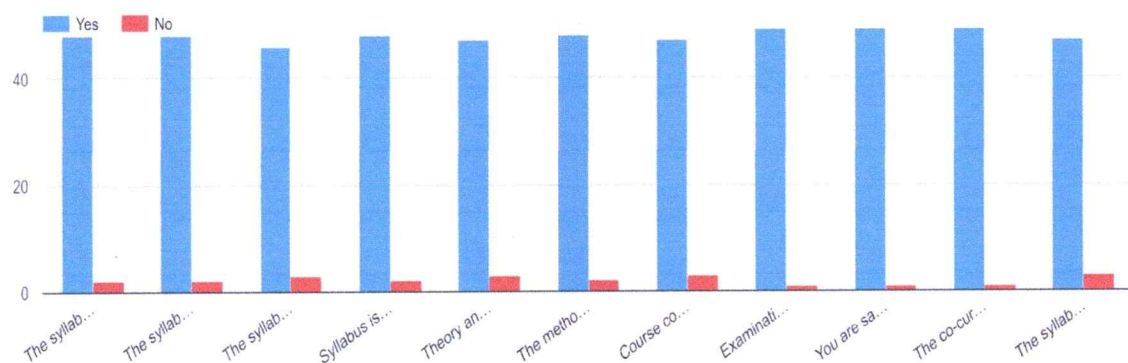
50 responses



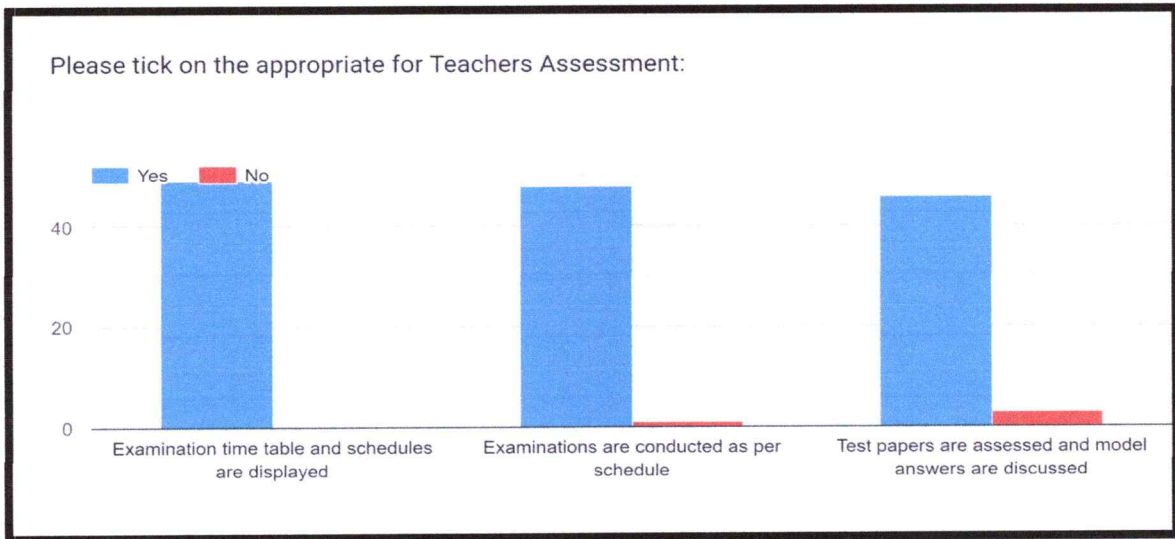
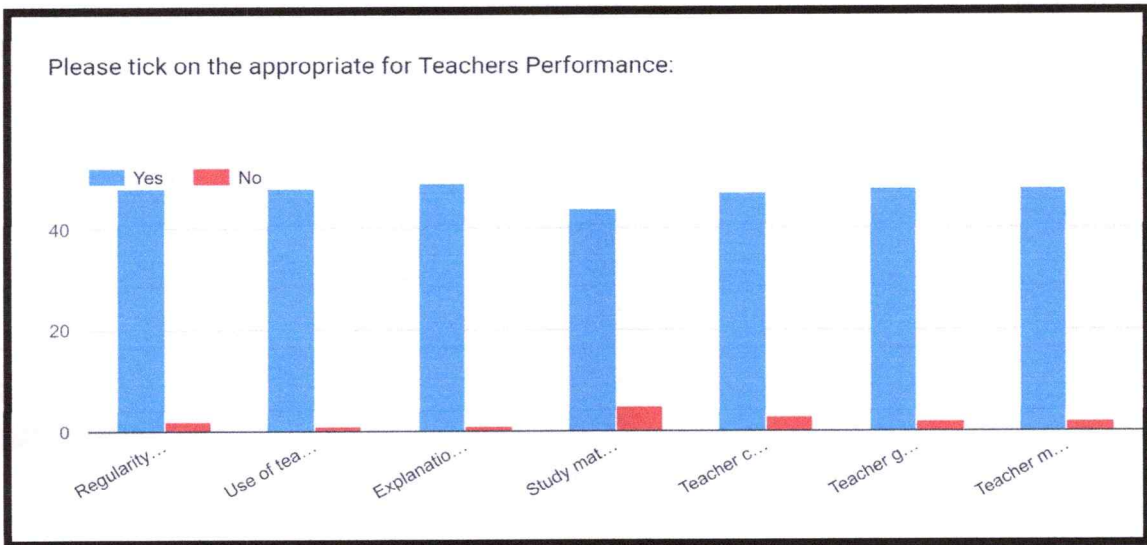
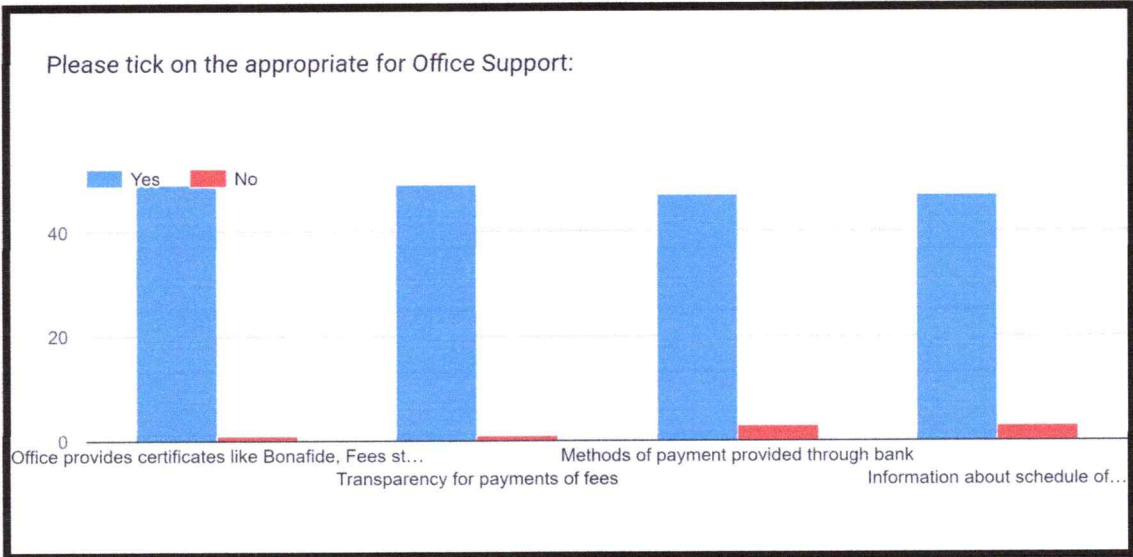
Please tick on the appropriate for Infrastructural Facilities of the institute:

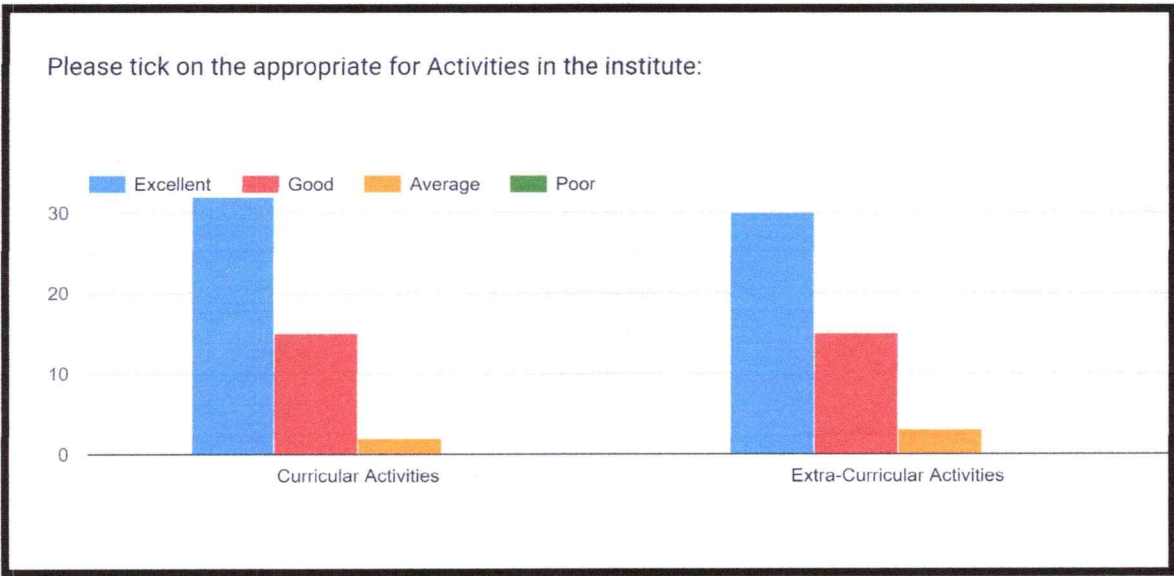


Please tick on the appropriate for Academics:









**Name the curricular and extra curricular activities you participated: 47 responses**

Food festival

● Chef competition

Food festival

Sports

No

Yes

H

Cricket

Sport

Sports week , housekeeping week

Sports day

● Dessert competition and sport day

work shop and Food Festivals etc.

Laundry visit

Chef. Competition

Yes

Food festival Sport day

Soft skills

World tourism day and food festival



Practical Industrial Visit Food festival

Environment Day, Annual Day, Sport week.

Tree plantation

Sports

Sports Day

All days are organised

Yoga day

Food festival, Management events

Quiz

Participate in f&b

Food Festival

Food festival, tourism day, sports week, blood donation camp, and many more

Good

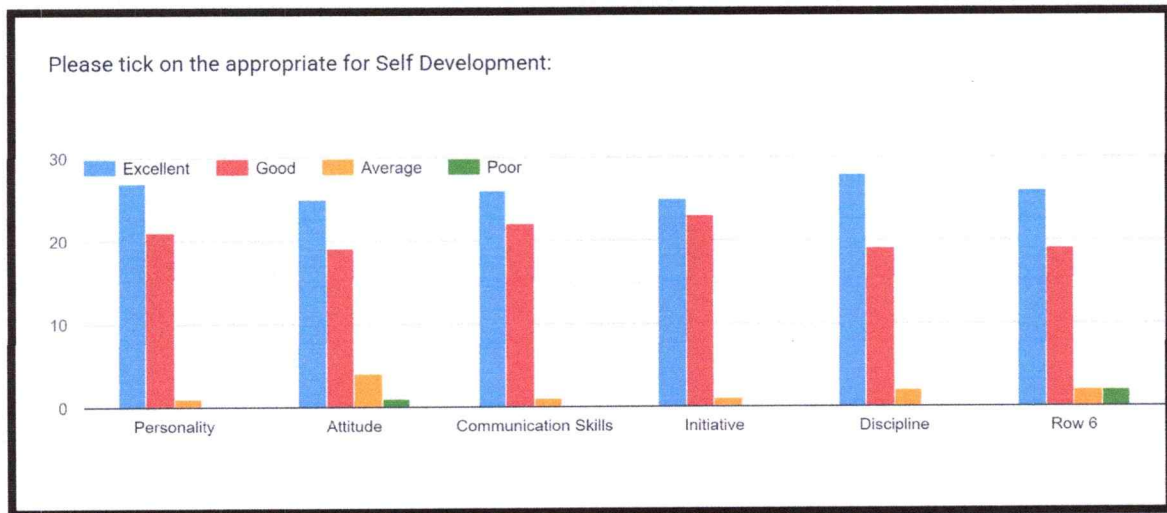
Still not as the year has started now

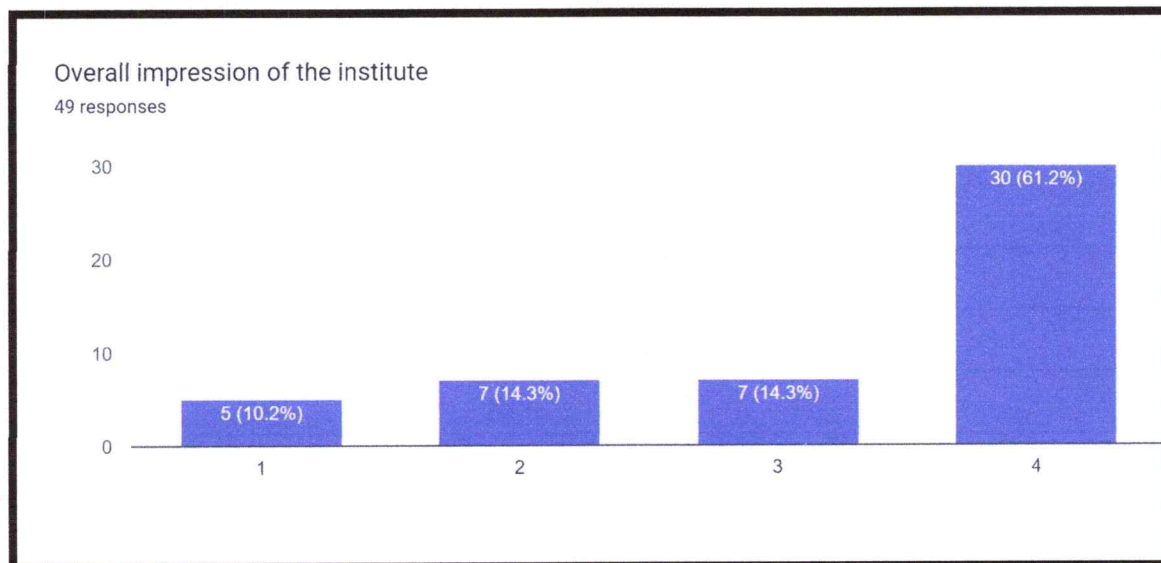
Fresher party

Good think

No thanks

Bakery workshop, bartending workshop, sport's week





**Give Suggestions for overall development of the institute and the individual - 47 responses**

No

Excellent

Yes

Clean the advanced kitchen once in two months. And new type of whesal and machines should be available by selling unusable whesal \*important equipment\* 1- mixure & pots 2- non stick pan 3- oven tray various colour chopping boards \*library Remove the shed of the library and make a concrete roof there

Teacher are very friendly

No, all faculty are helpful & motivating to us

College is excellent and has a best result for there students

No

There is nothing to develop all is good and sufficient for successful future of the students

It's good

The college was so wonderful and excellent. The teachers was guiding us in the college or in outside the campus. I am thankful for all teachers & faculty members office staffs. I will really miss you all and college. ☐

I do not give to improve institude suggestion bcoz it's already very improve and excellent .Thank u so much teachers ☐For help mi.

Its very good at practicals and very good at the serious activites

All Ok



Excellent

Good

Things are balanced well but needs to celebrate some cultural events also.

Production Practical should be improved

More infrastructure development

More Focus on the placement of the student.

I see in two year institute are growth

Doesn't need any changes in our institute

Nothing

Good

Work maximum in placement

Computers in computer lab that not working properly and works only 3 to 4 out of all

Nothing special

Sports competition participate

No suggestions

All are good

Chif competition

Not ohk

Modernization and hands on practice in a specific session of production related platings and types of garnishes

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

**Teacher's Feedback Form 2022-23**

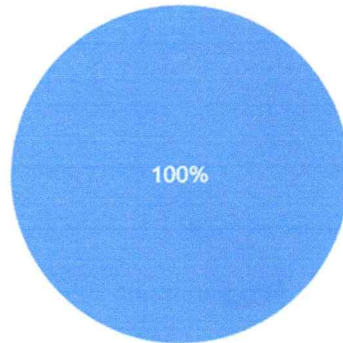
**Feedback Analysis**

**Who has responded -**

Sr. No.	Name of Teachers	Contact No
1.	Prof. Sagar Malwade	9225797777
2.	Prof. Vahid Maniyar	9823355534
3.	Prof. Prachi Chavan	9890447490
4.	Prof. Gokul Sonawane	9922947640
5.	Prof. Rachana Khatavkar	9552843707
6.	Prof. Balasaheb Shendage	8149490282

Does the syllabus allow optional / specialized subjects?

6 responses

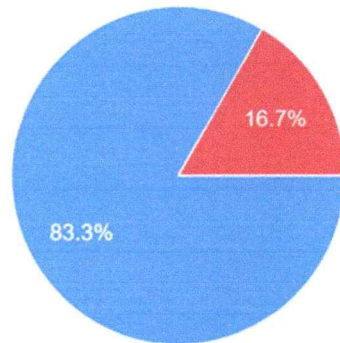


● Yes  
● No



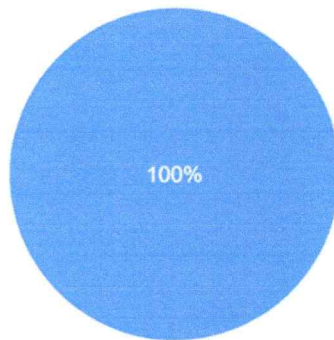
Is there promotion of vocational training?

6 responses



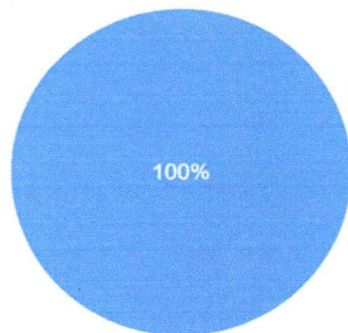
Is continuous assessment carried out according to university expectations?

6 responses

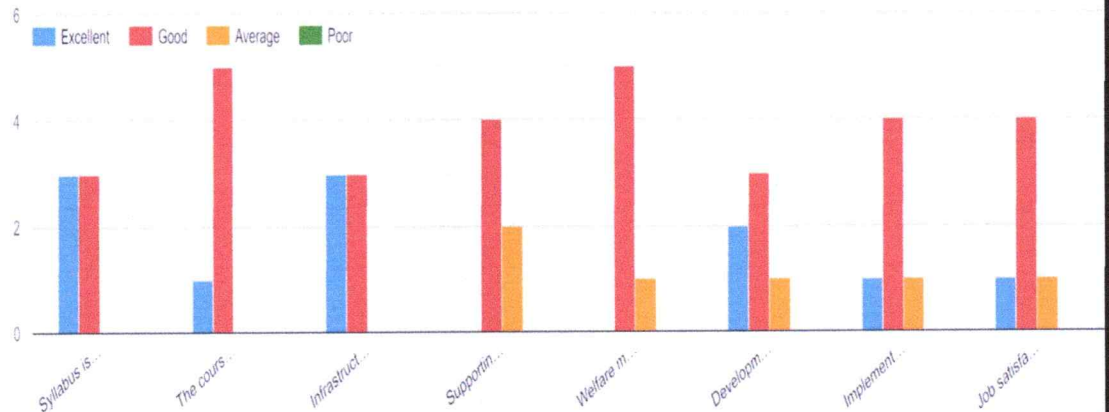


Do you maintain academic teaching plans?

6 responses



Please rate the following:



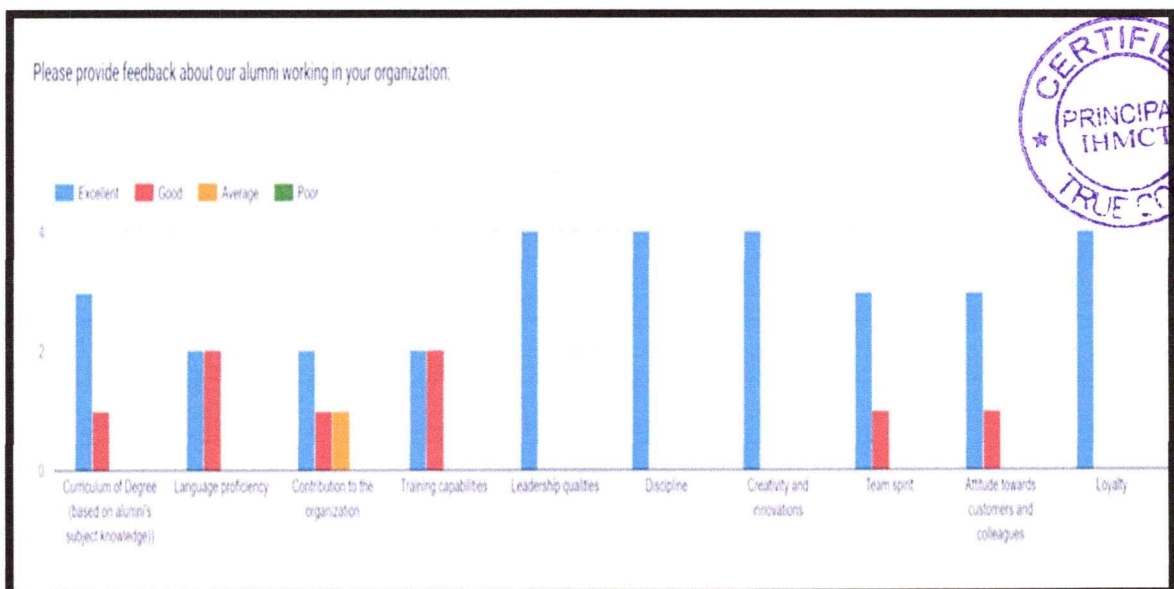
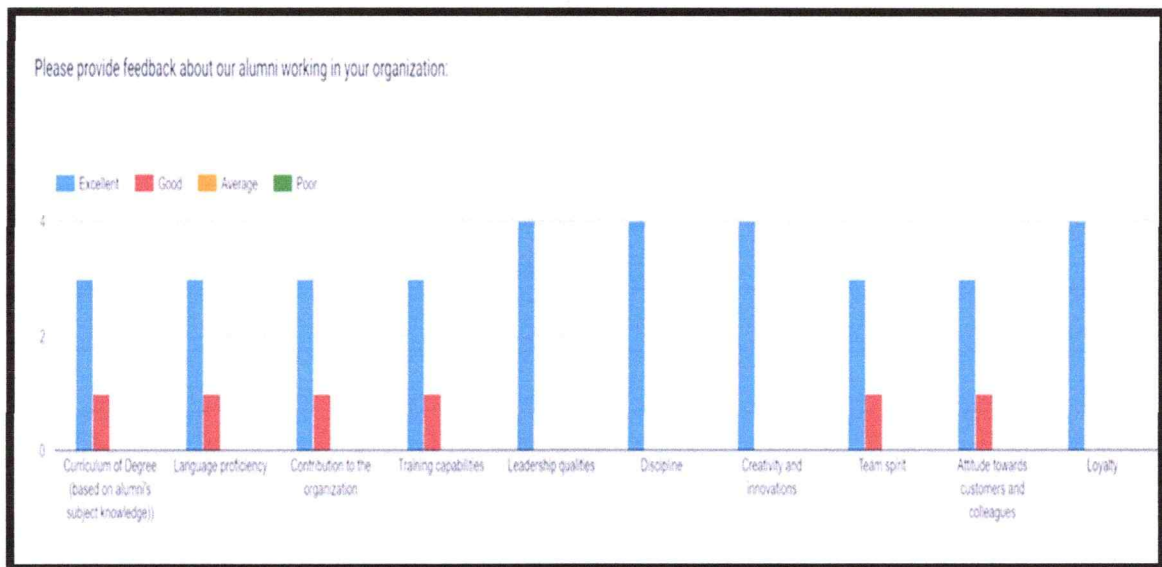
  
I/c. Principal  
Institute of  
Hotel Management & Catering Technology  
Lal Taki Road, AHMEDABAD-380 001



**EMPLOYER FEEDBACK FORMS 2022-23**  
**FEEDBACK ANALYSIS**

**Who has responded -**

Sr. No.	Name of Alumni	Designation of Alumni
1	Ram Jalindar gunjal	Commi l
2	Avinash kailas bandre	Supervisor housekeeping
3	Shubham Rajendra Ahire	Front Office Executive
4	Sumit Kshirsagar	Front Office Executive



### **Information of the employer: 4 responses**

Ram Gunjal (Maldives Inflight Catering)

I am working in Hotel Vits Aurangabad as Commi I chef at Indian kitchen

Mr.Chander K Baljee (Regenta Central Grand Exotica chinchwad pune)

Sukrut Thakur, Hospitality Manager Sodexo India Services Pvt Ltd,

### **Suggestions (if any) 2 responses**

Try to get find out job and job interview in college

Nothing



**I/c. Principal  
Institute of**

**Hotel Management & Catering Technology**  
Laxmi Road, ANILNAGAR-414 001

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

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

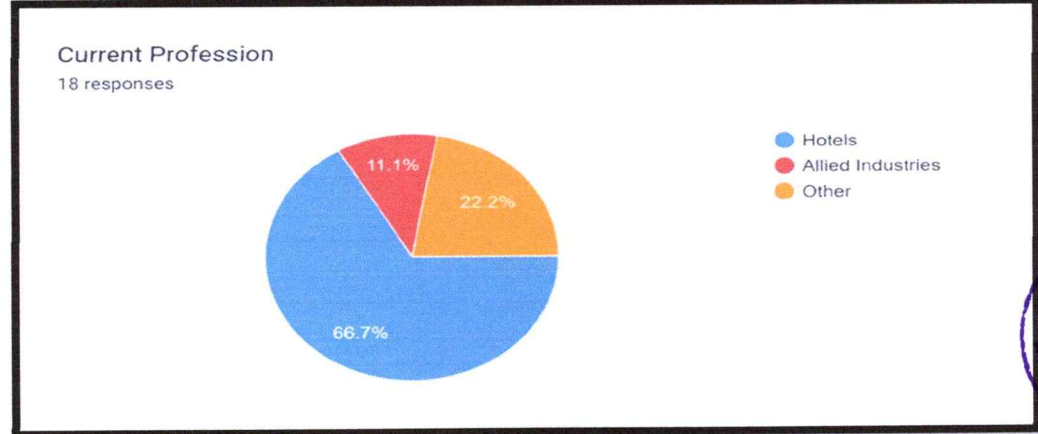
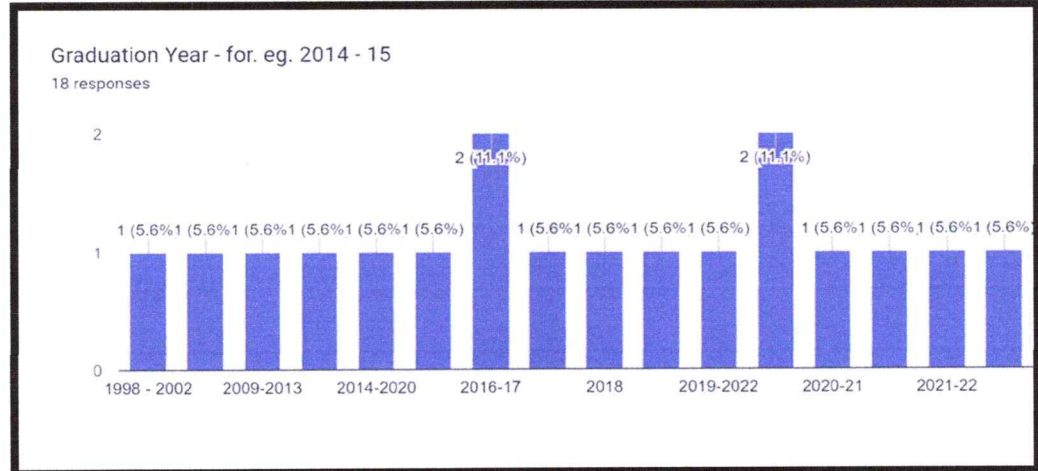
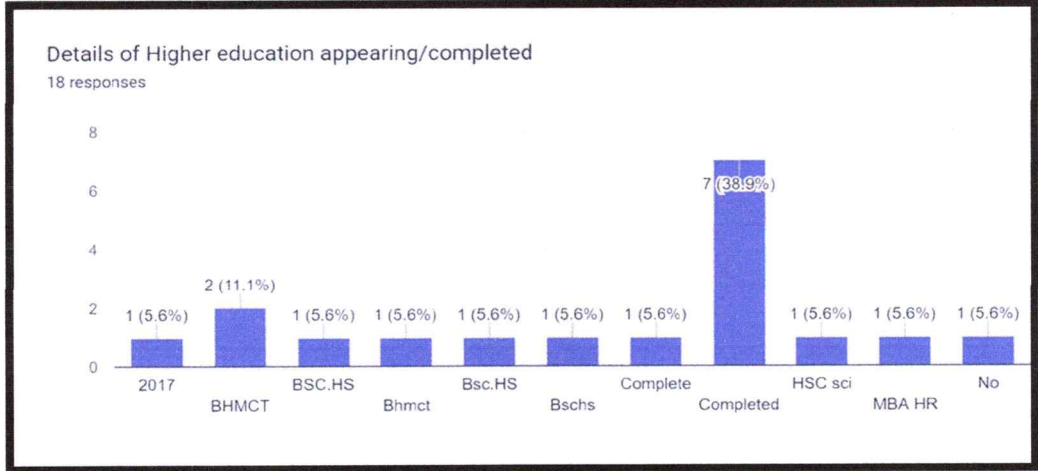
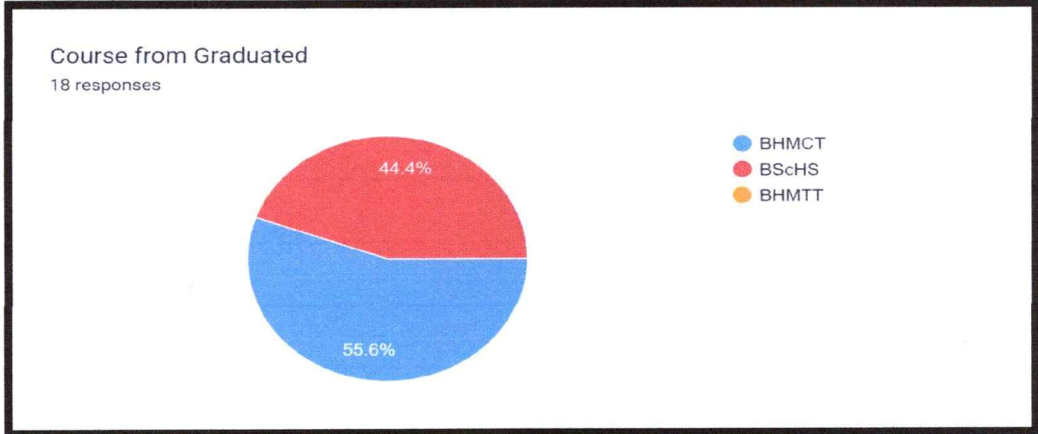
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**ALUMNI FEEDBACK FORMS 2022-23**  
**FEEDBACK ANALYSIS**

**Who has responded Email:**

Sr. No.	Name of students	Email
1	Sourabh Sanam	sourabhnsanam@gmail.com
2	Rahul Pawar	pawarahul23390@gmail.com
3	Shubhangi Musmade	smusmade98@gmail.com
4	Nilesh Khairnar	khairnar.nils@gmail.com
5	Vishal Rohokale	vishalrohokale2727@gmail.com
6	Tushar Adamane	tusharadamane15@gmail.com
7	Nirmal Sancheti	nssancheti@gmail.com
8	Dnyaneshwar Haral	dnyaneshwarharal2121@gmail.com
9	Manoj Rathod	rathodmrr01@gmail.com
10	Balraj Shrigadi	shrigadibalraj1998@gmail.com
11	Riyaj shaikh	shaikhriyaj478@gmail.com
12	Gaurav Hembade	hembadegaurav93@gmail.com
13	Kishor Gite	kishorgite993@gmail.com
14	Kolage Prabhakar	varshakolage@gmail.com
15	Surajkumar sonne	sonnesurajkumar1234@gmail.com
16	Niranjan Patil	niranjanpatil1711@gmail.com
17	Dhananjay Hande	dhanu.hande10@gmail.com
18	Shubham Rajendra Ahire	ahire4613@gmail.com

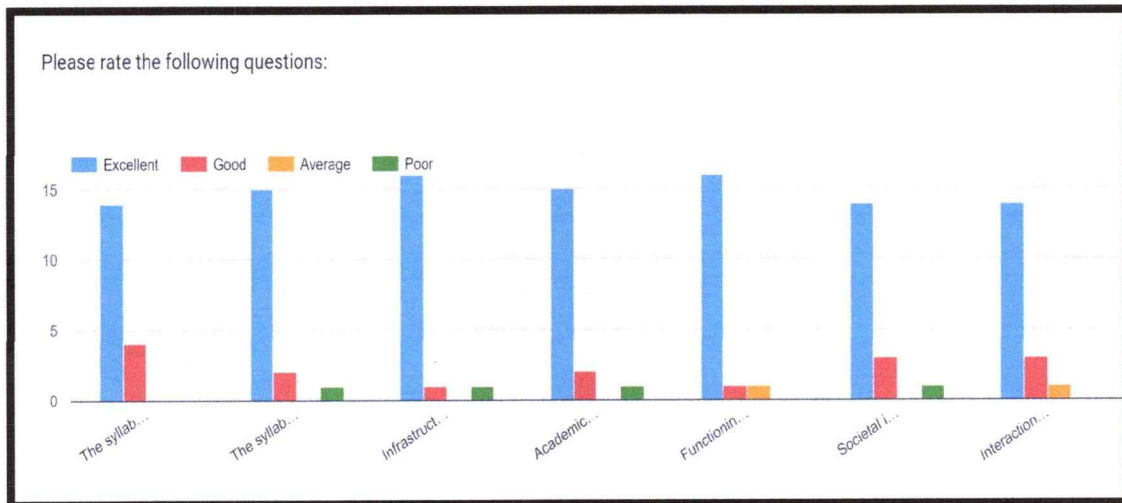
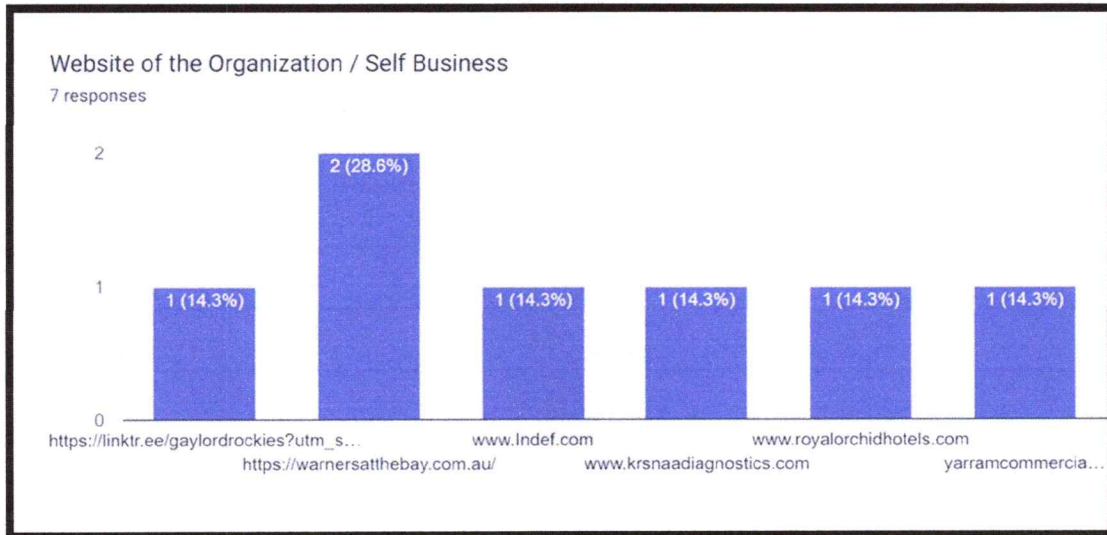




**Designation & Organization / Company / Place of work/College Name**

Sr. No.	Name of students	Designation	Organization / Company / Place of work / College Name
1	Sourabh Sanam	Head chef	Warners at the bay
2	Rahul Pawar	Assistant manager Housekeeping	Nyati hotels and resorts Pvt Ltd The Corinthians Resort and Club Pune
3	Shubhangi Musmade	Commi Chef	Howard Smith Wharvers, Australia
4	Nilesh Khairnar	Manager - HR & Admin	Bajaj Indef
5	Vishal Rohokale	Housekeeping superior	Lemon tree premier pune
6	Tushar Adamane	USA	Marriott Gaylord Rockies resort
7	Nirmal Sancheti	Facility Head for PAN India	Krsnaa Diagnostics Ltd. Chinchwad Pune
8	Dnyaneshwar Haral	Executive	Krasnaa diagnostics Ltd
9	Manoj Rathod	Head Chef	Lake Macquarie tavern- Don Hodge
10	Balraj Shrigadi	Commi 3	----- ----
11	Riyaj shaikh	Sous Chef	Commercial Hotel Yarram, Vic , Australia
12	Gaurav Hembade	Facility Executive	Warners at the bay
13	Kishor Gite	Housekeeping Supervisor	Hotel square (businesses hotel)
14	Kolage Prabhakar	Assistant waiter	Costa cruises.
15	Surajkumar sonne	Commi	Regenta Central Grand Exotica pune
16	Shubham Ahire	Supervisor housekeeping	Warners at the bay





**Please give suggestions about syllabus- 5 responses**

Need to change as per current requirement. We are teaching many things which are out from industry.

Nothing

No

Very good thinking about syllabus

Everything is excellent

**Please give suggestions about syllabus to meet the job requirements 8 responses**

Upgradation in syllabus according to modern changes in hospitality

Industrial visit should be more

More practical, trainings are must



It would be great if students can give importance to practical as much as theory.  
More now a days happening in industry with real life experience from working professionals.  
No  
For Specialisation this is good thing  
We have lots of vacancy for job

**Any other suggestion: 5 responses**

Nothing

Alumni meet planning

Nothing to say .

Expectations of recruiters, supervisors, and HOD are different from a candidate, so that needs to be addressed to student so that they can be prepared from opportunities in India and abroad

No



  
I/c. Principal  
Institute of  
Hotel Management & Catering Technology  
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**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

**NOTICE**

A meeting of the **Internal Complaint Committee** will be held on **Tuesday, 10<sup>th</sup> October 2022 at 3:00 pm** in the Principal's office. The following members are requested to kindly attend the meeting.

1. Prof. Mrs. Y. S. Sadre (Chairman)
2. Prof. Mrs. S. S. Nimbalkar (Member)
3. Prof. B. R. Shendage (Member)


The agenda of the meeting is as follows:

- Item no. 1.** To read and confirm the minutes of previous meeting held on 31<sup>st</sup> January 2022.
- Item no. 2.** To review the complaints during the academic year 2021 – 2022
- Item no. 3.** To consider circulars issued by UGC/University/Govt./Higher Education
- Item no. 4.** Items for discussion with permission of Chairman

Date: 3<sup>rd</sup> October 2022

Place: Ahmednagar



  
Prof. Mrs. Y. S. Sadre

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





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

INST. CODE NO. C001863

Ref. No. :

Date : / / 20

**MINUTES OF THE MEETING**

A meeting of **Internal Complaint Committee** of the A.J.M.V.P.S Institute of Hotel Management and Catering Technology, Ahmednagar was held on **Tuesday, 10<sup>th</sup> October 2022 at 3:00 pm** in the Principal's office.

The following members attended the meeting.

1. Prof. Mrs. Y. S. Sadre (Chairman)

2. Prof. Mrs. S. S. Nimbalkar (Member)

3. Prof. B. R. Shendage (Member)

The minutes of the meeting are recorded as below:

**Item no. 1.** To read and confirm the minutes of previous meeting held on 31<sup>st</sup> January 2022.

**Recorded:** Committee confirmed the minutes of previous meeting.

**Item no. 2.** To review the complaints during the academic year 2021 – 2022

**Recorded:** No complaints were received during the academic year 2021 – 2022. Committee noted the same.

**Item no. 3.** To consider circulars issued by UGC/University/Govt./Higher Education

**Recorded:** No new circulars were issued by UGC/University/Govt./Higher Education. Committee took the note of the same.

**Item no. 4.** Items for discussion with permission of Chairman

**Recorded:** No additional item was discussed and hence meeting concluded.

Date: 10<sup>th</sup> October 2022

Place: Ahmednagar



Prof. Mrs. Y. S. Sadre

Chairman  
I/c. Principal  
Institute of

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



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

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

INST. CODE NO. C001863

Ref. No. :

Date : / / 20

**NOTICE**

A meeting of the **Grievance Redressal Committee** will be held on **Monday, 12<sup>th</sup> September 2022 at 2:30 pm** in the Principal's office. The following members are requested to kindly attend the meeting.

1. Prof. Mrs. Y. S. Sadre (Chairman)
2. Prof. B. R. Shendage (Member)
3. Prof. G. T. Sonawane (Member)
4. Mr. R. J. Gawali (Member)
5. Ms. Vaishnavi Adigopul (Student Representative)
6. Mr. Atharv Kulkarni (Student Representative)

The agenda of the meeting is as follows:

- Item no. 1.** To read and confirm the minutes of previous meeting held on 9<sup>th</sup> September 2021.
- Item no. 2.** To discuss grievances of students, if any
- Item no. 3.** To approve new members added as student representatives in the committee.

Date: 5<sup>th</sup> September 2022

Place: Ahmednagar



Prof. Mrs. Y. S. Sadre

Chairman  
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)

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

INST. CODE NO. C001863







Ref. No. :

Date : / / 20

**MINUTES OF THE MEETING**

A meeting of **Grievance Redressal Committee** of the A.J.M.V.P.S Institute of Hotel Management and Catering Technology, Ahmednagar was held on **Monday, 12<sup>th</sup> September 2022 at 2:30 pm** in the Principal's office.

The following members attended the meeting.

1. Prof. Mrs. Y. S. Sadre (Chairman) 
2. Prof. B. R. Shendage (Member) 
3. Prof. G. T. Sonawane (Member) 
4. Mr. R. J. Gawali (Member) 
5. Ms. Vaishnavi Adigopul (Student Representative) 
6. Mr. Atharv Kulkarni (Student Representative) 

The minutes of the meeting are recorded as below:

**Item no. 1.** To read and confirm the minutes of previous meeting held on 9<sup>th</sup> September 2021.

**Recorded:** Committee confirmed the minutes of previous meeting held on 9<sup>th</sup> September 2021.

**Item no. 2.** To discuss grievances of students if any

**Recorded:** No grievances were recorded during the academic year 2021 – 2022.

**Item no. 3.** To approve new members nominated as student representatives in the committee.

**Recorded:** Committee approved the new names of student representatives as the earlier student representatives graduated from the institute in the AY 2021-



2022. New members nominated are Mr. Atharv Kulkarni (3<sup>rd</sup> year B.Sc.HS) and Ms. Vaishnavi Adigopul (4<sup>th</sup> year BHMCT).

There were no other items for discussion, the meeting was thus concluded.

Date: 12<sup>th</sup> September 2022

Place: Ahmednagar



Prof. Mrs. Y. S. Sadre

Chairman  
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