

Criterion 1 – Curricular Aspects		
Key Indicator – 1.1 Curricular Planning and Implementation		
1.1.1. The Institution ensures effective curriculum delivery through a well-planned and documented process A.Y. 2023-24		
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Savitribai Phule Pune University



Circular No. 92 of 2023

Dates of Commencement and Conclusion of the Academic Year 2023-24 for Affiliated Colleges and Institutes.

It is hereby informed that, the dates of commencement and conclusion of the First and Second term of Courses, under the faculty of **Science & Technology**, for the academic year 2023-24 shall be as under:

Term - I

Sr. No.	Course, Programme, Year	Commencement	Conclusion	Tentative Commencement Exam	Vacation	
					From	To
1	Science	20/06/2023	31/10/2023	01/11/2023	01/11/2023	21/11/2023
2	B.E.: II	10/08/2023	04/12/2023	06/12/2023	07/12/2023	25/12/2023
3	B.E.: III IV	10/07/2023	04/11/2023	07/11/2023	11/11/2023	02/12/2023
4	M.E.: II	10/08/2023	04/12/2023	06/12/2023	07/12/2023	25/12/2023
5	B.Arch.: II	14/08/2023	04/12/2023	05/12/2023	05/12/2023	18/12/2023
6	B.Arch.: III IV V	12/07/2023	04/11/2023	28/11/2023	20/11/2023	10/12/2023
7	M.Arch.:II	04/09/2023	06/01/2024	08/01/2024	08/01/2024	22/01/2024
8	B. Pharm: II	04/09/2023	30/12/2023	05/01/2024	17/01/2024	06/02/2024
9	B.Pharm:III,IV	12/07/2023	04/11/2023	28/11/2023	20/11/2023	10/12/2023
10	M. Pharm: II	04/09/2023	30/12/2023	05/01/2024	17/01/2024	06/02/2024

Term - II

Sr. No.	Course, Programme, Year	Commencement	Conclusion	Tentative Commencement Exam	Vacation	
					From	To
1	Science	22/11/2023	30/04/2024	01/05/2024	02/05/2024	15/06/2024
2	B.E.: II	01/01/2024	30/04/2024	06/05/2024	04/05/2024	11/06/2024
3	B.E.: III IV	11/12/2023	30/04/2024	06/05/2024	04/05/2024	11/06/2024
4	M.E.: II	01/01/2024	30/04/2024	06/05/2024	04/05/2024	11/06/2024
5	B.Arch.: II	26/12/2023	27/04/2024	29/04/2024	06/05/2024	16/06/2024
6	B.Arch.: III IV V	26/12/2023	04/05/2024	13/05/2024	16/05/2024	23/06/2024
7	M.Arch.:II	23/01/2024	20/05/2024	23/05/2024	24/05/2024	30/06/2024
8	B. Pharm: II	15/01/2024	30/05/2024	05/06/2024	01/06/2024	15/07/2024
9	B.Pharm:III,IV	26/12/2023	04/05/2024	13/05/2024	16/05/2024	23/06/2024
10	M. Pharm: II	07/02/2024	05/06/2024	10/06/2024	06/06/2024	15/07/2024

NOTE :

1. The dates of commencement and conclusion of the all those courses whose admission is made under Common Entrance Test (CET) conducted by Government of Maharashtra / Savitribai Phule Pune University will be declared separately.
2. In case, the Head of the college requires to give additional holidays in exceptional circumstances, he/she may do so by compensating the same by keeping the college working on holidays.

Ref. No. PGS/2453
Date: 30/05/2023



[Signature]
Deputy Registrar
(P.G.Admission)



Copy to: for Information and necessary action

The Members of the Management Council.

The Deans of Faculties.

The Registrar, Savitribai Phule Pune University, Pune.

The Director, Board of Examinations & Evaluation, Savitribai Phule Pune University, Pune.

The Heads of all University Departments.

The Principals of all Affiliated Colleges.

The Directors of all Recognized Institutes.

The Heads of all the Administrative Sections of the University Office.

Asstt. Registrar, office of the Hon. Vice-Chancellor, Savitribai Phule Pune University

Asstt. Registrar, office of the Hon. Pro-Vice-Chancellor, Savitribai Phule Pune University





Academic Calendar

A.Y. 2023-24


TERM - FIRST		
Month	Week	Programmes/Activities
June 2023	I	○ Admission Process for F.Y. B.Sc. H.S.
	II	
	III	○ Commencement of Term for S.Y. and T.Y. B.Sc. H.S.
	IV	○ International Yoga Day
July 2023	I	○ Commencement of Term for F.Y. B.Sc. H.S.
	II	○ Orientation Program for F.Y. B.Sc. H.S.
	III	○ Tree Plantation
	IV	○ Parents Meet
August 2023	I	○ Fresher's Party
	II	○ Sadbhavana Din
	III	○ Fire Drill
	IV	○ Sports Week ○ Unit Test- I
September 2023	I	○ Guest Lectures on Entrepreneurship Development
	II	○ Certificate Course in 'Soft Skills for Hospitality Industry' (2 nd year B.Sc.HS students)
		○ Guest Lectures on the occasion of Democracy Day, Hindi Divas
		○ International Housekeeping Week
	III	○ Seminar on "Overseas Opportunities for Career and Education"
	IV	○ Tourism Day
October 2023	I	○ Laundry Visit to Gajraj Drycleaners
	II	○ Bread Day ○ Wachan Prerana Diwas
		○ Seminar on "Overseas Opportunities for Career and Education"
	III	○ Seminar on "Preparation for Competitive Examination"
		○ Unit Test- II
		○ Swachha Bharat Abhiyan
		○ Chaitanya Hospitality Week
November 2023	I	○ Ekata Diwas
	I	○ Diwali Gift Distribution ○ Flag Day Collection
		○ Diwali Vacation
	II	○ University Practical Examination - B.Sc. H.S.
December 2023	III	○ University Theory Examination
	I	○ University Theory Examination
	II, III, IV	○ Semester Break



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

Academic Calendar
A.Y. 2023-24

TERM - SECOND		
Month	Week	Programmes/Activities
January 2024	I	o Commencement of Term – B.Sc.HS
	II	o Industrial Visit to Hotel
	III	o Winery Visit
	IV	o Voter's Day
February 2024	I	o Blood Donation
	II	o Unit Test I – for all classes
	III	o Seminar on Overseas education and Placements
	IV	o Workshop on Wine Testing
March 2024	I	o Food Festival
	II	o Seminar on “ Overseas Opportunities for Career and Education
	III	o Study tour to Vineyard
	IV	o Farewell Party o Unit Test- II
April 2024	III	University Practical Examination
	IV	University Theory Examination
May 2024	I	o University Theory Examination
	II	o University Theory Examination
	III	o Summer Vacation


Prof. B. R. Shendage
Academic Coordinator




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

AJMVPS'S
INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, AHMEDNAGAR
TIME TABLE AY: 2023 – 2024 (SECOND TERM)

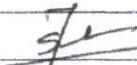
CLASS:- First Year B. Sc. HS

SEMESTER:- 2nd

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8.45 am to 9:30 am	Front Office Operations -II	Food Production - II	Food Production - II	Housekeeping Operations - II	Housekeeping Operations - II	Housekeeping Operations - II
09.30 am to 10:15 am	Food Production - II	Front Office Operations -II	Front Office Operations -II	F & B Service - II	F & B Service - II	F & B Service - II
10.15 am to 11:00 am	Housekeeping Operations - II	French	F & B Service - II	French	Food Production - II	Front Office Operations -II
11:00 am to 11:45 am	B r e a k					
11:45 am onwards	F & B Service – II (BATCH A)	Front Office Op. -II (BATCH - B)	Front Office Op -II (BATCH - A)	Housekeeping Op - II (BATCH - A)	Housekeeping Op - II (BATCH -B)	Library Hour
		Food Prod – II (BATCH A)	Food Prod – II (BATCH B)	F & B Service – II (BATCH B)	"	

Subject Code	Subject	Faculty
HS 201	Food Production - II	Prof. Sagar P. Malawade
HS 202	Food & Beverage Service - II	Prof. Gokul T. Sonawane
HS 203	Housekeeping Operation - II	Prof. Rachana R. Khatavkar
HS 204	Front Office Operations - II	Prof. Rachana R. Khatavkar
HS 205	Food Production- II (Practical)	Prof. Sagar P. Malawade
HS 206	Food & Beverage Service-II (Practical)	Prof. Gokul T. Sonawane
HS 207	Housekeeping Operation-II	Prof. Rachana R. Khatavkar
HS 208	Front Office Operations-II	Prof. Rachana R. Khatavkar
HS 209	French	Prof. Anita Mantri




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TIME TABLE AY: 2023 – 2024 (SECOND TERM)

CLASS:- Third Year B. Sc. HS

SEMESTER:- 6th

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8.45 am to 9:30 am	Entrepreneurship Development	Entrepreneurship Development	Entrepreneurship Development	Tourism Operations	Tourism Operations	Tourism Operations
09.30 am to 10:15 am	Advanced F & B Service - II	Advanced F & B Service - II	Advanced F & B Service - II	Advanced Food Production - II	Advanced Food Production - II	Advanced Food Production - II
10.15 am to 11:00 am	Food Science	Food Science	Advanced Food Production - II	Advanced F & B Service - II	Tourism Operations	Entrepreneurship Development
11:00 am to 11:45 am	B R E A K					
11:45 am onwards	Research Project (Field Work)	Advanced Food & Beverage Service – II (P)	Research Project (Field Work)	Research Project (Field Work)	Advanced Food Production – II (P)	Research Project (Field Work)

Subject Code	Subject	Faculty
HS 601	Research Project (Field Work)	Prof. Balasaheb R. Shendage
HS 602	Advanced Food Production - II	Prof. Yogita S. Sadre
HS 603	Advanced Food & Beverage Service - II	Prof. Balasaheb R. Shendage
HS 605	Advanced Food Production – II (P)	Prof. Sagar P. Malawade
HS 606	Advanced Food & Beverage Service – II (P)	Prof. Balasaheb R. Shendage
HS 608	Entrepreneurship Development	Prof. Gokul T. Sonawane
HS 610	Tourism Operations	Prof. Balasaheb R. Shendage
HS 612	Food Science	Dr. Nandkumar R. Jagtap



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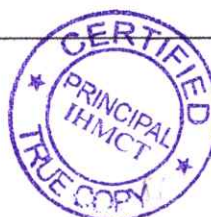
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TIME TABLE: AY - (2023 - 2024- FIRST TERM)


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

SEMESTER:- 5th

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8.45 am to 9.30 am	Communication Skills - II	Communication Skills - II			Ad. Food & Beverage service-I	Ad. Food & Beverage service-I
09.30 am to 10:15 am	Environmental Science - II	Environmental Science - II	Ad. Food & Beverage service-I	Ad. Food & Beverage service-I	Ad. Accommodation Operations-I	Ad. Accommodation Operations-I
10.15 am to 11:00 am	Basic Accountancy Skills	Basic Accountancy Skills	Ad. Accommodation Operations-I	Ad. Accommodation Operations-I	Ad. food production-I	Ad. food production-I
11:00 am to 11:30 am	B r e a k					
11:30 am onwards	Ad. Accommodation Operations-I	Ad. Food Production-I (P)	Ad. Food Production-I (L)	Ad. Food Production-I (L)	Ad. Food & Beverage service-I	Library/Field Visit/Activities

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




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INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY - (2023 - 2024- FIRST TERM)

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

SEMESTER:- 3rd

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8.45 am to 9.30 am			Food Production - III	Food Production - III	Accommodation Operations - I	Accommodation Operations - I
09.30 am to 10:15 am	Accommodation Operations - I	Accommodation Operations - I	Communication Skills - I	Communication Skills - I	Food & Beverage Service - III	Food & Beverage Service - III
10.15 am to 11:00 am	Food & Beverage Service - III	Food & Beverage Service - III	Environmental Science - I	Environmental Science - I	Food Production - III	Food Production - III
11:00 am to 11:30 am	B r e a k					
11:30 am onwards	Food Prodn - III A Batch	Food Prodn - III B Batch	Accom- I A Batch F & B-III B Batch	Accom- I B Batch F & B-III A Batch	Field Visit/ Activities/ Library	Field Visit/ Activities/ Library

Subject Code	Subject	Lecturer
HS 301	Food Production - III	Prof. Sagar Malawade
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 Sonawane
HS 308	Communication Skills - I	Prof. Prachi Chavan





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INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, AHMEDNAGAR (M.S.)
TIME TABLE: AY - (2023 - 2024- FIRST TERM)

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

SEMESTER:- 1st

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8.45 am to 9.30 am	Front Office Operations-I	Front Office Operations-I	Front Office Operations-I	Front Office Operations-I	Food & Beverage Service-I	Food & Beverage Service-I
09.30 am to 10:15 am	Food & Beverage Service-I	Food & Beverage Service-I	Food Production- I	Food Production- I	Development of Generic Skills	Development of Generic Skills
10.15 am to 11:00 am	Food Production- I	Food Production- I	Housekeeping Operation-I	Housekeeping Operation-I	Housekeeping Operation-I	Housekeeping Operation-I
11:00 am to 11:30 am	B r e a k					
11:30 am onwards	H O-I- A Batch F & B Serv.-I B Batch	H O-I- B Batch F & B Serv.-I A Batch	Food Prod- I A Batch F.O.-I-B Batch	Food Prod- I B Batch F.O.-I-A Batch	Field Visit/ Activities/ Library	Field Visit/ Activities/ Library

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



Principal
Institute of



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TEACHING PLAN (2023 -2024) FIRST TERM

B.Sc.HS.

Semester Period:- 10th July Onwards

Subjects:- HS 501 & Hs 504. Advance Food Production – I (Theory) & (Practical)

HS 308 – Communication Skills – I

HS 507 – Environmental Science – II

HS 109 – Development of Generic Skills

Teacher In-charge:- Prof. Prachi Chavan

1st Day 10 th July 2023	Commencement of term Preparation of term Preparation of Teaching plan.
1st Week 10 th to 15 th July.2023	Orientation Programme for First year students.
2nd Week 17 th to 22 nd July 2023	Introduction to the subject and syllabus, Question Bank preparation Practical No.1
3rd Week 24 th to 29 th July 2023	<u>Ch 1. European & American Cuisine</u> 1.1 Introduction to influences of cultures on regions 1.2 Special features with respect to ingredients, methods, presentation styles in the following countries – European - France, Italy, U.K, Germany, Spain, Portugal, Greece, Russia, Switzerland, Austria, Hungary etc Practical no 2
4th Week 31 st July to 5 th Aug.2023	North & South USA – Canada, USA, Mexico, Caribbean, Latin American countries Nouvelle Cuisine – Salient features, Service style 1.4 Difference between Nouvelle & Haute cuisine Practical No 3
5th Week 7 th to 12 th Aug.2023	Revision of the Chapter Practical No 4



6th Week 14 th to 19 th Aug..2023	Glossary related to the Topic of all Cuisine Practical No 5
7th Week 21 st to 26 th Aug.2023	<u>Ch 2. Meat Cookery</u> Understanding meats – Composition, structure & basic quality factors 2.2 Aging, Factors affecting tenderness 2.3 Appropriate cooking methods. 2.4 Lamb / Beef / Veal / Pork • Selection Criteria • Principles of Storage & thawing • Cuts (uses & suitable cooking methods) • Offals Practical No 6
8th Week 28 th Aug. to 2 nd Sept 2023	Poultry & Game • Description of – Duck, goose, turkey, guinea fowl, quail and rabbit. • Chicken - Selection Criteria for Chicken, Principles of Storage & thawing, Cuts with uses & suitable cooking methods. • Principles of storage and thawing Practical No 7
9th Week 4 th to 9 th Sept 2023	<u>Ch 3. Flour Pastries</u> Introduction & Classification with examples Methods of Preparation, (Short Crust, Choux, Hot Water Crust, Flaky, Puff, Danish) Recipes Do's and Don'ts while preparing Pastry Pastry faults & precautions Practical No 8
10th Week 11 th to 16 th Sep. 2023	<u>Ch 4. Icings, Frostings & Fillings</u> Definition & Uses Classification Ingredients used Assembling and Icing cakes Practical No 9
11th Week 18 th to 23 rd Sept. 2023	Production and application of icings Fillings - Ingredients used & preparation Practical No 10
12th Week 25 th to 30 th Sept..2023	<u>Ch 5. Chocolate making</u> Manufacturing & processing of chocolate Types of chocolate Preparations & care in chocolate work Fillings & toppings – preparation, method, care in preparation, presentation, and storage



	Practical No 11
13th Week 2 nd to 7 th Oct. 2023	Ch 6. Kitchen Layout & Design Information required prior to designing of kitchens. Areas of the kitchen with recommended dimensions Factors that influence kitchen design. Placement of equipment. Flow of work. Kitchen layouts – Types, Examples (Multi cuisine, Specialty, Coffee shop, Bakery & Patisserie)
	Practical No 12
14th Week 9 th to 14 th Oct. 2023	Ch 7. Garbage Disposal Methods Introduction Ways of accumulation Segregation Ch 8. Food Additives Preservatives – Meaning, Class I and Class II Preservatives their names & examples Colouring agents – Meaning, natural & synthetic, their names & common usage Flavouring agents & Essences - Meaning, Natural & synthetic – example and usage Sweetening agents – Meaning, Natural & synthetic – example and usage
15th Week 16 th to 21 st Oct 2023	Humectants – Meaning, examples, usage Bleaching agents – Meaning, examples, usage Thickeners – Meaning, types, example & usage Anticaking agents- Meaning, Examples and usage Sequestrant- Meaning and usage Nutrient supplements – Meaning, usage and examples
16th Week 23 rd to 28 th Oct 2023	Revision Glossary Question Bank Discussion
17th Week 30 th Oct onwards	SPP University Practical Examination SPP University Theory Examination



Charan Prachi

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TEACHING PLAN (2023 -2024)FIRST TERM	
B.Sc.HS.Semester Period:- 10th July Onwards Subjects/s:- HS 103 – Housekeeping Operations - I (Theory) HS 107 - Housekeeping Operations - I (Practical) HS 303 – Accommodation Operations - I HS 306 -- Accommodation Operations I	
Teacher In-charge:- Prof. Rachana Khataavkar	
1st Day 10 th July 2023	Commencement of term Preparation of term Preparation of Teaching plan.
1st Week 10 th to 15 th July.2023	Orientation Programme for First year students. Commencement of SY BSc HS Introduction to the subject and syllabus
2nd Week 17 th to 22 nd July 2023	Introduction to the subject and syllabus Chapter 1 Contract Cleaning 1.1 Definition, Concept 1.2 Jobs given on contract by Housekeeping 1.3 Advantages & Disadvantages 1.4 Pricing a contract Practical: 1.Posting charges in guest folio
3rd Week 24 th to 29 th July 2023	Theory – Chapter 1. Introduction to House keeping 1.1 Importance & Functions of Housekeeping 1.2 Guest satisfaction and repeat business Practical : 1. Introduction to the Housekeeping department Chapter 2 Pest Control 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) Practical: 2.Practical applications of Credit Monitoring & Charge privilege



	<p>5.3. Classification of Bed, Bath & Restaurant linen</p> <p>Practical 6</p> <p>Situation handling (Death, Theft, Fire, Guest complaints)</p>
<p>8th Week</p> <p>28th Aug. to 2nd Sept 2023</p>	<p>Theory-Chapter 4 Organization of Housekeeping Department</p> <p>4.1 Hierarchy in large, medium & small hotels</p> <p>4.2 Attributes of staff</p> <p>4.3 Job Descriptions and Job Specifications</p> <p>Practical 6. Polishing of Laminated surfaces.</p> <p>Chapter 5 Linen & Uniform room</p> <p>5.4 Sizes of Linen</p> <p>5.5. Calculation of Linen requirement</p> <p>5.6. Linen Control – Linen Inventory</p> <p>5.7. Par stock, Linen Coverage</p> <p>5.8 Handling of Hotel Uniforms</p> <p>5.9 Discard Management</p> <p>Practical 1</p> <p>1. Stain Removal - Tea Stains - Ink Stains - Grease Stains - Lipstick Stain</p>
<p>9th Week</p> <p>4th to 9th Sept 2023</p>	<p>Theory –Chapter 4. Organization of Housekeeping Department</p> <p>4.4 Duties and Responsibilities of Executive Housekeeper, Floor Supervisor, Guest room Attendant, Linen Room Supervisor, and other housekeeping staff</p> <p>Practical 7, 8, 9.</p> <p>Polishing of Brass Articles.</p> <p>Polishing of EPNS articles.</p> <p>Polishing of Copper articles.</p> <p>Chapter 6 Laundry Operations</p> <p>6.1 Types of Laundry – OPL , Commercial</p> <p>6.2 Layout of a Laundry</p> <p>Practical 2</p> <p>Laundering Procedure - Washing - Starching - Blueing - Ironing</p>
<p>10th Week</p> <p>11th to 16th Sept 2023</p>	<p>Theory –Chapter 5. Guest Rooms</p> <p>5.1 Types of Guest Rooms</p> <p>5.2 Amenities & Facilities for Standard & VIP guestrooms</p> <p>Practical 10.</p> <p>Cleaning of Glass surfaces.</p> <p>Chapter 6 Laundry Operations</p> <p>6.3 Laundry Equipment & Uses</p> <p>6.4 Laundry Process</p>



4th Week 31 st July -5 th Aug.2023	Theory – Chapter 1. Introduction to House keeping 1.3 House Keeping areas – Front of the House 1.4 House Keeping areas – Back of the House 1.5 Guest Rooms, Public areas, Maid’s Room, Indoor & Out Door area. Practical : 2.Introduction to Cleaning Equipment
5th Week 7 th to 12 Aug.2023	Theory – Chapter 2. Co-ordination with other Departments 2.1 Coordination of Housekeeping with other departments like Front Office, Engineering, Food & Beverage Service, Food Production, Security, Purchase, Human Resource, Accounts. Practical : 3. Introduction to Cleaning Agents Chapter 3 Safety & Security Processes 3.1 Potentially Hazardous Conditions 3.2 Safety Awareness- Importance of Safety and Security. 3.3 Safety of Guest Property, Hotel Property 3.4 Accidents: Causes & Prevention Practical 3& 4: • Late Check-outs , late charges • V.P.O., Allowance vouchers and Miscellaneous vouchers.
6th Week 14 th -19 th Aug.2023	Theory – Chapter 3. Layout of House Keeping Department 3.1 Sections of the house keeping department 3.2 Functions of Housekeeping Department Practical 4. Introduction to Guest Room and supplies &placement Chapter 4 Environment practices in Housekeeping 4.1 Introduction to Green Housekeeping 4.2 Eco friendly practices followed by Housekeeping 4.3 Waste Reduction Programs 4.4 Recycling of Materials Practical 5: Dealing with guests at the hospitality desk (enhancing the guest experience)
7th Week 21 st to 26 th Aug. 2023	International Housekeeping Week Theory – Chapter 3. Layout of House Keeping Department 3.3 Lay Out of House Keeping Department Practical 5: Sweeping and Mopping – dry, wet. Chapter 5 Linen & Uniform room 5.1. Layout of Linen Room 5.2. Classification & Selection of Linen



	6.5 Dry Cleaning 6.6 Handling Guest Laundry – Laundry list and Valet Service Practical 3 Stock Taking of Linen for Housekeeping Lab
11th Week 18 th to 23 th Sept 2023	Theory –Chapter 6.Cleaning Equipment 6.1 Classification of Equipments 6.2 Use, care & maintenance of Equipments 6.3 Selection & purchase criteria of Equipments Practical 11&12 Cleaning of oil painted and plastic painted surfaces. Mansion Polishing Practical 4 Calculation of room linen requirement for a 100 rooms' property with an OPL
12th Week 25 th to 30 th Sept 2023	Chapter 7 Cleaning Agents 7.1 Classification of Cleaning Agents 7.2 Use of Cleaning Agents 7.3 Care and Storage of Cleaning Agents 7.4 Distribution & Control Chapter 7 Flower Arrangement 7.1 Concept, Importance & Principles 7.2 Types and shapes 7.3 Tools, Equipment and Accessories 7.4 Conditioning of Plant Materials Practical 5 Calculation of room linen requirement for a 300 rooms' property with an OPL.
13th Week 2 nd to 7 th Oct. 2023	Chapter 1 Front Office Accounting 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 Practical 6 Flower Arrangement - Oval/Round - Hogarth Curve - Ikebana - Vertical - Horizontal
14th Week 9 th -14 th Oct 2023	Chapter 2 Calculation of various Statistical data using Formulae - ARR, - Room occupancy %, - Double Occupancy%, - Foreign Occupancy %, - Local Occupancy %, - House Count, - Under stay %, - Overstay %, - No show %, - Rev PAR Chapter 3 Reports Daily Report, Revenue Report, Discrepancy Report, High Balance Report, GHC etc.



15 th Week 16 st to 21 st Oct 2023	Chapter 4 Guest Relations 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
16 th Week 23 rd to 28 th Oct 2023	Chapter 5 Situation Handling 5.1 Types of Guest Complaints 5.2 Complaint handling procedure 5.3 Dealing with unusual situations (Death, theft, fire etc.)
17 th Week 30 th Oct	SPP University Practical Examination SPP University Theory Examination

1
Rachana R. Khataavkar
 21/07/2023
 (RACHANA R. KHATAV KAR)



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TEACHING PLAN (2023 - 2024) SECOND TERM

TEACHING PLAN (2023 - 2024) SECOND TERM	
Third Year B.Sc.HS	Semester Period:- 26th December 2023 Onwards
Subjects/s:- HS202 – Food and Beverage Service – II HS206 – Food and Beverage Service – II (Practical) HS 608 – Entrepreneurship Development Teacher In-charge:- Prof. Gokul Sonawane	
1st Day 26 th December 2023	Commencement of term Preparation of term Preparation of Teaching plan
1st Week 26 th – 30 th Dec. 2023	HS202 – Food and Beverage Service – II Chapter 1- Control Methods 1.1 Introduction 1.2 Functions of a control system HS206 – Food and Beverage Service – II (Practical) Practical 1 - Writing food and beverage checks HS 608 – Entrepreneurship Development Chapter 1 - Entrepreneur, Entrepreneurship and Intrapreneur 1.1 Definition of an Entrepreneur, Entrepreneurship and Intrapreneur 1.2 Reasons for growth of Entrepreneurship 1.3 Entrepreneurial Characteristics and Skills 1.4 Types of Entrepreneur:- • Based on the Timing of Venture creation • Based on Socio-cultural variables • Based on Entrepreneurial Activity 1.5 Entrepreneurial Failure and pitfalls (Peter Drucker)
2nd Week 1 st – 6 th Jan. 2024	HS202 – Food and Beverage Service – II Chapter 1 - Control Methods 1.3 Order Taking Methods – Triplicate checking System, Duplicate checking System, Service with order, Pre-ordered 1.4 Formats used - Kitchen Order Ticket, Beverage Order Ticket, Special food checks HS206 – Food and Beverage Service – II (Practical) Practical 2 - Menu planning, Cover layout and service of each course - 3 course lunch Menu HS 608 – Entrepreneurship Development Chapter 1 - Entrepreneur, Entrepreneurship and Intrapreneur 1.3 Entrepreneurial Characteristics and Skills 1.4 Types of Entrepreneur - Based on the Timing of Venture creation, Based on Socio-cultural variables 1.5 Entrepreneurial Failure and pitfalls (Peter Drucker)
3rd Week 8 th – 13 th Jan. 2024	HS202 – Food and Beverage Service – II Chapter 1 - Control Methods 1.5 Flow chart of KOT & BOT 1.6 Methods of payment – Cash, Cheques, Credit cards / Debit cards, Traveler's cheques, Vouchers and tokens



	HS206 – Food and Beverage Service – II (Practical) Practical 3 - Menu planning, Cover layout and service of each course - 3 course dinner Menu
	HS 608 – Entrepreneurship Development Chapter 1 - Entrepreneur, Entrepreneurship and Intrapreneur 1.4 Types of Entrepreneur - Based on Entrepreneurial Activity 1.5 Entrepreneurial Failure and pitfalls (Peter Drucker)
4th Week 15 th – 20 th Jan. 2024	HS202 – Food and Beverage Service – II Chapter 2 - Menu knowledge 2.1 Introduction 2.2 Types of Menu – A la Carte Menu & Table d'hôte Menu
	HS206 – Food and Beverage Service – II (Practical) Practical 4 - Menu planning, Cover layout and service of each course - 4 course lunch Menu
	HS 608 – Entrepreneurship Development Chapter 2 - Functional Plan for a business 2.1 Organisation Plan – Type of ownership, Organisation Structure, Job description, Manpower planning
5th Week 22 nd – 27 th Jan. 2024	HS202 – Food and Beverage Service – II Chapter 2 - Menu knowledge 2.3 Menu Planning – Considerations and Constraints, Religious and cultural dietary influences
	HS206 – Food and Beverage Service – II (Practical) Practical 5 - Menu planning, Cover layout and service of each course - 4 course dinner Menu
	HS 608 – Entrepreneurship Development Chapter 2 - Functional Plan for a business 2.2 Marketing Plan 2.3 Financial Plan
6th Week 29 th Jan. – 3 rd Feb. 2024	HS202 – Food and Beverage Service – II Chapter 2 - Menu knowledge 2.4 Menu Terms 2.5 French Classical Menu sequence
	HS206 – Food and Beverage Service – II (Practical) Practical 6 - Menu planning, Cover layout and service of each course - 5 course Lunch and dinner Menu
	HS 608 – Entrepreneurship Development Chapter 3 - Starting a Venture 3.1 Preparing a Business Plan- Content of a B-plan
7th Week 5 th – 10 th Feb. 2024	HS202 – Food and Beverage Service – II Chapter 2 - Menu knowledge 2.6 Classical Food dishes – cover and accompaniments
	HS206 – Food and Beverage Service – II (Practical) Practical 7 - Menu planning, Cover layout and service of each course - 6 course Lunch and dinner Menu
	HS 608 – Entrepreneurship Development Chapter 3 - Starting a Venture 3.2 Sources of business idea 3.3 Conducting Feasibility Study-Marketing, Technical, Financial
8th Week 12 th – 17 th Feb. 2024	HS202 – Food and Beverage Service – II Chapter 2 - Menu knowledge 2.6 Classical Food dishes – cover and accompaniments
	HS206 – Food and Beverage Service – II (Practical)



	Practical 8 - Menu planning, Cover layout and service of each course - 7 course Lunch and dinner Menu HS 608 – Entrepreneurship Development Chapter 3 - Starting a Venture 3.4 SWOT analysis 3.5 Concept of Start-ups
9th Week 19 th – 24 th Feb. 2024	HS202 – Food and Beverage Service – II Chapter 3 - Beverages 3.1 Non Alcoholic Beverages – Definition, Classification Stimulating – Tea, Coffee, Chocolate Nourishing – Juices, Syrups, Squashes, Crushes, Milk, Floats and Shakes HS206 – Food and Beverage Service – II (Practical) Practical 9 - Menu planning, Cover layout and service of each course - 8 course Lunch and dinner Menu HS 608 – Entrepreneurship Development Chapter 4 - Emergence of Women Entrepreneurs 4.1 Importance of Women Entrepreneurship 4.2 Problems faced by women entrepreneurs
10th Week 26 th Feb. – 2 nd March 2024	HS202 – Food and Beverage Service – II Chapter 3 - Beverages 3.1 Non Alcoholic Beverages – Definition, Classification Refreshing – Waters – Aerated Water, Natural Spring Water, Mineral Water, Packaged drinking water HS206 – Food and Beverage Service – II (Practical) Practical 10 - Service of Non-alcoholic beverages – Water, Syrups, Aerated Water, Tea, and Coffee. HS 608 – Entrepreneurship Development Chapter 4 – Emergence of Women Entrepreneurs 4.3 Program for promoting women entrepreneurship – SWASHAKTI, Rashtriya Mahila Kosh, Federation of Indian Women Entrepreneurs
11th Week 4 th – 9 th March 2024	HS202 – Food and Beverage Service – II Chapter 3 - Beverages 3.2 Alcoholic Beverages – Definition, Classification and examples Fermented – Beer, Wine, Sake, Cider, Perry Distilled – Spirits Compound – Liqueurs. HS206 – Food and Beverage Service – II (Practical) Practical 11 - Service of Non- alcoholic beverages – Juices, Squashes, Mocktail, Specialty coffee (Irish) HS 608 – Entrepreneurship Development Chapter 5 - Financing the new venture 5.1 Sources of Finance - Internal or External funds, Personal funds, Family and friends, Commercial Banks, Various Financial Institutions- SIDBI, NABARD, IDBI.
12th Week 11 th – 16 th March 2024	HS202 – Food and Beverage Service – II Chapter 4 - Beers 4.1 Introduction 4.2 Ingredients used HS206 – Food and Beverage Service – II (Practical) Practical 12 - Service of alcoholic beverage – Bottled Beer Canned and Draught) HS 608 – Entrepreneurship Development Chapter 6 - Growth and Social Responsibility



	6.1 Growth strategies - Diversification, launching New Product in Same Market, Joint Ventures, Mergers and Acquisitions, Franchising, E-Commerce 6.2 Social Responsibility - Corporate Social Responsibility (CSR) and Increased focus on CSR
13th Week 18 th – 23 rd March 2024	HS202 – Food and Beverage Service – II Chapter 4 - Beers 4.3 Production HS206 – Food and Beverage Service – II (Practical) Practical 13 - Service of alcoholic beverage –Canned and Draught Beers HS 608 – Entrepreneurship Development Chapter 6 - Growth and Social Responsibility 6.2 Social Responsibility - Corporate Social Responsibility (CSR) and Increased focus on CSR
14th week 25 th – 30 th March 2024	HS202 – Food and Beverage Service – II Chapter 4 - Beers 4.4 Service – Glassware and temperature 4.5 Types and Brands – Indian and International HS206 – Food and Beverage Service – II (Practical) Practical 14 - Service of Cigar and Cigarettes HS 608 – Entrepreneurship Development Chapter 7 - Doing business in India 08 7.1 Major Issues (Bureaucracy, Corruption, Labour, Regional Sentiments, Grey market and Counterfeit goods)
15th week 1 st – 6 th April 2024	HS202 – Food and Beverage Service – II Chapter 5 - Tobacco 5.1 Introduction 5.2 Cigar – Parts and Structure of cigar HS206 – Food and Beverage Service – II (Practical) Practical 15 - Situation Handling in food service areas HS 608 – Entrepreneurship Development Chapter 7 - Doing business in India 08 7.2 Legal Compliances (Income tax, Sales tax, Professional tax, Central Excise, Company law, Import-Export, Labour laws, Provident fund, Employee's State Insurance, Gratuity, Pollution Control, Service tax)
16th week 8 th – 13 th April 2024	HS202 – Food and Beverage Service – II Chapter 5 - Tobacco 5.2 Cigar - Terms referred to colour of wrapper, Storage 5.3 Brands of cigar Cigarette - Brands of cigarettes HS206 – Food and Beverage Service – II (Practical) Practical 16 – Revision of practicals HS 608 – Entrepreneurship Development Chapter 7 - Doing business in India 08 7.2 Concept of Intellectual Property, Trademark, Patent, Copyright and Geographical Indication., ISI, AGMARK, FDA
17th week 15 th – 20 th April 2024	SPP University Practical Examinations
18th week 22 nd April 2021 Onwards	SPP University Theory Examinations



TEACHING PLAN (2023 - 2024) SECOND TERM

TEACHING PLAN (2023 - 2024) SECOND TERM	
Third Year B.Sc. HS	Semester Period:- 26th December 2023 Onwards
Subject:- HS603 – Advanced Food and Beverage Service – II HS606 – Advanced Food and Beverage Service – II (Practical) HS 610 – Tourism Operations Teacher In-charge:- Prof. Balasaheb Shendage	
1st Day 26 th December 2023	Commencement of term Preparation of term Preparation of Teaching plan
1st Week 26 th – 30 th Dec. 2023	HS603 – Advanced Food and Beverage Service – II Chapter 1- Restaurant Planning and Operations
	HS606 – Advanced Food and Beverage Service – II (Practical) Practical No. 1
	HS 610 – Tourism Operations Chapter 1- The Tourism Phenomenon
2nd Week 1 st – 6 th Jan. 2024	HS603 – Advanced Food and Beverage Service – II Chapter 1- Restaurant Planning and Operations
	HS606 – Advanced Food and Beverage Service – II (Practical) Practical No. 2
	HS 610 – Tourism Operations Chapter 2- The Constituents of Tourism Industry
3rd Week 8 th – 13 th Jan. 2024	HS603 – Advanced Food and Beverage Service – II Chapter 1- Restaurant Planning and Operations
	HS606 – Advanced Food and Beverage Service – II (Practical) Practical No. 3
	HS 610 – Tourism Operations Chapter 2- The Constituents of Tourism Industry Chapter 3- Infrastructure of Tourism
4th Week 15 th – 20 th Jan. 2024	HS603 – Advanced Food and Beverage Service – II Chapter 2 –Bar Planning and Operation
	HS606 – Advanced Food and Beverage Service – II (Practical) Practical No. 4
	HS 610 – Tourism Operations Chapter 3- Infrastructure of Tourism Chapter 4-Types of Tourism



5th Week 22 nd – 27 th Jan. 2024	HS603 – Advanced Food and Beverage Service – II Chapter 2 –Bar Planning and Operation
	HS606 – Advanced Food and Beverage Service – II (Practical) Practical No. 5
	HS 610 – Tourism Operations Chapter 4-Types of Tourism Chapter 5-The Impact of Tourism
6th Week 29 th Jan. – 3 rd Feb. 2024	HS603 – Advanced Food and Beverage Service – II Chapter 2 –Bar Planning and Operation
	HS606 – Advanced Food and Beverage Service – II (Practical) Practical No. 6
	HS 610 – Tourism Operations Chapter 5-The Impact of Tourism
7th Week 5 th – 10 th Feb. 2024	HS603 – Advanced Food and Beverage Service – II Chapter 3 - Personnel Management in F& B Service
	HS606 – Advanced Food and Beverage Service – II (Practical) Practical No. 7
	HS 610 – Tourism Operations Chapter 5-The Impact of Tourism
8th Week 12 th – 17 th Feb. 2024	HS603 – Advanced Food and Beverage Service – II Chapter 3 - Personnel Management in F& B Service
	HS606 – Advanced Food and Beverage Service – II (Practical) Practical No. 8
	HS 610 – Tourism Operations Chapter 6- The Tourism Organizations
9th Week 19 th – 24 th Feb. 2024	HS603 – Advanced Food and Beverage Service – II Chapter 3 - Personnel Management in F& B Service
	HS606 – Advanced Food and Beverage Service – II (Practical) Practical No.9
	HS 610 – Tourism Operations Chapter 6- The Tourism Organizations
10th Week 26 th Feb. – 2 nd March 2024	HS603 – Advanced Food and Beverage Service – II Chapter 4 – Airline/Railway/ Sea Catering
	HS606 – Advanced Food and Beverage Service – II (Practical) Practical No.10
	HS 610 – Tourism Operations Chapter 6- The Tourism Organizations



11th Week 4 th – 9 th March 2024	HS603 – Advanced Food and Beverage Service – II Chapter 4 – Airline/Railway/ Sea Catering
	HS606 – Advanced Food and Beverage Service – II (Practical) Practical No.11
	HS 610 – Tourism Operations Chapter 7- The Travel Agency
12th Week 11 th – 16 th March 2024	HS603 – Advanced Food and Beverage Service – II Chapter 4 – Airline/Railway/ Sea Catering
	HS606 – Advanced Food and Beverage Service – II (Practical) Practical No.12
	HS 610 – Tourism Operations Chapter 7- The Travel Agency
13th Week 18 th – 23 rd March 2024	HS603 – Advanced Food and Beverage Service – II Chapter 5 – F&B Management in QSR, Industrial Catering and Hotels
	HS606 – Advanced Food and Beverage Service – II (Practical) Practical No. Revision
	HS 610 – Tourism Operations Chapter 8- The Tour Operator
14th week 25 th – 30 th March 2024	HS603 – Advanced Food and Beverage Service – II Chapter 5 – F&B Management in QSR, Industrial Catering and Hotels
	HS606 – Advanced Food and Beverage Service – II (Practical) Practical No. Revision
	HS 610 – Tourism Operations Chapter 8- The Tour Operator
15th week 1 st – 6 th April 2024	HS603 – Advanced Food and Beverage Service – II Chapter 5 – F&B Management in QSR, Industrial Catering and Hotels
	HS606 – Advanced Food and Beverage Service – II (Practical) Practical No. Revision
	HS 610 – Tourism Operations Chapter9- Travel Formalities & Regulations
16th week 8 th – 13 th April 2024	HS603 – Advanced Food and Beverage Service – II Chapter 5 – F&B Management in QSR, Industrial Catering and Hotels
	HS606 – Advanced Food and Beverage Service – II (Practical) Practical No. Revision
	HS 610 – Tourism Operations Chapter9- Travel Formalities & Regulations
17th week 15 th – 20 th April 2024	SPP University Practical Examinations
18th week 22 nd April 2021 Onwards	SPP University Theory Examinations



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First Year B.Sc. Hospitality Studies Attendance Sheet

A.Y. 2023 – 24

Semester - I

No.	Name of the Student	Monday 04/09/2023				Tuesday 05/09/2023				Wednesday 06/09/2023			
		103	104	101		103	104	101		103	101	104	
1	Adhav Chanchal Dattatraya	A	A	A		A		A		A	A	A	
2	Akolkar Vishal Ramesh	P	P	P		P		P		P	P	P	
3	Bhabad Nitin Navnath	P	P	P		P		P		P	A	A	
4	Berad Kshitij Suresh	P	P	P		P		P		P	P	P	
5	Bhoge Manoj Nishant	P	P	P		P		P		A	A	A	
6	Chavandke Harsh Sagar	A	A	A		A		A		A	A	A	
7	Chopda Neha Abhay	A	P	P		P		P		P	P	P	
8	Chordiya Yash Sunil	P	P	P		P		P		P	P	P	
9	Dagale Samir Bhaskar	P	P	P		P		P		P	P	P	
10	Dake Avdhut Anil	A	A	A		P		P		A	P	P	
11	Dangat Shreyash Raghunath	A	P	P		P		P		P	P	P	
12	Daware Shreyash Sanjay	P	P	P		P		P		P	P	P	
13	Dhadge Om Sharad	P	P	P		P		P		A	P	P	
14	Dhawade Shubham Kailas	P	P	P		P		P		P	P	P	
15	Dusunge Tejas Ashok	P	P	P		P		P		P	P	P	
16	Fakir Tanveer Mansur	A	A	A		P		P		P	P	P	
17	Gaikwad Appasaheb Babasaheb	P	P	P		P		P		P	P	P	
18	Gaikwad Ashish Shashikant	A	A	A		A		A		A	A	A	
19	Gaikwad Suraj Sanjay	P	P	P		P		P		P	P	P	
20	Gajare Anand Sanjay	P	P	P		P		P		P	P	P	
21	Gali Vidya Amol	P	P	P		A		A		P	P	P	
22	Ghandat Mangesh Dnyaneshwar	A	A	A		P		P		P	P	P	
23	Ghatul Avinash Vitthal	A	A	A		A		A		P	P	P	



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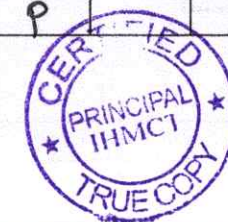
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First Year B.Sc. Hospitality Studies Attendance Sheet

A.Y. 2022 - 23

Semester - I

No.	Name of the Student	Monday 04/09/2023				Tuesday 05/09/2023				Wednesday 06/09/2023			
		103	104	101		103	104	101		103	101	104	
24	Hajare Atish Anandrao	P	P	P		P	P	P		P	P	P	
25	Harade Rushikesh Sunil	P	P	P		P	P	P		P	P	P	
26	Jadhav Avinsh	A	A	A		A	A	A		A	A	A	
27	Jagdale Ganesh Raju	A	A	A		A	A	A		P	P	P	
28	Kadam Pranav Santosh	P	P	P		P	P	P		P	P	P	
29	Kadus Pravin Dattatraya	A	A	A		P	P	P		P	P	P	
30	Kahandal Uday Chandrakant	A	A	A		P	P	P		P	P	P	
31	Kalekar Premkumar Rajendra	P	P	P		P	P	P		P	P	P	
32	Karande Om Ashok	P	P	P		P	P	P		P	P	P	
33	Khatake Dnyaneshwar Laxman	A	A	A		P	P	P		P	P	P	
34	Mahashikare Atharv Pradip	P	P	P		P	P	P		P	P	P	
35	Markad Sanskar Pralhad	A	A	A		P	P	P		P	P	P	
36	Marathe Tejas Ashok	P	P	P		A	A	A		P	P	P	
37	Mukhekar Vaibhav Vasant	P	P	P		P	P	P		P	P	P	
38	Mutkule Dhanshree Nanabhau	P	P	P		P	P	P		P	P	P	
39	Pandagale Shailendra Sharad	A	A	A		P	P	P		P	P	P	
40	Pandit Raj Pradeep	A	A	A		P	P	P		P	P	P	
41	Patekar Sushant Vinod	P	P	P		P	P	P		P	P	P	
42	Pund Vaibhav Sanjay	P	P	P		P	P	P		P	P	P	
43	Rahinj Darshan Dilip	P	P	P		P	P	P		P	P	P	
44	Ralebhat Pranit Sudhir	A	A	A		P	P	P		P	P	P	
45	Rathod Pravin Vinayak	P	P	P		P	P	P		P	P	P	
46	Rathod Sharavan Kisan	P	P	P		P	P	P		P	P	P	
47	Saswade Akash Rajendra	P	P	P		P	P	P		P	P	P	



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First Year B.Sc. Hospitality Studies Attendance Sheet

A.Y. 2022 – 23

Semester - I

No.	Name of the Student	Monday 4/9/2023				Tuesday 05/09/2023				Wednesday 06/09/2023			
		103	104	101		103	104	101		103	101	104	
48	Sathe Kajal Sanjay	P	P	P		P	P	P		P	P	P	
49	Shaikh Juber Ismail	A	A	A		P	P	P		P	P	P	
50	Shaikh Parvej Ansar	A	A	A		P	P	P		P	P	P	
51	Sayyad Vasim Raju	A	A	A		P	P	P		P	P	P	
52	Shinde Shubham Chhagan	A	A	A		P	P	P		P	P	P	
53	Shirsath Suraj Sunil	A	P	P		P	P	P		P	P	P	
54	Shivnani Chirag Laxman	A	A	A		A	A	A		A	A	P	
55	Surve Aryan Vijay	P	P	P		P	P	P		P	P	P	
56	Udar Nikhil Sanjay	P	P	P		P	P	P		P	P	P	
57	Warale Sarthak Gangadhar	A	A	A		A	A	A		A	A	A	
58	Waghmode Rahul Sanjay	A	P	P		A	P	P		P	P	P	
59													
60													
No. of Present Students		32	36	36		47	48	48		48	55	51	
No. of Absent Students		20											
Faculty Signature			(V) [Signature]			R.K. (V) [Signature]				R.K. [Signature]	(V)		



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FY BSc. Hs Practical Attendance Record AY -23-24
Food Production :-Hs 105 Batch - B

Sr. No	Name of students	1 Practical 28/7/23	2 Practical 31/7/23	3 Practical 10/8/23	4 Practical 17/8/23	5 Practical 20/8/23	6 Practical 21/9/23
1.	Kadus Pravin	P	A	P	P	P	P
2.	Kahandal Uday	A	P	P	P	P	P
3.	Kalekar Premkumar	A	P	P	P	P	P
4.	Karande Om	P	P	P	P	P	P
5.	Khatake Dnyaneshwar	P	P	P	P	P	P
6.	Mahashikare Atharv	P	P	P	P	P	P
7.	Markad Sanskar	P	P	P	P	P	A
8.	Marathe Tejas	P	P	P	P	P	P
9.	Mukhekar Vaibhav	P	P	P	P	P	P
10.	Miss.Mutkule Dhanshree	P	P	P	P	P	P
11.	Nero Asher	A	P	A	A	P	A
12.	Pandagale Shailendra	P	P	P	P	A	P
13.	Pandit Raj	P	P	P	P	P	P
14.	Patekar Sushant	A	P	P	P	P	P
15.	Pund Vaibhav	P	P	P	P	P	P
16.	Ralebhat Pranit	P	P	P	P	P	P
17.	Saswade Akash	P	P	A	P	P	P
18.	Miss. Sathe Kajal	P	P	P	P	P	P
19.	Shaikh Juber	P	P	P	P	P	P
20.	Shaikh Parvej	P	P	P	P	P	P
21.	Sayyad Vasin	→	—	—	—	—	—
22.	Shinde Shubham	P	P	P	P	P	P
23.	Shirsath Suraj	AP	P	P	P	P	P
24.	Shivnani Chirag	P	A	P	P	P	P
25.	Surve Aryan	P	P	P	P	P	P
26.	Udar Nikhil	P	P	P	P	P	P
27.	Warale Sarthak	P	A	P	P	P	A
28.	Wagmode Ramech	A	A	P	P	P	A
29.	Shrinavan Rathod					P	P
30.	Pravin Rathod	24	25	26	26	P	P
	Faculty Sign	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	P	<i>[Signature]</i>

- Darshan Dilip Rathod
- Shrinavan Kisan Rathod
- Pravin Vinayak Rathod



Sr. No	Name of students	1 Practical 28/7/23	2 Practical 2/8/23	3 Practical 9/8/23	4 Practical 16/8/23	5 Practical 20/8/23	6 Practical 1/9/23
1.	Miss. Adhav Chanchal	P	P	P	A	P	A
2.	Akolkar Vishal	P	P	P	P	P	A
3.	Bansode Rahul	P	P	P	P	A	---
4.	Bhabad Nitin	P	P	A	A	P	P
5.	Berad Kshitij	P	P	P	P	P	P
6.	Bhoge Manoj	P	P	P	P	P	A
7.	Chavandke Harsh	A	P	A	A	A	A
8.	Miss. Chopda Neha	P	P	P	P	P	P
9.	Chordiya Yash	P	P	P	A	P	P
10.	Dagale Samir	P	P	P	A	P	P
11.	Dake Avdhut	P	P	P	P	P	P
12.	Dangat Shreyash	P	P	P	A	P	P
13.	Daware Shreyash	P	P	P	P	P	P
14.	Dhadge Om	P	P	P	P	P	P
15.	Dhawade Shubham	P	P	P	A	P	P
16.	Dusunge Tejas	P	P	P	P	P	P
17.	Fakir Tanveer	P	P	P	P	P	P
18.	Gaikwad Appasaheb	P	P	P	P	P	P
19.	Gaikwad Ashish	A	P	P	P	P	P
20.	Gaikwad Suraj	P	P	P	P	P	A
21.	Gajare Anand	P	P	P	A	P	P
22.	Miss. Gali Vidya	P	A	P	A	P	A
23.	Ghandat Mangesh	P	P	P	P	P	P
24.	Hajare Atish	P	P	P	P	A	P
25.	Harade Rushikesh	P	P	P	P	P	P
26.	Jagdale Ganesh	P	P	P	P	P	P
27.	Kadam Pranav	P	P	A	A	A	A
28.	Wadim Sayyab	P	P	P	A	P	P
29.							
30.		27	26	25	18	25	24
	Faculty Sign	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>



Workshop on Wine Tasting

Activity / Event:	Workshop on Wine Tasting by Sula Vineyards, Nashik
Day and Date:	Tuesday, 12th March 2024
Resource Person:	Mr. Inder Renu, Asst. Manager – Tastings Sula Vineyards, Nashik
No. of Participant	Students : 70 Faculty : 5 Total : 75
Purpose:	- To provide the knowledge on wines and wine tasting by the expertise of Sula Vineyards
Outcome	- Students and staff of the institute got an opportunity to taste different wines manufactured by Sula. - The session were informative and practically provided knowledge on wine tasting

SNAPSHOTS OF ACTIVITY



Knowledge sharing through theoretical and practical ways



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Activity / Event:	Flower arrangement Workshop
Day and Date:	30/10/2023, Monday.
Venue / Place:	Institute building , Ahmednagar
No. of Participant	37
Purpose:	To make students aware of the various flowers and foliage used in flower arrangement To make students understand the various styles of flower arrangement.



Workshop on Bartending

Activity / Event:	Workshop on Bartending by Planetfluid Bartending Academy Pune
Day and Date:	Thursday, 26 th October 2023
Resource Person:	Ms. Prutha Relekar and Mr. Chetan Choramule
No. of Participant	Students : 79 Faculty : 07 Total : 86
Purpose:	<ul style="list-style-type: none"> • Preparation and presentation of cocktails and mocktails. • Hands on training to the students for bartending skills like shaking, stirring and mixing of cocktails and their presentation.
Outcome	<ul style="list-style-type: none"> • Knowledge of preparation and presentation of cocktails and mocktails • Students also had hands on training for bartending skills like shaking, stirring and mixing of cocktails and their presentation.

SNAPSHOTS OF ACTIVITY



Cocktails and Mocktails made by Ms. Prutha and our students



Ms. Prutha and Mr. Chetan conducted workshop



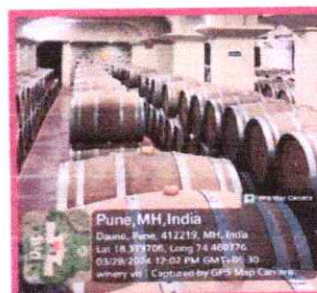
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Study Tour to Winery 2024

Activity / Event:	Study Tour to Winery - Four Seasons Vineyards
Day and Date:	Thursday, 28th March 2024
Venue / Place:	Four Seasons Winery, Gate No 263, Roti, Tal- Daund, Dist. - Pune, Maharashtra 4122219.
No. of Participant	Students : 32 Faculty : 3 Total : 35
Purpose:	- To observe and learn the operations at winery. - To learn the wine making process in detail - As a requirement of credits to obtain degree the visit was conducted
Outcome	- On visiting the site, students were able to see the operations thoroughly. There concepts and doubts were cleared through a tour. - Knowledge of wine testing were an important part of tour.

SNAPSHOTS OF ACTIVITY



Students at Study Tour in Four Seasons Winery



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SHIVAJI MAHARAJ JAYANTI UTSAV 2024

Event:	Shivaji Maharaj Jayanti Utsav 2024
Day, Date and Time:	Monday, 19 th February 2024, 8:00 am onwards
Activity Conducted:	<ul style="list-style-type: none"> • Participation in Rally • Chitrarath Scene created – Narvir Tanaji Malusare
No. of Participant	Students:- 43 Teaching Staff:- 07 Total:- 50

Glimpses of the Event



All the faculty and students in utsav



Participants during Rally

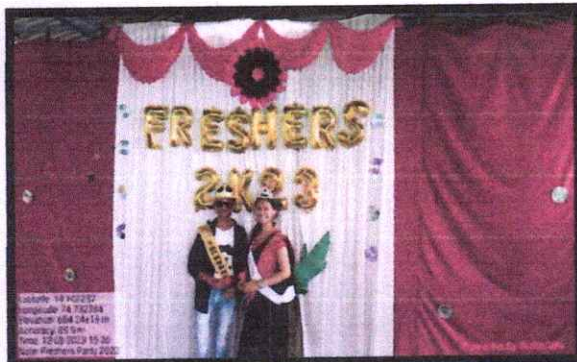


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REPORT OF THE EVENT / ACTIVITY

Activity / Event:	Fresher's Party 2023 – 2024
Theme	Black and Red theme.
Day and Date:	12th August 2023, Saturday
Venue / Place:	Dining Hall , 3rd Floor , AJMVPS, IHMCT, Ahmednagar
No. of Participant	56 + 35 +45 = 136 Students
Purpose:	It is to welcome new comers in a friendly atmosphere and avoid social evils, to encourage their creative impulses to boost their confidence.
Outcome	It helps the seniors and juniors finally bond and unite to celebrate being part of the college.
Faculty In Charge	Prof. Prachi Chavan





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Name of Activity	Theme Lunch - Dawat-e-Bharat
Year:	31 st October 2023
Venue:	Lawn, IHMCT Ahmednagar
Theme	'Dawat-e-Bharat'
No. of Participant	Second Year BScHS – 46 students
Name of Chief Guest	Prof. N.R. Jadhav, Prof. G.P. Kukreja, Dr. N.R. Jagtap, Prof. Y.S. Sadre and All Faculty
Faculty In-charge	Prof. V.U. Maniyar
Purpose of Event	<ul style="list-style-type: none"> • To introduce the regional food • To understand the domestic culture and cuisine
Outcome	<ul style="list-style-type: none"> • Students studied the culture of the regions, planned and executed the menu around the nation





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Approved by Govt. of Maharashtra, DHE & Affiliated to S. P. Pune University
INST. CODE NO. C001863

Ref. No. :

Date : / / 20

EXAMINATION CIRCULAR

First Year B.Sc. (Hospitality Studies)(B.Sc.HS.)(PAT.2019)

Examination of NOV-DEC 2023

(Under Faculty of SCIENCE AND TECHNOLOGY: A) SCIENCE

INSTRUCTIONS FOR CANDIDATES

- Candidates are required to be present at the examination centre, THIRTY MINUTES before the stipulated time.
- Candidates are forbidden from taking any material into the examination hall that can be treated as a malpractice.
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Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
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Approved by Govt. of Maharashtra, DHE & Affiliated to S. P. Pune University
INST. CODE NO. C001863

Ref. No. :-

Date: 20/11/2023
First Year B.Sc. (Hospitality Studies)
(B.Sc. HS) (PAT.2019)

BScHS (PAT.2019)(Credit System)

Time:-10.00 AM To 01.00 PM

Semester I

Day & Date	Paper Code	Subject
Saturday 02-12-2023	HS 101	Food Production - I 59 57 57
Monday 04-12-2023	HS 102	Food & Beverage Service - I 58 57
Tuesday 05-12-2023	HS 103	Housekeeping Operations - I 58 56
Wednesday 06-12-2023	HS 104	Front Office Operations - I 59 57
Thursday 07-12-2023	HS 109	Development of Generic Skills Time:-10.00 AM To 12.00 PM 58 55




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INST. CODE NO. C001863

Ref. No. : 1

Date : / / 20

First Year B.Sc. (Hospitality Studies)
(B.Sc. HS) (PAT.2019)

BSchHS(PAT.2019)(Credit System)

Time:-10.00 AM To 01.00 PM

Semester II

Day & Date	Paper Code	Subject
Thursday 07-12-2023	HS 201	Food Production – II 04 04
Friday 08-12-2023	HS 202	Food & Beverage Service - II 01 01
Saturday 09-12-2023	HS 204	Front Office Operations – II 02 02

Date: 20/11/2023

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SAVITRIBAI PHULE PUNE UNIVERSITY

(Formerly University of Pune)



EXAMINATION CIRCULAR NO.311 OF. 2023

Second Year B.Sc. (Hospitality Studies)(B.Sc.HS.)(PAT.2019)

Examination of Oct/Nov/Dec-2023

(Under Faculty of SCIENCE AND TECHNOLOGY : A)SCIENCE)

INSTRUCTIONS FOR CANDIDATES

- Candidates are required to be present at the examination centre, THIRTY MINUTES before the stipulated time.
- Candidates are forbidden from taking any material into the examination hall that can be treated as a malpractice.
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- Use of non-programmable battery operated electronic pocket size Calculator is allowed. The exchange of Calculators is not allowed. Electronics Devices including mobile are not allowed at the time of examination.
- The written examination will be conducted in the following order.



SEMESTER - III

BScHS(PAT.2019)(Credit System)

Time:-2.00 PM To 5.00 PM

Day & Date	Paper Code	Subject
Friday 01-12-2023	HS 307	ENVIRONMENTAL SCIENCE - I 47 46 **Time:-10.00 AM To 12.00 PM
Saturday 02-12-2023	HS 301	FOOD PRODUCIOTN - III 42 45
Monday 04-12-2023	HS 302	FOOD & BEVERAGE SERVICE - III 42 42
Tuesday 05-12-2023	HS 303	ACCOMODATION OPERATIONS - I 43 42
Wednesday 06-12-2023	HS 308	COMMUNICATION SKILLS - I 42 42 Time:-2.00 PM To 4.00 PM

NOTE: -

1. The Backlog Students of S.Y.B.Sc.(Hospitality Studies) 2016 pattern will have to appear for equivalence subject of 2019 pattern.
2. Sem IV consist of Internship only.
3. *** Please Note the time

Ganeshkhind, Pune - 411 007

Ref.No/XCT:973

Date:31/10/2023

Director

Board of Examinations And Evaluation



SAVITRIBAI PHULE PUNE UNIVERSITY

(Formerly University of Pune)



EXAMINATION CIRCULAR NO.312 OF. 2023
Third Year B.Sc. (Hospitality Studies)(B.Sc.HS.)(PAT.2019)

Examination of Oct/Nov/Dec-2023
(Under Faculty of SCIENCE AND TECHNOLOGY : A)SCIENCE)

INSTRUCTIONS FOR CANDIDATES

- Candidates are required to be present at the examination centre, THIRTY MINUTES before the stipulated time.
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- The written examination will be conducted in the following order.



**Third Year B.Sc. (Hospitality
Studies)(B.Sc.HS.)(PAT.2019)/312/S-2023**

SEMESTER - VI

Time:-10.00 AM To 01.00 PM

Day & Date	Paper Code	Subject
Saturday 02-12-2023	HS 602	ADVANCED FOOD PRODUCTION - II
Monday 04-12-2023	HS 603	ADVANCED FOOD & BEVERAGE SERVICE - II
Tuesday 05-12-2023	HS 604	ADVANCED ACCOMMODATION OPERATIONS - II
Wednesday 06-12-2023	HS 608	ENTREPRENEURSHIP DEVELOPMENT
Thursday 07-12-2023	HS 609	PRINCIPLES OF MANAGEMENT
Saturday 09-12-2023	HS 610	TOURISM OPERATIONS
Monday 11-12-2023	HS 611	HOTEL RELATED LAW
Tuesday 12-12-2023	HS 612	FOOD SCIENCE

Time:-10.00 AM To 12.00 PM

SEMESTER - V

Time:-10.00 AM To 01.00 PM

Day & Date	Paper Code	Subject
Friday 01-12-2023	HS 507	ENVIRONMENTAL SCIENCE - II
Wednesday 13-12-2023	HS 501	ADVANCED FOOD PRODUCTION - I
Thursday 14-12-2023	HS 502	ADVANCED FOOD & BEVERAGE SERVICE - I
Friday 15-12-2023	HS 503	ADVANCED ACCOMMODATION OPERATIONS - I
Saturday 16-12-2023	HS 508	COMMUNICATION SKILLS - II
Monday 18-12-2023	HS 509	BASIC ACCOUNTANCY SKILLS

**Time:-2.00 PM To 4.00 PM

Time:-10.00 AM To 12.00 PM

Time:-10.00 AM To 12.00 PM

NOTE: -

1. The Backlog Students of T.Y.B.Sc.(Hospitality Studies) 2016 pattern will have to appear for equivalence subject of 2019 pattern.

2. *** Please Note the time

Ganeshkhind, Pune - 411 007

Ref.No/XCT:974

Date:31/10/2023



Director

Board of Examinations and Evaluation

Oct/Nov/Dec

Page 2 of 3



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INST. CODE NO. C001863

Ref. No. :

Date : / / 20

EXAMINATION CIRCULAR

First Year B.Sc. (Hospitality Studies)(B.Sc.HS.)(PAT.2019)

Examination of MAR/APR-2024

(Under Faculty of SCIENCE AND TECHNOLOGY : A)SCIENCE)

INSTRUCTIONS FOR CANDIDATES

- Candidates are required to be present at the examination centre, THIRTY MINUTES before the stipulated time.
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INST. CODE NO. C001863

Ref. No. :

Date : / / 20

First Year B.Sc. (Hospitality Studies)
(B.Sc.HS.)(PAT.2019)

BSCHS (PAT.2019)(Credit System)

Time:- 10.00 AM To 01.00 PM

Semester II

Day & Date	Paper Code	Subject
Tuesday 23-04-2024	HS 201	Food Production – II 53 + 01 = 54 51
Wednesday 24-04-2024	HS 202	Food & Beverage Service - II 53 + 01 = 54 51
Thursday 25-04-2024	HS 203	Housekeeping Operations-II 53 51
Friday 26-04-2024	HS 204	Front Office Operations – II 53 + 03 = 56 52
Saturday 27-04-2024	HS 209	French 53 51 Time:-10.00 AM To 12.00 PM

Date:08/04/2024

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INST. CODE NO. C001863

Ref. No. :

Date : / / 20

First Year B.Sc. (Hospitality Studies)
(B.Sc.HS.)(PAT.2019)

BSCHS (PAT.2019)(Credit System)

Time:- 10.00 AM To 01.00 PM

Semester I

Day & Date	Paper Code	Subject
Monday 29-04-2024	HS 101	Food Production - I 03 02
Tuesday 30-04-2024	HS 102	Food & Beverage Service - I 04 03
Thursday 02-05-2024	HS 103	Housekeeping Operations - I 07 07
Friday 03-05-2024	HS 104	Front Office Operations - I 06 + 01 = 07 05
Saturday 04-05-2024	HS 109	Development of Generic Skills 16 14 7 Time:- 10.00 AM To 12.00 PM

Date:08/04/2024

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SAVITRIBAI PHULE PUNE UNIVERSITY

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EXAMINATION CIRCULAR NO.57 OF. 2024

Second Year B.Sc. (Hospitality Studies)(B.Sc.HS.)(PAT.2019)

Examination of MAR/APR-2024

(Under Faculty of SCIENCE AND TECHNOLOGY : A)SCIENCE)

INSTRUCTIONS FOR CANDIDATES

- Candidates are required to be present at the examination centre, THIRTY MINUTES before the stipulated time.
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- The written examination will be conducted in the following order.



SEMESTER - III

Time:-2.00 PM To 5.00 PM

Day & Date	Paper Code	Subject
Thursday 09-05-2024	HS 307	ENVIRONMENTAL SCIENCE - I 21 13 Time:-2.00 PM To 4.00 PM
Saturday 11-05-2024	HS 301	FOOD PRODUCIOTN - III 08 07
Tuesday 14-05-2024	HS 302	FOOD & BEVERAGE SERVICE - III 26 25
Wednesday 15-05-2024	HS 303	ACCOMODATION OPERATIONS - I 14 13
Thursday 16-05-2024	HS 308	COMMUNICATION SKILLS - I 05 05 Time:-2.00 PM To 4.00 PM

NOTE: -

1. The Backlog Students of S.Y.B.Sc.(Hospitality Studies) 2016 pattern will have to appear for equivalence subject of 2019 pattern.

2. Sem IV consist of Internship only.

Ganeshkhind, Pune - 411 007

Ref.No/XCT:163

Date:30/03/2024

Director

Board of Examinations and Evaluation



SAVITRIBAI PHULE PUNE UNIVERSITY

(Formerly University of Pune)



EXAMINATION CIRCULAR NO.55 OF. 2024

Third Year B.Sc. (Hospitality Studies)(B.Sc.HS.)(PAT.2019)

Examination of MAR/APR-2024

(Under Faculty of SCIENCE AND TECHNOLOGY : A)SCIENCE)

INSTRUCTIONS FOR CANDIDATES

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SEMESTER - VI
Time:-10.00 AM To 01.00 PM

Day & Date	Paper Code	Subject
Tuesday 23-04-2024	HS 602	ADVANCED FOOD PRODUCTION - II 17 17
Wednesday 24-04-2024	HS 603	ADVANCED FOOD & BEVERAGE SERVICE - II 14 + 01 = 15 14
Thursday 25-04-2024	HS 604	ADVANCED ACCOMMODATION OPERATIONS - II —
Friday 26-04-2024	HS 608	ENTREPRENEURSHIP DEVELOPMENT 32 + 01 = 33 32
Saturday 27-04-2024	HS 609	PRINCIPLES OF MANAGEMENT —
Monday 29-04-2024	HS 610	TOURISM OPERATIONS 31 + 01 = 32 31
Tuesday 30-04-2024	HS 611	HOTEL RELATED LAW —
Thursday 02-05-2024	HS 612	FOOD SCIENCE 31 + 01 = 32 31 Time:-10.00 AM To 12.00 P

SEMESTER - V
Time:-2.00 PM To 5.00 PM

Day & Date	Paper Code	Subject
Tuesday 23-04-2024	HS 501	ADVANCED FOOD PRODUCTION - I 07 + 01 = 08 07
Wednesday 24-04-2024	HS 502	ADVANCED FOOD & BEVERAGE SERVICE - I 08 + 01 = 09 08
Thursday 25-04-2024	HS 503	ADVANCED ACCOMMODATION OPERATIONS - I 01 + 01 = 2 01
Friday 26-04-2024	HS 508	COMMUNICATION SKILLS - II 01 + 01 = 2 01 Time:-2.00 PM To 4.00 P
Saturday 27-04-2024	HS 509	BASIC ACCOUNTANCY SKILLS 01 + 01 = 2 01 Time:-2.00 PM To 4.00 P
Thursday 09-05-2024	HS 507	ENVIRONMENTAL SCIENCE - II 06 + 01 = 7 06 ***Time:-10.00 AM To 12.00 P

NOTE: -

1. The Backlog Students of T.Y.B.Sc.(Hospitality Studies) 2016 pattern will have to appear for equivalence subject of 2019 pattern.

2. *** Please Note the time

Ganeshkhind, Pune - 411 007

Ref.No/XCT:161

Date:27/03/2024



Director

Board of Examinations And Evaluation

MAR/APR-2024

SAVITRIBAI PHULE PUNE UNIVERSITY

(Formerly University of Pune)



EXAMINATION CIRCULAR NO.112 OF. 2024

Fourth Year Bachelor In Hotel Man AND CATERING TECHNOLOGY (B.H.M.C.T.)
(PAT.2019)

Examination of MAR/APR-2024

(Under Faculty of COMMERCE AND MANAGEMENT : B)MANAGEMENT)

INSTRUCTIONS FOR CANDIDATES

- Candidates are required to be present at the examination centre, THIRTY MINUTES before the stipulated time.
- Candidates are forbidden from taking any material into the examination hall that can be treated as a malpractice.
- Candidates are requested to see the Notice Board at their center of examination regularly for changes if any that may be notified later in the program.
- No request shall be granted for change in time or date for the University Examination on any ground.
- Candidates are requested to note the Day, Date and Time of Paper.
- Candidates are permitted to use stencils at the time of examination.
- The exchanges of side-rules, drawing instruments of other materials used in the examination hall is not permitted at the time of examination. Candidates must bring their own instruments and will not be allowed to borrow from each other under any circumstances.
- Use of non-programmable battery operated electronic pocket size Calculator is allowed. The exchange of Calculators is not allowed. Electronics Devices including mobile are not allowed at the time of examination.
- The written examination will be conducted in the following order.



SEMESTER - VIII

Time:-2.00 PM To 5.00 PM

Day & Date	Paper Code	Subject
Friday 03-05-2024	CS801 A	SP.IN FOOD PRODUCTION MGMT. - III 01 01
Saturday 04-05-2024	CS801 B	SP.IN F & B SERVICE MGMT. -III -
Wednesday 08-05-2024	CS801 C	SP. IN ACCOMMODATION MANAGEMENT - III -
Thursday 09-05-2024	C 803	ORGANIZATION BEHAVIOR 01 01 Time:-2.00 PM To 4.30 PM
Saturday 11-05-2024	C 804	ENTREPRENEURSHIP DEVELOPMENT 01 01 Time:-2.00 PM To 4.30 PM

SEMESTER - VII

Time:-2.00 PM To 5.00 PM

Day & Date	Paper Code	Subject
Tuesday 14-05-2024	701CS A	SP. IN FOOD PRODUCTION MGMT.- II 01 01
	701CS B	SP. IN F & B SERVICE MGMT.- II -
	701CS C	SP. IN ACCOMMODATIONS MGMT.- II -
Wednesday 15-05-2024	702C	DISASTER MGMT. 01 01 Time:-2.00 PM To 4.30 PM
Thursday 16-05-2024	703C	TOTAL QUALITY MGMT. 01 01 Time:-2.00 PM To 4.30 PM
Friday 17-05-2024	704C	ENVIRONMENT SCIENCE 01 01 Time:-2.00 PM To 4.30 PM

NOTE: -

1. Students of (BHMCT 2016 Pattern Sem. I to VIII) will have to appear as per equivalence subject of 2019 pattern.

Ganeshkhind, Pune - 411 007

Ref.No/XCT:218

Date:03/04/2024

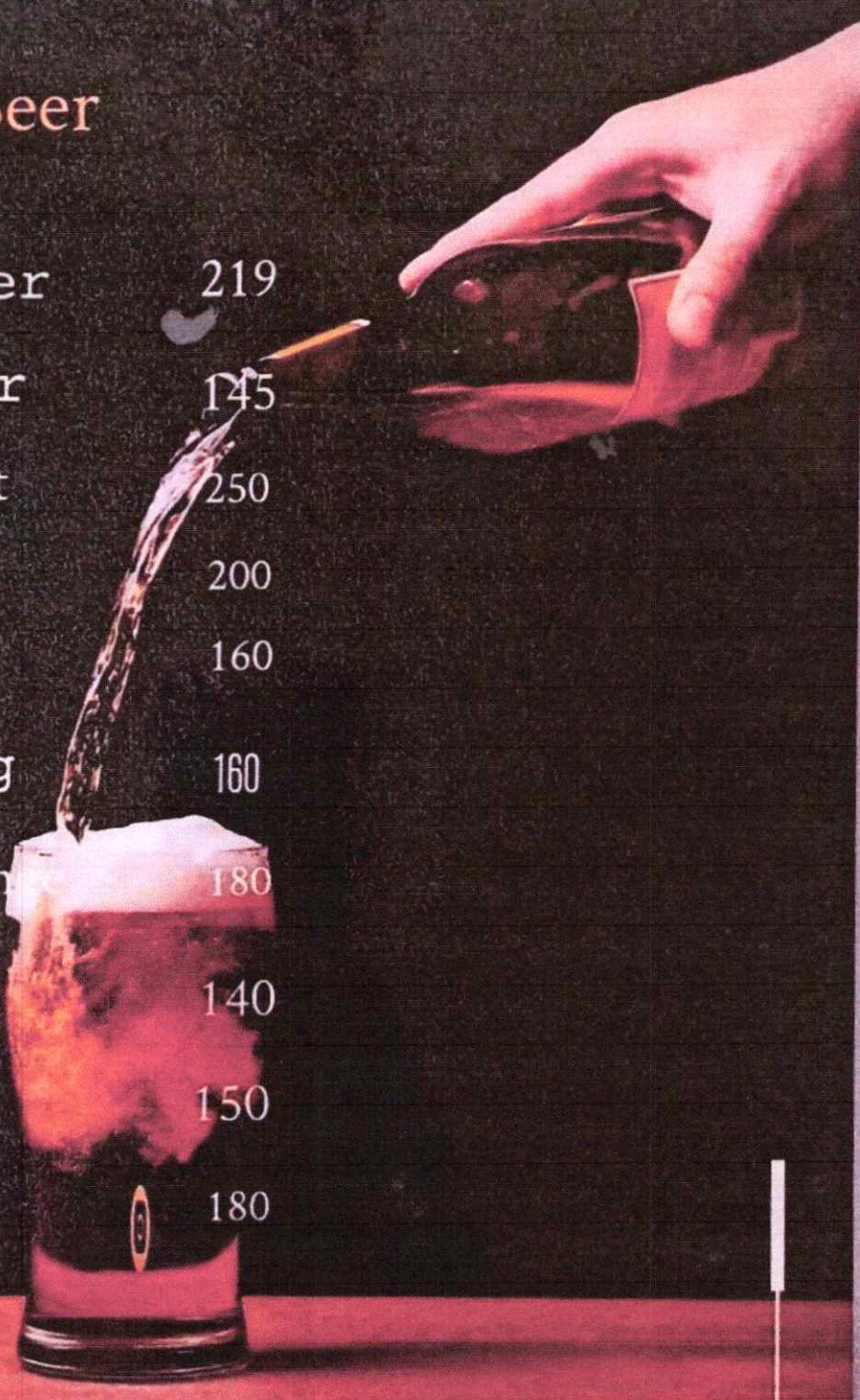


Director

Board of Examinations and Evaluation

Bar menu

Bottled Beer



Kingfisher	219
Budweiser	145
Birla 91 light	250
corona	200
Brew Dog	160
Carlsberg	160
Royal challen	180
simba	140
vanpur	150
God father	180



Vaibhav Mukhekar
SY BSc HS

Ahmednagar Jilha Maratha Vidya Prasarak Samaj's



**INSTITUTE OF
HOTEL MANAGEMENT AND CATERING TECHNOLOGY
AHMEDNAGAR - 414 001**

JOURNAL

Certificate

This is to certify that,

Mr./Miss./Mrs Harde Rushikesh sunil

he / she is a bonafide student of the BSC. HS course

During 1 year he / she is studying in the II Sem. of the I / II / III
year of the course during 2023 - 2024

He/She has satisfactorily completed 04 out of 07 practicals for
the subject HS 206 Food & beverage, as prescribed by the
Savitribai Phule Pune University, Pune.

Date:

Place : Ahmednagar

Teacher Incharge

Examiner

Principal



INDEX

Sr. No.	Particulars	Page	Date	Rem./Sign.
①	waiting Food & beverage checks	1	25/1/24	
②	menu planning, service sequence.	4	1/2/24	
③	Type OF menu:- ① A la carte menu ② Table d'hote menu	7	5/2/24	
④	menu planning cover layout & service of each course 3/4 course menu.	9	7/2/24	12/10/24 5/4/24
⑤	menu planning cover layout & service of each course 5/6 course menu.	13	4/3/24	
⑥	menu planning cover layout & service of each course 7/8 - course menu.	19	11/3/24	
⑦	service of non-alcoholic beverage	25	18/3/24	



Practical NO:- 1.

Aim:- learning Food & Beverage checks.

- * In Food & Beverage operations Food and beverage order of the guest are recorded on a special format known as Food and beverage or Food & beverage check.
- Food orders are recorded on food checks which are also known as 'KOT' (Kitchen order ticket). Where beverage orders are recorded as 'BOT' (Bar order ticket).
- Upon welcoming guest, greeting, seating of the guest, waiter/waitress unfold the napkin and put it on guest laps & then he/she service water.
- After service of water waiter/waitress present the menu to the guest from right hand side in foreign manner, always ladies first, always older guest first, then other guest.
- After that waiter should allow some time to the guest for choosing the dishes from the menu.
- The waiter/waitress will approach the table with waiters pad (KOT/BOT/check pad). To write the order, he/she may say "Sir/mam are you to place the order" or "excuse me, may I please take your order now."



HOTEL AMRAI

Date :- 20-3-24

Course :- 4.

Table No :- 02

- ① Panner Tikka - 2
- ② chicken handi - 1
- ③ masala dal - 1
- ④ Butter naan - 8
- ⑤ Jeera rice - 2

sign of head waiter.



HOTEL ABC		
Table NO:- 1	Cover : 4	Date: 20-1-24
Order		
Item	portion	Price
paneer tikka	1	250
chicken kadhai	1	430
masala dahi	1	200
Naan	7	140
Jeeta rice	2	200
Total		1220

(Bill as check)



- Then waiter/waitress, shall write the Order of courses in sequence & after each course draw a line.
- Against each menu item, write the quantity on the left hand side of the dish & the seat no. on the ~~was~~ right hand side of the dish.
- Remember if the guest orders two appetizers & number of main course, ask the guest which appetizer guest want to have first.
- Depending on the guest preference salads can be served as starter, main course or after main course.
- Ask the guest for any special instructions for his/her food needs, which needs to be written down for e.g. less spicy, medium spicy, no garlic extra sauce & write down any allergic notes.
- Explain any dish if the guest wants to know about it
- As the guest order each dish, waiter/waitress should record the name of the dish correctly & repeat the dish to the guest.
- Repeat the complete order at the end after taking down order.
- Thank the guest after taking down order.
- Collect the menu from guest & place the order in the kitchen or bar.



* points to consider while taking order.

- while writing Food & beverage orders, waiter or waitress should be able to identify each guest on the table & serve correct orders to them, For this waiter / waiters may use some ~~ticket~~ tricks to identify the guest For e.g. dress code, seat number, bearings glass, hair style.
- waiter make take order from host or person seating near the entrance of the restaurant.
- The host is the person who pay the bill at the end of the service.
- Host could be a person eldest in the group or Father of the Family.

25/5/24





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

RESEARCH PROJECT
ON
STUDY OF GRAPE VARIETIES USED IN INDIAN WINES



SUBMITTED TO
Savitribai Phule Pune University, Pune

UNDER THE GUIDANCE OF
Prof. Balasaheb Shendage

SUBMITTED BY
Miss. Gauri Jadhav
(Third Year B.Sc. Hospitality Studies.)

ACADEMIC YEAR 2023-2024






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


Certificate

This is to certify that Miss. Gauri Narayan Jadhav is a Bonafide student of 3rd year B. Sc. Hospitality Studies program (BSc.HS) during the academic year 2023-2024. She has satisfactorily completed the project report on "**Study of the grape varieties used in Indian wines**" This project work is in partial fulfilment of the requirement for the award of BSc. Hospitality Studies program of Savitribai Phule Pune University, Pune.

Date: 10/04/2024

Place: Ahmednagar


Teacher in-charge


External Examiner


Principal



2. SYNOPSIS

Aim: - "Study of grape varieties used in Indian wines"

Objective: -

1. To study the various types of grapes used in Indian wines.
2. To know the cultivation method.
3. To know the various types of diseases.
4. to know the wine making procedure.
5. to know the technology integration.

Scope: -

1. To understand various grapes used in wine making.

Data collection: -

1. Questionnaire
2. Interviews

Research methodology: -

1. Data from internet.
2. Field visit.
3. Survey.

Area and location of research: -

1. Baramati



Assignment NO. 5

Types of food chain & web

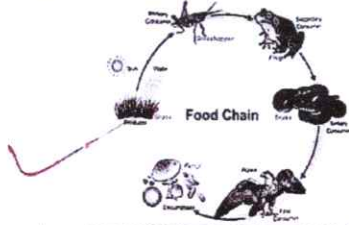
Defⁿ of food chain :-

- A food chain is a way to show how energy & nutrients move from one living thing to another.
- It starts with plants, which get energy from the sun, then animals eat the plants, & other animals eat those animals.
- It's like a chain where each link is an organism, & each one depends on the one before it for food.
- There are two main types of food chain :

1) Aquatic ecosystem food chain. (River, ocean, pond ecosystem)

2) Terrestrial ecosystem food chain. (forest, grass land, mountain, desert ecosystem)

1) Aquatic food chain:



1) phytoplankton (producers):

- These are tiny, plant like, organisms that perform photosynthesis, producing energy from sunlight. They form the base of aquatic food chain.

2) zooplankton (primary consumers):

- These small, animal like organisms feed on phytoplankton. They are the first consumers in the food chain.

3) Small fish (Secondary consumers):

- Small fish, like sardines, eat zooplankton.
- They are the next level of consumers.

4) Larger fish (Tertiary consumers):

- Larger fish, such as tuna or salmon, feed on smaller fish.
- They are higher up in the food chain.

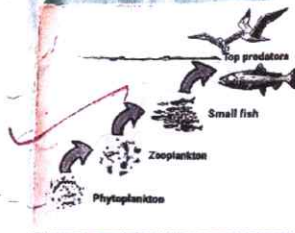
5) Top predators (Quaternary consumers):

- These might include large predators like sharks, dolphins, or birds like eagles that feed on larger fish.

6) Decomposers:

- When organisms die, decomposers like bacteria & fungi break down their bodies, recycling nutrients back into the ecosystem.

2) Terrestrial food chain:



1) Plants (Primary producers):

- Plants like grass or trees, produce their own food through photosynthesis, using sunlight to create energy. They form the base of food chain.

2) Herbivores (Primary consumers):

- Herbivores, like rabbits or deer, eat the plants. They are the first consumers in food chain.

3) Carnivores (Secondary consumers):

- These animals, such as snakes or foxes, eat the herbivores.
- They are next level of consumers.

4) Top predators (Tertiary consumers):

- Top predators, like lions or wolves, eat secondary consumers.
- They are at the top of food chain.

5) Decomposers:

- Decomposers, like fungi, bacteria & earthworms, break down dead organisms & waste, returning nutrients to the soil, which plants use to grow.

V. Good!!

Amal
10/9/2023



I/c. Principal
Institute of

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