

Criteria 2- Teaching- Learning and Evaluation		
Key Indicator- 2.2 Catering to Student Diversity		
2.2.1 The institution assesses the learning levels of the students and organises special programmes for advanced learners and slow learners		
Sr. No.	List of Documents	Page No.
1.	Sample Activity Reports:- <ul style="list-style-type: none"> • Interclass competitions in Housekeeping week, Chef's Day, Food and Beverage Service departments • Workshop on Wine Tasting • Certificate Course in Soft Skills for Hospitality Industry • Certificate Course in Yog Pravesh 	1
2.	Question Bank and SPPU examination Question papers provided to students for study	22
3.	Library usage cards of advance and slow learners	37
4.	Document showing students active participation of students in ODC's and Luncheon meeting	41

REPORT OF THE EVENT / ACTIVITY

Activity / Event:	“ Chaitanya 2023 ” Chefs Competition (Magic with Millets)
Day and Date:	Wednesday, 25 October 2022
Venue / Place:	Advanced Training Kitchen, IHMCT Ahmednagar
Mode of Conduct:	Offline
No. of Participant	44
Purpose	<p>Every year the International Chefs' Day is celebrated across the globe on 20 October to create awareness about the profession and celebrate it. This year the theme for the same is “Growing Great Chefs” on the occasion of international chefs day our institute was organized a “ Chaitanya 2023 ” Chefs Competition (Magic with Millets) on 25th October 2023</p> <p>It was instituted to remind chefs that it was their duty to pass on their knowledge and culinary skills to the next generation of chefs with a sense of pride and commitment to the future.</p>
Outcome	<p>Chef's Day competition helps students to</p> <ul style="list-style-type: none"> • Through engaging in the competition, students learn to appreciate their own working skills • Students gain valuable life skills by working as a team • Students gain confidence by presenting and speaking about their recipes • Students develop culinary skills that they can use later in life

Photos of the Activity



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List of Participation for Chef Day Competition

Event: - “ Chaitanya 2023 ”

Name of the Competition:- Chef Day Competition (Magic with Millets)

Event Co-ordinator: - Prof. Sagar Malwade

Student Co-ordinator: - Galfade Tanisha & Athare Srikant

Date: – 25th October 2023

Day: - Wednesday

Sr. No	Name of Students	Class	Table No	Signature
1	Karande Om & Chopda Neha	FY.BSc.Hs	1 . BTK	
2	Rathod Shravan & Mangesh	FY.BSc.Hs	2 . BTK	
3	Shivnani Chirag & Warale Sarthak	FY.BSc.Hs	3 . BTK	
4	Mahashikre Atharva & Gaikwad Appa	FY.BSc.Hs	4 . BTK	AB
5	Surve Aryan & Gaikwad Suraj	FY.BSc.Hs	5 . BTK	
6	Dhanashree & Mukhekar Vaibhav	FY.BSc.Hs	6 . BTK	
7	Pandit Raj & Dhaware Shreyas	FY.BSc.Hs	7 . BTK	AB
8	Udhar Nikhil & Dhake Avdhut	FY.BSc.Hs	8 . BTK	
9	Rahinj Darshan & Gazare Anand	FY.BSc.Hs	9 . BTK	
10	Rathod Pravin & Jadhav Ganesh	FY.BSc.Hs	10 . BTK	AB
11	Kadus Pravin & Khatake Dnyeshwar	FY.BSc.Hs	11 . BTK	AB
12	Shaikh Juber & Shaikh Parvez	FY.BSc.Hs	1.ATK	AB
13	Sayyad Tanveer and Wasim	FY.BSc.Hs	2.ATK	AB
14	Gandhi Shreyas & Pardeshi Swayam	SY.BSc.Hs	3.ATK	
15	Dagdiya Ankita & Bhapkar Tanaya	SY.BSc.Hs	4.ATK	
16	Pund Rushikesh & Takale Rushikesh	SY.BSc.Hs	5.ATK	
17	Kamble Rushikesh & Gandhale Rudraksh	SY.BSc.Hs	6.ATK	
18	Lokhande Snehal & Awaghade Aditya	SY.BSc.Hs	7.ATK	



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List of Participation for Chef Day Competition

Event: - “ Chaitanya 2023 ”

Name of the Competition:- Chef Day Competition (Magic with Millets)


Event Co-ordinator: - Prof. Sagar Malwade

Student Co-ordinator: - Galfade Tanisha & Athare Srikant

Date: – 25th October 2023

Day: - Wednesday

19	Gaikwad Charleen & Pareekh Devang	SY.BSc.Hs	8.ATK	
20	Khushi Ashtekar & Pawar Khushi	SY.BSc.Hs	9.ATK	
21	Bhapkar onkar & Kale Ajay	SY.BSc.Hs	10.ATK	
22	Salve Digvijay & Mahesh Mutkule	SY.BSc.Hs	11.ATK	
23	Mupparram Abhishek & Jagtap Onkar	TY.BSc.Hs	12.ATK	
24	Dhawale Saish & Chemate Shankar	TY.BSc.Hs	13.ATK	
25	Bhagat Dhiraj & Tonge Ankita	TY.BSc.Hs	14.ATK	
26	Dhadge Om & Pavade Abhishek	TY.BSc.Hs	15.ATK	
27	Kinger karan & Chandan Harshal	TY.BSc.Hs	16.ATK	
28	Nannaware Abhishek & Dhumal Rohan	SY.BSc.Hs	17.ATK	


Event Co-ordinator
Prof. Sagar Malwade



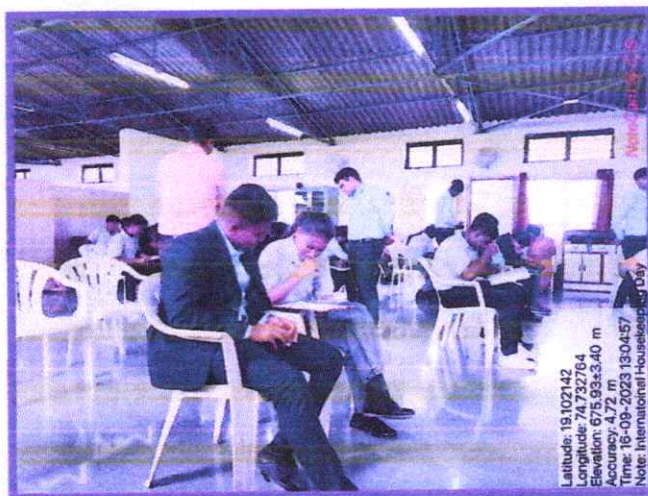


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Name of Activity	International Housekeepers Week
Year	16 th September 2022.
Venue	Basic Training Restaurant
No. of Students & Faculty members	36+6
Faculty In-Charge	Prof. R.R.Khatavkar
Purpose of Event	<ul style="list-style-type: none"> To let students understand the contribution of housekeeping department in hotel Industry To
Outcome	<ul style="list-style-type: none"> Students understood the career prospectus in the hotel industry Students understood the policies and procedures followed by the institute.



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EVENT ATTENDANCE SHEET

(Academic Year : 202 - 202)

Event / Function :- Housekeeping Day
Day and Date :- 16th Sept 2023, Saturday Time :- 12:30 pm

Sr.No	Name of Participant	Class	Signature
1	Berod Kshilij	FY. BSC. HS	<i>[Signature]</i>
2	Dhadge om.	FY. BSC. HS	<i>[Signature]</i>
3	Gaikwad. Appasahab	F.Y. BSC. HS	<i>[Signature]</i>
4	Pranit Sudhir Palebhat	FY. BSC. HS.	<i>[Signature]</i>
5	Shedkut Deke	FY BSC. HS	<i>[Signature]</i>
6	Suraj Sunil Shirsaith	Fy. BSC. HS	<i>[Signature]</i>
7	Atish Hajare	Fy. BSC. HS	<i>[Signature]</i>
8	Omkar misal	Ty. BSC. HS	<i>[Signature]</i>
9	omkar Jagtap	Ty. BSC. HS	<i>[Signature]</i>
10	mukherkar vaibhav	FY BSC HS	<i>[Signature]</i>
11	Shinde shubham	FV BSC HS	<i>[Signature]</i>
12	Harshal Chaudhari	Ty BSC	<i>[Signature]</i>
13	Abhishek muppasam	-11-	<i>[Signature]</i>
14	Dhiraj bhagat	-11-	<i>[Signature]</i>
15	Shankar Chembate	-11-	<i>[Signature]</i>
16	Omkar Jagtap	-11-	<i>[Signature]</i>
17	Neha Abhay Chopda	F.Y. BSC HS	<i>[Signature]</i>
18	Rajal Sathar	F.Y. BSC. HS	<i>[Signature]</i>
19	Suraj Gauri Gaikwad	F.Y. BSC HS	<i>[Signature]</i>
20	Tanisha Gulkade	Ty. BSC. HS	<i>[Signature]</i>
21	Rahul S. Singh	Ty. BSC. HS	<i>[Signature]</i>
22	Tonage Anshu	Ty. BSC. HS	<i>[Signature]</i>
23	Gauri Jadhav	Ty. BSC. HS	<i>[Signature]</i>
24	Akshay Garkal	Ty. BSC. HS	<i>[Signature]</i>
25	Kale Ajay	Sy. BSC. HS	<i>[Signature]</i>
26	Raj Pandit	F.Y. BSC. HS	<i>[Signature]</i>
27	Nikhil Udgar	F.Y. BSC. HS	<i>[Signature]</i>
28	Gaikwad Akishi	F.V BSC. HS	<i>[Signature]</i>
29	Dhawal Shubham	FY. BSC HS	<i>[Signature]</i>
30	Mahashikar Atharv Radip	F.Y. BSC. HS	<i>[Signature]</i>

[Signature]
Event Co-ordinator



[Signature]
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EVENT ATTENDANCE SHEET

(Academic Year : 202 - 202)

Event / Function :- Housekeeping Day
Day and Date :- 16th Sept 2023, Saturday Time :- 12.30 pm

Sr.No.	Name of Participant	Class	Signature
1	Lanke Nitin P	Sy. BSc. HS	<i>[Signature]</i>
2	Samir Dagale	Sy. BSc. HS	<i>[Signature]</i>
3	Sayambhar Sanket	Sy. BSc. HS	<i>[Signature]</i>
4	Pand Rushikesh	Sy. BSc. HS	<i>[Signature]</i>
5	Kamble Rushikesh	—	<i>[Signature]</i>
6	Bhagchandani Jatin	Sy. BSc. HS	<i>[Signature]</i>
7	Prof. B.R. Shendage	Faculty	<i>[Signature]</i>
8	Prof. Prachi Phamon	Faculty	<i>[Signature]</i>
9	Prof. Vahid Muniyar	Faculty	<i>[Signature]</i>
10	Prof. Jagar Malwade	Faculty	<i>[Signature]</i>
11	Prof. Jyotul Sarawane	Faculty	<i>[Signature]</i>
12	Prof. Rachana Khataunkar	Faculty	<i>[Signature]</i>
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[Signature]
Event Co-ordinator



[Signature]
Principal

REPORT ON
'CHAITANYA 2023' – HOSPITALITY WEEK
FOOD AND BEVERAGE SERVICE
WORKSHOP AND COMPETITIONS



VENUE / PLACE
AROMA TRAINING RESTAURANT

DATED
26th & 28th Oct. 2023

Coordinator
Prof. Gokul T. Sonawane

A.Y.
2023 - 2024



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Details of the Activity:

Activity / Event:	Food and Beverage Service Workshop and Competitions
Day and Date:	26 th & 28 th October 202
Venue / Place:	Aroma Training Restaurant
No. of Participant	Students:- 79 Teaching Staff:- 07 Total:- 86
Activities conducted on	Workshop: - <ul style="list-style-type: none">• Workshop on Bartending by Planetfluid Bartending Academy Pune
Activities conducted on Day 2:	Competition: - <ul style="list-style-type: none">• <i>Napkin Folding Competition</i>• <i>Identification of Equipments Competition</i>• <i>Cover Laying Competition</i>
Purpose:	<ul style="list-style-type: none">• To prepare students to sharpen their basics and technical Skills• To make them aware about various trends in the beverage industry through bartending workshop• To motivate the students to take challenges

About the Event Conducted:

Institute organized 'CHAITANYA 2023' – HOSPITALITY WEEK in the institute to nurture the talents of the students. Under this event Food and Beverage Service department conducted workshop and various competitions for the students.

In this event a Workshop on Bartending as well as various food and beverage service related competitions were conducted. The same were highly appreciated by the students and the participants.

On the first day i.e. 26th Oct. 2023, a Workshop on Bartending was conducted at Aroma Training Restaurant by Ms. Prutha Relekar and Mr. Chetan Choramule from Planetfluid Bartending Academy, Pune. Ms. Prutha prepared and presented various cocktails and



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mocktails. He also gave the hands on training to the students for bartending skills like shaking, stirring and mixing of cocktails and their presentation.

On the second day i.e. 28th Oct. 2023 competitions like Napkin Folding Competition, Identification of Equipments and Cover Laying Competition were conducted. Students participated with full enthusiasm and completed the tasks given for competition. The day was full of learning and enjoyment.



Winners of the various competitions conducted in Food and Beverage Service



PHOTOS OF THE EVENT

WORKSHOP ON BARTENDING
By Planetfluid Bartending Academy Pune



Ms. Prutha Relekar and Mr. Chetan Choramule conducted the workshop



Cocktails And Mocktails Presentation Prepared in The Workshop



Participants at the workshop



NAPKIN FOLDING COMPETITION



IDENTIFICATION OF EQUIPMENTS COMPETITION



COVER LAYING COMPETITION



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EVENT ATTENDANCE SHEET

(Academic Year : 202 - 202)

Event / Function :- "Chaitanya 2023" Bartending workshop by Planet Fluid

Day and Date :- 26/10/2023

Time :- 12:00 AM

Sr.No.	Name of Participant	Class	Signature
1	Ayush Chaware	T.Y BSc.HS	Ayush
2	Gurprasad Ulvekarand	T.Y BSc.HS	Gurprasad
3	Rahul Singh	T.Y BSc.HS	Rahul
4	Dhiraj Sajambar	T.Y BSc.HS	Dhiraj
5	Sanket Jorandale	PT	Sanket
6	Karan Jyoti Kinger	T.Y BSc.HS	Karan
7	Tanishk Galande	T.Y	Tanishk
8	Abhishek Rceest	S.Y.BSc.HS	Abhishek
9	Nirmal Sanket	S.Y.BSc.HS	Nirmal
10	Pranavkar Onkar	S.Y.B.Sc.HS	Pranavkar
11	Kalp Ajay	S.Y.B.Sc.HS	Kalp
12	Devang Porek	S.Y.BSc.HS	Devang
13	Rishabh Jyotsna	S.Y.BSc.HS	Rishabh
14	Khashi Ganesh Pawar	S.Y.BSc.HS	Khashi
15	Khushi Manish Ashtekar	S.Y.BSc.HS	Khushi
16	Atharve Shrikant Siddheshwar	S.Y.BSc.HS	Atharve
17	Shreyash Amit Gandhi	S.Y.BSc.HS	Shreyash
18	Rushikesh Fard	S.Y.BSc.HS	Rushikesh
19	Ayush Anil Galange	S.Y.BSc.HS	Ayush
20	John B	S.Y.BSc.HS	John
21	Rushikesh Kamble	S.Y.BSc.HS	Rushikesh
22	Snehal Lokhande	—	Snehal
23	Charleen Gailswad	—	Charleen
24	Aravindam Pardeshi	S.Y.BSc.HS	Aravindam
25	Kamble Puyal	S.Y.BSc.HS	Kamble
26	Mahesh Mankule	S.Y.BSc.HS	Mahesh
27	Amita Kothke	S.Y.BSc.HS	Amita
28	Ankita Dugdiya	S.Y.BSc.HS	Ankita
29	Tanaya Bhupkar	S.Y.BSc.HS	Tanaya
30	Aravindam Aditya	S.Y.BSc.HS	Aravindam

Anish
Event Co-ordinator



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EVENT ATTENDANCE SHEET

(Academic Year : 202 - 202)

Event / Function :- "Chaitanya 2023" Bartending workshop by Planet Fluid
Day and Date :- 26/10/23 Time :- 12:00 AM

Sr.No.	Name of Participant	Class	Signature
1	Sayambar Sanket Ashok	S.Y. BSC. HS	Sanket
2	Saurabh Digvijay Mehra	S.Y. BSC. HS	Saurabh
3	Rohan Dhurmap	S.Y. BSC. HS	Rohan
4	Takale Rushikesh	S.Y. BSC. HS	Takale
5	Saurabh chavan	T.Y. BSC. HS	Saurabh
6	shivraj Sadaphal	T.Y. BSC. HS	Shivraj
7	Shinde Adish	T.Y. BSC. HS	Shinde
8	Borde Nikhil	T.Y. BSC. HS	Borde
9	Abhishek Santosh Nannurwar	S.Y. BSC. HS	Abhishek
10	Harish Pawar	T.Y. BSC. HS	Harish
11	Berad Kshilij	F.Y. BSC. HS	Berad
12	Gaikwad Akish	F.Y. BSC. HS	Gaikwad
13	Pranik Palekhote	F.Y. BSC. HS	Pranik
14	Mukulesh Dhanshti	F.Y. BSC. HS	Mukulesh
15	Kajal Salhe	F.Y. BSC. HS	Kajal
16	Neha Chopda	F.Y. BSC. HS	Neha
17	Vidya Gali	F.Y. BSC. HS	Vidya
18	Samir Dagale	F.Y. BSC. HS	Samir
19	Appasaheb Gaikwad	F.Y. BSC. HS	Appasaheb
20	Shrawale Shubham	F.Y. BSC. HS	Shrawale
21	Veer Nikhil	F.Y. BSC. HS	Veer
22	Vishal Akolkar	F.Y. BSC. HS	Vishal
23	Darshan Rahinj	F.Y. BSC. HS	Darshan
24	Mukteshwar Vaibhav	F.Y. BSC. HS	Mukteshwar
25	Rathod pravin	F.Y. BSC. HS	Rathod
26	Rathod Shrawan	F.Y. BSC. HS	Rathod
27	Jadhav Avinash	F.Y. BSC. HS	Jadhav
28	Suryaj Gaikwad	F.Y. BSC. HS	Suryaj
29	Rohan Balu Kohale	T.Y. BSC. HS	Rohan
30	Akshay Narayan Gokhale	T.Y. BSC. HS	Akshay

@naul
Event Co-ordinator



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EVENT ATTENDANCE SHEET

(Academic Year : 202 - 202)

Event / Function :- "Chaitanya 2023" Basting Workshop by Planet Fluid

Day and Date :- 28/10/23

Time :- 12:00 AM

Sr.No.	Name of Participant	Class	Signature
1	Sarthak Warale	FY BSC HS	[Signature]
2	Jadhav Gauri	Ty. BSC -	[Signature]
3	Jangde Ankita	Ty. BSC -	[Signature]
4	Om Karande	Fy. BSC	[Signature]
5	Karandale UNAY	Fy. BSC	[Signature]
6	Suraj Shirsath.	Fy. BSC	[Signature]
7	Patekar Sushant	Fy BSC	[Signature]
8	Chandak Mangesh	Fy BSC	[Signature]
9	Pandeyate Shailendra Sharad	Fy BSC	[Signature]
10	Shinde Shubham	Fy BSC	[Signature]
11	Jagdale G. Ganesh	Fy BSC	[Signature]
12	Abhishek V. Mupfekar	Ty. BSC	[Signature]
13	Aryan Surve	Fy. BSC	[Signature]
14	Shenkar Chamele	Ty. BSC	[Signature]
15	Haresh Chamele	Ty. BSC	[Signature]
16	Om Chudge	Ty. BSC	[Signature]
17	Telav Shinde	Ty. BSC	[Signature]
18	Dhonde Saish	Ty. BSC	[Signature]
19	Harshad Sonawane	Ty. BSC	[Signature]
20			
21			
22	Students Present :		
23	FY BSC HS - 28		
24	SY BSC HS - 28		
25	TY BSC HS - 23		
26			
27	Total - 79		
28			
29			
30			

[Signature]
Event Co-ordinator



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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



EVENT ATTENDANCE SHEET

Academic Year: - 2023 - 2024

Event / Activity: -	Workshop on Wine Testing by Sula Vineyards, Nashik
Day and Date: -	Tuesday, 12/03/2024
No. of Students Present:-	70
No. of Faculty Present:-	5
Event Coordinator: -	Prof. Gokul Sonawane

Attendance

No.	Name of Participant	No.	Name of Participant
1	Borde Harshada Shankar	26	Akolkar Vishal Ramesh
2	Borde Nikhil Sitaram	27	Bhabad Nitin Navnath
3	Borude Abhijit Rajendra	28	Berad Kshitij Suresh
4	Chavan Saurabh Chandrakant	29	Bhoge Manoj Nishant
5	Chaware Ayush Kanhaiya	30	Chopda Neha Abhay
6	Darandale Sanket Gorakshanath	31	Chordiya Yash Sunil
7	Dhadge Om Kanifnath	32	Dagale Samir Bhaskar
8	Dhawale Saish Bhanudas	33	Dake Avdhut Anil
9	Gaikwad Vivekanand Rajesh	34	Daware Shreyash Sanjay
10	Galfade Tanisha Vinod	35	Dhadge Om Sharad
11	Jadhav Gauri Narayan	36	Dhawade Shubham Kailas
12	Kinger Karan Ajay	37	Dusunge Tejas Ashok
13	Kohak Rohan Bapu	38	Gaikwad Appasaheb Babasaheb
14	Pavade Abhishek Dinesh	39	Gaikwad Ashish Shashikant
15	Pawar Harish Punjahari	40	Gaikwad Suraj Sanjay
16	Sadhaphal Shivraj Umakant	41	Gajare Anand Sanjay
17	Sayambar Dhiraj Rajaram	42	Gali Vidya Amol
18	Shaikh Soheb Shabbir	43	Ghandat Mangesh Dnyaneshwar
19	Shinde Adesh Ashok	44	Harade Rushikesh Sunil
20	Shinde Tejas Santosh	45	Jadhav Avinash Ramesh
21	Singh Rahul Shivshankar	46	Jagdale Ganesh Raju
22	Sonawane Harshad Bhanudas	47	Kalekar Premkumar Rajendra
23	Tonage Ankita Sampat	48	Karande Om Ashok
24	Zarekar Sushant Nana	49	Khatake Dnyaneshwar Laxman
25	Adhav Chanchal Dattatraya	50	Mahashikare Atharv Pradip



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CERTIFICATE COURSE IN
'SOFT SKILLS FOR HOSPITALITY INDUSTRY'

Activity / Event:	Certificate Course in 'Soft Skills For Hospitality Industry'	
Duration:	13 th Sept. to 3 rd Nov. 2023 (30 hours)	
Resource Person:	Prof. Girish Kukreja	
No. of Students Enrolled in the course:	42	No. of Students Completed the course: 30
Credits Allotted:	02	
Objectives:	<ul style="list-style-type: none"> To train the students to communicate effectively in english using appropriate personality traits To train the students to manage with stress effectively To inculcate corporate skills among the students required for their career To instill abilities associated with critical thinking, decision making and problem solving To equip the students with hospitality professional skills / Customer Service Skills 	
Outcomes:	<ul style="list-style-type: none"> Students successfully faced interviews for industrial training placements using soft skills learnt through the course. Students also used the skills learnt throughout their trainings. 	

Photos of the Activity



Inauguration and conduct of Certificate Course



Prof. Girish Kukreja in classes

Presentation by student





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Certificate Course in 'Soft Skills for Hospitality Industry'
AY. 2023-24

LIST OF PARTICIPANTS COMPLETED COURSE

Sr. No.	Name of Participant	Sr. No.	Name of Participant
1	Ashtekar Khushi Manish	16	Kshetre Asmita Popat
2	Athare Shrikant Siddheshwar	17	Lanke Nitin Rajaram
3	Awaghade Aditya Rajendra	18	Lokhande Snehal Prashant
4	Bhapkar Onkar Pradip	19	Mutkule Mahesh Nanabhau
5	Bhapkar Tanaya Subhash	20	Nannaware Abhishek Santosh
6	Dagdiya Ankita Nandkishor	21	Nirmal Sanket Dattu
7	Dhumal Rohan Balasaheb	22	Pardeshi Swayam Durgaprasad
8	Gaikwad Charleen Kenneth	23	Parkhe Akshay Nitin
9	Galange Ayush Anil	24	Pawar Khushi Ganesh
10	Gandhale Rudraksh Ravindra	25	Pund Rushikesh Ashok
11	Gandhi Shreyas Amit	26	Salve Digvijay Mohan
12	Handal Krushna Balnath	27	Sayambar Sanket Ashok
13	Kale Ajay Ganesh	28	Sayambar Vikas Navnath
14	Kamble Payal Vilas	29	Takale Rushikesh Dnyandeo
15	Kamble Rushikesh Balasaheb	30	Waghmode Parmeshwar Rajendra


Prof. Gokul Sonawane
Course Coordinator


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



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

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

CERTIFICATE COURSE IN
'YOG PRAVESH'

Activity / Event:	Certificate Course in 'Yog Pravesh'
Duration:	6 th Feb. to 18 th March 2024 (30 hours)
Resource Person:	Mrs. Sushma Kadam and Mrs. Nilima Mhaske Yog Vidya Dham, Ahmednagar
No. of Participant	28
Credits Allotted:	02
Objectives:	<ul style="list-style-type: none"> To aware the students for the benefits of yoga – physical, mental, sleep, energy, etc. To help the students to improve upon their immunity power, concentration in studies, etc.
Outcomes:	<ul style="list-style-type: none"> Students successfully completed the course Students learnt 39 asana, pranayama techniques Students also demonstrated their fitness through regular yoga activity

Photos of the Activity



Teachers Mrs.
Sushma Kadam and
Mrs. Nilima Mhaske
conducted the course



Conduct of
Yogasanas and
Pranayama in
classes



Certificate Distribution by the dignitaries



Certificate Course in 'Yog Pravesh'


AY. 2023-24

LIST OF PARTICIPANTS

Sr. No.	Name of Participant	Sr. No.	Name of Participant
1	Berad Kshitij Suresh	15	Mutkule Dhanshree Nanabhau
2	Chopda Neha Abhay	16	Pandagale Shailendra Sharad
3	Dagale Samir Bhaskar	17	Patekar Sushant Vinod
4	Daware Shreyash Sanjay	18	Rahinj Darshan Dilip
5	Dhawade Shubham Kailas	19	Ralebhat Pranit Sudhir
6	Gaikwad Ashish Shashikant	20	Rathod Pravin Vinayak
7	Gaikwad Suraj Sanjay	21	Rathod Sharavan Kisan
8	Gajare Anand Sanjay	22	Sathe Kajal Sanjay
9	Gali Vidya Amol	23	Shinde Shubham Chhagan
10	Ghandat Mangesh Dnyaneshwar	24	Shirsath Suraj Sunil
11	Jadhav Avinash Ramesh	25	Shivnani Chirag Laxman
12	Jagdale Ganesh Raju	26	Surve Aryan Vijay
13	Karande Om Ashok	27	Udar Nikhil Sanjay
14	Mahashikare Atharv Pradip	28	Warale Sarthak Gangadhar


Prof. Balasaheb Shendage
Course Coordinator




Prof. Yogita Sadre
Principal
Institute of
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Question Bank

HS 303 Accommodation Operations I

Section I

Q.1 Explain the following terms

- (i) Linen Coverage (ii) Valet Service (iii) Size of Hand Towel (iv) Contract Cleaning
(v) Dry Cleaning (vi) No Show (vii) Floor Limit (viii) Revenue Report
(x) VPO (xi) Hospitality Desk (xii) Hydro Extractor.

(1) Par stock (2) Linen Inventory (3) Calendar Machine (4) First Aid (5) Pest (6) Understay (7) Charge privilege (8) High Balance Report (9) House count (10) ARR. (11) Suzie (12) GHC

(1) Ikebana. (2) Ledger. (3) Floor limit. (4) Rodents (5) Pest (6) Parasite (7) Silver fish (8) Gate Pass. (9) Green Housekeeping. (10) Discard linen (11) Par Stock (12) Blueing (13) Duvet Covers (14) Upholstery (15) Linen (16) Dry cleaning (17) Stain (18) Soiled linen

(19) Par stock (20) OPL (21) Oasis (22) Ikebana (23) Foliage (24) Credit monitoring

(25) Late charges (26) City Ledger (27) Guest Folio (28) Float/Cash Balance.

(29) Late checkout. (30) Over stay. (31) Allowance Voucher. (32) Seconds. (33) Naprons/Napery

(34) Kenzan. (35) Ukibana. (36) Nonohana. (37) Moribana. (38) Stayover. (39) VTL. (40) MSDS

Chapter 1 Contract cleaning (5 marks)

Q.1 Write down the advantages and disadvantages of contract cleaning.

Q.2 Enlist the jobs given on contract. How does the pricing of a contract take place?

Q.3 Draw a format of contract specification.

Q.4 What are the various methods of pricing a contract and explain any one type of pricing of a contract.

Q.5 Write short note on: Contract cleaning

Chapter 2 Pest Control

Q.1 State control measures for the following pests-1. Bed bugs 2. Ants (5m)

Q.2 What are different types of Pests? (2m)



Q.3 Explain the control measures of Pest. (5m)

Chapter 3 Safety & Security Processes

Q.1 Write short notes on-1.Role of security in hotel industry 2.Hotel Property (2.5m)

Q.2 Explain different types of fire. (2.5m)

Q.3 What is first Aid? Give the contains of first aid box (5 m)

Q.4 Enlist the Potentially Hazardous Conditions (2.5m)

Q.5 Explain the causes of Accidents and its Prevention methods (2.5m)

Chapter 4 Environment practices in Housekeeping

Q.1 Explain the Eco friendly practices followed by the housekeeping department (2.5m)

Q.2 What is Waste management? Give the advantages of waste management (2.5m)

Chapter 5 Linen & Uniform room

Q.1 Explain criteria taken into consideration while selecting the foll. (5m)

a. Linen b.Pillows c.Table cloths

Q.2 Explain criteria taken into consideration while selecting the linen (5m)

Q.3 Give sizes of following linen in inches: (1each)

a. Queen size sheet b.Bath towel

c.Mattress protector d.Table cloth

Q.4 Give the procedure of handling hotel uniform. (5m)

Q.5 Write note on Discard Management (2.5m)

Q.6 Calculate linen requirement for 50 rooms property, having 15 double rooms and remaining are single rooms which is following traditional bed making procedure (5m)

Q.7 Draw the layout of linen Room (5m)



Chapter 6 Laundry Operations

- Q.1 Draw a layout of OPL in a five star property. (5m)
- Q.2 Explain the laundry process (5m)
- Q.3 Write short note on: Dry Cleaning (2.5m)
- Q.4 Give the guest laundry handing procedure. (2.5m)
- Q.5 Enlist the equipments used in laundry. (2.5m)

Chapter 7 Flower Arrangement

- Q.1 Draw & explain any four types of Flower Arrangements (4m)
- Q.2 How do you maintain plant material used in Flower Arrangement (2m)
- Q.3 What are various equipments & accessories used for flower Arrangements? (3m)
- Q.4 Explain the principles of flower arrangement. (5m)

Section II

Chapter 1 Front Office Accounting

- Q.1 Explain different types of accounts maintained by the F.O (2.5m)
- Q.2 Write A note on:- a. Credit Monitoring b. Charge privilege. (5m)
- Q.3 Explain the different types of folios maintained by the F.O (5m)
- Q.4 Explain the various vouchers maintained at F.O (5m)
- Q.5 Explain the various ledgers maintained at FO

Chapter 2 Calculation of various Statistical data using

Formulae –(5 marks)

ARR,	Under stay %,
Overstay %,	House Count,
No show %,	Local Occupancy %,
Rev PAR Room occupancy %	Double Occupancy%,
Foreign Occupancy %,	



Chapter 3 Reports (5m)

Daily Report, Revenue Report, Discrepancy Report,

High Balance Report, GHC

Chapter 4 Guest Relations

Q.1 List down the attributes of a G.R.E (5m)

Q.2 What are the functions of Hospitality Desk (2m)

Q.3 Draw the format of Guest history card (2m)

Q.4 What is hospitality desk? Explain the functions of hospitality Desk (5m)

Q.5 Explain the personality traits required for GRE (5m)

Q.6 Enlist various records maintained by GRE (3m)

Q.7 Write the role of hospitality desk. (2m)

Q.8 Write a short note on functions & role of GRE (5m)

Chapter 5 Situation Handling

Q.1 How would you deal with the death of a guest in the Hotel Room (5m)

Q.2 How will you handle a Bomb Threat given to your hotel? List down (5m)

The entire procedure a As a reception person how will you handle a guest complaining about loss of mobile from his guest-room (2m)

Q.3 Write four skills necessary for dealing with guest problems. (2m)

Q.4 What precautions to be taken while handling guest complaint? (5m)




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FY BSCHS - A.Y. 2023 - 2024
Question Bank
HS. 101 Food Production -I

SPM

Chapter No 1 . Introduction to cookery

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

Chapter No 2 . Safety practices & Procedures

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

Chapter No 3 Methods of cooking

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



Chapter No 4 . Equipment and fuel used in kitchen

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

Chapter No 5 . Kitchen Organization Structure

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

Chapter No 6 . Introduction to food commodities

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

Chapter No 7 Convenience Foods

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

Chapter No 8. Basic Indian Gravies & Masalas

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

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



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FY BSCHS 2023 – 2024
Question Bank
Subject - 201 Food Production –II

SPM

★ Chapter 1 STOCK

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

★ Chapter 2 Soups

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

★ Chapter 3 Sauces

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



- What is thickening agents ? give any two example ? *
- Give ingredients of mornay & berly sauce ?
- Give mother sauces of following sauces Chantilly, chorm ,mornay ,bexey, chausseur ,tartar, mousseline.
- Write down recipe for 1 litter demi-glaze ?

★ Chapter 4 Eggs cookery

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

★ Chapter 5 Vegetables and Fruit cookery

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

★ Chapter 6 Salad & Salad dressings

- How would you define salad ?
- How would you classify salad ?
- Differentiate between a simple salad and a compound salad ?
- List various types of dressing.
- Name few fruit-based salad.
- What is a Caesar salad and what are its components ?
- Differentiate between French and English dressing.



- How would you rectify a curdled mayonnaise ?
- What is an Italian dressing ? list the creative ways of presenting a salad ?
- How could you prevent certain vegetables from discoloring ?

★ Chapter 7 Sandwiches

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

★ Chapter 8 Appetizers

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

★ Chapter 9 Introduction to Bakery & confectionery

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



Thank you & All the best

[Signature]

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Institute of

Total No. of Questions : 8]

SEAT No. :

PB1956

[6241]-401

[Total No. of Pages : 2

T.Y.B.Sc. (Hospitality Studies)

HS - 501 : ADVANCED FOOD PRODUCTION - I

(2019 Pattern) (Semester - V)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) Question No. 1 is Compulsory.
- 2) All questions carry equal marks.
- 3) Draw neat diagram wherever necessary.
- 4) Solve any 6 questions from questions No. 2 to 8.

Q1) Explain the following terms (Any - 10)

[10]

- a) Nachos
- b) Fritters
- c) Shephard's pie
- d) Salsa
- e) Avacado
- f) Docking
- g) Quesadilas
- h) Mozarella
- i) Offuls
- j) Tiramisu
- k) Poultry
- l) Penne

Q2) a) Explain factors affecting tenderness of meat.

[4]

b) Describe the different types of chocolate used

[4]

c) Enlist the 4 popular dishes of Italian cuisine.

[2]

Q3) a) Explain the method of preparation Puff pastry.

[4]

b) Draw neat labelled diagram of Beef.

[4]

c) Differentiate between Nouvelle cuisine & Haute cuisine.

[2]

Q4) a) Explain the 4 types of fillings used in icing.

[4]

b) Discuss the principles of storage & Thawing of meat.

[4]

c) Name the different types of kitchen layout.

[2]

Q5) a) Discuss various types of flour pastries with examples.

[4]

b) Explain the Manufacturing & processing of chocolate.

[4]

c) Write the disadvantages dumping method.

[2]

Q6) a) Discuss the 4 garbage disposal methods.

[4]

b) Explain the factors affecting kitchen design.

[4]

c) Discuss the selection criteria of chicken.

[2]

Q7) a) Write short notes on France or spanish cuisine.

[4]

b) Explain the process of assembling 8 icing cakes.

[4]

c) Define Nouvelle cuisine.

[2]

Q8) Answer the following (Any -5)

[10]

a) Discuss the use of preservative.

b) Discuss the use of Sweetening agent.

c) Name 4 thickeners used in cooking .

d) Name 4 natural flavours used in cooking.

e) Explain care to be taken in chocolate work.

f) Name 2 methods of cooking while making veal.

* * *



P.T.O.

[6241]-401

2

Total No. of Questions : 7]

PB1957

SEAT No. :

[Total No. of Pages : 2

[6241]-402

T.Y. B.Sc. (Hospitality Studies)

HS-502 : ADVANCED FOOD & BEVERAGE SERVICE - I

(2019 Pattern) (Semester - V)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) All questions are compulsory.
- 2) All questions carry equal marks.

Q1) Explain the following terms (Any 10)

[10]

- a) IRD
- b) Flambe
- c) Mini Bar
- d) Calor Gas
- e) Gangway
- f) BFP
- g) Vegan foods
- h) GM
- i) Capital Budget
- j) Labor cost
- k) Herring bone set-up
- l) Molecular Gastronomy

Q2) Write short note on (Any Two)

[10]

- a) Importance of In Room Dining.
- b) Organisation structure in Banquets.
- c) Special Equipments used in Gueridon service.

Q3) Solve any one.

[10]

- a) Plan a Banquet Function prospectus for 100 pax Wedding Dinner event with Maharashtrian menu. Assume Suitable Data. Draw the necessary seating plan.
- b) Plan a Banquet function prospectus for Breakfast conference meeting for 30 pax. Assume suitable data. Draw Necessary seating plan.

Q4) Draw & Explain the following seating Arrangements (any two)

[10]

- a) U Shape
- b) Theatre
- c) Classroom

Q5) Differentiate Between (any two)

[10]

- a) Centralised & decentralised Room Service.
- b) Formal & Informal Banquets.
- c) Capital Budget & Operational Budget.

Q6) Explain the following (any one)

[10]

- a) Cycle of Room Service with diagram.
- b) Food & Beverage cost control cycle.

Q7) Answer the following (any two)

[10]

- a) List any five emerging trends in f & B industry.
- b) Why are organic foods getting popular in today's world?
- c) Describe vegan cuisine in short.



P.T.O.

[6241]-402

2

Total No. of Questions : 5]

SEAT No. :

P-6468

[Total No. of Pages : 2

[6159]-55

T.Y. B.Sc. (Hospitality Studies)

HS-508 : COMMUNICATION SKILLS - II

(2019 Pattern) (Semester - V)

Time : 2 Hours]

[Max. Marks : 35

Instructions to the candidates:

- 1) Question No. 1 is compulsory.
- 2) Attempt any 3 from Q.No. 2 to Q.No. 5.

Q1) Explain the following terms (Any 5) :

[5]

- a) SWOT
- b) Inspiration
- c) Depression
- d) Time robbers
- e) Synergy
- f) Recruitment

Q2) Answer the following (any 2) :

[2 × 5 = 10]

- a) List and explain element of "Personality".
- b) Differentiate between Internal Motivation & External Motivation.
- c) List & explain any 5 points to be considered while conducting a presentation.

Q3) Answer the following (any 2) :

[2 × 5 = 10]

- a) List & explain any 5 advantages of case studies.
- b) Define Time Management; explain the importance of Time Management.
- c) List & explain any 5 causes of stress.

P.T.O.

Q4) Answer the following (any 2) :

[2 × 5 = 10]

- a) List & explain any 5 benefits of High Self Esteem.
- b) Write a note on Johari Window.
- c) List & explain any 5 ways to prevent stress.

Q5) Answer the following (Any 2) :

[2 × 5 = 10]

- a) List & explain any 5 Do's in teamwork.
- b) Write a note on success story of chef Vikas Khanna.
- c) List & explain any 5 expectations of recruiters from a candidate.



[6159]-55

2

Total No. of Questions: 5]

P6469

SEAT No. :

[Total No. of Pages : 4

[6159]-56

T.Y.B.Sc. (Hospitality Studies)
509 -HS : BASIC ACCOUNTING SKILLS
(2019 Pattern) (Semester-V)

Time : 2 Hours]

[Max. Marks : 35

Instructions to the candidates:

- 1) Questions No. 1 is compulsory.
- 2) Attempt any three questions from Q. No. 2 to Q.No. 5.
- 3) Use of simple calculator is allowed
- 4) Figures to the rights indicate full marks.
- 5) Assume additional suitable data, if necessary.

Q1) Rewrite the following statements and state whether they are true or false.

(Any 5) [5×1=5]

- a) Drawings are added to the Proprietor's capital.
- b) Goods lost by theft are credited to Goods A/c.
- c) Staff meals are treated as cost of food sales.
- d) Patents are tangible assets.
- e) Journal is the original book of entry.
- f) Power & Fuel expenses are credited to Trading A/c.
- g) Ledger must be prepared before Journal.

Q2) a) Journalise the following transactions in the books of mahendra Enterprises. [5]

2023

- January 1 Mahendra started business with cash ₹ 5,00,000
- 5 Borrowed from cosmos Bank ₹ 2,00,000.
- 10 Paid rent ₹ 5,000
- 22 Purchased goods worth ₹ 25,000 from sona Traders
- 31 Paid ₹ 20,000 to sona Traders on account

P.T.O.



b) Fill in the blanks.

[3]

- i) Balance sheet shows _____ of an organisation.
- ii) _____ is a person who owes money to the business.
- iii) Discount received always has _____ balance.

c) Give the meaning of the following terms

[2]

- i) Capital & Drawings
- ii) Assets & Liabilities

Q3) Write short notes on. (any two)

[2×5=10]

- a) Principles of Double Entry system of Book-keeping.
- b) Rules of Journalising
- c) Classification of Accounts

Q4) a) Prepare a Trial Balance as on 31st March 2023 from the following ledger balances. [5]

Particulars	₹	Particulars	₹
Cash	22,000	Rent	858
Capital	35,000	Purchases	72,000
Sales	1,09,000	Land & Building	50,000
Salaries	10,000	Loan from Akash	10,000
Furniture	22,000	Creditors	22,858

[6159]-56

2



Ahmednagar Jilha Maratha Vidya Prasarak Samaj's

**INSTITUTE OF
HOTEL MANAGEMENT & CATERING TECHNOLOGY,
AHMEDNAGAR.**

- READERS CARD -

Borrowers Name : SATHE KAJAL SANJAY
Class F.Y.BSc. HM Year 2023-2024 Mob. No. 9022656933

[illegible]



- READERS CARD -

Borrowers Name : Rathod Pravin Vinayak
Class F.Y.D.S.C. HS Year 2023-2024 Mob. No. 9022770852



- READERS CARD -

Borrowers Name : Jagdale Ganesh Raju
Class FE BSc HS Year 2023-2024 Mob. No. 9579926101

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- READERS CARD -

[illegible]

- READERS CARD -

[illegible]

**- READERS CARD -**

Borrowers Name: Wale Sathak Gangadhar
Class F.Y. BHC HS Year 2023-2024 Mob. No. 9766800997



- READERS CARD -

Borrowers Name : Chirag Lavman Shivnani
Class F.Y BSCHS Year 20 - 20 Mob. No. 8767757880

Page No. 040

Requirement of Student Volunteers

3 messages

Dr. Rucha Tandulwadkar <ruchaveda@gmail.com>
To: ihmctajmvps@gmail.com

Tue, Nov 21, 2023 at 10:51 AM

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

Subject : Requirement of Student Volunteers for Wedding Event

Dear Ma'am,

We at Veda's Creaft Creations have been in event management since 2015. We have an upcoming Wedding event on the 24th and 25th November 2023. To manage this event smoothly, we will be requiring student volunteers.

I request you to kindly provide us 4 Male student volunteers and 2 Female student Volunteers. Remuneration will be paid as per the company's norms.
Thank you in anticipation.

With warm regards,
Dr. Rucha Tandulwadkar
Veda's Craft Creations
9850370141

AJMVPS IHMCT <ihmctajmvps@gmail.com>
To: "Dr. Rucha Tandulwadkar" <ruchaveda@gmail.com>

Tue, Nov 21, 2023 at 11:50 AM

Received your mail.

Thank you for giving an opportunity to our students to be a part of your event. Following students will report to you.

Abhishek Mupparam
Omkar jagtap
Shankar Chemate
Om Dhadge
Ms Tanisha Galfade and
Ms Kajal Sathe

I am sure this will fulfill your requirement.

With best regards,
Yogita Sadre
I/C Principal
AJMVPS Institute of HMCT
Ahmednagar

[Quoted text hidden]



Dr. Rucha Tandulwadkar <ruchaveda@gmail.com>
To: AJMVPS IHMCT <ihmctajmvps@gmail.com>

Tue, Nov 21, 2023 at 11:58 AM

Thank you for your response.
[Quoted text hidden]

Permission for Volunteer

2 messages

Dr. Rucha Tandulwadkar <ruchaveda@gmail.com>
To: AJMVPS IHMCT <ihmctajmvps@gmail.com>

Fri, Dec 22, 2023 at 8:29 AM

Dear Ma'am,

At the outset let me thank you for supporting us in our earlier event.

We have an upcoming event on 24th and 25 the December 2023. We need 3 male volunteers for the same. I request you to kindly permit us to utilize your students as volunteers,

This event I an excellent opportunity for your students to gain practical experience and enhance their skills.

Thank you so much for your continued support.

Regards,
Team Veda's

AJMVPS IHMCT <ihmctajmvps@gmail.com>
To: "Dr. Rucha Tandulwadkar" <ruchaveda@gmail.com>

Fri, Dec 22, 2023 at 11:31 AM

Dear Madam,

Greetings!!

Thank you for providing an opportunity for our students to be a part of an event.

I am happy to depute following students for the event as volunteers during the above mentioned period -

Abhishek Mupparam
Om Dhadge
Omkar Jagtap

The students will report you as per your requirement.

Regards,

Prof. Yogita Sadre
I/C Principal
Institute of HMCT

[Quoted text hidden]



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

OUTDOOR CATERING SERVICE
AT HOTEL YASH GRAND AHMEDNAGAR
DUTY ROSTER

No.	Name of the Student	Date & Day					Total ODC's
		20/03/24 Wednesday	21/03/24 Thursday	22/03/24 Friday	23/03/24 Saturday	25/03/24 Sunday	
1	Borde Harshada Shankar	M	M	M	-	-	3
2	Bhagat Dhiraj Shankar	M	M	-	E	E	4
3	Borude Abhijit Rajendra	M	M	E	-	-	3
4	Chandan Harshal Ashok	-	M	M	E	-	3
5	Chavan Saurabh Chandrakant	M	-	E	E	E	4
6	Chemate Shankar Vishnu	M	-	M	E	E	4
7	Dhadge Om Kanifnath	M	M	-	E	E	4
8	Dhawale Saish Bhanudas	M	M	-	E	E	4
9	Garkal Akshay Narayan	M	-	E	E	-	3
10	Jagtap Omkar Gangadhar	M	-	-	E	E	3
11	Kinger Karan Ajay	-	M	M	-	-	2
12	Kohak Rohan Bapu	E	E	-	E	E	4
13	Mupparam Abhishek Vyankatesh	M	-	E	E	E	4
14	Pavade Abhishek Dinesh	-	E	E	E	E	4
15	Pawar Harish Punjahari	E	-	E	-	E	3
16	Shinde Tejas Santosh	E	E	E	-	E	4
17	Zarekar Sushant Nana	E	E	-	-	E	3
18	Borde Nikhil Sitaram	E	E	E	M	M	5
19	Chawre Ayush Kanhaiya	E	E	E	M	M	5
20	Darandale Sanket Gorakshanath	E	E	E	M	M	5
21	Gaikwad Vivekanand Rajesh	E	E	E	M	M	5



ODC coordinator



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

22	Galfade Tanisha Vinod	-	-	-	M	M	2
23	Ghodeswar Prashanjeet Sitaram	E	E	E	M	-	4
24	Jadhav Gauri Narayan	M	M	M	M	M	5
25	Khevare Omkar Nana	-	-	-	-	-	-
26	Misal Omkar Sunil	-	-	-	-	-	-
27	Sadhaphal Shivraj Umakant	E	E	M	M	M	5
28	Sayambar Dhiraj Rajaram	E	E	M	M	M	5
29	Shaikh Soheb Shabbir	-	M	M	-	-	2
30	Shinde Adesh Ashok	-	M	M	M	M	4
31	Singh Rahul Shivshankar	-	M	M	M	M	4
32	Sonawane Harshad Bhanudas	E	E	E	E	M	5
33	Tonage Ankita Sampat	M	M	M	M	M	5



ODC Co-ordinator



OUTDOOR CATERING SERVICE
AT HOTEL YASH GRAND AHMEDNAGAR

Duty Rota			
Date:- 20/03/2024			
Lunch Service		Dinner Service	
Time:- 11 am to 2 pm		Time:- 7 pm to 11 pm	
No.	Name of the Student	No.	Name of the Student
1	Borde Harshada Shankar	1	Kohak Rohan Bapu
2	Bhagat Dhiraj Shankar	2	Sonawane Harshad Bhanudas
3	Borude Abhijit Rajendra	3	Pawar Harish Punjahari
4	Chavan Saurabh Chandrakant	4	Shinde Tejas Santosh
5	Chemate Shankar Vishnu	5	Zarekar Sushant Nana
6	Dhadge Om Kanifnath	6	Borde Nikhil Sitaram
7	Dhawale Saish Bhanudas	7	Chawre Ayush Kanhaiya
8	Garkal Akshay Narayan	8	Darandale Sanket Gorakshanath
9	Jagtap Omkar Gangadhar	9	Gaikwad Vivekanand Rajesh
10	Jadhav Gauri Narayan	10	Ghodeswar Prashanjeet Sitaram
11	Mupparam Abhishek Vyankatesh	11	Sadhaphal Shivraj Umakant
12	Tonage Ankita Sampat	12	Sayambar Dhiraj Rajaram





ODC co-ordinator

OUTDOOR CATERING SERVICE
AT HOTEL YASH GRAND AHMEDNAGAR

Duty Rota			
Date:- 21/03/2024			
Lunch Service		Dinner Service	
Time:- 11 am to 2 pm		Time:- 7 pm to 11 pm	
No.	Name of the Student	No.	Name of the Student
1	Borde Harshada Shankar	1	Kohak Rohan Bapu
2	Shaikh Soheb Shabbir	2	Pavade Abhishek Dinesh
3	Shinde Adesh Ashok	3	Shinde Tejas Santosh
4	Singh Rahul Shivshankar	4	Zarekar Sushant Nana
5	Kinger Karan Ajay	5	Borde Nikhil Sitaram
6	Bhagat Dhiraj Shankar	6	Chawre Ayush Kanhaiya
7	Borude Abhijit Rajendra	7	Darandale Sanket Gorakshanath
8	Chandan Harshal Ashok	8	Gaikwad Vivekanand Rajesh
9	Dhadge Om Kanifnath	9	Ghodeswar Prashanjeet Sitaram
10	Dhawale Saish Bhanudas	10	Sadhaphal Shivraj Umakant
11	Jadhav Gauri Narayan	11	Sayambar Dhiraj Rajaram
12	Tonage Ankita Sampat	12	Sonawane Harshad Bhanudas





ODC coordinator

OUTDOOR CATERING SERVICE
AT HOTEL YASH GRAND AHMEDNAGAR

Duty Rota			
Date:- 22/03/2024			
Lunch Service		Dinner Service	
Time:- 11 am to 2 pm		Time:- 7 pm to 11 pm	
No.	Name of the Student	No.	Name of the Student
1	Sadhaphal Shivraj Umakant	1	Borde Nikhil Sitaram
2	Sayambar Dhiraj Rajaram	2	Chawre Ayush Kanhaiya
3	Shinde Adesh Ashok	3	Darandale Sanket Gorakshanath
4	Shaikh Soheb Shabbir	4	Gaikwad Vivekanand Rajesh
5	Singh Rahul Shivshankar	5	Ghodeswar Prashanjeet Sitaram
6	Chandan Harshal Ashok	6	Chavan Saurabh Chandrakant
7	Kinger Karan Ajay	7	Mupparam Abhishek Vyankatesh
8	Chemate Shankar Vishnu	8	Pavade Abhishek Dinesh
9	Sonawane Harshad Bhanudas	9	Pawar Harish Punjahari
10	Borde Harshada Shankar	10	Shinde Tejas Santosh
11	Jadhav Gauri Narayan	11	Borude Abhijit Rajendra
12	Tonage Ankita Sampat	12	Garkal Akshay Narayan





ODC Co-ordinator

OUTDOOR CATERING SERVICE
AT HOTEL YASH GRAND AHMEDNAGAR

Duty Rota			
Date:- 23/03/2024			
Lunch Service		Dinner Service	
Time:- 11 am to 2 pm		Time:- 7 pm to 11 pm	
No.	Name of the Student	No.	Name of the Student
1	Borde Nikhil Sitaram	1	Bhagat Dhiraj Shankar
2	Chawre Ayush Kanhaiya	2	Sonawane Harshad Bhanudas
3	Darandale Sanket Gorakshanath	3	Chandan Harshal Ashok
4	Gaikwad Vivekanand Rajesh	4	Chavan Saurabh Chandrakant
5	Galfade Tanisha Vinod	5	Chemate Shankar Vishnu
6	Ghodeswar Prashanjeet Sitaram	6	Dhadge Om Kanifnath
7	Jadhav Gauri Narayan	7	Dhawale Saish Bhanudas
8	Sadhaphal Shivraj Umakant	8	Garkal Akshay Narayan
9	Sayambar Dhiraj Rajaram	9	Jagtap Omkar Gangadhar
10	Shinde Adesh Ashok	10	Kohak Rohan Bapu
11	Singh Rahul Shivshankar	11	Mupparam Abhishek Vyankatesh
12	Tonage Ankita Sampat	12	Pavade Abhishek Dinesh




COC co-ordinator

OUTDOOR CATERING SERVICE
AT HOTEL YASH GRAND AHMEDNAGAR

Duty Rota			
Date:- 24/03/2024			
Lunch Service		Dinner Service	
Time:- 11 am to 2 pm		Time:- 7 pm to 11 pm	
No.	Name of the Student	No.	Name of the Student
1	Borde Nikhil Sitaram	1	Bhagat Dhiraj Shankar
2	Chawre Ayush Kanhaiya	2	Chavan Saurabh Chandrakant
3	Darandale Sanket Gorakshanath	3	Dhawale Saish Bhanudas
4	Gaikwad Vivekanand Rajesh	4	Chemate Shankar Vishnu
5	Galfade Tanisha Vinod	5	Dhadge Om Kanifnath
6	Jadhav Gauri Narayan	6	Jagtap Omkar Gangadhar
7	Sadhaphal Shivraj Umakant	7	Kohak Rohan Bapu
8	Sayambar Dhiraj Rajaram	8	Mupparam Abhishek Vyankatesh
9	Shinde Adesh Ashok	9	Pavade Abhishek Dinesh
10	Singh Rahul Shivshankar	10	Pawar Harish Punjahari
11	Sonawane Harshad Bhanudas	11	Shinde Tejas Santosh
12	Tonage Ankita Sampat	12	Zarekar Sushant Nana



**LUNCH SERVICE ON 17/03/2024
AT IHMCT AHMEDNAGAR**

LIST OF STUDENTS FOOD AND BEVERAGE SERVICE DEPARTMENT			
No.	Name of the Student	No.	Name of the Student
1	Borde Nikhil Sitaram	1	Surve Aryan Vijay
2	Chawre Ayush Kanhaiya	2	Sathe Kajal Sanjay
3	Darandale Sanket Gorakshanath	3	Saswade Akash
4	Gaikwad Vivekanand Rajesh	4	Gali Vidya
5	Galfade Tanisha Vinod	5	Chopda Neha
6	Ghodeswar Prashanjeet Sitaram	6	Shinde Shubham
7	Sadhaphal Shivraj Umakant	7	Pund Vaibhav
8	Shaikh Soheb Shabbir	8	Pandagale Shailendra
9	Shinde Adesh Ashok	9	
10	Singh Rahul Shivshankar	10	
11	Sonawane Harshad Bhanudas	11	
12	Tonage Ankita Sampat	12	

- **Reporting Time:** - 9:00 am sharp
- **Uniform:** - White Shirt, Bow, Black Trouser, Waistcoat, Black Oxford Shoes
- All students will **carry 1 serviette and 1 duster.**



ODC Co-ordinator

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