

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

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

Criterion 5 – Student support and progression		
Key Indicator – 5.2 Student Progression		
5.2.1. Number of placement of outgoing students during the year		
Sr. No.	List of Documents	Page No.
1	List of Students Placed during AY 23-24	1
2	Offer Letters / Appointment Letters of the students placed	2



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

Lal Taki Road, Ahilyanagar (Ahmednagar) - 414 001. Ph./Fax (0241) 23226778
(NAAC Accredited with 'B' Grade)

• Affiliated to S. P. Pune University • INST. CODE NO. C001863

Ref. No. :

Date : / / 20

5.2.1. Placement of outgoing students during the A.Y. 2023-24

Sr. No.	Name of student placed and contact details	Name of the employer with contact details	Pay package at appointment
1.	Bhagat Dhiraj Shankar	Marriott Gaylord Texan Resort, U.S.A	18,43,200/-
2.	Borde Harshada Shankar	Enrise by Sayaji, Ahmednagar	1,92,000/-
3.	Borude Abhijit Rajendra	Enrise by Sayaji Hinjewadi, Pune	60,000/-
4.	Chandan Harshal Ashok	Marriott Gaylord Texan Resort, U.S.A	18,43,200/-
5.	Chaware Ayush Kanhaiya	Courtyard by Marriott, Nashik	1,86,000/-
6.	Chemate Shankar Vishnu	KFC by Sapphire Foods Ahmednagar	1,49,760/-
7.	Dhadge Om Kanifnath	KFC by Sapphire Foods Ahmednagar	1,49,760/-
8.	Garkal Akshay Narayan	Tempa Marriott Florida, U.S.A	20,43,000/-
9.	Jadhav Gauri Narayan	Hard Rock Hotel, Virginia, U.S.A	19,27,200/-
10.	Jagtap Omkar Gangadhar	Hotel Grand Sheraton, Pune	60,000/-
11.	Misal Omkar Sunil	Enrise by Sayaji Hinjewadi, Pune	60,000/-
12.	Mupparam Abhishek Vyankatesh	Bengaluru Marriott Hotel Whitefield, Bengaluru	2,79,437/-
13.	Pawar Harish Punjahari	Enrise by Sayaji, Ahmednagar	1,92,000/-
14.	Sadhaphal Shivraj Umakant	Tania President Inn Shirdi	2,40,000/-
15.	Shinde Tejas Santosh	Hotel Grand Sheraton, Pune	60,000/-
16.	Singh Rahul Shivshankar	Royal Orchid Hotel, Lonavala	1,80,000/-
17.	Tonage Ankita Sampat	UCF Hotel Venture Orlando, U.S.A	20,43,000/-


U.C. Principal
Institute of
Hotel Management & Catering Technology
Lal Taki Road, AHMEDNAGAR 414 001
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U. S. Department of State

*OMB Approval No. 1405-0170
Expiration Date: 01-31-2021
Estimated Burden: 1.5 Hours

TRAINING/INTERNSHIP PLACEMENT PLAN

SECTION 1: ADDITIONAL EXCHANGE VISITOR INFORMATION

Trainee/Intern Name (Surname/Primary, Given Name(s) (must match passport name))		E-mail Address
Bhagat Dhiraj Shankar		dhirajbhagat02018@gmail.com
Program Sponsor		Program Category
GlobalEducational Concepts, Inc.		Intern
Occupational Category	Current Field of Study/Profession	Experience in Field (number of years)
Hospitality and Tourism	Hospitality Studies	0
Type of Degree or Certificate	Date Awarded (mm-dd-yyyy) or Expected	Training/Internship Dates (mm-dd-yyyy)
Bachelor's Degree	05-12-2024	From 10-07-2024 To 10-06-2025

SECTION 2: COMPENSATION

Organization Name			Address	Suite
Marriott Gaylord Texan Resort & Convention Center			1501 Gaylord Trl	
City	State	Zip Code	Website URL	
Grapevine	Texas	76051-1945	https://www.marriott.com/en-us/hotels/dalgt-gaylord-texan-resort-and-convention-center/	
Employer ID Number (EIN)	Exchange Visitor Hours Per Week	Compensation Stipend	Yes	If Yes, how much?
62-1798694	32	Non-Monetary Compensation Value		\$16.50 per Hour
Worker's Compensation Policy	If so, Name of Carrier	Does your Worker's Compensation Policy cover exchange visitors?		
Yes	Beecher Carlson	Yes		
Number of FT Employees Onsite at Location		Annual Revenue		
1500		\$10 to 25 million		

SECTION 3: CERTIFICATIONS

Trainee/Intern - I certify that:

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

Printed Name of Trainee/Intern	Dhiraj Shankar Bhagat	Date (mm-dd-yyyy)
Signature of Trainee/Intern	<input checked="" type="checkbox"/>	

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PHASE INFORMATION

Phase Site Name Marriott Gaylord Texan Resort & Convention Center		Training/Internship Field Culinary	Phase Site Address 1501 Gaylord Trl Grapevine, TX 76051-1945
Phase Name Arrival and Orientation	Start Date (mm-dd-yyyy) of Phase 10/07/2024	End Date (mm-dd-yyyy) of Phase 10/20/2024	Phase 1 of 4
Primary Phase Supervisor Kyra Perez		Supervisor Title Sr. Human Resources Generalist	
Email KPerez@GaylordHotels.com		Phone Number (817) 7783942	
Description of Trainee/Intern's role for this program or phase The intern will be met by members of Gaylord Texan's Human Resources Department who will assist in introducing the intern to both the resort and the surrounding areas as well as assist with any personal or cultural needs of the intern. The intern will be oriented to the various areas and subject matter in a progressive training atmosphere to ensure an enriching program where learning is paramount. The intern will also receive information regarding the cultural activities that are available within the area.			
Specific goals and objectives for this program or phase An objective of the orientation is to cover the history of the company and will include the understanding of the company's Service Profit Chain which focuses on putting STARS (Smiles, Teamwork, Attitude, Reliability, Service with a passion), the resort's employees, first to ensure guest satisfaction. In addition, the intern will be taught about the resort's quality standards while learning Gaylord Texan's Vision, Values and Service Basics. The intern will also take a basic food safety course during the orientation to comply with local and state guidelines. The goal is for the intern to gain a competent overview of Gaylord Texan Resort's operations, clientele and unique customer satisfaction as well as cover the outline of the training that they will receive while they are with us. The Training will take place over 12 months including 4 phases involving rotation within one kitchen outlet.			
Please list the names and titles of those who will provide continuous (for example, daily) supervision of the Trainee/Intern, including the primary supervisor. What are these person's qualifications to teach the planned learning? The intern will be provided with day-to-day supervision and feedback in which all questions and concerns will be addressed. This supervision and feedback will be primarily provided by Kyra Perez. Kyra is the Sr. Human Resources Generalist at Gaylord Texan and has been a Gaylord Texan STAR since 2007 when she joined the hotel on the Sales team.			
What plans are in place for the Trainee/Intern to participate in cultural activities while in the United States?			



Sponsor -

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

Signature of Responsible Officer or Alternate Responsible Officer

Printed Name of Responsible Officer or Alternate Responsible Officer

Date (mm-dd-yyyy)

Name of Sponsor Organization

Global Educational Concepts, Inc.

Program Number P-4-10594

SECTION 4: TRAINING/INTERNSHIP PLACEMENT PLAN

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

Surname/Primary, Given Name(s) (must match passport name) Bhagat, Dhiraj Shankar	The Exchange Visitor is: Intern
Program Sponsor Global Educational Concepts, Inc.	Program Number P-4-10594
Main Program Supervisor/POC at Host Organization Yazmin Lopez Title Director of Human Resources Ops	Supervisor Contact Information Phone 817-778-1000 Fax Email ylopez@gaylordhotels.com

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Phase Supervisor - I certify that:

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

Signature of Supervisor



Printed Name of Supervisor

Kyra Perez

Date (mm-dd-yyyy)

Phase Site Name

Training/Internship Field

Phase Site Address

Marriott Gaylord Texan Resort & Convention Center

Culinary

1501 Gaylord Trl Grapevine, TX
76051-1945

Phase Name

Start Date (mm-dd-yyyy) of Phase

End Date (mm-dd-yyyy) of Phase

Phase

Basic Culinary Kitchen Operations

10/21/2024

02/19/2025

2 of 4

Primary Phase Supervisor

Supervisor Title

Juan Martinez

Resort Executive Chef

Email

Phone Number

juane.martinez@gaylordhotels.com

817-778-2232

Description of Trainee/Intern's role for this program or phase

This phase is designed to immerse the intern into Gaylord Texan's culinary department. This phase will cover the basic cooking areas and kitchens that are used to make the resort run successfully. The intern will receive training on how to prepare and cook food on the assigned workstations according to Gaylord recipes, quality, standards, presentation standards and food preparation checklists. The intern will learn how to operate the ovens, stoves, grills, and other kitchen equipment. It will be fast paced and there will be a lot to learn quickly.

Specific goals and objectives for this program or phase

The objective for the intern will be to learn all areas of an American resort kitchen and how to operate in these areas with efficiency and expertise. This will include how to effectively use all the tools available to a culinary chef, how to understand food storage procedures in compliance with HACCP (Hazard Analysis and Critical Control Point) guidelines, how to prepare ingredients for cooking according to the recipes, how to monitor food quality, how to set up and break down the workstation, and how to serve food in proper proportions onto proper receptacles. The phase will provide a session on how to check and ensure correct temperatures of kitchen appliances. The intern will gain an understanding of how the different stations are organized and how each operation will interact and affect one another.

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



January – Watch the Chilly Dawgs: Grapevine's Singing Snowmen perform in Liberty Plaza

February – Interns can visit Nash Farm, a historic landmark located in Grapevine, TX

March – Interns can participate in St. Patrick's Day celebrations across the Dallas Fort Worth area.

April – Gaylord will organize a day-visit to Fort Worth to experience a cattle drive and a rodeo -- two of the most "Texan" activities that the intern can experience. This cultural activity is always one of the highlights of the intern's experience for both the intern and the host organization.

May – Interns can attend the annual Main Street Fest in downtown Grapevine, TX

June – Gaylord will organize a day-visit to 6 Flags over Texas amusement park located in Arlington, Texas. This will be a wonderful day of experiencing American culture visiting one of the most well-known amusement parks in the USA.

July – Interns can participate on July 4th celebrations across the Dallas Fort Worth area and surrounding Grapevine Lake.

August – Interns will be able to visit the SEA LIFE Grapevine Aquarium

September – The intern will visit the 'Cotton Belt Hotel Clock Tower' which is the symbol of cultural friendship and hospitality of the area. They will also visit 'The Grapevine Blacksmith Shop at Grapevine Station' which includes a replica of the historic Charlie Milican

October – Interns can participate in Halloween activities across Dallas Fort Worth

November – Interns can participate in Thanksgiving activities and the Carol of Lights in downtown Grapevine.

December – Interns can participate in Gaylord's holiday celebrations, Lone Star Christmas

What specific knowledge, skills, or techniques will be learned?

The intern will learn the scope of the resort's activities, the history, organizational mission, and objectives as well as the significance of the division of each department and that department's role in the success of the organization. The intern will also be introduced to the customer service atmosphere of Gaylord and company culture as it relates to clients and associates.

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

The intern will:

- Meet with the Human Resource department to complete appropriate paperwork and schedule their STAR training and other training classes.
- Meet with new personnel and leaders where they will learn about their role within the resort and the departments they will work with.
- Learn about new policies and procedures related to the resort and will be introduced to company benefits. (Benefits include discounted meals in employee cafeteria, free laundered uniforms and numerous discounts offered by local merchants and planned Cultural Activities.)
- Review and study workbooks regarding standard operating procedures to be successful during the remainder of the training program.

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

The intern will have continuous interaction and feedback throughout this phase as they are guided through the coursework and procedures for new team members. A review will be held at the end of the phase to ensure the intern is prepared to continue to the next phase of the program.

Additional Phase Remarks (optional)

N/A



Daily supervision will be provided by the Executive Chef, Sous Chefs, and other qualified supervisors. There will be direct training and daily verbal evaluation by the resort Executive Chef Juan Martinez. Executive Chef Martinez oversees and manages the resort's various kitchens and leadership staff. Chef Juan is a highly motivated and passionate culinarian, Achievement orientated professional with more than 17+ years of culinary experience, holds degrees from Johnson & Wales University-Florida, Assoc. degree in Culinary Science/Culinology and Southeastern ACD, AAS in Culinary Arts/Chef Training.

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

January – Watch the Chilly Dawgs: Grapevine's Singing Snowmen perform in Liberty Plaza

February – Interns can visit Nash Farm, a historic landmark located in Grapevine, TX

March – Interns can participate in St. Patrick's Day celebrations across the Dallas Fort Worth area.

April – Gaylord will organize a day-visit to Fort Worth to experience a cattle drive and a rodeo -- two of the most "Texan" activities that the intern can experience. This cultural activity is always one of the highlights of the intern's experience for both the intern and the host organization.

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October – Interns can participate in Halloween activities across Dallas Fort Worth

November – Interns can participate in Thanksgiving activities and the Carol of Lights in downtown Grapevine.

December – Interns can participate in Gaylord's holiday celebrations, Lone Star Christmas

What specific knowledge, skills, or techniques will be learned?

The intern will be taught the techniques of basic culinary arts as it relates to kitchen operations of the resort. The intern will learn the specific types of ovens used, the storage areas for both cold/hot produces and how meals are prepared in Gaylord Texan's various restaurant outlets. Knife Skills- Fundamentals of knife use and proper techniques. The Intern will also learn which tool to use for the project that is being worked on.

Cutting and Chopping – The Intern will learn how to cut and chop vegetables and proteins with knives, dicer equipment and slicers.

Cooking and Holding to Proper Temperatures – Use of thermometers to ensure that the food is cooked to and held at specifications and standards for Use Records and HACCP guidelines

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

Following the initial department training, the intern will complete a basic culinary arts course. All skills, knowledge and techniques will be taught and then adapted through personal training and mentoring with the culinary staff. Greater responsibility and independence will be offered as the intern develops the skills that are taught. There will be direct instruction and daily verbal evaluation as the intern is assigned training-based learning activities such as proper food preparations and portions. The intern will be introduced to the variable experience of the day-to-day operations of a busy culinary operation. The intern will receive training through menu classes and will assist with menu planning and participation in taste panels.

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

Throughout phase two, each area that the intern is introduced to will incorporate an initial training and assessment by the supervisor regarding the intern's competency level and knowledge gained. The intern's training plan will also be reviewed with the intern's supervisor at a specific meeting that will take place monthly with the HR Int'l Recruiter program coordinator. The intern's supervisor/mentor will complete a monthly check list that will be provided to the HR Int'l Program Coordinator. The intern will then have trimester meetings/round tables with the leadership and the HR Int'l program coordinator to discuss their training and to make sure they are also participating in the planned local cultural activities. Near the conclusion of this phase, the intern and host will also complete the required midpoint evaluation of the internship which is provided by the sponsor.

Additional Phase Remarks (optional)

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N/A

Phase Supervisor - I certify that:

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

Signature of Supervisor**Printed Name of Supervisor**

Juan Martinez

Date (mm-dd-yyyy)**Phase Site Name**

Marriott Gaylord Texan Resort & Convention Center

Training/Internship Field

Culinary

Phase Site Address1501 Gaylord Trl Grapevine, TX
76051-1945**Phase Name**

Intermediate Culinary Training

Start Date (mm-dd-yyyy) of Phase

02/20/2025

End Date (mm-dd-yyyy) of Phase

06/06/2025

3 of 4

Primary Phase Supervisor

Juan Martinez

Supervisor Title

Resort Executive Chef

Email

juane.martinez@gaylordhotels.com

Phone Number

817-778-2232

Description of Trainee/Intern's role for this program or phase

This phase will review and practice what the intern has learned in the prior phase. The intern would have to perform well according to the structure of the culinary standards and procedures. The intern would have to put into practice the procedures and focus on the skills and techniques learned. The Intern would have the opportunity to learn new skills such as Sautéing, Searing, and Emulsification.

Specific goals and objectives for this program or phase

The main objective of this phase is for the intern to review and practice what the intern has learned in the prior phase to ensure expertise in their craft. Also, the intern would have the opportunity to learn new skills such as Sautéing, Searing, and Emulsification. In this phase the intern will also be trained on how to apply the learned culinary skills of an American kitchen environment to prepare themselves for adapting to new kitchens for their future positions as culinary artisans. The intern will further develop, design, and create new menus and recipes based on standards and artistic contributions they have learned thus far.

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

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Page No. 08

N/A

Phase Supervisor - I certify that:

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

Signature of Supervisor



Printed Name of Supervisor

Juan Martinez

Date (mm-dd-yyyy)

Phase Site Name

Marriott Gaylord Texan Resort & Convention Center

Training/Internship Field

Culinary

Phase Site Address

1501 Gaylord Trl Grapevine, TX
76051-1945

Phase Name

Advanced Culinary Training

Start Date (mm-dd-yyyy) of Phase

06/07/2025

End Date (mm-dd-yyyy) of Phase

10/06/2025

4 of 4

Primary Phase Supervisor

Juan Martinez

Supervisor Title

Resort Executive Chef

Email

juane.martinez@gaylordhotels.com

Phone Number

817-778-2232

Description of Trainee/Intern's role for this program or phase

This phase will transition from learning the basic operations of Gaylord Texan's kitchens and procedures to focusing on advanced culinary skills, techniques, and food management. The intern will be given more advanced tasks and responsibilities in this phase. The intern will learn to complete orders and make decisions in real-time training exercises through the actual exercise of being a culinary chef. The intern will participate in the culinary skills assessment of their competency level of the skills developed through their training.

Specific goals and objectives for this program or phase

The main objective of this phase is for the intern to be exposed to advanced skills in food preparation in an upscale American resort. The intern will further develop their competency skills and techniques to help increase their productivity and quality of food preparation. The intern will receive training on how to develop, design, and create new menus and recipes based on standards and artistic contributions. The phase will expand to include advance training of operational knowledge, processes, and policies such as receiving, and compliance of food handling and sanitation standards. It is the objective at the end of this phase for the intern to demonstrate knowledge of high-quality food products and their presentation.

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

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Daily supervision will be provided by the Executive Chef, Sous Chefs, and other qualified supervisors. There will be direct training and daily verbal evaluation by the resort Executive Chef Juan Martinez. Executive Chef Martinez oversees and manages the resort's kitchens. Chef Juan is a highly motivated and passionate culinarian, Achievement orientated professional with more than 17+ years of culinary experience, holds degrees from Johnson & Wales University-Florida, Assoc. degree in Culinary Science/Culinology and Southeastern ACD, AAS in Culinary Arts/Chef Training.

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

January – Watch the Chilly Dawgs: Grapevine's Singing Snowmen perform in Liberty Plaza

February – Interns can visit Nash Farm, a historic landmark located in Grapevine, TX

March – Interns can participate in St. Patrick's Day celebrations across the Dallas Fort Worth area.

April – Gaylord will organize a day-visit to Fort Worth to experience a cattle drive and a rodeo -- two of the most "Texan" activities that the intern can experience. This cultural activity is always one of the highlights of the intern's experience for both the intern and the host organization.

May – Interns can attend the annual Main Street Fest in downtown Grapevine, TX

June – Gaylord will organize a day-visit to 6 Flags over Texas amusement park located in Arlington, Texas. This will be a wonderful day of experiencing American culture visiting one of the most well-known amusement parks in the USA.

July – Interns can participate on July 4th celebrations across the Dallas Fort Worth area and surrounding Grapevine Lake.

August – Interns will be able to visit the SEA LIFE Grapevine Aquarium

September – The intern will visit the 'Cotton Belt Hotel Clock Tower' which is the symbol of cultural friendship and hospitality of the area. They will also visit 'The Grapevine Blacksmith Shop at Grapevine Station' which includes a replica of the historic Charlie Milican

October – Interns can participate in Halloween activities across Dallas Fort Worth

November – Interns can participate in Thanksgiving activities and the Carol of Lights in downtown Grapevine.

December – Interns can participate in Gaylord's holiday celebrations, Lone Star Christmas

What specific knowledge, skills, or techniques will be learned?

The skills to be imparted to the intern will include how to coordinate activities and to understand the day-to-day operations of all the kitchen team members. Intern will learn and become familiarized in the different sections of the kitchen and the intern will be properly trained on how to use the utensils/tools in that specific kitchen section.

Additional techniques that will be learned:

Introduction to Sautéing - a method of cooking that uses a small amount of oil or fat in a shallow pan over relatively high heat. Various sauté methods exist, and sauté pans are a specific type of pan designed for sautéing.

Introduction to Searing - a technique used in grilling, baking, braising, roasting, sautéing, etc., in which the surface of the food (usually meat, poultry or fish) is cooked at hot temperature until a crust forms from browning.

Emulsification – Use of equipment such as whisks, stand blenders and immersion blenders to make dressings, vinaigrettes, and sauces.

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

The intern will receive this training by hands on observation, discussions and interaction with the Executive Chef and Sous Chef and by working closely with in all aspects of the kitchen operations for this phase. The intern will receive hands on training from their supervisor/mentor in each technique followed by an assessment to ensure expertise. The training will not only cover technique but also precision and effectiveness with high quantity and quality results. Under the guidance of the intern's supervisor/mentor, the intern will learn skills through special projects, functions, and partnership with specialized culinary teams.

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

A review will be held at the end of this phase to measure the intern's development in the culinary arts administration areas of proper food planning and guest/culinary team relations as well as their overall development over the past 12 months. The intern will be evaluated on their successful completion of this phase and their competency in these areas by being given a written report which they will discuss with the chefs and with the HR Int'l Recruiter program coordinator at the quarterly round table discussions. During the conclusion of this phase, the intern as well as the Host Organization will also complete a final evaluation of the internship which is provided by the sponsor.

Additional Phase Remarks (optional)

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Daily supervision will be provided by the Executive Chef, Sous Chefs, and other qualified supervisors. There will be direct training and daily verbal evaluation by the resort Executive Chef Juan Martinez. Executive Chef Martinez oversees and manages the resort's kitchens. Chef Juan is a highly motivated and passionate culinarian, Achievement orientated professional with more than 17+ years of culinary experience, holds degrees from Johnson & Wales University-Florida, Assoc. degree in Culinary Science/Culinology and Southeastern ACD, AAS in Culinary Arts/Chef Training.

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October – Interns can participate in Halloween activities across Dallas Fort Worth

November – Interns can participate in Thanksgiving activities and the Carol of Lights in downtown Grapevine.

December – Interns can participate in Gaylord's holiday celebrations, Lone Star Christmas

What specific knowledge, skills, or techniques will be learned?

The intern will focus on advanced culinary training and will learn how to review and adjust systems and procedures in the kitchen to ensure their effectiveness. Safety Standards will be taught, and the intern will have hands on opportunities to implement the policies, standards, and procedures. Training of how to develop, design, and create new menus and recipes will be imparted as well as food and beverage portion and waste controls. The intern will be trained in the skill of determining how food should be presented and will create decorative food displays. Additional techniques that will be learned:

1- Introduction to Curing – various food preservation and flavoring processes of foods such as meat, fish, and vegetables, by the addition of a combination of salt, nitrates, nitrite, or sugar.

2- Introduction to Infusion – the process of extracting chemical compounds or flavors from plant material in a solvent such as water, oil, or alcohol, by allowing the material to remain suspended in the solvent over time

3- Introduction to Pellicle – a skin or coating of proteins on the surface of meat, fish, or poultry, which allows smoke to better adhere to the surface of the meat during the smoking process

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

The intern will be taught by the culinary team utilizing standard American operating procedures that will be adapted through mentoring. There will be direct instruction and daily verbal evaluation as the intern participates in hands on learning activities. Daily, the intern will learn how to evaluate production needs; and on a weekly basis, the intern will be taught the skills on how to estimate these production levels. The intern will participate in advanced daily planning processes to ensure all areas are organized and ready to support the activities and functions of the kitchen. The intern will be guided by the Executive Chef through formal training sessions and materials to learn and master the skills needed for advanced culinary skills.

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

The intern will be mentored daily, and reviews will be done by the Department leaders. The intern will also participate in the quarterly Intern lunch-meeting where the international program manager Laura Garrido will share the phase evaluation results as well as general feedback and mentoring. The intern will be evaluated on their successful completion of formal training seminars and daily assignments and be given a thorough review upon the completion of the phase.

Additional Phase Remarks (optional)

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N/A

Phase Supervisor - I certify that:

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

Signature of Supervisor

☒

Printed Name of Supervisor

Juan Martinez

Date (mm-dd-yyyy)

PRIVACY ACT STATEMENT

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

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

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

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

PAPER WORK REDUCTION ACT

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

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032015



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Page No. 012

Mr. Abhijit Borude
At/p- Ahemednagar, Maharashtra

With reference to your application and subsequent discussions you had with us, we are pleased to offer you an appointment as OJT in F&B Production at Enrise by Sayaji Pune.

You are required to report on duty on or before 01/08/2024 at Enrise by Sayaji Pune (A Unit of Vinode Hospitality), failing which this offer will stand automatically cancelled.

Please bring the original & photocopies of the following documents.

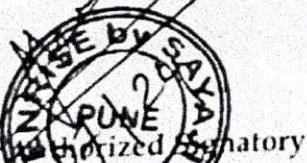
1. All educational certificates,
2. Ten no.'s of passport size latest color photograph and two references at the time of joining.
3. Copy of PAN, Driving License, Voter ID (any one) for proof of address.
4. School leaving certificate for proof of Date of Birth.
5. Experience letter & copy of pay slip for proof of income.

Further, this offer is valid subject to satisfactory reference checks. This letter of offer is based on the information furnished in your application for employment and during the interviews you had with us. If, at any time in future, it comes to light that any of this information is incorrect or any relevant information has been pending, then your employment is liable to be terminated without notice. The detailed letter of appointment will be issued to you upon your joining.

Please sign & return the duplicate copy of this letter as a token of acceptance of our offer within 48 hrs. from the date of issue.

Thanking you,

For VINODE HOSPITALITY LTD



Whereby accept the above terms and conditions.

Signature:

Date:



ENRISE HOTEL BY SAYAJI, PUNE

A Unit of Vinode Hospitality

Address: Sr. No. 81/1/1, Vinode Nagar, Marunje Road, Pune, Maharashtra - 411057
Phone No.: +91 98907 17700 | Email: reservations@enrisepune.com

COURTYARD
BY MARRIOTT

19th July, 24

CYN/HR/2024/OL/0256

Mr. Ayush Chaware

Ahmednagar, Maharashtra - 414003

Dear Ayush,

This has reference to your application and subsequent interviews you had with us in terms of the discussion and as agreed upon mutually we are pleased to inform you that you have been selected as **"Guest Service Associate"** in **Front Office** Department on Fixed Term Contract at **"Courtyard by Marriott Nashik"**. Please note that your tentative date of joining will be **01 August, 24**.

Please report to the undersigned at the Human Resource Department on **01 August, 24** at **10.00 hrs.** Along with the following:

1. Police clearance certificate.
2. Photocopy of Educational Qualifications.
3. Government identification like Passport, Aadhar Card, Pan Card or Bank details, Etc.
4. 8 passport size photographs.
5. You will be required to comply with all such rules and regulations as the Company may frame from time to time.
6. You will be entitled to **4 offs** in a month.

We trust that this exposure will be beneficial to you in your career and will be great learning experience.

Please send me an acknowledgement as a token of acceptance.

for Courtyard by Marriott, Nashik

(a Unit of Shweta Infrastructure Pvt. Ltd.)


13/07/24

Biplab Biswas

Human Resources Manager

Candidate's acknowledgement:


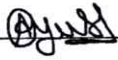
Agreed & Accepted by  on 22-7-2024

Courtyard by Marriott® Nashik

Near Mumbai Naka, Mumbai - Agra National Highway Nashik - 422001, Maharashtra, India
Board line +91 02536666555 | Fax +91 02536666555 | www.courtyardnashik.com www.marriott.com

Registered Office: Shweta Infrastructure & Housing (I) Pvt. Ltd., CIN: U45200MH2005PTC155493, Samraat HQ, A-33, NICE Area, Street No 7, Salpur MIDC, Nashik Maharashtra - 422007



DETAILS OF COMPENSATION & BENEFITS		
MR. AYUSH CHAWARE – GUEST SERVICE ASSOCIATE – FRONT OFFICE		
Salary	As per property monthly payslip and subject to statutory deductions & income tax:	
	Basic	13,108
Benefits	House Rent Allowance	381
	Gross Salary	13,489
	Employer's PF Contribution	1,573
	Employer's ESI Contribution	438
	Total Remuneration (Cost To Company)	15,500
Compensation details as indicated above are strictly confidential and should be treated as privileged information between you and the organization.		
for, Courtyard By Marriott, Nashik (a Unit of Shweta Infrastructure and Housing (I) Pvt. Ltd.)		
 Biplab Biswas Human Resources Manager		
Candidate's acknowledgement: Agreed & Accepted by  on 22-7-2024		



Courtyard by Marriott® Nashik

Near Mumbai Naka, Mumbai – Agre National Highway Nashik - 422001, Maharashtra, India
Board line +91 02536666555 | Fax +91 02536666555 | www.courtyardnashik.com www.marriott.com

Registered Office: Shweta Infrastructure & Housing (I) Pvt. Ltd., CIN: U45200MH2005PTC155493, Samraat HQ, A-33, NICE Area,
Street No 7, Salpur MIDC, Nashik Maharashtra - 422007



July 25, 2024

To,

Mr. Shankar Chemate

Sub: Job Offer

DECCAN MALL

Dear Mr. Shankar Chemate ,

We refer to our recent discussion regarding your employment with **Sapphire Foods India Limited**. We are pleased to extend you an offer of employment as **Team Member - Hourly** in our company. Your place of posting would be DECCAN MALL. The terms and conditions of your employment are as follows:

Title: Team Member - Hourly

Type of Employment: - Hourly Paid

Emoluments: As per Annexure

Leave: As per Company policy

Transfer: As per Company policy

Accountability: You shall properly, diligently and honestly perform all the duties which Company may assign to you from time to time and shall faithfully account for and deliver to the Company all monies, securities or other property belonging to the Company, which may come in your possession, custody or control.

Confidentiality: You shall keep strictly confidential and not disclose, use, divulge, publish or otherwise reveal, directly or through any third party, any confidential or proprietary information of the Company or any of its group companies, that was disclosed or received pursuant to this agreement or other prior agreements between you and the Company, the negotiations in connection therewith or any of the transactions contemplated thereby or by reason of the performance by you of your obligations hereunder, or your involvement in the activities of the Company, including, but not limited to, documents and/ or information regarding customers, costs, profits, markets, sales, products, product development key personnel, pricing policies, operational methods, technology, know-how, technical processes, formulae or plans for future development except as may be necessary in connection with filings with governmental agencies as required under the applicable laws. Provided, however, that you shall not make any disclosures before providing the Company with a reasonable opportunity to seek a protective order. Notwithstanding the foregoing, confidential information of the company, or its group companies, if any shall not include:

- a) Information that was already known to you at the time of the receipt
- b) Information that is or becomes freely and generally available to the public through no wrongful act of yours

Sapphire Foods India Limited
(formerly known as Sapphire Foods India Private Limited)
CIN: L55204MH2009PLC197005



+91 022 67522300
info@sapphirefoods.in
www.sapphirefoods.in
702, Prism Tower, A-Wing, Mindspace, Link
Road, Goregaon (W), Mumbai- 400062



c) Information that is rightly received by you from a third party legally entitled to disclose such information free from confidentiality restrictions, or Information disclosed in connection with legal action initiated by a party to enforce its rights provided that adequate safeguards are maintained.

Retirement: You will automatically retire from service on attaining the age of 60 (Sixty) years.

Termination of Services:

(i) Your services are liable to be terminated at any time by giving notice(as per company policy) or **Base salary** in lieu thereof by either side.

(ii) If any information/ representation made by you in your application form is found to be untrue or false or if any facts come to our notice, which have either been concealed or suppressed by you, the Company reserves its right to dispense with your services without giving any notice or compensation in lieu thereof. Company may further reserve the right to terminate your employment on ground of policy violation and proven misconduct.

(iii) Your appointment and continuation of employment in the Company will be subject to your remaining medically fit, as certified by the Company assigned medical practitioner.

(iv) In the event of your dishonesty, disloyalty, insubordination or other misconduct or breach of any rules or regulations made by the company, without notice or any payment in lieu of notice.

(v) Without notice or payment in lieu of notice, in the event that any of the information provided by you to the company regarding your background and/or previous employment is false, inaccurate or incomplete; and your services may be terminated upon applicable notice period(as per policy) in writing.

(vi) If you decide to terminate your employment without giving such notice, you will be liable to pay the Company, equivalent to base salary of notice period subject to satisfactory handing over of the charges to your superior.

Dispute Resolution and Jurisdiction: Any dispute arising out of or in connection with this Employment Letter and any related matters shall be governed by law of India and you hereby submit to the non-exclusive jurisdiction of the Courts of Mumbai for any dispute or matter arising out of or relating to this Employment Letter and your service with the Company.

Tax Liability: You shall be solely responsible to pay all taxes and other imposts as may be levied or assessed by any Component Authority or any sums paid and / or other benefits provided to you by the Company. Any payment of salary or bonus to you or any other sum due to you from the Company shall be subject to any and all withholding and other taxes livable or payable and the Company shall in such case be entitled to deduct or retain the amount of such tax from any sum payable to you.

Please indicate your acceptance of the above terms and conditions by signing and returning duplicate of this letter.

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Components	Annual (Rs)	Monthly (Rs)
Basic Salary	39	39
Dearness Allowance	12	12
House Rent Allowance	3	3
Field Allowance	6	6
Gross Salary	60	12,480
Employer ESIC	2	416
PF - Employers Contribution	6	1,248
Gratuity	2	416
Total Cost To Company	69	69

The above breakup will change basis number of calender days in a month (viz.31/29/28).

Your monthly rate of salary will be as per Annexure. However, if you work for less than the prescribed normal working period due to inability on your part, your salary will be calculated on the basis of actual period of work at the above rate.

The below documents are compulsory and must be carried on the 1st day in CNO.

Original Adhaar card

Two Xerox copy of Adhaar card

Copy of your Offer Letter

The below documents must be carried on 2nd day to the Store.

1. Resume
2. Qualification: 10th / 12th / Graduation
3. Pan Card copy
4. Driving License for Riders
5. Address proof
6. Passport size photo: 03

Note: The prospective employee should submit all the above documents on the day of joining along with the original certificates. You also need to carry a photocopy of the same. The originals will be returned on the same day after verification.

The payment mode for salary is **Bank Transfer** only.

For

Sapphire Foods India Limited,



Sandipa

Sapphire Foods India Limited
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Sandipa

SapphireFoods



I accept

Shankar Chemate



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July 23, 2024

To,
Mr. Om Dhadge

Sub: Job Offer

DECCAN MALL

Dear Mr. Om Dhadge ,

We refer to our recent discussion regarding your employment with **Sapphire Foods India Limited**. We are pleased to extend you an offer of employment as **Team Member - Hourly** in our company. Your place of posting would be DECCAN MALL. The terms and conditions of your employment are as follows:

Title: Team Member - Hourly

Type of Employment: - Hourly Paid

Emoluments: As per Annexure

Leave: As per Company policy

Transfer: As per Company policy

Accountability: You shall properly, diligently and honestly perform all the duties which Company may assign to you from time to time and shall faithfully account for and deliver to the Company all monies, securities or other property belonging to the Company, which may come in your possession, custody or control.

Confidentiality: You shall keep strictly confidential and not disclose, use, divulge, publish or otherwise reveal, directly or through any third party, any confidential or proprietary information of the Company or any of its group companies, that was disclosed or received pursuant to this agreement or other prior agreements between you and the Company, the negotiations in connection therewith or any of the transactions contemplated thereby or by reason of the performance by you of your obligations hereunder, or your involvement in the activities of the Company, including, but not limited to, documents and/ or information regarding customers, costs, profits, markets, sales, products, product development key personnel, pricing policies, operational methods, technology, know-how, technical processes, formulae or plans for future development except as may be necessary in connection with filings with governmental agencies as required under the applicable laws. Provided, however, that you shall not make any disclosures before providing the Company with a reasonable opportunity to seek a protective order. Notwithstanding the foregoing, confidential information of the company, or its group companies, if any shall not include:

a) Information that was already known to you at the time of the receipt

b) Information that is or becomes freely and generally available to the public through no wrongful act of yours

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Sandipa

SapphireFoods



I accept

Om Dhadge



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Components	Annual (Rs)	Monthly (Rs)
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Gratuity	2	416
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The above breakup will change basis number of calendar days in a month (viz.31/29/28).

Your monthly rate of salary will be as per Annexure. However, if you work for less than the prescribed normal working period due to inability on your part, your salary will be calculated on the basis of actual period of work at the above rate.

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The below documents must be carried on 2nd day to the Store.

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Note: The prospective employee should submit all the above documents on the day of joining along with the original certificates. You also need to carry a photocopy of the same. The originals will be returned on the same day after verification.

The payment mode for salary is **Bank Transfer** only.

For

Sapphire Foods India Limited,



Sandipa

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c) Information that is rightly received by you from a third party legally entitled to disclose such information free from confidentiality restrictions, or Information disclosed in connection with legal action initiated by a party to enforce its rights provided that adequate safeguards are maintained.

Retirement: You will automatically retire from service on attaining the age of 60 (Sixty) years.

Termination of Services:

(i) Your services are liable to be terminated at any time by giving notice(as per company policy) or **Base salary** in lieu thereof by either side.

(ii) If any information/ representation made by you in your application form is found to be untrue or false or if any facts come to our notice, which have either been concealed or suppressed by you, the Company reserves its right to dispense with your services without giving any notice or compensation in lieu thereof. Company may further reserve the right to terminate your employment on ground of policy violation and proven misconduct.

(iii) Your appointment and continuation of employment in the Company will be subject to your remaining medically fit, as certified by the Company assigned medical practitioner.

(iv) In the event of your dishonesty, disloyalty, insubordination or other misconduct or breach of any rules or regulations made by the company, without notice or any payment in lieu of notice.

(v) Without notice or payment in lieu of notice, in the event that any of the information provided by you to the company regarding your background and/or previous employment is false, inaccurate or incomplete; and your services may be terminated upon applicable notice period(as per policy) in writing.

(vi) If you decide to terminate your employment without giving such notice, you will be liable to pay the Company, equivalent to base salary of notice period subject to satisfactory handing over of the charges to your superior.

Dispute Resolution and Jurisdiction: Any dispute arising out of or in connection with this Employment Letter and any related matters shall be governed by law of India and you hereby submit to the non-exclusive jurisdiction of the Courts of Mumbai for any dispute or matter arising out of or relating to this Employment Letter and your service with the Company.

Tax Liability: You shall be solely responsible to pay all taxes and other imposts as may be levied or assessed by any Component Authority or any sums paid and / or other benefits provided to you by the Company. Any payment of salary or bonus to you or any other sum due to you from the Company shall be subject to any and all withholding and other taxes livable or payable and the Company shall in such case be entitled to deduct or retain the amount of such tax from any sum payable to you.

Please indicate your acceptance of the above terms and conditions by signing and returning duplicate of this letter.

Sapphire Foods India Limited
(formerly known as Sapphire Foods India Private Limited)
CIN: L55204MH2009PLC197005



+91 022 67522300
info@sapphirefoods.in
www.sapphirefoods.in
702, Prism Tower, A-Wing, Mindspace, Link
Road, Goregaon (W), Mumbai- 400062



U. S. Department of State

*OMB Approval No. 1405-0170
Expiration Date: 01-31-2021
Estimated Burden: 1.5 Hours

TRAINING/INTERNSHIP PLACEMENT PLAN

SECTION 1: ADDITIONAL EXCHANGE VISITOR INFORMATION

Trainee/Intern Name (Surname/Primary, Given Name(s) (must match passport name))		E-mail Address
Garkal Akshay		akshaygarkal452@gmail.com
Program Sponsor		Program Category
GlobalEducational Concepts, Inc.		Intern
Occupational Category	Current Field of Study/Profession	Experience in Field (number of years)
Hospitality and Tourism	Hospitality Studies	0
Type of Degree or Certificate	Date Awarded (mm-dd-yyyy) or Expected	Training/Internship Dates (mm-dd-yyyy)
Bachelor's Degree	05-15-2024	From 07-01-2024 To 06-30-2025

SECTION 2: COMPENSATION

Organization Name		Address		Suite
Tampa Marriott Water Street		505 Water St		
City	State	Zip Code	Website URL	
Tampa	Florida	33602-5403	https://www.marriott.com/en-us/hotels/tpamc-tampa-marriott-water-street/overview/?scid=f2ae0541-1279-4f24-b197-a979c79310b0	
Employer ID Number (EIN)	Exchange Visitor Hours Per Week	Compensation Stipend		Yes If Yes, how much?
521052660	40	Non-Monetary Compensation Value		\$19.00 per Hour
Worker's Compensation Policy	If so, Name of Carrier	Does your Worker's Compensation Policy cover exchange visitors?		
Yes	Beecher Carlson Insurance Services	Yes		
Number of FT Employees Onsite at Location		Annual Revenue		
425		\$25 million or More		

SECTION 3: CERTIFICATIONS

Trainee/Intern - I certify that:

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

Printed Name of Trainee/Intern Akshay Garkal Date (mm-dd-yyyy) 03-23-2024

Signature of Trainee/Intern

Akshay Garkal

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Sponsor -

1. I have reviewed, understand, and will ensure that the Supervisor (as set forth on page 3, section 4) follows his Training/Internship Placement Plan (T/IPP) regarding the Trainee or Intern listed above;
2. I will notify the designated U.S. Department of State's Bureau of Educational and Cultural Affairs (ECA) at the earliest available opportunity regarding any concerns about, changes in, or deviations from this Training/Internship Placement Plan (T/IPP), including, but not limited to, changes of Supervisor or host organization;
3. I will adhere to all applicable regulatory provisions that govern this program (see 22 CFR Part 62), including, but are not limited to, the following:

a. I will ensure that the Trainee or Intern named in this T/IPP receives continuous on-site supervision and mentoring by experienced and knowledgeable staff.

b. I have confirmed with the Supervisor or host organization representative that sufficient resources, plant, equipment, and trained personnel will be available to provide the specified training or internship program set forth in this T/IPP;

c. I will ensure that the Trainee or Intern named in this T/IPP obtains skills, knowledge, and competencies through structured and guided activities such as classroom training, seminars, rotation through several departments, on-the-job training, attendance at conferences, and similar learning activities, as appropriate in specific circumstances;

d. I will ensure that the Trainee or Intern named in this T/IPP does not displace full-or part-time temporary or permanent American workers or serve to fill a labor needed and ensure that the position that the Trainee or Intern fills exists primarily to assist the Trainee or Intern in achieving the objectives of his or her participation in this training or internship program;

e. I certify that this training or internship meets all of the requirements of the Fair Labor Standards Act, as amended (29 U.S.C.201 et seq.). I also certify that training or internships in the field of agriculture meet all requirements of the Migrant and Seasonal Worker Protection Act, as amended (29 U.S.C. 1801 et seq.)

f. I will notify the Department of State if I receive information regarding a serious problem or controversy involving the Trainee or Intern named in this T/IPP that could be expected to bring the Department of State, the Exchange Visitor Program, or the Sponsor's exchange visitor program into notoriety or disrepute; and

g. I declare and affirm under penalty of perjury that the statements and information made herein are true and correct to the best of my knowledge, information and belief. The law provides severe penalties for knowingly and willfully falsifying or concealing a material fact, or using any false document in the submission of this form.

Signature of Responsible Officer or Alternate Responsible Officer

Betsy Hail

Printed Name of Responsible Officer or Alternate Responsible Officer

Betsy Hail

Date (mm-dd-yyyy) 03-27-2024

Name of Sponsor Organization

Global Educational Concepts, Inc.

Program Number P-4-10594

SECTION 4: TRAINING/INTERNSHIP PLACEMENT PLAN

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

Surname/Primary, Given Name(s) (must match passport name) Garkal, Akshay	The Exchange Visitor is: Intern
Program Sponsor Global Educational Concepts, Inc.	Program Number P-4-10594
Main Program Supervisor/POC at Host Organization Jessica Phillips Title Director of Human Resources Ops	Supervisor Contact Information Phone 8132046365 Fax Email jessica.phillips@marriott.com

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PHASE INFORMATION

Phase Site Name		Training/Internship Field	Phase Site Address
Tampa Marriott Water Street		Culinary	505 Water St Tampa, FL 33602-5403
Phase Name	Start Date (mm-dd-yyyy) of Phase	End Date (mm-dd-yyyy) of Phase	Phase
Orientation & Onboarding	07/01/2024	07/05/2024	1 of 4
Primary Phase Supervisor		Supervisor Title	
Matthew Brennan		Executive Chef	
Email		Phone Number	
matthew.brennan@marriott.com		8132107516	
Description of Trainee/Intern's role for this program or phase			
Intern will go through onboarding and orientation which consists of general policies and procedures for working in the hotel. They will be responsible for learning the ins and outs of what it is to be a JW Marriot Associate by learning fundamental rules and tips for having a successful program.			
Specific goals and objectives for this program or phase			
Intern will attend the host company orientation and will be introduced to the Resort management, staff, and team members to become acquainted with the property. The intern will receive a guided tour at the property and will be given an initial orientation in the CULINARY department to go over the training checklist and the training schedule.			
Please list the names and titles of those who will provide continuous (for example, daily) supervision of the Trainee/Intern, including the primary supervisor. What are these person's qualifications to teach the planned learning?			
Brennan, Matthew - 20+ years in the industry, international exp, multiple Leader of the Year awards. Additional supervision of the intern under Chef Matthew's direction during this initial onboarding phase will be provided by Human Resource personnel: Jessica Phillips – Director of Human Resource Operations Elizabeth Duffy – Market Director of Human Resources			
What plans are in place for the Trainee/Intern to participate in cultural activities while in the United States?			
Marriott Tampa will partake in numerous cultural activities during the intern's program including the following: Cultural Experience #1 – Associate Appreciation Week/Culture Day (May) Cultural Experience #2 – Tampa Riverwalk Clean Up (August) Cultural Experience #3 – CMN Annual Charity Golf Tournament (October) Cultural Experience #4 – Halloween Pumpkin Carving and Bake Sale (December)			
What specific knowledge, skills, or techniques will be learned?			
During this initial onboarding phase, the intern will learn how to get to the hotel, where to park, how to clock in, what break policies are, what the late and tardy policies are, how to interact with guests and many other fundamental pieces of information. They will also fill out paperwork for work authorizations and they will receive training packets as well as other key materials for working in the hotel, such as a nametag and a locker.			
How specifically will these knowledge, skills, or techniques be taught? Include specific tasks and activities (Interns) and/ or methodology of training and chronology/syllabus (Trainees)			
Interns will be provided with online training courses through Marriott's Learning and Development platform known as "Digital Learning Zone". These courses will be dedicated to general hotel operations, which includes courses regarding data privacy and protection, fire hazard safety, social media, and other topics. Afterwards they will participate in a multi-day training course called Symphony of Service where they will learn what it takes to be a JW Associate and how they will differentiate themselves from any other type of Marriott employee.			
How will the Trainee/Intern's acquisition of new skills and competencies be measured?			
Intern acquisition of new skills and competencies will be measured using a New Hire Orientation checklist provided by Human Resources. Completion of work authorization paperwork will also be a key indicator of progress.			
Additional Phase Remarks (optional)			



PHASE INFORMATION

Phase Site Name Tampa Marriott Water Street		Training/Internship Field Culinary	Phase Site Address 505 Water St Tampa, FL 33602-5403
Phase Name Orientation & Onboarding	Start Date (mm-dd-yyyy) of Phase 07/01/2024	End Date (mm-dd-yyyy) of Phase 07/05/2024	Phase 1 of 4
Primary Phase Supervisor Matthew Brennan		Supervisor Title Executive Chef	
Email matthew.brennan@marriott.com		Phone Number 8132107516	
Description of Trainee/Intern's role for this program or phase Intern will go through onboarding and orientation which consists of general policies and procedures for working in the hotel. They will be responsible for learning the ins and outs of what it is to be a JW Marriot Associate by learning fundamental rules and tips for having a successful program.			
Specific goals and objectives for this program or phase The intern will attend the host company orientation and will be introduced to the Resort management, staff, and team members to become acquainted with the property. The intern will receive a guided tour at the property and will be given an initial orientation in the CULINARY department to go over the training checklist and the training schedule.			
Please list the names and titles of those who will provide continuous (for example, daily) supervision of the Trainee/Intern, including the primary supervisor. What are these person's qualifications to teach the planned learning? Brennan, Matthew - 20+ years in the industry, international exp, multiple Leader of the Year awards. Additional supervision of the intern under Chef Matthew's direction during this initial onboarding phase will be provided by Human Resource personnel: Jessica Phillips – Director of Human Resource Operations Elizabeth Duffy – Market Director of Human Resources			
What plans are in place for the Trainee/Intern to participate in cultural activities while in the United States? Marriott Tampa will partake in numerous cultural activities during the intern's program including the following: Cultural Experience #1 – Associate Appreciation Week/Culture Day (May) Cultural Experience #2 – Tampa Riverwalk Clean Up (August) Cultural Experience #3 – CMN Annual Charity Golf Tournament (October) Cultural Experience #4 – Halloween Pumpkin Carving and Bake Sale (December)			
What specific knowledge, skills, or techniques will be learned? During this initial onboarding phase, the intern will learn how to get to the hotel, where to park, how to clock in, what break policies are, what the late and tardy policies are, how to interact with guests and many other fundamental pieces of information. They will also fill out paperwork for work authorizations and they will receive training packets as well as other key materials for working in the hotel, such as a nametag and a locker.			
How specifically will these knowledge, skills, or techniques be taught? Include specific tasks and activities (Interns) and/ or methodology of training and chronology/syllabus (Trainees) Interns will be provided with online training courses through Marriott's Learning and Development platform known as "Digital Learning Zone". These courses will be dedicated to general hotel operations, which includes courses regarding data privacy and protection, fire hazard safety, social media, and other topics. Afterwards they will participate in a multi-day training course called Symphony of Service where they will learn what it takes to be a JW Associate and how they will differentiate themselves from any other type of Marriott employee.			
How will the Trainee/Intern's acquisition of new skills and competencies be measured? Intern acquisition of new skills and competencies will be measured using a New Hire Orientation checklist provided by Human Resources. Completion of work authorization paperwork will also be a key indicator of progress.			
Additional Phase Remarks (optional)			

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Primary supervision during this phase will be by Luke Decker, Executive Sous Chef. Highly qualified chef, 20+ years in the field, has run multiple kitchens and outlets.

Under Chef Luke's direction, additional culinary leadership will assist in supervising the intern's training.

Carlos Villalba- Sous Chef 10+ years exp with Marriott, Renaissance

Zachary Cadle- Specialty Restaurant Chef- 5+ years with Marriott and has worked in multiple brands with Marriott.

Michael Von Burg- Assistant Sous Chef- chef experience in multiple brands/hotels with Marriott

Nathaniel Figueroa – Senior Banquet Chef – 10+ years with Marriott, JW Marriott

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

Marriott Tampa will partake in numerous cultural activities during the intern's program including the following:

Cultural Experience #1 – Associate Appreciation Week/Culture Day (May)

Cultural Experience #2 – Tampa Riverwalk Clean Up (August)

Cultural Experience #3 – CMN Annual Charity Golf Tournament (October)

Cultural Experience #4 – Halloween Pumpkin Carving and Bake Sale (December)

What specific knowledge, skills, or techniques will be learned?

Vegetable prep, culinary math, food productions and quality assurance, food presentation for luxury hotels.

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

Hands on training, rap sessions with leaders, and trips to other hotels to learn different methods.

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

Skills will be assessed, and feedback given on a daily basis, by the end the EV will have the knowledge to run their own stations and prepare, execute, and serve a plated meal or buffet.

Additional Phase Remarks (*optional*)

N/A



N/A

Phase Supervisor - I certify that:

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

Signature of Supervisor

Printed Name of Supervisor

Matthew Brennan

Date (mm-dd-yyyy)

03-23-2024

Phase Site Name

Tampa Marriott Water Street

Training/Internship Field

Culinary

Phase Site Address

505 Water St Tampa, FL 33602-5403

Phase Name

Banquet Kitchen

Start Date (mm-dd-yyyy) of Phase

07/06/2024

End Date (mm-dd-yyyy) of Phase

11/02/2024

Phase

2 of 4

Primary Phase Supervisor

Luke Decker

Supervisor Title

Executive Sous Chef

Email

Luke.decker@marriott.com

Phone Number

7274596244

Description of Trainee/Intern's role for this program or phase

The phase will be a full tour of the banquet operations, garde manger, hot side, pastry, and stewarding with a focus on food preparation and execution.

Specific goals and objectives for this program or phase

This will allow the intern to cook, prepare, and serve food in a large format setting, with an understanding of food production methods, formulas, and techniques that serve anywhere from 1000 to 10 guests.

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

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Marriott Tampa will partake in numerous cultural activities during the intern's program including the following:

Cultural Experience #1 – Associate Appreciation Week/Culture Day (May)

Cultural Experience #2 – Tampa Riverwalk Clean Up (August)

Cultural Experience #3 – CMN Annual Charity Golf Tournament (October)

Cultural Experience #4 – Halloween Pumpkin Carving and Bake Sale (December)

What specific knowledge, skills, or techniques will be learned?

The intern will work all stations: breakfast, lunch, dinner, and preparation. They will learn how to write and read a prep list & they will learn how to cook and prepare food in a busy outlet with food quality expectation.

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

This will be evaluated on a daily basis. The product will be compared to the use record and guest feedback, the intern will work with the leads and chefs, & the learning will be done through repetition.

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

The measurement will be the successful running of a shift with minimal assistance, the ability to maintain food quality, timing, and work ethic.

Additional Phase Remarks (optional)

N/A

Phase Supervisor - I certify that:

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

Signature of Supervisor

BHL

Printed Name of Supervisor

Billy Hooker

Date (mm-dd-yyyy)

03-27-2024

Phase Site Name

Training/Internship Field

Phase Site Address

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Page No. 030

Phase Supervisor - I certify that:

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

Signature of Supervisor

LD

Printed Name of Supervisor

Luke Decker

Date (mm-dd-yyyy)

03-27-2024

Phase Site Name

Tampa Marriott Water Street

Training/Internship Field

Culinary

Phase Site Address

505 Water St Tampa, FL 33602-5403

Phase Name

3 Meal Restaurant

Start Date (mm-dd-yyyy) of Phase

11/03/2024

End Date (mm-dd-yyyy) of Phase Phase

03/02/2025

3 of 4

Primary Phase Supervisor

Billy Hooker

Supervisor Title

Sous Chef

Email

Billy.hooker@marriott.com

Phone Number

8134394416

Description of Trainee/Intern's role for this program or phase

Chef Dylan will partner with his sous chefs and the intern to expose them all to the facets of the three meals: breakfast, lunch, and dinner. They will include working all the stations and creating specials.

Specific goals and objectives for this program or phase

The intern will work all stations: breakfast, lunch, dinner, and preparation. They will learn how to write and read a prep list & they will learn how to cook and prepare food in a busy outlet with food quality expectation.

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

Primary supervision during this phase will be Billy Hooker, Sous Chef - Tenured Marriott employee very familiar with the operation and scheduling.

Under Chef Billy's direction, additional culinary leadership will assist in supervising the intern's training.

Gayeon Baek- Sous Chef- 10+ years Ritz-Carlton

Marla Leon- Assistant Sous Chef- 10+ industry exp

What plans are in place for the Trainee/Intern to participate in cultural activities while in the United States?DS-7002
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Phase Supervisor - I certify that:

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

Signature of Supervisor



Printed Name of Supervisor

Matthew Brennan

Date (mm-dd-yyyy)

03-23-2024

PRIVACY ACT STATEMENT

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

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

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

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

PAPER WORK REDUCTION ACT

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



DS-7002
032015

Page 9 of 9

Page No. 032

Tampa Marriott Water Street		Culinary	505 Water St Tampa, FL 33602-5403
Phase Name	Start Date (mm-dd-yyyy) of Phase	End Date (mm-dd-yyyy) of Phase	Phase
Casual & Pool	03/03/2025	06/30/2025	4 of 4
Primary Phase Supervisor		Supervisor Title	
Matthew Brennan		Executive Chef	
Email		Phone Number	
matthew.brennan@marriott.com		8132107516	
Description of Trainee/Intern's role for this program or phase			
This phase will expose the intern to the 6th floor pool and 27th floor new concept. They will learn the station, food preparation, and execution for these busy outlets.			
Specific goals and objectives for this program or phase			
The intern will work all stations: Breakfast, Lunch, Dinner, and preparation. They will learn how to write and read a prep list & they will learn how to cook and prepare food in a busy outlet with food quality expectation.			
Please list the names and titles of those who will provide continuous (for example, daily) supervision of the Trainee/Intern, including primary supervisor. What are these person's qualifications to teach the planned learning?			
Brennan, Matthew - 20+ years in the industry, international exp, multiple Leader of the Year awards.			
Under Chef Matthew's direction, additional culinary leadership will assist in supervising the intern's training.			
What plans are in place for the Trainee/Intern to participate in cultural activities while in the United States?			
Marriott Tampa will partake in numerous cultural activities during the intern's program including the following: Cultural Experience #1 – Associate Appreciation Week/Culture Day (May) Cultural Experience #2 – Tampa Riverwalk Clean Up (August) Cultural Experience #3 – CMN Annual Charity Golf Tournament (October) Cultural Experience #4 – Halloween Pumpkin Carving and Bake Sale (December)			
What specific knowledge, skills, or techniques will be learned?			
The intern will work all stations: Breakfast, Lunch, Dinner, and preparation. They will learn how to write and read a prep list & they will learn how to cook and prepare food in a busy outlet with food quality expectation.			
How specifically will these knowledge, skills, or techniques be taught? Include specific tasks and activities (Interns) and/ or methodology of training and chronology/syllabus (Trainees)			
This will be evaluated on a daily basis. The product will be compared to the use record and guest feedback, the intern will work with the leads and chefs, and the learning will be done through repetition.			
How will the Trainee/Intern's acquisition of new skills and competencies be measured?			
They will be evaluated on the completion and execution of their daily task, comparing the food to a use record and guest feedback.			
Additional Phase Remarks (optional)			
N/A			





U.S. Department of State

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

TRAINING/INTERNSHIP PLACEMENT PLAN

Exchange Visitor (surname/primary, given name)

Jadhav, Gauri Narayan
Email Address: jadhavgauri197@gmail.com
Category: Intern
Occupational Category: Hospitality & Tourism

SEVIS ID: N0036301999
Program Sponsor: Odyssey International Exchange
Program Number: P-4-29241
Training/Internship Dates: 02/15/2025 - 02/14/2026

Additional Participant Details

Current Field of Study/Profession: Hospitality Studies
Experience In Field: 0

Type of Degree or Certificate: Bachelors Degree
Date Awarded or Expected: 06/05/2024

Host Organization

Phases: 4

Host Organization Name: Hard Rock Hotel & Casino Bristol
Address: 500 Gate City Hwy, Bristol, Virginia (VA), 24201
Number of FT Employees Onsite at Location: 575
Annual Revenue: More than \$25 Million
Website URL: <https://www.hardrockhotelcasinobristol.com/>
Main Program Supervisor/POC: Dillard, Nickie
HR Training Manager
gayle.dillard@hrhcbristol.com
Phone: 276-469-7710

Employer ID Number: 833649922
Worker's Comp Policy: Yes, Zurich American Insurance Company
Worker's Comp for Exchange Visitor: Yes
Exchange Visitor Hours per week: 32
Stipend: Yes, 18.00 Per Hour
Non-Monetary Compensation Value:

Certifications

Trainee/Intern

I certify that:

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

Date:

Signature of Jadhav, Gauri Narayan

mm/dd/yyyy

DS-7002 1/2021



Site - Hard Rock Hotel & Casino Bristol

Exchange Visitor (surname/primary, given name)

Jadhav, Gauri Narayan

SEVIS ID: N0036301999

Sponsor

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

Choi, Rha Rhin

Printed name of Responsible Officer or Alternate Responsible Officer

Date:

Signature of Responsible Officer or Alternate Responsible Officer

mm/dd/yyyy

Odyssey International Exchange
Name of Sponsor Organization

P-4-29241
Program Number

Privacy Act Statement

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

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

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

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

Paper Work Reduction Act

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



DS-7002 1/2021

Site - Hard Rock Hotel & Casino Bristol



U.S. Department of State

TRAINING/INTERNSHIP PLACEMENT PLAN

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

Exchange Visitor (surname/primary, given name)

Jadhav, Gauri Narayan
Email Address: jadhavgauri197@gmail.com

SEVIS ID: N0036301999

Program Sponsor: Odyssey International Exchange

Program Number: P-4-28241

Training/Internship Dates: 02/15/2025 - 02/14/2026

Category: Intern
Occupational Category: Hospitality & Tourism

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

Host Organization

Host Organization Name: Hard Rock Hotel & Casino Bristol

Address: 500 Gate City Hwy, Bristol, Virginia (VA),
24201

Phase Name: *Host Company Orientation*

Phases: 1 of 4

Training/Internship Field: Culinary

Start Date: 02/15/2025

End Date: 03/01/2025

Supervisor: Dillard, Nickie

HR Training Manager

gayle.dillard@hrhcbristol.com

Phone: 276-469-7710

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

The participant will receive training in Hospitality with an emphasis on Kitchen Department Operations. The participant will attend the New Hire Orientation which includes the company history, property tour, discuss the hotel policies and procedures, customer service and safety standards. The participant will also receive Departmental Orientation which covers the specific training description, sub-areas covered by the department, chain of command, training schedule, and the department-specific policies and procedures.

Specific Goals and Objectives for this Program or Phase

The objective of this phase is to familiarize the participant with the host company day-to-day operations. Give an overview of the hotel history, discuss the departmental processes and procedures, customer service standards, hotel policies and training guidelines. Tour the participant around the property to meet with the staff members, and assist the participant in completing required documentation prior to the start of the training program.

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

The participant will be under the supervision of Nickie Dillard, HR Training manager. She has sufficient knowledge and experience in Hospitality Industry to supervise the participants during this phase.

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

The participant can visit Downtown State Street, it has a proud heritage going back more than 150 years of being both a fun place to visit and a "Good Place to Live". The participant can explore The Birthplace of Country Music Museum, it tells the story of the legendary 1927 Bristol Sessions – the event in history scholars refer to as the "big bang" of country music – and their lasting impact on the music of today. The participant can also visit Sugar Hollow Park for a nature walk.

What specific knowledge, skills, or techniques will be learned?

The participant will learn the hotel's history, its position in the market, core values, policies, and standard operating procedures. Network with hotel staff members, receive a training checklist, and develop cross-cultural awareness. Learn to be independent, adapt to the new environment, practice professionalism towards team members, and enhance communication skills.

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

The participant will attend the required program orientation organized for new staff members to learn the rules and regulations associated with the property. Receive introductory training in the Kitchen department will follow to discuss the participant training checklist and tasks descriptions.

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

Exchange Visitor (surname/primary, given name)

Jadhav, Gauri Narayan

SEVIS ID: N0036301999

The Immediate Supervisor will review all orientation information with the participant to make sure that the information is understood and absorbed. The participant will also attend all department meetings, briefings and training as required in order to be fully immersed in the operation of the department.

Additional Phase Remarks

The exchange visitor will train a minimum of 32 hours and a maximum of 40 hours per week for the duration of the program. Overtime training is allowed provided that the training is optional, overtime rates apply according to local wage and labor requirements, and the assigned tasks are in-line with the content of the Training Plan.

Certifications

Phase Supervisor

I certify that:

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

Date:

Signature of Dillard, Nickie

mm/dd/yyyy





U.S. Department of State

*OMB APPROVAL NO. 1405-0170

EXPIRATION DATE: 05-31-2024

ESTIMATED BURDEN: 1.5 hours

TRAINING/INTERNSHIP PLACEMENT PLAN

Exchange Visitor (surname/primary, given name)

Jadhav, Gauri Narayan

Email Address: jadhavgauni197@gmail.com

Category: Intern

Occupational Category: Hospitality & Tourism

SEVIS ID: N0036301999

Program Sponsor: Odyssey International Exchange

Program Number: P-4-29241

Training/Internship Dates: 02/15/2025 - 02/14/2026

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

Host Organization

Host Organization Name: Hard Rock Hotel & Casino Bristol

Address: 500 Gate City Hwy, Bristol, Virginia (VA), 24201

Phase Name: *Culinary Fundamentals*

Phases: 2 of 4

Training/Internship Field: Culinary

Start Date: 03/02/2025

End Date: 05/31/2025

Supervisor: Huey, Sean

Executive Chef

sean.huey@hrhc.com

Phone: 276-696-3660

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

This phase will introduce the participant to the overall operations of the kitchen department. The participant will learn the fundamental aspects of the culinary department that are necessary as the program progresses, these includes 1) Culinary Terminology; 2) Kitchen Policies and Operating Procedures; 3) Kitchen Orderliness and Station Set Up; 4) Preparation Procedures; 5) Safety and Sanitation; 6) Storage Guidelines; 7) General Safety Rules and Procedures 8) Inventory and ordering. The participant will also be versed with the host company Kitchen Organization, their roles, and essential function in the department.

Specific Goals and Objectives for this Program or Phase

To have a fundamental understanding of the kitchen operations necessary to progress in the culinary internship program. -Understand the Kitchen Organization and their specific functions in the kitchen, use of equipment, safety rules and sanitation standards. -Understand the General Safety Rules and Procedures of the host company in opening and closing the kitchen. -Completion of food sanitation certifications required by the State, learn local and State health rules and regulations for food service operations.

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

The participant will be under the supervision of Sean Huey, Executive Chef. He has sufficient knowledge and experience in Hospitality Industry to supervise the participants during this phase.

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

The participant take a stroll through downtown Bristol to admire its historic architecture, charming shops, restaurants, and art galleries. The downtown area often hosts events, festivals, and live music performances. The participant can also visit Steele Creek Park, this 2,200-acre park offers a wide range of outdoor recreational activities, including hiking trails, fishing, boating, picnicking, wildlife viewing and also explore the park's nature center, which features exhibits on local flora and fauna.

What specific knowledge skills, or techniques will be learned?

-Learn and be able to use Culinary Terminologies in the course of meal preparation. -Learn station set-up, preparation methods, ingredient selections, mise en place, storing food, ordering and receiving procedures. -The participant will acquire knife skills (proper grip, proper knife handling, and how to maintain control) and the different types of cuts (julienne, matchstick or batonnet) depending on the dish to be prepared. -Health, Safety, and Sanitation protocols in American dining establishments.

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

The participant will take food sanitation certifications required by the State during this phase. -The participant will be taught how to use equipment and how to sanitize and maintain sanitation. -The participant will be shown how department managers monitor inventory levels and when to place orders to replenish supplies. -The participant will assist in food preparation procedures, to include preparation of ingredients such as measuring, marinating, chopping, butchering, and preparing sauces. -Comply with the appropriate procedures to receive and store food including waste management. -Constantly practice handwashing to prevent food contamination. Comply with the nutrition

Exchange Visitor (surname/primary, given name)

Jadhav, Gauri Narayan

SEVIS ID: N0036301999

and sanitation regulations and safety standards.

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

The participant will report to the Immediate Supervisor and will receive feedback on a weekly basis. Regular meetings will be held to discuss the participant's performance and progress.

Additional Phase Remarks

Certifications

Phase Supervisor

I certify that:

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

Date:

Signature of Huey, Sean

mm/dd/yyyy





U.S. Department of State

TRAINING/INTERNSHIP PLACEMENT PLAN

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

Exchange Visitor (surname/primary, given name)

Jadhav, Gauri Narayan
Email Address: jadhavgauri197@gmail.com
Category: Intern
Occupational Category: Hospitality & Tourism

SEVIS ID: N0036301999
Program Sponsor: Odyssey International Exchange
Program Number: P-4-29241
Training/Internship Dates: 02/15/2025 - 02/14/2026

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

Host Organization

Host Organization Name: Hard Rock Hotel & Casino Bristol

Address: 500 Gate City Hwy, Bristol, Virginia (VA),
24201

Phase Name: *Specialty Cuisine*

Phases: 3 of 4

Training/Internship Field: Culinary
Start Date: 06/01/2025
End Date: 10/25/2025

Supervisor: Huey, Sean
Executive Chef
sean.huey@hrhc.com
Phone: 276-696-3660

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

In this phase, the participant will be prepared to train in an area of culinary specialization that is offered at the host company's restaurant outlets. This includes training in preparing Southern-inspired American cuisines. This phase will introduce the participant to the diverse world of culinary specializations which they may want to pursue as a future culinary professional.

Specific Goals and Objectives for this Program or Phase

Create specialty/signature dishes offered by the hotel's restaurants that require advanced culinary skills. -Learn how to design a dish around seasonal and local ingredients. -Learn planning and time management strategies for dishes that take multiple days to prepare. -Learn various regional and ethnic culinary specialties offered by the different restaurant outlets. -Monitor kitchen stations are responsible for the creation of specific dishes from start to plating.

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

The participant will be under the supervision of Sean Huey, Executive Chef. he has sufficient knowledge and experience in Hospitality Industry to supervise the participants during this phase.

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

The participant can visit Benjamin Walls Gallery to experience the signature gallery of internationally recognized artist Benjamin Walls. The participant can explore Bristol Historical Association operates several museums in the area, including the Bristol Train Station Museum, the Bristol Sessions Museum, and the Bristol Virginia-Tennessee Slogan Sign. These museums showcase the history and heritage of Bristol and the surrounding region.

What specific knowledge skills, or techniques will be learned?

Learn to execute, display and present specialty dishes/ items. -Learn how to incorporate seasonal and local ingredients into dishes. -Combine design and creativity in creating specialty items. -Demonstrate discipline in responsibility in creating specialty dishes which often attract the highest amount of criticism and praise from clients. -Time and staff monitoring in ensuring difficult/specialty dishes meet expectations.

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

-Learn all about the specialty items offered by the hotel restaurant outlets and be familiar with the ingredients and tools needed to create the dish. -Learn to prepare and execute specialty items, according to Chef's set standards and specifications. -Learn and practice proper handling and rotation of food, including refrigeration and dry storage. -Learn to prepare a market list according to daily food orders. -Develop and test new recipes according to the supervisor's specifications.

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

DS-7002 1/2021

Phase - Specialty Cuisine





U.S. Department of State

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

TRAINING/INTERNSHIP PLACEMENT PLAN

Exchange Visitor (surname/primary, given name)

Jadhav, Gauri Narayan
Email Address: jadhavgauri197@gmail.com
Category: Intern
Occupational Category: Hospitality & Tourism

SEVIS ID: N0036301999
Program Sponsor: Odyssey International Exchange
Program Number: P-4-29241
Training/Internship Dates: 02/15/2025 - 02/14/2026

Additional Participant Details

Current Field of Study/Profession: Hospitality Studies
Experience In Field: 0

Type of Degree or Certificate: Bachelors Degree
Date Awarded or Expected: 06/05/2024

Host Organization

Phases: 4

Host Organization Name: Hard Rock Hotel & Casino Bristol
Address: 500 Gate City Hwy, Bristol, Virginia (VA), 24201
Number of FT Employees Onsite at Location: 575
Annual Revenue: More than \$25 Million
Website URL: <https://www.hardrockhotelcasinobristol.com/>
Main Program Supervisor/POC: Dillard, Nickie
HR Training Manager
gayle.dillard@hrhcbristol.com
Phone: 276-469-7710

Employer ID Number: 833649922
Worker's Comp Policy: Yes, Zurich American Insurance Company
Worker's Comp for Exchange Visitor: Yes
Exchange Visitor Hours per week: 32
Stipend: Yes, 18.00 Per Hour
Non-Monetary Compensation Value:

Certifications

Trainee/Intern I certify that:

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

Date: _____

Signature of Jadhav, Gauri Narayan _____

mm/dd/yyyy



DS-7002 1/2021

Site - Hard Rock Hotel & Casino Bristol

Exchange Visitor (surname/primary, given name)

Jadhav, Gauri Narayan

SEVIS ID: N0036301999

Sponsor

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

Choi, Rha Rhin

Printed name of Responsible Officer or Alternate Responsible Officer

Date:

Signature of Responsible Officer or Alternate Responsible Officer

mm/dd/yyyy

Odyssey International Exchange
Name of Sponsor Organization

P-4-29241
Program Number

Privacy Act Statement

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

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

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

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

Paper Work Reduction Act

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



DS-7002 1/2021

Site - Hard Rock Hotel & Casino Bristol

Mr. Omkar Misal
At/p- Ahemednagar, Maharashtra

With reference to your application and subsequent discussions you had with us, we are pleased to offer you an appointment as OJT in F&B Production at Enrise by Savaji Pune.

You are required to report on duty on or before 01/08/2024 at Enrise by Savaji Pune (A Unit of Vinode Hospitality) failing which this offer will stand automatically cancelled.

Please bring the original & photocopies of the following documents.

1. All educational certificates.
2. Ten no.'s of passport size latest color photograph and two references at the time of joining.
3. Copy of PAN, Driving License, Voter ID (any one) for proof of address.
4. School leaving certificate for proof of Date of Birth.
5. Experience letter & copy of pay slip for proof of income.

Further, this offer is valid subject to satisfactory reference checks. This letter of offer is based on the information furnished in your application for employment and during the interviews you had with us. If at any time in future, it comes to light that any of this information is incorrect or any relevant information has been pending, then your employment is liable to be terminated without notice. The detailed letter of appointment will be issued to you upon your joining.

Please sign & return the duplicate copy of this letter as a token of acceptance of our offer within 48 hrs from the date of issue.

Thanking you,

For VINODE HOSPITALITY (P)

Authorized Signatory

I hereby accept the above terms and conditions.

Date:

Signature:





December 23, 2024

Abhishek Mupparam
abhishekmupparam373@gmail.com
83788 25874,

SUB: LETTER OF INTENT

Dear **Abhishek,**

With reference to your application and subsequent interview with us, on behalf of '**Chalet Hotels Ltd**' as owners of **Bengaluru Marriott Hotel Whitefield**, we are pleased to offer you the position of '**Guest Service Associate – Front Office**, on **Fixed Term Contract** effective from **January 13, 2025 to December 12, 2025** or as mutually agreed and report to Human Resources dept at 0930 hrs.

Details of your compensation & benefits are mentioned in the following page.

On the day of joining please submit 4 passport size photographs and certified copies of all your certificates (education & previous employments). You will be required to undergo medical tests required as per company policy.

Please note that on doing the reference checks/enquiry, if the management finds any inconsistency or discrepancy in the particulars and supporting credentials provided by you in your application for employment or during the induction or thereafter as the case maybe or if the criminal check in any form is positive or if you are found medically unfit the management shall be free to revoke your offer letter forthwith.

This letter issued is valid for 7 days from the date of issue unless accepted in writing or through email. Kindly confirm back as a token of acceptance.

It is my pleasure to welcome you to the **Bengaluru Marriott Hotel Whitefield** family!

Yours sincerely,

Deepika Lohani
Bengaluru Marriott Hotel Whitefield

Candidate's acknowledgement:

Agreed & Accepted by _____ on _____.





DETAILS OF COMPENSATION & BENEFITS

Abhishek Mupparam

Wages	Monthly Amount	Annual Amount
Basic Salary	18200	218640
House Rent Allowance	2880	34560
Gross Total	21100	253200
PF Contribution @ 12% of Basic	2186	26237
Total CTC	23286	279437
Annual Leaves / Holidays / Offs:	In accordance with the Leave policy in practice as on your date of joining and revised from time to time based on business needs. Apart from the above, you will be also entitled to National and Festival Holidays as per the list issued by the Hotel at the beginning of each year. You will be entitled to six (6) days off in a month, as per Marriott India policy.	
Medical and Insurance:	You will be eligible to participate in the Hotel's health insurance scheme: <ul style="list-style-type: none">• Medclaim Insurance for self and family (spouse and two children) as per a floater policy.• Personal Accident Insurance for self• Group Life Insurance	
Gratuity:	Is applicable in accordance with the Act.	
F&B Discount:	A 50% discount on all food and beverage at any Marriott India hotel food outlet.	
Room Rate Discount:	Discounted room rates at all Marriott hotels worldwide, for friends and family.	
Confidentiality:	You shall not disclose, divulge or communicate in any manner, any information regarding your compensation to any employee of the Company, or anyone outside the Company, except your Department Head or Human Resources Manager.	
Duties & Responsibilities:	You shall devote your working time and effort to the business of the Hotel.	

This attachment is and forms part of the offer letter dated December 23, 2024.

Deepika Lohani
Bengaluru Marriott Hotel Whitefield

Candidate's acknowledgement:

Agreed & Accepted by _____ on _____.



14th November, 2024

Dear Tejas,

We are pleased to confirm an apprenticeship at Sheraton Grand Pune Bund Garden Hotel, Unit BrahmaCorp. Ltd. from 25th November, 2024 to 24th November, 2025 in the Culinary Department.

The validity of this offer is subject to positive police verification and medical checkup.

Please report to the undersigned at the Human Resources Department on the joining date mentioned at 10:30 am along with the following:

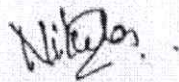
- 1) Aadhar Linked PAN Card or Driving License or Voter ID- PDF
- 2) Updated Aadhar Card with full date of birth- PDF
- 3) Educational Documents (Marksheets or Leaving Certificate)- PDF
- 4) Bank Details (Passbook/Cancelled Cheque) With Account Number and IFSC
- 5) Scanned Signature- JPG 6. Scanned Passport size Photo- JPG
- 6) Police verification certificate
- 7) Medical fitness certificate

You will have to follow the code of conduct of the Organization. We trust that this exposure will be beneficial to you in your career and will be a great learning experience.

Please send us an acknowledgement as a token of your acceptance.

for, Sheraton Grand Pune, Bund Garden

Yours Sincerely,



Nikita Abhyankar
Quality & Training Manager

Candidates Acknowledgment: _____

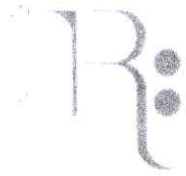


Sheraton Grand Pune Bund Garden

Raja Bahadur Mill Rd, Sangamvadi, Pune, Maharashtra 411001

T: 020 6641 1111

Marriott.com/PNQMD



OFFER LETTER

Mr. RAHUL SINGH

Dear Mr. Rahul,

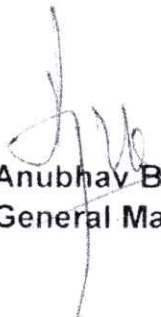
Further to your application and subsequent interview you had with us, we are pleased to offer you the position of **"Trainee Steward"** in **"F&B Service"** Department with our organization **Regenta SG'S GreenOtel, Lonavala by Royal Orchid Hotels.**

Your Detailed letter of offer & appointment shall be given to you on joining your duty. Please bring your original copy of the experience letter, marks sheet, etc. of the testimonials.

Please confirm your acceptance of the above, by signing the duplicate copy of this letter and the date of reporting for duty will be on or before **27th May 2024.**

I personally and on behalf of the company welcome you to Regenta SG'S GreenOtel, Lonavala by Royal Orchid Hotels Ltd and look forward to a long Association.

For Regenta SG'S GreenOtel, Lonavala.


Anubhav Bhan
General Manager



Salary Structure -Annexure I

Name: Mr. RAHUL SINGH

Designation: TRAINEE STEWARD

Department : F&B SERVICE

DOJ: 27th May 2024

Unit Name & Location: Regenta Sg's GreenOtel, Lonavala

Salary Break Up

Sr No	Payment Head	Monthly (Earning)	Deduction
1	Basic Salary	7142	
2	HRA	1428	
3	Conveyance Allowance	2000	
4	Special pay	1930	
5	ESIC		94
6	PT		200
7	PF Share		857
8	Accommodation charges		200
	Total Gross	12500	1351
	Net Salary	11149	

For Regenta SG'S GreenOtel, Lonavala.

Anubhav Bhan
General Manager





U.S. Department of State

Training/Internship Placement Plan

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

Exchange Visitor (surname/primary, given name)

TONAGE, ANKITA SAMPAT

Email Address: tonageankita78@gmail.com

Category: INTERN

Occupational Category: Hospitality and Tourism

SEVIS ID:

Program Sponsor: LifeTRAVELED, Inc.

Program Number: P-4-19041

Training/Internship Dates: 12/01/2024 - 11/30/2025

Additional Participant Details

Current Field of Study/Profession: Hospitality Studies

Experience in Field: null years

Type of Degree or Certificate: Bachelor's Degree

Date Awarded or Expected: 06/15/2024

Host Organization

Phases: 4

Host Organization Name: UCF Hotel Venture Partnership dba Royal Pacific Resort

Address: 6300 HOLLYWOOD WAY, ORLANDO, FL 32819

Number of FT Employees: 627

Onsite at Location:

Annual Revenue: \$3 - \$10 Million

Website URL: www.loewshotels.com

Main Program: Martinez, Marco

Supervisor/POC: Professional Recruiter
marcomartinez@loewshotels.com
Phone: 407-503-9081

Employer ID Number: 593512023

Worker's Comp Policy: Yes, Transportation Insurance Company

Worker's Comp for Exchange Visitor: Yes

Exchange Visitor Hours per week: 32

Stipend: Yes, 19.50 per Hour

Non-Monetary Compensation Value:

Certifications

Trainee/Intern

I certify that:

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

Ankita Tonage

10 / 10 / 2024

Date:

Signature of TONAGE, ANKITA SAMPAT

mm/dd/yyyy



DS-7002 1/2021

Site - UCF Hotel Venture Partnership dba Royal Pacific Resort

Page 1 of 2

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U.S. Department of State

Training/Internship Placement Plan

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

Exchange Visitor (surname/primary, given name)

TONAGE, ANKITA SAMPAT

Email Address: tonageankita78@gmail.com

Category: INTERN

Occupational Category: Hospitality and Tourism

SEVIS ID:

Program Sponsor: LifeTRAVELED, Inc.

Program Number: P-4-19041

Training/Internship Dates: 12/01/2024 - 11/30/2025

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

Host Organization

Host Organization Name: UCF Hotel Venture Partnership dba Royal Pacific Resort

Address: 6300 HOLLYWOOD WAY, ORLANDO, FL 32819

Phase Name: Orientation

Phase 1 of 4

Training/Internship Field: Hospitality & Tourism: Culinary Arts

Start Date: 12/01/2024

End Date: 12/31/2024

Supervisor: Martinez, Marco

Professional Recruiter

marcomartinez@loewshotels.com

407-503-9081

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

The Exchange Visitor (EV) will become familiar with the organization's operations, key staff and personnel. In addition to their Culinary orientation, EV will attend The Loews Royal Pacific Hotel's training where they will learn the host employer's culture, effective communication skills, serving the public professionally and confidently and how to interact successfully with team members. The EV will also learn to navigate the property as the Loews Royal Pacific Hotel.

Specific Goals and Objectives for this Program or Phase

The EV will initially take part in an orientation with the host site and be introduced to supervisors and mentors. Initial training will be scheduled and required documentation completed. The EV will be guided in the process of securing suitable housing and acclimated into the community. A second objective of this phase is to make sure they are well acclimated into the Loews Hotel corporate culture.

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

Marco Martinez has worked for Loews Hotels for over 10 years in various rolls including Training, Management and in Talent Acquisition. He has previous experience in the Hospitality and Retail industries in both Office Coordination and Operations Supervision. Marco holds a BA in Business Administration and Management.

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

During their training program the EV can experience any or all of the following cultural activities: Enjoy the holidays with a whimsical twist when they visit Who-ville at Islands of Adventure, Universal Studios, for the annual Grinchmas event. In February, they can venture to South Florida and Hang with celebrities, chefs, and cooks at the South Beach Food and Wine Festival for culinary demonstrations and tastings. The Outta Control Magic Comedy Dinner Show will provide up-close interactions in a combination of amazing magic, impersonations and improv comedy. Expect to be impressed at this interactive, entertaining and hilariously funny dinner show. They can experience a Taste of Soul Food Festival, May 12. A feast of sight, sounds, and tastes of the African American and other diverse cultures of soul food cooking, featuring vendors, activities and lots of food and music. The Orlando Science Center has many exhibits such as NatureWorks, DinoDigs exhibit, Our Planet exhibit and the Science Park exhibit. They can hop on board the exclusive and convenient I-RIDE Trolley service and discover miles of fun that make up the International Drive Resort Area. The trolley is a cost-saving way to cruise the International Drive in charming style, and a great way for them to get a broad overview of the area surrounding their program location and will provide ideas for cultural activities to plan for the rest of their stay, such as local tourist spots like Disney World, The Epcot Center, and World of Chocolate Museum.

What specific knowledge skills, or techniques will be learned?

The EV will gain a clear overview of the organization's operations and its clientele. The EV will learn the scope of the organization's activities, the history, the organizational mission and objectives as well as the significance of the division and departments they will train in and how it adds to the success of the organization. The EV will begin acclimating to the U.S. with help from mentors and colleagues and will begin learning about differences of life in the U.S.

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

The EV will be taught by experienced trainers who do professional training for the Loews Hotel. The Culinary orientation will be taught by each of the department heads. The EV will be introduced to the various areas which will be covered throughout the training program and the subject matter to be covered. The first part of orientation will be taught classroom style. The second part of this phase is hands-on training in the kitchen.

DS-7002 1/2021



Phase - Orientation

Page 1 of 2

Doc ID: 950bdf22faa48a38a796738c4816a1e85769ae2

Exchange Visitor (surname/primary, given name)

TONAGE, ANKITA SAMPAT

SEVIS ID:

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

The instructors will teach the advanced skills and these skills will be adapted through monitoring. As the supervisor and EV become comfortable with the required skills, greater responsibility and independence will be offered. As the EV learns the more advanced operational knowledge, processes, and policies, the executive chefs will give their critique and offer suggestions on how to execute their projects in a more productive and successful way.

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

At the end of the phase and end of the program, a program supervisor will complete Sponsor required Final Evaluation form to rate EV's performance and acquisition of new skills and techniques and discuss its evaluation with EV and provide the completed form to the Sponsor. As required by federal regulation, the evaluation form must be submitted before the end of the program and signed by both Exchange Visitor and supervisor.

Additional Phase Remarks

Exchange Visitor will complete all monthly check ins during this phase. Exchange Visitor will not participate in any training considered prohibited under Appendix E of 22 C.F.R 62, including bartender training.

Certifications

Phase Supervisor I certify that:

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

Nando Belmonte

Signature of Belmonte, Nando

10 / 15 / 2024

Date:

mm/dd/yyyy



Exchange Visitor (surname/primary, given name)

TONAGE, ANKITA SAMPAT

SEVIS ID:

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

The Executive Chef staff will train the EV in all the aspects of the operations and relevant administration and management procedures and techniques within the kitchen. The EV will initially participate in a department orientation specific to the phase objective and the areas of responsibility. Subsequent training will include department standards and policy training. Through shadowing colleagues and direct monitoring, the EV will gradually develop the skills and knowledge level to achieve proficiency in each of the skills to be imparted in this phase.

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

At the end of the phase, the program supervisor will complete a Post Phase Evaluation or Conference with Exchange Visitor to measure EV's success in meeting the goals and objectives outlined in the phase. In case of any concerns or problems, Host Organization will notify Sponsor immediately.

Additional Phase Remarks

Exchange Visitor will complete all monthly check ins during this phase. Exchange Visitor will not participate in any training considered prohibited under Appendix E of 22 C.F.R 62, including bartender training.

Certifications

Phase Supervisor I certify that:

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

Nando Belmonte

Signature of Belmonte, Nando

Date: 10 / 15 / 2024

mm/dd/yyyy





U.S. Department of State

Training/Internship Placement Plan

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

Exchange Visitor (surname/primary, given name)

TONAGE, ANKITA SAMPAT

Email Address: tonageankita78@gmail.com

Category: INTERN

Occupational Category: Hospitality and Tourism

SEVIS ID:

Program Sponsor: LifeTRAVELED, Inc.

Program Number: P-4-19041

Training/Internship Dates: 12/01/2024 - 11/30/2025

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

Host Organization

Host Organization Name: UCF Hotel Venture Partnership dba Royal Pacific Resort

Address: 6300 HOLLYWOOD WAY, ORLANDO, FL 32819

Phase Name: *Culinary Training*

Phase 3 of 4

Training/Internship Field: Hospitality & Tourism: Culinary Arts

Start Date: 05/01/2025

End Date: 08/31/2025

Supervisor: Belmonte, Nando

Executive Chef

nbelmonte@loewshotels.com

407-503-3450

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

This phase will transition from learning the initial tasks and operations of Loews Hotel's kitchens and procedures to primarily focusing on culinary skills, techniques, and traits. The EV will spend time working in different kitchen departments, some of these are Deli, Pizza & Pasta, Saute, Grill and Main Kitchen, as well as in different restaurants. During this phase the EV will be interacting with hundreds of guests daily as part of a larger team. They will be responsible for preparing food items to standard and serving them.

Specific Goals and Objectives for this Program or Phase

EV will be given more tasks and objectives in this phase as they have successfully completed Phase 2. EV will learn to complete orders and make decisions in real-time, moving through actual challenges of being a culinary chef. They will learn how to make different dishes from the different kitchen departments like Deli, Pizza & Pasta, Saute, Grill and Main Kitchen. Another goal of this phase is to enable the EV to move onto the next phase in which they would have more hands on duties involving preparing and serving of large quantities of foods utilizing numerous kitchen techniques. This phase will help the EV to be able to put all of the learned skills and work "standalone" on their own with minimal supervision in the next phase.

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

Nando Belmonte is executive chef at Loews Royal Pacific Resort at Universal Orlando. He was on the opening teams for both Loews Royal Pacific Resort and its sister property, Loews Portofino Bay Hotel. Chef Nando has been instrumental in the development, implementation and ongoing operation of several of Loews Hotels' most successful food and beverage outlets at Universal Orlando Resort. Born in Rome, Italy, Chef Nando grew up in Sydney, Australia, where he graduated from the Sydney TAFE College of Culinary Arts. He began his culinary career in several of Sydney's most renowned restaurants and even ran his own restaurant before joining the hotel industry. He worked his way through the banquet departments and fine dining restaurants at the Sydney Hilton International Hotel and the Sydney Novotel Hotel, where he worked under renowned Chef Hiner Volkens, a member of the German Olympic Culinary team. Chef Nando came to the United States in 1995, when he joined the Hyatt Regency Grand Cypress, working first in their three-meal restaurant and later in an upscale seafood restaurant that was rated among the top ten in the country by the Zagat guide. A member of the American Culinary Federation since 1995, Chef Nando has won numerous culinary awards, including a silver medal in the Individual Seafood Signature Dish Cook-off in 1999, as well as silver medals in the Team Super Challenge and Pasta Cook-off in 2003.

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

During their training program the EV can experience any or all of the following cultural activities: Enjoy the holidays with a whimsical twist when they visit Who-ville at Islands of Adventure, Universal Studios, for the annual Grinchmas event. In February, they can venture to South Florida and Hang with celebrities, chefs, and cooks at the South Beach Food and Wine Festival for culinary demonstrations and tastings. The Outta Control Magic Comedy Dinner Show will provide up-close interactions in a combination of amazing magic, impersonations and improv comedy. Expect to be impressed at this interactive, entertaining and hilariously funny dinner show. They can experience a Taste of Soul Food Festival, May 12. A feast of sight, sounds, and tastes of the African American and other diverse cultures of soul food cooking, featuring vendors, activities and lots of food and music. The Orlando Science Center has many exhibits such as NatureWorks, DinoDigs exhibit, Our Planet exhibit and the Science Park exhibit. They can hop on board the exclusive and convenient I-RIDE Trolley service and discover miles of fun that make up the International Drive Resort Area. The trolley is a cost-saving way to cruise the International Drive in charming style, and a great way for them to get a broad overview of the area surrounding their program location and will provide ideas for cultural activities to plan for the rest of their stay, such as local tourist spots like Disney World, The Epcot Center, and World of Chocolate Museum.

What specific knowledge skills, or techniques will be learned?

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Phase - Culinary Training

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U.S. Department of State

Training/Internship Placement Plan

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

Exchange Visitor (surname/primary, given name)

TONAGE, ANKITA SAMPAT

Email Address: tonageankita78@gmail.com

Category: INTERN

Occupational Category: Hospitality and Tourism

SEVIS ID:

Program Sponsor: LifeTRAVELED, Inc.

Program Number: P-4-19041

Training/Internship Dates: 12/01/2024 - 11/30/2025

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

Host Organization

Host Organization Name: UCF Hotel Venture Partnership dba Royal Pacific Resort

Address: 6300 HOLLYWOOD WAY, ORLANDO, FL 32819

Phase Name: *Advanced Special Culinary Project Training*

Phase 4 of 4

Training/Internship Field: Hospitality & Tourism: Culinary Arts

Start Date: 09/01/2025

End Date: 11/30/2025

Supervisor: Belmonte, Nando

Executive Chef

nbelmonte@loewshotels.com

407-503-3450

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

This phase will teach the EV how to apply newly gained culinary skills in a kitchen environment in order to help them get ready for adapting to new kitchens in their future jobs as culinary artists. This will be the last phase and is designed to challenge the EV with more advanced cooking techniques as they will be given freedom to create their own signature dishes.

Specific Goals and Objectives for this Program or Phase

This phase will be used to prepare the EV for a real hotel culinary environment and a professional career as a culinary artist. Executive chefs at Loews Hotel will work closely with the EV and challenge them with special projects and extended cooking activities. After completing this phase, the EV should feel adequately prepared for a career at a large restaurant or kitchen.

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

Nando Belmonte is executive chef at Loews Royal Pacific Resort at Universal Orlando. He was on the opening teams for both Loews Royal Pacific Resort and its sister property, Loews Portofino Bay Hotel. Chef Nando has been instrumental in the development, implementation and ongoing operation of several of Loews Hotels' most successful food and beverage outlets at Universal Orlando Resort. Born in Rome, Italy, Chef Nando grew up in Sydney, Australia, where he graduated from the Sydney TAFE College of Culinary Arts. He began his culinary career in several of Sydney's most renowned restaurants and even ran his own restaurant before joining the hotel industry. He worked his way through the banquet departments and fine dining restaurants at the Sydney Hilton International Hotel and the Sydney Novotel Hotel, where he worked under renowned Chef Hiner Volkens, a member of the German Olympic Culinary team. Chef Nando came to the United States in 1995, when he joined the Hyatt Regency Grand Cypress, working first in their three-meal restaurant and later in an upscale seafood restaurant that was rated among the top ten in the country by the Zagat guide. A member of the American Culinary Federation since 1995, Chef Nando has won numerous culinary awards, including a silver medal in the Individual Seafood Signature Dish Cook-off in 1999, as well as silver medals in the Team Super Challenge and Pasta Cook-off in 2003.

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What specific knowledge skills, or techniques will be learned?

During this phase, the EV will be given freedom to create signature items. The EV will develop their own individual style of cooking and signature creations along with presentation techniques, advanced culinary skills such as: sauteing, roasting, frying, and steaming. The EV will also learn how to complete advanced recipes to specifications. In this phase the EV will focus on working "standalone" style utilizing these skills and honing time/temperature angle of different techniques requiring different appliances with real time demands in order to produce standardized product. This will prepare the EV for execution of a four course meal at the end of their training.

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Phase - Advanced Special Culinary Project Training

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Exchange Visitor (surname/primary, given name)

TONAGE, ANKITA SAMPAT

SEVIS ID:

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

At the end of the phase, the program supervisor will complete a Post Phase Evaluation or Conference with Exchange Visitor to measure EV's success in meeting the goals and objectives outlined in the phase. In case of any concerns or problems, Host Organization will notify Sponsor immediately.

Additional Phase Remarks

Exchange Visitor will complete all monthly check ins during this phase. Exchange Visitor will not participate in any training considered prohibited under Appendix E of 22 C.F.R 62, including bartender training.

Certifications

Phase Supervisor I certify that:

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

Marco Martinez

Signature of Martinez, Marco

10 / 14 / 2024

Date:

mm/dd/yyyy



Exchange Visitor (surname/primary, given name)

TONAGE, ANKITA SAMPAT

SEVIS ID:

Sponsor

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

Marina Onaca

Printed name of Responsible Officer or Alternate Responsible Officer



Signature of Responsible Officer or Alternate Responsible Officer

Date:

10 / 16 / 2024

mm/dd/yyyy

LifeTRAVELED, Inc.

Name of Sponsor Organization

P-4-19041

Program Number

Privacy Act Statement

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

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

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

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

Paper Work Reduction Act

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



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Sent for signature to TONAGE, ANKITA SAMPAT (tonageankita78@gmail.com), Marco Martinez (marcomartinez@loewshotels.com), Belmonte, Nando (nbelmonte@loewshotels.com) and Marina Onaca (marina@lifetraveled.org) from interntrainee@lifetraveled.org
IP: 72.189.146.207



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IP: 157.33.105.232









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