

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

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

<b>Criterion 6 – Governance, Leadership and Management</b>		
<b>Key Indicator – 6.2 Strategy Development and Deployment</b>		
<b>6.2.1 The institutional Strategic/ perspective plan is effectively deployed</b>		
<b>Sr. No.</b>	<b>List of Documents</b>	<b>Page No.</b>
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# Savitribai Phule Pune University



## Circular No. 92 of 2023

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

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

#### Term - I

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

#### Term - II

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

#### NOTE :

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

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



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





**Copy to: for Information and necessary action**

The Members of the Management Council.

The Deans of Faculties.

The Registrar, Savitribai Phule Pune University, Pune.

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

The Heads of all University Departments.

The Principals of all Affiliated Colleges.

The Directors of all Recognized Institutes.

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

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

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





### Academic Calendar

A.Y. 2023-24

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







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**Academic Calendar**  
**A.Y. 2023-24**

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

  
Prof. B. R. Shendage  
Academic Coordinator



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





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<b>Name of Activity</b>	<b>Orientation Programme</b>
<b>Year</b>	10 <sup>th</sup> July to 15 <sup>th</sup> July 2022.
<b>Venue</b>	Institute building
<b>No. of Students &amp; Faculty members</b>	49+7
<b>Faculty In-Charge</b>	Prof. R.R.Khatavkar
<b>Purpose of Event</b>	<ul style="list-style-type: none"> <li>To introduce the first year students to the hotel industry.</li> <li>To acquaint the students various policies and procedure of the institute</li> </ul>
<b>Outcome</b>	<ul style="list-style-type: none"> <li>Students understood the career prospectus in the hotel industry</li> <li>Students understood the policies and procedures followed by the institute.</li> </ul>







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<b>Name of Activity</b>	<b>"A Guest Lecture on Entrepreneur Development- Success Mantra"</b>
<b>Year</b>	2nd September. 2023
<b>Venue</b>	Seminar Hall, IHMCT Ahmednagar
<b>No. of participants</b>	54
<b>Faculty In-Charge</b>	Prof. V.U. Maniyar
<b>Purpose of Event</b>	<ul style="list-style-type: none"><li>• To Motivate Students through</li><li>• To encourage students to develop Entrepreneur Skills.</li></ul>
<b>Outcome</b>	<ul style="list-style-type: none"><li>• Students get motivated by words of Business Tycoon</li><li>• Students understand and acquainted the Success Mantra.</li></ul>





## REPORT OF THE EVENT / ACTIVITY

<b>Activity / Event:</b>	<b>“Preparation for Competitive Examination”</b>
<b>Day and Date:</b>	Tuesday, 17 <sup>th</sup> October 2023
<b>Venue / Place:</b>	Seminar Hall , IHMCT Ahmednagar
<b>Mode of Conduct:</b>	Offline
<b>No. of Participant</b>	48
<b>Purpose</b>	<ul style="list-style-type: none"> <li>To provide awareness to the students about the various types of jobs offered both in the Central and State Government.</li> <li>To develop competitive skills through various types of objective tests.</li> <li>To train them by conducting aptitude test based on verbal and quantitative skills.</li> <li>To enhance their ability to speak in English and face an interview.</li> </ul>
<b>Outcome</b>	<ul style="list-style-type: none"> <li>After graduation students can opt for various competitive examinations, which can open the doors for many positions in government sector.</li> </ul>

### Photos of the Activity





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**REPORT OF THE EVENT / ACTIVITY**

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



**Photo of Activity**





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<b>Activity / Event:</b>	<b>Laundry Visit Report</b>
<b>Day and Date:</b>	09/10/2023, Monday.
<b>Venue / Place:</b>	Gajraj Laundry, Bistabaug, Ahmednagar- 414003
<b>Mode of Conduct:</b>	Visit
<b>No. of Participant</b>	38
<b>Purpose:</b>	To understand the commercial laundry operations.
<b>Outcome</b>	<ul style="list-style-type: none"> <li>➤ Students got acquainted with the various laundry operations like washing and Dry cleaning</li> <li>➤ Students observed the various equipment used in a commercial laundry.</li> </ul>





## Workshop on Wine Tasting

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

### SNAPSHOTS OF ACTIVITY



Knowledge sharing through theoretical and practical ways





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







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(NAAC Accredited with 'B' Grade)

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

Ref. No. :

Date : / / 20

**DETAILS OF CERTIFICATE COURSES OFFERED**

**ACDEMIC YEAR 2023 – 24**

CERTIFICATE COURSES				
No.	Certificate Course Name	Duration	No. of Participants Enrolled	No. of Participants Completed the Course
1	'Soft Skills for Hospitality Industry'	30 hours	42	30
2	'Yog Pravesh'	30 hours	28	28

  
I/c. Principal  
Institute of  
Hotel Management & Catering Technology  
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CERTIFICATE COURSE IN

'SOFT SKILLS FOR HOSPITALITY INDUSTRY'

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

Photos of the Activity



Inauguration and conduct of Certificate Course



Prof. Girish Kukreja in classes

Presentation by student



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**CERTIFICATE COURSE IN**  
**'YOG PRAVESH'**

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

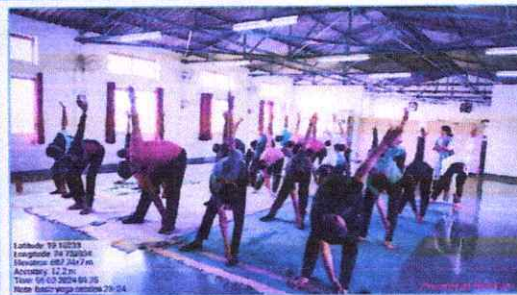
**Photos of the Activity**



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



**Conduct of**  
**Yogasanas and**  
**Pranayama in**  
**classes**



**Certificate Distribution by the dignitaries**





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INST. CODE NO. C001863

Ref. No. :

Date : / / 20

**LIST OF FUNCTIONAL MOU'S SIGNED BY THE INSTITUTE**

**ACADEMIC YEAR 2023 – 24**

No.	Organization with MoU signed	Date of MOU Signed	Valid For
1.	Gajraj Dry Cleaners Ahmednagar	14/07/2023	1 year
2.	Career4You, Navi Mumbai	21/09/2023	1 year
3.	Shubh Flowers and Events Ahmednagar	21/10/2023	1 year

I/c. Principal  
Institute of

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



## MEMORANDUM OF UNDERSTANDING

(MoU)

Between

SHUBH FLOWER AND EVENTS,  
AHMEDNAGAR, MAHARASHTRA

and



AJMVPS

INSTITUTE OF HOTEL MANAGEMENT AND CATERING  
TECHNOLOGY,

AHMEDNAGAR, MAHARASHTRA





**MEMORANDAM OF UNDERSTANDING**

**(MoU)**

**Between**

**Shubh Flower and events**

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

**And**

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





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

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

**Shubh Flowers and Events**

Opp. Khakidas Baba Math, Near New Arts College,

Laltaki Road, Ahmednagar, 414001.

Maharashtra

Contact No.: - 7387737737

Email: [shubhflowersnevents@gmail.com](mailto:shubhflowersnevents@gmail.com)

and

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

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

Email:- [ihmctajmvps@gmail.com](mailto:ihmctajmvps@gmail.com)

Contact No.: - 0241 2326778

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

**About Shubh Flowers and Events:**

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

**About the Institute:**

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





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

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

**Purpose of MoU:**

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

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





**Terms and Conditions:**


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

Date: 21/09/2023

Place: Ahmednagar

Signatories of MoU:

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

शुभ फ्लॉवर्स अँड इवेन्ट्स, करिता  
For   
प्रोप्रायटर  
Shubh Flowers and Events  
Ahmednagar

Witness:

- 1) Prof. Rachana Khatrikar - Shetkar
- 2) Prof. B.R. Shendage

Witness:

- 1) Patel A.S.
- 2) \*







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Ref. No. :

Date : / / 20

**List of Students Placed  
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/-



# COURTYARD

BY MARRIOTT

19<sup>th</sup> 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.)



**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](http://www.courtyardnashik.com) | [www.marriott.com](http://www.marriott.com)

Registered Office: Shweta Infrastructure & Housing (I) Pvt. Ltd., CIN: U45200MH2005PTC155493, Plot No. 10, Plot No. 11, Plot No. 12, Plot No. 13, 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:	
Benefits	Basic	13,108
	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.		
<p>for, Courtyard By Marriott, Nashik (a Unit of Shweta Infrastructure and Housing (I) Pvt. Ltd.)</p>  <p><b>Biplab Biswas</b> Human Resources Manager</p>		
<p><b>Candidate's acknowledgement:</b></p> <p>Agreed &amp; Accepted by  on 22-7-2024</p>		

Courtyard by Marriott® Nashik

Near Mumbai Naka, Mumbai – Asia National Highway Nashik - 422001, Maharashtra, India  
 Telephone: +91 02534666555 | Fax: +91 02534666555 | www.courtyardnashik.com www.marriott.com

Registered Office: Shweta Infrastructure & Housing (I) Pvt. Ltd., CIN: U46200MH2006PTC105493, Samiksha HQ: 1/33, NICE Area  
 Street No 7, Solapur MIDC, Nashik Maharashtra - 422007







August 01, 2024

Abhishek Mupparam  
Chinamay Colony, Panchavati Nagar,  
Savadi, Ahmednagar-414003

Regarding your application and subsequent discussions with us, we are pleased to offer you an appointment as Front Office Associate at Grade 9B with Enrise by Sayaji, Ahmednagar of Sayaji Hotels Limited.

You are required to report on duty on or before August 1, 2024 at Enrise by Sayaji, Ahmednagar failing which this offer will stand automatically canceled.

Statutory deductions are as applicable.

Please bring the original & photocopies of the following documents.

1. All educational certificates
2. Ten no.'s of passport size latest color photograph
3. Copy of PAN, Aadhar Card, Voter ID, Driving License, Passport (anyone) for proof of address and proof of photo identity
4. Proof of Date of Birth
5. Experience letter & copy of pay slips for proof of income
6. Covid Vaccine Certificate

Further, this offer is valid and subject to satisfactory reference checks. This letter of offer is based on the information furnished in your application for employment and during the interview you had with us.

Please acknowledge & return the duplicate copy of this letter as a token of acceptance at the earliest.

Thanking you,

For Sayaji Hotels Limited,



*[Signature]*  
Assistant Human Resource Manager

I hereby accept the above terms and conditions

*[Signature]*  
Signature

Enrise by Sayaji, Ahmednagar  
A Unit of Expedition Hospitality Pvt. Ltd.  
Nagar, Manmad road, opp. Domino's pizza, savadi,  
Ahmednagar-414003  
Contact Number: 91 7447454008

www.sayajihotels.com





14<sup>th</sup> November, 2024

Dear Tejas,

We are pleased to confirm an apprenticeship at Sheraton Grand Pune Bund Garden Hotel, Unit BrahmaCorp. Ltd. from 25<sup>th</sup> November, 2024 to 24<sup>th</sup> 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





U.S. Department of State

## Training/Internship Placement Plan

OMB APPROVAL NO. 1405-0170  
EXPIRATION DATE: 03/31/2024  
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 roles 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.



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







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: Production in the Kitchen

Phase 2 of 4

Training/Internship Field: Hospitality & Tourism; Culinary Arts

Start Date: 01/01/2025

End Date: 04/30/2025

Supervisor: Belmonte, Nando

Executive Chef

nbelmonte@loewshotels.com

407-503-3450

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

This phase is designed to introduce the EV to the Loews Hotel's kitchen department. This phase will cover the basic cooking areas and kitchens that are used to make the resort run successfully. The EV will also receive training on the specific types of ovens used and the storage areas for both cold / hot produce. They will also learn to use all of the utensils and tools of the Culinary profession needed to be a productive member of the team.

#### Specific Goals and Objectives for this Program or Phase

There are three important goals of this phase. The first goal is for the EV to learn all areas of the kitchen and to operate these areas with expertise. Secondly the EV will learn how to effectively use all of the tools available to a Culinary Chef - many of which they will have never before been trained on how to use properly and lastly to be able to store produce and finished product properly until needed.

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?

The EV will learn how to properly prepare all foods served in the hotel. They will be taught the finer points of the Culinary Arts. They will learn how to use the equipment and proper storage techniques. EV will be learning the Kitchen equipment and proper Sanitation and Safety policies. They will also learn proper food storage, time and temperature control, requisitions, food storeroom procedures, knife skills and the proper chemical use in the kitchen.

DS-7002 1/2021

Phase - Production in the Kitchen

Page 1 of 2

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Exchange Visitor (surname/primary, given name)

TONAGE, ANKITA SAMPAT

(SEVIS ID)

The EV will learn to complete recipes to specifications, how to comprehend cooking times, and learn preparation amounts. They will be able to observe and learn dynamics of a busy kitchen department and how to successfully integrate into a larger team of culinary professionals. The EV will learn the importance of using reports, meetings, and historical data in order to plan stocking, prepping, and execution of service in ever changing needs of each department in the kitchen. They will learn how to create, read, and follow recipes as well.

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 restaurant 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

10 / 15 / 2024

Date:

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

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### 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, Sauté, 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, Sauté, 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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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: 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.

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?

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*

10 / 14 / 2024

Signature of Martinez, Marco

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



Date: 10 / 16 / 2024

Signature of Responsible Officer or Alternate Responsible Officer

mm/dd/yyyy

LifeTRAVELED, Inc.

P-4-19041

Name of Sponsor Organization

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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Site - UCF Hotel Venture Partnership dba Royal Pacific Resort

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I/c. Principal  
Institute of

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