

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 VII – Institutional Values and Best Practices		
Key Indicator - 7.3 Institutional Distinctiveness		
7.3.1 The performance of the Institution distinctive to its priority and thrust		
Sr. No.	List of Documents	Page No.
1.	List of Students Placed Abroad	1
2.	Students Job Offer Letters placed abroad in 23-24	2
3.	Placement details of students	43
4.	Students Entrepreneurs Ventures Photos – representative sample	44

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

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

List of Students Placed/Working Abroad

Sr. No.	A.Y.	Name of Student	Country of Internship	Organization
1.	2023-24	Akashy Narayan Garkal	U.S.A	Tampa Marriott Water Street, Tampa, Florida
2.	2023-24	Dhiraj Shankar Bhagat	U.S.A	Marriott Gaylord Texan Resort & Convention Center, Texas
3.	2023-24	Harshal Ashok Chandan	U.S.A	Marriott Gaylord Texan Resort & Convention Center, Texas
4.	2023-24	Ms. Ankita Sampat Tonage	U.S.A	UCF Hotel Venture Partnership dba Royal Pacific Resort, Orlando
5.	2023-24	Ms. Gauri Narayan Jadhav	U.S.A	Hard Rock Hotel & Casino Bristol, Virginia (VA)


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



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 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 t-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.

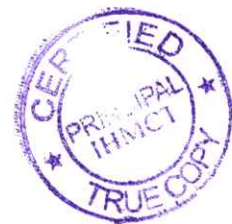
Nando Belmonte

Signature of Belmonte, Nando

10 / 15 / 2024

Date:

mm/dd/yyyy





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

Doc ID: 950bdf22faa48a38a796738c4816a1e85769ae2



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

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?

DS-7002 1/2021

Phase - Culinary Training

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 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

SEVIS ID:

Email Address: tonageankita78@gmail.com

Program Sponsor: LifeTRAVELED, Inc.

Category: INTERN

Program Number: P-4-19041

Occupational Category: Hospitality and Tourism

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

Supervisor: Belmonte, Nando

Start Date: 09/01/2025

Executive Chef

End Date: 11/30/2025

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.

DS-7002 1/2021

Phase - Advanced Special Culinary Project Training

Page 1 of 2

Doc ID: 950bdf22faa48a38a796738c4816a1e85769ae2



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 Martínez, Marco

Date:

10 / 14 / 2024

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.



Title	TIPPI TONAGE, ANKITA SAMPAT
File name	TIPPI_Loews_Royal...c_TOnage_7002.pdf
Document ID	950bdf22faa48a38a796738c4816a1e85769ae2
Audit trail date format	MM / DD / YYYY
Status	• Signed

Document History



SENT

10 / 09 / 2024
19:08:30 UTC

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



VIEWED

10 / 10 / 2024
03:00:55 UTC

Viewed by TONAGE, ANKITA SAMPAT (tonageankita78@gmail.com)
IP: 157.33.193.158



SIGNED

10 / 10 / 2024
13:16:42 UTC

Signed by TONAGE, ANKITA SAMPAT (tonageankita78@gmail.com)
IP: 157.33.105.232



VIEWED




10 / 14 / 2024
15:59:07 UTC

Viewed by Marco Martinez (marcomartinez@loewshotels.com)
IP: 74.121.223.70



Title TIPPI TONAGE, ANKITA SAMPAT
 File name TIPPI_Loews_Royal...c_TOnage_7002.pdf
 Document ID 950bdf22faa48a38a796738c4816a1e85769ae2
 Audit trail date format MM / DD / YYYY
 Status • Signed

Document History

 SIGNED	10 / 14 / 2024 15:59:19 UTC	Signed by Marco Martinez (marcomartinez@loewshotels.com) IP: 74.121.223.70
 VIEWED	10 / 15 / 2024 20:26:53 UTC	Viewed by Belmonte, Nando (nbelmonte@loewshotels.com) IP: 74.121.223.51
 SIGNED	10 / 15 / 2024 20:27:17 UTC	Signed by Belmonte, Nando (nbelmonte@loewshotels.com) IP: 74.121.223.51
 VIEWED	10 / 16 / 2024 20:57:41 UTC	Viewed by Marina Onaca (marina@lifetraveled.org) IP: 65.213.223.141
 SIGNED	10 / 16 / 2024 20:57:49 UTC	Signed by Marina Onaca (marina@lifetraveled.org) IP: 65.213.223.141
 COMPLETED	10 / 16 / 2024 20:57:49 UTC	The document has been completed.





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=f2ac0541-1279-4f24-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

DS-7002
032015



Page 1 of 9

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

DS-7002
032015

Page 2 of 9



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			
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)			

DS-7002
032015



Page 3 of 9

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

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?

DS-7002
032015



Page 4 of 9

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



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

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. This 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 Back- 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
032015

Page 6 of 9



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

DS-7002
032015



Page 7 of 9

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			

DS-7002
032015



Page 8 of 9

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



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: jadhavgaauri197@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: 575
Onsite at Location:
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.

Chol. 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 28241
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.





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: Host Company Orientation

Phases: 1 of 4

Training/Internship Field: Culinary
Start Date: 02/15/2025
End Date: 03/01/2025

Supervisor: Dillard, Nickle
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 Nickle 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 walks.

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?

DS-7002 1/2021

Phase - Host Company Orientation



Exchange Visitor (surname/primary, given name)

Jadhav, Gauri Narayan

SEVIS ID: N0038301999

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

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: 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 conversed 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

DS-7002 1/2021

Phase - Culinary Fundamentals



Exchange Visitor (surname/primary, given name)

Jadhav, Gauri Narayan

SEVIS ID: N0038301999

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 dispute;
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 Narsyan
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

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

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: 575
Onsite at Location:
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: N0038301999

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

*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
Global Educational 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"/>	

DS-7002
032015

Page 1 of 11



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

DS-7002
032015

Page 2 of 11



PHASE INFORMATION

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
Arrival and Orientation	10/07/2024	10/20/2024	1 of 4
Primary Phase Supervisor		Supervisor Title	
Kyra Perez		Sr. Human Resources Generalist	
Email		Phone Number	
KPerez@GaylordHotels.com		(817) 7783942	
Description of Trainee/Intern's role for this program or phase			
<p>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.</p>			
Specific goals and objectives for this program or phase			
<p>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.</p> <p>The Training will take place over 12 months including 4 phases involving rotation within one kitchen outlet.</p>			
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?			
<p>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.</p>			
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 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



DS-7002
032015

Page 4 of 11

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

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 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?



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.

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 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)

DS-7002
032015



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

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

Intermediate Culinary Training

02/20/2025

06/06/2025

3 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 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?

DS-7002
032015



Page 7 of 11

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)

DS-7002
032015



Page 8 of 11

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

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

Advanced Culinary Training

06/07/2025

10/06/2025

4 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 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?

DS-7002
032015

Page 9 of 11



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 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

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)

DS-7002
032015



Page 10 of 11

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.

DS-7002
032015



Page 11 of 11

Page No. 041

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

FELICITATION OF STUDENTS PLACED ABROAD



Mr. Akshay N. Garkal

TY. Bsc.HS




Ms. Gauri N. Jadhav

T.Y.BSc.HS



Mr. Dhiraj S. Bhagat

T.Y.BSc.HS


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


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

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

Placement Record of BHMCT & B.Sc.HS Students

Sr. No	Program graduated	Academic Year	Number of students placed in Abroad	Number of students placed in India	Entrepreneur	Total Number of Students
1	BHMCT & B.Sc.HS	2021-2022	10	29	05	44
2	BHMCT & B.Sc.HS	2022-2023	18	30	04	52
3	B.Sc.HS	2023-2024	05	12	04	21
	Total		33	71	13	117


Prof. Sagar Malwade
Training & Placement Coordinator


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

STUDENTS VENTURES



Burgerly , Venture Started By Mr. Omkar Dhadge Bsc.HS Student

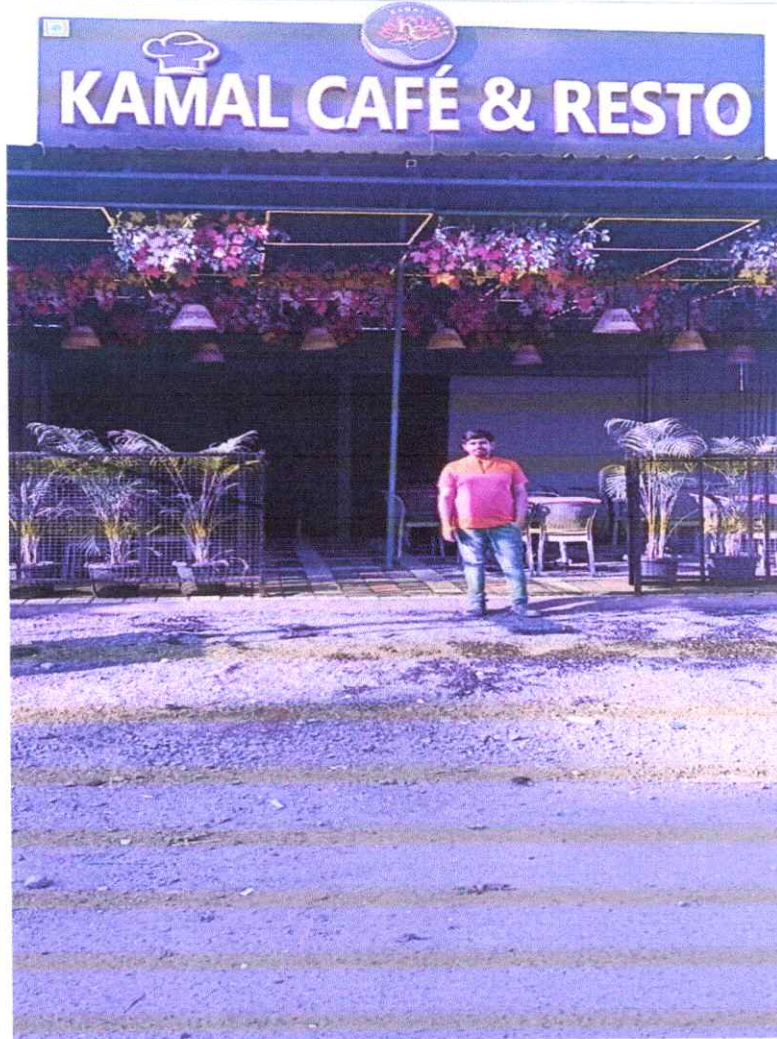
Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
INSTITUTE OF
HOTEL MANAGEMENT AND CATERING TECHNOLOGY AHMEDNAGAR
Lal Taki Road, Ahmednagar – 414001. Ph. / Fax (0241) 2326778
Approved by AICTE, Govt. of Maharashtra, DTE & Affiliated to Uni. of Pune




Vandana Bakery Product Production , Venture Started by Aditya Yennam Bsc.HS Student


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

Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
INSTITUTE OF
HOTEL MANAGEMENT AND CATERING TECHNOLOGY AHMEDNAGAR
Lal Taki Road, Ahmednagar – 414001. Ph. / Fax (0241) 2326778
Approved by AICTE, Govt. of Maharashtra, DTE & Affiliated to Uni. of Pune



Venture Started by Mr. Karan Kinger , Bsc.Hs Student


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

Ahmednagar Jilha Maratha Vidya Prasarak Samaj's
INSTITUTE OF
HOTEL MANAGEMENT AND CATERING TECHNOLOGY AHMEDNAGAR
 Lal Taki Road, Ahmednagar – 414001. Ph. / Fax (0241) 2326778
 Approved by AICTE, Govt. of Maharashtra, DTE & Affiliated to Uni. of Pune

STUDENTS VENTURES

Grand Opening

KD's FOOD HUB

PLEASE JOIN US TO CELEBRATE
THE OPENING CEREMONY OF
OUR
NEW RESTAURANT

ON
SATURDAY, 14 JANUARY 2023
AT 05:00 PM

♀
NAMPUR ROAD, SATANA 423301

Kalpesh Deore
Contact - 9309521453

KD's FOOD HUB

Kalpesh Deore ☎ 9309521453 / 8605875561








Pizza • Burger • Sandwich
Pasta • Cold Beverages
Hot Beverages • Cake

KD's FOOD HUB

♀ NAMPUR ROAD, SATANA 423301
Kalpesh Deore, Contact : 9309521453

<p>PIZZA</p> <table border="0"> <tr> <th></th> <th>Small</th> <th>Medium</th> </tr> <tr> <td>Plain Cheese Pizza</td> <td>100</td> <td>180</td> </tr> <tr> <td>Margarita Pizza</td> <td>100</td> <td>180</td> </tr> <tr> <td>Veg Cheese Pizza</td> <td>110</td> <td>180</td> </tr> <tr> <td>Corn Capsicum Pizza</td> <td>110</td> <td>180</td> </tr> <tr> <td>Paneer Cheese Pizza</td> <td>120</td> <td>200</td> </tr> <tr> <td>Paneer Tandoori Pizza</td> <td>120</td> <td>200</td> </tr> <tr> <td>KD's Food Hub Special Pizza</td> <td>150</td> <td>250</td> </tr> </table> <p>PASTA</p> <table border="0"> <tr> <td>Tomato Pasta</td> <td>60</td> </tr> <tr> <td>Masala Pasta</td> <td>60</td> </tr> <tr> <td>Cheese Pasta</td> <td>70</td> </tr> </table>		Small	Medium	Plain Cheese Pizza	100	180	Margarita Pizza	100	180	Veg Cheese Pizza	110	180	Corn Capsicum Pizza	110	180	Paneer Cheese Pizza	120	200	Paneer Tandoori Pizza	120	200	KD's Food Hub Special Pizza	150	250	Tomato Pasta	60	Masala Pasta	60	Cheese Pasta	70	<p>BURGERS</p> <table border="0"> <tr> <td>Veg Burger</td> <td>60</td> </tr> <tr> <td>Veg Cheese Burger</td> <td>70</td> </tr> <tr> <td>Mayonise Burger</td> <td>70</td> </tr> <tr> <td>Big Club Burger</td> <td>70</td> </tr> </table> <p>SANDWICH</p> <table border="0"> <tr> <td>Veg grilled Sandwich</td> <td>50</td> </tr> <tr> <td>Veg Cheese grilled Sandwich</td> <td>70</td> </tr> <tr> <td>Cheese corn Sandwich</td> <td>70</td> </tr> <tr> <td>Mayonise Sandwich</td> <td>70</td> </tr> <tr> <td>Paneer Sandwich</td> <td>80</td> </tr> <tr> <td>Tandoori Paneer Sandwich</td> <td>90</td> </tr> </table> <p>MAGGIE</p> <table border="0"> <tr> <td>Plain Maggie</td> <td>40</td> </tr> <tr> <td>Veg Maggie</td> <td>50</td> </tr> <tr> <td>Masala Maggie</td> <td>50</td> </tr> <tr> <td>Cheese Maggi</td> <td>70</td> </tr> </table> <p>HOT BEVERAGES</p> <table border="0"> <tr> <td>Tea</td> <td>10</td> </tr> <tr> <td>Hot Coffee</td> <td>20</td> </tr> <tr> <td>Hot Chocolate</td> <td>40</td> </tr> </table> <p>MOCKTAILS</p> <table border="0"> <tr> <td>Mojito</td> <td>60</td> </tr> <tr> <td>Blue Heaven</td> <td>60</td> </tr> <tr> <td>Ice Tea</td> <td>60</td> </tr> </table>	Veg Burger	60	Veg Cheese Burger	70	Mayonise Burger	70	Big Club Burger	70	Veg grilled Sandwich	50	Veg Cheese grilled Sandwich	70	Cheese corn Sandwich	70	Mayonise Sandwich	70	Paneer Sandwich	80	Tandoori Paneer Sandwich	90	Plain Maggie	40	Veg Maggie	50	Masala Maggie	50	Cheese Maggi	70	Tea	10	Hot Coffee	20	Hot Chocolate	40	Mojito	60	Blue Heaven	60	Ice Tea	60	<p>FRIES</p> <table border="0"> <tr> <td>Plain Salted fries</td> <td>50</td> </tr> <tr> <td>Peri Peri fries</td> <td>60</td> </tr> <tr> <td>Cheesy fries</td> <td>70</td> </tr> </table> <p>THICK COLD COFFEE</p> <table border="0"> <tr> <td>Cold Coffee</td> <td>50</td> </tr> <tr> <td>Cold Coffee with crush</td> <td>60</td> </tr> <tr> <td>Cold Coffee with Ice-cream</td> <td>70</td> </tr> <tr> <td>Moka Coffee</td> <td>60</td> </tr> <tr> <td>Moka Coffee with crush</td> <td>70</td> </tr> <tr> <td>Moka Coffee with Ice-cream</td> <td>80</td> </tr> </table> <p>THICK SHAKES</p> <table border="0"> <tr> <td>Chocolate Shake</td> <td>60</td> </tr> <tr> <td>Chocolate Shake with Crush</td> <td>70</td> </tr> <tr> <td>Chocolate Shake with Ice-cream</td> <td>80</td> </tr> <tr> <td>Vanilla Shake</td> <td>80</td> </tr> <tr> <td>Strawberry Shake</td> <td>80</td> </tr> <tr> <td>Mango Shake</td> <td>80</td> </tr> <tr> <td>Orzo Shake</td> <td>80</td> </tr> <tr> <td>Brownie Shake</td> <td>90</td> </tr> </table> <p>BROWNIE</p> <table border="0"> <tr> <td>Brownie</td> <td>50</td> </tr> <tr> <td>Brownie with ice -cream</td> <td>70</td> </tr> <tr> <td>Sizzling Brownie</td> <td>160</td> </tr> </table> <p style="text-align: center;">Extra Cheese Slice Rs. 20/-</p> <p style="text-align: center;">To Get Exciting Offer Follow us on :   @ KD's_Food_Hub</p>	Plain Salted fries	50	Peri Peri fries	60	Cheesy fries	70	Cold Coffee	50	Cold Coffee with crush	60	Cold Coffee with Ice-cream	70	Moka Coffee	60	Moka Coffee with crush	70	Moka Coffee with Ice-cream	80	Chocolate Shake	60	Chocolate Shake with Crush	70	Chocolate Shake with Ice-cream	80	Vanilla Shake	80	Strawberry Shake	80	Mango Shake	80	Orzo Shake	80	Brownie Shake	90	Brownie	50	Brownie with ice -cream	70	Sizzling Brownie	160
	Small	Medium																																																																																																														
Plain Cheese Pizza	100	180																																																																																																														
Margarita Pizza	100	180																																																																																																														
Veg Cheese Pizza	110	180																																																																																																														
Corn Capsicum Pizza	110	180																																																																																																														
Paneer Cheese Pizza	120	200																																																																																																														
Paneer Tandoori Pizza	120	200																																																																																																														
KD's Food Hub Special Pizza	150	250																																																																																																														
Tomato Pasta	60																																																																																																															
Masala Pasta	60																																																																																																															
Cheese Pasta	70																																																																																																															
Veg Burger	60																																																																																																															
Veg Cheese Burger	70																																																																																																															
Mayonise Burger	70																																																																																																															
Big Club Burger	70																																																																																																															
Veg grilled Sandwich	50																																																																																																															
Veg Cheese grilled Sandwich	70																																																																																																															
Cheese corn Sandwich	70																																																																																																															
Mayonise Sandwich	70																																																																																																															
Paneer Sandwich	80																																																																																																															
Tandoori Paneer Sandwich	90																																																																																																															
Plain Maggie	40																																																																																																															
Veg Maggie	50																																																																																																															
Masala Maggie	50																																																																																																															
Cheese Maggi	70																																																																																																															
Tea	10																																																																																																															
Hot Coffee	20																																																																																																															
Hot Chocolate	40																																																																																																															
Mojito	60																																																																																																															
Blue Heaven	60																																																																																																															
Ice Tea	60																																																																																																															
Plain Salted fries	50																																																																																																															
Peri Peri fries	60																																																																																																															
Cheesy fries	70																																																																																																															
Cold Coffee	50																																																																																																															
Cold Coffee with crush	60																																																																																																															
Cold Coffee with Ice-cream	70																																																																																																															
Moka Coffee	60																																																																																																															
Moka Coffee with crush	70																																																																																																															
Moka Coffee with Ice-cream	80																																																																																																															
Chocolate Shake	60																																																																																																															
Chocolate Shake with Crush	70																																																																																																															
Chocolate Shake with Ice-cream	80																																																																																																															
Vanilla Shake	80																																																																																																															
Strawberry Shake	80																																																																																																															
Mango Shake	80																																																																																																															
Orzo Shake	80																																																																																																															
Brownie Shake	90																																																																																																															
Brownie	50																																																																																																															
Brownie with ice -cream	70																																																																																																															
Sizzling Brownie	160																																																																																																															

Venture started by Mr. Kalpesh Deore, BHMCT Student


 I/c. Principal
 Institute of
 Hotel Management & Catering Technology
 Lal Taki Road, AHMEDNAGAR-414001

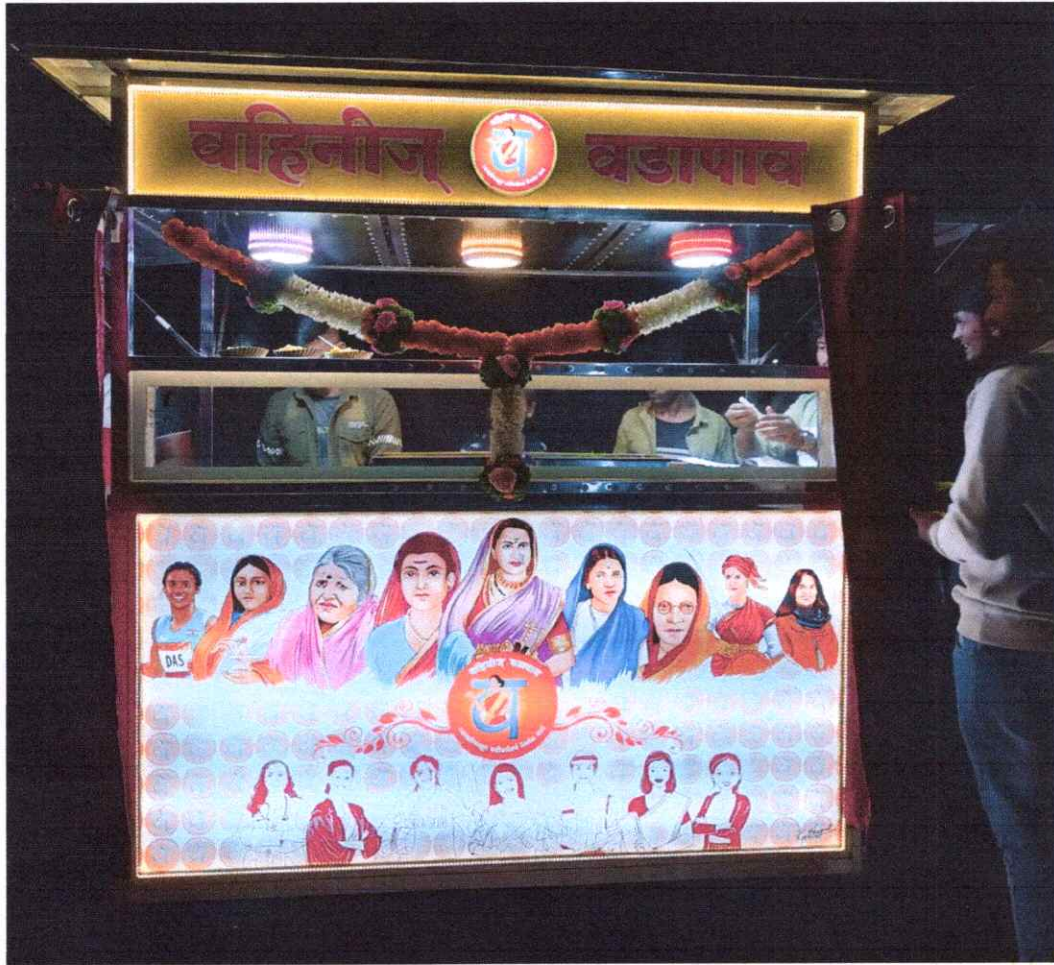


The poster is for the inauguration of 'Vikram Biryani House'. It features a black background with a red ribbon at the top. A large red bow is on the left, and a 'VB' logo is on the right. The title 'विक्रम बिर्याणी हाऊस' is in large, bold, yellow and red Devanagari script. Below it, 'या नविन हॉटेलचा शुभारंभ' (Inauguration of this new hotel) is written in white. A pair of scissors is shown cutting a yellow ribbon. A purple badge with a yellow '8' and 'फेब्रुवारी' (February) is on the right. The date and time 'शनिवार दि. ४/२/२०२३ रोजी सायं. ४.०० वाजता होणार आहे. तरी या प्रसंगी आपली उपस्थिती प्रार्थनिय आहे.' (On Saturday, 4/2/2023 at 4.00 PM. Your presence is requested on this occasion.) is written in white. Below that, 'विनीत आदित्य रामभाऊ तरस मो. ८३८०९०६६३३' (Respectfully, Aditya Ramabhaui Taras, Mobile: 8380906633) is written in yellow. At the bottom, the address 'ठिकाण : दै. जयबाबा शेजारी, बजरंग नगर, बेलापूर रोड, श्रीरामपूर' (Place: D. Jayababa's neighbor, Bajrang Nagar, Belapur Road, Shrirampur) and 'वेळ : सायं. ४ ते आपल्या आगमनापर्यंत' (Time: 4 PM to your arrival) are written in yellow.



Vikram Biryani House, Venture Started by Mr. Aditya Taras, B.Sc.HS student

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



Vahini's Vadapav, Venture Started by Mr. Prakash Lande, BHMCT student


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