



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND
CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE
MAHARASHTRA STATE INSTITUTE OF MANAGEMENT AND
CATERING TECHNOLOGY (UG & PG – Degree Programme)

412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16.

☎ - 25676640 Email: msihmcttpo@gmail.com , web site: msihmctrs.in

VARIOUS COMMITTEES

ANTI RAGGING O. Order No. MSIHMCTRS/UG- PG/2021/210 dt. 29.07.2021	Women's Grievance Cell O. Order No. MSIHMC/UG-PG/2021/213 dt. 29.07.2021
• Dr. Anita Moodliar	• Dr. Anita Moodliar
• Dr. Natasha D'Cruze	• Dr. Natasha D'Cruze
• Dr. Vidya Kadam - 9823071682	• Dr. Seema Zagade – 9822944405
• Mr. Abhay Manolkar – 992173302	• Dr. Vidya Kadam – 9823071682
• Ms. Darshana Gaitonde – 9822497547	• Ms. Neha Dimble – 8788493003
• Mr. Mr. Anurag Ghone – 9730455337	
• Mr. Rahul Gade - 9823442155	
• Police Inspector	
• Mr. Sunil Chavan – 9881098180	

ANTI RAGGING SQUAD O. Order No. MSIHMCTRS/UG- PG/2021/221 dt. 29.07.2021	Student Grievance Committee O. Order No. MSIHMCTRS/UG- PG/2021/214 dt. 29.07.2021
• Dr. Vidya Kadam – 9823071682	• Mr. Darshan Joshi – 9850903583
• Mr. Abhay Manolkar – 7249014701	• Ms. Sampada Paranjpe – 9960893055

SC / ST Committee (Prevention of Atrocities ACT 1989) O. Order No. MSIHMCTRS/UG-PG/2021/211 dt. 29.07.2021	Internal Complaint Committee O. Order No. MSIHMCTRS/UG- PG/2021/209 dt. 29.07.2021
• Dr. Anita Moodliar	• Dr. Seema Zagade – 9822944405
• Dr. Vidya Kadam - 9823071682	• Dr. Natasha D'Cruze
• Mr. Chintamani Sahasrabudhe - 9975775489	• Dr. Vidya Kadam - 9823071682
• Mr. Rahul Gade - 9823442155	• Ms. Sampada Paranjpe – 9960893055
	• Mr. Rahul Gade - 9823442155
	• Ms. Deepali Marne - 8087689473
	• Mr. Anurag Ghone – 9730455337
	• Ms. Prachi Chavan – 9890447490

Amoodliar



Social Media Cell Committee (MSIHMCTRS/UG-PG/2021/217 dt. 29.07.2021)	Entrepreneurship Development Cell (MSIHMCTRS/UG-PG/2021/212 dt. 29.07.2021)
• Mr. Darshan Joshi – 9850903583	• Mr. Sachin Rayarikar - 9822085493
• Mr. Ritesh Shinde - 8411022220	• Dr. Vidya Kadam – 9823071682
• Mr. Akshay Pawar – 9822344737	• Mr. Chintamani Sahasrabudhe - 9975775489
• Mr. Devesh Janvekar – 9421631501	
• Ms. Deepali Marne – 8087689473	
• Mr. Anurag Ghone – 9730455337 (Final Yr. BHMCT)	
• Ms. Shreya Gaitonde – 9623574637 (Final Yr. BHMCT)	

Start Up and Innovation Cell O. Order No. MSIHMCTRS/UG-PG/2021/216 dt. 29.07.2021	Grievance Redressal Committee O. Order No. MSIHMCTRS/UG-PG/2021/215 dt. 29.07.2021
• Dr. Anita Moodliar	• Dr. Anita Moodliar
• Mr. Abhay Manolkar – 7249014701	• Dr. Seema Zagade – 9822944405
• Ms. Pooja Pawar - 9527621265	• One official from University or State DTE nominated by DTE / University Vice Chancellor
	• Mr. Chintamani Sahasrabudhe - 9975775489

Amosdhai

Principal



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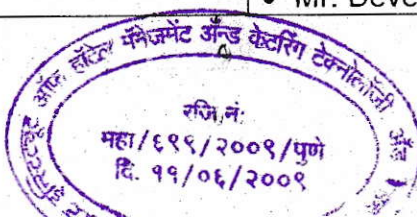
VARIOUS COMMITTEES

ANTI RAGGING O. Order No. MSIHMCSTRS/UG- PG/2019/442 dt. 01.07.2019	Women's Grievance Cell O. Order No. MSIHMCSTRS/UG-PG/2019/439 dt. 01.07.2019
• Dr. Anita Moodliar	• Dr. Anita Moodliar
• Dr. Natasha D'Cruze	• Dr. Natasha D'Cruze
• Dr. Vidya Kadam - 9823071682	• Dr. Seema Zagade – 9822944405
• Mr. Abhay Manolkar – 992173302	• Dr. Vidya Kadam – 9823071682
• Ms. Shakuntala Joshi - 9420157046	• Ms. Neha Dimble – 8788493003
• Mr. Apurva Purandare - 9561656756	
• Mr. Rahul Gade - 9823442155	
• Police Inspector	
• Media Representative	

ANTI RAGGING SQUAD O. Order No. MSIHMCSTRS/UG- PG/2019/443 dt. 01.07.2019	Student Grievance Committee O. Order No. MSIHMCSTRS/UG- PG/2019/440 dt. 01.07.2019
• Dr. Vidya Kadam – 9823071682	• Mr. Darshan Joshi – 9850903583
• Mr. Abhay Manolkar – 992173302	• Ms. Sampada Paranjpe – 9960893055

SC / ST Committee (Prevention of Atrocities ACT 1989) O. Order No. MSIHMCSTRS/UG-PG/2019/441 dt. 01.07.2019	Internal Complaint Committee O. Order No. MSIHMCSTRS/UG- PG/2019/436 dt. 01.07.2019
• Dr. Anita Moodliar	• Dr. Anita Moodliar
• Dr. Vidya Kadam - 9823071682	• Dr. Natasha D'Cruze
• Mr. Chintamani Sahasrabudhe - 9975775489	• Dr. Seema Zagade – 9822944405
• Mr. Rahul Gade - 9823442155	• Mr. Chintamani Sahasrabudhe- 9975775489
	• Ms. Sampada Paranjpe – 9960893055
	• Mr. Rahul Gade - 9823442155
	• Ms. Deepali Marne - 8087689473
	• Mr. Yash Mehendale - 9823996443
	• Mr. Devesh Janvekar - 9421631501

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Social Media Cell Committee (MSIHMCTRS/UG-PG/2019/438 dt. 01.07.2019)	Entrepreneurship Development Cell (MSIHMCTRS/UG-PG/2019/437 dt. 01.07.2019)
<ul style="list-style-type: none"> • Mr. Darshan Joshi – 9850903583 	<ul style="list-style-type: none"> • Mr. Sachin Rayarikar - 9822085493
<ul style="list-style-type: none"> • Mr. Akshay Pawar – 9822344737 	<ul style="list-style-type: none"> • Dr. Vidya Kadam – 9823071682
<ul style="list-style-type: none"> • Mr. Ritesh Shinde - 8411022220 	<ul style="list-style-type: none"> • Mr. Chintamani Sahasrabudhe - 9975775489
<ul style="list-style-type: none"> • Ms. Deepali Marne – 8087689473 	
<ul style="list-style-type: none"> • Mr. Mohit Jogelkar – 7588238867 (Final Yr. BHMCT) 	
<ul style="list-style-type: none"> • Ms. Madhuri Deshkar – 9923591644 (Final Yr. BHMCT) 	

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Principal

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Bal Kalyan Visit Report

Venue: Bal Kalyan Sanstha,

Organized by: MSIHMCTRS, Degree Pune

On 29th of August and 7th of September 2018, our team organized a cupcake decoration session for the children at Bal Kalyan Sanstha. The activity was conducted in a designated area within the premises, ensuring a safe and comfortable environment for the participants.

During the visit, our students engaged in cupcake decoration with icing alongside the students at Bal Kalyan Sanstha. The activity lasted for 2 hours. Throughout the activity, our team members actively engaged with the children, offering assistance when needed and providing encouragement and praise for their efforts. The atmosphere was filled with laughter and enthusiasm as the children eagerly decorated their cupcakes, each one showcasing their unique artistic flair.

The staff at Bal Kalyan Sanstha expressed their gratitude for organizing such a delightful and engaging activity for the children. They noted the positive impact it had on the participants, both in terms of their enjoyment and developmental benefits.

The children themselves were visibly delighted with the experience, eagerly expressing their appreciation for the opportunity to take part in the cupcake decoration activity. Many of them expressed a desire to participate in similar activities in the future, highlighting the success of the event.

The cupcake decoration activity at Bal Kalyan Sanstha was a heartwarming and fulfilling experience for all involved. It provided the specially-abled children with a memorable opportunity to unleash their creativity, bond with their peers, and experience the joy of self-expression.

Name and Sign of Event Coordinator

Danshaan J.

Principal
(BHMCT)

Maharashtra State Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411016

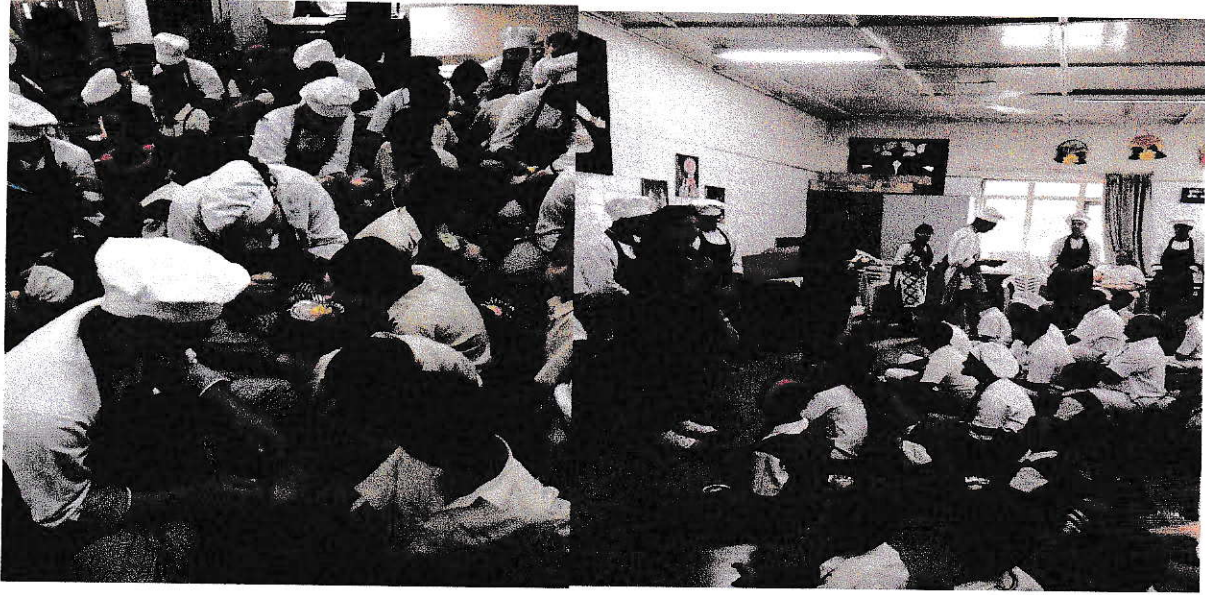




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MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY,
(UG & PG - HMCT)

412 - C, K.M.Munshi Marg, Shivajinagar, Pune - 16.

☎ - 25676640 Email: msihmcttpo@gmail.com , web site: msihmctrs.in

REF: MSIHMCCT/UG & PG/2018/ 563

Date: 20.08.2018

To,
The Manager,
Bal Kalyan Sanstha,
Pune.

Dear Madam,

Greeting from M.S.I.H.M.C.T., Pune.

We are thankful for your kind and graceful support for our initiative of inculcating an awareness of social responsibility in our students by allowing us to conduct a workshop in your organization since the last seven years. These sessions were a success and our students look forward to them with enthusiasms. I request you to give our students an opportunity to work with your students once again and continue this association.

this year,

Our second year students would help your students to learn Cup Cake decoration making on 29/08/18 and 7/09/18 at 11.00 a.m. at the Bal Kalyan Sanstha premises. This session should last for maximum 2 hrs. and I hope your students will enjoy this experience, as much as our students are enriched by the same.

Looking forward to a fruitful association.

Thanking you.

Warm Regards.

Am
21/8
Principal
(UG & PG - HMCT)

M.S.I.H.M.C.T., Pune

ok
Maharashtra State Institute of
Hotel Management & Catering Technology,
Shivajinagar, Pune-411016
22/8/18
2/9/18





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☎ - 25676640 Email: msihmcttpo@gmail.com , web site: msihmctrs.in

REF: MSIHMCT/UG & PG/2022/1240

Date: 10.11.2022

To,
The Manager,
Bal Kalyan Sanstha,
Pune.

Dear Madam,

Greetings from M.S.I.H.M.C.T.R.S, Pune.

We are thankful for your kind support for our initiative of inculcating an awareness of social responsibility in our students by allowing us to conduct a workshop in your organization since the last twelve years. These sessions were a success and our students look forward to help them with enthusiasm. Due to COVID-19 Pandemic we have missed out on 2 precious years of being with you. We are eager to come back and request you to give our students an opportunity to work with your students once again and continue this association.

This year our second year students would help your students to learn Cup Cake and Cookie decoration making on 14/11/22 to 17/11/22 at 11.00 a.m. at the Bal Kalyan Sanstha premises.

This session should last for a maximum of 2 hrs. and I hope your students will enjoy this experience, as much as our students are enriched by the same.

Looking forward to a fruitful association.

Thank you.

Warm Regards.


Principal

PRINCIPAL
(MSIHMCT)

Maharashtra State Institute of
Hotel Management and Catering Technology
Shivajinagar, Pune-411016.


14/11/2022

बाल कल्याण संस्था, पुणे
भयंराल कांसाठी सांस्कृतिक,
मनोरंजन, करमणुका व शैक्षणिक केंद्र
महाशिवन शेजारी, गणेशाडिड साहू,
२००७ इरव्दन ०२०-२५६५५५५६





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Bal Kalyan Visit 2022

Type of the Event: Bal Kalyan Visit – CSR activity

Date of the Event :14/11/2022 to 17/11/2022

Conducted by : Mrs. Aparna Panse
Manager, Balkalyan Sanstha, Pune
Contact number: 9423569174

Objectives :

- To sensitize the students towards specially abled children.
- To promote social responsibility among the students.
-

Organised By : Student Centre Activity committee				
Event Coordinator	Darshan Joshi	Devesh Janvekar		
Topic Covered : Bal kalyan				
Venue			Time / Duration	
Total Number of Participants	Students	Faculty	Non-Teaching	
112	104	04	04	
Event Details	Maharashtra State Institute of Hotel Management and Catering Technology and Research Society, Pune organized visit to Bal kalyan Sanstha- Cultural and Entertainment centre for Physically Challenged children from 14 th to 17 th November 2022. Our second year students helped them to decorating cup cakes and biscuits.			
Type of Learning Outcome (Tick the appropriate option)				
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
				✓
Learning Outcome				

Mapping of the event with PO	Program Outcome
Above activity is beyond syllabus.	

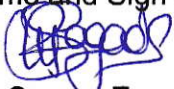
Enclosures:

- Function Prospectus

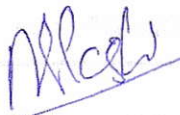



- Correspondence trail
- Attendance Sheet (Wherever applicable)
- Photographs of the event

Name and Sign of Event Coordinator



Dr. Seema Zagade
Principal



Anshu J. & Devesh J.





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 ☎ - 25676640 Email: msihmctrsoffice@gmail.com, web site: msihmctrs.in

REF: MSIHMCT/UG-PG/SS/2022/1262

Date: 11-11-2022

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: Balkalyan Visit Date of Event: 14-11-2022
017-11-2022

Programme: BHMCT / MHMCT Year: 1st / 2nd / 3rd / Final Day: Monday to Thursday
Year Time: 2 to 4 pm

Types of Function:

- Meeting
- Interview
- Guest lecture
- Workshop
- Seminar
- Visit
- Others (Please Specify) - BCSR

Guest Profile / Name: Ms. Aparna Panse

Faculty Coordinating: Mr. Dhanraj Joshi, Mr. Chintamani S.
Ms. Boja Pawar

Venue:

- Classroom
- Iris
- Zaffran
- Conference
- Assembly Hall
- Board Room
- Principal Office

Balkalyan Sanstha.

Sr. No. of SCA Registrar 135

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
					Food Prod.	Service	Staff
Breakfast							
Tea							
Lunch							
PMT							
Takeaways	01 pm	01					

Date: 11-11-2022





Lata Mangeshkar Medical Foundation's

DEENANATH MANGESHKAR HOSPITAL & RESEARCH CENTER

Erandawane, Pune 411 004. Tel : 66023000 / 40151000 / 49153000, E-mail : info@dmhospital.org, Website : www.dmhospital.org

GEN011

PST095/1

M/S Deenanath Mangeshkar Hospital & Research Centre, Blood bank Voluntary Blood Donation Camp Registration Details

Giving any gift in cash or kind is illegal & Deenanath Mangeshkar Hospital & Research Centre Blood Bank will not be part of such blood donation camp even though we come to know about it just before camp we will cancel the camp & during camp if we know about it we will walkout of the camp immediately.

- Camp Organization's Name & Address: Maharashtra State Institute of Hotel Management & Catering Techno
- Camp Date & Timing & Place: logy, 412-C, K.M. Munshi Marg, Pune. 411016
(Detail Address) 6-3-2019, 10:00 AM to 4:00 PM.
Ground Floor, Conference hall.
- Contact Person Darshan Joshi Email Id: msihmctsc@
- (a) Cell No- 9850903583 (b) Landline- --- Expected number of donors: 70
gmail.com
- Blood Bank to provide : Posters - Leaflets-

6. Refreshment: Tea/Coffee, Biscuits/Cream Roll/Patties
(A) To be provided by Blood bank - (B) Will be provided by Organiser

7. Blood Group Card/Concession Coupons: delivered by Blood Bank / collected by Organizer

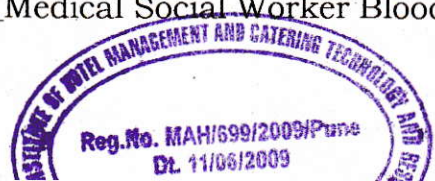
8. DMHRC blood bank conducts voluntary blood donation camps strictly adhering to rules & regulations as per Drugs & Cosmetics Act & Guidelines. We have been informed by DMHRC blood bank that as per NACO ,NBTC, SBTC, FDA guidelines ,all blood donors will donate blood strictly voluntarily without any remuneration in cash or kind which will entice them into blood donation & will encourage hiding adverse medical & other history which may harm the patient receiving blood transfusion. We will not through any source give such enticement to donors .In the event of breach of the same & if there is any deficiency in the organisation of camp as per rules & regulations of the d& c act DMHRC blood bank reserves right to cancel the blood camp in the best interest of both the donors & patients. The organisers will not hold DMHRC blood bank responsible for any losses incurred due to such cancellation of the blood camp before or during camp. Organizer should not display any banner displaying gift to donor. Unknowingly also if such banner is displayed DMHRC blood bank will not be responsible for it.

I am made aware of D & C act all provisions of blood donation camp, ethical practices & donor care by DMHRC blood bank. This is to confirm that no gift in lieu of voluntary blood donation is offered by us since it is illegal. Unknowingly also if any gift is given then also we will not hold DMHRC blood bank & hospital responsible as it is not our policy to give anything except light refreshment & thanks.

9. Signatures:

Organizer _____ Medical Social Worker Blood Bank _____

PRINCIPAL



PRINCIPAL
(BHMCT)



BLOOD BANK

Lata Mangeshkar Medical Foundation's
DEENANATH MANGESHKAR HOSPITAL AND RESEARCH
CENTRE

EXPRESSION OF GRATITUDE

To,

*Maharashtra State Institute of Hotel Management &
Catering Technology,
Shivajinagar, Pune.*

We are thankful to you for organizing Blood Donation Camp on 06th March 2019 which has helped us in catering the transfusion therapy needs of critically ill patients in our hospital and nearby nursing homes.

We are grateful to all those donors who spontaneously donated their blood and helped saving lives of critically ill patients. We sincerely appreciate their efforts and look forward to their continued co operation in motivating blood donors in future.

S. V. Ketkar
Dr. S. V. Ketkar
BTO, Blood Bank

6th March 2019



Lata Mangeshkar Medical Foundation's

DEENANATH MANGESHKAR HOSPITAL & RESEARCH CENTER

Erandawane, Pune 411 004. Tel : 66023000 / 40151000 / 49153000, E-mail : Info@dmhospital.org, Website : www.dmhospital.org

GEN011

M/S Deenanath Mangeshkar Hospital & Research Centre, Blood bank Voluntary Blood Donation Camp Registration Details

Giving any gift in cash or kind is illegal & Deenanath Mangeshkar Hospital & Research Centre Blood Bank will not be part of such blood donation camp even though we come to know about it just before camp we will cancel the camp & during camp if we know about it we will walkout of the camp immediately.

- Camp Organization's Name & Address: Maharashtra State Institute of Hotel and Catering Technology, Pune (Degree)
- Camp Date & Timing & Place: 03 February, 2020; 10.00 AM To 04.00 PM; Assembly Hall, 4th floor (New Extension Building)
(Detail Address)
- Contact Person: Mr. Darshan Joshi Email Id: msihmct_sca@gmail.com
- (a) Cell No- 9850903583 (b) Landline- - Expected number of donors: 70
- Blood Bank to provide : Posters - Leaflets-
- Refreshment: Tea/Coffee, Biscuits/Cream Roll/Patties

(A) To be provided by Blood bank - (B) Will be provided by Organiser

7. Blood Group Card/Concession Coupons: delivered by Blood Bank / collected by Organizer

8. DMHRC blood bank conducts voluntary blood donation camps strictly adhering to rules & regulations as per Drugs & Cosmetics Act & Guidelines. We have been informed by DMHRC blood bank that as per NACO, NBTC, SBTC, FDA guidelines, all blood donors will donate blood strictly voluntarily without any remuneration in cash or kind which will entice them into blood donation & will encourage hiding adverse medical & other history which may harm the patient receiving blood transfusion. We will not through any source give such enticement to donors. In the event of breach of the same & if there is any deficiency in the organisation of camp as per rules & regulations of the d& c act DMHRC blood bank reserves right to cancel the blood camp in the best interest of both the donors & patients. The organisers will not hold DMHRC blood bank responsible for any losses incurred due to such cancellation of the blood camp before or during camp. Organizer should not display any banner displaying gift to donor. Unknowingly also if such banner is displayed DMHRC blood bank will not be responsible for it.

I am made aware of D & C act all provisions of blood donation camp, ethical practices & donor care by DMHRC blood bank. This is to confirm that no gift in lieu of voluntary blood donation is offered by us since it is illegal. Unknowingly also if any gift is given then also we will not hold DMHRC blood bank & hospital responsible as it is not our policy to give anything except light refreshment & thanks.

9. Signatures:

Organizer [Signature] PRINCIPAL Medical Social Worker Blood Bank [Signature]
(BHMCT)

Maharashtra State Institute of Hotel Management & Catering Technology
Shivajinagar, Pune-411016



[Signature]
PRINCIPAL
(BHMCT)



BLOOD BANK

Lata Mangeshkar Medical Foundation's
DEENANATH MANGESHKAR HOSPITAL AND RESEARCH
CENTRE

EXPRESSION OF GRATITUDE

To,

*MSIHMCT,
Shivajinagar, Pune*

We are thankful to you for organizing Blood Donation Camp on 03rd Feb 2020, which has helped us in catering the transfusion therapy needs of critically ill patients in our hospital and nearby nursing homes.

We are grateful to all those donors who spontaneously donated their blood and helped saving lives of critically ill patients. We sincerely appreciate their efforts and look forward to their continued co operation in motivating blood donors in future.

For, D. Thakkar

*Dr. S.V Ketkar
BTO, Blood Bank*

03rd Feb 2020



Lata Mangeshkar Medical Foundation's
Deenanath Mangeshkar Hospital & Research Center

Erandawane, Pune 411 004. Tel : 020 40151000 / 49153000
 Email : info@dmhospital.org, Website : www.dmhospital.org



11-2019-0663
 Since Sep 24, 2019

Blood Centre

(E.D.A. LIC. No. PD / BI in Form 28 C) | Tel No. : 020 49153081/89 Email : bloodbank@dmhospital.org

Voluntary Blood Donation Camp Registration Details

Giving any gift in cash or kind is illegal & Deenanath Mangeshkar Hospital & Research Centre Blood Centre will not be part of such blood donation camp even though we come to know about it just before camp we will cancel the camp & during camp if we know about it we will walkout of the camp immediately.

Maharashtra State Institute of Hotel Management

1. Camp Organization's Name & Address : Merit & Catering Technology, Pune - C Degree

2. Camp Date & Timing & Place : 20-04-2022, 10 to 4pm, 412-A, Bahirat
 (Detail Address)

Patil Chowk, Shivajinagar, Pune-411016

3. Contact Person : Mr. Dhanraj Joshi Email Id : sca@msihmctrs.in

4. (a) Cell No. : 9850303583 (b) Landline : --- Expected number of donors : 50+

5. Blood Centre to provide Posters : Leaflets :

6. Refreshment: Tea / Coffee, Biscuits / Cream Roll / Patties

(A) To be provided by Blood Centre - (B) Will be provided by Organizer

7. Blood Group Card/Concession Coupons: delivered by Blood Centre / collected by Organizer

8. DMHRC blood centre conducts voluntary blood donation camps strictly adhering to rules & regulations as per Drugs & Cosmetics Act & Guidelines. We have been informed by DMHRC blood centre that as per NACO, NBTC, SBTC, FDA guidelines, all blood donors will donate blood strictly voluntarily without any remuneration in cash or kind which will entice them into blood donation & will encourage hiding adverse medical & other history which may harm the patient receiving blood transfusion. We will not through any source give such enticement to donors. In the event of breach of the same & if there is any deficiency in the organisation of camp as per rules & regulations of the d & c act DMHRC blood centre reserves right to cancel the blood camp in the best interest of both the donors & patients. The organisers will not hold DMHRC blood centre responsible for any losses incurred due to such cancellation of the blood camp before or during camp. Organizer should not display any banner displaying gift to donor. Unknowingly also if such banner is displayed DMHRC blood centre will not be responsible for it. I am made aware of D & C act all provisions of blood donation camp, ethical practices & donor care by DMHRC blood centre. This is to confirm that no gift in lieu of voluntary blood donation is offered by us since it is illegal.

Unknowingly also if any gift is given then also we will not hold DMHRC blood centre & hospital responsible as it is not our policy to give anything except light refreshment & thanks.

Total count of people should not exceed more than 25 including blood centre staff, donors and organizers. For outdoor donation camps, batch of up to 5 donors at a time is allowed; no of donor should be less than 100 donors in slotted manner and avoiding overcrowding in pre- donation and post -donation area. Social distance of 6 feet between beds and donors is required. Donor should use hand sanitizer. Per hour per bed 5 to 10 donors allowed.

Please inform Blood centre 020 49153081 if any donor complaints of CORONA positive / symptoms in 28 days after donation. @ DMHRC BC is only blood centre for this camp yes/no.

9. Signatures: Amroodhe OR name of other blood centre present for this camp

Organizer [Signature] Maharashtra State Institute of Medical Social Worker Blood Centre

Hotel Management & Catering Technology
 Shivajinagar, Pune-411016



[Signature]

PRINCIPAL (BHMCT)

PST/OFF/BCD/031

GEN/07

10:10 am



BLOOD CENTRE

Lata Mangeshkar Medical Foundation's
DEENANATH MANGESHKAR HOSPITAL AND
RESEARCH CENTRE

EXPRESSION OF GRATITUDE

To,

MAHARASHTRA STATE INSTITUTE
OF HOTEL MANAGEMANT & CATERING
TECHNOLOGY, PUNE

We are thankful to you for organizing Blood Donation Camp on 20th APRIL 2022, collected 73 units which has helped us in catering the transfusion therapy needs of critically ill patients in our hospital and nearby nursing homes.

We are grateful to all those donors who spontaneously donated their blood and helped saving lives of critically ill patients. We sincerely appreciate their efforts and look forward to their continued co operation in motivating blood donors in future.

for →
P.S. Upadewal

Dr. S.V Ketkar

20/04/2022

BTO, Blood Centre



Lata Mangeshkar Medical Foundation's
Deenanath Mangeshkar Hospital & Research Center

Erandawane, Pune 411 004. Tel. : 020 40151000 / 49153000

Email : info@dmhospital.org, Website : www.dmhospital.org



Blood Centre

(F.D.A. LIC. No. PD / 81 in Form 28 C) | Tel No. : 020 49153081/89 Email : bloodbank@dmhospital.org

Voluntary Blood Donation Camp Registration Details

Giving any gift in cash or kind is illegal & Deenanath Mangeshkar Hospital & Research Centre Blood Centre will not be part of such blood donation camp even though we come to know about it just before camp we will cancel the camp & during camp if we know about it we will walkout of the camp immediately.

Maharashtra State Institute of Hotel Management

1. Camp Organization's Name & Address : & Catering Technology & Research Society.

2. Camp Date & Timing & Place : 23rd Jan 2023
 (Detail Address)

412-A K.M. Munshi Marg Model Colony Pune -16

3. Contact Person : Mr. Darshan Joshi Email Id : sca@msihmctrs.in

4. (a) Cell No. : 9850903583 (b) Landline : - Expected number of donors : 100

5. Blood Centre to provide Posters : Leaflets :

6. Refreshment: Tea / Coffee, Biscuits / Cream Roll / Patties

(A) To be provided by Blood Centre - (B) Will be provided by Organizer

7. Blood Group Card/Concession Coupons: delivered by Blood Centre / collected by Organizer

8. DMHRC blood centre conducts voluntary blood donation camps strictly adhering to rules & regulations as per Drugs & Cosmetics Act & Guidelines. We have been informed by DMHRC blood centre that as per NACO ,NBTC, SBTC, FDA guidelines, all blood donors will donate blood strictly voluntarily without any remuneration in cash or kind which will entice them into blood donation & will encourage hiding adverse medical & other history which may harm the patient receiving blood transfusion. We will not through any source give such enticement to donors .In the event of breach of the same & if there is any deficiency in the organisation of camp as per rules & regulations of the d& c act DMHRC blood centre reserves right to cancel the blood camp in the best interest of both the donors & patients. The organisers will not hold DMHRC blood centre responsible for any losses incurred due to such cancellation of the blood camp before or during camp. Organizer should not display any banner displaying gift to donor. Unknowingly also if such banner is displayed DMHRC blood centre will not be responsible for it. I am made aware of D & C act all provisions of blood donation camp, ethical practices & donor care by DMHRC blood centre. This is to confirm that no gift in lieu of voluntary blood donation is offered by us since it is illegal.

Unknowingly also if any gift is given then also we will not hold DMHRC blood centre & hospital responsible as it is not our policy to give anything except light refreshment & thanks.

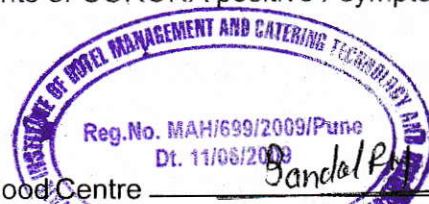
Total count of people should not exceed more than 25 including blood centre staff, donors and organizers. For outdoor donation camps, batch of up to 5 donors at a time is allowed; no of donor should be less than 100 donors in slotted manner and avoiding overcrowding in pre- donation and post -donation area. Social distance of 6 feet between beds and donors is required. Donor should use hand sanitizer. Per hour per bed 5 to 10 donors allowed.

Please inform Blood centre 020 49153081 if any complaints of CORONA positive / symptoms in 28 days after donation.

9. Signatures :

Organizer [Signature]

[Signature]
 PRINCIPAL



[Signature]
 PRINCIPAL Medical Social Worker Blood Centre

[Signature]

CAMP SITE INSPECTION REPORT

Camp Venue : 4th floor, Hotel Mary Management Institute.

Date of Inspection : 18/01/2024

Poster for Donor Entrance Site Yes No

Premises permanently constructed, non slip, sufficient area Yes No

Mobile van Cleanliness & Hygienic, fire extinguisher present Yes No

Space : Upto 5 beds 6 to 10 beds more than 10 beds

Sufficient seating for donors and Staffs Yes No

Continuous and Uninterrupted Electrical supply for Equipment Yes No

Adequate Lighting, Emergency light/ Ventilation Yes No

Hand washing Facility for staff Yes No

Reliable Communication System to the central office Yes No

the camp Controller / Organizer, Emergency Blue Code 02049153000/02040151000

Equipments/Furniture, Emergency Kit, O2, Ambubag available Yes No

Refreshment Facilities & Drinking Water for Donor & Staff Yes No

Facilities for Registration, Medical Examination of Donor,
and Medical care of Donors for adverse reactions,

Parking for Ambulance Loading Unloading, Lift Yes No

Fans/Air Conditioner : Will be provided by Organizer Blood Centre

Fire Exits unobstructed Yes No

Toilet facility for Male & Female, Donors and Staff Yes No

Proper Disposal of waste, No open drain Yes No

Pre & Post donation privacy Counselling Provision Yes No

Lunch Break (For BC Staff) : 1:00 to 2:00 pm

Will there be formal inauguration function : YES / No

Lecture by Blood Centre Staff on camp date if required :

Banulak P M
Sign of Medical Social Worker

Camp Inspection

- Personnel - Adequate Staff : Yes No
- Equipments - According to the List : Yes No
- Facility for Medical Examination of Donor : Yes No
- Disposal of Waste done properly : Yes No

Camp Date 23/01/2024

R. Wilson
Sign of Medical Officer



BLOOD CENTRE

*Lata Mangeshkar Medical Foundation's
DEENANATH MANGESHKAR HOSPITAL AND
RESEARCH CENTRE*

EXPRESSION OF GRATITUDE


To,

**Maharashtra State Institute of Hotel
Management & Catering Technology &
Research Society, Pune**

We are thankful to you for organizing Blood Donation Camp on 3rd March 2023, collected 85 units which has helped us in catering the transfusion therapy needs of critically ill patients in our hospital and nearby nursing homes.

We are grateful to all those donors who spontaneously donated their blood and helped saving lives of critically ill patients. We sincerely appreciate their efforts and look forward to their continued co operation in motivating blood donors in future.

03/03/2023

for 
Dr. S.V Ketkar
BTO, Blood Centre

MAHARASHTRA HOTEL MANAGEMENT INSTITUTE**03/03/2023**

Sr No	Donor ID	Donor Name	Blood Group	Donor Contact Number	Blood Unit Number
1	132484	VISHWAJEET PATRUDKAR	A+	, 9511867762	23D0000388
2	132485	JAYESH SABHALE	A+	, 9766024585	23D0000389
3	132486	HEERA MAX	O+	, 9022643203	23D0000390
4	132487	SWAPNIL BHASKAR CHOUDHARI	B+	, 8668732433	23D0000391
5	132488	SWARAJ BHOSALE	O+	, 8862036071	23D0000392
6	132490	ARYA BHAGWAT	A+	, 9623680692	23D0000393
7	132491	NISHAD GOKHALE	O+	, 9511836529	23D0000394
8	132492	RAJAT ANIL AUTI	O+	, 7219667563	23D0000395
9	132494	DHRUV SANJAY KONDHARE	B+	, 9657314579	23D0000396
10	132495	ADITI D PATIL	AB+	, 7820896064	23D0000397
11	132496	ANISH SACHIN JARE	AB+	, 7758961893	23D0000398
12	132497	NIKHIL DINESH HEDAOO	O+	, 7058481105	23D0000399
13	132499	CHINTAMANI RAVINDRA SAHASRABUDHE	O+	, 9975775489	23D0000400
14	132500	PRITESH ARJUN NAVALE	B+	, 9156922892	23D0000401
15	132501	SHRAVANI LAXMAN WASHIVALE	AB+	, 9284109335	23D0000402
16	132502	SANKET RAJENDRA SANTAR	B+	, 7767859615	23D0000403
17	132503	ANURAG PALWALE	O+	, 9890634323	23D0000404
18	132504	SAKSHI SURESH GAIKWAD	A-	, 9370592656	23D0000405
19	132505	SAKSHAM SANTOSH JADHAV	A+	, 9404188463	23D0000406
20	132506	VIVAN VINOD BARADE	B+	, 8421695156	23D0000407
21	132507	ABHIJEET SUDHIR HATWATE	A+	, 9922471057	23D0000408
22	132508	KARAN RAMESH RATHOD	B+	, 9175718017	23D0000409
23	132509	RAHUL ARUN GADE	AB+	, 9823442155	23D0000410
24	132511	VINOD BHIMA GABHOLE	B+	, 9922996654	23D0000411
25	132512	VINAYAK SIDRAMAPPA TAMBAKE	A+	, 8956787470	23D0000412
26	132513	ABHIJEET VIJAY JADHAV	B+	, 9822207809	23D0000413
27	123845	MADHAV SUHAS DESHPANDE	A+	, 9112250501	23D0000414
28	132514	SUDHANSHU SANDIP BORADE	A+	, 9136725070	23D0000415
29	132515	ROHAN RAHUL DURGALE	B+	, 9637423488	23D0000416
30	132516	SWAJIT SHIVAJI ASHWAR	A+	, 9307777544	23D0000417
31	132517	ARPITA R NAGPURE	O+	, 9767730988	23D0000418
32	132518	MRUNAL JAYANT PHATAK	O+	, 9284714331	23D0000419
33	132519	TANMAY AVINASH AMBI	O+	, 7058571204	23D0000420
34	132520	PRATHAMESH RAKESH GHORPADE	A-	, 9322681664	23D0000421
35	132521	KARAN APPASAHEB RATHOD	B+	, 9322447647	23D0000422
36	132522	PIYUSH RAMESH PAWAR	A+	, 9096761741	23D0000423
37	132523	SHUBHAM MILIND NAIK	B+	, 8380002018	23D0000424
38	132524	OM MAHESH UMARDAND	A+	, 9322644043	23D0000425
39	132525	ADITYA KAILAS SAMIGIR	O+	, 8767451565	23D0000426
40	132526	ESHAAN SANJAY SINGH	O+	,	23D0000427
41	132527	SARTHAK SHELKE	A+	, 7741874930	23D0000428
42	132528	PRATHAMESH VASANTRAO NIKAM	A+	, 7385658245	23D0000429
43	132529	NANDINI OM PATANGE	O+	, 9823228619	23D0000430
44	132530	SHUJJAT ALI	A+	, 9622607988	23D0000431

45	132531	VISHRUTI SANTOSH DESHMUKH	O+	, 9623115106	23D0000432
46	132532	YOGESH MADHUKAR KELKAR	B+	, 99221634538	23D0000433
47	132533	SWAPNIL SANTOSH RUPDE	B+	, 8830761068	23D0000434
48	132534	PIYUSH ROHIT SEHA	A+	, 9665276504	23D0000435
49	132535	SHUBHAM TUKSHETTI	O+	, 9975989908	23D0000436
50	132536	HIMANSHU S SURYAWANSHI	A+	, 7620745431	23D0000437
51	132537	NACHIKET A TORNE	AB+	, 7798129631	23D0000438
52	132538	DHANANJAY GAIKWAD	O+	, 7758826214	23D0000439
53	132539	ANIKET GAIKWAD	O+	, 9579708321	23D0000440
54	132540	PRAJYOT GURAV	O-	, 8208511973	23D0000441
55	132541	ATHARVA BABAR	AB+	, 7020492669	23D0000442
56	132542	GIRIRAJ DINESH SURVE	A+	, 9139017092	23D0000443
57	132543	SIDDHARTH SANTE	O+	, 8767418254	23D0000444
58	132544	ATHARVA N KALAMBEKAR	O+	, 9325019128	23D0000445
59	132545	MUKTA RAJESH TIKHE	B+	, 7821888280	23D0000446
60	132546	VAIBHAV G RUPNOOR	A+	, 8482915574	23D0000447
61	132547	ATHARVA AJIT KATE	A+	, 9107070770	23D0000448
62	132548	OMKAR B GONDRE	B+	, 7769398555	23D0000449
63	132549	PRAJWAL CHAWARE	O+	, 9607076993	23D0000450
64	132550	SUJUL B GAIKWAD	A+	, 9371509318	23D0000451
65	132551	POOJA ANIL KULKARNI	O+	, 7798035701	23D0000452
66	132552	OMKAR R DHORE	O+	, 9881608866	23D0000453
67	132553	ARYA GANESH GHATE	B+	, 7058456195	23D0000454
68	132554	VEDANT NITIN PISAL	B+	, 7058417417	23D0000455
69	132555	NISHANT L ZALKIKAR	B+	, 8975853138	23D0000456
70	132556	JAYESH J JOSHI	B+	, 8329931860	23D0000457
71	132557	PANKAJ SANTOSH GENGAJE	O+	, 9145482042	23D0000458
72	132558	ABHISHEK R MAHAJAN	O+	, 9527099072	23D0000459
73	132559	SHLOK G HADKE	A+	, 9423834168	23D0000460
74	132560	ADITYA R SHINDE	A+	, 9607284906	23D0000461
75	132561	SAMRUDHI KHADE	O+	, 7620067710	23D0000462
76	132562	ATHARVA SALUNKE	B+	, 9284934177	23D0000463
77	132563	TANVI MUKESH GAIKWAD	B+	, 9689735000	23D0000464
78	132564	OM MANOJ KONDHALKAR	A+	, 9322343713	23D0000465
79	132565	PRATHAM R LOKHANDE	A+	, 9325121476	23D0000466
80	132566	JAY S GAWALI	B+	, 9843008902	23D0000467
81	132567	DARSHAN SUDHIR JOSHI	B+	, 9850903583	23D0000468
82	132568	SUHANI AMOL HATKAR	O+	, 7378810133	23D0000469
83	132569	HARSHADA BHOSALE	O+	, 7719821146	23D0000470
84	132570	GANESH C BHILAVE	AB+	, 9403186266	23D0000471
85	132571	SANJIVKUMAR SHINDE	B+	, 9850559529	23D0000472



**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY**

(UG & PG – Degree Programme)

412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16.

☎- 25676640 Email: msihmcttpo@gmail.com , web site: msihmctrs.in

STUDENT DEVELOPMENT CELL

Type of the Event: Nirbhaya Kanya Abhiyan Work Shop

Date of the Event : 22-02-2022

Conducted by : Ms Shweta Bedekar and Ms Devashree Shendye, Online Session by Ms Deepshika Ware

Objectives :


- Equip female students with practical self-defense techniques.
- Educate attendees on the fundamental principles of self-defense, including awareness, assertiveness, and physical techniques.
- Foster a sense of empowerment and resilience among participants.
- Promote collaboration and community engagement by bringing together students, faculty, and staff from diverse backgrounds to collectively learn and advocate for women's safety and empowerment.

Organised By : MSIHMCT				
Event Coordinator	Ms Sampada Parnjpe / Ms. Anahita Manna			
Topic Covered : Self Defence				
Venue	Parking	Time / Duration 90mins	11:00am onwards	
Total Number of Participants	Students	Faculty	Non- Teaching	
78	74	3	2	
Event Details	A workshop was conducted to teach the female students the basics of self defence.			
Type of Learning Outcome (Tick the appropriate option)				
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
	✓			
Learning Outcome	The female students learnt the basic defence techniques and how to save themselves in case of emergency.			


Mapping of the event with PO and CO			Program Outcome											
Subject Code	Subject Name	Course Outcome	P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12
—	NA	—										✓		

Enclosures:

- Function Prospectus
- Correspondence trail
- Attendance Sheet (Wherever applicable)
- 360 Feedback
- Remuneration paid if any
- Photographs of the event



 SAMPADA · PARANJPE ANAHITA · MANNA
 Name and Sign of Event
 Coordinator


 Dr. Seema Zagade
 Principal
PRINCIPAL
 (BHMCT)
 Maharashtra State Institute of
 Hotel Management & Catering Technology
 Shivajinagar, Pune-411016.





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING
TECHNOLOGY AND RESEARCH SOCIETY, PUNE
MAHARASHTRA STATE INSTITUTE OF MANAGEMENT AND CATERING
TECHNOLOGY (UG & PG – Degree Programme)
412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16.
☎ - 25676640 Email: msihmctpo@gmail.com , web site: msihmctrs.in

REF: MSIHMCT/UG-PG/SS/2022/ 136

Date: 23/2/22.

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event: NIRBHAY KANYA .
INTRODUCTION TO THE LAW . Date of Event: 26/2/22.

Programme: BHMCT / MHMCT Year: 1st / 2nd / 3rd / Final Day: SATURDAY .

Time: 11:00 am .

Types of Function:

- Meeting
- Interview
- Guest lecture (ONLINE)
- Workshop
- Seminar
- Visit
- Others (Please Specify) -

Guest Profile / Name: P. I. DEEPSHIKHA WARE .
MS. SHWETA BEDEKAR

Faculty Coordinating: MS. SAMPADA PARANJPE &
MS. ANAHITA MANNA .

Venue:

- Classroom
- Iris
- Zaffran
- Conference
- Assembly Hall
- Board Room
- Principal Office
- ONLINE

Sr. No. of SCA Registrar 79 .

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
					Food Prod.	Service	Staff
Breakfast							
Tea							
Lunch							
PMT							
Takeaways							



ROOM DIVISION MANAGEMENT ARRANGEMENT:

Type of Linen: _____ Nos. _____ Faculty In-charge: _____

Flower Arrangement: _____

Camera : _____

Special Instruction: *NA*

STUDENT IN CHARGE:

Food Production: _____

Food & Beverage Service: _____

Accommodation: _____

Any other instruction (For Students)

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Dr. S. Zagade		12.	Mr. R. Gade	_____
2.	Mr. S. Rayarikar		13.	Ms. D. Marne	
3.	Mr. V. Sarup	_____	14.	Ms. N. Dimble	
4.	Dr. V. Kadam		15.	Ms. S. Mantri	
5.	Mr. D. Joshi		16.	Ms. U. Toke	
6.	Mr. A. Manolkar		17.	Mr. S. Jagade	
7.	Mr. C. Sahasrabudhe		18.	Mr. D. Ishte	
8.	Ms. S. Paranjpe		19.	Mr. P. Padvekar	
9.	Mr. D. Janvekar		20.	Mr. S. Deshmukh	
10.	Ms. P. Pawar		21.	Mr. V. Kaware	
11.	Ms. A. Manna				

Principal
(BHMCT)
Maharashtra State Institute of
Hotel Management & Catering

Reg. No. MAH/699/2009/Pune
Dt. 11/06/2009



MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING
TECHNOLOGY AND RESEARCH SOCIETY, PUNE

MAHARASHTRA STATE INSTITUTE OF MANAGEMENT AND
CATERING TECHNOLOGY (UG & PG – Degree Programme)

412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16.

☎ - 25676640 Email: msihmcttpo@gmail.com , web site: msihmctrs.in

REF: MSIHMCT/UG-PG/2022/141

Date: 24 FEB 2022

To,
Ms. Deepshikha Ware
Crime Police Inspector
Mumbai.

Subject: Invitation to conduct an online session on Legal Aspects under Nirbhay Kanya
Abhiyan of the Student Welfare department of S. P. Pune University.

Dear Madam,

Greetings from M.S.I.H.M.C.T.!!

We would like to invite you to conduct an online session on Legal Aspects for the staff and
students of our Institute on Saturday 26th February 2022 from 11.00 a.m. to 12.00 noon.

This programme is being conducted under the Nirbhay Kanya Abhiyan of the Student
Welfare department of S. P. Pune University.

Thank You.

Warm regards,

Principal

PRINCIPAL
(UG – PG)

de
Maharashtra State Institute of Hotel
Management & Catering Technology
Shivajinagar, Pune – 411 016

Received
G. Patil





MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT AND CATERING
TECHNOLOGY AND RESEARCH SOCIETY, PUNE

MAHARASHTRA STATE INSTITUTE OF MANAGEMENT AND
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412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16.

☎ - 25676640 Email: msihmcttpo@gmail.com , web site: msihmctrs.in

REF: MSIHMCT/UG-PG/2022/ 142

Date: 24 FEB 2022

To,
Ms. Deepshikha Ware
Crime Police Inspector
Mumbai.

Dear Ms. Deepshikha

Greetings from M.S.I.H.M.CT.!!

We sincerely thank you for accepting our invitation to guide our staff and students about the Legal Aspects to equip them to protect themselves in today's world under Nirbhay Kanya Abhiyan of the Student Welfare Department of S. P. Pune University.

Thank you once again.

Warm regards,

Principal

PRINCIPAL
(UG – PG)

Maharashtra State Institute of Hotel
Management & Catering Technology
Shivajinagar, Pune – 411 016



Received
6/2/22



**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY**

(UG & PG – Degree Programme)

412 – C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune – 16.

☎ - 25676640 Email: msihmcttpo@gmail.com , web site: msihmctrs.in

ATTENDANCE SHEET

First Name	Last Name	Roll Number	Status
Manali	Gore	202143	P
Shweta	Gawade	202040	P
Tejaswi	Tavdare	2021127	P
Utkarshaa	Dhumal	202130	P
Shruti	Kataria	202156	P
Dhanushree	Phatak	202198	P
Anuja	Tupsagar	2021130	P
Samiksha	Patil	202195	P
ARPITA	NAGPURE	201946	P
Pooja	Bodkhe	202011	P
Mrunal	Pathak	202193	P
Pratiksha	Kure	201942	P
Saloni	Bhosale	201908	P
Vaishnavi	Deshpande	202125	P
RITIKA	SHETE	201963	P
Tanaya	Kharade	202159	P
Trishala	Malge	202171	P
Yugandhara	Bhosale Patil	202109	P
Vaishnavi	Sartape	2020105	P
TANVI	GAIKWAD	202037	P
Shruti	Borse	201910	P
Tanmayee	Sutar	2021125	P
Aditi	Uttekar	2020127	P
Aditi	Patil	202194	P
Sakshi	Deshpande	201918	P
Roshni	Neware	202186	P
Shalmali	Khandke	201939	P
Radhika	Karnik	202154	P
Madhura	Lele	2020136	P
Aditi	Belhekar	202107	P
Suhanj	Hatkar	202044	P
Tapaswini	Tanty	2021126	P



First Name	Last Name	Roll Number	Status
Suchita	Lokhande	202070	P
Prutha	Shenolikar	2021116	P
Vishruti	Deshmukh	2021140	P
Madhura	Chavrekar	201913	P
Rutuja	Ware	201967	P
Sakshi	Deshpande	202124	P
Dipti	Falak	202135	P
Roshni	Jadhav	201930	P
Drishti	N	2021083	P
Pradnya	Pol	2020137	P
Irawati	Sathe	201961	P
Pooja	Kulkarni	M2103	P
Nishigandha	Raskar	201958	P
Rasika	Gaikwad	201921	P
Revati	Mandavkar	202072	P
Sanskriti	Kedari	201937	P
Sakshi	Chavan	201912	P
Harshada	Kasbe	202155	P
Manali	Kulkarni	202064	P
Durga	Jadhav	201928	P
Mrunalini	Kadam	201933	P
Nandini	Godbharle	201923	P
Shweta	Edke	202134	P
Shravanee	Dongre	M2102	P
Shrushti	Rengade	2021103	P
Manaswini	Kadam	301932	P
Nandini	Jog	201931	P
Purnima	Naik	201948	P
Manisha	Badyal	201968	P
Mayura	Marathe	202073	P
Priya	Sharma	201969	P
Vaibhavi	Patil	202088	P
surbhi	siddha	2021121	P
Tannu	Sharma	2020110	P
Saishwari	Surve	M2108	P
Mansi	Waghmode	2020130	P
Ritika	Barkade	201903	P
Rajeshwari	Chavan	201911	P
Nandini	Patange	202191	P
Revati	Pawar	202090	P
Amruta	Mohite	202177	P
Kasturi	Choudhari	201915	P

Amasdiar

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Shivajinagar, Pune-411016.





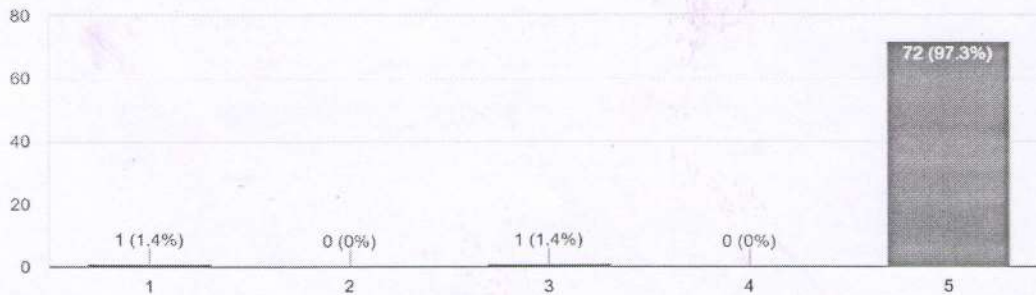
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☎ - 25676640 Email: msihmcttpo@gmail.com , web site: msihmctrs.in

FEEDBACK ANALYSIS

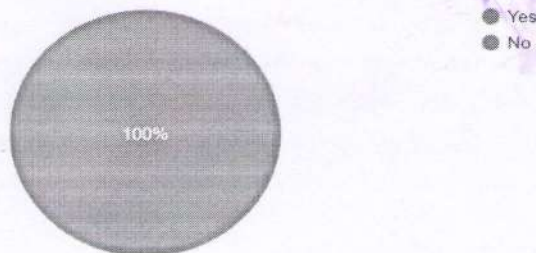
How will you rate the session?

74 responses



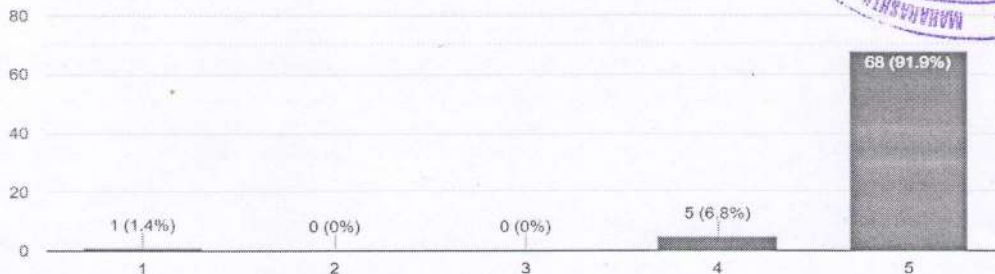
Was the session relevant to you?

74 responses



On a scale from 1 to 5, how informative was the session?

74 responses



What was the take-away from the session?

- Motivated girls to come forward and talk. Never be afraid to speak up for yourself.
- Got information on different sections & how to approach the authorities in case of any inappropriate behaviour.

Industry expert/ Guest lecture/Demonstrator feedback

Ms Shweta Bedekar

The respondent's email (deepshikhaware28@gmail.com) was recorded on submission of this form.

Email *

deepshikhaware28@gmail.com

NAME OF THE FACILITATOR *

Deepshikha Ware

DESIGNATION *

Police Inspector

NAME OF ORGANISATION *

Police Department



Students were aware of practical and operational knowledge and skills of the topic. (1 being not * agree and 5 being strongly agree)

- 1
- 2
- 3
- 4
- 5

Students possess knowledge of technological advancement in the industry (1 being not agree * and 5 being strongly agree)

- 1
- 2
- 3
- 4
- 5



Students showed dynamism and enthusiasm (1 being not agree and 5 being strongly agree) *

- 1
- 2
- 3
- 4
- 5

Students were questioning frequently related to the topic (1 being not agree and 5 being strongly agree) *

- 1
- 2
- 3
- 4
- 5



Students were able to understand the content delivered (1 being not agree and 5 being strongly * agree)

- 1
- 2
- 3
- 4
- 5

How do you rate the class overall? (1 being not agree and 5 being strongly agree) *

- 1
- 2
- 3
- 4
- 5

Any other suggestions *

None

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Google Forms



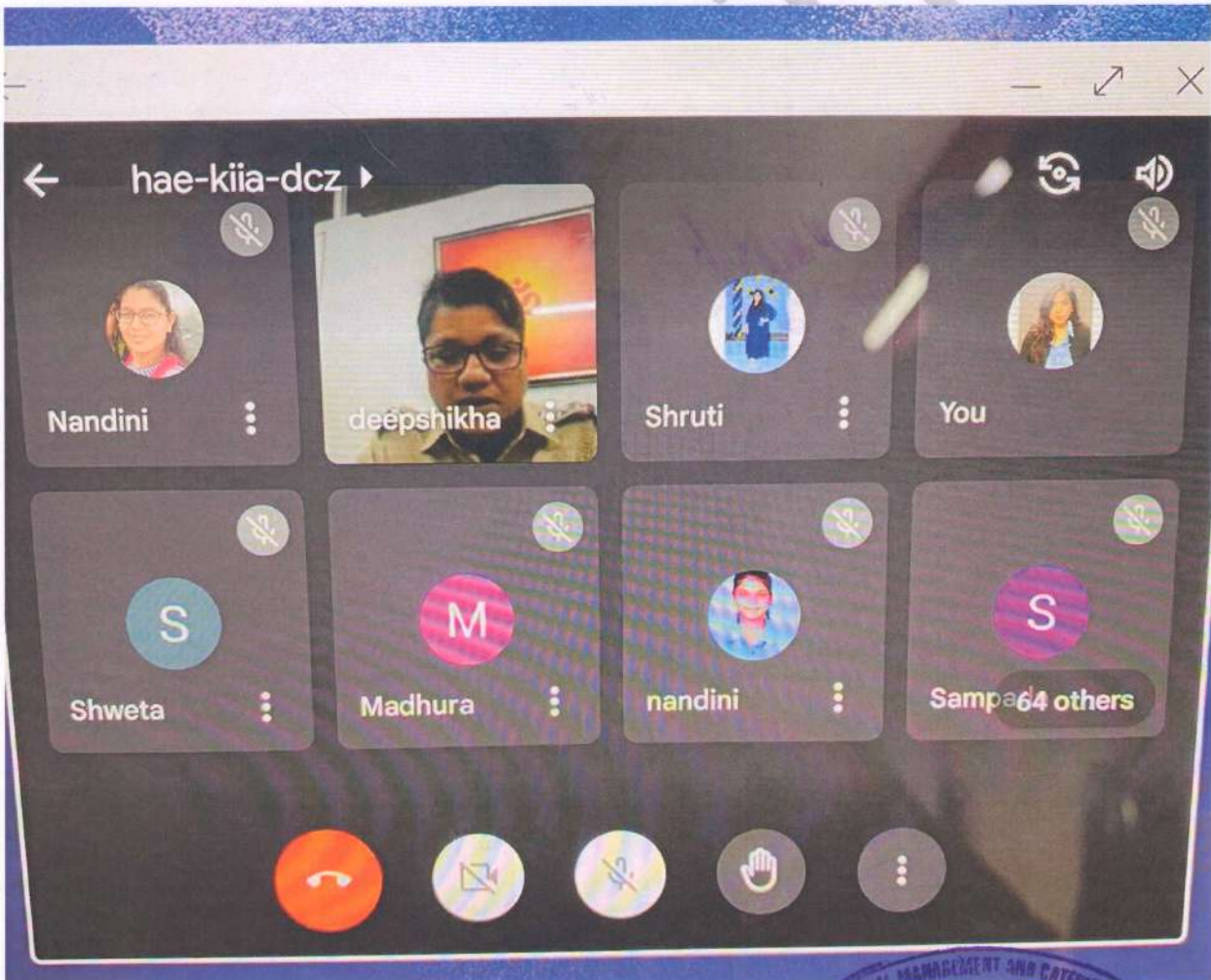
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TECHNOLOGY AND RESEARCH SOCIETY, PUNE

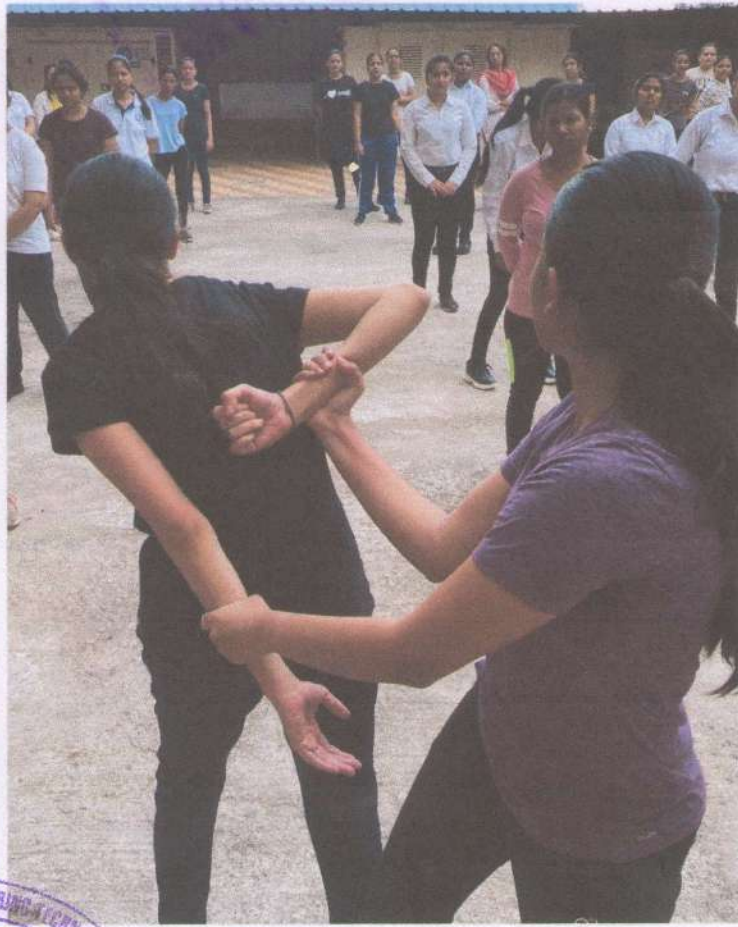
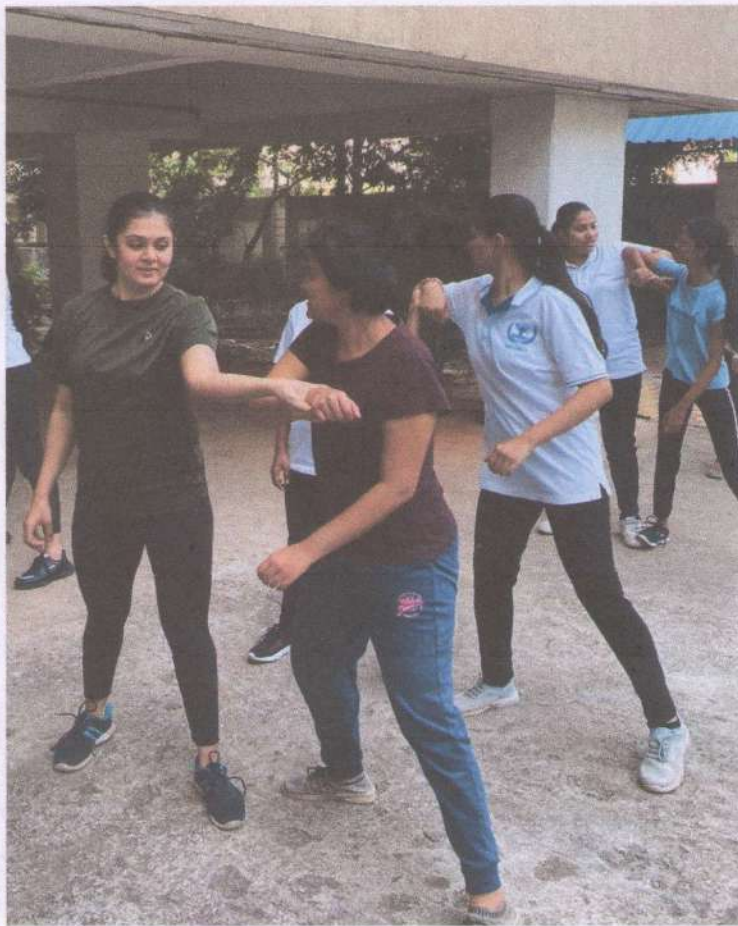
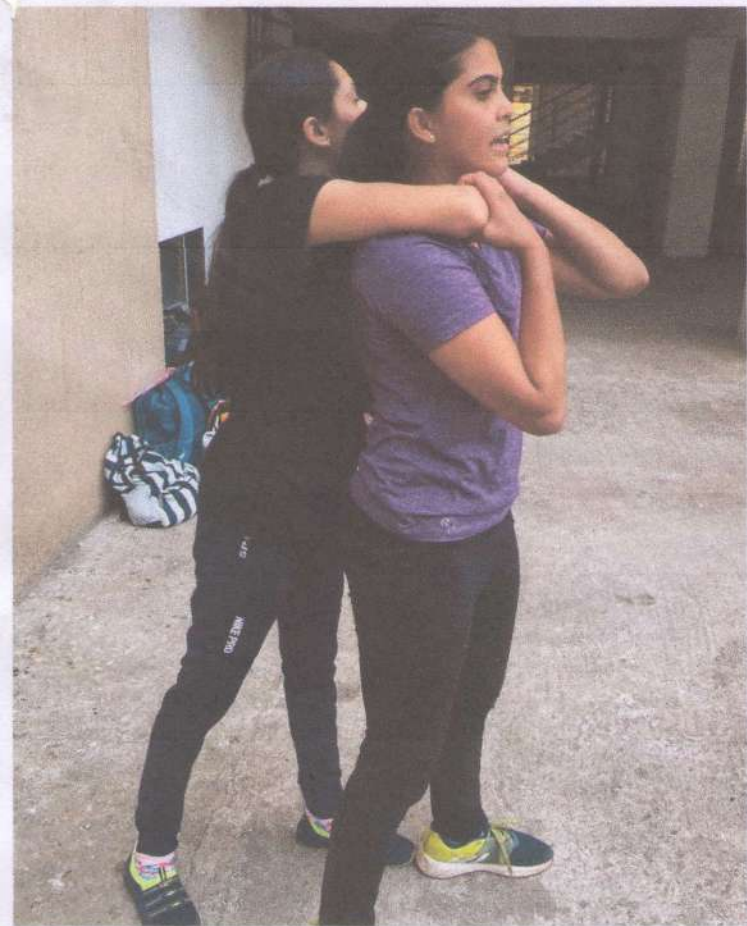
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Dt. 11/06/2009
INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY AND PRACTICE



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STUDENT DEVELOPMENT CELL

Type of the Event: Nirbhaya Kanya Abhiyan Work Shop

Date of the Event : 04-02-2023

Conducted by : Ms Shweta Bedekar

Objectives :

- Equip female students with practical self-defense techniques.
- Educate attendees on the fundamental principles of self-defense, including awareness, assertiveness, and physical techniques.
- Foster a sense of empowerment and resilience among participants.
- Promote collaboration and community engagement by bringing together students, faculty, and staff from diverse backgrounds to collectively learn and advocate for women's safety and empowerment.

Organised By : MSIHMCT				
Event Coordinator	Ms. Anahita Manna			
Topic Covered : Self Defence				
Venue	Parking	Time / Duration		
		90mins		
Total Number of Participants	Students	Faculty		Non-Teaching
55	50	3		2
Event Details	A workshop was conducted to teach the female students the basics of self defence.			
Type of Learning Outcome (Tick the appropriate option)				
Contextualization of Knowledge	Praxis and technique	Critical Thinking	Research	Soft Skills
	✓			
Learning Outcome	The female students learnt the basic self defence techniques that can be used in case of emergency.			



Mapping of the event with PO and CO			Program Outcome												
Subject Code	Subject Name	Course Outcome	P 1	P 2	P 3	P 4	P 5	P 6	P 7	P 8	P 9	P 10	P 11	P 12	
—	NA	—											✓	✓	✓

Enclosures:

- Function Prospectus
- Correspondence trail
- Attendance Sheet (Wherever applicable)
- 360 Feedback
- Remuneration paid if any
- Photographs of the event

Anahita
Anahita Manna

Seema Zagade

Name and Sign of Event Coordinator

Seema Zagade

Dr. Seema Zagade
Principal
(BHMCT)

Maharashtra State Institute of
Hotel Management & Catering Technology
Shivajinagar, Pune-411016.



Scanned
16/12

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REF: MSIHMCT/UG-PG/SS/2022/ 92

Date: 30/01/2023

FUNCTION PROSPECTUS CUM OFFICE ORDER

Name of the Event : Nirbhaya Kanya Abhiyan

Date of Event : 04/02/2023

Programme : BHMCT / MHMCT

Year : 1st / 2nd / 3rd / Final

Day : Saturday

Year

Time : 11:00am - 12:00pm

Types of Function:

- Meeting
- Interview
- Guest lecture
- Workshop
- Seminar
- Visit
- Others (Please Specify) -

Guest Profile / Name &
Designation / Organization:

Ms. Shweta Bedekar / Ritz-Carlton Associate
Tackwondo

Faculty In – Charge:

Sampada Paranjpe / Anahita Manna

Venue:

- Classroom
- Iris
- Zaffran
- Conference
- Assembly Hall
- Board Room
- Principal Office
- Parking Area

Sr. No. of SCA Registrar

148

FOOD & BEVERAGE DEPARTMENT:

Meal	Time	Pax	Venue	Kitchen	Faculty		
					Food Prod.	Service	Staff
Breakfast							
Tea							
Lunch							
PMT							
Takeaways							



ROOM DIVISION FACULTY INCHARGE :

Venue and Set up :
 Linen :
 Flower Arrangement :
 Function Board :
 Escorting :
 Social Media In charge :
 Photography : **Anahita Manna**

Media update after event – Face Book Instagram

STUDENT IN CHARGE:

Food Production :
 Food & Beverage Service :
 Rooms Division :
 Social Media / Media :

CIRCULATED TO ALL FACULTY AND STAFF

S. N.	Name	Sign	S. N.	Name	Sign
1.	Mr. S. Rayarikar		14.	Ms. S. Mantri	
2.	Mr. V. Sarup		15.	Ms. U. Toke	
3.	Dr. V. Kadam		16.	Mr. S. Jagade	
4.	Mr. D. Joshi		17.	Mr. D. Ishte	
5.	Mr. A. Manolkar		18.	Mr. P. Padvekar	
6.	Mr. C. Sahasrabudhe		19.	Mr. S. Deshmukh	
7.	Ms. S. Paranjpe		20.	Mr. V. Kaware	
8.	Mr. D. Janvekar		21.	Mr. S. Bedse	
9.	Ms. P. Pawar		22.	Ms. S. Rathod Deokar	
10.	Ms. A. Manna		23.	Ms. K. Pawar	
11.	Mr. R. Gade		24.	Ms. P. Nagavi	
12.	Ms. D. Marne		25.	Mr. M. Irkal	
13.	Ms. N. Dimble				

Social Media updated on _____ Signature _____

Principal
 (BHMCT)

Maharashtra State Institute of
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☎ - 25676640 Email: msihmctrsoffice@gmail.com, web site: msihmctrs.in

REF: MSIHMCT/UG-PG/2023/119

Date: 03/02/2023

To,
Ms. Shweta Anand Bedekar
Pune.

Dear Ms. Shweta

Greetings from M.S.I.H.M.CT.!!

We sincerely thank you for accepting our invitation to guide our lady staff members and girls in Self -defense technique to equip them to protect themselves in today's world under Nirbhay Kanya Abhiyan of the Student Welfare Department of S. P. Pune University on 4th February 2023.

Thank you once again.

Regards,

Dr. Seema Zagade

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(BHMCT)

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REF: MSIHMCT/UG-PG/2023/ 122

Date: 04.02.2023

To,
Ms. Dewashree Vasudeo Shendye
Pune.

Dear Ms. Dewashree

Greetings from M.S.I.H.M.CT.!!

We sincerely thank you for accepting our invitation to guide our lady staff members and girls in Self -defense technique to equip them to protect themselves in today's world under Nirbhay Kanya Abhiyan of the Student Welfare Department of S. P. Pune University on 4th February 2023.

Thank you once again.

Regards,


4/2/23

Dr. Seema Zagade

PRINCIPAL
(BHMCT)

c/e
MS
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ATTENDANCE SHEET

Roll No.	Student Name	Status
202206	Bhandare Rewati	P
202207	Bhosale Shruti	P
202208	Biware Tanaya	P
202209	Bobade Rupali	P
202215	Desale Vaishnavi	P
202221	Gejage Amtuta	P
202234	Joshi Apurva	P
202248	Makasare Shalmali	P
202252	Newaskar Akshada	P
202253	Nirwane Shivani	P
202246	Londhe Nikita	P
202266	Saloni	P
202285	Zankar Manshri	P
202107	Belhekar Aditi	P
202109	Bhosale Yugandhara	P
202124	Deshpande Sakshi	P
202125	Deshpande Vaishnavi	P
202128	Dhede Manasi	P
202130	Dhumal Utkarsha	P
202131	Dimber Shreya	P
202134	Edke Shweta	P
202135	Falak Dipti	P
202140	Gedam Pranali	P
202143	Gore Manali	P
202145	Hirve Anushka	P
202148	Jagtap Siddhi	P
202154	Karnik Radhika	P
202155	Kasbe Harshada	P
202156	Kataria Shruti	P
202158	Khade Samrudhi	P
202159	Kharade Tanaya	P
202161	Khetre Samiksha	P
202166	Kulkarni Swapna	P
202171	Malge Trishala	P
202183	Nanakshahi Drishti	P
202191	Patange Nandini	P
202193	Pathak Mrunal	P
202194	Aditi Patil	P
202195	Patil Samiksha	P
202198	Phatak Dhanushree	P
2021103	Rengade Shrushti	P
2021116	Shenolikar Prutha	P
2021119	Shinde Sanyukta	P
2021121	Siddha Surbhi	P
2021124	Suryawanshi Siya	P
2021125	Sutar Tanmayee	P
2021126	Tanty Tapaswini	P
2021127	Tavdare Tejaswi	P
2021130	Tupsagar Anuja	P
2021140	Deshmukh Vishruti	P

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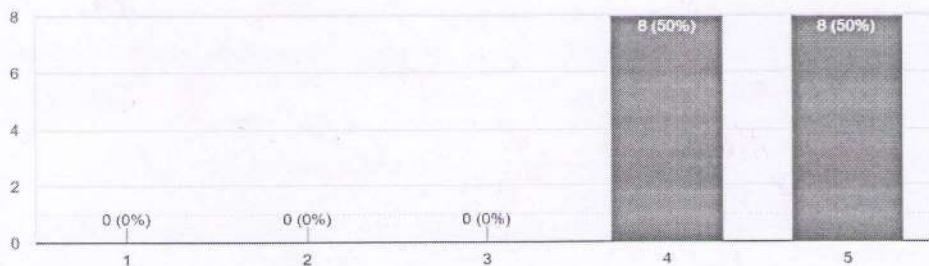


FEEDBACK ANALYSIS

Nirbhya Kanya -2023

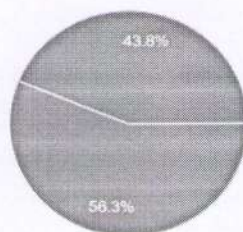
How will you rate the session?

16 responses



Was the session relatable to the syllabus taught?

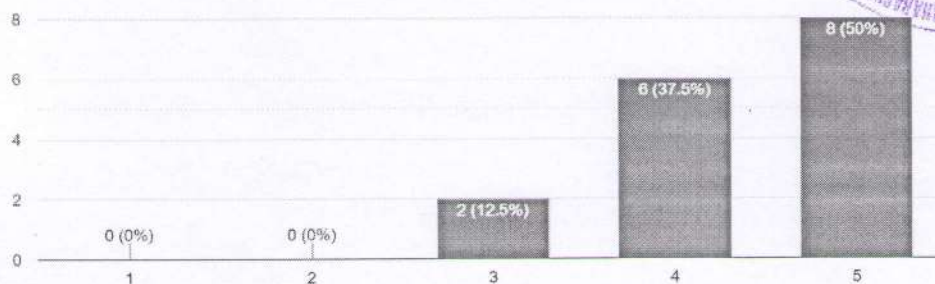
16 responses



● Yes
● No

On a scale from 1 to 5, how informative was the lecture?

16 responses



What was the take-away from the session?

- The lecture emphasised more towards the recent laws put in force to protect women. Students were enlightened and guided through sharing of experiences and various protective measures for it.
- Safety matters the most, and having the basic knowledge of it is necessary in these times. We learnt the basics of how to tackle these difficult situations.

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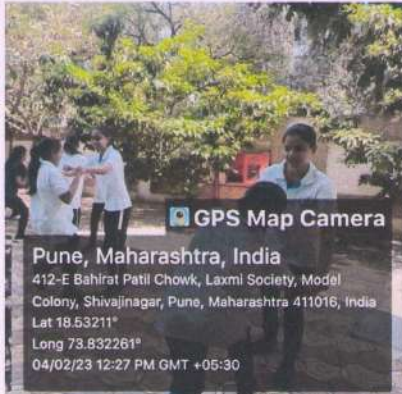


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PHOTOGRAPHS



GPS Map Cam
Pune, Maharashtra, India
412 - C, Off Senapati Bapat Road, near HMCT,
Laxmi Society, Model Colony, Shivajinagar,
Pune, Maharashtra 411016, India
Lat 18.532014°
Long 73.832122°
04/02/23 12:13 PM GMT +05:30



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REF: MSIHMCTRS/BHMCT/Trg. & Plc./2021/ 253

Date: 11.08.2021

NOTICE

All Second year BHMCT Students are hereby informed that Online Industrial Training of 16 weeks is scheduled to begin on 17th August 2021 & should conclude on 6th December 2021.

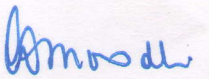
Students are hereby directed to connect with Prof. Sachin Rayarikar for further details regarding Industrial Training.


Once the Operational Subject is selected by the student then they will connect with the following Faculty Members for further guidance for research activity and submissions of each of the section related assignments.

Accommodation Management: Dr. Seema Zagde

Food Production Management: Mr. Sachin Rayarikar

F&B Service Management: Ms. Sampada Paranjpe


Principal
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As per the Latest Guidelines for conducting Industrial training On Line for the students of TYBHMCT 5th Semester, 2021

Points discussed and approved by the Principal:

- A. 17th August 21 is proposed date for starting the training. The Industrial training will be of total 16 weeks.
- B. Students have to select the area of their core interest and emphasis will be given on this department/ area as it will be the duration of Two months.
Students will also have to undergo 20 days in each of the remaining departments apart from the chosen one in the last/ third month of the training.
- C. Each student to select topic for the case study/ research work in his/ her core area as early as possible and then to start the study and reference work accordingly. The date to shortlist the topic for the case study/ research work in his/ her core area will be communicated to you in few days.
- D. Each student should complete the following Six sections so as to complete Online Industrial Training

1) Webinars:

Institute is *going* to organize *approx.* 20 plus webinars and students are required to attend all the webinars and prepare One Page report on each of the webinar. *with their learning outcome*

2) Videos Related to Hospitality Industry:

Minimum of 20 videos of at least 05 minutes each and prepare a One Page report on each video during this training period. The videos should include subject chosen for specialization as well as other core subjects. The division would be:

- I. Videos related to Specialization Subject: 10 nos.
- II. Videos related to other core areas: 06 nos.
(Remaining 03 departments X2 videos each)
- III. Videos related with allied areas: 04 nos.

3) Mini Research/ Case Study:

Students are required to take one topic/ case for mini research. They will connect with concerned faculty assigned to them for monitoring their training in the respective subject chosen for specialization. This topic will be approved by the concerned faculty.

4) SWAYAM/ MOOC:

The students are required to register for SWAYAM/ MOOC online portal and complete any one course. The Marks will be correlated with the completed assignments and if the exam of the same course is also completed then an additional marks will be allotted for the same.

5) Hotel Report:

Students are required to prepare a comprehensive report on any ONE hotel from the list of Fifty Best Hotels of the world. The hotels will be selected from only following websites:

- i) <https://www.telegraph.co.uk/travel/hotels/articles/Best-hotels-in-the-world/>



- ii) <https://www.forbestravelguide.com/award-winners>
iii) <https://www.cntraveller.com/>
- 6) Log Book will have to be updated every day. The students will enter any or all the activities mentioned above in the logbook every day. The format of the log book will be shared to you.

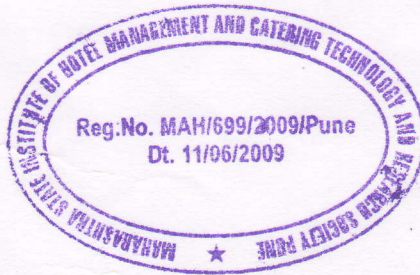
Marks Allotment:

1) Webinars:	20
2) Reports on Videos:	20
3) Mini Research/ case study:	30
4) SWAYAM/ MOOC:	20
5) Hotel Report:	20
6) Log Book:	<u>10</u>
Total Internal	120
For Exams:	55
Grand Total for Internal:	<u>175</u>
External Total Marks:	175

Amrode

PRINCIPAL
(BHMCT)

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REF: MSIHMCTRS/MHMCT/Trg. & Plc./2021/254

Date: 06.08.2021

NOTICE

All First year MHMCT Students are hereby informed that the Summer Internship Project (SIP) & the related Online Industrial Training of 8 weeks is scheduled to begin on 9th August 2021 & should conclude on 4th October 2021.

Students are hereby directed to connect with Prof. Sachin Rayarikar and Ms. Pooja Pawar for further details.

S. Masadhi

Principal

PRINCIPAL
(BHMCT)

Maharashtra State Institute of
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Shivajinagar, Pune-411016



As per the Latest Guidelines for conducting On Line Summer Internship for the students of MHMCT for August 2021.

Points discussed and approved by the Principal:

- A. 09th August 2021 is proposed date for starting the training. The Industrial training will be of total 08 weeks.
- B. Each student to select topic for the case study/ research work in his/ her core area as early as possible and then to start the study and reference work accordingly. The date to shortlist the topic for the case study/ research work in his/ her core area will be communicated to you in few days.
- C. Each student should complete the following Six sections so as to complete Online Industrial Training
 - 1) Webinars:
Institute is trying to organize 20 plus webinars and students are required to attend all the webinars and prepare One Page report on each of the webinar.
 - 2) Videos Related to Hospitality Industry:
Minimum of 20 videos of at least 05 minutes each and prepare a One Page report on each video during this training period. The videos should include subject chosen for specialization as well as other core subjects. The division would be:
 - I. Videos related to Specialization Subject: 10 nos.
 - II. Videos related to other core areas: 06 nos.
(Remaining 03 departments X2 videos each)
 - III. Videos related with allied areas: 04 nos.
 - 3) Mini Research/ Case Study:
Students are required to take one topic/ case for mini research. They will connect with concerned faculty assigned to them for monitoring their training in the respective specialization. This topic will be approved by the concerned faculty.
 - 4) Hotel Report:
Students are required to prepare a comprehensive report on any ONE hotel from the list of Fifty Best Hotels of the world. The hotels will be selected from only following websites:
 - i) <https://www.telegraph.co.uk/travel/hotels/articles/Best-hotels-in-the-world/>
 - ii) <https://www.forbestravelguide.com/award-winners>
 - iii) <https://www.cntraveller.com/>
 - 5) Log Book will have to be updated every day. The students will enter any or all the activities mentioned above in the logbook every day. The format of the logbook will be shared to you.

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Marks Allotment:

1) Webinars:	10
2) Reports on Videos:	10
3) Mini Research/ case study:	10
4) Hotel Report:	10
5) Log Book:	10
Total Internal:	50
External Total Marks:	50



Subject : Disaster Management

Subject Code : C702

Subject Credits : 03

Semester : VII

Teaching Scheme per week	
Theory	Total
03 hours	03 hours

Internal Examination Scheme		External Examination Scheme		Total Marks
Concurrent	Total Internal Marks	Theory	Total External Marks	
30	30	70	70	100

Rationale:

The course is intended to provide knowledge to the students about the basic concepts of disaster management.

Chapter - 1	Disaster Management	Hours	Marks
1.1	Introduction and Meaning	08	12
1.2	Distinction between Hazard and Disaster		
1.3	Types of Disaster Natural: Flood, Cyclone, Earthquake, Landslides, etc. Man made: Fire, Industrial Pollution, Accidents (Air, Sea, Rail, Road), Structural Failures (Buildings), War, Terrorism, etc.		
1.4	Causes of Disasters & its impact on operations		
Chapter - 2	Organization for Disaster Management	08	12
2.1	Organization for Disaster Management in Hotel Industry (One Case Study)		
2.2	Organization for Disaster Management in Tourism Industry (One Case Study)		
2.3	Different Stakeholders in Disaster Relief		
Chapter - 3	Disaster Preparedness	08	12
3.1	Disaster Preparedness: Concept		
3.2	Disaster Preparedness: Plan		
3.3	Prediction, Early Warnings and Safety measures of Disaster		
3.4	Role of Information, Communication, Education and Training		



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	3.5	Role of Government, International and NGO Bodies		
	3.6	Role of IT in Disaster Preparedness		
Chapter - 4		Disaster Response	08	12
	4.1	Disaster Response: Introduction		
	4.2	Disaster Response: Plan		
	4.3	Communication, Participation, and Activation of Emergency Preparedness Plan		
	4.4	Search, Rescue, Evacuation and Logistic Management		
	4.5	Role of Government, International and NGO Bodies		
	4.6	Psychological Response and Management (Trauma, stress, Rumor and Panic)		
	4.7	Relief and Recovery		
	4.8	Medical Health Response to Different Disasters		
Chapter - 5		Rehabilitation, Reconstruction and Recovery	08	12
	5.1	Reconstruction and Rehabilitation as a Means of Development.		
	5.2	Damage Assessment		
	5.3	Post Disaster effects and Remedial Measures		
	5.4	Creation of Livelihood Options,		
	5.5	Sanitation and Hygiene		
	5.6	Education and Awareness,		
	5.7	Dealing with Victims' Psychology,		
	5.8	Role of Educational Institute		
Chapter - 6		Legislations : National Calamity Management Act, Model State Disaster Management Act	05	10
	6.1	National Calamity Act		
	6.2	Model Disaster Management Act		
	6.3	Various Legal provisions for Disaster Management		
		Total	45	70

Recommended Assignments: A minimum of *03 assignments* to be submitted by students by the end of the semester on following topics.

1. Case study on one hotel on Disaster Management.
2. Case study on one tourist destination on Disaster Management.
3. Simulation exercises.

Reference Books:

- Rajendra Kumar Bhandari – Disaster Education and Management , A joyride for students, teachers and disaster managers
- B. K. Shinde - Handbook of Disaster Management, Techniques and Guidelines (Rajat Publication)
- B. C. Bose – Introduction to Disaster Management (Rajat Publication)
- S. N. Goel Disaster Administration & Management -
- Dr. V. V. Ghanekar Disaster Management Act and Management -



- Ayaz Ahmed Disaster Management -
- S.L. Goel and Ramkumar Disaster Management -
- Operational module; District Disaster Management plan (YASHDA, Pune)
- B. Narayan Disaster Management -
- R.B. Singh Disaster Management -



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Subject : Environment Science

Subject Code : C704

Subject Credits : 03

Semester : VII

Teaching Scheme per week	
Theory	Total
03 hours	03 hours

Internal Examination Scheme		External Examination Scheme		Total Marks
Concurrent	Total Internal Marks	Theory	Total External Marks	
30	30	70	70	100

Rationale:

The course aims to establish the importance of environmental issues. It provides insight on Environment Management in Hospitality Industry. It also helps students to understand the benefits of Eco-friendly practices to have a sustainable environment in daily operations of hotel.

	Hours	Marks
Chapter – 1 Environmental studies	07	10
1.1 Introduction – Definition		
1.2 Importance of environment with respect to Hospitality Industry		
1.3 Concepts – Global warming, Greenhouse gases, Carbon foot print, Acid rain, Sustainability, Food-mile, LEED, TERI, ISO(14004,14010,14011,14012), IGBC		
1.4 Disaster Natural and Man made		
1.5 Ecotel – Definition, Scope and Importance		
1.6 Environmental practices as part of Corporate Social Responsibility in the Hospitality Industry		
Chapter – 2 Water Management	08	10
2.1 Sources of Water for hotels(Supply by govt. bodies, Rainwater harvesting, Bore-well, Grey water , Sewage Treatment Plant)		
2.2 Sources of water pollution by hotels(Sources- Laundry, Kitchen, Cleaning agents, Polishing machines, Sewage)		
2.3 Water quality(Filtration , Boiling, Chlorination, Reverse Osmosis, Ultra-violet , Ozonation)		
2.4 Control of water consumption (Kitchen, Housekeeping, Guest room, Rest room)		
Benefits of water conservation		



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Chapter -3 Energy Management

- 3.1 Principles of energy management
- 3.2 Types of energy sources -(Renewable, non-renewable)
- 3.3 Energy Management Program (Role of Energy Manager and Energy Audit) by hotel
- 3.4 Assessing Current Performance
- 3.5 Energy- conservation measures (Investment and Decision making process)
- 3.6 Monitoring and targeting
- 3.7 Alternative energy sources for hospitality industry

Chapter -4 Solid Waste Management and Hazardous Waste

- 4.1 The need for materials and waste management
- 4.2 Waste management hierarchy
- 4.3 Types of wastes (dry/wet, organic/inorganic, biodegradable/ non bio-degradable)
- 4.4 Sources of solid waste found in hotels (e- waste & paper waste, organic-waste, glass, plastic, metals)
- 4.5 3R's principle (Reduce, Reuse, Recycle)
- 4.6 Product purchasing & Purchasing Principles

Chapter -5 Air and Noise Pollution

- 5.1 Air Pollution
 - Air Pollution (Indoor)- Definition, causes, effects and control measures taken by hotels
 - Air Pollution (outdoor)- Definition, causes, effects and control measures taken by hotels
- 5.2 Noise Pollution
 - Noise Pollution - Definition, causes, effects and control measures taken by hotels

Chapter -6 Employee Education and Community Involvement

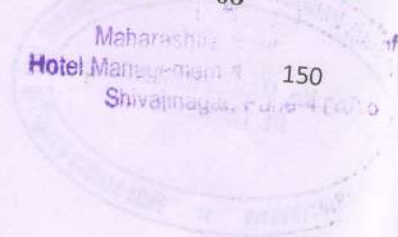
- 6.1 Employee Education
 - Creating awareness, providing support, rewarding efforts and celebrating success
 - Training and communication
- 6.2 Hotel and Community Involvement
 - Guest Participation
 - Business Partners
 - Local Community
- 6.3 Environment Commitment
 - Environmental Policy
 - Legislation (List at-least 5 Acts related to environment)

Chapter -7 Guidelines and best eco-practices implemented by following departments of hotels



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- 7.1 Housekeeping (Linen, Laundry, Guest rooms, Horticulture)
- 7.2 Front Office
- 7.3 Kitchen
- 7.4 Restaurants and Banquets
- 7.5 Maintenance
- 7.6 Swimming Pool and Health Club

Chapter –8	Building Materials	03	06
8.1	New technology used in construction		
8.2	Eco construction materials and their benefits		
8.3	Green building – Concepts and benefits		
	Total	45	70

Recommended Assignments:

A minimum of 03 assignments to be submitted by students by the end of the semester on following topics.

- 1. Case studies related to hospitality
- 2. List of recycled products purchased by any two hotels
- 3. List of eco-friendly products used by any two hotels
- 4. List of organizations working for environment issues.

Recommended group Activities

- 1. Activities under Swachh Bharat Abhiyan.
- 2. Visit to water treatment plant.
- 3. Visit to Engineering and Maintenance department of Hotels (To observe the environmental practices).
- 4. Competition on converting waste to reuse products
- 5. Students encouraged to follow Green practices in college campus

Reference Books

- 1. Environmental Management for Hotels- David Kirk (Chapter 1, 2, 3, 4, 5, 6).
- 2. FHRAI Training Manual (Chapter 3,7,8)
- 3. Hotel Housekeeping operations and Management – Raghubalan- Oxford University Press 3rd Edition (Chapter1, 3,5, 6,7,9).
- 4. Hotel front office operations and Management – Jatashankar R. Tewari Oxford University Press 3rd Edition (Chapter 1, 3,7)
- 5. Food and Beverage Service , R Singaravelavan (Chapter 5)
- 6. Professional Housekeeper- Georgina Tucker (Chapter 7)



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Name of the Course : Hospitality Laws

Course Code: MH 304 Semester: Third

Teaching Scheme :		Examination Scheme:
Theory	: 03 Hours / Week	Internal / Concurrent Evaluation : 50
Practical	: 00	End term Practical Exam: 00
Credit	: Full	End term Theory Exam: 50 – 2½ Hours
Total	: 03	Total Marks : 100

Course Outcome: On successful completion of the course the learner will be able to -

- MH 304.1 To recognise the Business and commercial law along with companies act pertaining to the Hospitality Industry in detail.
- MH 304.2 To be able to enumerate the Welfare and Safety Statutory Laws related to the Hospitality Industry.
- MH 304.3 To link the Sale of Goods Act to the hospitality Industry and identify the Licenses and permits required by Hotels for smooth functioning.
- MH 304.4 To identify Central, State Taxes and Other Laws relating to Hospitality industry.

Unit	Topics	Hrs.
1.	Business and Commercial Law <ul style="list-style-type: none">• Special contracts- Franchising<ul style="list-style-type: none">– Partnership Act 1932• Meaning and definition of partnership• General duties of partner• Determination of rights and duties of partners by contract between partners• Negotiable Instruments Act• Nature of negotiable Instruments• Types of Negotiable<ul style="list-style-type: none">– Instruments– Endorsement• Minimum salary and Payment of salary act pertaining to Hospitality Industry.• Introduction to Minimum wages Act 1948 and Payment of wages Act 1936 Pertaining to Hospitality Companies Act	09
2.	Welfare and Safety Statutory Laws <ul style="list-style-type: none">• ESI Act<ul style="list-style-type: none">– Definitions.– Authorities constituted under it.– Concept of ESI Fund• Workmen's Compensation Act 1923<ul style="list-style-type: none">– Introduction of the Act– Definitions– Employer's liability to pay compensation	08




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	<ul style="list-style-type: none"> • Maternity Benefit Act 1961 <ul style="list-style-type: none"> – Introduction and Applicability of Act Definitions, Role of Authority constituted under the Act08	
3.	Sale of Goods Act <ul style="list-style-type: none"> • Essentials of valid Sale • Conditions and Warranties-- applicable to Hospitality industry • Unpaid seller and his rights – applicable to Hospitality industry • Rights and duties of seller and buyer – Guests and Hotel Owner 	08
4.	Licenses and Permits required by Hotels <ul style="list-style-type: none"> • Bar License • Restaurant and various types of outlets and Licenses required • Swimming pool License • Spa and Health Club License • Public Amusement License • Renewal Suspension and termination of licenses • Procedure for granting Star gradation in India, various approvals, permissions required to set up a hotel • Other Licenses required • Only License and their Requisites to be explained with reference to Related Law 	06
5.	Central and State <ul style="list-style-type: none"> • VAT-- applicability to the Hospitality industry. • Service tax -- applicability to the Hospitality industry. • Luxury tax -- applicability to the Hospitality industry. • Any other applicable taxes • GST 	06
6.	Other Laws related to Hospitality Industry <ul style="list-style-type: none"> • Cyber law – important provisions applicable to Hospitality industry. • Passport Act -- Applicable to Hospitality industry with concern with the Foreign Tourist • Foreigners Registration Act • Foreign Exchange Management Act. (FEMA) 	08
	Total	45

Reference Source –

- 1) The students should refer to the respective Acts
- 2) Legal Aspect for Hospitality and Tourism Industry - AtulBansal
- 3) Hotel Law - Amitabh Devendra

E Resource –

- 1) Industrial Relations And Labour Welfare : Text And Cases - Sivarethnamohan, R.
- 2) www.lawmin.gov.in




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Name of the Course : Disaster Management
 Course Code: MH 403 Semester: Fourth

Teaching Scheme :			Examination Scheme:	
Theory	:	03 Hours / Week	Internal / Concurrent Evaluation : 50	
Practical	:	00	End term Practical Exam: 00	
Credit	:	Full	End term Theory Exam: 50 – 2½ Hours	
Total	:	03	Total Marks : 100	

Course Outcome: On successful completion of the course the learner will be able to -
 MH 403.1 To impart knowledge to the students about the concept of disaster management
 MH 403.2 To understand the National Disaster Policy 2005
 MH 403.3 To apply knowledge in practical situation of Disaster.
 MH 403.4 To analysis the risk at your working place - (HVRC) Analysis

Unit	Topics	Hrs.
1.	Disaster Management <ul style="list-style-type: none"> • Meaning, Scope & Impact. • Introduction, meaning • Distinction between Hazard and disaster, • terminology used in Disaster management, • Types of Disasters, • Impact of Disasters 	04
2.	National Disaster Management Act 2005 <ul style="list-style-type: none"> • Organization for Disaster management at Union Level, State level, District Level, and Local Authorities, Institutional Structure, Disaster Prevention/mitigation, Early Warning system, Disaster preparedness, mitigation & Response, Human Resource Management 	06
3.	Man Made Disasters and Management Gas Leaks, Nuclear Radiation leaks, Terrorist attacks, Health Hazards, Accidents Coping with Man Made Disasters : Human Errors, Pollutions, Air Pollution, Green House Gases, Social Problems, Terrorism	06
4.	Disaster Risk Reduction <ul style="list-style-type: none"> • Concept and it's application and Sustainable development • Hazard Vulnerability Risk Capacity (HVRC) Analysis 	08




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5.	Training in Disaster Management <ul style="list-style-type: none"> • Preparation of Hotel Disaster Management Plan • Event risk mitigation plan • HVRC • Prevention and Mitigation strategies and measures • Preparedness measures • Emergency Response plan 	08
6.	Disaster prevention through Sustainable Development : Targets for Sustainable Development <ul style="list-style-type: none"> • Evacuation plan • Fire Fighting demonstration • Mock Drill Yokohama strategy and plan of action for a safer world	10
7.	Legislation <ul style="list-style-type: none"> • National Disaster Management Act 2005 • National Calamity Management Act • Model State Disaster Management Act • State rules thereunder 	03
Total		45

Reference Source –

- 1) Disaster Management - D.B.N Murthy
- 2) Disaster Administration and Management - S.L Goel
- 3) Disaster Management Act and Management - Dr. V.V Ghanekar
- 4) Disaster Management- Ayaz Ahmed
- 5) Disaster Management - S.L Goel and Ramkumar
- 6) Operation Module; District Disaster Management Plan by YASHDA, Pune
- 7) Encyclopedia of Disaster Management Vol 3 - S.L Goel
- 8) Disaster Management - B Narayan
- 9) Disaster Management - R. B Singh
- 10) Environmental Geography - Savinder Singh

E Resource –

- 1) Disaster Management - Sulphey, M. M.




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Name of the Course : Green Practices in Hospitality Industry (Internal)

Course Code: MH 409 Semester: Fourth

Teaching Scheme :			Examination Scheme:	
Theory	:	02 Hours / Week	Internal / Concurrent Evaluation : 50	
Practical	:	00	End term Practical Exam: 00	
Credit	:	Half	End term Theory Exam: 00	
Total	:	02	Total Marks : 50	

Course Outcome: On successful completion of the course the learner will be able to -
MH 409.1 To be aware of various types of pollution caused by hotel industry
MH 409.2 To understand and apply the eco- friendly practices in daily operation
MH 409.3 To identify the waste generated by the operation and manage it

Unit	Topics	Hrs.
1.	Employee Environmental Education - Workshops to train employees in environment-friendly practices - Making sustainability a part of daily routine of employees	03
2.	Waste Minimization <ul style="list-style-type: none">• Organic composting• Dumpster monitoring (segregation of dry & wet garbage)• Recycling (e.g. Individual newspapers not sent to rooms, use of bulk soap & shampoo dispensers in guest room bathrooms, using recycled paper products like bags, coasters etc)• Alternatives to plastic bottled water• Achieving close to zero-solid waste• Sustainable food & beverage options	05
3.	Eco-purchasing - Environmentally preferred suppliers - Environmentally preferred products Green Marketing Strategy Characteristics of Green Consumers ; defined by Ginsberg and Bloom (True Blue Green, Green Back Green, Sprouts, Grouzers & Basic Browns) Green Marketing Strategy -Lean Green, Defensive Green, Shaded Green and Extreme Green by Ginsberg and Bloom	03



4.	Energy and Water Conservation <ul style="list-style-type: none"> • Environment-friendly HVAC units • Skylights to save energy • High efficiency lighting in guest-rooms & public areas • Solar panels • Occupancy sensors • Water conservation fixtures • Preventive maintenance 	06
5.	Landscaping <ul style="list-style-type: none"> • Chemical-free landscaping • Smart irrigation practices 	02
6.	Green Housekeeping <ul style="list-style-type: none"> • Use of environment-friendly cleaning products to clean property • Integrated Pest-Management services • Tent cards in rooms informing guests about alternate day linen changing • Clinically clean surface. Guidelines and Best Practice Implemented by Departments of Hotels <ul style="list-style-type: none"> • Housekeeping(Linen, Laundry, Guest rooms, Horticulture) • Front Office • Kitchen • Restaurants and Banquets • Engineering and Maintenance • Swimming Pool and Health Club • Purchases- Eco -friendly Product and Purchasing 	04
7.	Green Banqueting <ul style="list-style-type: none"> • E-invites • Carbon credits • Bus facility for participants instead of pick-up cars • - Green menu-organic & locally procured food 	03
8.	Internal Certifications of Green Practices <ul style="list-style-type: none"> • Eco-leaf rating • Green Globe rating • Green Key rating • Nordic Swan rating • LEEDS • Clinically clean surface 	04
Total		30




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Reference Source –

- 1) Environmental Nature Based Tourism – By KunalChatopadhyay
- 2) Environment Security & Tourism Development in South Asia-V. Pandae
- 3) Environment Education-K. K. Shrivastava
- 4) Environmental Management for Hotels – David Kirk

E Resource –

- 1) Environmental Management : Text And Cases - Krishnamoorthy, Bala




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