



All India Shri Shivaji Memorial Society's College of Hotel Management & Catering Technology

55-56 Shivajinagar, Pune - 411005



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सावित्रीबाई फुले पुणे विद्यापीठ
॥ यः क्रियावान् स पण्डितः ॥



COLLEGE CASSEROLE



Annual Magazine 2016-17

Volume-V

Founders of All India Shri Shivaji Memorial Society

Estd. in 1917



**His Highness Shri Shahu Chhatrapati Maharaj
Maharaja of Kolhapur**

**Office Bearers of
All India Shri Shivaji Memorial Society, Pune-5**



Shri Shahu Chhatrapati, Kolhapur
President



Shri Sambhajiraje Chhatrapati
Vice - President



Shri Malojiraje Chhatrapati
Honorary Secretary



Shri Suresh Pratap Shinde
Honorary Joint Secretary



Shri Ajay Uttamrao Patil
Treasurer



Shri V. B. Patil
Chairman, Governing Council



Shri Sahebrao R. Jadhav
Chairman, Managing Committee

Message from the President



It is heartening to know that AISSM Society's College of Hotel Management & Catering Technology's annual magazine "College Casserole" has brought out its fifth edition. I understand that the publication has gained in unprecedented popularity among young readers. This is heartening to witness, and wish all the success with many more to come.

I congratulate the college for encouraging creativity and freedom of expression. Each voice is to be heard. The college magazine gives each one this invaluable opportunity. Studies are an important facet of student's life. But equally important is to give full vent to feelings and expressions. This leads to a thinking society, honouring varied views and inclusive thought process.

Once again, I laud the efforts that have culminated in making this magazine. Best wishes to all for the year ahead.

Shri Shahu Chhatrapati

President

All India Shri Shivaji Memorial Society, Pune-5

Message from the Honorary Secretary



At the outset, I warmly applaud AISSM Society's College of Hotel Management & Catering Technology for bringing us the latest edition of the college magazine, aptly called "College Casserole". It indeed is a hotpot of myriad articles. More heart warming is the enthusiasm and fanfare with which the magazine is being brought out year after year.

I view the magazine as a platform for students to express their thoughts, aspirations, experiences and impressions. I am sure that, the increasing participation will succeed in bringing fore talent, creativity and expression. I believe that each voice, however varied, should be unafraid of being heard. With this we can truly do marvels for making our society an honest and open one.

I gladly admit that it has come close to a tradition for me to anticipate the release of College Casserole with the turn of each year. My heartiest congratulations to all who have worked on the magazine and I am certain it will be as interesting as the previous ones.

Shri Malojiraje Chhatrapati

Honorary Secretary

All India Shri Shivaji Memorial Society, Pune-5

Message from the Principal



New beginnings bring in joy and excitement. For me, *College Casserole*, our annual college magazine is a much awaited publication. I am sure that many of us, eagerly anticipate to lay our hands on this copy! I for one have to say, that creative writing is always a satisfying read as it is not restricted to the article, but extends also in unfolding the personality of the writer, in this case our students, faculty and non-faculty members. This creates a unique platform in expressing our true selves, and in doing so succeeds in drawing us closer.

We are in the age of digitalization. Our country is seeing digital transformation in all facets of our lives. Kindle is taking over hard-backs. We are more likely to post, ping and tweet. All these varied spaces of self-expression are tempting, but being a book-lover myself, I must admit that holding these colorful talking pages are satisfying like no other.

I take this opportunity to congratulate the “*College Casserole*” team for succeeding in putting together yet another edition of irresistible talking pages. Kudos to all who have enthusiastically contributed. Happy reading!

Dr. Sonali Jadhav
Principal
AISSMS CHMCT

All India Shri Shivaji Memorial Society, Pune



To promote the noble cause of education, the All India Shri Shivaji Memorial Society (AISSMS) was established in 1917 by Rajarshi Chhatrapati Shahu Maharaj of Kolhapur and H.H. Madhavrao Scindia, Maharaj of Gwalior. The foundation stone of the All India Shri Shivaji Memorial was laid at the hands of His Royal Highness the Prince of Wales.

Keeping in mind its mission of “service to society through quality education”, the society has successfully established educational institutes ranging from pre-primary to the post graduation level. Over the last few years, the Society has entered into the field of technical and management education as well.

Most of the institutions run by AISSM Society are recognized by the Government of Maharashtra. Some of them receive grant in aid too. Most of the technical institutes are affiliated to Savitribai Phule Pune University, and approved by the All India Council for Technical Education (AICTE), New Delhi.

Our Family

1. AISSM Society's Institute of Technology, Pune-1
2. AISSM Society's Private Industrial Training Institute, Boribhadak, Tal. Daund, Dist. Pune
3. AISSM Society's College of Engineering , Pune-1
4. AISSM Society's College of Engineering (PG), Pune-1
5. AISSM Society's Polytechnic, Pune-1
6. AISSM Society's II Shift Polytechnic, Pune-1
7. AISSM Society's College of Pharmacy, Pune-1
8. AISSM Society's College of M. Pharmacy, Pune-1
9. AISSM Society's College of Pharmacy(Ph.D. Research Centre), Pune-1
10. AISSM Society's College of H.M.C.T (BHMCT), Pune -5
11. AISSM Society's College of H.M.C.T (BSc.H.S.), Pune-5
12. AISSM Society's Institute of Information Technology, Pune -1
13. AISSM Society's Institute of Management (MBA), Pune-1
14. AISSM Society's Shri Shivaji Preparatory Military School, Pune-5 (Secondary)
15. AISSM Society's Shri Shivaji Preparatory Military School, Pune-5 (HSC Science & Commerce)
16. AISSM Society's Shri Shivaji Preparatory Military School, Pune-5 (MCVC)
17. AISSM Society's Shri Shivaji Preparatory Military Primary Boarding School, Pune-5
18. AISSM Society's Shri Shivaji Preparatory Military Day School & Junior College, Pune-1 (Secondary)
19. AISSM Society's Shri Shivaji Preparatory Military Day School & Junior College, Pune-1(HSC)
20. AISSM Society's Shri Shivaji Preparatory Military Day School & Junior College, Pune-1(MCVC)
21. AISSM Society's Shri Shivaji Preparatory Military Primary Day School, Pune-1
22. AISSM Society's Shri Shivaji Preparatory Military Nursery School, Pune-1

AISSMS College of Hotel Management & Catering Technology

Hospitality & Tourism sector is one of the most dynamic and growing areas in today's scenario. This phenomenal growth is bound to create plenty of job opportunities which require a highly skilled, educated and adequately trained man power at all levels. Thus, education in Hotel Management is assuming a spectrum of employment in various fields directly or indirectly linked to it.

The AISSMS College of Hotel Management & Catering Technology was established in 1997 to impart education & technical knowledge to the aspiring hospitality professionals. With the state of the art infrastructure and competent faculty, the college has always strived hard to excel in the field of hospitality education.

Our Achievements:

Ever since the establishment of the college, our students have consistently featured in the University of Pune merit list. The average passing percentage of the students has been consistently above 95%. The students are also proving their mettle in various hospitality competitions and bringing home laurels for the College.

AISSMS College of HMCT was awarded for “**Excellence in Education 2015**” from Brands Academy, New Delhi. The award presented at the hands of Ms. Shobha De.

For the third consecutive year, AISSMS College of HMCT featured in The Week magazine's List of “**Top Hotel Management Institutes in the Country**”.

ISO Certification: AISSMS College of HMCT has been a certified Institute for ISO 9001-2000 since July 2004. In the year 2010 the college has successfully re-registered under ISO 9001-2008.

NAAC Accreditation: National Assessment & Accreditation Council (NAAC), is an autonomous body established by the University Grants Commission (UGC) of India to assess and accredit institutions of higher education in the country. AISSMS College of HMCT is the only Hotel Management Institute under University of Pune, to achieve NAAC accreditation with an “A” grade.



**ALL INDIA SHRI SHIVAJI MEMORIAL SOCIETY'S
COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
55-56, Shivajinagar, Pune-411005**

Local Managing Committee

Sr. No	Name	Designation
1	Shri. Digvijay RamraoRaje Bhosale	Chairman (Society)
2	Shri. Malojiraje Chhatrapati	Member (Society)
3	Shri. Ajay Uttamrao Patil	Member (Society)
4	Shri. Praneel Dhairyasheel Ingale	Member (Society)
5	Shri. Viraj Ramesh Shirole	Member (Society)
6	Mrs. Anuradha Vivek Karmarkar	Member (Teaching Staff)
7	Mrs. Rasika Ravindra Gumaste	Member (Teaching Staff)
8	Mr. Arun Manohar Sherkar	Member (Teaching Staff)
9	Mr. Ajay Shivaji Dangat	Member (Non -Teaching staff)
10	Dr. Sonali Jadhav	Member Secretary

Result Analysis 2016-17

Sr. No	Course	Class	Total students	Pass	Pass%
1	BHMCT	FYBHMCT	61	56	92%
2	BHMCT	SYBHMCT	47	38	81%
3	BHMCT	TYBHMCT	39	30	77%
4	BHMCT	Final Year	38	36	95%
5	Bsc Hs	FY BScHs	109	92	84%
6	Bsc Hs	SY BScHs	92	31	34%
7	Bsc Hs	TY BScHs	74	71	96%

ALL INDIA SHRI SHIVAJI MEMORIAL SOCIETY'S COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

55-56, Shivajinagar, Pune-411005

College Achievements:

- The college, for the last 3 consecutive years, is featured in the top 30 Hotel Management Institutes in India, as per the Hansa Survey, published in The Week magazine. It was ranked 3rd in Maharashtra State and 1st in Pune.

Students' achievements:

Participation in Intercollegiate competitions: Students participated in various National and State level Hospitality Competitions. The details are as mentioned below:

- In *Atithya 2016* the team won *four competitions*.
- In *Sinhagad Karandak*, Students won *five competitions with two in runner up position*.
- In National level *Chandiwala Ensemble 2015, New Delhi*, students won one competition and secured two 1st runner up trophies and one 2nd runner up trophy.
- In National Level Chef Competition held by **Christ University**, Bengaluru, students bagged 1st runner up position in one competition.
- Students also participated in **National Budding Chef** Competition organized by Auro University, Surat.
- Students also participated in various intercollegiate sports competitions.

Intake of students 2016-17

Sr. No.	BHMCT	Intake	Actual Admitted
1.	First Year	60	61*
2.	Second Year	60	47
3.	Third Year	60	40
4.	Fourth Year	60	38
	Total:	240	186
	B. Sc. H. S.		
5.	First Year	120	122*
6.	Second Year	120	101
7.	Third Year	120	97
	Total :	360	320
	MHMCT		
	First Year MHMCT	24	-
	Second Year MHMCT	24	8
	Total :	48	8
	GRAND TOTAL	588	514

AISSMS CHMCT Student Council



* 1 student in First Year BHMCT & 2 students in First Year B. Sc. H. S. are readmitted

Dear Readers,

It gives us immense pleasure to publish the 5th edition of our College Casserole for the year 2017.

The Magazine is an enhanced version that explores the insights of today's students and presents us a piece of their dynamic and intriguing minds. AISSMS College of Hotel Management and Catering Technology celebrates the academic excellence and a hospitable repertoire within the confines of its reach and beyond. What makes the magazine a convalescent initiative is the diligent participation by everyone involved. The casserole is the culmination of the efforts taken by our own students and helps structure their thoughts into a message.

Students have worked hard to bring up exiting flashbacks of the college events and achievements during the year 2016-17. We have wide range of poetry, crosswords, inspirational articles, students achievements, events, and much more contributed by an enthusiastic team of students, faculties and alumni. Though simple, it surely provides an opportunity to the reader to know about latest trends in an around. It has given them a fantastic platform to vent out their passion for writing and encouraged them for thinking within them.

We extend our sincere thanks to our head Dr. Sonali Jadhav, Principal of the institute for her constant support and guidance during the process of planning and publication of the casserole.

Without further ado, we wish you to flip into the in-house magazine and enjoy our penned word.

Editorial Team



Batch Photos

BHMCT



BScHs - I



BScHs - II





CONTENTS

1. Teacher's Blog
2. Alumni Speak
3. NSS Activities
4. Non- Teaching Staff
5. Cache 2016-17
6. Student's Voice
7. Laugh It Out
8. Kavita Sangraha
9. Book Review
10. Potpourri
11. Crossword
12. Artist's Network

Don't Underestimate The Power Of “voting”

India is known to be the largest democracy in the world. Sounds good isn't it?? However, in the recent years, we have forgotten the basic principle of democracy. Although some may argue that we have the most efficient and the most robust electoral system to support the Indian democracy, the time has come to introspect and to check whether we have wrongly perceived “DEMOCRACY” to satisfy our vested interest. In today's times, democracy has made us aware of our rights and everybody, across all casts and creeds are fighting to get their democratic rights. In this aggressive fight for democracy, we have forgotten the might of democracy. The might or strength of democracy, not only lies in the “right” of every citizen but also encompasses the “duty” of every citizen to keep the democracy alive and healthy. If we have to put things in the right perspective, we have to go back to the original definition of the word “Democracy” which is a government "of the people, by the people, and for the people". Considering this as the basic principle of democracy, are we on the right track??? The answer is “May be not” and the major reason for our deviation is that every eligible citizen of the country is not involved in the process of making the government so it is not really a government “by the people”. “Right to Vote” is the biggest right that we as citizens of India are bestowed with. However, it need not be forgotten that rights and duties go hand in hand. Therefore “VOTING” should be our biggest duty which would result into a democratic nation in its real sense.

We as Indians take pride in criticizing every government and our hatred has reached so far that we have made a notion that every government is suppressive and the entire system is corrupt to the core. For the sake of an argument, even if we assume that this observation is correct to a certain extent, if we reach to its root cause, we may find ourselves guilty for this situation because we are the ones who have elected this government. In fact, the people who have willingly stayed away from voting are the ones who should be accused for indirectly helping the misfit people to govern us. It is high time we realize that “VOTING” is no longer a right but a duty of every proud Indian citizen. We, as a country dream of being a super power by the year 2030 but it is going to be converted into reality only with a consistent, dedicated effort and contribution of every Indian. To initiate a step forward in the right direction, let's all pledge to consciously exercise our duty to vote at the time of every election whether small or big, whether local or central. Election does not only mean that you have to give your vote to the contesting candidates of parties, but the “Election Commission of India” has also given us an option to vote as “NOTA” which means “None of the above” by doing this we can raise our voice against the misfit or the corrupt politicians and throw them out of the system. It is therefore a need of the hour that all of us should register our vote either to “Somebody” or “Nobody” and make our nation a truly democratic. “RIGHT TO VOTE IS PRECIOUS, DON'T WASTE IT”

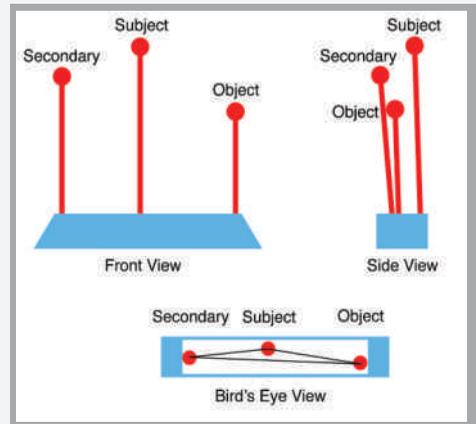
Dr. Milind Peshave
(Faculty)

IKEBANA-“The One-Row Form” Flower Arrangement

The One-Row Form is modern ikebana form that shows the beauty of the materials lined up and standing in a row horizontally. The three principal stems are arranged in a row with an interesting sense of rhythmic variations in both the height and spacing of the different elements. The One-Row Form may be viewed from the front only, or with a few changes within the arrangement, can also be viewed from all sides. These arrangements are perfect for a long table, buffet, cabinet, bar, coffee table.

A few rules to keep in mind when arranging the One-Row Form:

- In an arrangement to be viewed from the front only, the length of the Subject (the flower material) is free in order to determine the length, look at the material carefully, think about where you will display the arrangement, and think about the balance of the materials in relation to the container.
- The Secondary (the flower material) can be anywhere from $2/3$ to the same length as the Subject.
- The Object (the flower material) can be anywhere from $1/2$ to the same length as the Subject.
- In a multisided version, the length of the Subject, Secondary and Object are all free.
- The Subject is always placed in the middle of the container, slightly to the left or right of center.
- The Secondary can be on the left or right side of the container.
- The Object can be on the left or right side of the container.
- When viewed from above, the three insertion points should make a scalene triangle.
- The Secondary and Object should tilt slightly forward so you can see all three principal stems when viewed from the side. None of the flower material is of same length in the arrangement, but vary slightly.



Ms. Rasika Gumaste
(Faculty)

राणी सरकार

मधुरीमा राजे



एआयएसएसएमएस च्या कर्मभूमीवर
चालू आहे युध्द
झगडत होतो दिवस रात्र
जाळत होतो रक्त .

अचानक आला एनवीए ला ऊत
आवक वाढली कामाची खूप
कागदांची शेती करत होतो
पुराव्यांच पीक पीकवत होतो .
सेनापती आमचा खमक्या
कधी प्रेमाने तर कधी दे दे धमक्या

ख-याचं खोट खोटयाचं खरं करत
होतो

स्वप्नातही कॉलेज जगत होतो
एनवीए ची संपली धुमश्वकी
चालू आता कॉनक्लेव्हची भक्ति
कुटुन आली या फौजेला शक्ति?

संपेल सगळं आतिथ्य सोबत
तरी सगळे लुप होल्स वघत
म्हणतात हसत आम्ही करतो सगळं
सहज .

राणी साहेबांना दयावी तेवढी कमी आहे दाद
अगदी सहज घालतात मनामनांशी संवाद
निमित्त साधस आठवणी रंगतात चांगल्या
पाक कृतींची चर्चा पण सहवास लाभतो आपला
मोठया मनाची आपण माणस मोठी
सतत हास्य चेहयावर अन् गुनगाण ओठी
राजेशाही थाट असला तरी,
मोकळा स्वभाव आपला भावतो
कलागुणांची जपणूक सतत,
म्हणून सर्वाना आदर आपला वाटतो
शाहूंच्या ज्ञानार्जनाचे कार्य,
सतत आपण जोपासलेत
शिवरायांच्या लोकशाहिला साजेल,
असे संस्थान आम्हाला लाभले
छोटया छोटया भेटीतुनच शिकलो बरच
नावातल्या माधुर्याचे राणी सरकार सार्थक केलत खरच
मधुरीमा राजे आपण जिंकलत आम्हाला
कधी करा इशारा आम्ही हजर सेवेला

Ms. Gauri Shah
(Faculty)

Molecular Gastronomy

"Molecular Gastronomy is a branch of science concerned with the study of physical and chemical transformations of edible materials during cooking, and the sensory phenomena associated with their consumption".

Molecular Gastronomy or molecular cuisine is a science of cooking and commonly used to describe as new style of cuisine. Formerly the term MG refers to a scientific discipline that studies the physical and chemical process that occurs while cooking. The term molecular gastronomy was first used in 1992 by chefs across the globe. MG experiments have resulted in totally new textures and enhance the flavours of the food. The chemicals used in MG are biological origin usually from marine, plant, animal/microbial. The additives used in such products are in very small quantities and must be approved by European Union standards.

The application-oriented aim is:

- To use the knowledge about the physical and chemical processes of cooking in order to develop new cooking instruments and ingredients.
- To design and invent new dishes with the help of the acquired knowledge about food and cooking processes. In this way, the cook no longer innovates by trial and error but on the basis of scientific knowledge.
- The last point concerns molecular gastronomical dishes. These are dishes that are innovated by applying knowledge about molecular gastronomy, thus providing us with a fresh outlook on eating and gastronomy.

"The discovery of a new dish does more for the happiness of mankind than the discovery of a new star."

Chef Shailendra Darekar (Faculty)



10 Most Expensive Dishes in India

India is a land which enjoys indulging in its senses. Be it couture, cars or cuisines, the affluent in India don't mind shelling out extra for a lavish experience. Even though we have to go quite some way in order to match the prices of the most expensive dishes around the world (pizza - \$2,400, sundae - \$1,000 and so on), there is much to offer which can make your stomach grumble enough to make you spend all the money in your pocket. Here are some of the most expensive dishes/ meals you can spend your money on in India:

1. Chef's Studio by Taj, Mumbai - 1.5 Lakh for a meal for two

Yes, you heard that right. For an intricately personalized meal that is how much you need to shell out. Who wouldn't want to walk in for their dinner on a red carpet with candles lit. With a personalised menu and a service matched by none.

You can watch your food being prepared in the attached kitchen and interact with the mastermind behind this, one of a kind eating experience- Chef Hemant Oberoi. This is what makes it worth the money.

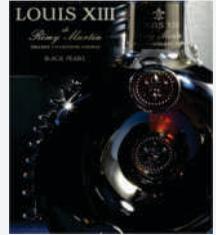


2. Rajbhog, Bangalore - Gold-plated Dosa for 1,011 Rupees

This *Dosa* is quite literally the *BappiLahiri* of *Dosas*. Adorned with 24K gold, this creation is the feather in the hat of the creator who can make a dosa out of almost anything - silver, chocolate and of course a myriad of vegetables. A gold plated dosa, rightly deserves a silver platter along with refreshing tender coconut water.

3. Library Bar at the Leela Palace, Delhi - 30 ml of cognac for 1.5 Lakhs

The Leela Palace aims to bring the best possible luxury to its patrons. Remy Martin Louis XIII Black Pearl, of which only about 50 cases exist all over the world, is one such luxury. Holding the custom decanter made of black crystal and platinum crafted by Baccarat spells luxury.



4. Qube at the Leela Palace Hotel, Delhi - a 13-inch pizza for 9,999 Rupees

Eating a pizza topped with a lobster picked from Canada, thyme-scented mascarpone and an ounce of the best Iranian Beluga caviar definitely is everyone's fancy. Aply called the ' High Life', this pizza is served to the guests' by the chef himself. The atmosphere around the table drowns in the pungent truffle oil

aroma which definitely makes the neighbours feel very envious of the patrons. One gets to relish the pizza with a Grey Goose Vodka chaser which is supposed to enhance the flavour of the lobster. But it comes at a fraction of the cost of the most expensive pizza of the world which is charged at about \$2,400 per peg.

5. Anarkali, Hyderabad - 6,000 Rupees for “a portion” of Butter Chicken

An invention by two software professionals, this special Butter Chicken's recipe reportedly took eight years to be made. Black olives and coriander garnish this expensive dish which is made using Evian natural spring water, Hunt's tomato paste, Filippo Berio olive oil, Godrej chicken and a pack of the Danish Lurpak unsalted butter. It is packed in a Borosil glass container so that the flavor of the dish is not lost.



6. Le Cirque at the Leela Palace Hotel, Delhi - 130\$ for a steak

A restaurant which generates about ten million rupees a month, is one of the most expensive restaurants of India."Bistecca all a Fiorentina costs about 8,000 Rupees. The Grilled Angus T-bone steak is one of the most celebrated dishes in the restaurant. It is accompanied by a side of creamed spinach, potatoes and black pepper.

7. Wasabi at Taj, Delhi - Chef's tasting menu for 20,000 Rupees

The Iron Chef Morimoto's grand cuisine finally found a place in India at Wasabi. The grand restaurant offers the best of Japanese cuisine and charges a rightful amount. The Chef's tasting menu or Omakase is a nine-course meal which includes Kobe steak and oysters which is a luxury one will always *want* to



8. Vetro by Oberoi, Mumbai - Rack of lamb for 4,000 Rupees

The dish that the restaurant Vetro serves up for its patrons in Mumbai is tempting, to say the least. The major ingredient, New Zealand rack of lamb, is one of the most expensive ingredients imported by India for its elite connoisseurs. Other dishes on the menu are similarly priced.

9. Zanotta at Leela Kempinski, Gurgaon - Brunch for two for Rupees 20,000

The beautiful Italian restaurant has a lot to offer. Chic interiors and a calming ambience, lets one enjoy the exquisitely priced menu. A live interactive kitchen adds on to the dining experience. The 36-course brunch menu is a delightful experience that is a heavy-blow to the pocket but entirely pleasing for your palate.



10. Casablanca, Taj - Meal for two for 20,000 Rupees

A private dining room for patrons of the Souk restaurant. Located inside the kitchen, separated by stained glass, the table for two is set with designer crockery from the house of Versace. The surroundings are decked up in Mediterranean artefacts and heart-shaped cushions and candles. It is a one of a kind experience to enjoy your meal here, overlooking the Gateway of India. But here's the catch - entry only on the chef's invitation.

Mr. Mandar Sonawane
(Faculty)

WORLD TOURISM DAY

27th September, 2015

As per the tradition of our college every year we celebrate World Tourism Day i.e. on 27th September. This year also we celebrated this day based on theme which was decided by the United Nations World Tourism Organisation (UNWTO). The theme for the celebration was "Tourism for all -promoting universal accessibility".

On this occasion we decided to make Power Point presentations by involving students of all classes. Students had enthusiastically participated for this celebration. The topic for the presentation under the theme was Historical, Heritage and Religious places of Pune. Students prepared presentations on various places.

With the help of "Promotional Universal Accessibility" theme, students attempted to give the message that we should find more places which are not accessible and try to eliminate the factors that are harmful for the tourism. Students have expressed their wish, through messages, preserve and promote the tourist destination.

Final message of the "Promotional Universal Accessibility" theme was people should be more aware and responsible towards nature and environment and places which are isolated.

It was really nice to have such presentations which motivated students to perform in front of the faculty and their friends, which helped in boosting their confidence level as well as knowledge for the subject. This type of presentation gives broader idea and thought process to the students about the topic.

"A Traveler without observation is a bird without wings"

Mr. Manoj Suryawanshi
(Faculty)

What Is Blue Wine And Why Is It A Trendy, New Drink?



Can't decide between red, white and rose wine? How about a glass of blue wine?

- Spanish company Gik has introduced a new wine color to entice new drinkers, especially the younger non-wine drinkers who might have been discouraged by all the wine snootiness.
- The new tittle is a blend of red and white wine but comes in a bright blue hue. The new color suggests it's the trendy drink to be seen sipping. Gik blue wine has 11.5% alcohol by volume (ABV).
- While it's the blue dye that gives the wine its signature hue, the coloring is all natural. The blue dye is made from a naturally occurring pigment found in grape skin, anthocyanin, as well as indigo, which is another all-natural dye extracted from plants.
- The blue wine comes with a calorie-free additive that gives it its sweetness. The Gik tittle is said to taste like a Riesling, which is a sweet white wine that is often served chilled.
- Gik blue wine is made from grapes from the León, La Rioja and Castilla-La Mancha regions near Madrid in Spain.

After the launch in Spain, the Gik team brought the blue wine to several countries in Europe, including the United Kingdom, France, Germany and Portugal. Each bottle has a price tag of £7.50 (\$9.99).

"We do not believe in wine tasting rules and we don't think that anybody should study the bible of enology to enjoy a glass of wine," explained Gik on its company website.

In fact, the Gik team itself is made up of six young Spanish entrepreneurs without a seemingly snobbish wine tradition, namely Iñigo Alday, Jen Besga, Aritz López, Imanol López, Gorka Maiztegi and Taig Mac Carthy.



But Why Blue?

According to the Gik team, they are not vintners. Rather, they are creators and they have chosen the wine industry as their battlefield to create a "radically different product." Apart from making the color blue, they have made their wine sweeter, making it easier to drink, especially for the non-wine drinkers.

They found inspiration from a book titled "The Blue Ocean Strategy," which explained the existence of red oceans - the ones full of sharks that have torn the small fish populations to the point that the water turned red. The book also explained that there are blue oceans, wherein the fish populations swim freely without competition.

In psychology, the color blue also represents infinity, movement and innovation. In terms of shaking things up in the wine industry, the new hue is also the one most linked to change and flow.

"Thus the poetic idea of transforming a red ocean into a blue ocean through changing the most traditional red liquid into blue was one which greatly appealed to us," the creators explained.

Ms. Mohini Rasal
(Faculty)

Hidden in the Grid below are Terms and Terminologies of Accounting. Find as many as you can!!!

T	P	R	E	G	D	E	L	C		G	D	K	V			
R	R		C	R	E	D	I	T	O	R		O	O	N	I	
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D	F		N	K	N	A	B				T	N	B	B	I	
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O		A	L		X	E	I	I	U	U	S	C	T	N	P	
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Z					N	U		O		E		N	B	T	D	
C	S	A	L	E	S	B		L		B	A		O	E	O	
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A		E			D	E	F	E	R	R	E	D	M	E	H	R
L	O	S	S	E	S		W	A	G	E	S	I	P	C	T	
W		S	C	O	N	V	E	N	T	I	O	N	I	R	N	
D	R	A	W	I	N	G	S					A	N	U	O	
V	A	T				P	E	R	S	O	N	A	L	G	P	C

Ms. Anu Khare
(Faculty)



The only impossible journey is the oneyou never begin

December 21st 2015, one of the unforgettable days of my life. I reported to college at around 7.45 am. Students had vacation so college was quiet, staff room was busy, everyone was getting ready for paper correction but that day I entered in the staff room with heavy heart. It was my last working day at college. Completed formalities with the support of top management, Principal, Sonali mam, HOD Rajeshree mam, my colleagues and office admin staff. I wanted to hold the time but it was running fast like never before. I wanted to treasure those moments in my mind forever. It was too difficult for me to say bye to all teaching and non-teaching staff with whom I worked for 8 years. Finally with big dreams in my eyes I turned back towards college, the one who gave me strength, knowledge, experience and courage to be what I am today. Here I go and make the impossible journey possible to Canada. The journey which I started dreaming since April 2013 finally came true in December 2015. Two and half years were most of failures and with only 1 success that was granting of the visa to Canada.

Lot of people see only flight landing at foreign airport but very few people know and experience the tough path behind it. I had best job as an Assistant Professor in the best hotel management college that is AISSMS CHMCT, working for 8 years with previous industry experience of 7 years. I thought having such a great experience and qualification with me, Canadians will welcome me with big smile. But I never thought that it would be so difficult to get Canada Visa and have to struggle for 2 & half years for it.

These 2 & half years have been very hectic, tiring with many sleepless nights. After earning so much of industry as well as academic experience my ambition was to get PR (Permanent Residency) of Australia. I worked hard to collect, scan and email each and every supporting document for my application. Prepared a file of almost 175- 200 documents. But due to misguidance by the immigration consultant Australia PR remained on file only. Then the ultimate option I had in front of me was Canada. It was a 180 degree twist to my direction of efforts like from east to extreme west.

One mind was saying after failure of Australia Case I should give up but the other mind was saying I must try for Canada, I should take second chance. Finally I started with Canada PR process. Again same documentation but from scratch as Canadian government requirement was in different format so almost 200 documents to collect, stamp, scan and email. This time things

were very positive. Immigration consultant said we should expect result in 60 days but it was more than 3 months and no response by Canadian immigration. Finally after 4 months I received a post from Canada Immigration, stating my experience does not meet their requirement and so they are returning my file of PR application. I couldn't believe that my master's degree and 15 years of experience does not meet their requirement.

What should I do now? It was a big question mark in front of me. Money and time both wasted. Last but not the least I chose to apply as a student and pursue post-graduation course in Canada. Applied for student visa in September 2015. This time I was surprised as well as shocked to get result in 8 days and guess what, it was rejection of student visa with the reason stating I am over qualified and over experience. I couldn't understand the fact rather it was beyond my imagination that at one side they rejected my PR application because my qualification and experience doesn't meet their requirement and on the other hand they rejected my student visa saying I'm over qualified and over experienced. I wanted to give up by this time cause I was tired, exhausted, drained out. But my dreams didn't give up. My inner mind was still fighting with the situation and finally with the help of my lawyer I challenged them for my student visa and after wait of 1 month finally I got news from my lawyer that my visa is granted and I can fly to Canada soon.

I must say that during these 2 and half years I went through many tough times. Tough in terms of financial situation, mental stress, out of control situations, hectic schedules but I kept motivating myself by saying that “tough time never lasts but tough people do”. I am also proud to say that our college environment is so positive and motivating that it always gave me courage to face this tough time and follow my dreams to fulfill them.

Students, you all will have to go through same or the other situation at every phase of life be it exams, interviews, jobs, promotions, further studies or starting up your own business. Your family, friends, college principal, faculties will be there to guide you, motivate you, encourage you but finally you are the one who actually implement your ideas, your goals in real life and face the actual situation. You are the one who have power to bring your dreams come true. So dream big and work hard to fulfil your dreams. Every one of you has potential to be a successful chef, Food & beverage personnel, bartender, housekeeper, an entrepreneur and many more. Don't give up with initial failures; keep trying till you are successful. After you are successful take a pause, turn back and see how did you reach here, try and treasure that journey of success. It will be your strength for your next dream and next journey because

The only impossible journey is the one
.....you never begin



Your never-ending love and support allowed me to make the dream a reality

Hi, I am Deepti Landage an ex-student of AISSMS College of Hotel Management & Catering Technology one of the renowned college in Pune. I am thankful to all my professors to consider me, to actually share my experience and knowledge here with you all. Currently working in the capacity of an Assistant Manager at the Hyatt Regency, a five-star hotel in Ahmedabad, with 210 rooms, where I am assisting in the execution of a successful expansion project for the hotel. I have close to 07 years of experience in the hospitality industry, with notable expertise in Revenue, costing, management control and reporting. AISSM's College of Hotel Management & Catering Technology is not merely an institute to guide you to a prosperous career, but it is a place to nurture your talents and fulfil your potentials. You dreams of touching the sky turns your dreams to reality.

During the sojourn, we are trained to deal with the practical aspects and stress which one faces in the service industry also define and refine the characteristics required to succeed in the hospitality sector. Smart but courteous, intelligent and diligent, firm but pleasing in character - These are the hallmarks of your personality, which we are groomed further to enable you to shine in the service industry.

The quality of the faculty, an enviable training and placement record, impeccable infrastructure is a clear pointer to our numerous undo positions. Our sincerity and past records has therefore been rightly appreciated by the various sectors of the corporate world where our students are regularly sent for training and placement. The alumni are making a difference wherever we have opted to serve, thereby increasing the acceptance of our degree course in the national and international career market.

The horizon of the hospitality sector is expanding very fast. Today hospitality industry being second largest industry in the country is expected to contribute a lot to the Indian economy, her by generating tremendous employment and business opportunities.

The above lines have been mentioned as, all the young bright student take up the studies positively and learn with more passion and work with dedication. I have learned and experienced in my college days at AISSMS, and today standing at good position in the hospitality industry and learning more to grow myself. My main motto to work was the passion in myself and to support my family. This would not have been possible without the Principal, Dr. Sonali Jadhav and my professors. There were lot of struggle in my journey and I believe they

are never ending but as it is rightly said Try Try Till You Succeed that's what I did and my Parents and teachers supported me and are still supporting for my growth .



The hospitality industry sector is growing on daily routine and our college courses fulfills the demand for well trained and highly skills staff .

I would say our college programmes provides the platform to the students to participate in various professional and extracurricular activities and provides many opportunities for work experience and job placement in the surrounding area. Those who graduate in this option will find excellent employment opportunities in their profession.

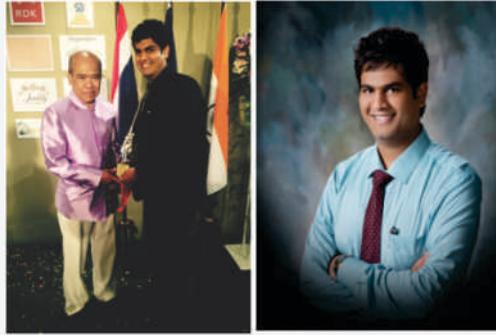
It is indeed a glamorous profession which provides on a lot of exposure and has a bright future. With the growth of hotel industry being augmented by foreign and domestic tourism and business travel, there is an impressive increase in the demand for well-trained quality personnel. The carrier in hospitality management courses India is pleasurable with high pays checks and regular promotions Once again I would like to thank MY parents, family members and friends who dedicated themselves to my success.

To MY professors: Thank you for making learning MY passion. It was not the grade that mattered, but the lessons you taught through the textbooks, the discussions, the office hours, teaching through theory and practicals, guest lectures, workshop, field trips , extra- curricular activities, theme dinners and also National level Intercollegiate event . Eloquently stated and simply put, you all are wonderful. Although doctors heal, lawyers represent, contractors build, and bankers invest, you help instill in us the hunger for knowledge, the passion to learn, and help ignite the flame to set a blaze our dreams. If it were not for the teachers in my lives, you would not sit or, in my case, stand before you today.

To the administrators and others staff of my college: Unlike other institutions, you allow us to initiate. These all years has been a learning experience with you all, and yet through our mistakes and achievements, you never denied another opportunity to initiate change, initiate conversation, and initiate an idea that could make a difference. Thank you for allowing to make mistakes, supporting our efforts, and celebrating our accomplishments. In these days and age, it is rare for an environment to exist where our administrators and others staff help us so much

College is cycle of stripped identity in which we continuously challenge our minds, step outside our comfort zones, and sometimes lapse into being lost. Without you, I would not have a foundation to feel grounded ever so often, so thank you.

Ms. Deepti Landage



Melody from our college

It makes us proud to share with you all that a humble boy from our college who completed his hotel management from AISSM with flying colors has made us proud.

This young boy at the tender age of 23 years has managed to strum many beautiful notes not only in his life but in all those that he has touched.

- Rhythm is appointed as the chairman of the YCCI- Public Relations Council of India.
- He won the award from the Thai royal family for Asean Thai –India Leadership awards 2016 as the youngest entrepreneur for taking spirituality forward.
- In the same year he became the times icon Pune city.
- In the year 2015 he was amongst the very few Indians who flew to Dubai – to meet Vianna Stibal, the world renowned spiritual teacher and he was awarded instructorship. This made him the youngest teacher and one of the very few Indians who is authorized to teach Theta Healing India.
- He was also awarded by international spirituality market place awards in the year 2014 for youngest tarot reader silver medal India.
- Several newspapers in Pune, like The Times of India, Sakal, Maharashtra times, Pune times, Lokmat etc. have published articles on Rhythm. He also gave a detailed interview in the glossy magazine, Femina.
- Presently, he is compiling a book on the Bharat Ratna honorable Lataji Mangeshkar.
- He is also working hard on compiling a manual on solved papers for hotel management students which no one has attempted so far.

We wish Rhythm the very best in life and pray that he continues in his endeavor in bringing music to many lives in the society.

AISSMS Alumni

YOU MADE US WHO WE ARE, MRS K !



*You touched our lives no one could,
You turned our lives around.
You let us dream, you made us think,
You inspired us to greatness with feet firmly on the ground.*

*Your humility made us humble,
Your daily habits were proof of that.
While we dreamt of fancy cars and bikes,
You m so knocked our ego flat.*



*Your determination made us unstoppable,
Your faith in us made us strong.
You were always gentle when you corrected us,
And your rebuke showed us where we went wrong.*

*As an educator you were a pillar
With your intellect worth a tonne.
But with "Kya re baba" and "What re",
You made boring subjects fun.*



*You treated us not as students,
You cared about our family and health.
You showed us that more than money,
Integrity is a greater wealth.*

*We cannot accept that you are gone,
Though your voice is with us no more.
For your words of care and wisdom,
Still make our spirits sore.*



*We wish we could have known you better,
To learn more from your prudence and grace.
We pray now for your eternal peace,
And that you are in a happy place.*

*May your spirits be our beacon always,
Whether we are near or far.
You will continue to live on in our hearts....
.....because YOU made us who we are !*



Rest in Peace Mrs. K, We will never forget you !

Mr. Riaz Khambata

NSS Activities

The National Service Scheme has proven to be an impetus in encouraging student participation on accounts of spreading awareness about preserving our pristine environment, reminding all of us of our pedestrian and civil duties. Today, we find our society struggling with theoretically trivial issues such as waste management and following protocols of road safety. The need of simple yet prominent solutions to these problems remains an imperative priority and they can only be achieved if we work toward the betterment of our ecosystem diligently. In accordance to the realization of a sanitary requirement and well being of our surroundings, our college has garnered active participants over time helping the aforementioned objective.

Armed with brooms and equipped with dustpans, our eco-infantry set out to clean the streets of filth and rid them of plague and disease. The 'Swachhata Abhiyaan' brought out the nature-lover and forest keeper in all our volunteers. Ironically in a city as bundled and paced as ours, we managed to make some room for hygiene. It is quite a start for our small squad onto bigger achievements.

The college was rattled when all the people present on campus heard an unusual bell go off, at an irregular time, and it probably rang among the shrillest alarms. Having led students to believe that a certain sector within the building was aflame, they were asked to evacuate the premises in a calm and collected manner. This was done so practically and there were no hypothetical casualties. The evacuation during this fire drill proved to be successful.

Enlightening pedestrians and drivers to carry themselves safely on the roads to avoid mishaps and accidents, our volunteers marched onto and across the junctions spreading this simple message. It may sound meagre to a few, but the fact that a person dies every minute on Indian roads may prove why spreading awareness about this remains a topic of consternation.

Aside from the sanitary works, ensuring discipline within the volunteering team was a must, in aspects of building trust and influencing their impressionable minds. Helping these future entrepreneurs realise their status in society as sculptors of the political blueprint of India, a voting awareness campaign on campus was conducted, where students were given application forms for registration of their Voter's Identity Card. After all, every vote counts.

The National Service Scheme proved to be a success on campus involving students in recreational activities and camps set in rural areas in hopes of making them realize the tough living standards that a majority of our fellow countrymen are still putting up with. Ecstatic contributions and enthusiastic participation on behalf of our students earned respect and curious involvement from the NSS. We hope to continue our philanthropic works with gaining momentum. Regards to NSS, charity did begin at home.



Non- Teaching Staff

चित्रपट ही फक्त पडद्यावर प्रदर्शित होणारी गोष्ट नव्हे, तो पडद्यावर झळकण्यासाठी अनेकांनी कष्ट घेतलेले असतात. दृश्यामध्ये दिसत असलेल्या कलाकारांइतकाच किंबहुना त्याहुन महत्वाचा वाटा निभावनारी काही मंडळी असतात जी ते दृश्य शक्य तितक्या उत्तम पध्दतीने प्रेम मध्ये आणतात. अशीच काही महत्वाची कामं कॉलेज मध्ये असतात आणि त्यावेळी ही मंडळी नजरेसमोर येतात आपला नॉन-टीचिंग स्टाफ.

कॉलेज हे फक्त विद्यार्थी किंवा शिक्षक नव्हे; इथे अनेक अशी कामे असतात जी कॉलेज व्यवस्थित रित्या चालण्यासाठी महत्वाची असतात. बेकरी, किचन, ग्रंथालय, ऑफिस अश्या अनेक ठिकाने असतात जिथे ही मंडळी कार्यरत असतात.

किचन मध्ये काम करताना अजित सर, नाईक सर, विजय सर अशी अनेक मंडळींच्या अनुभवाचा परीचय येतो, शशी सर, म्हाशिळकर सर, आपल्या सगळ्यांच्या परिचयाचे राजु सर यांच्या बेकरी अनुभवाचा सगळ्यांनाच लाभ होतो. किचन प्रमाणेच दोन्ही रेस्टॉरंटस् संभाळणारे ईश्वर सर, संपत सर, सागर सर उत्तम रित्या सगळ कसं हाताळाव हे नकळतपणे आपल्या कामातून शिकवून जातात. एच.के. लॅबची काळजी पांडुरंग सर, पाटिल सर, छाया मावशी, पाटोळे सर, झांजे सर हे सर्वच आपल्या स्वतःच्या घराप्रमाणे घेतात, कार्यक्रम काहीही असो अथवा असो वा नसो संपुर्ण कॉलेजला लिनन चा पुरवठा हेच करतात. कॉलेज उघडण्यापासुन बंद करे पर्यंत सगळ्या परिसराचा टापटिपणा राखणं हे यांचेच काम. आता एवढी सगळी कामं करायची, किचन मध्ये प्रॅक्टीकल्स करायचे म्हटल्यावर त्यांना लागणार्या साहित्याचा पुरवठा करणं आलच इथे गरज पडते स्टोरची. गायकवाड सर, मुळीक सर अचुक पणे करत असलेल्या कामामुळे कोणत्याही गोष्टीची कमी जाणवत नाही. आपल्या अॅडमिशन प्रक्रियेपासुन पदवी प्राप्त केल्यानंतरही ज्या काही कागदपत्रांची पुर्तता करणं असो, कसली फी भरणं असो दांगट सर, क्षिरसागर सर, फरांदे मॅम, धानोरकर सर, भाटे सर, गरूड सर त्यांना मदत करणारे खोत व माने सर नेहमीच प्रत्येकाची पुर्ण मदत करतात. ग्रंथालय आणि कम्प्युटर लॅबची देखभाल करणारे योगेश सर, बिंदु मॅम आणि संतोष सर प्रत्येकाच्या शंकांच निरसन अगदी आदबीने करतात.

काम काही असो किंबहुना नसो ही सगळी मंडळी कोणतीही कमी न जाणवता निस्वार्थीपणे ते काम सार्थकी लावतात. आपल्या स्वतःच्या मुलाप्रमाणेच ते प्रत्येक विद्यार्थ्याची काळजी घेतात.

अशा अनुभवी आणि आपुलकीने वागणार्या मंडळींमुळेच आपले विद्यार्थी यशाची उंच शिखरे गातु शकले आणि शकतात

We are proud to have such a great squad...



(सर्व ए. आय. एस्. एस्. एम. एस्. विद्यार्थी)

Cache 2016-17



Ambala Competition



Bread Making Competition



Students Achievement



Cocktail Making Competition



Formal Lunch Final Year CT



Formal Lunch TY Bsc 1



Formal Lunch TY Bsc 2



Fresher's Party 2016



**Korean food service
by Final Year CT**



Mock Fire Drill



Yugandhara



AISSMS Team at Novotel Pune

Bakery short course



Theme Dinner

International Internship Experience

(United States of America, California)

The Lodge At Pebble Beach Resort And Spa

I am Ganesh Wani (Gee). I wanted to share my training experience with ya'll. My Journey started from Pune to Abu Dhabi & then San Francisco international airport. When I reached there I was pretty nervous & homesick. I caught the shuttle from the airport to Monterey city then I caught a cab & went to the Pebble Beach Company.

In Pebble Beach and the Inn at Spanish Bay there are ten restaurants famous for different cuisines.

First day Executive Chef Benjamin Brown (The Lodge At Pebble Beach And Casa Palmero) introduced me to all kitchens, all executives, CDP, CDC, President of Pebble Beach and the General Manager Julie Weaver (The Lodge at Pebble Beach and Casa Palmero) She was very nice lady & a helpful person. She used to talk to me & always asked about my family like if I missed my Mom & family? Most important thing she changed my name because she was unable to pronounce my name & she used to call me Gee.

On the orientation day they gave a cycle to all the international trainees & I did a food safety course for 3 weeks for which I got a certificate from Food Safety Serve in USA.

If you see the Pebble Beach Company, all Chefs are from ACF and they all are National Chef's and I feel so lucky that I got a chance to work with them and have an amazing professional culinary experience. I worked in banquet kitchen; where I learnt different types of salad, dressing, and different types of protein (meats), sauces. I also learnt how to handle banquet parties, knife skills, and different dishes.

I handled the carving station on Sunday breakfast. For the last 2 months I worked in Tap room restaurant, there I learnt how to handle KOT, Guest order and live order from Tap Room. In the bakery I learnt small & large cakes, muffins, dessert sauces, and Live Order from Tap Room. I also worked in Still water Bar & Grilled Restaurant. That's all about my experience

I would like to thank my parents, sister & brother in law and AISSMS College of HMCT (TNP) Susan El wood, she is the HR Manager of Pebble Beach Company. She helped me for SSN & Medical Test. And also want to thank my kitchen coordinators Ms. Pilar Mendez And Executive Chef Benjamin Brown , Executive Pastry Chef John Hui, Chef De Cuisine Jeremy Tummel, My Team Banquet Sous Chef Mike, Chef Eugenio, Chef Elsa, Chef Antonio , Tony ,Rudy And Aliam S, Lishei S ,Mara, and Chef Manny F. My Bro.

Once again thanks to all Pebble Beach Resort and Spa / Golf Member. All National Chefs (ACF)



(Photo with Executive Chef Benjamin Brown and American Culinary Federation judge, Ex. Pastry Chef John Hui)

Ganesh Wani
(Final Yr. CT)

China Diaries

It gives me immense pleasure writing about my experience in China. It was just two months that I had started learning Mandarin and I got a chance to visit China. At first I was hesitate to take the decision to travel to China but I thought that would be a great experience traveling to this beautiful country and experiencing the culture.

Finally I took the decision to travel to China. I was quite excited as this was my second travel abroad. After a long process of formalities and waiting I managed to get my visa. Finally it was 9th August 2016; the time had come to take off from Mumbai to Hong Kong. I had mixed feeling at the Airport. It was fantastic flying with Cathay Pacific- Chinese airlines .The expensive air fare was worth the travel.

As I reached Hong-Kong I was a bit upset as the weather was quite dull and rainy. I thought this would hamper my travel but it wasn't, everything went all well. The tall structures in city were really fantastic. I was keen to explore the beautiful country so I decided to stroll on the streets. I tried my hand on some of the scrumptious street food like, Jiaozi (dumplings) Sichuan food (Schezwan) I realized that the Chinese food in India is a complete disaster of modification. At my hostel I met many friends from different countries they were quite eager to know more about India especially about The Gangas, Banaras.

I saw something strange in the city of Shanghai most of the people had their mouths covered with masks, this reminded me about the swine flu that the hit Pune many years back. Later I learned that the Chinese are quite health conscious as the cities are quite polluted. The crowdy streets of Mumbai are nothing as of that compared to that of the Chinese cities. I could see loads of people at the malls, streets, plazas, metros etc. This made me realize that I was in China the country with the world's largest population. I must say China has made a vast development in its infrastructure, roads, highways, metro system etc. I visited the Jade Buddha temple, Yuyan garden, Nanjing streets, Shanghai wild life park, Disney world etc. I shopped for some souvenirs for all my friends and family. Yes I didn't miss buying the famous rice wine and Chinese porcelain. My 3 weeks trip passed by really quickly and I wish I could have extended my stay. I was quite sad departing from the Shanghai International Airport leaving all my friends in Shanghai as it is said all good things come to an end. It was indeed a wonderful experience.



Richard Rangel
(Final Year CT)

Android 7.0 Nougat

A more powerful OS, made for you



Android Nougat reflects input from thousands of fans and developers all over the world. There are over 250 major features in Android Nougat, but wanted to highlight a few of the features you've been most excited about.

More personal

Providing more ways to customize your phone to fit your personality is kind of a big deal, and Android has been leading the way since day one (Home screen widgets, anyone?). With Android Nougat, you'll have even more ways to make your phone your own, including:

Expanded emoji

There are now over 1,500 different emoji built into Android, including 72 new ones, so go ahead: express yourself.



Quick Settings controls

Quick Settings gives you easy access to things like Bluetooth, WiFi and the all-important flashlight. With Android Nougat, you can actually control what tiles go where, and move 'em around to fit your needs.

Multi-locale support

Apps can tailor their content based on your locale settings. So if you speak multiple languages, for instance, then search engines can show results in each of those languages.

More productive

Whether you're responding to work emails or making plans with friends, Android Nougat helps you multitask with ease with new features like Multi-window, Direct reply, and Quick switch.

Multi-window

Run two apps side-by-side. The windows are resizable, too, by simply dragging the divider.

Direct Reply

Reply directly to notifications without having to open any app.

Quick Switch

Switch between your two most recently used apps by simply double tapping the Overview button.



More battery smarts

Starting with the release of Android Marshmallow last year, we have been making the battery smarter. That's why we made the Doze feature even dozier with Android Nougat. Your device can now drop into lower power usage when it's getting jostled around in your pocket or bag while on the move.

More immersive

Android Nougat is designed with immersive experiences in mind—including support for Vulkan™ (an advanced 3D rendering API) and Daydream (Google's platform for mobile virtual reality).

Vulkan™

Games will now leap to life thanks to high-speed, next-generation graphics - all powered by your device's multi-core processor.

Daydream

Android Nougat is ready to transport you to virtual worlds with Daydream-ready phones, headsets and controllers — all coming later this year.

More secure

As always, Android is built with powerful layers of security and encryption to keep your private data private. For new devices coming this fall, we've also added new features like Seamless updates, File-based encryption and Direct Boot.

Seamless updates

New Android devices with Nougat can install software updates in the background which means you won't have to wait while your device installs the update and optimizes all your apps for the new version. And for current Nexus users, software updates now install much faster, so you won't have to wait for minutes while your device reboots.

File-based encryption

Android Nougat can better isolate and protect files for individual users on your device.

Direct Boot

Direct Boot helps your device startup faster, and apps run securely even before you unlock your device when your device reboots.

And for those of you who also want to use your Android device at work, there are also new security features for using Android in enterprise.

Chinmay Paithankar
(TYBSc-HS2)

Journal entry 2932nd June 2016

Begin with metaphors...

The bird woke early, put on itself a saddle before it left for the hunt. Doesn't take too much work to return with a meal for the day when you're not holding your own reigns, does it? Pretty funny how falling feels like flying for a little while. The proverb's different I guess. The early bird actually got the worm simply because it honed its own senses and not every other bird wakes up that early. Hilarious stuff. Proverbs are subjective and nebulous. At least that's what I've always felt. And I manage to complicate the original meaning most times. They're all the same anyway – 'Lifecorners you, doesn't it? Supposedly forces you to make decisions that result in undeserved ramifications. Life takes from you what it doesn't give back. Life renders you taciturn and morose from remorseful experiences and tragic stories. Wrong. A moment of courage is all you lack. Life is not an entity, but a time frame. It only lasts as long as you're physically capable to perform daily tasks.' I could go on about the fundamentals. Everything has to have a glum and crestfallen hidden meaning nowadays.

'Deleterious scenarios flash through your mind every time you try to move on. Few are flicks of memories and few are tricks of the fiction loving brain. Though there are numerous memories of joy and happiness, you infrequently indulge in those, as compared to giving yourself a hard time over the muddled ones.'

That's not me. I'd say it's natural. Nobody goes around claiming they've got issues. Having somehow convinced yourself to have forgiven the past idiocy you may or may not have conducted through selfish and unfaithful behaviour, you may try to furthermore block out certain people you only hope safety and happiness upon. And you'd be accused of sudden behavioural change. Yeah, well imagine not being heard in a world that seems like it is monotonous in transmitting at an indistinct frequency and all you hear is noise. Imagine being truthful before being a liar who is being lied to. Imagine being told everything is fine when there are no suitable metaphors for what you've watched unfold before your vulnerable eyes. Imagine being accused of caring and being cared for when you cannot shake the feeling that you are the cause of a deeper harm; being appreciative of the fact that you were once unappreciated. You've been through all of this. All sad and down. You need to stop.

A false belief and one bad day. That's how far I am from being someone like you again. Led a stray, having loosened and lost the grip on my own reigns. Almost the same as triumphing over a reincarnation believing it to be a second wind. You barely remember the time when you weren't a complete stranger; when you were not a prisoner here of your own device.

Well, that's you. And that is probably every insecurity in you. Doesn't matter who you are, or what your ethnicity wants you to believe, you are not a cog in this clockwork realm unless you choose to be. You do not deserve the importance you claim upon yourself. You have to work for

acceptance in a society that is as skeptical as you once were of the mint you first received from a stranger visiting your house. Much like then, you still turn to your mother for confirmation. Quite heart-warming. What you are thinking, seems like too contemplative a thought for an adolescent. Well, the moment you debate topics involving men of war and political correctness, you'll realize your opinion is moot in the eyes of these adults you look up to. Not all of them repudiate. And not that their opinions govern your concern, but they do influence decisions, lest you have a conviction otherwise. Because you give all your time to means of distraction. Which includes studies, work and family. Rheumy eyes should not be your characteristic trait. You are not tired from a battle. You are tired from a fight that hasn't ended since you cried out for the first time. Gear up. Because it isn't ending anytime soon either.

So out of all the ambiguity in this rant, through all the amphiboly, I intend to drop this off. I am versatile and indiscriminate. I began with the most random phrase inspired from a random metaphor that came to your mind to end up telling you that whoever you think you are, however you may have found this deep hidden space within the manuscript you're currently holding, you are not alone. No matter how much you change your behaviour (as your audience will duly note and inform you of) this is your happy place. Right here. With me. It will always be. You are not the sole owner of your random thoughts. I know we haven't been talking much, we've been pretty distant. But you're happy inside. Bring it out. You deserve catharsis if you feel that you haven't had an opportunity to let go yet. You can be better than the person you currently feel you are, if you can accept every misdeed with honesty and every spoil of your victories with modesty. Well, now you know.

Apologetically yours,
Your conscience.

Vibhor Thorat
(SYCT)

All who are reading this, I want to tell that **BE YOURSELF** and do whatever you love. As I was a science student everyone was suggesting me to do engineering (my parents too). In my 12th std we were having a career counselling program. I asked that sir about careers in Hotel Management. He told me that think twice before doing this course because you are a girl. I thought that its not about being a girl it was about my dreams. Then I decided not to listen anyone and do whatever I love. And today I am here. I am so glad that now I am the part of the hotel industry.

Sneha Sabale
(FYCT)

VARIETY IS *the Spice of Life*

Life is a meal of mixed spices and the most important one being variety. Just imagine getting up every morning eating the same breakfast having the same menu for lunch. It sounds absolutely boring. We need a change whether it is the food or the clothes we wear. I don't think anyone would want to wear the same clothes everyday nor would one like to see someone else in the same clothes. It would seem like an uniform for everyone and you would be recognized by the clothes you wear. Everyone wants to experiment new things as the old routine normally leads to boredom. Even in the land of the apes, they went rambling in search of different fruit as they were probably, tired of eating the same thing. Need for variety also exposes you to experiment new ventures. There is a proverb that goes, "Necessity is the Mother of Invention." The meaning is very clear. WE go in search of the things that we need. The primitive man initially lived on roots and fruits. He then went in search of more food and began feeding on the birds and animals.

The newly developed shopping malls, the N number of entertainment centres and the various food malls tell you a story that man is never satisfied and is always on the lookout for something new. It adds spice to his life and keeps him from sulking. It also adds a certain thrill as you do become adventurous and that is very important to stay happily in this congested world.

With the development in science we have moved from bullock carts to motor driven cars and bikes. Today you have a choice of so many mobile phones. We have different models for different budgets. One changes the mobile phones as many times as they would change their clothes. This is a classic example of need for variety. It is a known fact that needs for variety drives us to pursue new avenues.

If you want to be termed as a Good Chef then make sure that you have a variety only then you will find people coming back for more.

Maheshwari Shinde
(FYBSC 2)

"As I've always said, cooking is a philosophy, it's not a recipe – unless it's a pastry and then its chemistry – so therefore it's not just teaching them how to cook, its sharing your philosophy and your vision with them. It's as simple as that. A good chef is a pied piper, they follow him."

Marco Pierre White

Foams



The stability of foams depends on the arrangement of the proteins at the interface between the water and air.

Foams—low in fat because they are essentially composed of air. Today, with the advent of molecular gastronomy and, in particular, the fame of the Spanish chef Ferran Adrià, they are very fashionable among gourmets. In the early days foams were obtained by vigorously beating egg whites, but the variety of eggs combined with ignorance of the optimal conditions for making foams led to irregular results, a fatal handicap from the point of view of the food processing industry.

Physico- chemical analysis of protein foams has yielded a better understanding of the relationship between the composition of proteins and their foaming properties.

Composed of air bubbles separated by liquid films, foams retain their form only if the liquid forming the walls of the bubbles does not subside or if these walls are able to support themselves despite the draining away of the liquid. Beating an egg white reveals one of the conditions of stability, namely, that the air bubbles must be sufficiently small that the surface forces are stronger than the forces of gravity, which cause the water to fall and the air to rise.

A key parameter in the study of foams is the interfacial tension of the protein films at the air–water boundary. The physical chemists measured this tension in terms of the force needed to extract a very clean platinum blade immersed in a solution covered with a protein film: The greater the amount of liquid that coats the blade, the greater the force needed to extract it. The proteins modify interfacial tension because they consist of chains of amino acids, with hydrophilic (water-soluble) parts and hydrophobic (insoluble) parts. Arranged at the water–air interface in such a way that their hydrophilic parts are in contact with the water and their hydrophobic parts with the air, they favor an increase in the surface area common to both air and water and facilitate the formation of foams.

A foam is stabilized by increasing the viscosity of its liquid phase (for example, by adding sugar and glycerol) and, above all, by modifying the drainage properties of the absorbent films. In protein foams these films are rigidified by intramolecular and intermolecular bonds, such as disulfide bridges between the cysteine groups of proteins, and weak bonds (van der Waals forces and hydrogen bonds).

Parth Bhave
(SYCT)

Refreshingly Radioactive? The Wild History of Energy Drinks

In the 1900s, the active ingredient of energy drinks was the radioactive element radium. Modern life have you feeling frazzled? Flagging a bit as you rush through your day? Maybe you're one of the millions of consumers who lean on energy drinks to put a little extra pep in your step. Though emblematic of our time, energy drinks aren't an invention of the new millennium. People have relied on them to combat fatigue for at least a century. Today, their "energy" typically derives from some type of neurological stimulant that makes people feel more energetic, or sometimes just sugar. But there was a time when energy drinks actually contained real energy. The active ingredient in these drinks was radium, a radioactive element that releases a packet of radiant energy with every atomic decay. While the connection between consuming a radioactive element and reaping a perceived energy boost is tenuous at best, it didn't stop people in the early 1900s from ignoring the known downsides of ingesting radioactivity and risking the long-term health consequences.

Yum yum radium?

One of these energy-containing products was Radi Thor. This energy drink was simply radium dissolved in water. It was sold in the 1920s in one-ounce bottles costing about US\$1 each (\$15 in 2016 dollars). Its manufacturer claimed the drink not only provided energy but also cured a host of ailments, including impotence.

Radi Thor's most famous customer was Eben Byers, a Pittsburgh industrialist and amateur golfer of some repute. Byers first became acquainted with Radi Thor when he took it to help heal a broken arm. Although the product contained no narcotics at all, Byers became at least psychologically, if not physiologically, addicted to it. He continued to consume large amounts of Radi Thor even after his arm had healed. He reportedly downed a bottle or two daily for over three years, and sang its praises to all his friends, some of whom also took up the Radi Thor habit.

In the end, Byers' Radi Thor addiction killed him. Unfortunately, ingested radium gets incorporated into bone and all of its radiation energy is, therefore, deposited in bone tissue. Over time, the radium delivered a whopping radiation dose to Byers' skeleton. He developed holes in his skull, lost most of his jaw and suffered a variety of other bone-related illnesses. Ultimately, he died a gruesome death on March 31, 1932.

A contained catastrophe

Although Byers certainly suffered from the radium in Radi Thor, consumption of these energy drinks never developed into a major public health crisis. This is primarily for two reasons. Firstly, unlike Radi Thor, most of the other "energy" drinks on the market were total frauds and had no radium (or any other type of radioactivity) in them at all. Secondly, Radi Thor and other products that actually did contain radium were very expensive because radium was a relatively rare and precious element that was costly to mine and purify. So only the wealthy, like Byers, were able to drink it on a daily basis. Consequently, Radi Thor ailments were confined largely to the few who could afford to pay for it.

Mandar Ambandage (FYCT)

How well do you know the car featured in 'Furious 7'

“The Lykan Hyper Sport”



Vin Diesel and Paul Walker in the car vault with the hyper sport.



And also the famous quote by Paul Walker...



And also just to add the cherry on top of the icing, The Thrill pumped car jump scene



At times like this I deeply feel that magazine should have video support.

Now to really ask what is really the Lykan Hyper Sport?

The **Lykan Hyper Sport** is a Lebanese limited production hypercar by W Motors, a United Arab Emirates based

company, founded in 2012 in Lebanon with the collaboration of Lebanese, French and Italian engineers. It is the first supercar to be produced in the Middle East, and is featured in the film *Furious 7*, and the video games *Project CARS*, *Driveclub*, *Asphalt 8: Airborne*, *Asphalt Nitro*, *Forza Motorsport 6*, and *GT Racing 2: The Real Car Experience*, and *CSR Racing 2*. It is the first car to be designed and produced indigenously in the Arab World.

W Motors plan to produce only seven units of the car. The first pre-production **Lykan Hyper Sport** was launched at the Qatar Motor Show in February 2013.



Alright.so what makes this car so special?

The car just like its looks is loaded with features so here are some quick specs .

Diamond Eyes

Each LED headlight is encrusted with 220 diamonds or a combination of any other precious or semi-precious stone chosen by the client.

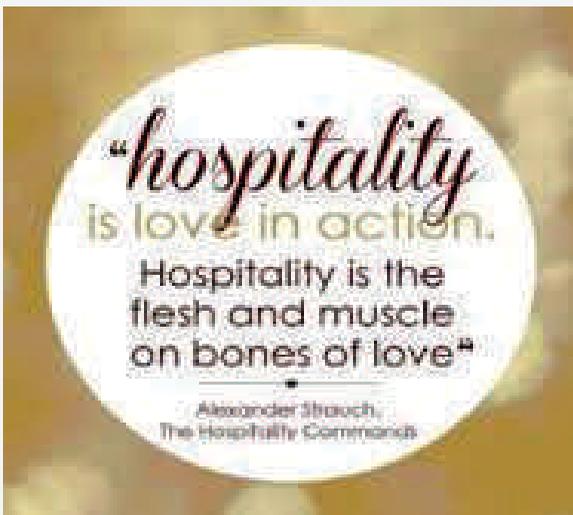


Absolutely Fascinating! But with features like this it must be Really expensive.

Put into production by W Motors from 2012-2014, the Lykan Hyper Sport carries a price tag of **\$3.4 million{21.7 croreRs.}**, making it the third most expensive production car ever built (behind the Lamborghini Veneno US\$4.5 million and the one-off Maybach Exelero US\$8 million).with just seven made even if you are rich enough to buy it, you will still have to work hard for a beauty like this.

Yes the lykanhyper sport is actually worth a fortune !

Adwait Patil
(FYCT)



Valentine's Day



Me: "Hello, this is [Hotel]. How can I help you?"

Caller: "Yeah, I need a room this weekend."

Me: "I'm sorry, sir, we're completely booked this weekend."

Caller: **annoyed** "Why would you be sold out? That makes no sense."

Me: "It's a holiday weekend "

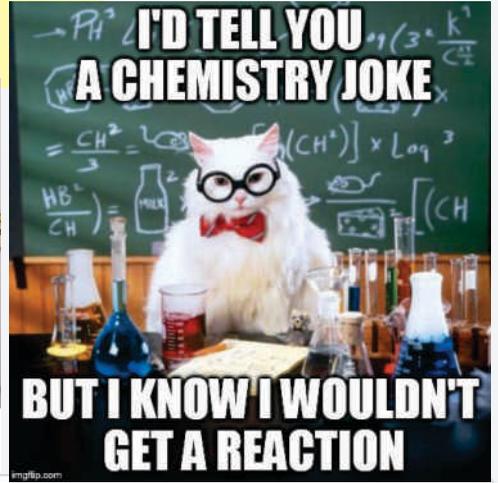
Caller: "You can't be serious! Nobody cares about President's Day!"

Me: "Valentine's Day as well?"

Caller: "OH, S***, I FORGOT!" **click**



"I needed a password eight characters long so I picked Snow White and the Seven Dwarves."

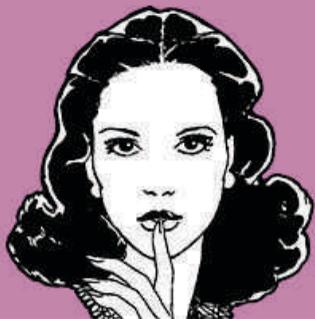


I'M NOT FAT.

**I'M
JUST
EASY
TO SEE.**



If I wanted to kill myself, I would climb up your ego and jump down to your IQ level.



एक शिक्षक असाही

ओघळत्या आसवांना बांध घालणारा
कर्माला कर्तव्याची अन ध्येयाला कष्टाची
सुंदर साथ घालणारा
एक शिक्षक असाही...

मनावर घाव घालुन क्षणासाठी कठोर
होणारा
पण त्याच घावांतुन या दगडाचं साजरं
शिल्प कोरणारा
हो एक शिक्षक असाही...

जगाचं ज्ञान शिकवतानाही समोरच्या
प्रत्येकाचं जग जाणणारा
किंबहुना ते जगायला शिकवणारा
एक शिक्षक असाही...

तत्वांच्या ओलाव्याने माती बांधुन ठेवणार
अनुभवांच्या हातांनी तिच्या मार्गांना वळण
देणारा
एक शिक्षक असाही...

स्वतःच्या मुलाप्रमाणे आमचीही काळजी
घेणारा
आमच्याही उजळावा दिवा म्हणून वाती
सारखा जळणारा
हृदयात राहते आमच्या एक शिक्षक
असाही...



अनिकेत सोनवणे
(एफ.वाय.बी.एस.सी. 2)

एवढं कर शील का?

नसतानाही हातात

चमक दमडीची

माझ्या हातामध्ये हात तुझा

सोपवशील का?

रात्रं दिवस मरताना

स्वप्न तुझे जगताना

थेंव मनातले माझ्या

तुझे लशील का ?

तुझ्यासाठी हसताना

घामामधे न्हाताना

हृदयामधे मलाच नेहमी

तु जपशील का ?

सुखायुष्याच्या सागरी

सरत्या प्रत्येकलाटेवरी

उधानलेली नाव माझी

क्षितीजा पोहचवशील का?

ओसरताना सांज

जिवनाची माझ्या

ज्योत तुझ्या हास्याची

तेवत ठेवशील का ?

अनिकेत सोनवणे

(एस.वाय.बी.एस.सी. २)

तिचा वेडू..

मन डबडबले
तव नेत्रदव पाहून
इतरांना जगताना
स्वतः स्मित राहून
तुझ्या नयनांतच सारी
जणू ओसरावी माझी वाट
तुझ्या स्वप्नांनीच जागावी
माझ्या साखरझोपेची पहाट
ढग दाटले माझ्याही मनात
तुझ्या दवांना सावरताना
स्मितात तुझ्या अडलेल्या
वेडूला शांत करताना
नाही मुळीच गरज
सोबतीच्या वचनाची
देह सोडून जाताना फक्त
गरज आपल्या आत्म्याची..

अनिकेत सोनवणे
(एफ.वाय.बी.एस.सी. २)

एवढं करशील का ?
नसतानाही हातात
चमक दमडीची
माझ्या हातामधे हात तुझा
सोपवशील का ?

रात्रंदिवस मरताना
स्वप्न तुझे जगताना
थेंब मनातले माझ्या
तु झेलशील का ?

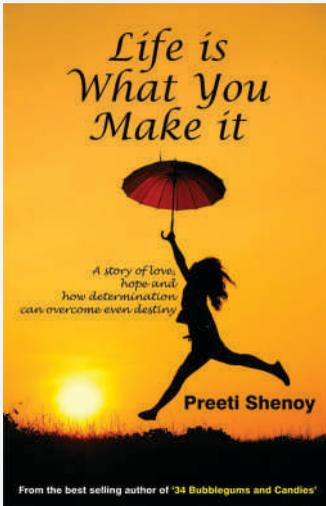
तुझ्यासाठी हसताना
घामामधे न्हाताना
हृदयामधे मलाच नेहमी
तु जपशील का ?

सुखायुष्याच्या सागरी
सरत्या प्रत्येक लाटेवरी
उधानलेली नाव माझी
क्षितीजा पोहचवशील का ?

ओसरताना सांज
जिवनाची माझ्या
ज्योत तुझ्या हास्याची
तेवत ठेवशील का ?

अनिकेत सोनवणे
(एस.वाय. बी. एस.सी.२)

Life is what you make of it by Preeti Shenoy



About the Author: Preeti Shenoy is a bestselling author and an artist. She has written several books and her books teach a lot of life and give an insight about the uncertainties of life and how one can overcome them. Her style of writing is easy yet intriguing and keeps you hooked to the book throughout.

The Book: Life is what you make of it is a heartwarming story of a young girl who struggles against all odds, when life as she knows is disrupted.

Set across two cities in India in the early eighties, it is a gripping account of the years that change young Ankita Sharma's life. Pretty and intelligent, Ankita has everything she wants: friends, boys in hot pursuit, and admission in a premier management school for her MBA. But six months later, she finds herself a patient in a mental health hospital. How did she get there and will she ever get back her

life again? Somehow, everything that made up her world had been taken away- and now she must fight like she never had to, to recover her rightful lot.

Why I liked the book: The book is a love story, but unlike the normal love stories this story is a love story between a girl and her parents. It taught me that no matter what our parents are always going to be there for us, support us, guide us and believe in us. In the story also when Ankita starts suffering from her mental disease, her parents forget all the problems or troubles she had created and stood by her throughout her disease. I would recommend this book as it teaches one a lot about life and love. An absolute must read for any book lover

Rating: 5/5

“SHARP OBSERVATIONS THAT CUT CLOSE TO THE BONE, WITTICISMS THAT ENCAPSULATE HONEST-TO-GOODNESS HOME TRUTHS NOT TO FORGET THE MUSINGS OF A KEENLY OBSERVANT MIND” –DNA

“THIS BOOK PROMISES TO BE A SHOW STEALER.”- THE DECCAN CHRONICAL

Others by Preeti Shenoy: The one you cannot have, It happens for a reason, The secret wish list.

Mahika Upadhye
(S. Y. BSc II)

Oats Tart with Cheese and Pineapple Dip



Ingredients for Oats Tart

- 250 g oats flour
- 50 g flour(optional)
- 50 g butter
- 75 g fat (ghee)
- 50 g powder sugar
- ¼ tsp baking powder
- ¼ cup milk
- TT salt

For Dip

- 100 g cheese spread
- 125 g veg mayonnaise
- 4 slice of pineapple(ananas)
- 4 tbsp pineapple syrup
- 1 tbsp chilli flakes
- 1 tsp oregano

Method:

1. Place butter and ghee on the table and sieve powder sugar over it, add oats flour with baking powder, ajwain and salt.
2. Rub- in with a scraper till bread crumb consistency.
3. Add milk and make the dough.
4. Roll the oats dough thin and line in a tart mould.
5. Fill with dried peas & bake at 180°C for 10-15 minutes till golden brown.
6. Remove and cool
7. For dip add cheese spread and mayonnaise in a bowl and whip it for 2 min add all other ingredients and mix well, and refrigerate for 1 hour.
8. Pipe out the dip in the tart decorate with sugar work or put 1 slice of pineapple on top of the tart ,mint leaf and chili flakes.

Kratika Oberoi
(F.Y.B.Sc 2)

Ginger Punch



Ingredients

Boil Together

100gm ginger– wash & crushed along with peel cut 6-8 very thin slices of ginger to put in the glass

1 cup sugar,
3 cups water.

Black Tea

2 cups of water,
4 tsp regular tea leaves.

Other Ingredients

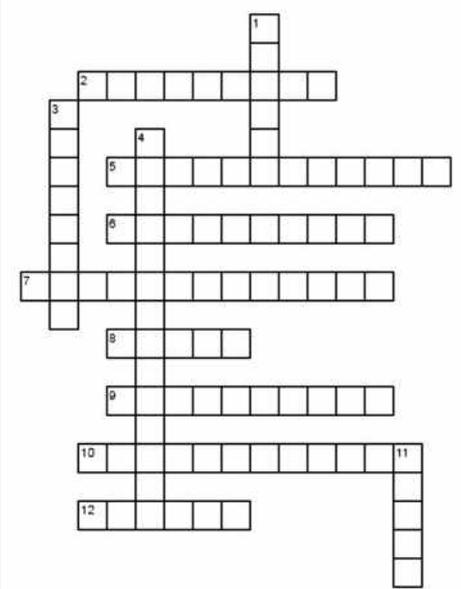
1 cup orange juice
8 tbsp lemon juice
3 cups crushed ice.

Method

1. Put crushed ginger and sugar in a pan. Add 3 cups of water. Add the ginger slices also. Boil. Simmer for 10 minutes. Strain and keep ginger syrup aside.
2. Prepare black tea by keeping tea leaves in a strainer on a glass. Pour 2 cups boiling water on it. Allow it to cool.
3. To the ginger syrups, add black tea and all the ingredients. Mix well.
4. Put ginger slices in glasses and pour the ready drink in them.

Kratika S. Oberoi
(F.Y.B.Sc.2)

Breads



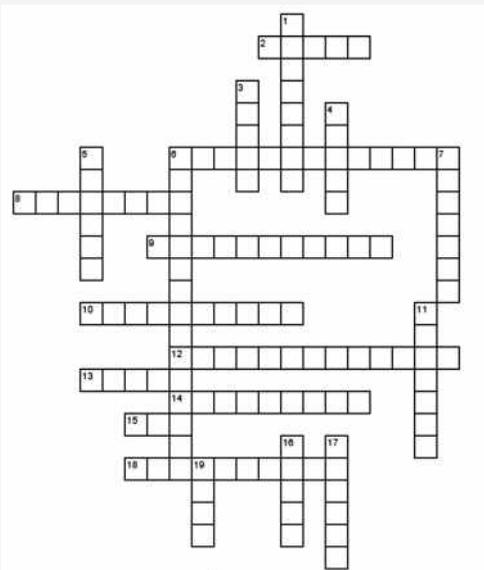
Across

- 2 a golden brown, hollow shell with crisp walls
- 5 process that takes place when yeast cells act on sugars to produce carbon dioxide and alcohol
- 6 oven that bakes in a rotary hearth oven
- 7 baked products partially baked
- 8 press dough with the heels of the hands
- 9 sodium bicarbonate
- 10 baked products sold in bakeries
- 12 flour liquid mixture

Down

- 1 a protein formed when wheat flour is moistened and mixed
- 3 looks like golden brown balloons
- 4 an ingredient that produces gases in batter and dough
- 11 flour mixture that can be shaped by hand

Equipments



Across

- 2 This utensil cooks food and reduces the fat content in it.
- 6 This utensil allows you to accurately measure wet and dry ingredients.
- 8 Used for draining substance that have been cooked in water.
- 9 Used for glazing or spreading oil evenly on food.
- 10 A round dish used for mixing food and liquid.
- 12 A utensil that takes lumps and bumps out of potatoes.
- 13 Separates wanted elements from unwanted elements.
- 14 Used to serve soup.
- 15 A metal utensil used for cooking on the stove.
- 18 This is a multipurpose knife used by professional chefs.

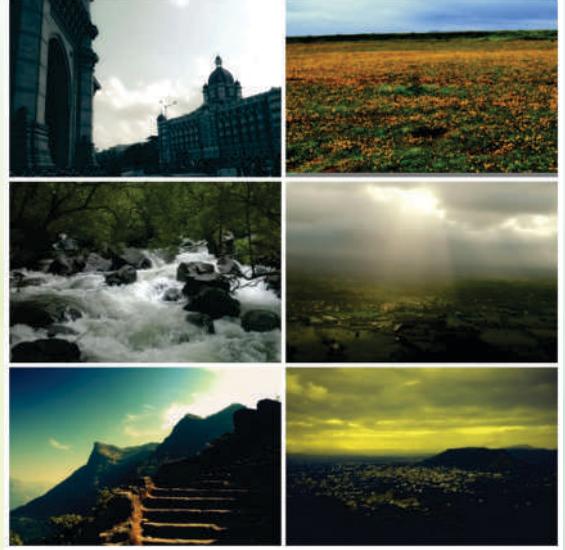
Down

- 1 A common term used for utensils such as plates and bowls.
- 3 Electrical utensil used to whip cream.
- 4 Used for transferring large portions of food (like pasta) from one place to another.
- 5 A utensil used for zesting or grating
- 6 Used to grind herbs and spices finely
- 7 A utensil used to blend, mix and scrape.
- 11 A kitchen appliance used to blend ingredients together
- 16 Used to tell how long a food has been cooking for.
- 17 Used to take the skin off a vegetable
- 19 Used to pick up and eat food.

Artist's Network



Aniket Sonawane (SYBSc 2)



Jitendra Atkekar (FYBSc2)



Pradumna Medhekar (FYSc2)

Artist's Network



Varsha Kadam (Final Year CT)



Sharon Yesudas (FYBSc2)



Shraddha Gaikwad (FYBSc1)



Joash Rebello (SYBSc1)





Maitreyi Deo (SYCT)

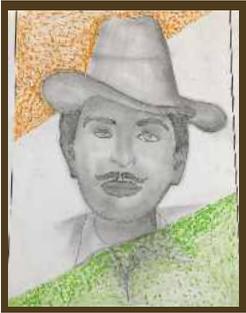


Parth Bhawe
(SYCT)

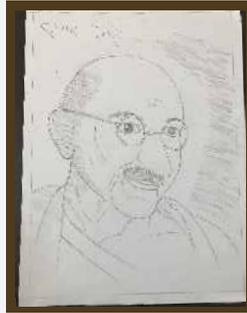


Sanket Sonawane TYCT

Drawing



Shivangi Jatti
(FYBSc II)



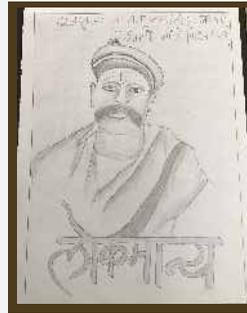
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Shraddha Gaikwad
(FY Bsc I)



Parth Bhawe
(SYCT)



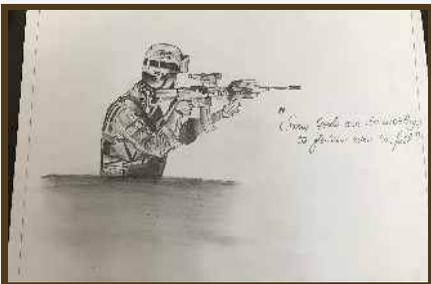
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Rutuja Kamble

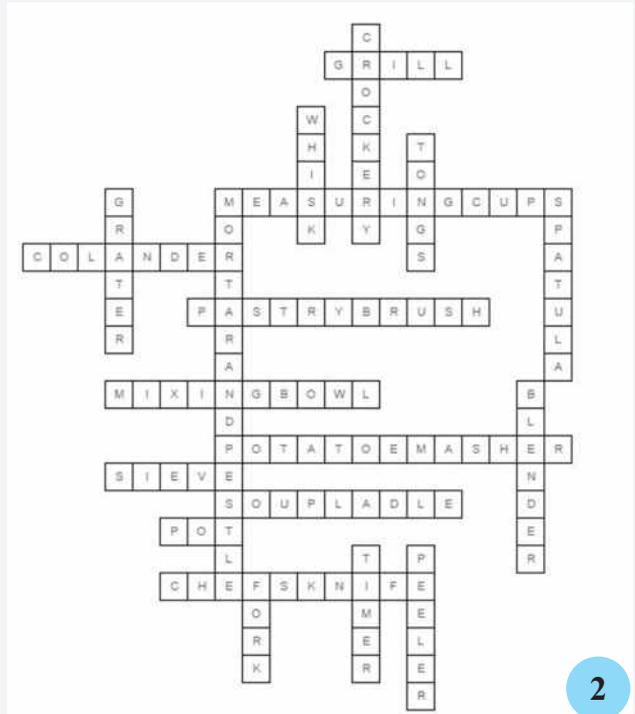
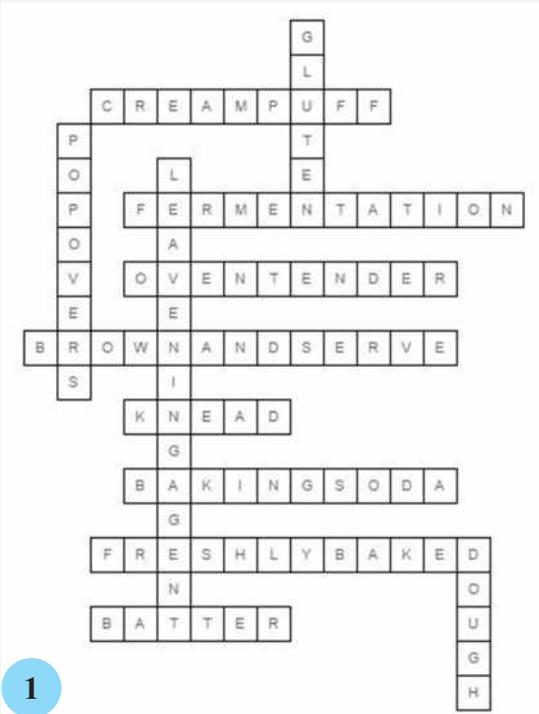


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Dhananjay Bhingardive
(TY Bsc I)

Answers



Voting awareness slogans contributed by the students of AISSMS CHMCT

1. You're Vote Your Future!
2. For Better Tomorrow, We Take Action today!
3. The Ballot is Stronger the Bullet!
4. Every Vote brings change.
5. Your Vote is your voice.
6. Don't be a Quitter Be a Voter.
7. Be Bright, Vot for what is right

Schedule form of declaration Form 1

We, Ms. Arati Prabhu and Ms. Sarika Joshi hereby declare that the particulars given below are true to the best of our knowledge and belief.

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