



AISSMS

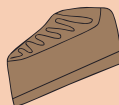
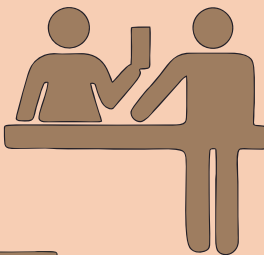
COLLEGE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY



11th
ATITHYA

More to come...

COLLEGE CASSEROLE



ANNUAL MAGAZINE 2018-19
VOL : VII

Founder of All India Shri Shivaji Memorial Society

Estd. in 1917



**Rajarshi Chhatrapati Shahu Maharaj
Maharaja of Kolhapur**

OFFICE BEARERS OF

All India Shri Shivaji Memorial Society, Pune



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 Adv. B B Salunkhe
Chairman, Managing Committee



Encouragement From Our President

I extend my heartfelt wishes to the AISSMS CHMCT team for the 7th edition of 'College Casserole', their annual college magazine.

A bustling college campus, activities, Synergy between faculty and students, curricular and extra curricular initiatives – this is what determines overall development and holistic education. College Casserole embodies all of the above. It gives us a glimpse into the year gone by in the lives of budding hospitality professionals at AISSMS CHMCT, Pune.

The college magazine comes at an opportune moment of Atithya 2019 – A Reflection of Hospitality. This makes it even more special.

I convey my best wishes to the team, again.

Shri Shahu Chhatrapati Maharaj, Kolhapur
President
All India Shri Shivaji Memorial Society



Encouragement From Our Honorary Secretary

It gives me immense pleasure to witness the 7th edition of AISSMS CHMCT's annual magazine, 'College Casserole'.

As I leaf through the pages, I am amazed by the range of activities and initiatives on campus. It is wonderful to see the team go beyond classroom sessions. Students participate wholeheartedly in such activities and benefit immensely from the same.

The college magazine serves as a memento or a souvenir for years to come. Thus each batch can look back at the previous editions fondly.

I thoroughly enjoyed reading the articles and I am sure you all will too.

Once again, I extend my heartfelt wishes to the College Casserole editorial team and Team AISSMS CHMCT, Pune.

Shri Malojiraje Chhatrapati
Honorary Secretary
All India Shri Shivaji Memorial Society



Encouragement From The Principal

I am very pleased to present the 7th edition of AISSMS CHMCT's annual magazine, '**College Casserole**'. I am sure the editorial team is both happy and relieved to showcase this new copy after several rounds of editing, proof reading, planning layouts and features et al.

Education must never be restricted to classrooms and labs. It is the co-curricular and extra curricular activities that make a huge difference. Be it a small nukkad natak to spread awareness about traffic rules and safety or planning a theme dinner, it is all in a day's work at AISSMS CHMCT!

Our personalities are also shaped by our hobbies and interests. Reading about faculty pursuing their passion apart from teaching is inspiring. This is true about our students as well. We must all make time to pursue varied interests and add facets to our personality.

The campus is buzzing with pre-event activities for the National Level Seminar, Atithya 2019 with over 30 participating colleges (including international students from overseas institutes) and the launch of the current edition of 'College Casserole'. However do take a moment of your time to read this thoughtfully put together 'College Casserole'!

I would like to applaud my team of faculty and students who contributed and worked tirelessly to serve a piping hot College Casserole to all of us!!

Happy reading!

Dr. Sonali Jadhav

Principal

AISSMS College of Hotel Management
& Catering Technology



AISSMS
ALL INDIA SHRI SHIVAJI MEMORIAL SOCIETY
PREMIER HERITAGE GROUP OF INSTITUTES



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. The foundation stone of the All India Shri Shivaji Memorial was laid at the hands of His Royal Highness, the Prince of Wales in year 1921.

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 & management education as well. The society today is growing by leaps and bounds under the supervision of Chhatrapati Malojiraje, Hon. Secretary AISSMS.

Most of the institutions run by the 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 the Savitribai Phule Pune University, Pune and approved by the All India Council for Technical Education (AICTE), New Delhi.

Our Family

AISSMS Main Organization	www.aiissms.org
AISSMS College of Engineering	www.aiissmscoe.com
AISSMS Institute of Information Technology	www.aiissmsioit.org
AISSMS College of Pharmacy	www.aiissmscop.com
AISSMS College of H.M.C.T.	www.aiissmschmct.in
AISSMS Polytechnic	www.aiissmspoly.org.in
AISSMS Institute of Management (MBA)	www.aiissmsiom.org
Shri Shivaji Preparatory Military school	www.sspms.in
SSPMS Day school and Junior college	www.sspmdayschool.org

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 strives 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 been consistently ranked amongst the top Hotel Management Institutes in the country by 2 top surveys on education, The Week Magazine and India Today.

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 one of the first Hotel Management Institute under University of Pune to achieve NAAC accreditation with an "A" grade.

NBA Accreditation: National Board of Accreditation is an autonomous body responsible for accreditation of higher education institutions in India. NBA accredits technical programs and is a full member of the Washington Accord. AISSMS College of HMCT is the only Hotel Management Institute under University of Pune to be accredited by NBA for five years (2017-2018 to 2021-2022).

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

SN	Post of Person	Name of the Person
01	Chairperson of the Management or his nominee ex-officio Chairperson	Shri Digvijay Ramanrao Raje Bhosale (Member) All India Shri Shivaji Memorial Society 55-56, Shivajinagar, Pune- 411005
02	Secretary of the management or his nominee	Shri Malojiraje Chhatrapati (Honorary Secretary) All India Shri Shivaji Memorial Society 55-56, Shivajinagar, Pune- 411005
03	One head of department, to be nominated by the principal or the head of institution	Dr. Milind Arun Peshave (Associate Professor in Food Production) Head of Department of Food Production
04	Three teachers in the college or recognized institution, elected by the full-time amongst themselves out of whom atleast one shall be woman	1. Dr. Rasika Ravindra Gumaste Assistant Professor in Accommodation operation 2. Mr. Sunder Srinivasan Assistant Professor in Food Production 3. Ms. Prachi Swapnil Wani Assistant Professor in Food & Beverage Service
05	One non-teaching employee, elected by regular non-teaching staff from amongst themselves	Shri Ajay Shivaji Dangat Senior Clerk
06	Four local Members, nominated by the management in consultation with the principal, from the fields of education, industry, research and social service of whom at least one shall be alumnus	A) EDUCATION- Dr. Praful Pawar Dean, Faculty of Management Savitribai Phule Pune University Ganeshkhind, Pune-411007 B) INDUSTRY-(ALUMNI) Shri Ambar Ravindra Rode Proprietor Le Petit Amour Rahul Nagar, Kothrud, Pune-411038 C) RESEARCH- Dr. Seema Zagade Research Guide Savitribai Phule Pune University Ganeshkhind, Pune-411007 D) SOCIAL SERVICE- Mrs. Vineeta Date Trustee Sushreeyas, Sudarshan Nagar Chikhali, Pune-411062
07	Co-ordinator, Internal Quality Assurance Committee of the College	Dr, Arun Manohar Sherkar Associate Professor in Food Production Department
08	President and Secretary of the College Students' Council	----- President Mr. Aniket Anil Sonawane Third Year Students of B.Sc.-H.S. Secretary
09	Principal of the college or the head of institution - Member - Secretary	Dr. Sonali Jadhav Principal

Result Analysis 2017-18

Sr. No	Course	Class	Total students	Pass	Pass%
1	BHMCT	FYB HMCT	57	55	96%
2	BHMCT	SYB HMCT	54	50	93%
3	BHMCT	TYB HMCT	46	44	95.7%
4	BHMCT	Final Year	47	42	87.5%
5	Bsc Hs	FY BSc Hs	114	114	100%
6	Bsc Hs	SY BSc Hs	106	106	100%
7	Bsc Hs	TY BSc Hs	83	61	68.5%

Intake of students 2018-19

Sr. No.	BHMCT	Intake	Actual Admitted
1.	First Year	60	65
2.	Second Year	60	62
3.	Third Year	60	57
4.	Fourth Year	60	49
	Total:	240	233
	B. Sc. H. S.		
5.	First Year	120	122
6.	Second Year	120	119
7.	Third Year	120	121
	Total :	360	362
	GRAND TOTAL	600	595

Editorial

We are proud to present to you a fresh new edition of our annual magazine, College Casserole. This College Casserole like its predecessors, has interesting ingredients that will appeal to diverse tastes. The magazine includes specially designed content from our very own creative students, encouraging teachers & alumni. It is like many talents coming together. You would be reading notes/excerpts from all contributors about their talents, their perceptions, about things that matter to them the most. So in that way, they are really giving us a glimpse into their personal world.

The editorial team has worked continuously & diligently to bring to you readers, the choicest of content consisting of beautiful articles, soul catching poems, eye-opening sketches & other fun stuff. This magazine also throws light on the important events that have happened during the course of the year gone by. We have tried to highlight some special achievements of our students and faculty as well.

We have enjoyed putting this together. We hope that this will encourage many others to start writing, penning their thoughts. We would like to extend our gratitude towards our dear Principal, Dr. Sonali Jadhav who has always encouraged such activities and numerous initiatives.

Despite todays obsession for screens, we urge you to read pick up this magazine and read through the pages. Flip through these fun-informative-magical pages & enjoy reading. Savour!

Bon Apetit!

Editorial Team



Batch Photos

BHMCT



BScHs - I



BScHs - II



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Little Things



I fell in love with how your lips get curvy while smiling,
How that dimple gets deeper merging with pink cheeks,
How your nose gets weird and cute at the same time.
The way your eyes dwindle when sunlight falls on you,
How crinkles appears on your forehead when you think,
How your hair becomes messy with little force of air.

And then your teeth show up while laughing.

How you click your tongue when you blush,
How you wittily tell stories about what you love,
How words cascades from your mouth when you speak,
How you smirk when you're being sarcastic.
The way you move your hands around your neck when
you are nervous.

Isn't it strange how it started with these little things?

Isn't it strange how I fell in love with you in so many little ways?

Isn't it strange how these little things took us so far?

And though I cant write all of them, but I will never run out of the reasons and even
the smallest reason will make me fall in
love with you more.

Because it's all these little things we fall for!!

Prerna Badge
FYBSc-1



Shedding Those Extra Pounds.....

I take this opportunity to share the thrills of my journey of losing those extra pounds...

I have been a hefty person since my college days so much so that since the time that I remember, I use to weigh more than 100kgs... Yes you heard it right to be precise, 104 – 105 kgs. People who are sailing in the same boat can relate to my desperation to lose weight...actually, to lead a healthy life...weight being the major parameter. I left no stone unturned for the past decade or so to reduce... tried all medicines, cosmetics, home remedies, gyms, walks, all of them but, in vain. Eventually I was diagnosed with blood pressure and started feeling drained out; my age was also advancing **FINALLY OUT OF FRUSTRATION I DECIDED TO GIVE UP!**

My friends and well-wishers advised me to hire services of a personal trainer but I had lost all hope so I didn't want to waste my money on a personal trainer. Finally after a lot of persuasion from my friends, I reluctantly hired a PT. Gradually, I started realizing that the way I have been working out for the last few years in all the gyms was not right and I started learning to be fit by following a regular sustainable diet plan. After sweating it out in my gym workouts now under the able guidance of the personal trainer, to my surprise...**I HAD STARTED LOSING WEIGHT ...FINALLY...**this motivated me a lot to push harder.. Gradually in just over 4 months, from 104+ kgs, I started crossing my milestones...100...95...90...89..88.....86.. **YES THAT'S RIGHT** now I weigh 86 kgs.. Suddenly, I realized that I not only lost my weight but also started losing my stress, frustrations and guess what... my blood pressure has also been in control. I have started looking & feeling much younger.... I have achieved a lot of success in my career so far but, I feel that this success of shedding 20kgs in 6 months and feeling younger and healthier is a masterstroke.....My enhanced endurance motivated me to push harder. I started outdoor cycling initially with only 5 kms and gradually it's gone up to 20 – 25 kms every alternate day...I never ever thought that sometime in my life I would become a fitness freak but now I am one ...leading a much energetic, healthier and most importantly an enjoyable life.

FINALLY I REALIZED ...IT'S ALL IN THE MIND..YOU HAVETOTAME ITYOURSELF...

Dr. Milind Peshave
Faculty



Hampi - A Place of Ruins I fell in love with...

So happy on the road. Watching sunrises and sunsets in new places. Experiencing new towns. Meeting kind strangers. Exploring with wide eyed kindred spirits full of wonder. This is a magnificent earth & we should do our best to take in her beauty, bit by bit, while we're here

Hampi: A magical ancient place of ruins I fell in love with.

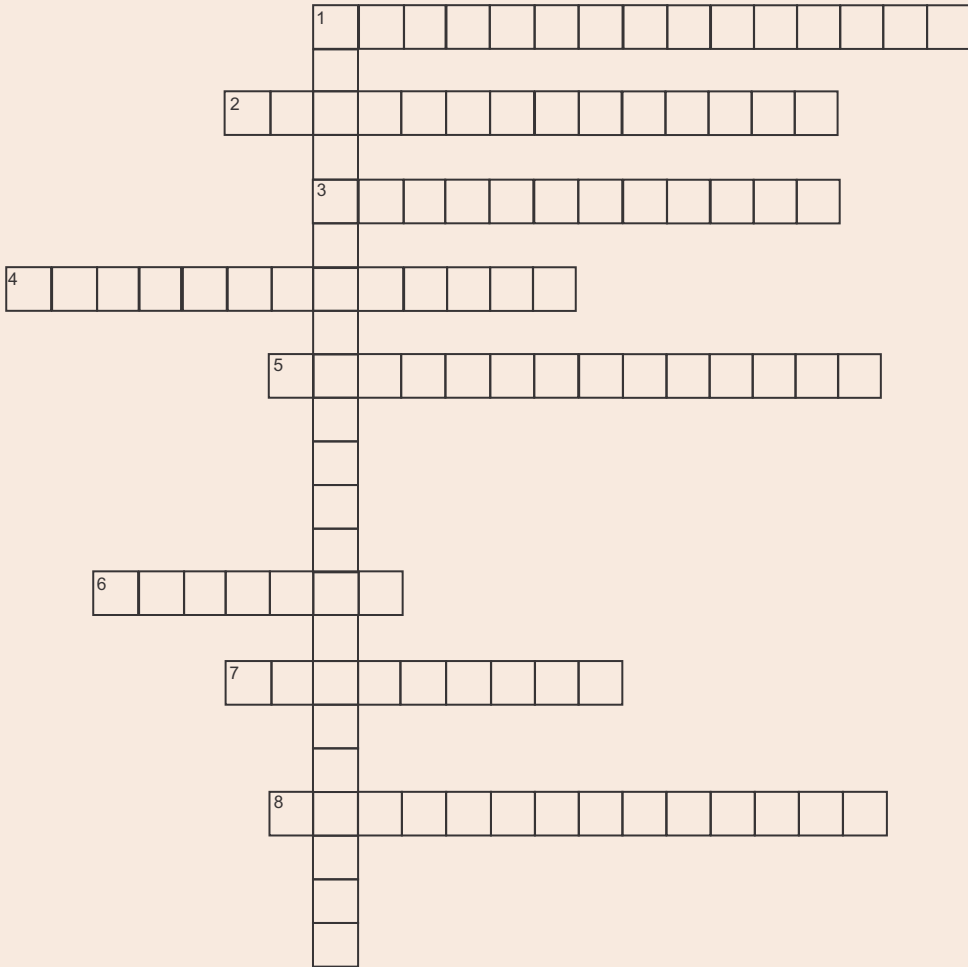
On a Thursday morning we packed our bags with all our essentials and we were ready to leave the city and go to another state. At 7 a.m. our car was waiting for us in the parking and we hopped in ready for this memorable adventure.

We were planning this trip ever since the summer began and we were so excited to see what this place had for us. We all had a fair share of Wikipedia searches to find out which places & we had to visit as we didn't wanna miss a thing.

After quite some hours of travelling we stopped at Hubli for the night as Hampi was quite some hours away. We stayed at a hotel for the night. The next day we checked out and it was 'ENROUTE HAMPI' I was never this excited ever. We reached Hampi at about 1 p.m. We checked into the hotel and rested for a while as we couldn't wait to explore the magical city.

At first we visited the VIJAYA VITHHALA TEMPLE. We had to walk to reach the temple as we weren't allowed to take vehicles down there, some tourists out there used the buggy but we chose to walk. It was quite a good decision as we also got to visit an ancient ruin in the middle of the way to the temple. The sun was shining, it was as if our legs were giving up but we continued walking. At last we reached the temple. Trust me it was the most beautiful temple I had ever seen. From dorms to rest rooms, kitchen to halls. EVERY thing was built here. As we entered we also saw the stone chariot that is also inscribed on the new 50 rupee note. I clicked a lot of photographs and took back thousands of memories. The way the temple was built still goes around my mind. IT WAS MAGNIFICENT. On our subsequent days we visited other places like the lotus temple; apparently the queens rested there. On our second last day we climbed 575 stairs at the Hanuman temple to see the most beautiful sunrise but missed it by a few minutes. But we didn't miss the sunrise on the last day. We visited the sunrise point at the Vithhala temple and waited at the top of the mountain for the beautiful sunrise. It was the most beautiful sunrise I had ever seen. From the carvings of the temples to the monkeys that climbed on our heads at the hanuman temple to the stories we learned from the people out there, VIJAYANAGARA is the most beautiful place I've been to. It was as though I was living in the ruins of a palace within my dreams.

Jasmine Donoghue
FYBSc-1



Across

- 1 A room rate that includes a daily continental breakfast (eg: toast, muffins, and various beverages)
- 2 An old castle, monastery, commercial building etc. that is reconfigured to accomodate tourists
- 3 A room rate that doesn't include any meals
- 4 A special hotel rate offered to businesses that give the hotel volume business
- 5 A level of hotel guest rooms that features better amenities. It sometimes also refers to a private floor with enhanced guestrooms and facilities

- 6 The cost of renting a room for the day rather than for overnight
- 7 A person who helps guest with special request such as obtaining theater tickets, booking restaurants reservations, providing transfer services, and giving sight seeing advice
- 8 Two guestrooms with an openable door between them

Down

- 1 A hotel with numerous meeting rooms and large ballrooms that can host groups of any size



Scrumptious Serves for Smiles

Hello, we're the SSS. I am Atharva Kulkarni. We are trying to do the best kind of job that is- **'We Serve The Needy, We Serve The Best.'** Our maxim is simple, to avoid food wastage and to minimise hunger, at whatever level we can.



There are over 800 million people in this world who are victim to hunger and starvation, hailing from countries that have surplus food supply & NOT food shortage. The fact we come across here is that supply and production are not the real problems, while wastage of food is. Hunger doesn't just mean one missed meal, it means a lot many things- like a child dying every 10 seconds.

At SSS, all we do is spread smiles through morsels of food. We collect our food from hotels or banquet halls and just act as a medium to get them into hungry stomachs and various old age homes and orphanages instead of overflowing garbage bins. Not just this, we also work to redistribute clothing that's yet in a usable condition. Trust us on the fact that the smiles you'll set rolling as you serve the needy ones are a keepsake for the duller moments of life. Also, you'll make friends along the way - which is a total win-win!



We at SSS urge you to join us and contribute in whatever way possible - food, and oh, nothing better than your time! Whether you are an individual looking to contribute in terms of service, or funding, or any organization/entity looking to help us realise our dreams, come to me for a meaningful conversation.



Atharva Kulkarni
FYBSc-1

Annual Magazine 2018-19



The Humble Milagai - Podi

Milagai means chilli and Podi means powder in Tamil literally meaning chilli powder but differs from the traditional chilli powder used in cooking of food. This powder is also known by many as 'Gun Powder' or 'Molaga Podi'. There will be no south Indian home complete without milagai podi tucked in one corner of the kitchen shelf.

The contents varies from house to house giving different colours, flavours and textures but the basic contents of the recipe are mostly the same viz. channa dal, urad dal, dry red chilli, asafoetida and salt. Some of them like to add roasted sesame seeds which gives a wonderful aroma and some like to add peppercorns which gives an additional zing to the powder. There are some varieties of milagai pod which are called as Chettinad Idli Podi or Iyengar Milagai Podi, etc.

This humble gun powder has a good shelf life as all its ingredients have to be roasted well. Of course there are some variations who like to add fresh ingredients like curry leaves, coriander leaves, fresh coconut (roasted) whose shelf life is short and needs refrigeration upon grinding.

Traditionally Milagai podi has to be mixed with sesame oil making it like a thick paste and then is ready for consumption. It can be had with idli, dosa, adai, chappati and steaming rice too. I have known people who also like to consume it as a topping on khakra, sprinkle on dosa while cooking it and also blend it in an omelette mixture.

Being humble it is also an important accompaniment for south Indian breakfast especially in south Indian weddings. People have had fights over milagai podi not being served with idli in the wedding breakfast.

What more can we expect from milagai podi, simply glorious!!!

Recipe Ingredients			
Channa dal	125 gm	Dry red chilli	150 gm
Urad dal	250 gm	Asafoetida (powder)	½ tsp
Salt	to taste	Sesame seeds (roasted)	25 gm
Oil	1 Tb		

Method

1. In a kadhai heat 1Tb oil, add channa dal and roast for a minute.
2. Add in the urad dal and continue on a medium flame till dal turns pink.
3. Add the dry red chilli, stir for 30 seconds, remove the mix off flame and cool.
4. De-stem the chilli, put the mixture in a mixer grinder and grind to a powder (semolina texture)
5. Add the asafoetida powder and roasted sesame seeds and give another round in the mixer grinder for 10-15 seconds.

Your gun powder is ready. Shoot!!!

Sunder Shrinivasan
Faculty

My Research Journey

My father always wanted me to become a teacher & take highest qualification. First dream was accomplished in year 2006 by joining Metropolitan College of Hotel Management & catering Technology as a teacher. In 2007 again I joined the Hospitality Industry but I didn't enjoy industry work like teaching. So I joined the teaching field from 2008 onwards .

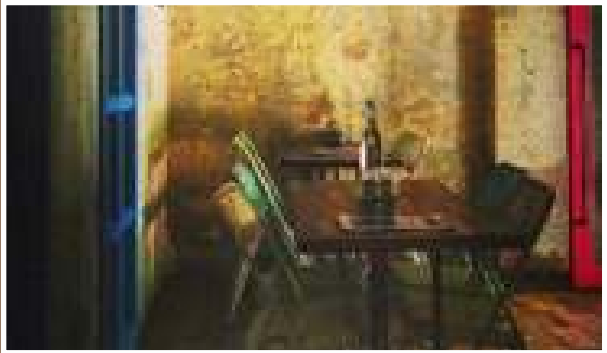
Our Principal Dr. Sonali Jadhav enrolled for PhD & encouraged us to dive in research. Dr. Rasika Gumaste told all the faculty members about the advertisement for PET (PhD Entrance Test) of Rashtrasant

Tukadoji Maharaj Nagpur University (RTMNU). Around 14 of us appeared for the entrance test out of which only two of us got through. I thought now I can immediately enroll for PhD but it wasn't the fact. We had to search for a guide in RTMNU. From their web site we found the Names, Addresses & Contact numbers of the guides. There were only two guides for the Home Science Department. Out of which one guide had gone to USA. We went to Nagpur to talk to the guide for her acceptance. Initially she was not ready to take me but I convinced her by showing my research topic & objectives. The presentation was organized for the topic approval. The topic was approved with some minor changes in the title. I got a provisional admission in Post Graduate Department ; of Home Science in RTMNU. An eligibility Certificate was required since I had done my Master's degree from another University. They gave me a period of three months to produce the eligibility certificate. The next hurdle was bachelor & master degree verification. Applied to YCMOU for bachelor degree & IGNOU for Master's degree verification. The verification certificate goes to the Nagpur University directly. When enquired about the same in Nagpur University, they had not received YCMOU certificate which YCMOU had already sent. So again applied to YCMOU & finally RTMNU received it. Even the course work was compulsory which I did after two years & then actual research work started.

The title of my research topic was "**Standardization of Sugar Based Bakery & Confectionery Preparations from Five Star Hotels in Pune.**" It was an experimental research. The research was divided into three categories- sugar based bakery products, Confectionery products & display items. Experiments for standardization of bakery & Confectionery products was conducted in our college & it was decided that display items experiments to be conducted in Nagpur. It was very difficult task because the icing sugar needed for the purpose was 40 kg & basic foundations were made in Pune which were big in size. I carried everything to Nagpur. Prepared all five display items in a week invited 90 staff & 5 experts from the industry for evaluation purpose. Then data was tabulated, statistical tests were applied & interpreted. Pre submission viva was organized in PGTD of Home Science & thesis was submitted in RTMNU. I thought final viva voce would be conducted in 6 months' time but it took 2 years for organizing the same. Now I have received provisional PhD certificate & waiting for the Convocation Ceremony which would be held in March 2019.

The Research Journey was filled with lots of excitement, challenges & hurdles. I am very satisfied with my research work. I was overwhelmed with the feedback of the external examiner for my final defence. I thank God, my parents, guide, Dr. Sonali Jadhav & people who supported me directly & indirectly during the tenure of my research.

Dr. Hemraj Patil
Faculty



Himanshu Karkhanis
FYBSC-1



Karan Baldawa
FYBSC-1

देश एक होईल सारा।

रहीम माझा मित्र माझा भाऊ
पण कुणास ठाऊक,
आम्हाला सोबत पाहून या दुनियेच्या डोळ्यात का सलत
द्वेषाचा बाऊ।

मी रहीम च्या घरचा शिरखुरामा पिलाय,
त्यालाही दिवाळीचा फराळ दिलाय,
आमच्या दोघानमध्ये या दुनियेने राम-राहिमच्या मैत्रीचा
संगम पाहिलाय

क्षणो-क्षणी त्याच्याकडून मला प्रेम मिळालंय,
मी पण माझ्या जीवनातील दुःख त्याला सांगितलंय ।
तो येतो माझ्या सोबत पूजेच ताट घेऊन देवाच्या दारात,
अन मला ही शिकावल्यात त्याने नामाजाच्या आखात ।
पण कळत नाही मला काय पाहिलं या दुनियेने जो भेद
करतात रहीम आणि रामात ।

दिवाळी ला त्याने माझ्या सोबत पणत्या पेटवल्या,
मी पण ईदला माझ्या घरच्या खिडक्या सजवल्या,
का का मी या दुनियेच ऐकायचं? त्याच्या सोबत का
नाही राहायचं?

त्याच्या ताटाला ताट लावून का नाही जेवायचं ?
पण तरीही या दुनियेच्या मस्तकावर चढून,
मी मस्जिदीत जाणार तोही मंदिरात येणार
आणि इफ्तार च जेवण आम्ही सोबतच खाणार,
आणि शेवट पर्यंत सोबतच राहणार।
अरे ऐक माणसा हिंदू मुस्लिम वेगळे आहे राम रहीम
वेगळे आहे हे कोणी सांगितलं तुला,
याच एक उदहारण दाखव मला।
अरे तुला काय माहिती तू कुठे होतास
एक राम रहीम एक होते त्यांनीच दाखवला या जगाला
एक रस्ता भला।

कुराण आणि गीता मधील एक ओळ दाखव मला
ज्या मध्ये लिहिलंय राम रहीम वेगळे आहे
असे वाटते तुला।
एक रे खूप कळकळीने बोलतो मी
सोडा हा तुमच्या आमच्या मधील जाती-पातीचा सळा
अरे प्रेम घ्या आणि प्रेम द्या लावा
एकमेकांना प्रेमाचा लळा।
तेव्हाच आपला देश एक होईल सारा।

लक्ष्मण गवारे

FYBSc- 1

मैत्री

हळूच वाऱ्याची झुळूक यावी,
तशी तुझ्याआणि माझ्या दोस्तीची आठवण यावी
ती क्षणिक आठवण तुझ्या आणि माझ्या दोस्तीचं
प्रचंड रूप दावी।

त्या फुलांनाही हेवा वाटला,
एवढा सुगंध आपल्या दोस्ती मध्ये दाटला।
तुझ्या माझ्या दोस्तीन मित्रत्वाचा मान राखला,
म्हणूनच तर आज गरज नाही आपल्याला देण्या
आपल्या दोस्तीचा दाखला।

जिवणाने दाखवल्या आपल्याला
वेगवेगळ्या वाटा,
तरीही भरून उरलाय आपल्या मनात
मित्रप्रेमाचा साठा,
जसे सुख भेटते पाहून समुद्राच्या लाटा
तसेच सुख भेटते मला आठवून आपल्या मैत्रीच्या
आठवणींचा साठा।

वेळ आणि क्षण सांगून येत नाही मस्तीचा,
तसाच हेवा वाटतो या जगाला
आपल्या दोस्तीचा।

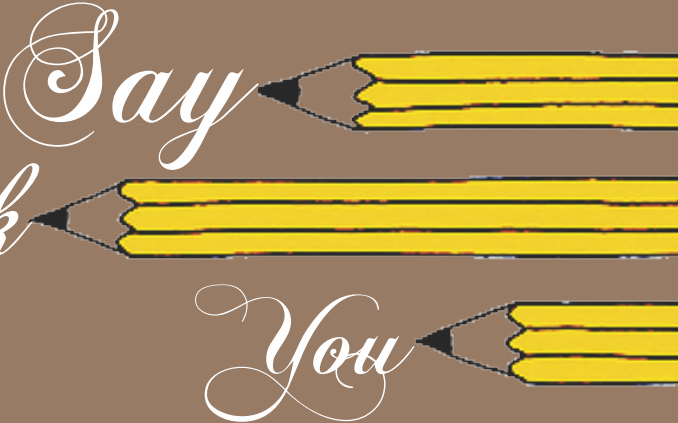
तरुण जाण्या या जीवनाची कस्ती,
गरजेची आहे फक्त मित्र प्रेमाची दोस्ती।
जागा मध्ये आहे मोठं - मोठ्या हस्ती,
त्याहूनही मोठी आहे तुझी आणि माझी दोस्ती।
अरे या दोस्तीचीच खरी आहे मस्ती,
म्हणूनच तर जगावेगळी आहे तुझी
आणि माझी दोस्ती।

लक्ष्मण गवारे

FYBSc- 1



Say Thank You



Make Your Life Better by Saying Thank You in These 7 Situations

I don't say "Thank You" as often as I should and I doubt I'm the only one.

In fact, I'm starting to believe that "Thank You" is the most under-appreciated and under-used phrase on the planet. It is appropriate in nearly any situation and it is a better response than most of the things we say. Let's cover 7 common situations when we say all sorts of things, but should say "Thank You" instead

1. Say "Thank You" when you're receiving a compliment.

We often ruin compliments by devaluing the statement or acting overly humble. Internally, you might think this prevents you from appearing arrogant or smug.

The problem is that by deflecting the praise of a genuine compliment, you don't acknowledge the person who was nice enough to say something. Simply saying "Thank You" fully acknowledges the person who made the compliment and allows you to enjoy the moment as well.

Example: "Your dress looks great."

Instead of: "Oh, this old thing? I've had it for years."

Try saying: "Thank you. I'm glad you like it."

Accept them with grace and enjoy the moment.

2. Say "Thank You" when you're running late.

Being late is the worst. It's stressful for the person who is running late and it's disrespectful to the person who is waiting.

It might seem strange to thank someone for dealing with your hassle, but that's exactly the correct response. Most people stumble in the door and say, "Sorry I'm late."

The problem is this response still makes the situation about you. Sorry, I'm late. Saying "Thank You" turns the tables and acknowledges the sacrifice the other person made by waiting. Thank you for waiting.

Example: You walk in the door 14 minutes late.

Instead of: "So sorry I'm late. Traffic was insane out there."

Try saying: "Thank you for your patience."

3. Say "Thank You" when you're comforting someone.

When someone comes to you with bad news, it can be awkward. You want to be a good friend, but most people don't know what to say.

Often times, we think it's a good idea to add a silver lining to the problem. "Well, at least you have..."

What we fail to realize is that it doesn't matter if you don't know what to say. All you really need is to be present and thank them for trusting you.

Example: Your co-worker's mother passed away recently.

Instead of: *"At least you have a lot of fond memories to hold onto."*

Try saying: *"Thank you for sharing that with me. I know this is a hard time for you."*

In times of suffering, we don't need to hear words to ease the pain as much as we need someone to share our pain. When you don't know what to say, just say "Thank You" and be there.

4. Say "Thank You" when you're receiving helpful feedback.

Feedback can be very helpful, but we rarely see it that way. Whether it is an unflattering performance review from your boss or an email from an unhappy customer, the standard reaction is to get defensive. That's a shame because the correct response is to simply say, "Thank You" and use the information to improve.

Example: *"This work isn't good enough. I thought you would do better."*

Instead of: *"You don't understand. Here's what really happened."*

Try saying: *"Thank you for expecting more of me."*

. Respond to helpful feedback with thanks and use it to become better.

5. Say "Thank You" when you're receiving unfair criticism.

Sometimes criticism isn't helpful at all. It's just vindictive and mean.

When you thank someone for criticizing you, it immediately neutralizes the power of their statements. If it's not a big deal to you, then it can't grow into a larger argument.

Example: *"Your statement is the dumbest thing I've read all week."*

Instead of: *"You're an idiot. Let me tell you why..."*

Try saying: *"Thank you for the feedback. I still have a lot to learn."*

Releasing the need to win every argument is a sign of maturity. Someone on the internet said something wrong? So what. Win the argument by the way you live your life.

6. Say "Thank You" when someone gives you unsolicited advice.

This shows up a lot in the gym. Everybody has an opinion about what your technique should look like. I think most people are just trying to be helpful, but hearing someone's opinion about you when you didn't ask for it can be annoying.

Example: *"You know, you should really keep your hips back when you do that exercise."*

Instead of: *"Oh really? Do you have a video of yourself doing it so I can see it done correctly?"*

Try saying: *"Thank you for the help."*

Pointing out others faults doesn't remove your own. Thank people for raising your self-awareness, even if it was unsolicited.

7. Say "Thank You" when you're not sure if you should thank someone.

When in doubt, just say thank you. There is no downside. Are you honestly worried about showing too much gratitude to the people in your life?

"Should I send a Thank You card in this situation?" Yes, you should.

"Should I tip him?" If you don't, at least say thank you.

Say thank you, more often.

	4	3	2	6				
		6						3
	8	9	1		5			
	3		6					4
4	7			1			3	8
8					4		7	
			7		6	1	8	
1						9		
				9	1	3	2	

What is Sudoku?

The classic Sudoku game involves a grid of 81 squares. The grid is divided into nine blocks, each containing nine squares.

Rules

- The rules of the game are simple: each of the nine blocks has to contain all the numbers 1-9 within its squares. Each number can only appear once in a row, column or box.
- The difficulty lies in that each vertical nine-square column, or horizontal nine-square line across, within the larger square, must also contain the numbers 1-9, without repetition or omission.
- Every puzzle has just one correct solution.

Life Onboard for a Chef:

Hey guys, curious about Cruise Line/Ships career???

Here is the information about it with my own hard earned experience in very simple words. I am neither a professional blogger nor have a flair as a columnist.

I am a Chef with a versatile experience which could be of use to you students in deciding your career path.

I would like to mention/discuss it in stages:

Cooking at Sea

For a considerable number of years, I worked aboard cruise ships. I enjoyed visiting exciting ports of call, broadening my horizons and making friends, while honing my skills as a chef. Cruise ships are like large floating hotels, the ships I have worked on were of passenger capacity between 3500–5000. The kitchen department which is referred as “Galley” is the heart of the cruise ship operations as it feeds all the meals to everybody who is cruising that includes the employees (Crew Members) as well. The Galley Team comprises of all the hierarchical positions of a Five Star Hotel. These positions on cruise lines are filled with people from around the world, creating a very colorful mosaic of cultural diversity in the work environment. **Cooking at sea is a extremely demanding and entirely different than cooking on land. For that reason** the galley is designed in such manner which considers the rocking or pitching motion of the vessel due to the ocean waves. The galley members also have to balance themselves physically while performing their scheduled duties. The Team is committed to one principal only **“THE SHOW MUST GO ON..... Come what may!”**

The chef and his culinary team have the duty to ensure that all the dishes are prepared and served as per the company's standard recipes in accordance with the companies' culinary vision without any diversions.

“Surpassing the customer's expectations is the rule of the house!”

Men and women who work on cruise ships are some of the hardest-working people hospitality industry have ever known. There are no days off at sea; it is a seven-day work week! The average work day is approximately of 11 hours. Maritime contracts could range anywhere between four to nine months long depending on the position in the ships hierarchy. This places a tremendous workload on the chef and his kitchen team. However, it can be a very rewarding experience, where cooks can learn new culinary skills working with the top most quality equipments.

Candidates who seek employment on the liners should possess a culinary degree from an accredited culinary school/college and have three to five years of cooking experience in well-established hotels and/or restaurants. They will have to undergo thorough physical and dental examinations and will be tested for abuse of drugs and alcohol.

I highly suggest you do not send/pay any money to the Online Agents for services that they promise to provide.

The cruise industry is a multibillion-dollar-a-year industry that keeps growing. Jobs and opportunities are plentiful and with the world economy the way it is today, the cruise line industry offers an enormous amount of employment, especially to those in the hotel and restaurant industry. Besides the financial rewards, the opportunity to visit many unforgettable and exciting places around the world makes working on a cruise ship an experience of a lifetime!

The following pros and cons are surely to be thought over. Better you do your homework and find out as much as you can about working on a cruise ship before you make the decision to work on one.

The Favorite Reasons of Working on a Cruise Ship

- You will be able to travel to exciting locations and see some of the world's most beautiful scenery and historical places as well.
- The remuneration in the cruise line are the best in the hospitality industry.
- Even though you are a hospitality professional, you become an expert when it comes to 'Safety at Sea' like a pro Sailor
- You will meet people, both co-workers and travelers, from around the world. It will introduce you to different cultures and enrich you as a global traveler and a better informed person with altogether wider/broader and acquainted perspective.
- You will be eating the best quality food.
- You will gain very good experience in the hospitality industry or as part of the nautical crew that can translate into even better jobs on land or elsewhere at sea, as you are provided with the latest and advance equipments and raw materials.
- You become a very organized professional in your day to day activities at your work place. Working with utmost safety and efficiency is what you master.
- The cruise line industry is expanding at a phenomenal pace; there are more opportunities for cruise line crew members than ever before.
- Although you'll work a lot of hours, you will have time to explore ports of call and relax. Visit the place, shop on duty free ports.

The Points to be thought over before Working on a Cruise Ship

- The most disheartening fact is that you have to stay away from your family and have to sacrifice family life.
- You have to be on alert 24/7 as you are in waters all the time of your employment.
- Your accommodation onboard will be small and referred as 'Crew Cabins' and these are normally located at the lowest deck of the ship just above the Engine Room. You will need to share your room with a roommate if you are not in the Officer/Higher position in your department.

- The food is not always delicious for the employees onboard the ship. You will be eating in a crew mess hall or crew cafeteria, and menus will not be the same as the passengers. Some cruise lines do give employees the opportunity to eat at one of the onboard restaurants once a week.
- You will work long hours, and the work can be stressful and demanding. This is especially true when the cruise is longer than a week and full house. On deck buffets you need to work with passengers around, where you are expected to follow the company protocols regarding the "Customer Satisfaction" considering all the social norms or discipline and manners.
- You are expected to be in uniform all the time with your name tag on and behave as a representative of the cruise line whenever you are on duty or visible to passengers on the ship.
- You might face 'Sea Sickness', which can be avoided by taking the Sea Sickness tablets provided at the Medical facility onboard the cruise ship.
- I hope this article gave you a good insight and helps you take an informed decision.

Chef Rahul Bhalekar
Faculty



Sejal Javir
FYBSC-1

Rasmalai Cake



Ingredients

Egg	2 nos
Rasmalai	250 gms
Caster sugar	150 gms
Almonds	5gms
Vanilla essence	2.5 ml
Pistachio	5gms
Refined flour	150
Saffron	10 gms
Baking powder	¼ tsp
Yellow colour	5 ml
Whipping cream	100 ml

Recipe :

- 1) Take egg in a bowl, beat till it become fluffy, then add sugar and vanilla essence , then add refined flour and beat the mixture with beater.
- 2) Whip the cream with blender till it become stiff , add some rasmalai to the cream and yellow colour. Prepare sugarsyrup and keep it in the refrigerator.
- 3) After baking cool down the cake for 10 – 15 minutes and then cut the cake into layer. Sprinkle syrup on the layer, then spread the whipping cream and some rasmalai, do the same process with the other 2 layer of the cake.
- 4) Then spread the remaining whipping cream onto the top of the cake layer and keep in refrigerator for 30 minutes. .
- 5) Once the cake is set then pipe rosettes of whipping cream, then keep 1 rasmalai on each rosette.
- 6) Garnish the cake with pistachio, almonds, and saffron.

Sairaj Nazare
FYBSC-1

A Precious Gift Called Life

One day I went to a shop to buy a gadget and asked for its guarantee. The shopkeeper gave a beautiful reply. "In today's world there is no guarantee for a human being. How are you expecting a gadget to be guaranteed?"

Everybody living in this world has different opinions about life. Some are enjoying it while others are simply regretting it. So what are you up to? What are your opinions about life? According to me, life is like a cancer. We don't really know when it will end or when the third stage will arrive. There's no guarantee. So live, love, laugh and enjoy life in every possible way you can because you never know what the next moment may bring.

We are not able to accept the bitter fact that everything on this earth is temporary. We live in such a way as if we are here to stay forever. This is exactly the time to accept the reality and live in the moment. Life is ironic and cannot be fully understood. It takes sadness to know what happiness is, noise to appreciate silence and absence to value presence. It's not a problem to be solved rather a reality to be experienced. Always remember that life is a onetime offer. Take chances and learn from any mistakes that you make along the way.

Life is a ticket to the greatest live show on earth. It always offers a second chance called as 'Tomorrow'. Dream as if you'll live forever and live as if you'll die tomorrow. Always motivate yourself in some or the other manner and come out of the daily stress, anger, depression and negative vibes. Cherish the moments and create beautiful memories as life is the art of drawing without an eraser.

Life is like a camera. Focus on what's important. Capture the good times and develop it from the negatives and if it doesn't work then take another shot. It's like riding a bicycle. To keep moving on you need to maintain balance. Don't compete with others but do so with yourself so that you can become a better person than what you were yesterday. Forgive and forget is the basic principle to live a happy life but we need to implement it.

Let's start anew and celebrate this joyous event called a 'life'. It's rightly said that 'Love the life you live and live the life you love'.

Nishtha Kirtani

FYBSC-1

Annual Magazine 2018-19





uilling Art

Quilling is an art practiced by children as well as grown ups. This can be a hobby for a 5 year old kid to a person of any age. To begin with this art one doesn't require too much creative skills .

This art is filigree done with paper strips. It includes coiling of paper, shaped to various designs and glued together to form decorative designs.

My journey with paper quilling began a decade ago. I attended a workshop in our college on the basics of paper quilling shapes and to draw quilling design on cards.

I practiced it often and made decorative cards and photo-frame. I showcased my first paper filigree work of cards in my sister's wedding way back in 2009. Generally in Indian weddings we give gifts to our guests, so with each gift I fixed my paper quilling card with a personalized note. All guests appreciated it. It was the talk of the wedding too. In fact, many guests approached me to learn this piece of art.

Later my interest developed and decided to do something different with this art. I learnt new ideas about quilling. Moreover wearing your creativity can be appreciated by others. I made necklace of paper beads and earrings of various designs from tops to jhumkas. This Jewellery was gifted to my friends and family members to give a personalized touch. This inexpensive ornament however is precious efforts dangling in one's ear everyday with different designs that attracts attention of viewers.

We all are born artists. It's just a matter of identifying our hidden talent.

I conclude this article by mentioning, that this hobby acts as a stress buster, improves my creativity and not to forget, patience.

Honey Tyagi
Faculty

तों बाप असतो....

स्वतः उपाशी राहून ,
घरातल्यांना खायला घालतो,
तो बाप असतो .
पहिल्यांदा स्वतःचा विचार न करता,
घरच्यांचा विचार करतो,
तो बाप असतो.
आपले दुःख सर्वांना न सांगता,
घरच्यांची काळजी घेतो,
तो बाप असतो.
स्वतः दुःखात राहून,
दुसऱ्यांना आनंदी ठेवतो,
तो बाप असतो.
घरच्यांचा पोट भरण्यासाठी,
काम करायला जो घराबाहेर उन्हात राबतो,
तो बाप असतो.
जो स्वतः फाटकी कपडे घालून,
घरच्यांना ऐश आरामात ठेवतो
तो बाप असतो....

संतोशी आगळे
FYBSc-1

नेर न लगवी म्हणून
डोळ्यात काजळ घालणारी आई असते
चिमणी कावळ्याची गोष्ट सांगून
घास भरवणारी आई असते
अपूर्ण असलेला घरचा अभ्यास
पूर्ण करणारी आई असते
एकटे पणात येणारी आठवण
म्हणजे आई असते
आपल्या दुःखात रडणारी व सुखात
हसणारी आई असते
तर कधी चुकांवर रागवणारी
आई असते
पावसात भिजून आल्यावर मायेनं आपल्या पदरान डोकं पुसणारी
आई असते
तिा महिमा लिहिण्यास आकाशही कमी पडेल आणि
जमीनही अपुरी पडेल अशी आठवणींची साठवण
म्हणजे आई असते

आई



Tipsy Duckling Interview

- **Could you take us through your journey after your graduation from AISSMS CHMCT?**

I graduated from AISSMS in 2012. A month later I joined Marriott, Hinjewadi in the Front Office department. I resigned 3.5 years later as a Duty Manager to start my own venture with 3 of my friends. Together we started a 28 cover café called Ugly Duckling. We specialized in smoked foods and it ran beautifully for 2.5 years.

- **How exactly did the Tipsy Duckling concept spring into existence and how has it grown with you?**

Eventually at Ugly Duckling, customers started asking for alcoholic beverages but we were having difficulties in obtaining a liquor license. We had also started looking for opportunities side by side to start a sister property, hence landing up here with the concept of Tipsy Duckling which has more of an Indian influence. What I realized pretty soon was that while working at Marriott, it was more of a directed job where I was usually told what to do. I was not really aware of the back-end work, the management and business related work that actually happened alongside. Therefore it was an eye opener for me when it all fell into my hands for Tipsy Duckling. Fortunately I saw through this successfully, and continue to do so with sheer determination. After all, it is my baby.

- **Could you describe your typical work day for us?**

Primarily, I try to make it a point to be there on the floor for a minimum of 3 hours. In this time I manage to do various things such as speaking with the top management (Example: Head Chef) and discuss the progress in their respective departments and also tell them any scopes of improvement and what can be done pertaining to that; to give guidance and look into ways to maximize business; foreseeing the finance and expenses; over all looking into the whole operations of this restaurant.

- **What does being a leader mean to you?**

Mostly, it's guiding my employees in the right way. One has to be understanding. After long hours of physical work, we need to understand them all the more because they may feel drained and exhausted. We're humans at the end of the day. So we've to give them the right treatment and respect too. They have certain needs that need to be fulfilled. I also need to sit down with them and guide them correctly. We believe that the company will only succeed if the employees do too.

- **What advice would you like to give to our fellow AISSMS students?**

Explore! Studies are good but go out and explore some more. Become an entrepreneur; it's one of the best things. Find ways to tackle your problems and come out a successful person.

- **What are your future plans for Tipsy Duckling?**

Currently we're analyzing and looking for any better scopes of improving our restaurant for its betterment. Also, we intend to offer franchises to opportunity seeking investors thus helping us to gain a platform for Tipsy Duckling and rise up.

Rapid Fire Round:

1. Favorite cuisine.

- Chinese Cuisine

2. Weirdest thing you've ever eaten.

- Sushi

3. Favorite movie.

- Interstellar

4. Best piece of advice ever received.

- As I was a scared person back in the day and was also afraid of taking new steps, to cope with this, a colleague of mine advised me to think that all people around me are dumb and good for nothing. Seemed to work for me pretty well.

5. If you could have any superpower, what would it be?

- The ability to do magic.



Atharva Kulkarni

Sejal Javir

FYBSc - 1



Chandiwala Hospitality Ensemble 2018

It all started with individuals. A carefully crafted set of competent students shortlisted by our faculty to represent our college at a national level of hospitality - The Chandiwala Hospitality Ensemble organized by Banarsidas Chandiwala Institute of Hotel Management, New Delhi, a competition that tests the very ambit of a team's chemistry, weaknesses, wisdom, understanding and commitment to perform. We were students who didn't have the slightest idea of what we were setting out to experience - a varied definition of hospitality, a diverse cultural change, a test of mettle and a taste of how tough a competition can get.

Our journey began underneath the blurry halogen lamps at the entrance of the Pune Airport, we were a squad of 7 led by Dr. Arun Sherkar, eagerly waiting to fly into New Delhi, with luggage filled to the brim, and excitement in place of weariness in our midnight eyes. And right there, lay our very first challenge. Almost every one of us was an over-weighted traveler. We had exceeded a limit of 120 kilos collectively in utensils, decorative items and miscellaneous weight, and thus the pumped up bags ended up changing contents between themselves until the airport authorities allowed us passage to go through. We were thankful for the subtleties they overlooked to accommodate our needs and it was a dilemma we found ourselves in while returning back to Pune as well. Unknown to our realization, team building exercises had now already begun. We touched Delhi at sunrise.

The morning featured a swift drive through the renowned metropolitan traffic and we were soon checking into our quaint and comfortable rooms provided to us by the hosts. Refreshments were followed by a proper arrangement of the mise-en-place required for the next day. To our discontent, air travel had not proven to be sensitive towards some of our glassware and crockery, and we were left in need of buying them anew. After wrapping up the necessities, finally, we had our private meeting where we discussed our plan of work and gauged the gravity of the situation. This was it! We were basking in the thrill of that moment, gearing up, ready to go.

However, to elaborate on the aforementioned 'diverse cultural change', it was shocking to see a vast crowd, utilizing grand items for decoration and plate presentation while we successfully attempted to display elegance and simplicity with sheer focus on the food quality and a complementing set-up. The bartenders all looked dapper and were carrying various implements to showcase their drinks in the most appealing manner, incorporating flairing and showmanship in their presentations. This display of colorful, innovative cocktails seemed almost choreographed perfectly to a rhythm, as if it were a routine tasks for all contestants. The very first day of competitions was an incident that really bent our learning curve - we needed to up our game, and that too through a visual and aesthetic noise, we needed to create a bright and attractive atmosphere to support the quality of our food. Not only the food and beverages we put out, but our products overall. To our attention, this was a whole new ballgame and we needed to succeed at it. We were trying our best to adapt, improvise and overcome the predicaments we faced; to name a few: extra time spent in procuring new glasses to compensate for the breakage, inadequacy of ingredients, last-minute time constraints, lack of storage units, unexplained changes in scores, combined with our own setbacks of the human nature. The end of the first day triggered a sense of alertness within us. Though we were ranked 4 overall, we knew we could do better, and we were all on the same page with this. We felt that we could take a loss in our stride and look forward to the next possible win.

And so we did, the second day marked a debut win by our college in the quiz competition where we conquered a rigorous regime of rapid fire questions and buzzer rounds. In addition, we were the first runners-up for the cake decoration competition with an excellently balanced vertically suspended three-level Halloween-themed cake that received appreciation for all aspects of its appearance. Altogether, we were performing well at all the culinary challenges, even though they were as high in number as they were in levels of difficulty. It was the most productive day of contesting and a well-earned rest that we received that night.

The evening of the last day marked the end of competitions, and now we were either going to make it or break it with our last push into the top ranks. Our floral decoration was a picturesque ship at sea, made complete by sails of white orchids, a papyrus weaved hull, a sea of blue satin and towels folded into starfish, mermaids and turtles. The beauty of its starboard received gratification in compliments and special mentions all over and we were ranked among the top 10 here. We secured second place at a cooking competition which emphasized on the use of walnuts as the main ingredient to prepare one starter and a dessert. It was a feat that had finally celebrated our attempt to understand what to deliver to the judges in terms of product quality and the complementing decor; an attempt that we could execute. Better late than never.

The sun was getting low and the bustle of the college corridors had now been silenced. It was a wrap. The competitions were over and we sighed in relief. The long hours, the supply-run marathons, the sleepless nights, had all amounted to this breath of relaxation. To quite an extent, we were unprepared in realizing what exactly we needed to deliver at this platform, and finally, we were walking out with the knowledge of the same. Our whole time there was an exhibition of extremely passionate teams that strived to stay true to their learnings and display their statements creatively. Among these, 3 of them had bested us and we were in admiration of their success. We'd been consistent at holding the 4th rank so far, yet a certain doubt was nudging us with the possibility that we may ultimately not finish with it; thankfully a doubt which never materialized in reality.

That night, we donned our best suits and smiles to carry AISSMS College of Hotel Management and Catering Technology to the stage. It was a moment of pride to register wins in our college's name. Though they were received in the form of 3 trophies, a bundle of certificates, a personalized gift hamper from the Taj Group and firm handshakes from some of the toughest competitors we had met; the wins represented an honest effort made by us as a collective. We were part of something bigger than ourselves as individuals. For us, coming together was a beginning, keeping together was progress and working together was a success.

We carried our exhilaration back to Pune after a memorable battle. Presently, the thought of it, seems to be a reminiscent one. We are now proudly a team whose bittersweet experiences through the challenges have matured into an ignited vigor and sublime victories; grateful for such an opportunity and sincerely hopeful to elevate our standards

Vibhor Thorat
Final Year CT

Understanding the 'Millennials'

Understanding is an interpretation or a view of something (in this case Millennials) in a particular way.

The people who are born in the 1980s, 1990s, and early 2000s are referred to as the Millennials generation.

This generation is also called as the Y generation. The people born during this generation got to enjoy the transition phase of the world from books converted to eBooks. This is the generation which got to see the side of playing in mud and the transition into playing a video game. So now that we have a fair idea of what this generation is all about. This generation is perceived to be the first one to have used the internet and learned the new techniques of doing numerous tasks.

As a part of the daily routine life this generation of the millennials have different strengths and challenges they face. Lets consider the strengths: it is often seen that they are a smart and techno savvy generation. When initially the older generations went to school or college having a notebook and a pen was a basic necessity but this generation of millennials they do away with all that and instead use a smart phone for the same purpose. Be it taking notes, recording lectures to taking photographs is the trend that this generation of millennials follow.

Lately I read this message on whatsapp which spoke about 'Amma being Swiggy and Appa being Uber'. In the olden times when one felt hungry they would pester their moms to prepare something to eat but, now-a-days is the age of swiggy where in the kids have working moms and with the help of an app they order from any outlet the food that they want to have. Similarly with Uber, in the olden times when a pick up or a drop was needed Appa (father) would do the needful for us but, today all that the millennials do is they use the Uber app to hire a cab and take them wherever they have to go.

These apps are definitely a boon for the working parents. But the bond that the previous generation shared with their elders is something that is missing in this generation of millennials. It's difficult for the millennials to connect with their own families and hence a lot of psychological issues is what this generation may go through. Emotional quotient seems to be missing in this generation of millennials. They need psychological help from professionals on a regular basis.

It's kind of disheartens to see that in the age of internet and this techno savvy world where apps were designed to be beneficial how they have affected the millennials in a lot of ways. Though the generation of millennials is a smart one they have a major essence missing in their growing up and that is the emotional touch from their elders. So let us be conscious of this fact and work around the same for a better world.

Pooja Bhonsle
Faculty

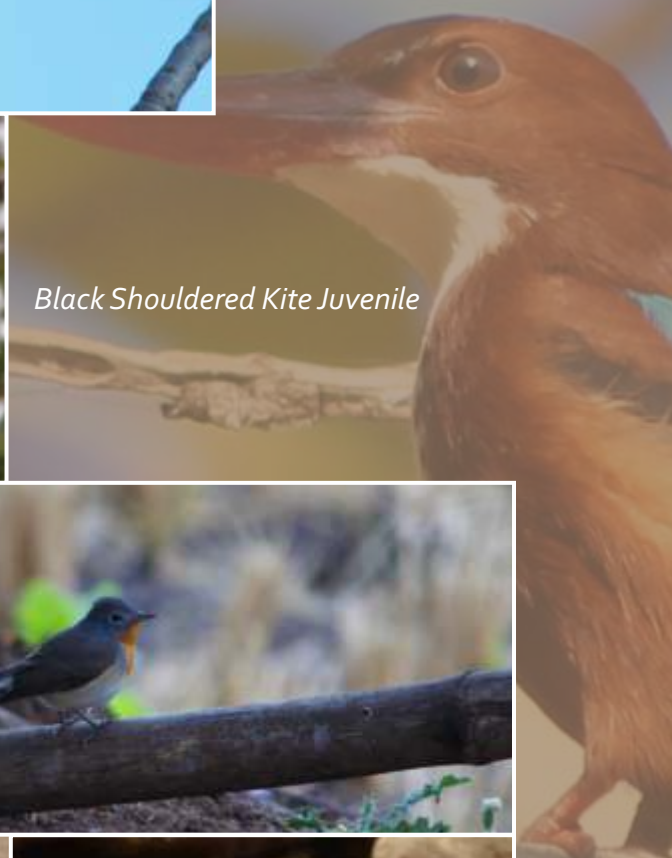
Nature Speaks



Paddyfield Pipit



Black Shouldered Kite Juvenile



Red Breasted
Flycatcher Male



Yellow Wagtail



Atharva Kulkarni
FYBSC-1

WINNING



"Winning is important to me, but what brings me real joy is the experience of being fully engaged in whatever I'm doing." says Phil Jackson, a former American professional basketball player.

People always whine about how their first job experience was terrible and often there's only one reason not getting enough amount of money for their work. I think people need to think that a job is not always about money as I discovered from my first job.

It's a definitive time in your life: it's a step up from childhood, and a preview of adulthood. It's a proud moment, when you are old enough to earn your own money. First job experiences are also formative. Not only do they teach you the value of hard work and money, they also shape your understanding of the world.

Starting my career right out of college was not on the cards but who can pass on the opportunity when it is **The Taj!!** With a heart full of excitement and nervousness, I joined as Taj a Management Trainee on 17 June, 2007 and within a month, I was transferred to the property Hyderabad, Taj Deccan, for induction. Away from home, the first step towards building my career was thoroughly enjoyed by me. First week at the hotel and I realized that I have made the right decision.

After the induction program got over, I got the opportunity to join the pre-opening team at Taj Trivandrum. Another city with completely different culture and people around, but Taj never really allowed us to miss our home. I slowly started becoming a family member of the huge Taj Family.

This was the best experience of my life as I got to work on smallest details of Housekeeping. Right from theme setting and colour scheme to choosing a fabric for curtains and bed sheets, I was involved in every decision. This is where Taj's training program stands out. A new joiner is equally involved in decision making. These best practices not only empower you but also you are always recognized and rewarded for your hard work. I also made some mistakes during this tenure but was never blamed and left alone for the same. Instead I was taught how to come out with solutions without getting pressurized and without losing your calm. This was a huge confidence booster for me and only made me take my job more seriously.

After the successful launch of Taj Trivandrum, I joined the team in Pune at Taj Blue Diamond (Currently known as Vivanta by Taj) in June 2009 as Assistant EHK. This was a very different experience for me as I had not worked on daily duties of a house keeping EHK before. This experience taught me housekeeping in-and-out along with time management, people

management, keeping calm under a storm, and also I got to meet who's who from the hotel industry and entertainment industry. With so many great experiences, I left Taj in July 2010.

After this, I started my journey in academics with Dr. D. Y. Patil IHMCT and in January 2011, I joined my alma mater as an Asst. Professor.

As I teach my students using the practical experiences from 4 years with Taj, I realize that even after 8 years, the practices that Taj followed are relevant to date. Taj is always many steps ahead and clearly a trend setter in hospitality industry. Taj has always been and will continue being the leader. It certainly cannot be replaced. I always was and will be proud to be a part of Taj family .

Rasika Shahane
Faculty



Parth Bhav
Final Year CT



Travel Blog

BOM to AUHTO FCO

(Mumbai-Abu Dhabi-Rome)

Flight Report

07/05/2018

The day was so exciting when my family and me were going for a vacation to Europe. Before leaving we prayed for our safety. We arrived at the Chhatrapati Shivaji International Airport at 11:00pm. We realized that we came too early since our flight was at 04:15 am, the check-in process had not even started. I was travelling with Etihad flight EY 205 which was a Boeing 777-300ER. My seat was 52A which was at the end of the plane, whereas the rest of my family was ahead. The flight took off on time. At 05:00 am I had my breakfast while watching "English Vinglish" with the IFS which was awesome as ever. The crew members were very friendly. The flight landed at Abu Dhabi at 06:30am Abu Dhabi time. The airport was so huge that anyone could get lost. During security, check we saw Dinesh Phadnis a.k.a Officer Frederick from CID.

Our next flight was another Etihad "EY 83" which was a Boeing 787-9 twin jet, which would depart at 09:15am, my seat was 38H where we were all together. The flight was delayed because a few passengers were late since their connecting flights were arriving late. The flight departed at 09:45am. During the flight there was a lot of turbulence during which for some time I thought the flight would crash. The passenger next to me was sleeping the whole time. We arrived at Rome at 01:35pm 20 mins;

Over all the journey from Mumbai, India to Rome, Italy via Abu Dhabi, UAE was great. I was nice and awake while the rest of my family were so tired that they wanted to sleep as soon as we reached our AirBnB home.

Ashish Johnson
FYBSC-1

START UP TIPS FOR PUNE



To start anything new in any field now days we take help of Google. Online is considered the best available and reliable source. Being related with hotel industry for more than a decade and with experiences in helping a few start ups in pune, I have noticed that new businessman must explore the market thoroughly first. For young hoteliers it is always good to have hands on experience before they start then own.

Pune as a market is upcoming with lot of new concepts in restaurants and cafes. New restaurants and café opening up every day and many are shutting down as well. Research all over the world says that new businesses fail to be successful because of poor planning and market survey.

Following are a few questions for we which need to find answers before jumping into it, as the market is very competitive and demanding.

- **What is your concept of the restaurant?**

The concept must be clear and based on your market survey. An unique concept with proper implementation will help the business to successes.

- **Which is your target market, location?**

Market research will give a clear idea who are your target customers, type of food, customers spending power etc. Business location in food industry plays a vital role, especially in a competitive city like Pune. Getting a good location with affordable price can be challenging.

- **How much is the budget & fund for the business you have?**

The business plan of your new start up must have your various budgets for various operations, example budget for staffing, equipments, infrastructure etc. The objective of your business should be well defined. Example – your target monthly sale, food cost, labour cost etc. For a new start up, financial planning becomes very important. Funds may be generated through loan, for which you may have to pay starting back before your business starts making profit.

- **Which licenses are required to start the restaurant?**

All legal responsibilities lie with the owner. There are various licenses which are listed on government website for a new start up.

- **Staffing and menu planning & costing?**

There are 3 key things in business plan which an entrepreneur must get right; 1. Staffing, 2. Food and beverage menu, and 3. overall project costing.

- **Who are the vendors and suppliers for your restaurant?**

Getting a professional raw material supplier is always challenging. Many set business keep a backup supplier or vendor for key ingredients. SOP of purchase must be define by the restaurant owner to the vendors to avoid miscommunication. A good vendor and supplier will helps in saving your cost, they contributing to the profit.

- **Is your business plan ready with forecasting?**

In business plan forecasting of your objective and targets will helps to break even you cost faster and give clear visuals of future profit.

The above questions are a guideline for successful startup. A successful opening cannot accomplished without a solid business plan and implementation of it. Many startups fail to understand customers' needs and demands, and can't sustain longer in the market.

Chef Shailendra Darekar
Faculty

Six Thinking Hats

An interactive training workshop was organized and facilitated by TPC Head and Associate Professor, Dr. Sameer Diwanji on "Six Thinking Hats". There was enthusiastic participation from the Principal and all faculty members. The concept of Six Thinking Hats by Edward De Bono was introduced to everyone.



Dr. Sameer Diwanji
Faculty

RENDEZ-VOUS EN FRANCE.

This dreamy tagline is designed to allure visitors to the land of fashion, food and fine wine. It's the unique adventures and spontaneity, rich history and of course romance, which undoubtedly makes France one of the most visited place on this planet. Imagine if one gets an opportunity to live in this paradise for a brief period of five months. Wouldn't that be the best life anyone can ask for? I was very fortunate that such a wonderful opportunity came my way, and turned out to be the best experience of my life so far.

It all started in the first year of my four year B.H.M.C.T course, when I came to know that we have a 20 weeks industrial programme in our syllabus for the fifth semester. The minute I got to know that there are opportunities to train abroad as well, all I could think about was... FRANCE! That was pretty much too early to think about it, but I went home all excited telling my parents about all that had happened in college that day and immediately the next day I started looking for French language courses, which I thought would be beneficial for me when the actual time comes. So slowly and steadily during the first two years of my college, I completed four levels in the French language at Symbiosis and also gave the DELF A2 exam in September 2017. So by the time the process for training interviews and selections started at the beginning of 2018, I was feeling confident about going to France for my industrial training. Also learning the language for the last two years had made me all curious to go and explore this beautiful country. Finally with the kind help of my college training and placement cell, I got an internship at the Chateau Des Avenieres hotel in the Haute Savoie region of France. 'Chateau Des Avenieres' as it literally means, The Castle of Avenieres is a four star hotel in a century old castle. Since the past 22 years the Odin family of Cruseilles has been successfully running the hotel business in this castle giving its guest an authentic European hospitality experience. Working here was no less than a fairy tale which we used to read as kids. Living on the hill, Working in a castle and hanging out with friends in a small town down the hill with just a few shops, a bank and a bus station. Peace of mind like nothing else! French wines and cheese all day was the best part of this adventure. I was the only one going to France for industrial training from a batch of sixty students, that's why I was nervous about it at the beginning, but slowly and gradually I made some really good friends around me over there. They enjoyed my company as much as I enjoyed theirs and now I am blessed to have some really good French friends, who taught me a lot about life in general. France won the FIFA World Cup! Being a big fan and follower of football, it was like a lifetime experience for me. The entire nation just went crazy that night, the atmosphere was electric and unforgettable. The French people have a reputation of being arrogant and rude but I didn't come across a single French bloke who lived up to this reputation. Everyone around me so was kind, generous and helpful, that I never missed home. Yes, me having a good command over the French language did help me in interacting with the French people as many of them didn't know how to converse in English. Also, the French language in itself is so kind and generous, for someone coming from a Maharashtrian background, I had to feel loved and cared ! No wonder its considered as the most romantic language in the world.

I trained in the Front Office, Food and Beverage Service as well as the Housekeeping department which not only helped me in applying the technical knowledge I had learned over the past two years but I was also able to improve my French which for me is the most important outcome of this

whole experience. I got a brief view of how the professional world works and couldn't have asked for a better start to my professional life. Towards the end, I travelled to various European cities like Geneva, Lyon, Chamonix, Paris, Munich and Berlin which were on my dream travel bucket list. The joy I felt then, can't be expressed in words. I hope I will go back to this beautiful land called France.



Ameya Malvadkar
TY BHMCT





Pilgrimage to Masala Library

India's love affair with food is long and legendary. Indian food changes with every mile and every season. No other nation probably offers as wide a variety of cuisines as India. I consider myself a gourmand and I oftentimes travel to certain different restaurants to explore their culinary offerings. This time it was my long pending treat to my dear ones and I decided to blow their minds with some most innovative Indian preparations they have ever eaten. This is how the Pilgrimage to MASALA LIBRARY took place

During College time when you are passionate to create something good, yet Authentic the only help we had was a book 'Prasad' written by Chef Jiggs Carla. **Jiggs Kalra**, also known as the "**Czar of Indian Cuisine**" and "**Taste maker to the Nation**", is a pioneering food columnist and author, gastronome and food consultant. In a career spanning close to Five decades, he has been instrumental in introducing Indian cuisine to the international audience as well as setting standards of the same. Throughout his journey, he has endeavored to revive the lost cuisine as well as cooking styles of the region. He is also credited with establishing some of the most critically acclaimed and best performing restaurants in the country. He has also authored over 11 titles on Indian cuisine, including **PRASHAD** which is also considered as 'the bible' for chefs of today. The culinary offering at Masala Library is a never-before-undertaken gastronomic voyage, capturing the greatness of centuries-old traditions and the long-lost essence of oldest known INDIAN gastronomic traditions, combining it with modern day cooking techniques, whilst retaining the traditional preparation for each dish. It aims at recreating the erstwhile culinary traditions in turn offering a truly gastronomical adventure for the connoisseurs.

The Masala Library experience is showcased through its unique spread of dishes from the key provinces of the country, each depicting the old gastronomic culture of the country and the region. Each region has its remarkable presence in the menu with the most popular items of that region yet twisting the preparations to modern nouvelle version. In addition to this, the menu at Masala Library by Jiggs Kalra takes pride in showcasing its vegetarian fare through a separate and specifically designed Vegetarian menu. Through this experience, the proud chef promises to offer the finest from across the vast historical land of India, retaining the authenticity of each dish while preparing them using their original traditional methods and recipes in collaboration with some of the oldest known artisans in the field from each region. The main focus of Masala Library is to revive the traditional recipes from across India with an emphasis on tracing the lineage of the Kebab and serving the greatest Curries of India.

The cuisine served at Masala Library is an outcome of the Chef Jiggs Karla's four decades of research on Indian cuisine and his passion to make Indian food most popular worldwide at the same time enjoying the art of plating using modern techniques. The philosophy adapted in the menu at Masala Library revolves around progressive Indian cuisine, reflected through the diversity of traditional Indian fare, combined with progressive presentation, vibrant colours and captivating blend of flavours, with an emphasis on using the freshest of ingredients, carefully balanced spices and modern culinary techniques. The menu is inspired from the Streets of India, retaining their originality.

Masala Library is at the forefront of cutting edge cuisine in its endeavor to incorporate molecular gastronomy as an integral part of its menu. While the focus is and will always be on the taste and authenticity first; keeping in tune with the vision and philosophy, some aspects of molecular gastronomy have been used to enhance the experience of the dish in terms of not just the flavour and visual appeal but also to introduce an element of surprise into the food. The Nine course Degustation menu is a treat for connoisseurs of fine Indian cuisine. The Chef's tasting menu involves sampling small portions of all Signature Dishes in one sitting and can be accompanied alongside paired wine complementing each dish. The use of molecular elements such as agar agar, malt dextrin, lecithin and spheres have been done to give a gastronomic and international gourmet experience to the cuisine at Masala Library while keeping the authenticity of the cuisine intact

At Masala Library they have used only traditional recipes, combining it with molecular gastronomy in a seamless way, yet not fusing it with the dishes. Their aim is to make the Indian cuisine most memorable for every guest they cater to for example, making a dish as simple as Paneer Makhani and presenting it in a big sized Tart or a gourmet dish like Tandoori Guchchi accompanied alongside mint chutney foam. Apart from the unique presentation of dishes, the menu also has elements such as **Amuse bouche**, served both to prepare the guest for the meal and to offer a glimpse into the chef's approach to the art of cuisine and **Sorbets**, which act as palate cleansers, digestives or simply to stimulate the appetite between courses, enabling guests to experience true flavours of each dish ordered.

The **Iconic Curries of India** presented at Masala Library by Jiggs Kalra blend the history, geography and philosophy of each of these unique dishes along with Mr. Jiggs Kalra's years of research, in absolute detail. The Great curries of India at Masala Library incorporates the use of exotic spices with intricate cooking techniques to achieve the complex, savory tastes associated with the finest of curries known to the Cuisine.

Chicken tikka is infused with Smokey flavors of hickory wood. The Kebab spiked with pesto, kulchas stuffed with guchhi, Quesadilla as with sarson ka saag, Butter chicken mellowed and smoky with San Marzano tomatoes. Outstanding lamb chops are braised with a hint of sweetness of maple and tang of kokum. It all begins with an amuse bouche of papdi chaat beautifully served over plumes of dry ice as a chilled sphere of yoghurt (infused with flavors of tangy and sweet tamarind sauce) implodes on the palate. It ends with superb ghevar cheesecake. This progressive Indian cuisine is balanced with the more traditional and conventional well-made dishes like

Galouti and Kakori Kebabs. Heard of freshly spun pan flavored Candy floss served on a mini tree?

An earthy wild-mushroom “chai” arrives in a mini tea-service ceremony, as a clear consommé is poured over dehydrated mushrooms and truffle oil dried into crumbs. Deep-fried, syrupy jalebi makes an appearance for dessert as tiny beads of “caviar” resembling salmon roe floating in a pistachio broth, topped with saffron foam. Each luscious morsel bursts on the tongue with a surge of sweetness.

Even dishes that don't rely on science come with surprises: a deconstructed version of Mumbai's most beloved street-food, pav bhaji (a vegetable curry typically sopped up with a buttered roll), for example, or a whimsical tree of cotton candy flavored with betel leaves. It's a complex menu, but our waiter led us to mostly successful picks.

The décor is bland and the location, deep within an uninspiring office complex, is drab, but the neutral setting ensures that you focus your attention on the food. And though the stunts can seem contrived at times, Mr. Kalra's command over ingredients and flavors is indisputable.

It was one of the most memorable and awaited experience in my Gourmet life. I would love to explore more other restaurants of this kind.

Chef Gauri Shah
Faculty



Book



Review

Competition

Article on Organizing Book Review Competition

“The Silent Influence of Books,” wrote the Irish preacher Henry Giles, “is a mighty power in the world... passive and noiseless though they be, they yet set in action countless multitudes, and change the order of nations.”

Hence what we read and what our communities, cities, and countries read is no small matter. By picking up a book, we are absorbing new perspectives, stepping into someone else's shoes, widening our sense of the world and all the possibilities it holds. By picking up a book, we alter the course of our own path, and those around us.

How do we decide what to read? Sometimes a book beckons us with a clever title or flashy cover, but more often we read on recommendation—a personal endorsement from a friend or family member... or a stranger who touts their “must reads” in a book review.

Reviews, while evaluating both the strengths and the weaknesses of a book, are largely positive, shining a light on pages worth reading.

The AISSMS' College Library committee team organized a Book Review Competition on 30th August 2018. The participants included students from all years and also had an encouraging participation of 4 faculty. The highlight was participation of non-teaching staff in the competition. The library committee promoted the event through posters and in house media.

To motivate reading by the students and staff, Principal Dr. Sonali Jadhav also presented a book review.

The participants were given five minutes each to talk about the book they read. The competition witnessed participation of eighteen students, four faculty members and one non-teaching staff.

Winners for the competition were as follows (Separate judging was done for Faculty and Students)–

1. Advait Pande – FYCT I – Winner
2. Kartik Pathak – FYBSc II – Winner
3. Tejas Patil – SYCT – III – Winner
4. Ms. Rina Dongre – Faculty Winner

Non-teaching faculty Mr. Nitin Thomabare was awarded with Special appreciation for participation

Following were the books reviewed by the participants – Little Prince, Milk & Honey, **Melhua**, Textbook of Bakery and Confectionery, **Rich dad Poor dad**, To Kill a Mocking Bird, Eka Ranvedyachi Shodhyatra, The Godfather, The Fountainhead, The Invisisble Man, And there by hangs a tale, The Best Laid Plans, **The Fix**, The History of India, Stay hungry stay foolish, Kalpana Chawla -A Life, The Magic of Thinking Big, The Alchemist, **Idli, Orchid & Will Power**, **The 7 Habbits of Highly Effective People**, Buried Seeds, Think & Grow Rich

There were two judges Principal, Dr. Sonali Jadhav and Prof. Meyola Fernandes for the Book Review competition:

Parameters for judging for the competition were:

1. Presentation Skills : Understanding & Command Over Language
2. Content : Message & theme clearly defined
3. Relevance : Should not be apart from the topic or too deviating
4. Conclusion : Validity of conclusion & interpretation

During the competition Appreciation letters to the Star Readers & Star Reader Motivators were given to the following Faculty and students for previous semester & current month as follows:

1. Mr. Sunder Srinivasan – Star Reader Motivator (Previous Semester – Jan – May' 2018)
2. Ms. Rina Dongre – Star Reader (Previous Semester – Jan – May' 2018)
3. Dr. Kiran Shende – Reader Motivator (June – Aug' 2018)
4. Ms. Preeti Sinhal – Best Reader (June – Aug' 2018)
5. Mr. Manoj Suryawanshi – Best Reader (June – Aug' 2018)

Bindu Singh
Librarian

LONG TIME AGO, PEOPLE WHO
SACRIFICED THEIR SLEEP, FAMILY,
FOOD, LAUGHTER AND OTHER JOYS
OF LIFE WERE CALLED

SAINTS

NOW, THEY ARE CALLED

HOTELIER

Nukkad Natak

A NukkadNatak was organized by the first year students of Bachelor of Science Hospitality Studies at AISSMS college of Hotel Management & Catering Technology. The motive of this event was to create awareness about road safety, to encourage the students to wear helmet and drive safely. The first part of the event was a silent march. Students marched in the college campus with posters about road safety. In the main event, students took the stage with great pomp and splendour. The NukkadNatak concluded to a thunderous applause from the audience which comprised of the Principal, faculty and students across all years. The students who were performing also urged the audience to take a pledge to follow traffic rules and generally be a responsible citizen with a good civic sense. The Natak was attended by DCP Traffic Pune - Ms. Tejasvi Satpute. She cherished the initiative taken by the institute towards road safety.

Apart from the social cause, important lessons in communication skills were learnt by the participatory students. Under the supervision of faculty in charge, Ms. Sarika Joshi, students performed splendidly. Principal Dr. Sonali Jadhav appreciated the enthusiasm of the students and mentioned that such initiatives strengthen the communication skills of the students.



Photo Gallery



Alumni Dinner organised where they were awarded by Excellence Award



Atithya 2019 Trials



Chatka marketing event organized by TYBSc





Formal lunch organised by Final Year CT



Formal lunch organised by Final Year CT



Photo Gallery



Horticultural Visit of SYBSC



NSS Activities





Organ Donation in association with Rotary Club of India



Swaccha Bharat Pledge taken by all students of college



Engineering Models made by TYBSc



Student Achievements

Parth Bhave, Viren Nair, Hemali Bendre, Parag Abhang , Tunav Gujar did extremely well by winning various competitions at Auro University, Surat.

- Parth Bhave Stood First in Cake Decoration.
- Viren Nair Secured a position in contemporary Dessert Competition.



The price of success is hard work, dedication to the job at hand, and the determination that whether we win or loss, we have applied the best of ourselves to the task at hand.



Faculty Achievements

Dr. Kiran Shende has been awarded PhD from Tilak Maharashtra Vidyapeeth (TMV), Pune under the guidance of Dr. Sanjay Kumar Gaikwad. The title of his thesis was "A comparative study on Human Resource Practices & Employee Retention in Star Hotels of Pune Region



Dr. Anuradha Karmarkar has been awarded PhD from Savitribai Phule Pune University (SPPU), Pune under the guidance of Dr. Seema Zagade. The title of her thesis was "A Study on Challenges Faced by Women Employees in Hotels with Special Reference to Five & Four Star Hotels in Pune."



Dr. Hemraj Patil has been awarded PhD from Rashtrasant Tukadoji Maharaj Nagpur University under the guidance of Dr. Sunita Borkar. The title of his thesis was "Standardizatio of sugar Based Bakery and Confectionary preparations from Five Star Hotels in Pune."



Dr. Rasika Gumaste has been awarded PhD from Rashtrasant Tukadoji Maharaj Nagpur University under the guidance of Dr. Sunita Borkar. The title of her thesis was "Impact of In-room facilities and services on repeat Business in selected Cities of Maharashtra



Dr. Gauri Shah has been awarded PhD from Pacific University of research and Higher Education, Udaipur under the guidance of Dr. Vijay Kulkarni. The title of her thesis was "To study Emergence, Awareness and Career opportunities offered by Culinary Tourism in the Region of Pune."



Ms. Sapna Sangode has been awarded second merit in post graduation in Hotel Management & Catering Technology from Lady Amritbai Daga College for Women of arts, Commerce & Science affiliated to Rashtrasant Tukadoji Maharaj Nagpur University.



New Members in AISSMS CHMCT Team

Dr. Sameer Diwanji

Dr. Diwanji trained at the Taj Mahal Hotel and Tower; worked with hotel chains like Leela Kempinski, Le Meridien and Taj Group of Hotels. He started his career in Front Office department. His latest 8 year stint with the Taj group was as Training Head/HOD for Learning and Development. He has developed content and trained many managers. He was certified as an auditor under the Taj Business Excellence Module (TBEM) – Gold Level. He has been an integral part in the pre-opening teams of 4 hotels across the country and abroad. He has switched effortlessly between academics and industry, trying to break silos and attempting to increase the industry-institute liaison. Having completed his doctorate, he has more than 21 years of experience as a hotelier and academician.



Mr. Sumeet Dua

A confident Operations professional who offers experience working in luxury hotel groups including, Hilton Group, Marriott, Millennium Copthorne Hotels, Le Meridian and Intercontinental group (IHG) in the UK. Mr. Dua has an all round experience in front office operations, concierge, communications, food and beverage, meeting and events.



Ms. Sapna Sangode

She has completed in Master Degree Hotel Management and Catering Technology from LAD College, Nagpur. Zest for learning & gaining thorough experience to further enhance & develop her skills & capabilities to achieve excellence in given positions of responsibility by practicing sound procedures with a focus on, customer satisfaction assuring a dedicated and impeccable performance to the best of her abilities in all entrusted assignments in the spirit of beneficial service to the Organization.



Ms. Prerna N. Bhautik

She completed her Bachelor's Degree in Hotel Management and Catering Technology and Master Degree in Hospitality & Tourism Management from LAD College Nagpur. She has also cleared UGC NET 2012 in Tourism Administration and Management in first attempt. She has done MBA in Human Resource management from IGNOU. She successfully submitted her Ph.D. research work thesis to R.T.M Nagpur University in Jan 2018.



Schedule form of declaration Form 1

We, Dr. Sameer Diwanji 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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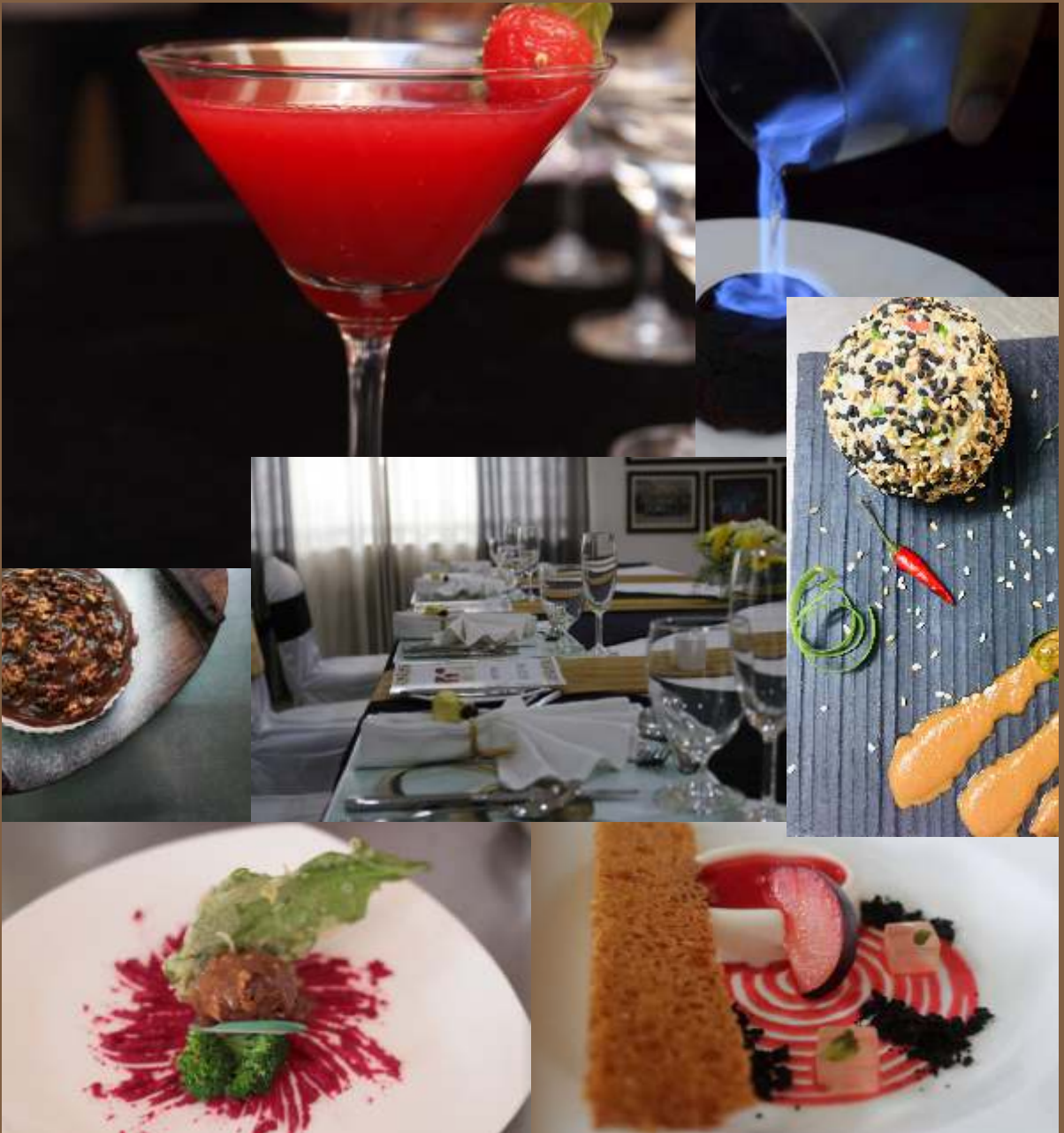
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