



AISSMS

COLLEGE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY



NEW BEGINNINGS, ENDLESS POSSIBILITIES

Approved by AICTE, New Delhi, Recognized by the Government of Maharashtra
and Affiliated to Savitribai Phule Pune University.

Accredited by NAAC with 'A' Grade

NBA Accredited for BHMCT from 2017-2018 to 2021-2022



COLLEGE CASSEROLE

ANNUAL MAGAZINE

2019-2020

VOL : VIII



Founders 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 Yuvraj Sambhaji Chhatrapati
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Shri Malojiraje Chhatrapati
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Shri V. B. Patil
Chairman, Governing Council



Adv. Bhagwanrao B. Salunkhe
Chairman, Managing Committee

ENCOURAGEMENT FROM OUR PRESIDENT



I take this opportunity to heartily wish the very best for the 8th Edition of 'College Casserole', the Annual College Magazine, brought out by the AISSM Society's College of HMCT Team.

A sprawling College Campus is incomplete without students who fill it up with activities and enthusiasm, curricular and extra-curricular activities along with the special bond between the faculty members and students - this is what shapes the succeeding generations. It ensures them plenty of opportunities in the near future. The 'College Casserole' is like a short movie that brings back a lot of vivid memories of the year gone by at the AISSMS CHMCT, Pune.

The College Magazine will be released during the grand event - Atithya 2020, a perfect example of Hospitality. This makes the "College Casserole" even more significant. Once again I wish good luck to the team of AISSMS CHMCT, Pune!

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

ENCOURAGEMENT FROM OUR HONORARY SECRETARY



I am extremely happy to witness the 8th Edition of AISSMS Society's College of HMCT Annual Magazine, 'College Casserole'.

The 'College Casserole' left me with a first impression that a variety of activities and events are being hosted in the College. I am pleased to see the conscious and concerted efforts made by the faculty members to develop their students which goes far beyond the regular classroom sessions.

Students too seize every opportunity wholeheartedly and in turn they have their finest learning moments well worth cherishing. The "College Casserole" is like a treasure trove of memories evoked by the students and gives a fascinating glimpse of the year gone by. I express my best wishes to the College Casserole Editorial Committee and the AISSM Society's CHMCT Team.

Shri Malojiraje Chhatrapati

Honorary Secretary

All India Shri Shivaji Memorial Society

ENCOURAGEMENT FROM THE PRINCIPAL



I feel extremely proud to present the 8th edition of AISSMS CHMCT's annual magazine, 'College Casserole'. I am happy to have such a hardworking editorial team who has put in their best to showcase this new copy after several rounds of editing, proof reading, planning layouts and much more.

One cannot educate nor get educated completely inside the four walls of a classroom. True knowledge and experience comes by exploring the world! This is done through the curricular and co curricular activities held frequently in our college. Industry talks, field visits, workshops, faculty exchange with Ireland, first international study tour to Singapore and one of the biggest College level events held every year, ATITHYA - it all can be made possible at AISSMS CHMCT!

Our personality is what defines us and this can only be developed when we religiously pursue our interests and work hard towards them. We must try our level best to make time so as to pursue our hobbies and likings. Students should read about the experiences that others have to offer and also watch movies, videos and explore many other aspects of life so that they too can build their own bright future. An hotelier should be interested and interesting!

Like every year, this year too our college is buzzing with the pre-event activities for our much anticipated inter-collegiate event, ATITHYA 2020 a reflection of hospitality with over 30 participating colleges (including international students from overseas institutes). I would urge all of you to spare a few moments to read through this wonderfully compiled 'College Casserole'!

Happy Reading!!

Dr. Sonali Jadhav
Principal



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 grants 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:

AISSM Society's Institute of Technology, Pune-1
AISSM Society's Private Industrial Training Institute, Boribhadak, Tal. Daund, Dist. Pune
AISSM Society's College of Engineering , Pune-1
AISSM Society's College of Engineering (PG), Pune-1
AISSM Society's Polytechnic, Pune-1
AISSM Society's II Shift Polytechnic, Pune-1
AISSM Society's Polytechnic (IGNOU), Pune -1
AISSM Society's College of Pharmacy, Pune-1
AISSM Society's College of M. Pharmacy, Pune-1
AISSM Society's College of Pharmacy(Ph.D. Research Centre), Pune-1
AISSM Society's College of H.M.C.T (BHMCT), Pune -5
AISSM Society's College of H.M.C.T (BSc.H.S.), Pune-5
AISSM Society's Institute of Information Technology, Pune -1
AISSM Society's Institute of Management (MBA), Pune-1
AISSM Society's Shri Shivaji Preparatory Military School, Pune-5 (Secondary)
AISSM Society's Shri Shivaji Preparatory Military School, Pune-5 (HSC Science & Commerce)
AISSM Society's Shri Shivaji Preparatory Military School, Pune-5 (MCVC)
AISSM Society's Shri Shivaji Preparatory Military Primary Boarding School, Pune-5
AISSM Society's Shri Shivaji Preparatory Military Day School & Junior College, Pune-1(Secondary)
AISSM Society's Shri Shivaji Preparatory Military Day School & Junior College, Pune-1(HSC)
AISSM Society's Shri Shivaji Preparatory Military Day School & Junior College, Pune-1(MCVC)
AISSM Society's Shri Shivaji Preparatory Military Primary Day School , Pune-1
AISSM Society's Shri Shivaji Preparatory Military Nursery School, Pune-1

AISSMS College of Hotel Management & Catering Technology

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



The AISSMS College of Hotel Management & Catering Technology was established in 1997 to impart education & technical knowledge to the aspiring hospitality professionals. With the state of the art infrastructure and competent faculty, the college 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 ranked amongst the top management institute in the country by 2 top surveys on education, The Week Magazine and India Today. Consistently for the last few years.

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

Post of Person	Name of the Person
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
Secretary of the management or bus nominee	Shri Malojiraje Chhatrapati (Honorary Secretary) All India Shri Shivaji Memorial Society 55:55. Shivajinagar, Pune 411005
One head of department, to be nominated by the principal or the head of institution	Dr. Arun Manohar Sherkar Associate Professor in Food Production Department
Three teachers in the college or recognized institution, elected by the full-time amongst themselves out of whom at least one shall be woman	1. Dr. Rasika Ravindra Gumaste Assistant Professor in Accommodation operation 2. Mr. Sundar Srinivasan Assistant Professor in Food Production 3. Ms. Prachi Swapnil Wani Assistant Professor in Food & Beverage Service
One non-teaching employee, elected by regular Non-teaching staff from amongst themselves	Shri Ajay Shivaji Dangat Senior Clerk
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) BUNDUSTRY-(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-421062
Co-ordinator, Internal Quality Assurance Committee of the College	Dr. Milind Arun Peshave (Associate Professor in Food Production) Head of Department of Food Production
Principal of the college or the head of Institution - Member - Secretary	Dr. Sonali Jadhav Principal

Result Analysis 2018-19

Sr. No	Course	Class	Total students	Pass	Pass%
1	BHMCT	FYB HMCT	67	62	93%
2	BHMCT	SYB HMCT	62	61	98%
3	BHMCT	TYB HMCT	50	48	96%
4	BHMCT	Final Year	50	43	86%
5	Bsc Hs	FY Bsc Hs	118	113	95.76%
6	Bsc Hs	SY Bsc Hs	119	104	87%
7	Bsc Hs	TY Bsc Hs	107	90	84%

Intake of students 2019-2020

Sr. No	BHMCT	Intake	Actual Admitted
1	First Year	112	117
2	Second Year	60	63
3	Third Year	60	58
4	Fourth Year	60	60
	Total:	240	298
Sr. No	B. Sc. H.S.	Intake	Actual Admitted
5	First Year	120	121
6	Second Year	120	118
7	Third Year	120	115
	Total:	360	354
	GRAND TOTAL	600	595

From the Editors...

Dear Readers,

It gives us immense pleasure to bring you the 8th edition of the Annual Magazine "College Casserole" for the year 2020.

Over the years, this magazine has been a platform for students as well as teachers to showcase their knowledge and talent. This year too, we give them the opportunity to reach out to the readers with their treasure trove.

This is a great way for all new students to explore the college culture and to know about the previous and current happenings and competitions that keep taking place. It delivers insight and context from – and on – the College's faculty, as well as stories about student life and alumni experiences. The casserole is the culmination of the efforts taken by our own students and faculty.

We bring you a fresh smorgasbord of spicy articles, sweet art, appetizing pictures and hi-tea talks with the alumni accompanied by students and faculty achievements, travelogues, blogs and much more!

We extend our sincere gratitude towards our Principal, Dr. Sonali Jadhav, for constantly supporting and guiding us during the process of planning and publication of the magazine.

Without further ado, let's dive into the casserole! Happy chomping!!!



Batch Photos



TYBSc HS I



TYBSc HS II



Final Year BHMCT

Staff Photos



Teaching Staff

Non Teaching Staff



Ms. Rasika Shahane
Associate Professor

When I was a student and getting trained in Le Meridien Mumbai, I was working in the coffee shop and I was given the duty of serving fresh fruit juices to guests. One day an Australian guest came in and he started ordering his juice. As I was unable to understand the Australian accent, all I could understand is the word, "Pineapple Juice", so I very confidently prepared the juice and asked a steward to serve it. After some time I received a complaint about the juice I had served and I got to know that he was describing all about his allergies regarding pineapple. It was a very shameful moment for me but also a learning one!



1	Japan Trip
2	Ireland..... A Land of Emerging Potential
3	Mind Matters
4	The Modern Indian Cuisine
5	The value of True Friendship
6	Popti Party the New Craze
7	ATLAS! Singapore
8	We Live in Deeds Not in Years
9	Fat to Being Healthy - What happened when I started following a healthy life
10	Food Truck Industry in Pune Market
11	My New Found Friendship with Social Media
12	Let us Make Reading a Habit Not a Hobby.
13	Reality Check of Hospitality or Hotel Industry
14	The Cyclists
15	First Year Diaries
16	Crossword
17	Girl child – Endangered
18	A Lesson in Humility
19	काय वाढले पानावरती
20	Treasure Hunt
21	NSS
22	Formal Lunch
23	CZ Patel College of Business & Management
24	Chandiwala Hospitality Ensemble 2019
25	Training Diaries
26	Alumni talks
27	Life happens while we are busy planning things...!!
28	The Apple Stack Cake
29	The Chocolate Mayonnaise Cake
30	Photo Gallery
31	A Cup of Art
32	Star Associates
33	Fresh Arrivals

Japan trip

Our Principal, Dr. Sonali Jadhav in a candid conversation with our editorial team on her recent trip to Japan.

Rajan Ambadkar: What was your recent trip to Japan about?

Sonali ma'am: I had gone for Sakal's Educon conference which is a conference where they invite institutes from Japan and India to participate and discuss various educational policies between the two countries. We interacted with a few universities which included Tokyo University of Technology and Keio University in Tokyo.

Rajan Ambadkar: How does this help the students?

Sonali ma'am: The one thing we found out was Japan starts training students in engineering and robotics right from kindergarten. The training starts in school and continues till higher education. As far as Japan is concerned they want students from India because the population in Japan is ageing. The workforce is drastically decreasing. All the government officials and all the university officials had one thing to say that rather than sending your students to USA send them to us. We will educate them on scholarships, we will give them resident permits and also make them the citizens of our country. With open arms they are welcoming students from our country.

Chinmayee Deshpande: Why one should select Japan over other countries?

Sonali ma'am: I think it is a very ethical country and the crime rate is very low. One example they told me was that someone just left his



laptop on a railway station that he realized much later and when he came back he found his laptop there.

Chinmayee Deshpande: What things did you like about the country?

Sonali ma'am: Some things that impressed me were the Shinkansen trains that are very popular and are absolutely fast trains that run at a speed of 350 km/hr. They are very proud about their robots. You see robots everywhere right from malls to houses. There are robots in the houses that welcome you and comfort you. Their toilets are absolutely Hi tech and clean right from the hotels to railway stations.

Chinmayee Deshpande: Did you visit any tourist places in Japan?

Sonali ma'am: I went to Kyoto and Nara. These are very old capitals of Japan before Tokyo became a capital. I saw various castles, I visited the golden temple, I saw monasteries. There were a lot of deers around the monasteries. There are two different types of religion one is Shinto and other is Buddhism. In Shinto religion they worship nature. The temples are in a forest and are elevated land masses with no idols.

Chinmayee Deshpande: How was the food?

Sonali ma'am: Yes, I did try a lot of food which we've heard of. I tried the sea food. I did have a lot of Macha tea and there are various Macha products that are popular. I bought Macha chocolates and Macha liquors which I enjoyed.

Rajan Ambadkar: How are the Japanese people?

Sonali ma'am: They are very peaceful people, very polite, very welcoming and warm and one of the few countries where there is no racism.



“
The greatest
virtue of man
is perhaps
curiosity”

IRELAND.....

A land of emerging potential

Recently I got an opportunity of going as a visiting academic to Athlone Institute of Technology at Athlone in Ireland.... Known to be one of the most beautiful lands of the world....

When we talk about Ireland, we think of the stews, the whiskeys, the beers, the traditional Irish pubs and not to forget the natural beauty. Although these all are true, my two weeks stay in Ireland allowed me to experience the culture and spirit of the country from a different perspective.... not so much known to the rest of the world and beyond these established perceptions. *"Ireland – A land of emerging potential"*, would be the most suitable phrase to describe this experience.

Right from day one of my tour, I was looking out to experience the unexperienced. In today's world of technology, it's difficult to believe; but, to get this candid experience, I did not "Google" much about the country because I wanted to start with a clean slate, without any prejudice in my mind....good or bad. With this thought in my mind, I was considering to explore the "Home stay" option. I was a bit reluctant initially because staying in a home stay with an old Irish couple and that too, for two weeks was a little awkward thought for me. Finally, with a long self-persuasion, I just decided to go ahead... of course, with my fingers crossed. I just ensured that I had a separate room and some privacy for myself basically to keep my interactions with the couple to a bare minimum. Actually, the moment I landed in their house, and when I was welcomed by the so called old couple, I was so comfortable and immediately got connected with them and it turned out to be the best decision that helped me gain an insight of the true culture and spirit of the country.

Soon, my initial thought of having some privacy, took a back seat and something very unlike me happened..... I started spending less time in my room and more in the dining and the living room with those young hearted oldies...by then they had become my best buddies.....Moureen and Bernald that's how, I used to call them..... again, very different from our habit of calling elderly people. This was really my first lesson in Ireland that calling people by their first names connects you directly with them and creates a great bond. Not that I didn't know of this, but I got to experience this very closely so much so, that I hardly missed my family back home. We used to chat on varied issues like culture, religion, food habits, socio-economics, changing lifestyles, and all sorts of global issues.... And to my surprise, they both were so well informed about everything.....It was one of the most wonderfully spent time in my life. God bless both of them...

As days passed, the deep rooted culture of the land gradually started unfolding and enriching me in all possible ways. I discovered that Ireland, a "Tier II" or maybe "Tier III"



country of the world has so much in store for the emerging talents. Would like to take this opportunity to share the highlights of my observations on some important parameters....

The country with warmth:

Although, Ireland is known for its extreme cold and wet climate, there is a lot of warmth in the hearts of the people there. It's a country that embraces global talent and treasures them throughout. Unlike other western countries, it believes in accommodating the entire world in its small little arms. It seems to be a conducive place to nurture global talent. "Hospitality" is deep rooted in the culture of the country. "White & Black" are just differentiated in pictures and not in human skin. It's a great collage of skin colors ranging from extreme black to extreme while.....brown included...

The future global education hub:

The above mentioned qualities paired with quality education and liberal government policies, make Ireland a very safe and friendly place for global students pursuing higher education. Especially, after the changing geo policies, where, the so called developed countries have tightened rules for students. Universities and Technical Institutes in Ireland have adopted an open door policy opening doors to a lot of Asian students.

Common strings with India:

The Irish culture has a lot of resemblance to the deep rooted Indian culture. The similarity between the two can be observed in following two major cultural characteristics:

Hospitality: Like we Indians believe in "Atithi Devo Bhava", Ireland treats hospitality on the same lines. Irish people are well-known for their hospitality and it flows in their blood. They are friendly and warm hearted people.....the characteristics that we Indians cherish the most.

Belief in the Family Institution: This is the major factor that makes Irish culture very similar to the Indian. Both the cultures lay a lot of emphasis on family bonding and preserving the family institutions.

So, Its Ireland calling..... let the fascinating journey begin tighten your seat belts and get ready to fly to this land of unlimited opportunities...

Dr. Milind Peshave

Professor,
AISSMS CHMCT



Mind Matters

Human psychology always amazes me. We come across various personalities in our life and it would definitely be interesting to understand

the psychology behind their behavior. It can be best explained through Freudian Theory of Personality, developed by Sigmund Freud who is considered to be the father of psychiatry. As per his theory, there are three fundamental structures of the human mind or parts to the personality: Id, Ego, and Superego.

The Id is the natural impulse, selfish, needy and works on the pleasure principle. the most primitive of the three structures. It operates unconsciously. For example, if I am on diet, the devil on my shoulder will say go out and have a burger.

The superego is concerned with social rules and morals something similar to what many people call their conscience or their moral compass. My super ego will not allow me to eat that burger, if my super ego is higher than Id or may make me feel guilty about eating.

Ego is based on the reality principle, compromise between the Id and Superego to determine behavior. In contrast to the instinctual Id and the moral Superego, the Ego is the rational, part of our personality. It is less primitive than the Id and is partly conscious and partly unconscious. It is what Freud considered to be the "self," and its job is to balance the demands of the Id and Superego in the practical context of reality. So if I have a strong Ego, I will work on the treadmill for 30 minutes and then eat a sandwich and salad rather than the burger.

Freud believed that the Id, Ego, and Superego are in constant conflict and that adult personality and behavior are rooted in the results of these internal struggles. He believed that a person who has a strong ego has a healthy personality and that imbalances in this system can lead to unhealthy behaviors.

Dr. Rasika Gumaste
Associate Professor
AISSMS CHMCT



The Modern Indian Cuisine

This is one term “trendy Indian” commonly used in most of the Indian born Michelin chefs. There's a deluge of restaurants making an attempt to serve Papri chaat spheres or Rasam foams, food that's creative, unique, delicious and extraordinary. There are 3 ways to look or understand the contemporary Indian food. The primary was to gift ancient Indian food in an exceedingly fine eating form in a way of Fine Dining Experience. It is rapt aloof from its North Indian influences to become Indian in its truest sense, with its roots in regional culinary art and native. Second, there's a way larger specialization in comfort and ease in presentation and feeling. Hence whereas the food is cooked with extraordinary ability and technique, it's never eaten simple and always served in a wildly thought manner. Third is a form of French-influenced fine eating format into a friendlier, hotter version with Spanish tapas style little plates miniature presentations called Amuse Bouche. Trendy Indian food nowadays isn't meant to change the traditional recipe in fact it is meant to split the recipes components and have it served either on a unique plate in simple form or have it served in complicated form on simple plates.

The flag bearer of present day Indian modern food today is The Bombay Canteen. Like Monkey Bar, Mumbai café was at first observed as a spot to have a time as opposed to eat incredible Indian food, however throughout the last eighteen months there is expanding research going on behind every seasonal special menu or every change in the menu. This is a notable change that they are trying to bring in the perception of the elite class food lovers about Indian food, and the manner in which it is served. Chef Thomas Zacharias is presumably the most persuasive culinary specialist in India today, taking provincial ingredients from the nation over and pushing the limits of being an Indian café. Masque is another popular fine dining restaurant trying its hand at this By Chef Prateek Sandhu is trying to

give the Himalayan ingredients and cuisine its correct place in the Indian food market. In Kolkata, Bohemian is serving contemporary Bengali cuisine while in the bylanes of Shahpur Jat, Potbelly Cafe serves Bihari treats like Litthi Choka. This is a Revolution of Food that is Indian, that is genuine, that is both established and path-breaking. Indian cafés are breaking out of their topographical storehouses and overhauling a food that celebrates variety and scope of our whole nation. Indian food has discovered its voice, shedding marks and categorisation, mixed with a soul of revelation, creative mind and interest that is genuinely present today.

Indian food is shedding its modest Avataar in a huge number of contemporary outlets crosswise over South-east Asia. From Bangkok to Singapore, there is a growing number of Indian cafés, serving both present day and dynamic styles of the Indian food, and redoing great dishes, for example, chicken tikka, baked chicken and rasam in an unconventional cluster of surfaces and flavors.

Kicking off something new in reclassifying Indian cooking is two-Michelin-featured Gaggan in Bangkok, which is synonymous with envelope-pushing dynamic cooking. It includes emoticon filled menus, motivations from Indian road nourishment and famous dishes, for example, charcoal prawn Amritsari and yogurt blast. Its culinary specialist proprietor is Chef Gaggan Anand Gaa, which got a Michelin star a year ago for its inventive tasting menu dependent on time-respected Indian cooking methods is lead by its head gourmet expert Garima Arora. In Singapore, present day South-east Asian café Thevar, is creating buzz for its imaginative translations of Indian flavors from the area. The Café The Song of India continues keeping a stable of present day Indian dishes nearby its mark dum biryani and malabar fish curry. With increasingly Indian culinary specialists coming back from abroad spells, they bring back impacts and encounters to start up changes on India's food scene. With impacts from French and Italian cooking styles, flavors have turned out to be less extraordinary and sharp, and dishes currently take new structures in pizzas, burgers and tacos in easygoing diners. Customary Indian food has taken on different impacts, from the French high end food world that includes individual plating and utilizing French-style sauces to the tapas-style little plates from Spain.

Dr. Gauri Shah
Associate Professor
AISSMS CHMCT



The value of True **FRIENDSHIP**

It is rightly said that “Man is a Social Animal”. To live and to be accepted in the society, he needs to be in contact with other people. He needs to be in relationship with others. And when this contact turns into friendship, life takes a different turn. Our Friends change with the changing period of time but true friendship lives with you forever.

From the time we are born, we consider our parents to be our greatest friends. As we enter school, first person to be our friend is someone who shares his/her lunch or snacks, especially when the snack is 'Maggi'. That's the point where small children become friends. As we move ahead in our life, our thinking towards Friendship takes a Real and Broader sense.

We realize that true friendship is a relationship that can be built only by deep understanding and trust. True friendship is the only thing in the world which does not judge you by your age or gender or colour. It's only judged by the feeling of respect and trust we have for one another. True friends are not only those who consider your happiness as theirs but also consider your sorrows as their sorrows.

There are times when we get depressed or lose hope due to some failures in our life, but the presence of true friendship gives us a sense of motivation and encouragement. They are the ones who make us realize that nothing is impossible. True friendship is always beautiful only if there is intense trust and understanding.

It is rightly said that, “A true friend is someone who understands your past, believes in your future and accepts the way you are.” True friendship binds people in a bond of love and loyalty. True Friendship requires devoting time and patience. There can be disagreement and quarrels, which is natural, but one must have patience to deal with such frustration. Never rush to make friends because true friendship needs a good foundation. We must accept our friends as he\she is. The essence of true friendship is sincerity and giving one's self to your friend without expecting anything in return. Friendship is every person's emotional and psychological necessity. You can share your feelings, frustrations and happiness with your friend. By having a true friend, you realize a great difference that when the world goes against you, true friends will be by your side no matter what. A true friend is happy when his/her friend is happy. He feels proud of his friend's accomplishment. They share affection which fills them with positive energy, they spend time thinking about their friends, of who is important for them and how to find ways to help them. And it is rightly said, “FAKE FRIENDS LEAVE WHEN YOU CRY BUT TRUE FRIENDS CRY WHEN YOU LEAVE”

Ms. Rasika Shahane
Associate Professor
AISSMS CHMCT

POPTI PARTY

The New Craze

Onset of winter sees busy weekends at many places in the district of Raigad. One can find many families coming back to their ancestral homes or villages to enjoy the popular local preparation "**POPTI**". So what is this Popti? The answer is, you must taste it to know it. Sorry just kidding. This is a local preparation using marinated chicken, some small potatoes and/or small brinjals, eggs, rock salt, *vaalache shenga* (flat green beans), and *bhamburdi* leaves, the last two being very important ingredients. Now it is important to know that the local residents believe, 'Popti prepared outside the region of Raigad is not Popti'. Why??? They believe that the *vaal shenga* mentioned as an important ingredient is sown after the harvest of rice before the onset of winter and gets water from the natural dew formation for its growth and thus gives a sweet taste to the beans and this happens only in a particular belt of this district. The second important ingredient is *bhamburdi*, this shrub grows in abundance during the winters all around the farms. The leaves of this shrub gives a distinctive flavor to the popti preparation. The chicken is in marinated using salt and *lal masala* (a local variation of the red chilli powder) and wrapped in small packets made of banana leaf.

Coming to the first interesting part of this preparation, the cooking utensil is nothing but a humble clay pot locally called madka / matka in which layers are prepared of *vaal shenga*, wrapped packets of chicken, small potatoes and/or small brinjals, eggs, stems of the *bambhurdi* leaves are lined on inner sides and in between the layers of ingredients along with generous sprinkles of rock salt. Voila it's ready!!! Hmm not yet, still one condition here. The pot must be stuffed to the top to prevent any movement of ingredients during the cooking process and the neck of the pot has to be secured with a banana leaf pressing inward to prevent the ingredients from falling off. Did I say falling off? Oh, now here is the second interesting part of this preparation, the cooking process. This pot is placed neck down on a brick or dried leaves, then surrounded with sticks (not logs of wood) and topped up with lots of rice straw locally called as *pendha* which is stored after the harvest season for animal fodder and popti. This pile is then fired up and constant addition of rice straw is needed to keep the heat up for 30 to 40 minutes. As the cooking is done, one of the local person quickly gets the pot out, removes the protective banana leaf and drops all the ingredients into a basket. You do not wait for anyone to serve you, you can pick up piping hot popti and put it into your mouth and enjoy the simple yet wonderful taste.

Popti is also considered healthy by the locals since it is high in protein & fiber and there is minimal use of oil. Many local restaurants have started to organize Potpi Party during the winter season which is gaining popularity every year.

Chef Sunder Srinivasan
Assistant Professor
AISSMS CHMCT

ATLAS! Singapore

When an institute is student-centric, all its activities and initiatives benefit students immensely. The Students of AISSMS College of Hotel Management and Catering Technology had an opportunity to travel across the boundaries of the country for a field visit. A brainchild of Associate Professor and Training & Placement Head, Dr. Sameer Diwanji, the final year Front Office and Housekeeping students planned a best practices study tour to Singapore. This innovative idea was supported and whole-heartedly encouraged by Principal, Dr. Sonali Jadhav.



The purpose of this visit was to study the best practices of iconic hotel brands and gain in-depth knowledge about the Hotel operations abroad. The final year specialization students visited famous hotels, namely Hotel Shangri-La, Singapore. Ms. Ketaki Dake, Assistant Front Office Manager of Shangri-La, alumni of AISSMS CHMCT, shared her experience with the students. Ms. Chherie Han, Training Manager of Shangri-La also actively participated in the student orientation.

The specialization students also visited Marriott Tang Plaza, Singapore. The hotel is famous for its high teas and brunches. Mr. Sushant Rege, Assistant Food and Beverage Director at the Marriott Tang Plaza, Singapore, alumni of AISSMS CHMCT, assisted the students with the hotel orientation. A seminar was specially conducted by the Front Office Manager for the students to know the latest and best practices followed by Marriott.

These undergraduates also had an opportunity to visit The Westin, Singapore and the iconic Raffles Hotel. The famous cocktail Singapore Sling originated here in Raffles. Hotel Marina Bay Sands also had a lot to offer. The hotel has a world famous Casino where the students came across a robotic drink server. The Hotel has express check out kiosks and they got acquainted with

the operations of the kiosk. Students also visited the famous Fullerton Hotel.

The accommodation specialization students had a chance to explore the country and visited famous tourist places like Jurong Bird Park, Marina Bay, Universal Studio, Sentosa Island and of course the famous Merlion!

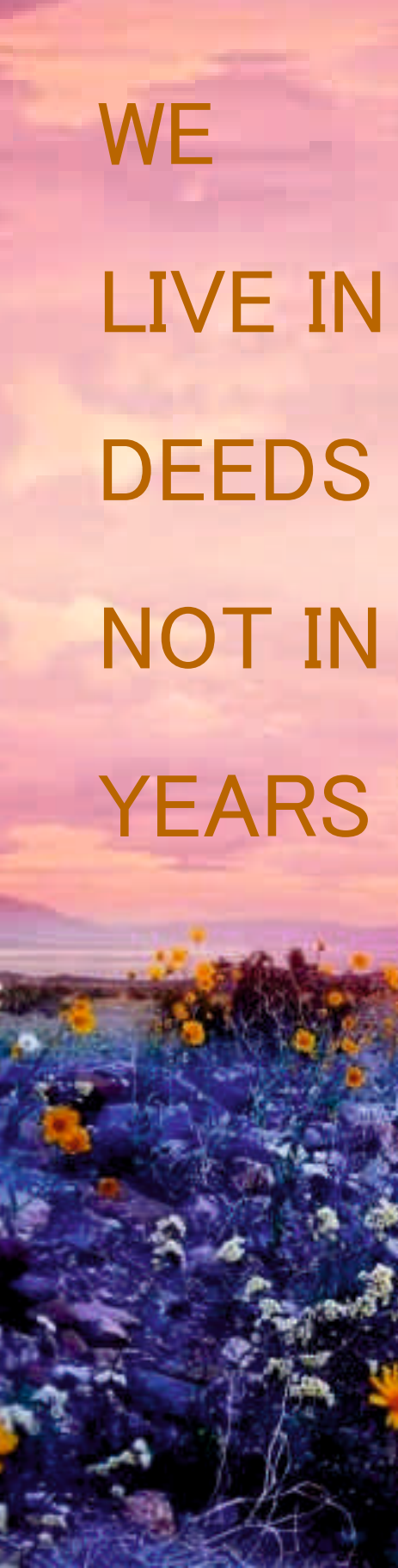
A rigorous 5 days of learning post which the students bid a farewell to the country. This field trip was an amazing educational and leisure experience to the team. They had a good exposure in terms of planning, travelling abroad and social skills. The students returned with smiling faces and a lot of memories to cherish.

The students were accompanied by Dr. Sameer Diwanji and Dr. Rasika Gumaste on this enriching tour. The experience that the students had wouldn't have been possible without the well maintained associations with the alumni by the Principal, Dr. Sonali Jadhav, and the motivation and support of Shri. Malojiraje Chhatrapati, Honorary Secretary AISSM Society.

“
Winning isn't
everything
-it's the
only thing.
”

Dr. Sameer Diwanji
Training & Placement Officer
& Associate Professor
AISSMS CHMCT





WE LIVE IN DEEDS NOT IN YEARS

All of us want to live a long and good life. By leaving a beautiful legacy behind, we want to be remembered. We want to cheat death and in the completion of a task called 'life' we forget to live. John Lennon may have been wrong about a great number of things but he was absolutely right when he said 'Life is what happens to you while you are busy making other plans.'


While we are young we are so full of this chemical madness- a chaos, a dream. Then with the change of winds we are adults. At this point we are trying so hard to do the 'adult part' properly that we forget to be happy. Finally we are at the edge of this beautiful cliff with a whole wonderful life behind us... whose beauty we forgot to appreciate. At this point we pray to God or the Universe to give us another second to live. As Fitzgerald most poignantly puts- 'So we beat on boats, against the current ceaselessly back into the past.'

We believe a good life is a long life. But just like all our beliefs, this is also not entirely true. A short life that has been wonderfully lived is also a good life. Every man's life ends the same way. It is only the detail of how he lived and how he died that distinguish one man from another. We forget to suck the marrow out of life because we are so scared about its end. We believe that its end is our defeat.

John Keats, Virginia Woolf, Anne Brontë, Vincent Van Gogh, Caravaggio all of them died young, still in the primes of their life. But I don't think anyone would ever say that their life was insignificant. I think this is because they made sure that their short life spread beauty and love. I often think about Keats telling 'Beauty is true, true beauty that is all / Ye know on earth, and all you need to know.'

I hope you live a long life filled with wonderful and not so wonderful moments. But I also hope you make your one chance on earth count. And above all remember the words of John Green- 'You are the narrator, the protagonist and the sidekick. You are the storyteller and the story told. You are somebody's something but you are also yours' you!

Ms. Chitra Sharma
Assistant Professor
AISSMS CHMCT



Fat to Being Healthy - What happened when I started following healthy life

Being overweight, as a teenager, adult can be a horrific experience for many and we never know whom to blame whether junk food, sedentary lifestyle or lack of time? Whatever different reasons would be, I believe it is a lack of understanding and responsibility of every individual that is to be blamed for being overweight. My journey towards being healthy started in 2016. Being obese was the worst thing that I could do to myself by being lazy until a few instances changed my life.

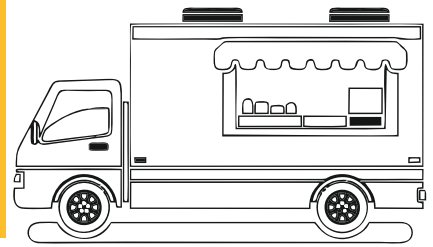
“It is not how far you go, it is about consistency” is the road to success in weight loss. Losing pounds off the body can be easy compared to maintaining it with the same condition for coming further years. I choose to take a route with more miles rather than a shortcut of crash diets. This slow process of slow walk for 40 minutes, clean diet and dedication helps one to sustain through the journey. Change in diet, exercise should be done with the help of an expert.

4 D's – Desire, Determination, Dedication, and Discipline lead towards success. One more element that one needs to remember is self – control. Self – control specifically with the choices and making decisions. Trust me, it is difficult to say no to something as delicious as sweets, fried food and junk, but it helps to change your life. And a good change when being noticed by people becomes motivation to keep going. Every effort put to change your health, life also comes with a bonus dose of self – confidence.

My journey still continues to being healthy, not only physically also mentally. Being obese always is stressful, however after losing pounds life is better, happier. Being fit is healthier for oneself externally and internally. I would like to end by saying – Stop cribbing, stop being lazy and start your journey with a small step towards a better life.

Ms. Mohini Rasal
Assistant Professor
AISSMS CHMCT

FOOD TRUCK INDUSTRY IN PUNE MARKET



Food truck is a concept also called “food on wheel” is spreading fast in the city of Pune. In the last five years, high-end cuisine is served from all around the world. Food trucks are getting popular on Indian streets in major cities like Mumbai, Delhi all the way to Hyderabad and Bangalore. Although reminiscent of the "grease trucks" that have been known to haunt college campuses and construction sites, this newest generation of food trucks is marching to the beat of a decidedly different drum. Described as gourmet and tech-savvy new-wave food trucks have found success by catering to the need of all segments of Market yet capturing the niche markets also, and employing the use of technology in innovative and unforeseen ways.

Since 2010, Pune has seen an upward trend in food truck on its streets (Baner, Balewadi High Street, Aundh, NIBMetc). Due to their close proximity to one another, and varying cultural and communal consumers, the food truck industry in this region highlights the complex interplay between market demand, institutional regulation, and conflicting stakeholder interests. Locally, planners and policy makers really have no idea how many food trucks are out there or how to manage them most effectively. Food trucks are considered as the mobile version of the restaurant business. A food truck can move to any place where the customers are located. This makes it one of the hottest trends in the restaurant business. Changing consumers' tastes and preferences and inclination towards consumption of street food and beverages has resulted in the rise in demand for food truck business over the years. Manufacturers of these trucks are focused towards developing trucks keeping in mind the hygiene factor. To start a food truck there are certain licenses, which are similar to those for opening a restaurant. In India there is no special permit available for food trucks.

Some documents are:

- Fire Department NOC- The trucks have gas appliances like fryers, boilers and oven which might lead to mishap, a certificate from Chief Fire Officer is compulsory.
- Liquor License - If the vendor is selling alcoholic beverages from their trucks, a permit from state government is required.
- License from local Municipal Corporation- Permission from local Municipal Corporation is required for locations where vendors serve food to the people.
- Commercial Vehicle License- NOC of vehicle ownership and vehicle license issued by RTO of commercial vehicle to sell food from it.

Chef Shailendra Darekar
Assistant Professor
AISSMS CHMCT



My new found friendship with **social media**

Let me start with this interesting and to an extent true quote by none other than our common friend Mark Zuckerberg.

“Think about what people are doing on Facebook today. They're keeping up with their friends and family, but they're also building an image and identity for themselves, which in a sense is their brand. They're connecting with the audience that they want to connect to. It's almost a disadvantage if you're not on it now.”

On that note, allow me to share my journey of me getting introduced to all these new, and techno savvy platforms. I was introduced to social media in 2004 (with my age I am, not sure about the year), through Orkut. Many of you might not remember what Orkut is. So for all those, who have not heard about Orkut, let me tell them, I would like to introduce him as a father of Facebook.

I was fascinated by the way Orkut worked, and I got my life's first “fast friend”. Orkuting (like googling) was the only new thing happening in life apart from regular busy hotel life. (we did not have WhatsApp then) Meeting all those lost and found friends through this social media site was mind blogging. Obviously, this came at a cost, whenever I got little time, I was going on Orkut and checking what my school and college friends and.... colleagues were up to.

Then few years later, I met a new friend which was Facebook. I started neglecting my old buddy Orkut, because he was now getting old (such a typical human I was) and was not as techno savvy as Facebook was. Everything was different on FB, as it had more to offer and had a wider range of applications. FB started growing very fast and every new friend request that I was getting made me feel famous and I actually thought people knew me. (all the readers are laughing out loud) but someone told me once, Ignorance is Bliss so I continued to think like that.

I could allow others to enter in my personal space by posting photos and my views on various issues. While doing that I was thinking that everyone is taking me seriously (again you all are laughing) hummmmmmmmmmmmmmmmmmmmm, what to say life is all about misunderstandings I tell you.

When I was not getting any responses to my serious concerns, I was raising, I started feeling that this portal was not to discuss any such issues. This is exactly something like, we not getting likes and followers on Instagram today. (hope you understood my feelings... now). After a point it started becoming boring to know what others were doing , where they were heading

and what they were attending. It made no difference in my life. But this was a reason for me to move away from this friend portal of mine. My friendship with FB started falling apart. I kept myself away from social media till 2 years back, that is almost for 5 years.(indeed an achievement)

Now the twist enters! The 'God of Social Media' was watching me from The United States, thought he needed to show his power, so I was given the responsibility of handling social media pages for our college. This was the time when for the first time, I logged on to newly introduced friends Instagram, Twitter and Youtube. That was the time, my phone welcomed all these big platforms My friendship with them started blooming, but let me say only professionally. I was so new to the sudden entry of this technology that it was difficult to handle it initially. I was adjusting to many changes which were happening on my phone and in my mind. Fortunately, our branding team students were mutual friends of all these sites already & gave me basic training about these portals.

Today our friendship has gone to a level where I meet all these portals almost every day. We are bonding well professionally. Our students who are our mutual friends, are very active on these portals, so I am happy to see good numbers of likes and plenty of comments on various posts which were missing on my personal profile.

This friendship will last till the time I am handling the media for our college, but I am sure all these portal friends will be ok otherwise, as they do not have feelings, so we are good on that term.

So.....when I went back to check with what happened to my lost friend Orkut, I was happy to discover that now he looks new with the new name "Orkut Hello" where you bond with people based on the common interests. I wish to meet him later after my Ph.D.

All Vodka, Rum, Tequila, Gin, Wine, Beer Cheers to this friendship of mine with social media.

Ms. Prachi Wani
Associate Professor
AISSMS CHMCT



LET US MAKE READING A HABIT NOT A HOBBY.

**“Books are a
window to the world”**

Think of any learned person you admire, and chances are that the person will be a well-read person.

So why is reading so important?

Nowadays our life revolves around a smart phone but for us to keep up being smart along with our phones we need to have a good command over language, especially English and reading is a sure way of achieving that.

Good communication holds the key to many doors in our life and reading gives you command over the language and you can master the art of communication.

Benefits of reading are innumerable, it's an activity you can enjoy in your solitude.

Reading newspapers, magazines, blogs make us get in touch with the current affairs, important events happening in the world and around us. In today's world we cannot afford to not be able to communicate well, be it any field that we are in. Moreover in the service industry, it is of utmost importance. Technical knowledge is essential but if we are not able to articulate sentences well we might not be able to let people know of our true potential.

For developing our communication skills, we need to be voracious readers, which will help us to improve our vocabulary and use the language with correct grammar.

So, choose any topic that interests you and read some more for your own development. Make sure that you keep checking the meaning of any new word that you come across in a dictionary or our handy GOOGLE to keep enriching your vocabulary.

It's a whole new world out there and let's make reading our habit and not something we do occasionally or rarely.

Ms. Chhavi Sahai
Associate Professor
AISSMS CHMCT

REALITY CHECK OF HOSPITALITY OR HOTEL INDUSTRY



When people used to ask me what I am doing professionally I used to reply, "Hotel Management", which according to the society includes only chefs. This is actually not the case. There are a total of 4000 different fields in hotel management or hospitality industry but unfortunately due our restricted mind set we know only a few. The industry on the outside seems to be like a piece of cake and very glamorous, but this is not true. This industry demands a well groomed personality, quality knowledge, hard work, techniques and much more which is very difficult for an individual to maintain on long term basis.

This industry is all about making the guests feel welcomed, satisfied and warm by the hospitality that is provided. The hospitality staff has to give their best with honesty and pass on their positivity to the guests. A hotel is recognized as a institution only when the employees of the hotel, be it the general manager or the maids, work with unity without any discrimination, which is extremely hard to accomplish. This industry demands a lot from its employees but also gives them a chance to improve their personality in all aspects.

It is a career which provides the young bloods with a lot of opportunities and the society in return will get to witness a bright, successful and a shining future in this industry.

"I AM PROUD TO BE A BUDDING HOTELIER"

Mansi Pande
TYBSc HS II

The CYCLISTS



An unexpected team was created in a mid-day session when we realized we had wasted too much of our time and it was the best phase to start something to express ourselves. The basic idea was to enjoy our surroundings and get out of the day-to-day lives and our comfort zone.

Cycling was our best bet as two of us (Rajanya and Atharva) had a cycling background doing it on a regular basis and the other friend Tejas who was training in endurance was also interested.

Our rides began, distances gradually increased. The desire to ride-on increased. We started from a mere 50km distance and reached a massive distance of 260km of weekend routines.

The reason we wanted to ride every weekend and continue was the qualities we acquired during these rides started affecting/ reflecting in our daily lives. Never give up, trying to break our own limits, wanting to explore our surroundings etc. to name a few.

Our Long Rides

Swargate – Panshet – Swargate Total distance – 80km (1 Day)

Swargate – Mulshi – Swargate Total distance – 100km (1 Day)

Swargate – Lonavala – Swargate Total distance – 130km (1 Day)

Swargate – Mahabaleshwar – Swargate Total distance – 220km (2 Days)

Swargate – Karad Total distance – 171km (1 Day)

Well to conclude each and every thing teaches us something in life, ours taught us that 'Your body can stand anything, it's your mind that you have to convince!'

Rajanya Joshi
Atharva Chippa
Tejas Patil

First year diaries



I have always been very excited about joining a hotel management college, simply because I am the first person in the history of my family to take up this course. Every experience I have in this college is completely new, and to be honest, adventurous in its own way. Me, being a science student have always been used to the smell of chlorine or hydrogen sulphide, whose identification trait is literally "rotten egg smell". That is about chemistry. Physics was always about an aroma of copper and heat and electricity. Biology..... The less said the better. With a history of unpleasant lab aromas, I naturally was in for a pleasant surprise on my very first day of hotel management. A beautiful fragrance of freshly cooked rice was lingering in the air, a commercial bakery which almost always smells sweet, housekeeping labs leaving behind a scent of scented detergents...the experience I don't think I'll ever forget. One thing I definitely learned the hard way as a first year has to be... NEVER TRY TO SHOW OFF OUTSIDE COLLEGE. For some unknown reason, under the watchful eyes of our teachers, our food comes out fairly good. But at home!?! The colour just isn't right. The texture just isn't soft enough, there is no explanation for this, whatsoever! As a first year, I do tend to embarrass myself too. I was attending a Thai food workshop, which was a hands on workshop of sorts, and my very first culinary workshop. The chef had taught and served us Thai style Glass noodles. In a batch of about 18 students, I was the only vegetarian. The chef made prawn noodles and then, specifically acknowledging me, made a vegetarian version of the same.

The next few moments are fresh in my mind. Picture this a completely silent restaurant, a plate of noodles comes to me, and as soon as I receive it, one Fork falls to my left, when I awkwardly crouch to pick it up, the second one falls to my right. Now I am stuck in a squatting position, with two forks on the ground and vegetarian noodles in hand!! I guess I should be grateful at least the noodles stayed on the plate, and didn't go flying with the fork. All of these experiences do not dull my excitement for my coming years of education. If anything it's what keeps me on my toes. These were my first year experiences.....until next time

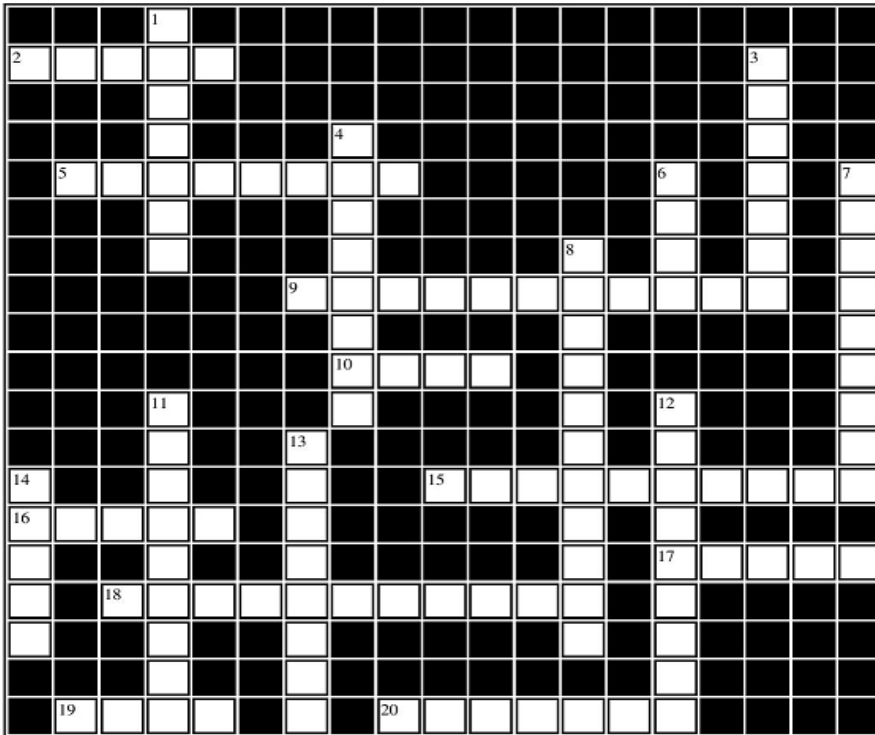
Sundarakrishna Suresh
FY BHMCT II

When I was in my first year, we used to be given heavy trays for service, as practice, which used to be very difficult to balance on one hand. One day when I was serving the guests sitting in front of me, I realized that the heavy tray had become light suddenly. Ignoring that I continued serving. During service I noted that the guest sitting next to me was continuously looking at me. I too was looking back at him and wondering what was it that was making him look at me. In the end I realized that the tray had become light because of no magic, but because of the fact that I had rested my tray on his shoulder. This is my funny moment which I will never forget, just like I haven't forgotten to narrate it now.

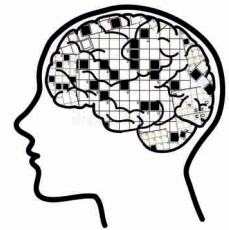


Anuradha Karmarkar
Associate Professor

CROSSWORD



Dr. Honey Tyagi
Associate Professor
AISSMS CHMCT



Across

2. Material woven from fibres of the flax plant
5. The process of making yarn from fibres.
9. A service room provided on each room for GRAs to store cleaning agents, equipment, guest supplies, guest room linen, and maids carts.(5,6)
10. The foam formed on the surface of the soap or synthetic-detergent solution as the result of agitation.
15. The study of people in relation to their working environment.
16. This is another name for florists foam
17. Japanese screens originally made of rice paper mounted on a wooden frame coated with black lacquer, but now available in translucent plastic materials.
18. Indicates the number of warp ends & weft picks per unit measure of a fabric.
19. The yarns running lengthwise in a fabric are called
20. Another term for taps

Down

1. A collective term for all articles on a bed; but normally refers to launderables.

3. Amenity: A service or item offered to guests or placed in guest rooms for convenience and comfort at no extra cost.
4. A worksheet prepared on the basis of a physical inspection of the property, detailing areas and aspects to be renovated and giving details of the specification and estimated costs of such renovation.(4,4)
6. An individual yarn (either a cut length or one half of a loop) resulting from a single penetration of the primary backing of a carpet by a threading needle.
7. Guest supplies not normally found in a guestroom, but available upon request for example hair dryers and ironing board.(4,5)
8. These are self-service laundries usually found in motels. These may be utilized by using coin slots to pay by the load or by making a fixed payment.
11. These reagents are used in rinsing to ensure that all chlorine from bleaching has been removed
12. Sound absorption quality of certain materials, usually those used on ceilings, walls, and floors
13. flooring which consists of marbel , granite & other decorative chips, set in cement.
14. Mild acids used to neutralize any residual alkalinity in fabrics after washing and rinsing.

GIRL CHILD – ENDANGERED

Once in my life,
I saw a girl child come alive,
So charming and so cute,
Dressed in an Angle's suit.
The mother hugged her angle,
And sing to her the Jack and Jill,
The father was upset about the birth,
As he awaited a male, who he thought was
worth!
It was decided to arrange for a tank of milk,
But the mother wanted to dress her angle in
silk,
The crowd took the angle and walked
through the lane,
The mother running behind, full of pain.
The crowd paid tribute,
The girl's voice went mute.
The angle's mother collapsed,
And the crowd was as if slapped!
Wake my fellow beings,
And hear the thousand screams.
Wake to save the girl child,
Who is endangered, as if wild!

A LESSON IN HUMILITY

*Today, man has reached great heights,
Walked on the moon, installed
satellites!
Discovered electricity, invented
supersonic jet's,
Learnt to communicate via mobile
phones and internet.*

*God he thought himself to be,
Thought, "Nothing is beyond me".
He thought for him there was no
impossible task.
Pray tell me why then, is he hiding today
behind a mask?*

*Man with all his arrogance and might,
On hearing a sneeze, is covering with
fright.
A tiny virus, smaller than a speck
Has managed to turn man into a
nervous wreck*

*Up in heaven, God laughed to see a
virus so small,
Make the mighty man stumble and fall.
Says God to Man. "Stop priding yourself
so,
Trust me, you have yet a long way
to go. "*

*God is the one having the last laugh,
The funniest joke isn't as appealing by
half,
All the nations, small and big,
Are being humbled by a mere pig!!!*

काय वाढले पानावरती

काय वाढले पानावरती ऐकून घ्यावा थाट संप्रती
धवल लवण हे पुढे वाढले, मेतकूट मग पिवळे सजल
आले लोणंचे बहू मुरलेले, लिंबू अगदी रसरसलेले

किसून आवळे मधुर केले, कृष्णाकाठचे वांगे आणले
खमंग त्याचे भरित केले, निरनिराळे चटके नटले
चटण्यांचे बहू नवे मसाले, संमेलनची त्यांचे भरले

मिरची खोबरे तिसह ओले, तीळ भाजुनी त्यात वाटले
कवठ गुळाचे मिलन झाले, पंचामृत त्या जवळी आले
वास त्यांचे हवेत भरले, अंतरी, आण्णा अधीर जाहले!

भिजल्या डाळी नंतर आल्या, काही वाटल्या काही
मोकळ्या काही वाटुनी सुरेख तळल्या कोशिंबिरीच्या
ओळी जमल्या शुभ्र काकड्या होत्या किसल्या, मुळा
कोवळा मिरच्या ओल्या

केळी कापून कापून चकल्या केल्या, चिरून पेरूच्या
फोडी सजल्या एकरूप त्या दह्यात झाल्या, भाज्या
आल्या आळु-घोसाळी रानकारली वांगी काळी, सुरण
तोंडली आणि पडवळी

चुकाचाकवत मेथी कवळी, चंदन बटवा भेंडी कवळी



फणस कोवळा हिरवी केळी, केळी कजुगरांची गोडी
निराळी दुधी भोपळा आणि रताळी किती प्रकारे
वेगवेगळी

फेण्या, पापड्या आणि सांडगे, कुणी आणुनी वाढी वेगे
गव्हल्या नकुल्या धवल मालत्या, खिरी त्यांच्या
शोभत होत्या शेवायाच्या खिरी वाटल्या, आमट्यांनी
मग वाट्या भरल्या

सार गोडसे रातंब्याचे, भरले प्याले मधुर कढीचे
कणीदार बहू तूप सुगंधी, भात वाढण्या थोडा
अवधी.....

ग. दि. माडगूळकर

My third year of diploma in Hotel Management. My friends and I bunked some classes and went to Lonavla, Mulshi dam. We enjoyed our day, it was fun, full on entertainment. After enjoying till we all got tired, we returned to Lonavla station. We were waiting at the platform for the local train and as it came in, we were shocked to see what we did. Principal maam and other faculty members got down from the train. My friends and I stood in a complete state of amazement and shock. Nobody had anything to explain. Our teachers gave a smile and moved ahead as they had come to attend a marriage ceremony in Lonavla.

Next day in college everyone was profusely sweating because we were scared to face the reality. As we had estimated, in the end everyone got shouted at for "bunking" the lectures.



Chef Sunder Srinivasan
Assistant Professor



A treasure hunt was conducted by our library team. It was conducted by the library committee.

Principal Ma'am helped in starting the event in good spirit with her motivational words. The faculty in charge for the library activities were also present for the hunt. The starting point was the library. The clues were hidden in the library itself, the kitchens (BTK, STK, BAKERY), corridors, cafeteria, staff rooms, classrooms and many more places. The event started at 4pm, after the students and faculty were done for their day so that the hunt would not cause any disturbance. The event lasted for about an hour. Students readily kept away all their days exhaustion and enjoyed the game to its limit. The faculty felt satisfied at the end of the event because the students fully enjoyed the hunt and the faculty also appreciated their efforts. The winning team were given chocolates to celebrate their success. The participants clicked a photo in the end with the faculty and Principal ma'am as remembrance.



NSS

The National Service Scheme (NSS) is an Indian government-sponsored public service program conducted by the Ministry of Youth Affairs and Sports of the Government of India. Aimed at developing student's personality through community service, NSS is a voluntary association of young people in Colleges and universities. They conduct all social service activities and camps during the academic period.

The NSS officer of AISSMS is Mr. Manoj Suryawanshi. He inspires various students from the college and encourages them to engage in social activities.

The various activities conducted under NSS during 2019 were:

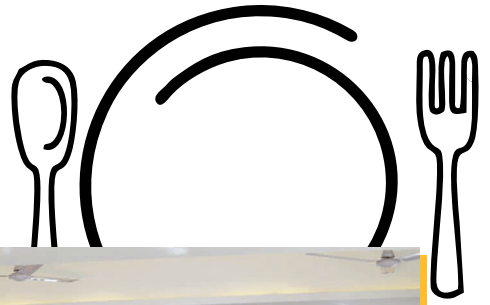
- River cleaning campaign
- Swachata Abhiyaan
- Kolhapur Flood relief collection
- Tree plantation
- Blood donation on campus
- World yoga day celebration
- World AIDS Day – Awareness about AIDS
- World Tourism Day
- World No Tobacco Day
- Awareness on Road safety
- Winter camp at Kudalewadi

These are the various activities through which the youth of AISSMS contribute towards the society. Go on NSS we are proud of you!!!

NSS Committee



Formal Lunch



TY BSC I

Formal Lunch by TY BSC I Students was based on the theme 'GULF EXPO 2020'



TY BSC II

Formal Lunch by TY BSC II Students was based on the theme 'PEACE'



Final Year CT

Formal Lunch by Final Year CT Students was based on the theme 'ROYALS OF INDIA'

CZ Patel College of Business & Management

AISSMS College of Hotel Management & Catering Technology participated in "Aroma-2019 – A Chef Competition for Hospitality Students" organized by CZ Patel College of Business & Management, Anand, Gujarat in October 2019. Our college was represented by Aniket Nagawade and Bhushan Gavitt with faculty coordinator Chef Sunder Srinivasan. The team participated in three competitions viz. The Chef in You – a three course vegetarian menu from Indian regional cuisine, The Magic Box – a three course menu from any specific International cuisine and a surprise competition using Amul products. The students were

challenged with various innovative tasks, team work and time management during the individual competitions. The competitions saw ten teams participating for the top spot. Our college secured the 'Champions – Runner-up' position for this event.



Bhushan Gavitt
Chef Sunder Srinivasan
Aniket Nagawade



We were hosting a formal dinner, a wedding reception. There is a cake which had to be cut at the end of the reception, as a part of the ceremony. So, after we finished serving the head table, the bride who was extremely stressed out, asked one of my supervisors to go ahead and cut the cake. My supervisor who was unaware of the British culture just went ahead and cut the cake. Seeing him cutting the cake, the groom turned around and asked him why was he cutting the cake, they should be doing so. It is always the bride and the groom who cut the cake. My supervisor hesitated to take the blame on him but had nothing to explain to the groom. In the end, we had to compensate the entire ceremony for them even though the bride who was stressed asked my supervisor to cut the cake but later denied that she hadn't asked him to do so. It was actually a very stressful situation for us, but when I look back now, I find it pretty funny.

Mr. Sumit Dua
Assistant Professor

Chandiwala Hospitality Ensemble 2019

Banaridas Chandiwala Institute of Hotel Management and Catering Technology, New Delhi organized "Ensemble" which was their inter collegiate event from 16th to 18th October 2019. It provided an opportunity to aspiring Hotel Management students by giving them a platform to demonstrate their knowledge, skills and talent leading to enhanced learning from each other's experience and expertise.

It gives me immense pleasure to inform that the students of All India Shri. Shivaji Memorial Society's College of Hotel Management and Catering Technology, Pune had also participated along with other colleges from all over India. A team of six students Rutuja Kamble, Tushar Lokhande, Mohammad Mukhtiar, Sanket Raut, Kartikey Nalawade and Kaustubh Darekar along with faculty incharge Mr. Suraj Mhashilkar represented our institute.

The students participated in all the events and won prizes in 6 competitions.

Following were the competitions where we won at the Chandiwala Hospitality Ensemble 2019:

- Zone Barwizard Bar Challenge- First Prize
- Food Service India: Biryani Competition- First Prize
- Taj Hospitality Brain Twister- Second Prize
- Dress the Cake in 90 minutes- Third Prize
- California Walnut Festive Culinary Challenge- Third Prize
- Asian Culinary Challenge- Third Prize

It was an excellent learning experience for all the students. We are grateful to our Principal Dr. Sonali Jadhav to give this opportunity and our faculty members who constantly guided and supported us.



Training Diaries

India's most prolific and busiest business hotel Trident Property of Oberoi Group at Nariman Point was my destination for the 4 month internship of my BSc hospitality Studies course. After qualifying the 3 rounds interview process among 400 applicants I was selected for this prestigious property. My internship started on November 14, 2018. Initially I was explained about my job profile through the induction process and later allocated to a particular department. During my time here, I worked in two departments, Food and Beverages and Housekeeping. I learned a lot about guest handling, knowledge about alcoholic beverages, different types of buffet setups and many more things in food and beverage department. In housekeeping I got an opportunity to work on club floors where only VIP's are accommodated. I also learnt a lot about how to coordinate with Front office and how to handle guest requests. I interacted with a great number of guests and acquired many memories, learning unique aspects on hospitality in the process. One such interesting instance was when I was working in the banquets and a guest saw ants in a container kept on the buffet. The Banquet Manager and senior captains assured her about the food standards and tried to pacify her. I understood that even at such glamorous properties, such common place problems occur, but are handled with great wit and panache. One more incident in housekeeping department where due to an electrical mishap caused by a guest there was a blackout on the entire guest floor. The floor executive calmed the other guests and explained the situation to them and apologised for the inconvenience caused. Handling crisis with calm composure is an important lesson learnt here. The work culture at the Oberoi is guest centric. Every employee does his or her utmost to achieve guest satisfaction. Good performance is appreciated by giving "Star Employee" of the month awards



Oberoi is a property where one learns a lot about humility, self confidence, perfect grooming and most importantly serving the guest with utmost warmth. In appreciation of my work during the internship I was awarded best performer by the Oberoi hotel. It was an amazing experience working with the Oberoi Group, as I got an inside view of the hotel industry through a leading hotel brand.

Saee Joshi
TYBSc 1

Alumni talks

Graydon Rodriguez

Our students Rajan Ambadkar, Chinmayee Deshpande and Mehek Bhatia went to The Ritz Carlton, Pune to interview our Alumni Mr. Graydon Rodriguez who is the training manager. Our students interviewed him about his life and career after graduating from AISSMS.

Rajan Ambadkar: Take us through your professional journey after graduating from AISSMSCHMCT

Graydon: I graduated from AISSMS in the year 2009 and I was fortunate to get into Marriott International and join the courtyard Marriott Hinjewadi. I worked there beginning as a housekeeping associate and then moved to front office. I worked there for around 3 years. I then moved overseas to Courtyard Marriott Saudi Arabia, Riyadh. I worked there in front office as a supervisor and assistant manager. In 2012, I moved to Ritz Carlton.

Chinmayee Deshpande: Tell us about a time you led by example?

Graydon: When Ritz Carlton was a pre-opening property everybody was busy putting things in place and a lot of manual work was being done. Every employee used to get tired after a certain amount of lifting. That time I took an initiative and called every manager and employee including myself to help with the work. After the work was done employees came to me and said you were truly motivating and it's not that managers cannot do manual work.

Mehek Bhatia: How do you motivate people?

Graydon: I've always tried to give credit and recognition to every job well done. I feel that every associate should treat their workplace as their own. A little push in every briefing can also do the magic.

Rajan Ambadkar: When a challenging situation arises with a customer, what are the steps that you take to work through it?

Graydon: The one thing I mostly stress on, is listening to the guest with empathy. Guests usually only want to be listened too. Listening pacifies the guest, not completely I would say, but drastically. After I've understood the situation, I apologise to the guest and accept any mistake my subordinate associate would have done. I try and rectify it. I give it my complete attention until I've satisfied the guest.

Chinmayee Deshpande: How would you keep yourself up to date on changes in our industry?

Graydon: Well I feel that the best way to keep up to date is talking to your guests, because our guests travel a lot around the world and come across a lot of stuff. Another way is magazines and internet that cover the new trends all the time.

Mehek Bhatia: What piece of advice would you like to give to our students?

Graydon: For our students I would say that understand what you want and follow your heart. If you like something do it and follow your dreams no matter what.`

Rapid Fire round

Favourite dish: Mousaka.

Favourite holiday destination: Dubai.

Favourite restaurant: Three Kitchens, Ritz Carlton, Pune.

Favourite sport: POLO



Our next alumni is Ms. Charutha Jadhav who graduated in 2015 and is now an Entrepreneur.

- **Take us through your professional journey after graduating from AISSMS.**

After graduation I started working with The Gateway Hotel Hinjawadi as a GSA. After that I was working at the Vidorra Hospitality as an Asst. Marketing Manager.

- **Tell us something about your last job, other than money, that would have inspired you to keep working there?**

It was about hardcore marketing for 3 different hotels in different cities where our target customers were business travelers. But this job inspired me to think about starting my own business.

- **How did people react knowing a hotel management graduate has taken up pressery as her career?**

People do ask a question but they also think that hotel management is about becoming a chef and we are supposed to know the recipes of all kinds of foods.

- **What made you decide to take up pressery?**

When I decided that I'm going to start my own business, product identification wasn't done and that is when my dad suggested me this product. After doing some research and studies I realized that this is a zero waste product benefiting humans as well as animals. The byproduct of it is used as cattle feed.

- **What was your key driving force to become an entrepreneur?**

Doing anything by your own, you're responsible for any kind of action.

- **What is your favorite aspect of being an entrepreneur?**

Well there are three:

- 1) There is no time binding,
- 2) You are responsible for everything.
- 3) The fun part is we can take holidays as per our schedules, but still we rarely get that.

- **What has been your most satisfying moment in business?**

The most satisfying moment for me was my first six digit pay cheque.

- **What book has inspired you the most? (Or, what is your favorite book?)**

Idli orchid ani me is one of my favorite books, but other than the book, the person who inspired me is Mr. Sharad Tanadale, he is YBI young entrepreneur of the year. This man came from a rural background, completed his engineering, started his own business and took it to the level where he achieved this award.

- **What habits helped make you successful?**

Patience, consistency, accepting rejection and plan of work.

- **What piece of advice would you give to college graduates?**

Do whatever you want and you should enjoy your work. Whether it's hard or it's easy. But also you should be practical and aware about what's going on in your surroundings.

Charutha Jadhav
Owner at Venust Oils

Our Alumni Mr. Tushar Patil is a Unique professional i.e. a Sake Sommelier currently working in Maldives.

• **What is the difference between a sommelier and a sake sommelier?**

I would say that there is not much difference, as sommelier expertises in wines similarly sake sommelier expertises in sake. But, being a sake sommelier when I talk, I need to start from scratch while explaining to guests because sake is something which is not very popular amongst guests.

• **Where did you get the training of a sake sommelier?**

I completed my certification from SSA (Sake Sommelier Association) which is the first organisation

Based outside Japan that is solely committed to sake education and promotion based in London. But for me, I went to Malaysia for my education and exam where SSA is a partner educator.

• **What were the challenges you faced during pursuing this course?**

For me the main challenge which I faced was learning Japanese terms, and I still struggle with that while reading some sake labels. But you always get support when you're doing something good which I got a lot from my managers and colleagues when I was preparing for my exam.

• **How often do people prefer sake over a normal wine?**

That is the real struggle because as I said sake is a growing product. You will find Japanese outlets in most of the hotels these days, but people come only for food. Very rarely will they go for sake with their food. 30 out of 100 people will prefer sake with the right food. But I personally believe that this trend will change in the upcoming days.

• **What food is sake paired best with?**

Sake is a very versatile beverage. It goes very well with all kinds of cuisines if paired with the right kind of dish. But mostly it will go very well with Japanese and Asian food from China or Thailand and so on.

• **What beverage do you prefer to sip on personally?**

I personally enjoy drinking gin and I'm very loyal to it. But when I am back in India, Old Monk is what I prefer.

• **What are the perks of being the only certified sake sommelier in India?**

I will not say I'm proud of that but yes, I will say I'm happy with that. I look towards sake as bigger picture in future. So, I'm sure there will be a lot of people going for it and we will find more sake sommeliers in India.

• **What piece of advice you would like to give to college graduates?**

To the fresh graduates I would like to say that do what you like to do in life. Give your 100% in any department you're working or planning to work after graduation.

Tushar Patil
Sake Sommelier

Our Alumni Mr. Rohan Rege is currently working as a Beverage Manager at the uber-luxury Hotel Ritz Carlton, Pune

• **Take us through your journey after graduating from AISSMS**

My initial days were difficult, filled with ambiguity and could sometimes get demotivating.

I managed to hold on only to realize there was no better feeling than watching a satisfied guest leave my restaurant later realizing there was no field I was better suited for. From here on there was no looking back.

I took up responsibilities where ever possible & took the effort to teach myself something new each day.

Follow your passion and success will follow!

• **Could you walk us through the process of designing a new menu?**

Understand the concept of the restaurant/ bar and be true to the concept.

Understand what different you can do from your competitors and how you can stand out in the market.

Be realistic in terms of availability and practicality of execution and preparation of the dishes/drinks.

Compile a list of 10 – 20 items and shortlist the 6-8 of the best from the list.

Always be open to feedback and take the criticism as an opportunity to improve yourself.

Training the team on the menu & building a strong SOP is key to ensuring consistency.

• **What are the trademarks of a high quality food service?**

Never compromise on quality, never take short cuts or cut corners.

Understand your guest preferences by asking the right questions. ALWAYS WRITE DOWN AN ORDER!!

Go the extra mile to fulfil their expectations and where possible above and beyond the usual protocol to wow someone.

Always check for feedback and customer satisfaction. Replace a dish if needed.

To be honest we all make mistakes or forget someone's order. The best service recovery is to build a rapport with your guests, introduce yourself, learn the guests name and just be downright friendly and confident. It never fails to get you off the hook during such a situation.

• **Could you describe the drinks you have designed that you're most proud of?**

When I'm standing behind the bar on a busy Saturday night with around twenty orders to dispense within the next 5 min and a fussy guest walks up to the bar and tells me about a great drink he had elsewhere, that's not on my menu and starts flooding me with preferences and specifications, asks me if I can make it. I somehow manage to cram his order in and do a better job than what they were expecting. That for me is a proud moment.

The next proud creation stands when my drinks are compared to award winning bars from New York or London like the Aviary bar or Night Jar or Dead Rabbit and the guest tells me I did a better job than them!

- **Describe a situation where you had to deal with a restaurant emergency and how you dealt with it?**

So far it's been pretty smooth sailing. The one hiccup/traumatizing moment in my career was when a completely drunk guest walked into my bar stark naked and couldn't remember his room number. It was more embarrassing for me, trust me...but you probably want to leave this story out of the college magazine

- **What beverage do you personally prefer to sip on and why?**

The Boulevardier cocktail – At first its repulsive, the flavour makes you wonder why anyone would even pay money for this. But as your palate gets more refined you learn to appreciate the bitter sweet flavours as they grow on you.

If its not a cocktail then my go to is definitely a good Bourbon, straight up.

- **Tell us how is it different to work in Ritz Carlton than it was in JW Marriott.**

Being part of the same mother company it's still a world apart. The Brand Standards, the attention to detail, the targeted customer and the price segment.

JW had more of a casual approach while the Ritz is more formal. While both are incomparable and impeccable in terms of customer focus, both are on the top of the luxury segment though it still took a couple of months to settle in.

- **Who is your idol and what thing inspires you the most ?**

Two people I look upto in the industry are

Ranim Ben Romdhane – Sr Director of restaurants and bars – For his stern professionalism and his flawless and impeccable attention to detail. Without ever having to raise his voice, with the most polite tone and a smile on his face he can make an entire hotel shudder and yet people do not fear him, they look upto him!

Pankaj Balchandra – For his onjob professionalism while cracking the wildest jokes and keeping the morale soaring!

- **“How would you keep yourself up to date on changes in our industry?”**

Social Media, Instagram, Be in touch with professionals from across the globe (facebook makes this super easy to connect with virtually anyone) , explore and go out, experience as much as possible.

- **What piece of advice would you give to our college graduates?**

Follow your passion and dreams. Work hard and never give up. Hotel management has got to be the most fun, engaging & entertaining job ever!

Besides no job was ever easy...Trust me you can ask my fellow IT, Engineering, Lawyer friends they all hate their jobs :D

Rohan Rege
Beverage Manager
Ritz Carlton, Pune

Life happens while we are busy planning things..!!

I was doing my job pretty well but deep down in my subconscious, I wanted to do something different & I guess life also had something else planned for me.

I was once offered to shoot for a magazine & the topic was mocktails. After that shoot, I got an insight into Food styling & thought of taking it as a career choice, till then I was not having any idea about 'Food styling'. But believe me, taking food styling as a career choice was not an easy task. But as they say "Choose a job you love & you will never have to work a day in your life..!"

I was passionate about Food & Beverage even before joining hotel management..!

My college journey was fantastic & I'm specialised in Beverage Management. I was a 2nd rank holder in a national competition of mixology.

Currently I'm working as "Food, Beverage & Product stylist" for advertising & branding across India.

Brands worked for -

- JW Marriott
- Mother's recipe
- Bon Vivant
- Mapro
- Tasty Bites
- Chitale Bandhu
- Mealfaster



Omkar Antre
Food & Beverage Stylist

The Stack Cake



In the high Appalachian Mountains, lived an economically deprived community. Sweet treats or confections were only consumed on major festivals. Weddings were one of the events where a Wedding Cake was must.

Being economically unstable, they found out a variation for the Wedding Cake. Friends and family each would bring a layer for the cake, and the bride's family would spread apple preserves, dried apples, or apple butter between each layer. The greater the number of layers, the more popular the couple was considered!

It is thought to have originated in the Beaumont Inn of Harrodsburg, Kentucky. A stack cake looks like a stack of thick pancakes. Many types of cake layer recipes exist from sponge-like layers of cake to cookie dough-like ones; sometimes a stack cake includes many variations and flavors. One recipe from the Bluegrass region utilizes a sorghum molasses based gingerbread type cake. Stack cake parties that do not involve a wedding occur irregularly but typically serve as a way for people to exchange recipes and gossip. Its use is not limited to Kentucky cuisine but all of Appalachia.

In order to accommodate the typical seven or eight layers, each layer was sometimes pressed very flat. A few of the more common flavorings used were ginger, apple and molasses.

The practice of stack cake creation in the region has all but disappeared. It has lived on through local organization and church cookbooks throughout Appalachia, and has been passed down through families. Renditions of the concept are being popularized in some haute cuisine restaurants and magazines. This vintage cake surely needs a comeback in the market. Although there are numerous other apple sweets, this stack cake carries a different culture and legacy.

The Chocolate Mayonnaise Cake

Yikes!! Mayonnaise in cake? Sounds horrible right? But don't let that scare you away. Because, as weird it sounds... the better it tastes.

So why mayonnaise in a cake? The Chocolate Mayonnaise Cake became really popular during World War II when some food staples such as eggs and butter were in shortage and housewives had to compromise with what they had on hand. According to food historian Jean Anderson this cake is also called as the "Depression-Era Dessert".

Another story goes like this....

Hellman's Company, a popular mayonnaise brand at that time "invented" this cake to promote their product. The wife of a company salesman made this cake and simply called it the "Chocolate Mayonnaise Cake" - It was awarded the most popular recipe of the 20th century.

Mayonnaise which is nothing but eggs and oil, are pretty much in every cake recipe and it truly makes the cake moist and decadent. This cake turns out denser than others and doesn't even leave any traces of the mayonnaise flavor!!

Now, not such a popular dessert, has come back with a bang as vintage cake. Even though Hellman's might not have invented the cake, the company at least deserves recognition for making it popular.

Chinmayee Deshpande

TY BSC I

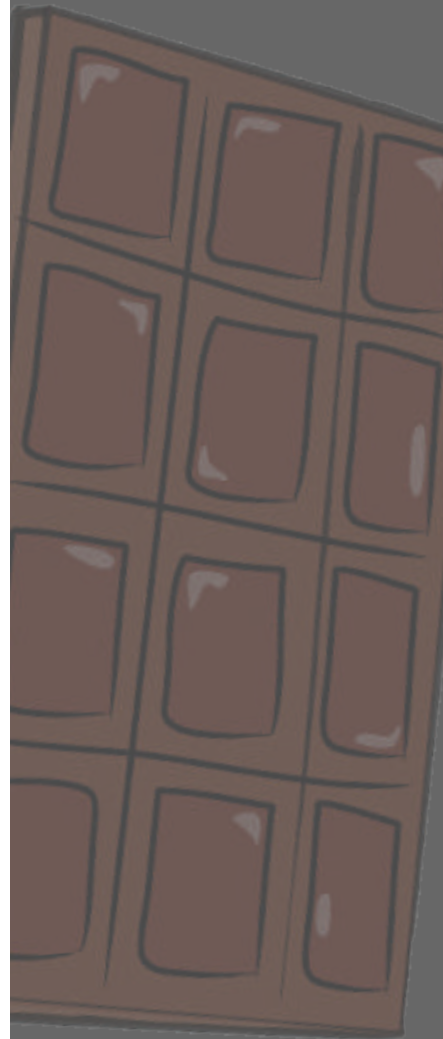


Photo Gallery



French Entremet Workshop



Beverage Competition

Free Wi Fi



Alumni Meet 2019

Run to give Marathon



Fresher's 2019



Atithya 2019



Sports Day

“ Great minds must be ready not only to take opportunities, but to make them. ”



AISSMS CHMCT team visited
Le Meridien Mahabaleshwar
Resort and Spa as a part
of faculty up-gradation program



Team
AISSMS CHMCT
celebrated
'Secret Santa', a
recreational activity
for the associates. Everyone received
exciting gifts from 'Secret Santa!'





Dr. Milind Peshave

Dr. Milind Peshave was awarded the title of 'Best Faculty of the Year 2018-19'. The award was presented to him in the ceremony of 'AISSMS Excellence Awards 2019'



Dr. Rasika Gumaste

Prof. Dr. Rasika Ravindra Gumaste has recently published a textbook on 'Principles of Management' to give a detailed insight of management as a subject. She is also a co-publisher of another book specifically crafted for Bsc HS course, First Year, named 'Rooms Division Techniques'



Dr. Meyola Fernandes

Dr. Meyola Fernandes has been awarded a PhD in Hotel Management. Title of her research was "A study of modern practices adopted and implemented by the hotel housekeeping department and their impact on guest satisfaction - with reference to 5 star hotels in Pune and Mumbai".



Dr. Honey Tyagi

Dr. Honey Tyagi has co written a book on one of the core subjects of hospitality named Basic Rooms Division. She was also awarded a PhD in faculty of management studies. The title of her research was "An Analytical study of outsourcing housekeeping services in Hotels and its impact on guest's satisfaction (with reference to Pune City)"

Star Associates



Dr. Prerna Bhautik

Dr. Prerna N. Bhautik has been awarded Ph.D from Rashtrasant Tukdoji Maharaj Nagpur University, Nagpur under the guidance of Dr. (Mrs) Sabiha A Vali.

The title of her thesis was - "Implementation of Occupation Safety and Health guidelines in selected Tourist hotels in Maharashtra."



Mr. Ajay Dangat

Mr. Ajay Dangat was awarded the title of 'Best Senior Clerk of the Year 2018-19'. The award was presented to him in the ceremony of 'AISSMS Excellence Awards 2019'



Mr. Ramesh Salunke

Mr. Ramesh Salunke secured 1st rank in the category of Best Peon of AISSMS CHMCT. The award was presented to him in the ceremony of 'AISSMS Excellence Awards 2019'.

Fresh Arrivals



Ms. Chhavi Sahai

Ms. Chhavi Sahai has completed her Diploma in Hotel Management from IHM Kolkata. She has worked across hotel chains like the Taj Mahal Delhi as an Executive Housekeeper and Taj, West End Bengaluru as Assistant Manager Housekeeping. She has also worked in Lemon Tree Pune. She has also taught as a visiting faculty at T. JOHN College and SJES College at Bangalore. She has a good industry experience in the Housekeeping Department.



Ms. Sheetal Gupta

Ms. Sheetal Gupta has completed a Diploma in Hotel Management & Catering Technology from MSIHMCT, Pune, in 1993. She has worked in Country Club, Accuro Specialist services and Melia in Dubai. She has also worked in Den Hotel in Bengaluru. She has an all-round experience working in front office operations, concierge, communications, food and beverage, meeting and events in Dubai. She has excelled in planning, organizing, devising and implementing policies and procedures.



Ms. Chitra Sharma

Ms. Chitra Sharma has completed Diploma in Hotel Management and Catering Technology from Mumbai Board of Technical Education. She has worked in IIHM Pune as a group tutor. She has also worked in IIHM Bengaluru, Edify School Amravati, Tirpude College of HMCT Nagpur and has an Industry professional experience of 14 years. She has an all round experience of General Management, Waste Reduction, Business and Revenue Growth and also Recruitment and Training.

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. Statement of ownership and other particulars about yearly magazine published by AISSMS's CHMCT, as required under Rule No. 8 of the registration of newspaper (central) rules 1956 form No. 4.

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Principal
Dr. Sonali Jadhav



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