



All India Shri Shivaji Memorial Society's  
College of Hotel Management & Catering Technology  
55-56 Shivajinagar, Pune - 411005



# COLLEGE CASSEROLE

10<sup>th</sup>  
ĀTITHYA

*More to come..*

Campus Buzz

AISSMS Shining

Art Archives

Industrial Training Diaries

ANNUAL MAGAZINE 2017-18

VOL : VI



# Founders of All India Shri Shivaji Memorial Society

Estd. in 1917



**Rajarshi Chhatrapati Shahu Maharaj**  
Maharaja of Kolhapur



**His Highness Shri Madhavrao Scindia Maharaj**  
Maharaja of Gwalior



**His Highness Sir Tukojirao Maharaj**  
Maharaja of Indore

# OFFICE BEARERS OF

All India Shri Shivaji Memorial Society, Pune



**Shri Shahu Chhatrapati, Kolhapur**  
President



**Shri Sambhajiraje Chhatrapati**  
Vice - President



**Shri Malojiraje Chhatrapati**  
Honorary Secretary



**Shri Suresh Pratap Shinde**  
Honorary Joint Secretary



**Shri Ajay Uttamrao Patil**  
Treasurer



**Shri V. B. Patil**  
Chairman, Governing Council



**Shri Sahebrao R. Jadhav**  
Chairman, Managing Committee



## Encouragement From Our President

It gives me personal pleasure to convey my felicitations to All India Shri Shivaji Memorial Society's College of Hotel Management and Catering Technology on the occasion of the sixth edition of its college magazine, "COLLEGE CASSEROLE".

Keeping in line with AISSMS College's objective of ensuring holistic development of young minds, College Casserole is one such initiative. I am certain that the students have added varied flavours and presented a page turning magazine.

I take this opportunity to congratulate AISSMS CHMCT for being accredited by NBA for 5 years. This is a big achievement for the college.

Wishing you all the very best for future endeavours!

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



## Encouragement From Our Honorary Secretary

It is heartening to know that AISSMS College of Hotel Management and Catering Technology's annual magazine "COLLEGE CASSEROLE", has successfully completed five years and I express my pleasure on this occasion.

I am gladdened by the efforts made by all those associated in helping the magazine materialize. The efforts made by the teachers and students for this wonderful magazine are much appreciated.

I wish each of you all the best and abundant success! I look forward to read the magazine.

**Shri Malojiraje Chhatrapati**  
Honorary Secretary  
All India Shri Shivaji Memorial Society



## Encouragement From The Principal

At the outset, I would like to congratulate all the students for a successful release of sixth edition of college casserole. I am sure it will meet the benchmark standard set by the preceding edition.

I have a strong belief that all talented young minds are capable of limitless bounty which can be put to immense creativity. The magazine is the image of creative energy put into action. A glimpse of college life in the interesting writeups is what makes Casserole an entertaining read.

I am sure that you will be excited to flip through the pages!!

Have an enjoyable read.

**Dr. Sonali Jadhav**  
Principal  
AISSMS College of Hotel Management  
& Catering Technology

# All India Shri Shivaji Memorial Society, Pune-5



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

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

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

## **Our Family**

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

# AISSM 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.

For the fifth consecutive year, AISSMS College of HMCT featured in The Week magazine's "List of Top Hotel Management Institutes in the Country".

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

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

**NBA Accreditation:** The BHMCT Course has been accredited by NBA for five Academic years from 2017-18 to 2021-22



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

<b>Name</b>	<b>Designation</b>
<b>Shri. Digvijay Raje Bhosale</b> Member, AISSM Society, Shivajinagar, Pune-5	Chairman
<b>Shri. Malojiraje Chhatrapati</b> Hon. Secretary of AISSM Society, Shivajinagar, Pune-5	Secretary of the Management
<b>Dr. Milind Peshve</b> , Associate Professor	Head of the Department
<b>Mrs. Rasika Gumaste</b> , Assistant Professor	Teaching Member
<b>Mr. Sunder Srinivasan</b> , Assistant Professor	Teacher Member
<b>Ms. Prachi Wani</b> , Assistant Professor	Teacher Member
<b>Mr. Ajay Dangat</b> , Senior Clerk	Non - Teaching Member
<b>Dr. Prafulla Pawar</b> Dean, Faculty of Management Savitribai Phule Pune University	Local Member (Education)
<b>Dr. Seema Zagade</b> Research Guide, Savitribai Phule Pune University	Local Member (Research)
<b>Mr. Amber Rode</b> proprietor, le Petit Amour	Local Member (Alumni)
<b>Mrs. Vineeta Date</b> Trustee - Environment Conservation Association	Local Member (Social Service)
<b>Dr. Arun Sherkar</b> , Associate Professor	Coordinator IQAC
	President, College Student Council
<b>Mr. Aniket Sonawane</b>	Secretary, College Student council
<b>Dr. Sonali Jadhav</b> , Principal	Member Secretary

**Result Analysis 2016-17**

<b>Sr. No</b>	<b>Course</b>	<b>Class</b>	<b>Total students</b>	<b>Pass</b>	<b>Pass%</b>
1	BHMCT	FYBHMCT	61	55	90%
2	BHMCT	SYBHMCT	49	44	83%
3	BHMCT	TYBHMCT	46	39	83%
4	BHMCT	Final Year	31	27	87%
5	Bsc Hs	FY BScHs	114	104	91.2%
6	Bsc Hs	SY BScHs	95	84	88.4%
7	Bsc Hs	TY BScHs	83	54	65.1%

**ALL INDIA SHRI SHIVAJI MEMORIAL SOCIETY'S  
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55-56, Shivajinagar, Pune-411005**

**AISSMS CHMCT  
Student Council**



**Intake of students 2017-18**

Sr. No.	BHMCT	Intake	Actual Admitted
1.	First Year	60	63
2.	Second Year	60	58
3.	Third Year	60	47
4.	Fourth Year	60	49
	<b>Total:</b>	<b>240</b>	<b>217</b>
	<b>B. Sc. H. S.</b>		
5.	First Year	120	120
6.	Second Year	120	116
7.	Third Year	120	92
	<b>Total :</b>	<b>360</b>	<b>328</b>
	<b>MHMCT</b>		
8.	First Year MHMCT	24	
9.	Second Year MHMCT	24	2
	<b>Total :</b>	<b>48</b>	<b>2</b>
	<b>GRAND TOTAL</b>	<b>588</b>	<b>547</b>

# Editorial

It gives us immense pleasure to publish the 6th edition of our College Casserole for the year 2018.

The Magazine is an intensified version that gives the fellow students a platform to showcase their perceptions regarding the latest trends and ideas. It also is a great initiative for the teachers to spread their knowledge to the mass media.

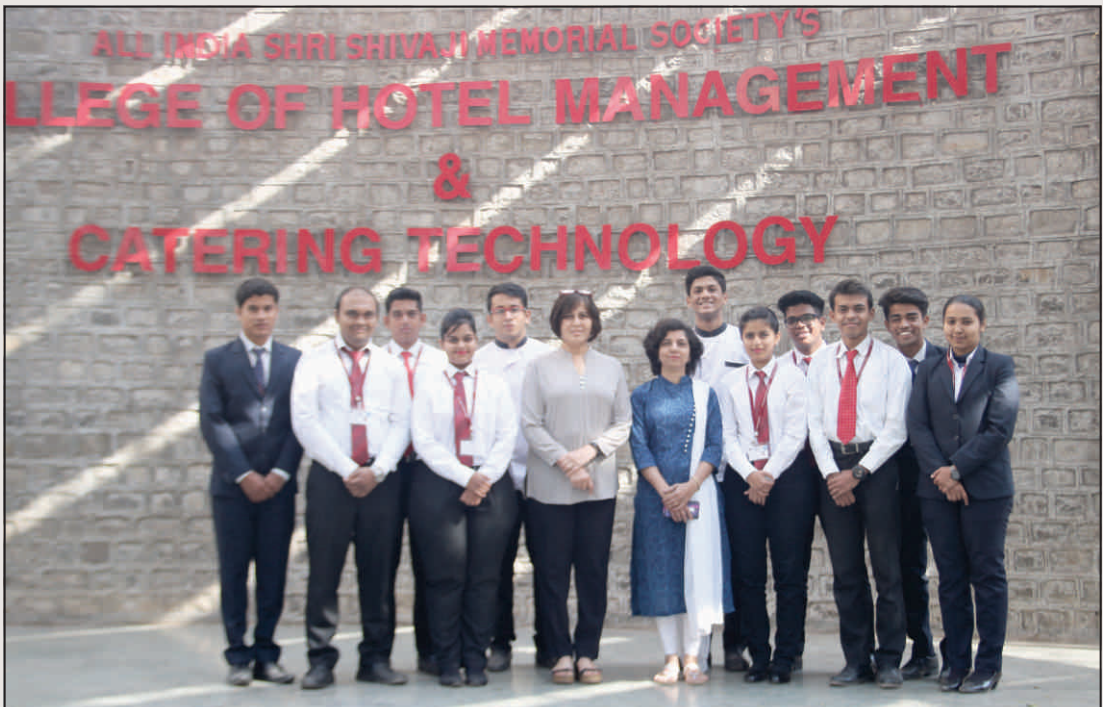
Students have worked diligently to help you experience the flashbacks of the college events and achievements during the year 2017 - 18.

We have consolidated a blend of crosswords, poems, paintings, inspirational articles and photographs contributed by an enthusiastic team of students, faculties and alumni. It is a great manoeuvre to support the students to express their thoughts.

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

Forthwith, we hope you enjoy our casserole as you flip down our memory lane.

## Editorial Team



# Batch Photos

**BHMCT**



**BScHs - I**



**BScHs - II**



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# **NBA Accreditation – A fascinating journey!!!!**

## **Congratulations Team AISSMS CHMCT on acquiring another feather in our cap.**

Yes.... Now we are accredited by the National Board of Accreditation, New Delhi. It's indeed a matter of pride to share with you that we are the only Hotel Management College in Maharashtra and the second in India to have achieved this accreditation. Kudos to all the stake holders.

When I look back at the entire journey of NBA accreditation, I bet that it was a rigorous and a very unpredictable process. Even thought of it sends shivers in me. It all started way back in 2010 when the college applied to the NBA for accreditation followed by the expert committee visit in February 2013. We all were so relieved after the visit since we were able to make our mark in front of the committee and were sure about getting a good score. However, unfortunately, to our surprise the committee for all Hotel Management colleges was dissolved and the results were held. In the meanwhile, as you all are aware, we applied for NAAC and secured an "A" grade.

However, we had not given up on the NBA front and were doing repeated follow up with them. Hats off to the perseverance and tireless efforts of the management and our Principal Dr. Sonali Jadhav that gave us some ray of hope in 2017 when NBA acknowledged our plea and decided to appoint a committee to revisit our college. Finally.... we had a breakthrough. As such, after favorable NAAC accreditation, our spirits were high, we were much more matured in our operations & processes and above all, we had developed a great faith and belief in our team who was extremely charged up to pull the socks and get ready for the ultimate NBA accreditation.

By now, the entire college resembled a war base station where every team was busy planning strategies, giving instructions, defending mock audits, counters and encounters happening at all stages of the hierarchy and with a common objective to put the best foot forward and to surpass the expectations of the NBA peer team. In an effort to do so, we left no stone unturned and explored all opportunities to get inputs from experts and conduct simulation audits to be better prepared for the visit. Moreover, all this had to happen balancing the teaching – learning process of the college.

The process on one side witnessed a lot of anxious moments where we had to defend our stand and explain the same to the auditors to their satisfaction and on the other side, it was clubbed with moments of great pride when the members appreciated the processes of the college along with the delicious food that was cooked and served to them by our students. We were pretty confident of our performance but our fingers were crossed.

Finally, on 2<sup>nd</sup> of February, 2018 the day arrived when we received an email from NBA stating that the BHMCT programme at our college has been accredited by the NBA for a period of 5 years till 2022. I need to specifically mention here that it is very unique for a private college to have received NBA accreditation for 5 years which corresponds to a score in the top bracket.

**I take this opportunity to congratulate and thank all the stake holders for this achievement.**

**Dr. Millind Peshave – NBA Coordinator.**

## Words of Wisdom

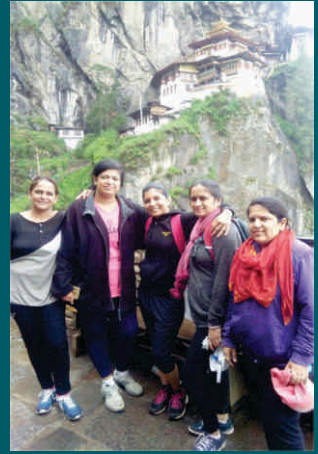
### My visit to the only carbon negative country.....Bhutan

Bhutan is a serene and naturally blessed country on the Himalayas' eastern edge from subtropical plains to steep mountains and valleys. It is known for its monasteries, fortresses or dzongs (pronounced as zong). The only country probably in the world which measures its GDP through happiness quotient of its people. It is also famous as it is the carbon negative country.

We took a flight from Delhi to Paro by Druk Airways and the Himalayan ranges could be seen for about half an hour during the journey. The flight attendants act as your guide informing about the peaks of the magnanimous mountain ranges. The Paro airport is the international airport and as soon as you get down from the plane the scenic view mesmerizes you. The airport is very small but retains its old world charm with traditional architecture and all the employees dressed in traditional uniforms. The country is an excellent blend of modern and old Buddhist culture. The people of Bhutan take great pride in displaying their traditional outfits, love for their country and their king. Every shop and government administrative office displays the photo of their beloved king and his family.

The most important attraction and the one on each travelers bucket list is the Tiger Nest Monastery. It hangs on a cliff and stands above an enchanting forest of blue pines and rhododendrons. As this beautiful and very exceptional monastery is a difficult climb over the hill (900 meters), a pony can be arranged for the ride up, but only until the cafeteria. From then on, it is another steep walk and some narrow stairs towards the monastery. The view of the Paro valley from here on is breathtaking, and the atmosphere very holy, a place where every Bhutanese will want to come at least once in his life. The place where Guru Rinpoche brought Buddhism into Bhutan, arriving on the back of a tigress.

Another breathtaking destination in Bhutan is Punakha and this place is widely visited by adventure seekers. We saw some foreign trekkers as old as 70 years doing trekking over steep mountains. The best place for those who enjoy the adrenaline rush of river rafting on the two rivers – Mo and Pho. Punakha is famous for the 17th-century fortress Punakha Dzong which sits majestically besides the rivers. There are many other places to visit but these ones were memorable. A not to miss destination surely!!!



We at the Tiger Nest Monastery...



**Rasika Gumaste**  
Faculty

# *Yoga: Way of living healthy life*

The secret of my health is YOGA, which I imbibed technically when I was appointed as an NSS program officer in 2011. Since then I dedicatedly follow it every day. I have also attended orientation program on techniques of YOGA. The day used to start at 5 am with Yoga for two hours, followed by sessions by yoga experts. With that practise, I used to feel fresh and energetic the entire day, even with my hectic schedule. Step by step I learnt from basic to intermediate level Yoga. Now YOGA is a part of my life. I practice it at least for one hour every day. It has helped me to increase stamina at work, increase my immunity, and overcome problems like back pain, body ache, and cramps. With my personal experience, I can share benefits of YOGA, which will surely lead you a healthy life. This article is divided into three parts: Thumb rules, Asana & types of Pranayama- A Guru killi of healthy life.

## **Thumb rules:**

1. Early morning is a best time for the Yogic practices. Practice Pranayama in a dry, well-ventilated place.
2. Drink warm water immediately after you get up from the bed without brushing teeth which helps to make digestive system stronger.
3. Attain natural calls like defecation & urine before start of Yoga.
4. Wash your face & thoroughly clean the nostrils with normal water. In all the exercises, repeat Rama, Siva, Gayatri, or any other Mantra.
5. Warm up your body before you perform yoga & do Suksha (microscopic) exercise in between Pranayama
6. Pranayama should follow the asana and meditation should follow Pranayama.
7. Always inhale when bending your body outward & exhale when bending your body inward during Asana.
8. Women should refrain from regular yoga practice during their menses or pregnancy period.
9. Do not take bath immediately after Pranayama is over. If you get perspiration during the practice, do not wipe it with a towel. Rub it with your hand.
10. If suffering from any ailments, consult physician before you practice Yoga.



Bhujangasan



Sarvangasan



Halasan



## Types of Pranayamas

1. Bhastrika Pranayam: 3-5 minutes
2. Kapalbhati Pranayam: 5-to 15 minutes
3. Bahya Pranayam: 2-5 minutes
4. Ujjayi Pramayam: 2-5 minutes
5. Anulon Vilom Pranayam: 5-15 minutes
6. Bhramari Pranayam: 2-5 minutes
7. Udgeth Pranayam: 2 minutes

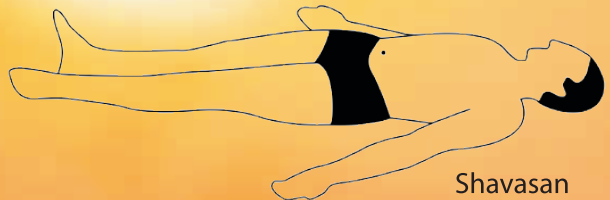


Shashakansan



Mandukasan

Makarasan



Shavasana



Suryanamaskar

Hemraj Patil  
Faculty

# PHILIPPINO /FILIPINO / PINOY CUISINE

## TAGALOG – PHILIPPINO LANGUAGE

### CABAYAN – BROTHERLY FRIEND

During the pre-Hispanic era in the Philippines, the preferred Austronesian methods for food preparation were boiling, steaming and roasting. The ingredients for common dishes were obtained from locally raised livestock. These ranged from kalabaw (water buffaloes/carabaos), baka (cows), manok (chickens) and baboy (pigs) to various kinds of fish and seafood.

Filipino cuisine centres around the combination of sweet (tamis), sour (asim), and salty (alat), although in Bicol, the Cordilleras and among Muslim Filipinos, spicy (anghang) is a base of cooking flavor.

Counterpoint is a feature in Philippine cuisine which normally comes in a pairing of something sweet with something salty, and results in surprisingly pleasing combinations.

#### **Vinegar is a common ingredient**

Cooking and eating in the Philippines has traditionally been an informal and communal affair centered around the family kitchen. Food tends to be served all at once and not in courses. Unlike many of their Asian counterparts Filipinos do not eat with chopsticks. Due to Western influence, food is often eaten using flatware—forks, knives, spoons. The traditional way of eating is with the hands, especially dry dishes.

As in most Asian countries, the staple food in the Philippines is rice. It is most often steamed and always served with meat, fish and vegetable dishes. Leftover rice is often fried with garlic to make sinangag, which is usually served at breakfast together with a fried egg and cured meat or sausages. Rice is often enjoyed with the sauce or broth from the main dishes.

**Christmas Eve**, known as Noche Buena, is the most important feast. During this evening, the star of the table is the Christmas ham and Edam cheese (queso de bola). Supermarkets are laden with these treats during the Christmas season and are popular giveaways by Filipino companies in addition to red wine, brandy, groceries, or pastries. Available mostly during the Christmas season and sold in front of churches along with bibingka, putobumbong is a purple yam-flavored puto.

# Main dishes



**Bistek Tagalog** also known as "Filipino beef steak," consists of thinly sliced beef marinated in soy sauce and calamansi and then fried in a skillet that is typically served with onions.



**Adobo** is one of the most popular Filipino dishes and is considered unofficially by many as the national dish with choice of meat



**kare-kare**, also known as "peanut stew", oxtail or ox tripe is the main ingredient and is cooked with vegetables in a peanut-based preparation. It is typically served with bagoong (fermented shrimp paste). **dinuguan**, pig's blood, entrails, and meat are cooked with vinegar and seasoned with chili peppers, usually silingmahaba.



**Paksiw** refers to different vinegar-based stews that differ greatly from one another based on the type of meat used. **Paksiwnaisda** uses fish and usually includes the addition of ginger, fish sauce, and maybe silingmahaba and vegetables. **Paksiwnababoy** is a paksiw using pork, usually pork hocks, and often sees the addition of sugar, banana blossoms, and water so that the meat is stewed in a sweet sauce.



**Crispypata**, pork knuckles (the pata) are marinated in garlic-flavored vinegar then deep fried until crisp and golden brown

**Rahul Bhalekar**  
Faculty

# CAMPUS BUZZ

## ZOOM....

### THE PHOTOGRAPHY COMPETITION

**AISSMS STUDENTS CAPTURE THE FACES OF PUNE ..... exploring the unseen side of Pune**

Photography has always been a passion among people. Life is a string of joyful moments which pass by. By capturing these moments in still picture we relive them. Sometimes a picture is worth a thousand words. Now a days with the mobile camera and their improved and enhanced quality has made photography accessible to all. The selfie culture is the gift of mobile cameras. With camera in the mobile it has become so handy to click a picture. Anyone can click a picture anywhere. Hence the subtitle of the competition was self explanatory -

VENI.VIDI.CEPI .....I came .I saw .I captured

Interpretations of photographs and discovering the untold stories/ emotions and essence hidden in the picture is the real art. It reveals the different perspectives to look at life. In the view of increasing popularity of photography among the youth we at AISSMS organised ZOOM – the photography competition on the occasion of International World Tourism Day 2017. It was open to all people of AISSMS – students , teachers and supporting staff. The theme given was – FACES OF PUNE. It was aimed to see different faces of Pune through the cameras.

Conceptualised by Mr. Manoj Suryavanshi and Ms. Shweta Chandra got an overwhelming response with 52 entries. The judging panel comprised of Dr. Milind Peshwe, Dr. Arun Sherkar , Ms. Rasika Gumaste, Mr. Suraj Mashilkar and a student photographer.

As correctly said by Elliott Erwitt “**photography is all about observation, it has little to do with the things you see and everything to do with the way you see them.**

The top 5 positions were bagged by participants as follows:

Adesh Jadhav-Bidding **Adieu to Bappa** | Prajwal Niwane-**Sharing**

Atharva Dandekar -**Rivulet** | Sarika Joshi-**Ray of Hope**

Sunder Srinivasan-**How Do We Breathe**

**Shweta Chandra**  
Faculty



**Adieu to Bappa**

**Ray of Hope**



**Sharing**



**Rivulet**

**How Do We Breathe**



## Travelopedia – A travel blog

Blogbuddiesaisms@gmail.com

### Travelopedia – A travel blog – by AISSMS CHMCT

As some one has correctly said that “YOUR LIFE IS AN EXPRESSION OF ALL YOUR THOUGHTS” – to imbibe a culture of expression, creative writing , to make students aware of the various hidden places of interest in India ,to give them an experience of handling a blog and introduce them to the dynamic digital media world became the inspiration for the idea to launch “TRAVEL BLOG”.

AISSMS CHMCT is a place where we are encouraged to do new things , come up with new concepts and our dynamic principal Dr Sonali Jadhav encourages out of box thinking and supports every new endeavour.

To contribute your articles, you can mail them at the following id:

Blogbuddiesaisms@gmail.com

Our blog buddies are, Rajan Ambadkar, Chinmayee Deshpande, Saeed Joshi, Varad Nanivadekar, Atharva Phadke, Anish Godambe, Mayank Borkar, Sharun Kashyap, Pinac Bhat, Apoorva Date from FYBSC I

Mugdha Patil, Amisha Kumari, Varsha Pawar, Kaustubh Narwade, Malaika Rane, Vedant Mohite, Rudra Patil, Harshvardhan Rathi, Jamir Tamboli, Sushant Pandit, Mansi Pande from FYBSC II

**Shweta Chandra**  
Faculty

# Formal Lunch

A formal lunch is organized every year by the students of AISSMS CHMCT. This is an event that gives the students experience of organizing a formal event. Like every year, this year as well the event was organized and the final year students of both the courses took part in it. The themes assigned to every class were unique.

The theme for Final Year BHMCT was "INCREDIBLE INDIA" which was showcased with the help of Indian art and musical instruments. The faculties helping the students were HOD Chef Milind, Chef Rahul, HOD Accommodation Rasika Gumaste and Miss Prachi Wani, F & B Faculty for BHMCT.

The theme for TY Bsc I was "Aviation Industry" meet which celebrated the success of safety in air against terrorism. Faculties co ordinating with the BSc I were Chef Hemraj Patil, Mr. Manoj Suryawanshi, Accommodation faculty and Mr. Suraj Mhashilkar, F&B faculty.

Theme for the TY BSc II was "Royal British Banquets" which was complimented by Royal ambience and impecceble service. Faculties coordinating with Bsc II were Chef Shailendra Darekar, Mr. Suraj Mhashilkar, F&B faculty and Mrs. Anuradha Karmarkar, Accommodation faculty.

Principal Dr. Sonali Jadhav commenced all the events by raising a toast.



Final Yr BHMCT



TY Bsc Hs - I



TY Bsc Hs - II



# Khichadi

It's well established now that there isn't any proposal to anoint khichdi as India's national dish, but there's also no doubting the fact that the dish – a humble yet divine amalgamation of rice and lentils at its core . Here are a few comments .....

When we're talking about 'brand India food', I would ideally look at a dish that's common yet distinct across the country, and khichdi fits the bill. Different communities interpret it in their own way. Khichdi is simple yet symbolic of our diversity. - **Prerana Pandey**



I'd like to believe that the dish prepared at the event was merely representative of the idea of our culinary tradition, but when it comes to khichdi alone, there are numerous varieties. - **Oscar Coutinho**

There are few one-pot dishes that can give you your complete fix of carbohydrates, proteins and other nutrients, and khichdi is one of them. Irrespective of whether it deserved the title of brand India food or not, its very wholesome nature makes it a winner for me. - **Aniket Sonawane**

I'm sure there are other dishes that could have been considered for the title. Take pani puri, for example. It is popular in many regions and is known by different names, such as 'puchka' in kolkata, 'paani ke patashe' in haryana, and 'golgappa' in uttar pradesh. Puchka also differs from pani puri in its taste and filling. It's a similar case with kheer — it is also called and prepared differently across communities. Surely, there are other options equally capable of being termed as brand India food. - **Mahika Upadhye**

I think food is something we all enjoy and bond over. It's a unifier, capable of teaching us about other communities and their lifestyles. I don't think food should be labelled in any way, be it as brand India food, or even as a national dish, as many thought. Flavours and preparations change within states to begin with, which makes food too large a concept to categorise. There's already enough to bicker over, and food mustn't be another reason. - **Noel D'souza**

# NSS Bustle

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

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

Manoj Surwanshi  
Faculty



NSS Camp at Khubavali Village, Taluka-Mulshi



No Smoking Campaign



Heritage Cleaning (Shaniwar Wada)



Swachhata Abhiyaan Pledge



Toilet Rally



Road Cleaning Campaign

# AISSMS Shining

## 16<sup>th</sup> Chandiwala Hospitality Ensemble

AISSMS College of hotel management students secured 1<sup>st</sup> place in 3 competitions and 3<sup>rd</sup> place in 2 competitions at the event held in New Delhi. The awards won by the AISSMS students were- Wizard Bar Challenge 2017, First Prize- Biru Padma Benni. Spice Field Barbeque Cooking Competition 2017, First Prize- Sanket Sonawane and Shubham Ghaste. Kareer Krafters Floral decoration and Towel Origami, First Prize- Aaditya Lahade and Shubham Ghaste. Dress the Cake in 90 minutes, Third Prize- Tanvi Upasni. Make in India Business Startup Competition, Third Prize- Sanket Sonawane and Biru Padma Benni. Award by Eclat Hospitality for best participant- Shubham Ghaste. The team also included Sae Gawade and the faculty representative accompanying the students was Meyola Fernandes.

**Meyola Fernandes**  
Faculty



Awards & Certificates at Chandiwala competition



Barbeque plating- first prize



Towel & Floral Art- First prize



Konkani Menu for Regional Competition

# KIMI Competition

Kohinoor IMI School of Hospitality Management had organized one day competition event for core operational and other allied areas.

21 students from our college had participated at various events such as Culinary, Mixology, Product launch, Dance, Photography and T shirt painting.

Several prizes were won by team AISSMS CHMCT

Competitions	Prizes	Names
Flame and Shadow	1 <sup>st</sup> prize	Digvijay Kakade
Unbowed Unbent , Bakery master piece	1 <sup>st</sup> Prize	Swarali Isawe, Sanket Raut
The night lands – T shirt painting	2 <sup>nd</sup> Prize	Aditya Lahade
Valar Morghuls Valar Doheris – Product launch	1 <sup>st</sup> Prize	Sanket Sonawane , Amartya Dutta, Anuja Ranware, Shubham Ghaste
Dance	1 <sup>st</sup> prize	Renuka , Mahika &team

**Sasha Shelke**  
Faculty



# Media Snapshots



## Celebrating the best in good food

Members of CAI, Hyderabad with Dr Sonali Jadhav Sharma and Sahdev Mehta



L-R: Devyani Patil, Rupa Nagreshkar, Madhurima Rajle Chhatrapati and Divyanshi Nimbalkar Kharekar

**A**SSMS College of Hotel Management organised its annual national Intercollegiate competition Atithya 2015, in the city recently. The three-day event garnered a good response with 24 colleges from various states of India participating in 12 hospitality competitions. The Champion of Champions trophy was won by Culinary Academy of India, Hyderabad.

The chief guest for the awards function was Sahdev Mehta, general manager, Double Tree by Hilton, Pune. The function was presided over by Shahu Chhatrapati Maharaj, Kolhapur. The students put up a grand performance including the guests, with dance numbers, classical sabas, ribbon dances and a story dance. The bull and the maddock. The rock band Soundmatrix performed for the evening. Students also put up an elaborate buffet of international fusion cuisine which was well appreciated by the guests.

## Students of AISSMS organise Mocktail Fest



**P**une: A student that was organised by the hotel management students of AISSMS College of Hotel Management. The fest was part of the annual Atithya 2015 competition. The event was held on the 15th of February at the college premises. The students showcased their skills in creating unique mocktails. The event was presided over by the faculty members and the Principal of the college.



## A GRAND SHOW TO HONOUR BUDDING HOSPITALITY EXPERTS

**T**he AISSMS College of Hotel Management organised its annual national Intercollegiate competition Atithya 2015, in the city recently. The three-day event garnered a good response with 24 colleges from various states of India participating in 12 hospitality competitions. The Champion of Champions trophy was won by Culinary Academy of India, Hyderabad.

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## Participants test their skills on Day 2 of Atithya 2015



**P**une: The second day of the Atithya 2015 competition was held on the 16th of February. The students showcased their skills in various food preparation tasks. The event was presided over by the faculty members and the Principal of the college.



## Students of ASSIMS organise 'Incredible India' luncheon

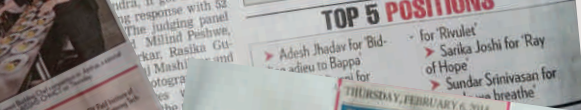
**N**ON APPETIT: Hotel management students of ASSIMS organised a luncheon with the Incredible India. They served modern and traditional cuisines to the guests.

The beautiful décor lunch commenced with raising a toast by Principal Dr Sonali Jadhav followed by a mouthwatering full course Indian cuisine conceptualized by using international dishes. Preparations like in the heat, Breath, Is and desert with canvas concept were the main highlights served with the resplendent service.

Principal Dr Sonali Jadhav has said that the students enjoy events like these which not only add to their knowledge but also help in skill development.



**S**etting Creative: The participating students along with the faculty members and Principal of the college. The event was held on the 15th of February at the college premises. The students showcased their skills in creating unique mocktails. The event was presided over by the faculty members and the Principal of the college.



## Atithya '14 off to a delectable start



**P**une: The Atithya 2015 competition was inaugurated in the city on the 15th of February. The event was presided over by the faculty members and the Principal of the college. The students showcased their skills in various food preparation tasks. The event was presided over by the faculty members and the Principal of the college.



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## TOP 5 POSITIONS

- for Rivulet
- Adesh Jhadav for 'Bid- adieu to Bappa'
- Sarika Joshi for 'Ray of Hope'
- Sundar Srinivasan for 'I can breathe'



**P**une: The Atithya 2015 competition was inaugurated in the city on the 15th of February. The event was presided over by the faculty members and the Principal of the college. The students showcased their skills in various food preparation tasks. The event was presided over by the faculty members and the Principal of the college.

## AISSMS students shine at nat'l contest



**WINNERS:** The AISSMS College of Hotel Management team that won at the '16th Chandiwala Hospitality Ensemble in Delhi.

**ST CORRESPONDENT**  
reporter@sakaalimes.com

**Pune:** AISSMS College of Hotel Management students earned first place in three competitions and secured third place in two competitions at the '16th Chandiwala Hospitality Ensemble', held in Delhi.

Six students from the BHMCT course participated in the competitions that were organised by Banarasi Das Chandiwala Institute of Hotel Management and Catering Technology in Delhi. This annual event show-

cased the talent and innovation of budding hoteliers through inter-college competitions in the area of Culinary Hotel Design, Bar Challenge, Flower Arrangement and Quiz competition, alongside national participants exhibiting their skills. The competition attracted 29 Hotel Management colleges and institutes nationwide.

The awards won by the AISSMS students were - Wizard Bar Challenge 2017, First prize - Biru Padma Bhatti, Spice Field Barbecue Competition 2017, First prize - Sanket

Sonawane and Shubham Ghaste, Kareer Krafters Floral Decoration and Towel Origami, First prize - Aditya Lahade and Shubham Ghaste, Dress the cake in 90 minutes, Third prize - Tanvi Upasani, Make in India Business Startup competition, Third prize - Sanket Sonawane and Biru Padma Bhatti, Award by Ecit Hospitality for Best Participant - Shubham Ghaste.

The team also included Sae Gawade and the faculty representative accompanying the students was Meyola Fernandes.

Don't Miss The Opportunity To Be Fit..  
FY B.sc HS And BHMCT Organizing  
**Walk To Win**



Starting - 11th - 15th sept 2017

Register by 8th sept 2017

FOR REGISTRATION TYPE <YOUR NAME> AISSMS WALK AND SEND IT TO 8552058066/7798064280.

## aviation industry themed luncheon to celebrate the success safety measures

The third year BSC HS students of All India Shivaji Memorial Society's (AISSMS) College of Hotel Management & Catering Technology organised an aviation industry-themed luncheon with a four course menu presented with pre-prandial beverages. The event was under the guidance of chef Hemraj Patil, Manoj Suryawanshi and Suraj Mhashilkar.

The aviation industry theme lunch was to celebrate the success of safety measures in the air against terrorism. The lunch commenced with raising a toast by Principal Sonali Jadhav followed by multi cuisine four course preparations like Lamb Kibbeh from Middle East, Shrimp Bisque from France, stuffed chicken, Zucchini & cheese served on a bed of fettuccine pasta & cheese strawberry surprise from America. The décor and ambience was pertaining to the Aviation theme. Principal Jadhav said that this assignment gave the students a feel of organising and executing a formal event and they were tested not only for

SUNDAY FEBRUARY 7, 2016

**Sakal Times**

www.sakaalimes.com

## Culinary Academy from Hyderabad wins award

**ST CORRESPONDENT**  
reporter@sakaalimes.com

**Pune:** The Culinary Academy of India, Hyderabad, presented with the Champions Cup at Aithya 2016 - A Reflection of Hospitality at a glamorous awards ceremony held in the city.

This was the eighth edition of the festival organised by AISSMS with an aim to test the students on hospitality operations skills, innovation and trivia. Sakal Times was the media partner for the event.

### AITHYA 2016

This year, twenty four teams participated in various three-day competitions over as far as Hyderabad, Delhi, Bengaluru, Goa, Pune, Nagpur and other cities. The students showcased their skills in a tough fight to each other, but finally, AISSMS succeeded in providing a common platform for participants to showcase and hone their talents. All of this culminated in immense learning and cherished experiences.

Sandeep Mehta, General Manager, Double Tree by Hilton, Pune, Chandwad, graced Aithya 2016 Awards Night. Mehta shared interesting experiences from his journey as a hotelier. He also encouraged graduating students saying, "Welcome to the hospitality industry and

take it to higher levels."

Dr Sonali Jadhav, Principal, AISSMS College of Hotel Management, said, "It is a matter of great pride that Aithya 2016 proved to be a real-time learning for the students and provided a common platform to buoy their competency."

She added that as the host colleges, they chose to remain out of the run for the Champions Trophy by not taking part in four competitions, especially the ones in which they as an institute, had the slightest

"The evening was a glitter red black themed affair that had a sumptuous buffet spread of World Fusion Foods were a perfect match to the theme. The special attraction was a live performance by Studmuffin,

a blues/funk/rock'n'roll band. Also, Latin dance performances by students were a treat to watch. The students catered to this mega-fall of over seven hundred guests."

The college students were divided into culinary & F&B service and accommodation operations teams, led their juniors.

The student heads were Akshay Parthani and Anshu Bedekar for Culinary and Rohit Dhan and Sandeep Mehta for Accommodation.

They, under the guidance of college faculty members, Anandha Karimkar, Mani Karimkar, Mihir Pawane and Rajeshwari Patil accomplished a successful event.

# Auro

Auro competition was held at Surat, Gujarat. Our college had participated in this competition. Shubham Ghaste & Sanket Sonawane got second prize in *Bonjour India* & Sanket Raut got third prize in *Creativity Niche*.  
Congratulations Team!!!



Carving by **Sanket Raut-SYCT**



**Shailendra Darekar**  
Faculty



### The Science of Ouzo/ Pastis Effect



Many liqueurs are oil/water micro-emulsions in which tiny oil droplets contain the liqueur's characteristic flavor. This is the case for anise-flavored liqueurs such as French pastis and absinthe, Greek ouzo, and Turkish raki. They contain a flavored oil called transanethole, which is found in many natural essential oils, including anise, fennel, and star anise.

In the bottle these are all clear, transparent liquids, but when water is added they suddenly turn white, almost like milk. This transformation is often called the 'ouzo effect' or the "pastis effect," depending on which liqueur is being used.

The reason is Ostwald ripening. In the bottle, a dynamic balance maintains the droplets of essential oil in a micro-emulsion. Alcohol in the dispersed phase dissolves some of the flavor oil, but it re-deposits at the same rate at which it dissolves, so the size distribution of droplets does not change. This balance keeps the liqueur clear and stable on the shelf.

Added water disrupts that balance, causing smaller droplets to lose oil and larger ones to gain it. This shift rapidly produces fine droplets that are 1-1.5 microns /0.0004- 0.0006. In across and make the mixture as opaque as milk. Normally an unstable emulsion keeps breaking until all the oil is separated, but not in this case. Amazingly, the emulsion stops breaking at a droplet size of 1.5 micron, and it can remain in that state for months.

Clever experiments have proved that the droplets grow by Ostwald ripening rather than by coalescence or other mechanisms. What isn't understood is why high levels of alcohol, such as in liqueurs, create small, stable droplets but lower levels of alcohol (diluted with water in the glass) do not. It turns out that there are still some mysteries lurking in a glass of pastis.

**Parth Bhave**  
TYCT

# A DRIVE FROM WITHIN, IS A DRIVE TOWARDS GOAL

Every Monday morning when we wake up, we seek motivation and we reach a null point, and the question comes to our mind : 'What is motivation?' Barring some people, no one has the right answer for it. 'A thing that strives or pushes you towards your goal.' Is that the answer to such a complicated term? I don't think so. Does only one thing push you towards your goal and nothing else?

For me, motivation is 'A drive which comes from within yourself to do all the hard work to achieve a certain goal'. Some people will say it's not true. Well, since our childhood our parents are the driving force for motivation as, if we perform well in our exams we would have some reward for the hard work we have done. But now it's your choices which decide what you want to achieve in life. Others will help you by giving advice which may not even be relevant to the topic and you end up listening to their stories anyway. They can't motivate you because even if they are willing to help you, it's your choice after all whether to take it or just leave it.

You can bail out on things which someone else has forced on you without even thinking for a second. But the same thing can't happen when there is a drive from within yourself. Some other person can't set the goals for you. You need to set your goals according to your potential and reach. If you are pursuing the goals which you have set for yourself then you will push yourself a 100 times harder because you are the one benefiting out of this. 'The best way to help yourself, is you.' I think this quote is true. When your chips are down no one understands you better than yourself. People will just provide you with sympathy but only you can push yourself forward. There will be many things that may hamper your growth. They will push you down. Many personal reasons can affect your goal in life. Ups and downs, joy and sorrow are constant in life. But always remember the moment you step foot in the workplace all should be left behind and you should give maximum effort to achieving your goal because at the end of the day, results matter. This will not only help you grow but will also help in tackling problems in your life. Always remember 'A drive from within, is a drive towards a goal'.

*Motivation and growth go hand in hand because growth can't happen if you are not motivated and you can't get motivated if there is no growth. Motivation will help you step out of your comfort zone. A wise man once said 'If you only do what you can do, you will never be more than what you are.'*

**Amol Patvekar -TYCT**

Some days change you in a way you never thought would happen. They are small things, but impact you in a great way. You learn to be happy again, regain the lost positivity, you learn to love yourself again. Your smile is the greatest treasure you possess but what happens when you end up losing it? When you end up making clones for it to be used in different situations. People may not realize they're duplicates but you know you lost the original one and that was the only thing you had to treasure. You regret losing it but never know when and where exactly it disappeared.

Then comes a day, a simple normal day with nothing unusual in it, just a message the prior night telling me to take a break I need and haven't gotten since a long time. A simple message telling me to break the monotony and hang out with the people I love.

I wake up the next day, laughed my heart out, did things never thought I would. Met new people, spent some time with them. People I barely know, just acquaintances, and a best friend. We talked about stuff that doesn't even make sense and did stuff we won't even remember tomorrow morning. We just sat, had pointless conversations, made tons of jokes and laughed way too much.

But you know what? It made me happy, gave me the dose of positivity I had lost a while ago. Temporary but it made me forget everything for a few hours and I met myself all over again. A simple girl with a simple life, no complications, no problems, no regrets. I had a realization, I know I can be happy in spite of everything going wrong, I can find that happiness if I want to. I know there are positive things to focus on and that makes things easier to handle. I've found myself gain and I won't ever let me go again.

**anonymous**

## Soulful initiative - "Joy of Giving"

We carefully enter this college with the sense of freedom and light-heartedness only to get a degree right? But is this the only dream you have? Or is there more? While getting the marklist in hand, if the social wizard gets into your head, don't get rid of it, allow it to get the corpulent thoughts out of the rusted brains.

So friends, through Joy of Giving, we take an oath to join hands with our needy friends and give them all that we can, and what we can give is:

- 1) Required stationery; books, pen, etc.
- 2) Old newspapers/magazines junk. The amount of money collected by selling this accumulated junk will be used for gifts to these friends of ours.
- 3) Funds will also be accepted.

In this JOY of GIVING, we need your participation too. We are positive that our youth can surely make a difference.

**For any kind of queries or help, contact: Abhijeet Ukirade: +91 8087716772**



Music is not only an art that is embibed and executed but attaches many emotions of the people who sing, play and hear it. Music is like a drug, once you get into the habit then it is for a lifetime.

My personal journey with music started 10 years ago when my parents forcefully sent me to Tabla classes. I never had interest in anything except playing gulli cricket and wandering around. It is due to my parents that I started developing interest in music. It took a lot of time for me to get my hands on to playing my first tube. But as days passed and the difficulty level began to rise with each exam went by, I became a curious learner. With the applause and certificates I received in my early years I started practicing more, not to become perfect but because I would be noticed by people as someone different from the kids of my age ( this being a childhood mentality ). As years passed by and I grew up, I realised the true importance and benefits of music in my life.

Music actually proves as a stress reliever when you are stressed up with the daily challenges, work load and many more reasons. I realised this when I was in grade 10 and my only rescue to stress and frustration would be playing tabla, although I could not practice it daily that year due to my tight schedule. A few minutes of music daily refreshes you to work even more efficiently. It is a type of therapy to mind, body and soul. Music has the power to heal deep sorrows and change one's perception towards life. Different types of music helps you to tackle different moods. It is a beautiful way of destressing yourself. I practice this everyday so should each one of you.

And yes it can be your escape from the nuisance of the world. So stay tuned.

**Swaraj Sutar - FYCT**

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## Music - a stress buster

The soothing power of music is well-established. It has a unique link to our emotions, so can be an extremely effective stress management tool. I discovered this during the crucial period of the 10th board exams. Music can absorb our attention, act as a distraction and at the same time it helps to explore emotions. This means it can be a great aid to improving concentration and thus prevent the mind from wandering. Every weekend I play my guitar to break free from the shackles of my daily routine. It helps me by providing a medium to relieve my stress.

**Atharva Dandekar - FYCT**

# How our pet Stella has changed our lives.....

I still remember that afternoon in July. My brother Jasraj's friend Saloni was going to come home for lunch. It was 4 in the evening we were going to have lunch when the door bell rang, we were relieved to see my brother and his friend arrive. My mom was surprised to see my brother carrying a small black puppy. Even though my mom didn't like the idea of keeping a pet at home she couldn't object my brother anything as we had a guest at home. My mom wasn't ready to accept this sudden change as it was a lot of hard work in looking after a puppy.

“ The focus of  
*entertaining*  
is impressing others;  
the focus of  
*true hospitality*  
is serving others ”

Tim Chester,  
A Meal With Jesus

She ran in the balcony and she was trying to explore her surroundings. We found her a basket . Everyone was surprised to see, how the new family member adjusted with time. Everyones life changed from that day dramatically especially my mom's. I still don't know why he named her Stella .Probably there is another story to that.

The day I set my eyes on her , I found her very sweet adorable and lovable and I can never forget that day . She loves to play mischief and do all the things that she is not supposed to do, like eating food from the table when we are having, jumping on the bed or under the bed, taking things and running away and not to forget biting on peoples' feet, taking their shoes and leaving them elsewhere. She loves to seek attention.

Some incredible incidents about Stella Even though she is not allowed in my mom's room , when she gets a chance she mischievously scampers under the bed and she does not come out easily ,one has to bribe her with food to get her out.

Stella greets everyone with a warm welcome as they enter the house.

Stella has become an important part of our life and our family. She has completed our lives. God sent her like an angel.

As Stella grows up I shall be able to share many more stories about her pranks.

**Yamini Kriplani - FYBSc-I**

# Let's Dance



**D :- discipline**

**A :- Attitude**

**N :- New**

**C :- Creativity**

**E :- Expressive**

Dance one of the most lively and enriched art form of this century. today no matter what you are happy or sad, whether you can dance or not, but everyone wants to groove, shake or hop!! That's the most amusing fact!

Today, whether the crowds want to hop like Remo, Crocroax, Shakti, D, Terrance, V company, Kings united in India but even the western influence is even more in power! Dytto, fikshun, Les twins, Phillipineallstars or Queen's. they too had immensely attracted youth to aged!!

A dancer is originally either a stage dancer with the rules or street dancer to break the rules! Styles never matter to them even if exchanged because at last it comes to the point that it's dance and we're born to dance

Dance! It has a different meanings for different people.. For some it's only an art form, a waste of time 'hobby' as they call it, exercise or shaking any part of your body to any beat or song !! But some who understand why it's important they've worshipped dance called it the expressions of god.. Differs to every eye and every heart!

I feel dancing is the way your body expresses your inner thoughts, emotions, imagination. Makes you free spirited. It is something that motivates to lift you when you fall, to hop inch higher when you rise and to keep you going like your heartbeat and breath.

**Kaustubh Narawade**  
**Mansi Pande - FYBSc-II**

# Honours & Awards

**Dr. Milind Peshave**, Associate Professor with AISSMS College of Hotel Management & Catering Technology, Pune received the prestigious IDDP "TEACHING AND RESEARCH EXCELLENCE" award for the outstanding excellence and remarkable achievements in the field of Teaching, Research and Publications.

The awards ceremony was organized by Innovative Research & Developers (IRDP) at Chennai on 14<sup>th</sup> October 2017 at the hands of Hon'ble Thiru. Justice S. Rajeswaran High Court of Madras (Retd.), Chennai. IRDP selected 50 Professionals from all over the World for Prestigious IRDP Award categories. This selection is made from over 4 lack profiles and the award is for the remarkable achievements in Teaching, Research and Publications. The purpose of the Award is to Recognize, Honor and encourage the experts from various fields.



**Dr. Arun Sherkar** has been awarded PhD from Tilak Maharashtra Vidyapeeth, (TMV), Pune, under the guidance of Dr. Seema Zagade.

The title of his thesis was "**A Study of Employee Behaviour & its Impact on Consumer Perception in 5 Star, 4 Star & 3 Star Hotel Properties in Pune city (2011-2014).**"

Congratulations sir, on your achievement!!!



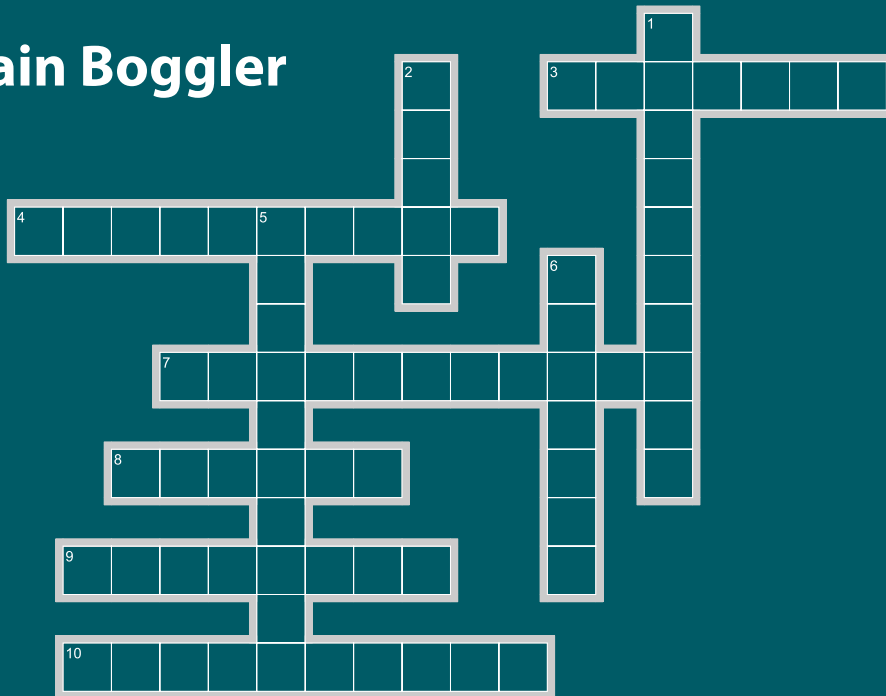
**Mr. Kiran Shende** has been awarded the Best Research Paper (second Prize) at National Conference on Leadership, Governance and Strategic Management : Key to Success, held by Dr. D.Y. Patil Institute of Management Studies.

The title of his Research Paper was "**An Analytical study on Factors Influencing Attrition and Measures for Curbing with Special Emphasis on Associate Level Employees in Hotel of Pune City.**"

Congratulations sir, on your achievement!!!



# Brain Boggler



EclipseCrossword.com

## Across

3. Cash disbursed by the hotel on behalf of a guest and charged to the guest's account as a cash advance.
4. A credit limit established by the hotel.
7. Accepting more reservation than there are rooms available.
8. It's a confirmed booking, but the guest does not arrive on the mentioned day and neither does the guest cancel the reservation in anticipation.
9. The standard rate established by a hotel for a particular category of rooms.
10. The total number of registered guests in the hotel.

## Down

1. The collection of all non-guest accounts, including house accounts and unsettled departed guest accounts.
2. It is a statement of all transactions affecting the balance of a single account. It is opened after the guest details are verified during the check-in procedure and a room is allotted by the receptionist.
5. A transaction, requiring posting to a guest account that does not reach the front desk for posting until after the guest has checked out and closed his or her account.
6. A person who leaves the hotel without paying his/her bills or outstanding.

**Honey Tyagi**  
Faculty



# Industrial Training Diaries

## A footprint in the sand

Internships help you assimilate into a culture of work. Be it the work of an apprentice or a stage in a fine dining kitchen, they help you grow in terms of maturity and they encompass your attitude toward your work. Industrial training might even turn out to be as morose as it sounds. But I would not know about that; for me, Maldives was an enriching experience.

I will only acknowledge the value of what I've learnt during my training and my achievements. Finally, it all boils down to three aspects in my opinion – the people you surround yourself with, the discipline you have toward your betterment and the food. The food is what really matters. For real, believe me, the food is what should drive you and as a cook, that's all the fuel I needed anyway.

Learning to say, 'No, chef' at times, as scary as it sounds, was important. You cannot know everything when you step into your first job experience. The humility to acknowledge my position in the hierarchy and the confidence to make it past any shortcomings is what I obtained through my time there. You will have a mixed peer group constituting of good and bad people, i.e. good and bad by your own definitions, of course. Though you must learn to empathize with everyone's views, take an effort to understand a culture and its morals. Treat every individual with respect, and you will be respected, regardless of your societal appearance. Like I said, it's the people that make your stay a memorable one.

I worked in place of a line cook, they had to train me well so I could undertake that responsibility with practice ease. It took me a long time to get acclimatized to the flow of work, but it was all smooth sailing after that, the chefs had accepted me as a fellow cook and there's nothing more motivating than cooking shoulder-to-shoulder with your brothers-in-arms. It's just you and them for an average of 12 hours a day.

In addition to being a good team player and the local island guitarist, I was also keen on developing an interest for deep sea diving. One thing led to another, I am now an internationally certified open water diver. I hope to gather a mad amount of sea lettuce by myself someday.

To summarize, training can mean so much more if you participate everywhere you can. Regardless of where you are, if you make a conscious effort to amplify the value of your own being, you'll have earned yourself a smile of an unknown nature. You ought to be yourself every time you step your foot out. Keep your head up and steer away from the things worthy of deletion. That's what I learnt.

**Vibhor Thorat - TYCT**



## Industrial Training at Conrad Pune

My training at Conrad by Hilton, Pune was a comprehensive and treasured experience. The staff at the hotel had created a warm milieu for the interns, providing us with a platform and facilitating us to channel the opportunities. This proficiency has highlighted my strengths and has fuelled my confidence. It has helped imbibe team spirit and augmented my knowledge of the industry exponentially. The training has instilled a work ethic and culture that will nurture me as an upcoming member of this field.

Duration my training, I tackled all the challenges that emanated my way. I have understood that this endurance is the corner stone of my journey, and these skills will undeniably make a positive bearing in my vocation in the hospitality industry.

The training has imparted keynotes that one cannot ordinarily acquire in a classroom, it has presented me with practical experience and a peek into my future. I have arrived at the corollary that it's not just the books that will aid my career but the trade tricks that I learnt from the hoteliers and I am indebted for the same.



Trainees from AISSMS CHMCT with Ms Asmita Deshpande, Training Manager, Conrad, Pune

# Experience Speaks

Hotel Management is a field where ,the more we are exposed to real life situation in this hospitality industry, the more it will help me grow in my carrier. When I say this, I myself have benefited a lot with some of my short term experiences in Double Tree by Hilton, Tawa Ice cream and the most recent Nims Café.

Let me share my Experiences in each of them

**Double Tree by Hilton** – This was my first Exposure to hotel industry during MCVC. Before joining this hotel I was a shy and unorganized lad not taking this carrier seriously. My first day itself was a night mare and I was not allowed to enter the hotel by the security watchman itself and the reason was I was not well groomed. This gave me my first lesson about this industry that Grooming is the first and most important skill required in this industry.

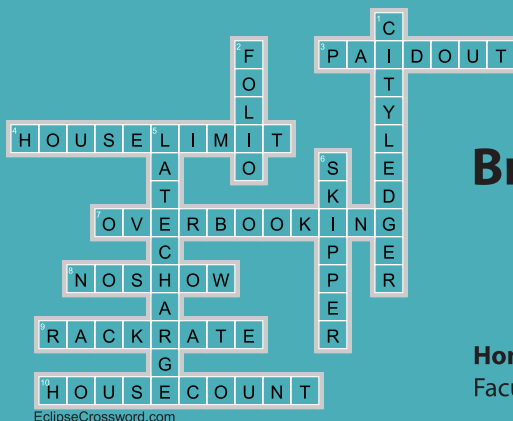
During my 40 days of my training I learned a lot of things like grooming standards, inter personal skills, communication skills, how to handled tricky situation – situations during cocktail parties, upset customers, customers with kids, etc.

At the end of the training in Double Tree by Hilton, Pune, I was a much more confident professional.

**Tawa Ice Cream** – This was a much smaller venture when I compared it to Double tree by Hilton and the experience was totally different. The work pressure here was much more than the one I had in Hilton. Here I learned to handle many things in short duration time. I was single headedly handling counter, ice cream preparation and service as well. The experience of handling live counter was quite different and I learned a lot. Here I came to know the concept of franchise.

**Nims Café-** This is the recent place where I have just started my experience. In just few days I have learned different continental dishes. I am sure by end of this experience I will learn a lot and develop my skills further.

**Nikhil Kokitkar - FYCT**



## Brain Boggler Answer key

**Honey Tyagi**  
Faculty

EclipseCrossword.com

# Industrial Training.....

## India or Abroad???

My name is Danish Farooq currently studying in Tybsc 1. I am sharing this article to share my training experience. Basically this article is for second year students who have to go for training. When I was in second year there was a doubt in my mind whether to do training in India or abroad. After considering all aspects, I choose India for doing my training. I got the opportunity to work in all core departments including Human Resource as well. I learned many things from all departments during my training as it enhanced my practical and theoretical knowledge. Even while working in different department there was change in my area of interest. My area of interest was Food & Beverage but after my training my area of interest changed to Front Office.

Where as if you do international internship, then you will get a chance to work in only one department so there will be less experience of other core departments. As we all know everything has two aspects, so it's true, in India you have to work for minimum 12 hours but trust me the kind of experience which you will get in India that experience you can't get in international internship. Abroad you get a chance to work in just one department for 8 to 9 hours only. It's true that the payment in Abroad is much higher than the payment in India but if u really want to enhance your knowledge in terms of all core departments then I will suggest to do training in India.

In my opinion there is no harm in doing training in abroad but if you want to get experience of all the core departments just in 5 months of training then u can go for training in India and once you all Graduate then you can apply for job in Abroad because you will have a clear picture of all the core departments and your area of interest once you are done with your training in India.

**Danish Farooq - TYBSc I**



“ WHEN THE CUSTOMER  
COMES FIRST, THE  
CUSTOMER WILL LAST. ”

- ROBERT HALF -

# Poetry Niche...

## **7 times down , 8th time up.**

When life gives you lemons, It breaks and builds you..You have to go to an extent to make yourself a monster to drive your fears away.. Enough to know you are mortal and alive..and you need to live it, not just survive.. It makes you an exceptional exploding thermostatic magnetic eclipsical potential..out of you..

## **A bitter truth - "human kind"**

If you find yourself constantly trying to prove your worth, you have already forgotten your value...people say they have lost their true self..and need time to find their true one self..but the truth is..we are humans..notthings..we cannot loose...we create...and develop oneself with time and situations and people in and around yourself...in our pursuit to live and survive..a.the bitter truth of a life..

## **The seldom mirror shows-**

Whatever you do..resent less and relentless of how reckless and bored you were doing exact opposite of what you should not be doing..do not submit yourself to it..because one day it will come back in a broken rage and haunt you like an unspoken image... prepare or be candid ...

## **Butterfly effect**

One doesn't know what will be an outcome of a single change..and will cause a ripple effect..small changes bring out bigger outcomes..Similarly I want to chase my dreams and cities, breathless happiness, reckless excitement, ..not love, cliches or heartbreak.

**- Espresso thoughts**

## **Concourse**

**Well it's November rain,  
and as lovely as it sounds,  
and drenching in it profound,  
my dreamy serene ember.  
the chill of the embracing cold,  
down my navel and my spine,  
the shiver i across from rain and  
winds,  
blown, resounds.  
this feeling of being cleansed,  
holy , as if being blessed,  
shrieks itself like an orgasm,  
the wet and cold pretense of  
embrocation.**

**The energy is changing,  
swirling, revolving, resolving,  
its such a mix of emotions,  
like battling on a gateway,  
standing astray to everything,  
I am the anchor,  
that holds it down.  
its like access to a network,  
riding and routing paths,  
disambiguating at a crossroad  
boulevard on a turnpike  
an underoath of concourse.**

**- Espresso thought**

**Shreya Sinha  
Faculty**

## *Having a coze...*

What are you looking at me?  
In a weird voice she said.  
Heard this! and his heart stopped.  
He was in Love.  
Walking towards her he smiled.

He made a opinion about her  
in his heart.  
They started interacting.  
They were friends.  
Ummmmm  
More than friends?

He proposed her one day,  
with a smile on his face.  
She answered easily.  
We are BEST FRIENDS.

He realized he was fooled,  
her heart was already ruled.

**Shubhankar Bhalkar - SYCT**

## *Childhood*

When we were in no hurry,  
Where stress was completely burry.  
Facing every barrier we stood  
Yes! That was my childhood.

The fragrance of mud was authentic,  
The sunrise we see was exotic.  
Hunger was beaten by a healthy food,  
Yes! That was my childhood.

Computers came later,  
Accuracy became better.  
Our best of friends were the wood,  
Yes! That was my childhood.

That natural way of playing is lost,  
Cannot be brought at any cost.  
Fresh and light was considered the  
mood,  
Yes! That was my childhood.

The profit of being a 90's kid has great  
impact,  
The world was peace and very  
compact.  
I wonder if next generation would  
enjoy it good,  
Yes! That was my childhood.

**Amisha Kumari - FY BSc II**

# My Dream

It was in my dream  
When I first saw you  
Dreams are many  
But that was new  
Your smile seemed familiar  
But it was hard to remember  
And the eyes were so deep  
That I could stare forever  
You came towards me  
With a silent smile  
Kissed my eyes !  
And hugged me for a while  
The moment was magical  
Which was hard to express  
But my heart beats revealed my feelings  
That were hidden from many years  
My eyes were closed  
Still I could feel your touch  
My heart beats collapsed  
At that very time  
But it didn't bothered much  
And suddenly I saw your eyes full of tears  
Rolling down your cheeks  
Because it was time  
For you to leave  
I tried to stop you  
And you promised to come back  
A drop of tear remained in my hand  
And you left towards the moon  
All of the sudden  
I came out of MY DREAM  
I opened my eyes to see  
The reality I am !  
The dream was eternally magical  
My eyes couldn't find the face  
Which I wanted to see the most  
Helpless was me !  
With the hope to see you again  
I still search him in my dreams !

**Shruti Gadekar - FYBSC - I**

She looked up at his watered eyes,  
As she took his hands in hers  
Why won't she be sad?  
As for no longer he would be near?  
And she remembered.....

Those ice-cream dates,  
Those frosting cakes,  
Those high, high swings  
Those Flowers he'd bring,  
Those chocolate treats,  
Those unexpected gifts,  
Those evening walks,  
Those lengthy talks,  
Those good night kisses,  
Those late night wishes,  
Those bed time tales,  
Harry potter and Mr. Dale,  
Those home cooked dinners,  
Those Uno card winners  
Those pillow fights,  
Those hugs so tight,

And now he's gone.....  
Sounds like a relationship?  
Does it?? Yes it is!  
An indescribable relation of a father  
and a daughter!

**Chinmayee Deshpande - FYBSC - I**

# प्रेम कराव प्रेमासारखं

प्रेमनिस्वार्थी करावं  
पण इतकही नाही की  
दवांची काळजी घेताना  
मेघदेहाला न्हाउन जातील

प्रेमाने काळजीही करावी  
पण इतकीही नाही की  
स्वतःची काळजी घ्यायला कोणी नाही  
हेही मन विसरून जाईल

प्रेमाने आसवे सांभाळावी  
पण इतकही नाही की  
स्वतःच्या आसवांमागे  
लोक सुखी राहतील

प्रेम निरागसतेने करावं  
पण इतकही नाही की  
त्या निरागसतेमधुन  
जग स्वार्थी साधून जाईल

प्रेम करावं प्रेमासारखं  
सत्य दाखवणार्या आरश्यासारखं...

झाकलेल्या मर्मांतून तिने सर्वस्व  
उलगडल्याचं भानही राहीलं नसावं  
लपण्यासाठी ओढलेल्यालयांनाच किंवहुना  
त्याने आयुष्य म्हणून नाव दिलं असावं

वाटायचं छातीमधे दगड असावा आणि . .  
आणि त्या दगडासारखं आपलही जीवन असावं  
घावाने त्या दगडांचे तुकडे होऊनही  
शब्दांनी मात्र शांत रहावं

त्या दडलेल्या, लपलेल्या, क्षमलेल्या शब्दांना  
तिच्या फक्त हास्याने ही वरं वाटावं  
एवढयात एकेल ती परी कसली  
विखुरलेल्या तुकडयांनाही तिने परिसासारखं घट्ट धरावं

म्हणूनच की काय रोज एकच इच्छा उरी वाळगतो  
गरज पडली कधीही तर तिच्या हास्यासाठी श्वासानेही  
शांत रहावं . .

**Aniket Sonawane - TY BSC-II**

# व्यसन . .

राखावे ध्येय ते व्यसन राखतात  
शिक्षणाच्या वयात ते तंवाखू चाखतात  
काय होणार हो या नव्या पिढीचे  
व्यसनात बुडून ते टपर्या राखतात

गुटखा तंवाखू ते फॅशन समझतात  
रस्त्यांवर रंगीत रांगोळी काढतात

नसेल वाटत काहो यांना काही  
आई वाप ह्यांची किती जपणूक करतात  
नसेलच वाईट वाटत यांना  
कारण ह्यांची हृदयं आधीच जळालेली असतात

मोवाईल म्हणून एक रोग पाळतात  
नंतर करू म्हणून अभ्यास टाळतात  
उपयोग योग्य इंटरनेटचा कळेना  
सोशलसाईट वघून डोळे दुखवतात

जवाबदारी म्हणून होकार सांगतात  
आई वापाचे पैसे व्यर्थ खर्च करतात  
चारसगांजा कोकेन घेऊन  
भलत्याच दुनियेत जातात  
शुध्दीवर आल्यावर आई वाप आठवतात  
भविष्याला अगदी सहज समजून जगतात

आज काल मुले काहो असे वागतात  
वाईट गोष्टी ते लवकरच पत्करतात  
भल्या वुर्याची ओळख करून न घेता  
आपल्याच मनाला श्रेष्ठ समजतात

आयुष्याची रांगोळी करून सरळ चैकुंठच गाठतात  
आई वडिलांच्या मनात मात्र भलतीच आठवण ठेऊन  
जगतात

**Amit Vede - TYCT**

(1<sup>st</sup> Prize in Poetry

Competition held under

Marathi Bhasha Diwas)



## Plum cake (20 mini cakes)

Ingredients	Quantity
Flour	150 gm
Cashewnut	100 gm
Raisins	50 gm
Sultanas	50 gm
Dates	50 gm
Orange peels	50 gm
Glazed cherries	50 gm
white Sugar (for dark caramel)	110 gm
white Sugar powder	100 gm
Brown sugar	70 gm
Butter	75 gm
Golden Margarine	75 gm
Eggs	3 nos
Cinnamon powder	1 gm
Clove powder	1 gm
Nutmeg	1 gm
Ginger powder	2 gm
Baking powder	2 gm
Vanilla essence	5 ml
Rum	100 ml



### Instructions

1. In a pan on medium heat, melt 110 gm sugar slowly & cook till sugar turns into deep dark brown color.
2. Add about 50 ml water & cook for another one minute. Let this cool and set aside.
3. Pre-heat oven to 180 degree Celsius.
4. Roughly chop peels & dry fruits & soak into rum for at least one hour.
5. Add 45 gm flour to the dry fruits and nuts and dredge completely to coat it. Set aside.
6. Mix the remaining flour, baking powder and spices until well combined.
7. Cream butter, sugar powder & brown sugar powder until fluffy. Break all eggs, add vanilla essence. Gradually add eggs and flour mixture until they are used up.
8. Add the cooled caramel and dry fruits and gently fold in. Pour batter into mini cupcake liners.
9. Bake until the top turns a dark brown and when a skewer inserted into the cake comes out clean.
10. Remove from oven, cool down & garnish with the rosette of cream cheese & 5-6 golden balls.

**Hemraj Patil - Faculty**

# Chocolate Cake

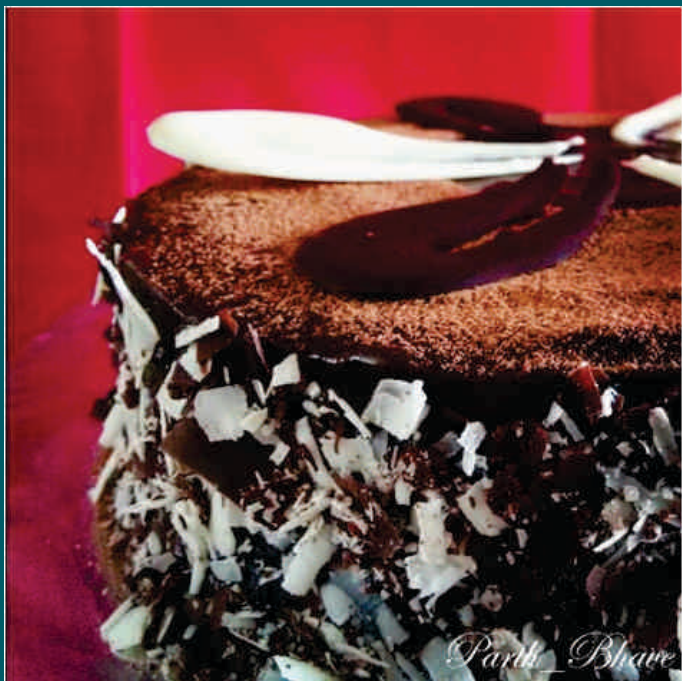
## Directions

Preheat the oven to 350 degrees F. Butter two 8-inch x 2-inch round cake pans. Line with parchment paper, then butter and flour the pans.

Sift the flour, sugar, cocoa, baking soda, baking powder, and salt into the bowl of an electric mixer fitted with a paddle attachment and mix on low speed until combined. In another bowl, combine the buttermilk, oil, eggs, and vanilla. With the mixer on low speed, slowly add the wet ingredients to the dry. With mixer still on low, add the coffee and stir just to combine, scraping the bottom of the bowl with a rubber spatula. Pour the batter into the prepared pans and bake for 35 to 40

minutes, until a cake tester comes out clean. Cool in the pans for 30 minutes, then turn them out onto a cooling rack and cool completely.

Place 1 layer, flat side up, on a flat plate. With a knife or spatula, spread the top with ganache. Place the second layer on top, rounded side up, and spread the ganache evenly on the top and sides of the cake.



## Ingredients

- Butter, for greasing the pans
- 1 3/4 cups all-purpose flour, plus more for pans
- 2 cups sugar
- 3/4 cups good cocoa powder
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 cup buttermilk, shaken
- 1/2 cup vegetable oil
- 2 extra-large eggs, at room temperature
- 1 teaspoon pure vanilla extract
- 1 cup freshly brewed hot coffee

**Parth Bhav - TYCT**

# Homemade Cream cheese

## Ingredients

- 4 cups whole milk, 2-3 tablespoons lemon juice
- 1 teaspoon salt

## Instructions

In a heavy bottomed saucepan, heat the milk on med-high. Stirring constantly until it starts to a rolling simmer.

Reduce the heat to medium. Add the lemon juice 1 tablespoon at a time, in 1 minute intervals. Continue stirring constantly.

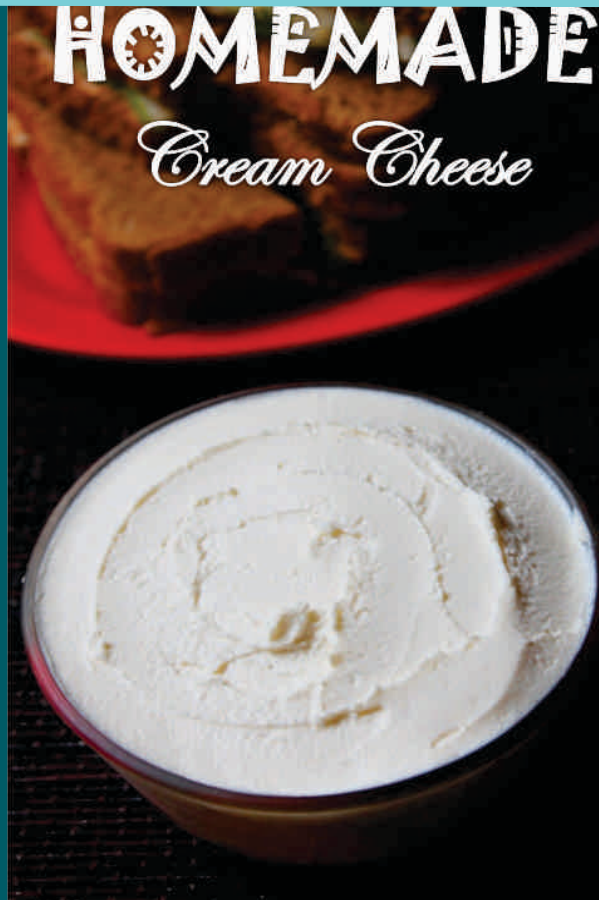
Continue cooking until the mixture curdles. Stir constantly till the mixture has separated completely, this should take just a few minutes.

Lay a sieve with a cheesecloth over a large bowl. Pour the curd mix into the sieve. Let it strain and cool for about 15 minutes.

Transfer curds to a food processor and process until curds have come together and are totally smooth and creamy. It will take around 3-4 minutes. Keep going if your cream cheese is grainy.

Add salt and taste. Add more if you want more flavor. Now is also a good time to add herbs, garlic or any other flavors you like.

This cream cheese must be stored in the fridge.



Mohammad Shaikh - SYCT

# Mug Pizza

## Procedure

- 1) Mix the flour, baking powder, soda and salt
  - 2) Add milk, olive oil and make a dough
  - 3) Add sauce and your favorite seasoning.
- Microwave for 1 min at 800 watts



## Ingredients:

- 2 tablespoons all purpose flour
- 1/8 teaspoon baking powder
- 1/16 teaspoon baking soda
- 1/8 teaspoon salt
- 1.5 tablespoons milk
- 1 tablespoon olive oil
- 1 tablespoon marinara sauce
- 1 generous tablespoon shredded mozzarella cheese
- Mushrooms
- 1/2 teaspoon dried Italian herbs (basil or oregano will work)

## The Traditional English Treat

**Coz all you need is love and cake...!**



Today cake making has rather fallen out of fashion. Our busy life- styles, our attempts at healthy eating and calorie counting and sometimes lack of baking skills have all contributed to the taste and enjoyment of home- baked goods being banished to just a delightful memory.

One misconception is that making a cake is difficult. This may well have been the case years ago when margarine was hard to cream, sugar may have been lumpy, ovens were unreliable and beating and whisking was laboriously done by hand.

Nowadays it really is very easy to whip up a cake in next to no time. Ingredients are prepared, packaged and ready to use and there are mixtures and food processors to whisk and blend to perfection in just a few seconds.

Although there is something irresistible about a home- made cake. the shop-bought variety will never have the smell, taste or uniqueness. Each time you make a cake it will turn out slightly differently and you can also chose to vary a cake by adding different ingredients or using an alternative shaped cake tin.



It is so much fun to make a cake- be it simple Carrot Cake for weekend tea with family to a special cake for Easter or Christmas. Not only will you have fun making the cake, but you will be amazed at how enthusiastically it is received. So why not bring back those memories of warm freshly baked cake for tea, the most awaited event of the Christmas Eve.. Cake cutting! Let's batter again.

**Chinmayee Deshpande - FY BSc I**

## Crancooler (Cocktail)



**Digvijay Kakade - Final Yr CT**

### Ingredients

- Vodka-50ml.
- Tea decoction-60ml.
- Cranberry juice-120ml.
- Lime juice-15ml
- Sugar as req.
- Water-100ml.
- Glass-slim gim
- Garnish lime slice/caramel stick.

### Method of preparation

1. make tea decoction, caramel sticks.
2. in a shaker add ice, lime juice, tea decoction, cranberry juice, vodka shake well and serve in slim jim glass.
3. make flambe of vodka with the help of caramel stick and garnish with lime slice and caramel stick.

### Ingredients

- Mango Juice-60ml.
- Grenadine-20ml.
- Mint-4 To 5 Leaves
- Basil Leaves
- Sprite Top Up
- Lime juice-15 to 20ml.
- Glass-highball.
- Garnish-lime slice.

### Method of preparation

1. Take shaker add mint leaves, basil and lime juice, muddle.
2. Add ice cubes, grenadine, mango juice shake well and serve in highball glass.
3. garnish it with lime slice.

## Mango Sin (Mocktail)



**Prasad Petkar - Final Yr CT**

## Bubble bee Interview

Bubble bee is an outlet which is owned by o two of our alumni Nikhil Unnikrishnan and Rohitdaga. This outlet serves Bubble tea and waffles which is situated in Aundh, Pune.

A few words with the entrepreneur who is the co founder of this enterprise.

Interviewed by First year Bsc students Rajan Ambadkar and Chinmayee Deshpande.

My name is Rohit Daga. I was a student of AISSMS CHMCT. Passed out in 2016.

**Rajan:** Tell us something about your outlet?

**Rohit:** We serve bubble waffles and bubble tea. We started with those two products. And those two products were relatively new to the market in Pune. There were a few outlets who were selling these products in Mumbai. But in Pune it was a completely new concept. People tried it out and liked it. We really got a good boost within a couple of months after starting. And ever since that we have been going up and up. So our brand name has become very valuable and because of that we have started giving out franchises also.

**Chinmayee:** How did you decide on selling this Bubble concept?

**Rohit:** So me and my partner Nikhil were thinking of what we can do? So Nikhil worked for a year in FOUR SEASONS at Mumbai. I worked for few months in Trident Nariman point but it wasn't really appealing. So we left those jobs and decided to do something. We did some market research. Nikhil trained in Singapore during his college time and tried the bubble tea over there. We liked the concept and tried to bring it but we didn't only wanted to do that. We wanted to do more in desserts. The waffle trend was just picking up that time last year. But there were many places which were selling desserts and waffles so we decided to go with different types of waffles. And that is how we came up with bubble waffles.

**Chinmayee:** How did you manage your financial resources?

**Rohit:** Initially we started this outlet which was the first one. As you can see this was done on pretty much of a tight budget. We didn't invest much because we don't come from an affluent background. So whatever we had we put into this as much as we could and it has yielded us with amazing returns.

**Rajan:** What are your current challenges that you face?

**Rohit:** As you must be knowing in this industry staffing is a great problem. Apart from that we are into expansion right now. So coping up with that is getting a bit difficult, but it's nothing we can't do. We are still figuring it out.

**Rajan:** How do you plan to expand in future?

**Rohit:** Right now we are coming up with another outlet in Pune itself. So this will be our third company owned outlet which is in Koregaon Park and we plan on giving out franchise. We plan to capture the indian market after which we plan to go international. But right now we need to also work on our menu. We have to keep on bringing new products to our menu.

**Chinmayee:** So this place serves only waffles and bubble tea?

**Rohit:** Right now we serve bubble tea bubble waffles and savoury waffles. But we are coming up with 4-5 new products soon. We plan to launch them in this month. Our menu is now going to be vast enough.

Thank you so much for your valuable time. It was really nice talking to you.



# Kaleidoscope of Atithya

*Then*



2012



2009



2010



2013



2011



# journey so far...

## Now



2014



2015



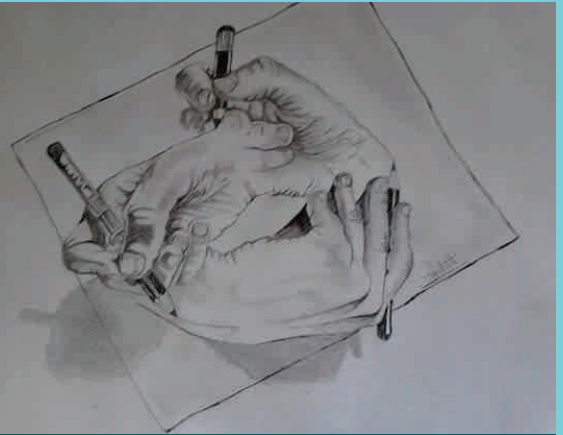
2016



2017



2017



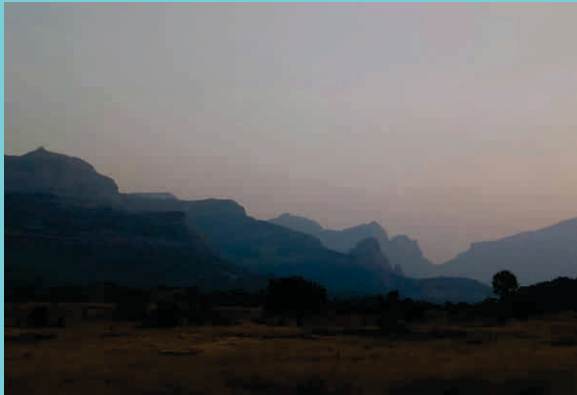
# Art Archives

Sanket Sonawane - Final Yr CT

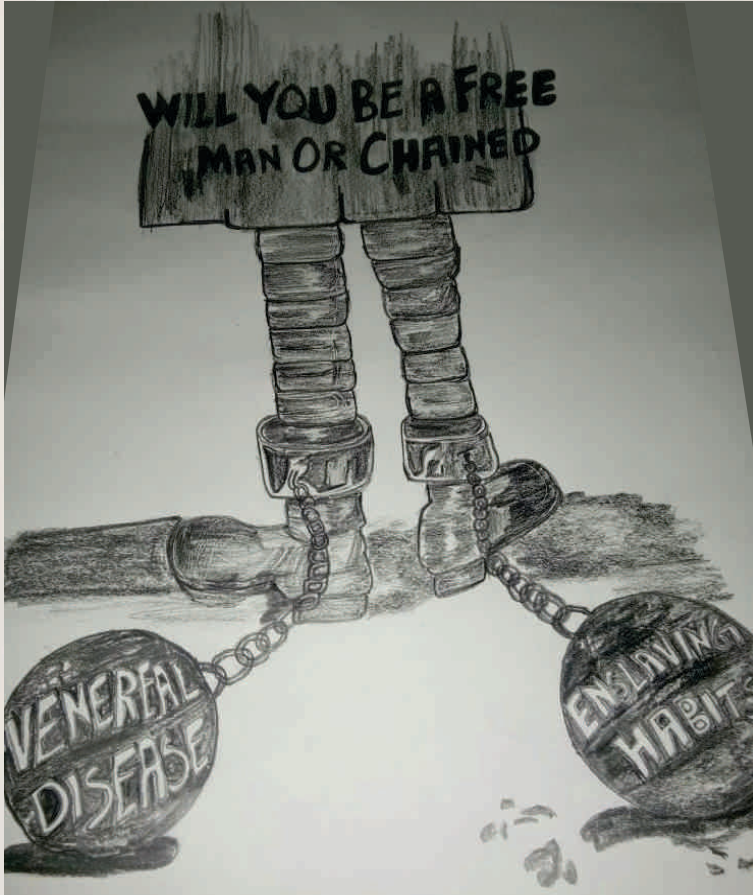




Sejal Jadhav - FY BSC I



Riddima Oak - FYCT Paperquilling



Parth Bhav TYCT

## निबंध

### आजचा तरुण – एक पाऊल पुढे की एक पाऊल मागे

“मला एक असा तरुण मिळवून द्या की, जो शरीराने तंदुरुस्त आहे. त्याच्या इच्छा त्याच्या ताब्यात आहेत. त्याचे मन आशारसारखे पारदर्शक व स्वच्छ आहे. तर मी जगात कोणताही चमत्कार करून दाखवेन.” असे थॉमस हक्सले यांनी म्हटले आहे.

खरं आहे आजच्या जगाला विकसित करणारा एकमेव सक्षम घटक म्हणून तरुणांकडे पाहिले जाते. सामाजिक जबाबदारी असलेल्या या तरुणांपुढे काय आदर्श व आव्हाने आहेत? हा प्रश्न एखाद्या वयस्कर माणसाला विचारला तर त्याचे उत्तर कदाचित काय असेल आजच्या तरुणांना आदर्श बघवत नाहीत आणि आव्हानेही पेलवत नाहीत. खरीच अशी परिस्थिती आहे का? आजची तरुणपिढी ही उद्याची मार्गदर्शक पिढी असेल. त्यामुळे तरुणांनी दूरदृष्टीचा विचार करून काही मुलभूत आव्हाने पेलणे आवश्यक आहे. आपल्या मतांवर ठाम राहून जिद्दीने स्वतःला सिद्ध केले पाहिजेत.

तरुण वर्गाविषयी विचार व त्यांना देण्यात येत असलेले महत्त्व वेगळ्या प्रकारचे आहे. समाजाचा विचार करताना वर्गानुसार, जातीनुसार गट पाडून विश्लेषण केले जाते. वयानुसार समाजाची विभागणी करून युवक हा वेगळा सामाजिक गट निर्माण करण्याची प्रवृत्ती नवीन आहे. त्याचप्रमाणे तरुण माणसांनाही आपण युवक म्हणून कोणी तरी वेगळे आहोत, वेगळी सामाजिक जबाबदारी आपल्यावर आहे व समाज परिवर्तनाच्या कामात आपल्याला विशेष स्थान आहे, ही जाणीव ही आहे. मात्र ही जबाबदारी पार पाडत असतानाच काही गोष्टींचे भान तरुण वर्गाने ठेवले पाहिजे. माणसू अनुकरणप्रिय जरूर आहे, मात्र बऱ्याच वेळेस वाईट गोष्टींचेच अनुकरण जास्त होते. उद्या एखादी चुकीची प्रथा चालू होऊ नये, याची जबाबदारी घेणे हे प्रत्येक तरुणपिढी समोरील प्रथम आव्हान आहे. त्यामुळे आज ज्या वाटेवर आपण चालतोय ती नैतिक की अनैतिक हे बघणे गरजेचे आहे. आपल्या हाती समांतर आयुष्य थोडेच आहे, शिवाय आपली मतदेखील बदलत असतात.

प्रबोधन, शिक्षण व बेरोजगारी सारखी तरुण वर्गासमोरील मोठी समस्या, आदर्शवाद व वैचारिक जडणघडण इत्यादी विचारात घेणे आवश्यक आहे. आजची तरुणपिढी रूळ सोडून धावते आहे, असे स्वर कानी पडतात. रोजगार उपलब्धता, व्यक्तिमत्त्व विकास यांकडे दुर्लक्ष केला जातो. ही परिस्थिती हाताबाहेर जाण्याआधीच तरुणांना जागृत करणे व त्यांच्या इच्छाशक्तीला चालना देणे आवश्यक आहे. तरुण पिढीला ध्येयवादी व आदर्शवादी बनविण्याची ताकद त्यांच्या इच्छाशक्तीच्या विकासात आहे.

बऱ्याचदा शिक्षण घेऊन काही कामधंदा व नोकरी नसल्याने निराश होणाऱ्या तरुणांमध्ये जिद्द निर्माण करणे हे ? प्रयत्नामध्ये ओघाने आलेच. शिक्षण म्हणजे योग्य व अयोग्य यात फरक समजणे व व्यवहार ज्ञान प्राप्त करणे तरुणांना पडणारा नित्य फरक म्हणजे काय करावे ? व काय करू नये ? हा प्रश्न सोडवण्यास शिक्षण, अनुभव व कौशल्यांची सांगड घालणे महत्त्वाचे माहिती तंत्रज्ञानाचा वापर सुयोग्य पद्धतीने हा तरुणवर्ग करताना दिसून येत नाही. स्वतःचा विकास स्वतःच करणे व त्यासाठी लागणारे भांडवल शिक्षणातून उभे करणे गरजेचे आहे.

स्वतःचा आर्थिक विकास, सामाजिक बांधिलकी, देशाचा विकास स्वतःच्या ज्ञानात भर घालणे इत्यादी बाबींना जोडणारा म्हणजे स्वयंरोजगार. स्वयंरोजगार इतर विकासांबरोबरच इतर तरुणांना रोजगाराच्या संधी उपलब्ध करून देतो. त्यांचे जीवनमान उंचवण्यास मदत करतो. जेव्हा आजच्या या तरुणांना ध्येयाने पछाडले जाईल. संकटांना सामोरे जाण्यासाठी आत्मविश्वास निर्माण होईल. त्या वेळी उज्वल भारतवर्षाची निर्मिती होऊ शकेल. ही जबाबदारी पेलणे हे जबरदस्त आव्हान नियतीने तरुणांसमोर ठेवले आहे.

सर्वात शेवटची व तितकीच महत्त्वाची बाब म्हणजे कर्तव्य व स्वार्थातून परमार्थाकडे या दृष्टिकोनातून पाहताना जर आपली कर्तव्य आपण योगनय प्रकारे पार पाडली तरच परमाथं करण्यासाठी वेगळे श्रम घ्यावे लागणार नाहीत. देश व त्याची प्रगती सर्वांवर अवलंबून आहे. त्या वेळी असे म्हणून चालणार नाही की, मी एकटाच आहे का सर्व करणारा ? प्रत्येक तरुणाचा हातभार विकासात आवश्यक आहे, त्यासाठी प्रत्येक तरुणाने आपले कर्तव्य ओळखले पाहिजे आणि सतत पाऊल पुढेच टाकत राहिले पाहिजे.

वैष्णवी संतोष लांबे

**SYCT**

(1<sup>st</sup> Prize in Essay

Competition held under

Marathi Bhasha Diwas)

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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.

**Title:** COLLEGE CASSEROLE 2017-18

**Language:** English, Marathi

**Nationality:** Indian

**Address:** AISSMS college of Hotel Management & Catering technology, 55-56, Shivajinagar, Pune- 411 005

**Designer:** Mr. Nitin Jadhav

**Printer:** Nirmal Media Centre

**Editor:** Ms. Sarika Joshi

Sd/-  
**Ms. Arati Parbhu**

Sd/-  
**Ms. Sarika Joshi**

Sd/-  
**Ms. Sasha Shelke**

**(For private circulation only)**

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**College of Hotel Management & Catering Technology**  
(Affiliated to Savitribai Phule Pune University & Approved by AICTE)

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