



# AISSMS

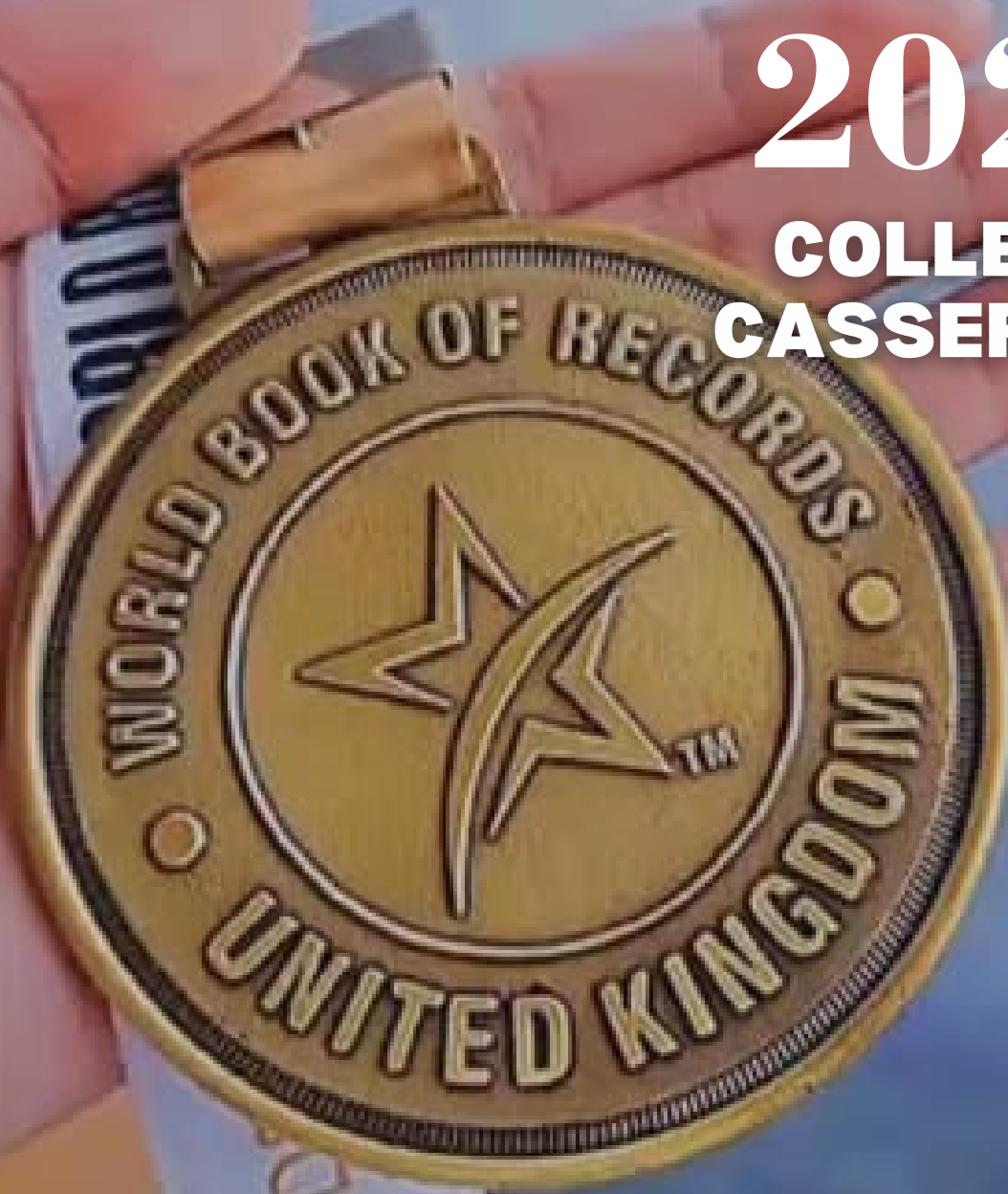
COLLEGE OF HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY



Approved by AICTE, New Delhi, Recognized by the Government of Maharashtra  
an Autonomous college under Savitribai Phule Pune University  
NAAC Accredited "A" Grade  
NBA accredited for BHMCT-2022

# 2024

## COLLEGE CASSEROLE



### WORLD RECORD

100 CURRIES 2.5 KG  
OF EACH IN 250  
MINUTES BY 250  
STUDENTS

ANNUAL MAGAZINE  
VOLUME XI

**FOUNDER OF ALL INDIA SHRI  
SHIVAJI MEMORIAL SOCIETY  
ESTD.1917**



**Rajarshi Chhatrapati Shahu Maharaj  
Maharaja of Kolhapur**



**OFFICE BEARERS OF  
ALL INDIA SHRI SHIVAJI MEMORIAL  
SOCIETY, PUNE-5**



**Shri Shahu Chhatrapati Maharaj, 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 Vishwas Bajirao Patil**  
Chairman, Governing Council



**Adv. Bhagwanrao B. Salunkhe**  
Chairman, Managing Committee

# ENCOURAGEMENT FROM OUR PRESIDENT



As we embark on another academic year, I am filled with immense pleasure and pride and hence congratulate the 'College Editorial Committee' on completing the 11th edition of 'College Casserole'. As every year, this magazine represents the thoughts and ideas of students and faculty members. I encourage all to put in a few minutes and read the thoughts expressed by everyone.

The A.I.S.S.M Society's CHMCT College is known for its bright, beautiful campus and infrastructure. It also allows the students to get involved in extracurricular activities, which in turn adds to the personality of each student.

The students of our college not only focus on studies but also engage themselves in different activities that contribute to the college in certain way. Thus our students can showcase their hidden talents.

"Atithya 2024" is all about the students' creativity and the cultural diversity of the country France. And I am also looking forward to the students of this year to make the 'Annual Gala' even more captivating, as they always do.

I give all the best wishes to the students for a bright and aspirational future.

**Shahu Chhatrapati Maharaj, Kolhapur**  
President,  
All India Shri Shivaji Memorial Society,  
55-56, Shivajinagar,  
Pune- 411 005

# ENCOURAGEMENT FROM OUR HONORARY SECRETARY



As the Honorary Secretary of the All India Shri Shivaji Memorial Society, I extend my heartfelt encouragement to all contributors of our college magazine. Your dedication and creativity have the power to shape the literary and artistic landscape of our community. This magazine serves as a testament to the diverse talents that flourish within our institution.

Each article, poem and artwork is a brush-stroke on the canvas of our collective identity. Your voices, perspectives, and talents contribute to the vibrant tapestry that is our college experience. Embrace this opportunity to share your unique narratives, insights, and expressions. Let the pages of the magazine echo through the richness of our collective intellect and creativity.

I am confident that this edition will be a reflection of brilliance that defines our college. Your commitment to academic and professional excellence is what makes our institution shine. Best wishes to each contributor for an inspiring and successful publication.

**Malojiraje Chhatrapati**  
Honorary Secretary,  
All India Shri Shivaji Memorial Society,  
55-56, Shivajinagar,  
Pune- 411 005



# ENCOURAGEMENT FROM THE PRINCIPAL



As we begin with another exciting edition of our college magazine ie. 'College Casserole', I am filled with immense pride and enthusiasm to witness the remarkable talent and dedication that our students bring to the table.

In the dynamic world of hotel management, each of you is a beacon of creativity and resilience.

Our college is not merely an institution; it is a nurturing ground for future leaders in the hospitality industry. Your journey here is not just about acquiring knowledge but also about developing a passion for excellence, a keen eye for detail, and the ability to thrive in diverse and challenging environments.

In the pages of this magazine, we celebrate not just academic achievements but also the spirit of collaboration, innovation, and the unique stories that make our college a vibrant community. From the bustling kitchens to the front lines of customer service, each department contributes to the tapestry of skills that define a successful hotelier.

Remember, your time here is a chapter in your lifelong learning journey. Seize every opportunity to hone your craft, embrace the lessons from setbacks, and savor the victories, big or small. The hospitality industry awaits individuals like you who are not just equipped with knowledge but also possess the passion to create memorable experiences for guests.

I encourage you to use this platform to share your insights, experiences, and dreams. Let your voices resonate beyond these pages, inspiring those who follow in your footsteps. Together, we shape the future of hospitality, and I am confident that our college will continue to be a beacon of excellence.

With my best wishes for a successful and fulfilling journey ahead.

**Dr. Sonali Jadhav**  
Principal



# AISSMS

## COLLEGE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY



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### Our Heritage AISSM SOCIETY

To promote the noble cause of education, the All India Shri Shivaji Memorial Society (AISSMS) was established in 1917 by Rajarshi Chhatrapati Shahu Maharaj of Kolhapur. The foundation stone of the All India Shri Shivaji Memorial was laid at the hands of His Royal Highness, the Prince of Wales in year 1921.

Keeping in mind its mission of "service to society through quality education", the society has successfully established educational institutes ranging from pre-primary to the post-graduation level. Over the last few years, the Society has entered into the field of technical & management education as well. The society today is growing by leaps and bounds under the supervision of Chhatrapati Malojiraje, Hon. Secretary AISSMS.

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

#### Our Family:

- 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 ShriShivaji Preparatory Military School, Pune-5 (Secondary)
- AISSM Society's ShriShivaji Preparatory Military School, Pune-5 (HSC Science & Commerce)
- AISSM Society's ShriShivaji Preparatory Military School, Pune-5 (MCVC)
- AISSM Society's ShriShivaji Preparatory Military Primary Boarding School, Pune-5
- AISSM Society's ShriShivaji Preparatory Military Day School & Junior College, Pune- 1(Secondary)
- AISSM Society's ShriShivaji Preparatory Military Day School & Junior College, Pune- 1(HSC)
- AISSM Society's ShriShivaji Preparatory Military Day School & Junior College, Pune- 1(MCVC)
- AISSM Society's ShriShivaji Preparatory Military Primary Day School, Pune-1
- AISSM Society's ShriShivaji Preparatory Military Nursery School, Pune-1

# AISSMS COLLEGE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY



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

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

## **OUR ACHIEVEMENTS**

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

AISSMS College of HMCT been consistently ranked amongst the top Hotel Management Institutes in the country by 2 top surveys on education. The Week Magazine and India Today.

NAAC Accreditation: National Assessment & Accreditation Council (NAAC) is an autonomous body established by the University Grants Commission (UGC) of India to assess and accredit institutions of higher education in the country. A.I.S.S.M.S. 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	<b>Shri Digvijay Ramrao Rajebhosale</b> (Member) All India Shri Shivaji Memorial Society 55-56, Shivajinagar, Pune-411005
Secretary of the management or bus nominee	<b>Shri Malojiraje Chhatrapati</b> (Honorary Secretary) All India Shri Shivaji Memorial Society 55-56, Shivajinagar, Pune-411005
One head of department, to be nominated by the principal or the head of institution	<b>Dr. Arun Manohar Sherkar</b> (Associate Professor in Food Production) Head of Department of Academics
Three teachers in the college or recognised institution, elected by the full-time amongst themselves out of whom at least one shall be women	<b>1. Dr. Rashika Ravindra Gumaste</b> Associate Professor in Accommodation operation <b>2. Dr. Sameer Arvind Diwanji</b> Associate Professor in Training & Placement Cell <b>3. Dr. Prachi Swapnil Wani</b> Assistant Professor in Food & Beverage Service
One non-teaching employee, elected by regular Non-teaching staff from amongst themselves	<b>Shri Ajay Shivaji Dangat</b> Head 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	<b>A) EDUCATION</b> <b>Dr. Prafulla Pawar</b> Dean, Faculty of Management Savitribai Phule Pune University Ganeshkhind, Pune-411007 <b>B) INDUSTRY – (ALUMNI)</b> <b>Shri Ambar Ravindra Rode</b> Proprietor Le Petit Amour Rahul Nagar, Kothrud, Pune-411038 <b>C) RESEARCH</b> <b>Dr. Seema Zagade</b> Research Guide Savitribai Phule Pune University Ganeshkind, Pune-411007 <b>D) SOCIAL SERVICE</b> <b>Mrs. Vineeta Date</b> Trustee Sushreeyas, Sudarshan Nagar, Chikhali, Pune-421062
Co-Ordinator, Internal Quality Assurance Committee of the College	<b>Shri Sunder Srinivasan</b> (Assistant Professor)
Principal of the college or the head of Institute – Member – Secretary	<b>Dr. Sonali Jadhav</b> Principal

# RESULT ANALYSIS 2022-23

Sr. No	Course	Class	Total Students	Pass	Pass%
1	BHMCT	FYBHMCT	61	46	75.41 %
2	BHMCT	SYBHMCT	111	76	68.47 %
3	BHMCT	TYBHMCT	88	86	97.73 %
4	BHMCT	Final Year CT	102	77	75.49 %
5	BSc HS	FY BSc HS	115	82	71.30 %
6	BSc HS	SY BSc HS	105	79	75.24 %
7	BSc HS	TY BSc HS	109	93	85.32 %
8	MSc HS	FY MSc HS	10	9	90.00 %

# INTAKE OF STUDENTS 2023-24

Sr. No	Course	Class	Intake	Actual Admitted
1	BHMCT	FYBHMCT	120	62
2	BHMCT	SYBHMCT	120	56
3	BHMCT	TYBHMCT	120	100
4	BHMCT	Final Year BHMCT	120	80
5	BSc HS	FY BSc HS	120	120
6	BSc HS	SY BSc HS	120	114
7	BSc HS	TY BSc HS	120	97
8	MSc HS	First Year	30	5
9	MSc HS	Second Year	30	9

# FROM THE EDITORS



Editorial team with Respected  
Principal Dr. Sonali Jadhav and Dr.  
Sameer Diwanji

Dear Readers,

We are glad to present you the 11th edition of the Annual Magazine "College Casserole" for the year 2023-24.

This year's theme for Atithya is 'Champs-Élysées' an avenue in Paris, France. This magazine is a great platform of showcasing creativity and unique artwork and unveil new information and knowledge.

The Casserole offers a unique blend of insightful articles, captivating stories and thought provoking features.

We are grateful towards our Principal Dr. Sonali Jadhav for her unwavering support towards the college casserole.

The humble editors of College Casserole bid you the most delightful magazine of 2023- 24. We hope you have the same eagerness to enjoy this magazine!



# BATCH PHOTOS

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FINAL YEAR BSC 1



FINAL YEAR BSC 2



# BATCH PHOTOS

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FINAL YEAR BHMCT 1



FINAL YEAR BHMCT 2





EHL



TEACHING STAFF



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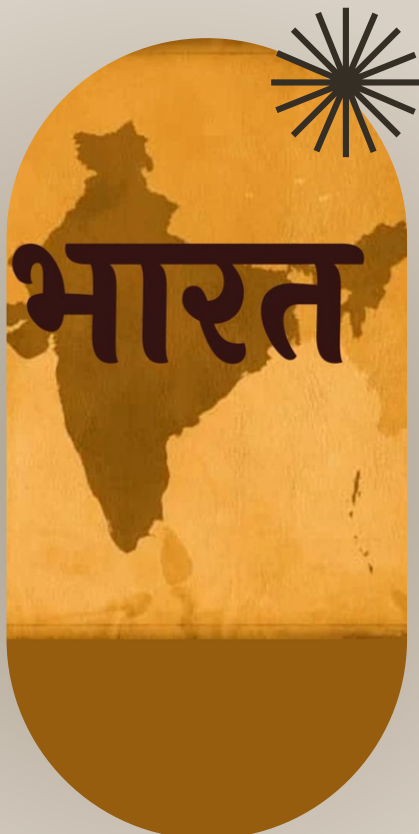


# IN THE HEART OF THE NATION, WHERE FREEDOM CALLS

In the tapestry of time, where valor is spun,  
Brave hearts of Bharat, their journey begun.  
Swaraj, the anthem, on their lips did dance,  
Yet, some fell in the dance of destiny's trance.

In the heart of the struggle, on freedom's stage,  
They fought for Swaraj, with passion and rage.  
Bharat Mata, their muse, a beacon so bright,  
But some, alas, lost in the relentless fight.

Shaheed they became, for a nation's embrace,  
Dreams of liberty adorned every trace.  
Through fields of courage, their footsteps etched,  
In the soil of Bharat, where dreams were fetched.



In the echoes of time, their voices still sing,  
Of a nation's journey, of freedom's spring.  
Swaraj, the vision, a flame burning high,  
In the souls of the fallen, it will never die.

Oh, heroes unsung, your sacrifice profound,  
Bharat, in your name, forever resounds.  
Though some lost the battle, their spirit stands tall,  
In the heart of the nation, where freedom calls.

-Dr. Sonali Jadhav  
Principal



# RECORD SETTING ADVENTURE

## WORLD RECORD

AISSMS CHMCT created history by making an entry in the World Book of Records by preparing 100 curries by 250 students under 250 minutes. It was an once in a lifetime experience to participate in such a memorable event.



This event gave us a lot of insights in event management, event setups and also knowledge about different varieties of curries that are native to the vast Indian cuisine and the rich Indian heritage. All the 250 students who contributed to this unique record were also given a certificate directly from the World Book of Records all the way from London.

Honorable Secretary Shri Maloji Raje Chhatrapati and Principal Dr. Sonali Jadhav were invited to the United Kingdom to be felicitated for achieving this great feat, encouraging students to be inspired and motivated.







Team of 250 students with Respected Principal Dr. Sonali Jadhav and Faculty members.

-Vedant Kale  
Sahil Ombase  
Ayush Sonawane  
Adarsh Salokhe  
(Final Year CT I)

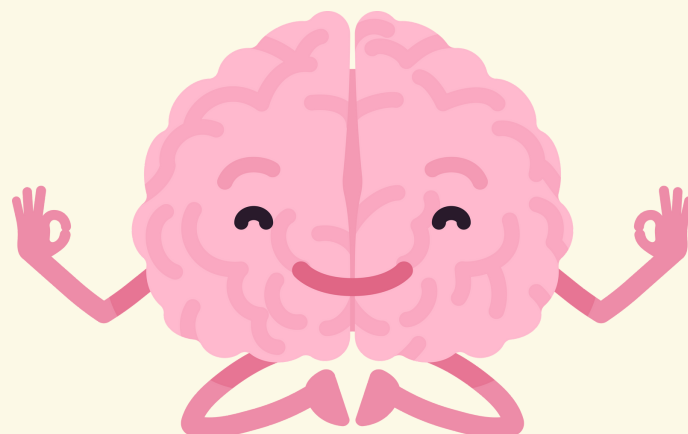
# "The Science of Positivity: How Optimism Shapes Your Life"

Optimism can be defined as a feeling of being positive and hopeful for the Future. For me I believe Optimism is being positive and to keep going inspite of problems. As a child I was this person who used to study, complete everything on time and score good marks. I used to try my level best always. There was one incidence where I didn't score that well inspite of studying and giving my best.

I was very upset when I came home that day. My Mom saw this and said something to me which actually changed my perspective. She told me, "Riya you have tried your best. You can be sad, you can cry and get your emotions out but it is upto you that how long do you want to just cry and be sad." Yes getting your emotions out is very important, you need to channelize your emotions but decide how long and once you are done focus again and plan your things out.

Before starting to study again make sure you know where you went wrong and work on it. Make sure you take a break and do whatever makes you happy, Cheer yourself up and then start and don't look back. I am always there for you." I knew that having a parent that is so supportive is a blessing and whatever she said was actually right.

I had 2 options that day. Keep on crying, or be positive, optimistic and start working again. I chose the 2nd option, I was sad and I cried indeed but then I focused, analyzed where I went wrong, and took efforts.



This made me realize the importance of being Positive & Optimistic. This really helped me in Covid-19. Me and my Mom got Covid in April 2021. I could have easily blamed the situation as it was indeed a difficult time but as I was being optimistic and positive all the time I could utilize my time very well. I started working on my college work; I used to spend time with plants which really helped me get that positivity.

I rested well. I started writing again, used to listen to songs which helped me get that energy. Overall this Covid period passed because I was being Positive. I will always be thankful to my Mom for teaching me the meaning of being Optimistic and Positive. I believe that if we are being hopeful towards something there is high possibility of that task being completed.

Yes we also need to work for it but having a positive attitude always helps.  
Hence try to be as optimistic in Life as possible.

- **Ms. Riya Dixit**  
Faculty

# RICH DAD POOR DAD



**"The Richest people in the world look for and build networks; everyone else looks for work"**

**-Robert Kiyosaki**

## QUOTES FROM RICH DAD POOR DAD:

- The right attitude and one arm will beat the wrong attitude and two arms every time...
- Believe in yourself and good things do start happening...
- Success - achievement - is the goal of life...
- If you don't first handle fear and desire and you get Rich, you'll be highly paid slave...
- The door to success is open wider than ever before...
- If you want something, work for it...
- A person is a product of his own thought. Believe big. Adjust your thermostat forward. Launch your success offensive with honest, sincere belief that you can succeed. Believe big and grow big...

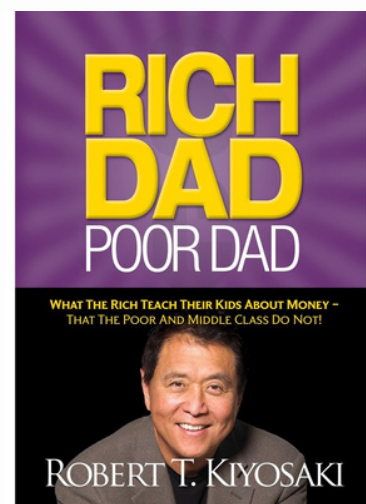
Your objective is to make successful action...

## Gist of the book:

This book is written by Robert Kiyosaki and it is divided into six chapters, the author begins by introducing the two main characters in the book, his "rich dad" and his "poor dad." The "rich dad" is the father of his best friend, who is a successful entrepreneur and investor, while the "poor dad" is his own biological father, who is an educated man but struggles financially.

Throughout the book, the author draws on the lessons he learned from both his "rich dad" and "poor dad" to offer practical advice on how to achieve financial success.

A key concept highlighted in the book is the distinction between assets and liabilities. As per the author's definition, assets refer to anything that generates income or adds value to your finances, whereas liabilities are anything that incurs expenses or reduces your net worth. He encourages readers to focus on acquiring assets and minimizing their liabilities, as this is the key to building wealth



**-Ganesh Gore  
FYBSchS**





**KGL Trek:**

# The Great lakes of Kashmir

Kashmir Great Lakes (KGL) is one of the most beautiful treks in India. No question. It validates Kashmir's mythical status as heaven on earth. In August 2023, I embarked on the KGL Trek, a journey through the breathtaking landscapes of Kashmir, exploring the Great Lakes that are both unique and pristine.

The trek was not only arduous but also filled with moments of sheer beauty, making it a memorable experience that left an indelible mark on my soul. This is because the trek is set on a canvas that's larger than life. Every day is a 360° panorama of wild, rugged mountains, rolling meadows, and turquoise alpine lakes. And you get more than six of these lakes and five very different valleys to explore! The trek led us through a series of these enchanting lakes, each with its own unique charm.

From the serene Gangbal Lake to the mesmerizing views at Gadsar Pass, every step offered a glimpse of nature's unparalleled beauty.

A Mix of Challenges and Wonders: The journey was a rollercoaster of emotions, as the trek presented both challenges and wonders.

The terrain was at times brutal, demanding physical endurance, but the beauty that unfolded with every step was equally breathtaking. The range of landscape makes it a moderate-difficult trek spanning over six days. This means it has long trekking days with steep ascents and descents with no easy exit points.

So, it's not meant for a beginner who hasn't been exposed to high-altitude treks.

Having said that, the challenges are worth it. Each day is postcard-perfect, with a new alpine lake to look forward to.

What makes these lakes even prettier are the snow patches that feed these lakes. You see them sliding off the serrated mountains into the lakes.



Sometimes you'll see milky white icebergs floating on the lake's inky blue surface. And then there are meadows of Kashmir. These meadows come in every shape and size, sometimes many in a day.

Gadsar Pass and the Grand Finale: The view of the Lakes from Gadsar Pass was nothing short of spectacular. The summit provided a vantage point to marvel at the pristine beauty of the alpine lakes, surrounded by towering peaks.

The campsite on the last day, situated on the banks of Gangbal Lake, was a fitting grand finale. The overwhelming beauty of the surroundings left me in awe, making every step of the challenging trek worthwhile.

The KGL Trek was indeed a journey of a lifetime, a perfect blend of challenges and rewards. From unique alpine lakes to magical moments and serene Shikara rides (once back to Srinagar), the trek offered a rich tapestry of experiences that will remain etched in my memory.

As I continue to explore the world through treks, the KGL Trek stands out as a testament to the pristine beauty that nature graciously offers to those willing to embark on such adventures.

- **Dr. Sameer Diwanji**  
Faculty





# DRINKS BY DESIGN - THE BEVERAGE LAB



## A TOAST TO VISION AND INNOVATION

In the heart of AISSMS College of Hotel Management and Catering Technology in Pune, a revolutionary space has emerged under the dynamic leadership of Dr. Sonali Jadhav – Drinks by Design - The Beverage Lab. As the facilitator behind this groundbreaking initiative, I extend my deepest gratitude to Dr. Sonali Jadhav for the unparalleled opportunity to be the part of first-of-its-kind lab dedicated to beverages in India.

The Beverage Lab serves as a dynamic platform for aspiring professionals to explore the vast and diverse world of beverages. Whether you're a budding bartender, a tea connoisseur, a coffee master barista, or a seasoned sommelier, this lab caters to individuals from various backgrounds in the beverage industry. It provides an unique opportunity to experiment with different types of beverages, harness the power of cutting-edge technology, and elevate one's skills to meet the demands of the ever-discerning consumer.

The lab, equipped with individual workstations specially designed for cocktail practice, is a haven for common professionals and aspiring enthusiasts. Its white countertops, tailored for wine appreciation and beverage sensory evaluation, underscore the commitment to providing a holistic learning experience.

A noteworthy addition to the lab's offerings is "Cocktail Mania," a short course on Bartending, and the prestigious WSET international certificate course. These initiatives demonstrate the college's dedication to providing comprehensive education and ensuring that participants are well-equipped with the knowledge and skills required in the competitive beverage industry.



The lab will offer specialized practical courses that will cover a spectrum of beverage-related subjects. From Bartending and Beverage Management to Wine Appreciation, Introduction to Coffee, and Tea Appreciation, the courses will be designed to provide a holistic understanding of the beverage industry. Students will be able to expect delving into the nuances of mixology, learning about the art of wine tasting, mastering the intricacies of brewing coffee, and developing a profound appreciation for various tea varieties.



In conclusion, Drinks by Design - The Beverage Lab is not merely a facility; it is a gateway to endless possibilities and experiences in the world of beverages. As we celebrate its first year, we anticipate the lab becoming a cornerstone in shaping the future leaders and innovators of the beverage industry, fostering a culture of excellence, creativity, and mastery. Cheers to a new era of beverage education!



-Omkar Watwe  
Faculty





# MEET CHEF GARIMA ARORA...

‘The First Female Indian  
Chef To Win Two Michelin  
Star’



“I believe in creating food that tells a story, where every ingredient speaks for itself & each dish is a journey of flavours that resonate with tradition yet embrace innovation”

-Chef Garima Arora

Chef Garima Arora’s journey to culinary stardom is a remarkable story of passion, dedication & relentless pursuit of excellence. Born and raised in India, Arora’s culinary prowess first gained recognition during her tenure at world famous Noma restaurant in Copenhagen, Denmark. It was here that she honed her skills under the guidance of renowned Chef Rene Redzepi, gaining valuable experience that laid the foundation for her future success. In 2019, she opened her own restaurant, Gaa in Bangkok, Thailand.

Gaa had its innovative & boundary pushing approach to Indian cuisine. She earned her first Michelin star in 2019, shortly after opening her restaurant. Her culinary journey reached new heights, receiving her second Michelin star, a crowning achievement. She became the first Indian lady to receive two Michelin stars. Chef Garima continues to push the boundaries of gastronomy, her second Michelin star stands as inspiration for culinary world, encouraging chefs to explore new frontiers and redefine the possibilities with their respective cuisine.

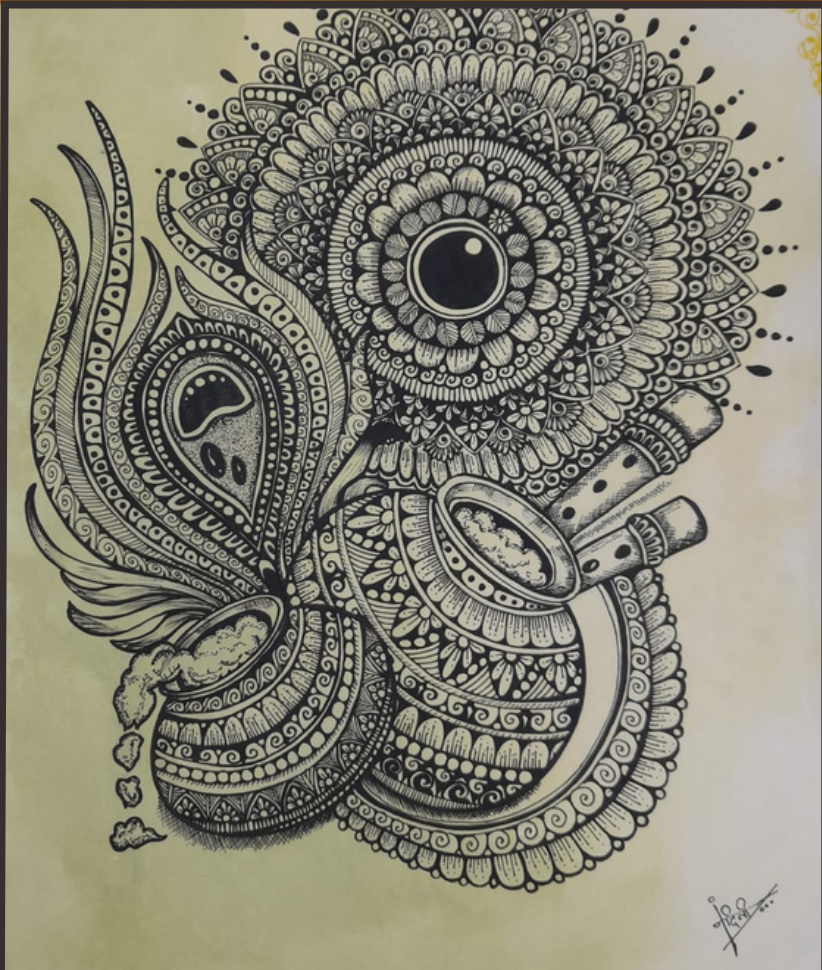
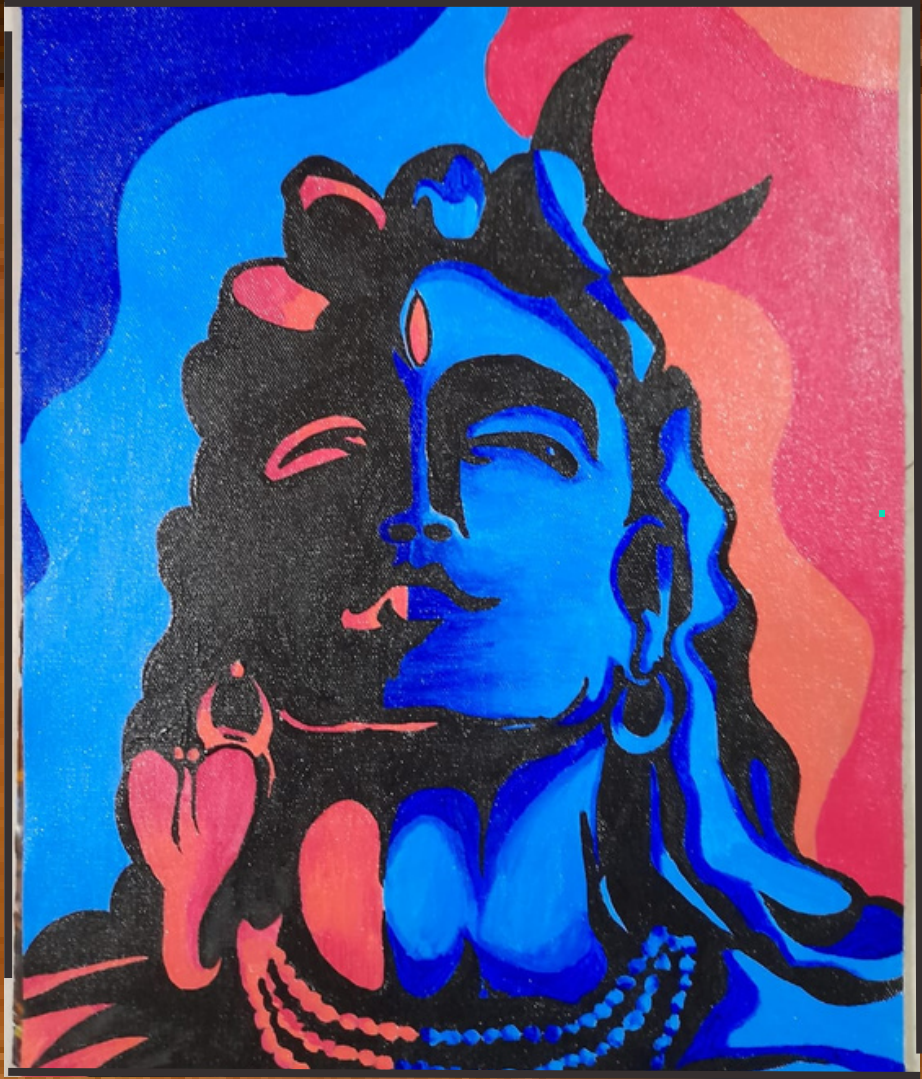
**-Shraddha Kajale  
FYBHMCT**

# Art Gallery



- Dr. Arun Sherkar  
Faculty



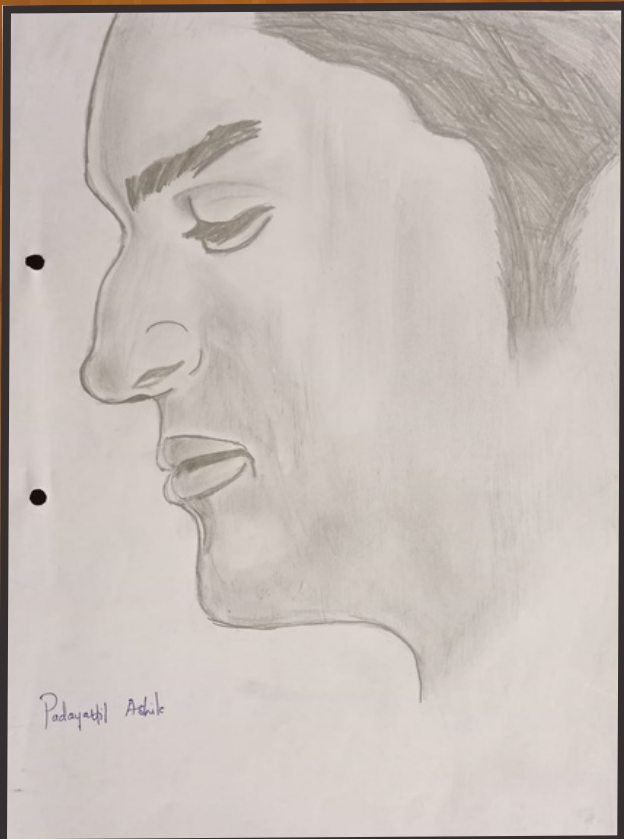


-Nandini Amate  
FYBHMCT

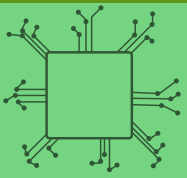




-Advay Sonawane  
FYBHMCT



-Padayattil Ashik  
SYBHMCT



# Revolutionizing the Hospitality Industry: Introducing ChatGPT!!

Dynamic changes are seen in the hospitality industry in the last decade and staying ahead with the use of technological advancements is on top priority for providing exceptional guest experiences. One such innovation making waves in the sector is the integration of Chat-GPT, a powerful language model, to enhance customer interactions and streamline operations.

**Chat-GPT in Hospitality:** Chat-GPT, developed by Open AI, is an advanced natural language processing model that can understand and generate human-like text. Its application in the hospitality industry is multilayered, ranging from customer service to internal operations. Here, let us explore into the advantages and disadvantages of incorporating Chat-GPT in the hospitality sector.

## Advantages:

- **Enhanced Customer Service:** Chat-GPT enables hotels and resorts to provide instant, personalized responses to guest inquiries. Whether it is information about room availability, local attractions, or special requests, Chat-GPT can handle a wide array of queries, enhancing overall customer satisfaction.
- **24/7 Availability:** Unlike hotel staff, Chat-GPT operates round the clock, ensuring guests have access to assistance at any time. This constant availability is particularly beneficial for handling reservations, providing information, and addressing concerns outside regular business hours.
- **Multilingual Support:** With the ability to comprehend and generate text in multiple languages, Chat-GPT facilitates effective communication with guests from diverse backgrounds. This feature is invaluable in the globalized hospitality industry, where catering to an international clientele is commonplace.

## Disadvantages:

**Lack of Emotional Intelligence:** While Chat-GPT excels in processing and generating text, it lacks the emotional intelligence and empathy that hotel staff bring to customer interactions. Understanding and appropriately responding to changing emotions and situations may be challenging for Chat-GPT.

**Security and Privacy of Data:** The integration of Chat-GPT raises concerns about the security and privacy of sensitive guest information. Safeguarding data and ensuring compliance with privacy regulations becomes crucial to prevent potential data breaches.

**Risk of Miscommunication:** Misinterpretation of guest queries or requests is a potential risk with Chat-GPT, leading to misunderstandings and dissatisfaction. A hotel staff intervention may be necessary to rectify such instances and maintain a high standard of service.

While Chat-GPT presents exciting opportunities to revolutionize customer service and operational efficiency in the hospitality industry. A high level of integration strategy needs to be designed considering the unique needs and challenges of each establishment is crucial for maximizing the benefits of this advanced language model. So, finding the right balance between automation and human touch remains important for ensuring best guest experiences in the hospitality sector.

**-Sunder Srinivasan**  
Faculty



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Outdoor Catering at

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# JAPALOUPPE EQUESTRIAN CENTER

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The Japaloupe Equestrian Centre is a horse-riding school near Somatne Phata. It is one India's largest Horse-riding school with over 70 horses. Japaloupe also houses many other farm animals. Families can enjoy a day-out at Japaloupe, have a meal and can feed the friendly farm animals.

We were hired for one of the events which was weight lifting competition named "Horse Power". Our responsibility was handling the live-kitchen for the entire event which was for 2 days

For this event, many sports enthusiast came from various locations. The first day, was dedicated to all the male participants and second day to all female participants, followed by prize distribution.

We were responsible for the live-kitchen which was set for the whole competition. Around 250-300 guests were served per day. Menu consisted of various types of omelets as per the guests's preferences, Burgers and Sausages along with hot beverages.

It was an amazing experience of handling the live-kitchen which served people from different walks of life. This experience taught us tips on how to handle guests, how to communicate with them, and about their preferences

- Sahil Kadu

Vaishnavi Gadade

Gayatri Wagh

Atharva Bhandari

(Final Year CT I)



# PLAYING WITH MILLETS



Millet is indeed a wonderful grain that deserves more recognition and awareness as it has many health benefits. So to spread this awareness and growing popularity regarding millets, the Government of India declared 2023 as the Year of the Millet. So we had this great opportunity where we made innovative recipes in one of the competition hosted by Pune Festival in our college.

We made two unique and innovative recipes that are Mixed Millet Samosa Chaat with finger millet, sorghum millet, pearl millet and Ragi Patoli with red pumpkin filling. Patoli is a traditional Maharashtrian sweet dish from the Konkan region. It was a really great experience to be a part of this competition as we got to know about importance and uniqueness of millets and how easily it can be blended in our daily diet.



-Sakshi Vanze

Final Year BHMCT - I



## Ultimate Chocolate Dessert

# Pots de Creme

**Prep Time:**  
15 mins

**Total Time:**  
3 hrs 30 mins

**Additional  
Time:**  
3 hrs 15 mins

**Servings:**  
8

**Yield:**  
8 servings



### Ingredients :

5 egg yolks

5 tablespoons white sugar

¼ teaspoon salt

¾ cup heavy cream

½ cup half-and-half

10 ounces bittersweet chocolate, finely chopped

1 tablespoon vanilla extract

1 cup very strong, very hot coffee



### Directions :

Step 1 :Combine egg yolks, sugar, and salt in a blender. Blend until smooth. Add heavy cream and half-and-half; blend again. Add chocolate and vanilla extract and blend until chocolate is very finely chopped. Carefully pour hot coffee through the opening while blender is running; blend until chocolate is melted and smooth.

Step 2 :Pour mixture into small serving dishes. Let cool to room temperature. Cover with plastic wrap and refrigerate for at least 3 hours and up to 3 days.

- Shradha Kajale  
FYBHMCT



## RECIPES



# Lemon Mousse

Yield: 2 portions

*" Life is Better with a little Zest, Lemons are the best! "*

### INGREDIENTS

- Egg - 1 no.
- Sugar 15 gm
- Milk - 150 ml
- Lemon juice -1 tsp
- Lemon peel(Rind) - 1/2 Lemon
- Lemon yellow color - 1 drop
- Cream - 50 gm
- Gelatin - 6 gm

### PROCEDURE

1. Separate egg yolk & egg white, beat egg yolk with sugar till it is light & fluffy.
2. Add warm milk, mix well & place the vessel on a double boiler, keep on stirring with a wooden spoon till it coats the back of the spoon & custard is prepared. Remove form double boiler & let it cool.
3. Add to this the slurry of gelatin, lemon rind, essence color & fold in whipped cream.
4. Then fold the stiffly beaten egg white.
5. Pour it into moulds & let it set in the fridge
6. When set, de mould it & serve with a garnish of mint leaf.

- Rajwardhan Ganjave  
FYBMCT

# VALORANT

A first-person shooter game

## How Valorant became popular!

Valorant became popular for quite a few reasons! First, it's made by Riot Games, the same company behind League of Legends, it already has a built-in fanbase. Then, the game itself combines elements of tactical shooting and hero-based gameplay, which resonates with a lot of players. Plus, Riot did a fantastic job of promoting the game and getting it in front of a wide audience, which definitely help boost it's popularity. And of course, the game's competitive nature and regular updates have kept players coming back for more!

## How it helps in developing skills?

Playing Valorant can help develop a bunch of different skills! It can improve your hand-eye coordination and reflexes, since you need to react quickly to what's happening in the game. It also requires strategic thinking and teamwork, which helps in problem-solving and communication skills. Plus, learning to play different characters in the game can teach you adaptability and how to approach challenges from different perspectives. So, it is not just about having fun - you can actually develop some valuable skills while playing Valorant!

-Parth Jategaonkar

Mohammad Arsh

Sahil Pawar

Rohit Jadhav

(Final Year CT-I)

# मुहावरों का (खाना) खज़ाना

- आटा गीला होना - कठिनाई/मुश्किल में पड़ना |
- आटे दाल की फ़िक्र होना - जीविका की चिन्ता होना |
- अपनी खिचड़ी अलग पकाना - अलग-थलग रहना |
- आसमान से गिरकर खजूर के पेड़ पर अटकना - उत्तम स्थान से त्यागकर ऐसे स्थान पर जाना जो कष्टप्रद हो |
- आग पर तेल छिड़कना - और अधिक भड़काना |
- लोहे के चने चबाना - बहुत कठिनाई उठाना |
- आटे-दाल का भाव मालूम होना - कठिनाई का अनुभव होना |
- घी के दिये जलाना - प्रसन्न होना |
- टेढ़ी खीर होना - कठिन कार्य |
- पापड़ बेलना - विषम परिस्थितियों से गुज़रना |
- दाल में काला होना - गड़बड़ होना |
- नमक-मिर्च लगाना - बात को बढ़ा-चढ़ा कर कहना |
- किस खेत की मूली - अधिकारहीन, शक्तिहीन |
- गुड़ गोबर करना - बनाया काम बिगाड़ना |
- आम के आम, गुठलियों के दाम - दोहरा लाभ प्राप्त होना |
- बंदर क्या जाने अदरक का स्वाद - अज्ञानी को किसी के महत्व का पता न होना |
- दाल नहीं गली - युक्ति सफल होना |



# JACOB AND CO.

*Where innovation meets luxury*

Jacob & Co. is a renowned luxury watch and jewelry brand that has earned a reputation for its bold and innovative designs. Founded by Jacob Arabo in 1986, the company has become synonymous with high-end timepieces and exquisite jewelry, attracting a clientele that appreciates creativity, craftsmanship, and exclusivity.

One of the key distinguishing factors of Jacob & Co. is its commitment to pushing the boundaries of traditional watchmaking.



The brand is known for creating some of the most complex and visually striking timepieces in the industry. From extravagant complications to avant-garde designs, Jacob & Co. consistently challenges the status quo.

The brand's collections span a wide range of styles and themes, catering to diverse tastes. Notable collections include the Astronomia series, featuring mesmerizing planetary movements on the dial, and the Epic X series, known for its sporty and contemporary designs. Each collection reflects a blend of traditional craftsmanship and modern aesthetics.

Jacob & Co. has gained popularity not only for its exceptional craftsmanship but also for its association with high-profile personalities. Celebrities and athletes often choose Jacob & Co. timepieces to make a statement on red carpets and at exclusive events, contributing to the brand's allure in the world of luxury.



**-Rajwardhan Ganjave**  
FYBHMCT

# *Alumni Chat*

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Our student Soham Kulkarni interviewed our Alumni Mr. Amit Kulkarni



## **How did you gain interest in hotel management?**

Well, I wanted to pursue engineering after 12th but my grades were not that great, so I was looking for different options, good professional prospects, when I searched online and through a word of mouth I got to know about hotel management and I ended up in this field.

## **Is there any special memory that you remember while you were studying in this college?**

Well, there was this tea stand outside our college that I believe still exists, and me and my group always used to hangout there, so if anyone were to look for us we would either be in the college or near that tea stand, and we shared a lot of memories at that tea stand.

## **How would you describe your college life in a few words?**

Well, at that time this was something new, and we were also the second batch of our college, so it was something very experimental, to our luck the faculty was very good. The faculty was really awesome, they hand held us through the journey, taught us about the industry and they groomed us to be industry professionals.

## **Out of the four departments in the hospitality industry (Food and beverage service, Food Production, Housekeeping, Front Office) which one did you liked the most?**

Well, I like to believe I was good at Food Production and that obviously was my choice after graduation. Unfortunately what happened was the same year that I passed out, 2002, I met with an accident which put me out of job for almost a year because of all the treatments and medication, etc. That is why I could not land a hospitality job immediately, that was actually a turning point in my life, since then I have been working in the hospitality industry but as an outsider, I have been working for IT services in the hospitality industry, because my hand being injured and the obvious long working hours in production, I could not work in food production department.

## **What difficulties did you faced from transitioning from Hotel management to revenue management?**

Yes, I did, but before that I had a semi transition in between, when I started looking for a job, I had just found out about the IT sector in relation with the hospitality industry, so I started applying to different places where I saw a job opportunity. They were in favor of hotel management students or those who had a little or more experience in the industry. So within two to three months of my job lookout I landed a job in a company named "Microscopra" so basically their parent office was in Germany, so my first job was abroad. Six of us were taken to Germany for three months and they gave us hands on training, so I was working as an IT systems installer in hotel industry, the systems used in the hotel. So that was my first IT job. I worked there for three years In the Asia Pacific region. Then I flew back to India to get married, then I realized that there were not any much opportunities in the management industry, as lack of hotels except the MNCs such as Marriot, Hyatt, Hilton, etc. That is when I Came across my current company "IdeaS", it was a young company but it was growing rapidly, I saw a very promising prospect and I nailed the interview and then flew back to India for the job. Since 2008 to present day I've been working here.



## How do you deal with low morale issues?

That's a great question. It happens, In the corporate world everyday is not your day, All you have to do is keep holding yourself and move forward. Out of my learning, any physical activity that you involve yourself in, be it Gym training, badminton, running, cricket, etc. helps you boost morale, me personally I am a gym enthusiast. Personally, I would vouch all these activities keeps your sanity in place. A healthy body also creates a healthy mind

## 7.What advice would you give to the students of AISSMS?

Perseverance, which ever stream you would choose, keep pushing yourself and keep working hard and don't give up.

## Rapid Fire

1. If you could have dinner with any celebrity dead or alive, who would it be?

Ans: Roger Federer

2.What would be a top destination in your bucket list that you want to travel to?

Ans: Switzerland

3.What is your most favorite dish?

Ans: Any chicken dish but I mostly like kebabs, Tandoori chicken

4.Favorite book?

Ans: Well, It will be a Marathi book called "Chhava", it was written on Sambhaji Maharaj By Ranjit Desai.

5.Favorite movie?

Ans: Probably the Rush Hour series

6.Favorite Series?

Ans: Most definitely, F.R.I.E.N.D.S and Game Of Thrones.

7.Favorite Song?

Ans: When I grow older I will be stronger- Waving Flag.

# *Alumni Chat*

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Our students Riya Heddurshetti and Aaditi Jani interviewed our Alumni Chef Manish Patil who is based in Vienna, Austria.



## **Can you describe your journey from India to Austria?**

(He was from 2nd batch of AISSMS, 1998) At the beginning, he wanted to be a front office manager, had no interest in production...

As he worked in a kitchen in the younger days... he noticed all the people working in the kitchen and thought he wanted to become a chef in the future. He also worked at Hilton.

(At 7 years old he learned to make tea from his grandma and usually helped her in cooking. At 9 years old, he learned all the cooking.)

Even though he didn't attend college on a regular basis, he went for Production practical in the college one day and baked there, the lecturer said that he is very good at Food Production.

## **How did you handle the situation of language barrier?**

He took Deutsch speaking language course.

## **About First job?**

He got his first job in UK.

He washed the dishes in a 3 star hotel, along with doing college studies in the UK.



## **Favourite snack?**

Vada Pav

## **Where does he work now?**

Sous chef at 5 star hotel - 'Dachsteinkönig Familux Resort', a family resort in Vienna, Austria.

Denied the position of head chef to enjoy the life with his family and friends

## **Favourite Indian dish?**

Hyderabadi Biryani , Baingan Bharta and Dal Fry and Tandoori roti and Bhakri, Chunkey made by his aunt

# Photo Gallery



## MASTERCLASS OF TRADITIONAL FRENCH PASTRIES

By Chef RICHARD LECOQ  
from Le Cordon Bleu, Paris



## ATITHYA 2023







# FORMAL LUNCH

felicitating the 1971 War Veterans  
of Indian Army Service



# SESSION ON WINE APPRECIATION

With Mr. Shardul Mahalaxme  
from Sula Vineyards







# BAKERS DAY 2023



# CAKE MIXING CEREMONY







# Travel Diary

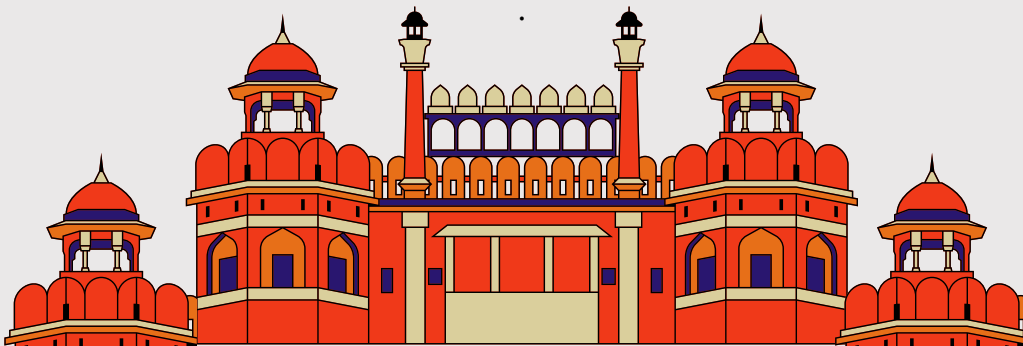
## CHITTORGARH RAJASTHAN'S TIMELESS HERITAGE

As you step into Chittorgarh, the air is thick with the echoes of a bygone era. The ancient city, history, unfolds like a captivating story with every stone of the Chittorgarh Fort narrating tales of valor and love.

Wandering through the majestic fort, you feel the weight of centuries settling around you. The detailed architecture, from the towering walls to the intricate palaces, stands as a testament to the resilience of the Rajputs who once called this place home

With this overwhelming experience, you head to spiritual sanctuary nestled within the historical embrace of Chittorgarh

The Banmata Temple emerges as a spiritual oasis. The vibrant colors and intricate carvings of the temple draw you in, inviting you to partake in its tranquil ambiance. The air is filled with the sweet scent of incense, and the rhythmic chants create a serene atmosphere that transcends time.





As you explore the temple, you sense a connection to the goddess Banmata, whose benevolent presence is felt in every corner. Pilgrims move with reverence, seeking blessings for protection and prosperity. It gives a sense of peace, a stark contrast to the fort's storied battles that unfolded just outside its sacred walls.

The Rajputs, in a tradition steeped in valor, erected Vijayastambh as a symbolic testament to their victories in battle. Each triumph etched its narrative of experience and bravery, echoing through the majestic Vijayastambh, a soaring monument that stood as a living chronicle of their martial achievements.

Chittorgarh, with its historical allure and the Banmata Temple's spiritual embrace, offers a unique journey through time and faith.

It's an experience that transcends the ordinary, leaving an indelible mark on the soul, connecting you to the enduring spirit of a city that stands as a living testament to the grandeur of Rajasthan's heritage.



# गणेशोत्सवातील माझा ढोल ताशाचा अनुभव



गणेश उत्सव 2023 दरम्यान अश्वमेध ढोल ताशा पथकाचा भाग असणे हा एक आनंददायी अनुभव होता जो संगीत आणि उत्सवाच्या क्षेत्राच्या पलीकडे गेला. ढोलाच्या काठ्या पकडताना आणि माझ्या हाताखाली ढोलाचा गुंज जाणवत असताना, मी उत्सवाच्या भव्य टेपेस्ट्रीमध्ये एक लयबद्ध कलाकार बनलो. सहकारी ढोलकी वाजवणाऱ्यांसह समक्रमित बीट्सने एक स्पंदन करणारी ऊर्जा निर्माण केली जी संपूर्ण मिरवणुकीचा टोन सेट करून हवेत घुमत होती.

प्रत्येक स्ट्रोक ही केवळ एक नोट नव्हती तर भक्तीची हृदयाची धडधड होती जी उत्सवाच्या भावनेला प्रतिध्वनित करते. उत्साही रंग, उत्साही गर्दी आणि ढोल-ताशांमधला सौहार्द यामुळे उत्सवाचा एक सिम्फनी तयार झाला ज्याने मला गणेश उत्सवाच्या सांस्कृतिक समृद्धतेत बुडवून टाकले.

ढोल ताशा अश्वमेध वाजवणे हे केवळ संगीताचेच नव्हे, तर ते एका परंपरेचा अविभाज्य भाग बनण्याबद्दल होते. माझ्या हृदयाचे ठोके एका कालातीत उत्सवाच्या लयीत जोडत होते.

- कौस्तुभ पोंक्षे

FYBsc HS 2

# *Humour*

1. Cat's POV: "My human says I'm aloof. I just call it maintaining a purr-sonal space."
2. Socks have a secret life. They disappear in the laundry and reappear in a parallel universe where single socks form a support group.
3. To the person who stole my copy of Microsoft word office, I will find you. You have my word.
4. You know Orion's belt? Waist of space.
5. Never tell a pun to kleptomaniac. They are always taking things literally.
6. Why don't scientists trust atoms?  
Because they make up everything!
7. Parallel lines have so much in common.  
It's a shame they'll never meet.



# Office Affairs



In the contemporary landscape of professional environment, the concept of "office affairs" extends far beyond mere workplace romances. It encompasses the intricate web of interactions, dynamics, and rituals that shape the daily experiences of the employees. From the flexible schedules to celebratory events and the occasional gossip over a cup of tea, every element contributes to the tapestry of office life. Let's delve into the various facets of office affairs and how they influence the overall atmosphere within an organization.

## **Flexibility in office timings:**

One of the defining characteristics of modern workplaces is the flexibility in office timings. Employers recognize the importance of work-life balance and offer flexible schedules to accommodate the diverse needs of their workforce.

## **Discipline and Professionalism:**

While flexibility is essential, maintaining discipline and professionalism is equally crucial. Employees are expected to adhere to the company policies, meet deadlines, and conduct themselves with integrity at all times.

## **Positive Office Culture:**

A positive office culture is the cornerstone of a thriving organization. It fosters camaraderie, collaboration, and mutual respect among colleagues. Companies that prioritize a positive workplace culture often see higher levels of employee engagement, retention, and overall satisfaction.

## **Meetings:**

Meetings serve as a forum for communication, collaboration, and decision-making within an organization. Whether it's a brainstorming session or a progress update, meetings play a vital role in keeping teams aligned and focused on common goals. However, it's essential to strike a balance and avoid unnecessary meetings that can drain valuable time and resources.

## **Office Parties & Celebrations:**

Office parties and celebrations provide opportunities for colleagues to unwind, socialize, and bond outside of the typical work setting. Whether it's a birthday celebration, holiday party, or team outing, these events help strengthen relationships and boost morale.

Team outings and team-building activities are instrumental in fostering company and collaboration among colleagues.

### **Gossip & Office Politics:**

Despite efforts to promote a positive workplace culture, backbiting and office politics can sometimes rear their ugly heads. Gossip, cliques, and power struggles can undermine morale and productivity if left unchecked.

### **The Rat Race Mentality:**

In today's fast-paced business world, the rat race mentality is all too common. Employees may feel pressure to constantly outperform their peers, leading to stress, burnout, and a lack of work-life balance.

### **Chai Pe Charcha:**

The quintessential "chai pe charcha" (chats over tea) is a cherished tradition in many workplaces. It provides an informal setting for colleagues to unwind, exchange ideas, and build relationships. These casual interactions often lead to creative solutions, spontaneous collaborations, and a sense of camaraderie that transcends hierarchical boundaries.

### **The Role of the Boss as Leader:**

Last but not the least, the role of the boss as a leader is instrumental in shaping the office culture. A good leader sets the tone for the organization, leads by example, and inspires their team to achieve greatness.

- **Dr. Sarika Joshi**  
Faculty



# Poster Making Competition

Theme: Indian Culture

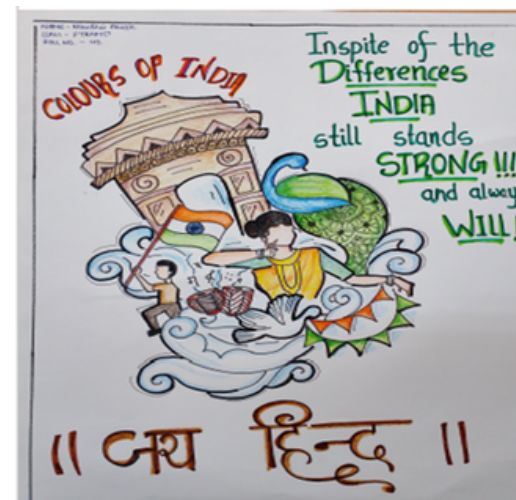


A poster is an excellent mean of communicating work, because it is a graphic representation of data. Posters should have focus points, and the intended message should be clearly conveyed through simple creativity. Objective of this event was to make students communicate by way of showing their creativity in poster form on theme Indian Culture. Posters made by the participant students were exhibited in the College Library for the non participant students and staff to see.

There were three winners declared and were given certificates duly signed by the Principal Dr. Sonali Jadhav. First Winner of the competition was given a Book as a gesture of appreciation autographed by the Author and our college Principal.

## Winners of the Competition were:

- Sharvari Pillevar, FYBHMCT (Winner)
- Nandini Awate, FYBHMCT (First Runner-up)
- Suraj Hajare, FYBScHS 1 (Second Runner-up)
- Anisha Darvatkar, FYBHMCT (Second Runner-up)



- Library Committee

# ECO-CONSCIOUS ESCAPES: BALANCING LUXURY WITH ENVIRONMENTAL CARE



2023 was the hottest year in a century and a half. The impact of this could be felt with disruptions around the world. Climate action has become a responsibility rather than a choice. To achieve goals like climate change contingencies, collective action is required. Industries across the world have been pitching in to provide eco-friendly alternatives. To bring about eco-friendly alternatives hotels have adapted new and innovative strategies that are worth looking over. Although the Hotel industry has been called the service industry for years, it has set standards for certain social classes. By including eco-friendly options, this industry more so than others, can nudge individuals towards more sustainable options. One could ask why include nature?

## ECO-THERAPY AND THE BENEFITS OF NATURE




Nature is known for its wellness qualities. According to the attention restoration theory by Kaplan and Kaplan, nature has all the qualities required for a medium that can capture human focus and direct attention towards a particular activity. This becomes especially important in times when attention is constantly diverted from many different ends. Nature acts as a re-start button. This quality has the potential for harnessing in an era of wellness tourism. Many prominent hotels have realised these potentials. The change in the industry can be seen in two broad aspects- eco-friendly architecture and eco-friendly amenities.

Masanobu Fukuoka believed that before researchers become researchers, they should become philosophers. The crux of this saying lies in the idea that every new finding or innovation should be carried by well-grounded philosophy because it provides it with a proper direction. For so long, human philosophy has been Anthro-centrism i.e. man is the centre of the system but this philosophy has created irretrievable losses. Instead, the philosophy that is more grounded is that nature is the centre of the system i.e. eco-centrism. It must seem, impossible to be able to integrate nature within architecture because after all does no one need to clear clutter to create buildings? The answer to that is simple- innovation. Nature can be effortlessly integrated into buildings to create beautiful spaces. This can be seen through the serene presence of the Falling Water House.



## SUSTAINABLE INDULGENCES: ECO-FRIENDLY ARCHITECTURE





»»» The Falling Water House was created by Frank Lloyd Wright to integrate nature into the building. The house is a living example of the power of innovation. This approach can be seen in certain hotels as well. For Example- Woods at Sasan, is a serene retreat which is located at the edge of the Sasan forest. The retreat has not only managed to capture the raw beauty of the forest surrounding it but has also integrated the local culture within. The architecture of the room is immersive and well-ness-oriented. By using glass instead of opaque walls, the architects have managed to provide the experience of nature inside out. Woods at Sasan manages to find the perfect spot between raw nature and modern luxury. This quality makes any hotel stand out. Besides the architecture, hotels can harness nature through their amenities.

»»» Hotel amenities can be used to minimize the ecological footprint of the hotel. This means ensuring that one isn't engaging in needless wastage and overconsumption. The amenities could include everything in the room and the hotel. Some of the eco-friendly alternatives are-

1. Harness solar power- solar power is both cost-effective and eco-friendly. This can be done by using solar-powered rooms with charging stations. The hotels can advertise this by targeting flight risks that most individuals feel due to overconsumption.
2. Sustainable sleep- bedding and mattresses can be used using organically sourced materials like cotton and minimise the chemical treatment of the same. the hotel can advertise the health benefits such as hypo-allergic nature and breathable material.
3. Green dining experience- food is one of the stark attractions of hotels. Hotels can make themselves stand out by advertising the use of local cuisines and organic produce. Many restaurants have managed to create a niche for themselves by focusing on local cuisines. This not only makes the experience memorable but also uplifts the local culture.
4. Community engagement- hotels can act as change makers but connecting guests to eco-friendly community members. They can do so by hosting small workshops classes or talks. This will enhance the guest experience and provide the hotel with a sense of diversity.

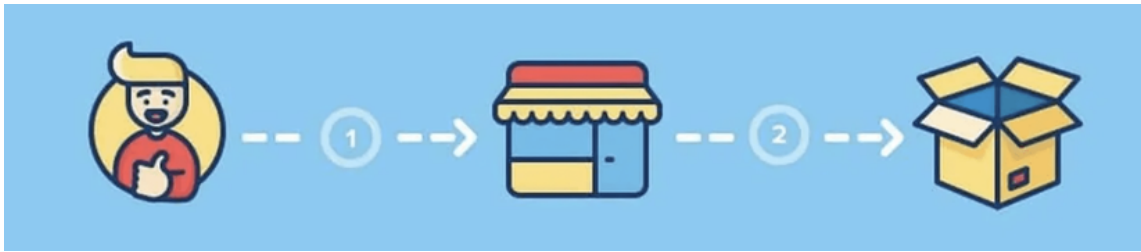
These are some ways in which the hotels can act as eco-friendly mediums. Some hotels and wellness retreats like Dune have managed to capture audiences using the same. Dune provides a quintessentially unique experience to its guests using eco-friendly amenities which sets it scores apart. These techniques push most hotels towards a more greener and enriched guest experience. By setting themselves apart they manage to capture the imagination of the audience and set themselves to an advantageous position. Additionally, by advancing climate change action they ensure that they are taking up their due responsibility and this sets them towards a path of wellness and sustainability.

## BEYOND FOUR WALLS: ECO- FRIENDLY AMENITIES

**-Ms. Chitra Sharma**  
Faculty

# The Rise of Dropshipping: Revolutionizing E-Commerce

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In recent years, the e-commerce landscape has been revolutionized by the rapid growth of dropshipping—a business model that has transformed the way entrepreneurs and consumers engage in online retail. This article explores the rise of dropshipping, its key components, benefits, and impact on the e-commerce industry.

One of the primary components of dropshipping is its reliance on partnerships with suppliers and wholesalers. By leveraging these relationships, dropshippers can access a wide range of products without the need for physical storage or inventory management. This flexibility allows for a diverse product catalog and the ability to quickly adapt to market trends.

The rise of dropshipping can be attributed to several factors, including the increasing accessibility of e-commerce platforms, the growing popularity of online shopping, and the desire for entrepreneurs to start businesses with minimal upfront investment.



# India's G20 Presidency...

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## Charting a Course for Global Collaboration

### Navigating global changes and fostering inclusive growth

In the ever-evolving landscape of international diplomacy, India finds itself at the forefront as it assumes the presidency of the G20 in 2023. The G20, or Group of Twenty, is a forum for the world's major economies to come together and discuss global economic issues. India's presidency marks a significant moment, providing the country with a platform to influence global policies, foster collaboration, and address pressing challenges.

India's G20 presidency is not only a testament to its growing economic prowess but also a recognition of its role in addressing critical global issues. Over the years, India has played a vital role in shaping the G20's agenda, contributing to discussions on climate change, sustainable development, and inclusive growth.

**Under India's leadership, the G20 is expected to focus on a range of issues crucial to global stability and prosperity. These priorities include:**

Economic Recovery: As the world grapples with the aftermath of the COVID-19 pandemic, economic recovery remains a top priority. India is likely to champion initiatives that promote sustainable and inclusive growth, ensuring that no country is left behind.

Climate Change: With a commitment to environmental sustainability, India is expected to emphasize climate action during its presidency. Collaborative efforts to reduce carbon emissions, promote renewable energy, and address climate-related challenges are likely to be key focal points.

Digital transformation: In the era of rapid technological advancements, India's presidency may underscore the importance of digital transformation. Discussions on digital governance, cybersecurity, and bridging the digital divide could feature prominently on the G20 agenda.

Global awareness: The COVID-19 pandemic has highlighted the need for robust global health systems. India may advocate for increased international cooperation in areas such as vaccine distribution, healthcare infrastructure, and pandemic preparedness.

Trade and commerce: Given India's vibrant and diverse economy, the G20 discussions under its presidency are likely to explore ways to enhance global trade and economic cooperation. Addressing trade imbalances and fostering a fair and inclusive international trade environment may be on the agenda.

While India's G20 presidency presents an opportunity to shape global policies, it also comes with its share of challenges. Balancing the diverse interests of member countries, navigating geopolitical tensions, and ensuring effective implementation of agreed-upon initiatives will be key challenges.

India's presidency also provides an opportunity to strengthen its diplomatic ties and influence on the global stage. By fostering consensus and driving meaningful collaboration, India can play a pivotal role in shaping a more equitable and sustainable world.

India's G20 presidency is a significant milestone that reflects the country's growing influence in the global arena. As the world grapples with multifaceted challenges, India has the opportunity to lead the G20 towards solutions that benefit not only its own citizens but also the global community. Through collaboration, innovation, and diplomatic finesse, India can leave an indelible mark on the G20, contributing to a more prosperous and harmonious world.

**- Rajwardhan Ganjave**  
FYBHMCT



# National Budding Hospitality Competition



National Budding Hospitality Competition was conducted from 22nd January to 25th January by the AURO University, Gujarat.

## *Experience and the competition*

The competition was over the course of 3 days and there were a total of 3 main competitions with different themes to compete in.

The first day was “Grab and Go”, in which the young chefs created Chicken Bao, Green Relish and Cucumber Smoothie.

The second day was “Taste of Bharat”, in which there was a beautiful fusion of Indian food called Raj Awadhi thali.

The third day was “Traditional or innovative Top of the Morning”, in which they made the traditional Maharashtrian breakfast- Thecha (spicy condiment made of green chillies), Ussa Ch Rasaa Ch Saag (made from sugarcane), Basundi Gula Cha Chaha.

## *Runner ups & Participants*

**Entrepreneurship competition**

**Competition: Idea Generation**

Participants: Srusha Nagpurkar and Rajnandini Gawade

Position: 1st Runner-up



## **Culinary Competition:**

### **Global Grab n Go:**

Participants: Dhruv Chaudhary and Sarthak Hirvekar

Position: 1st Runner-up

Competition: Taste of Bharat

Participants: Dhruv Chaudhary, Sarthak Hirvekar, and Srusha Nagpurkar

Position: Winner

Competition: Top of the Morning

Participants: Dhruv Chaudhary and Sarthak Hirvekar

Position: 1st Runner-up

Competition: Thematic Cake

Participant: Rajnandini Gawade

Position: 1st Runner-up

## **Accommodation Operations Competition**

### **Competition: Design Your Room Mood**

Participants: Srusha Nagpurkar and Rajnandini Gawade

## **Food and Beverage Competition**

### **Competition: Mocktail Delight**

Participant: Spoorti Medar

The team from AISSMS CHMCT demonstrated exceptional enthusiasm and dedication throughout the competitions. Their hard work and efforts were evident in their outstanding performance across various events. Despite facing tough competition, the students showcased their talent and creativity, ultimately achieving remarkable success.

- Sarika Joshi (Faculty)  
Riya Heddurshetti (FYBHMCT)

# THE ONE

A BIG SACRIFICE

## Part 1

The Idol was hidden in a deep dark spell forest ruled by the evil witch who haunted the nearby villages, all villagers were begging for the day when all this will come to an end and the villagers will finally find the sacred idol. They prayed for days and days and once their prayer reached the justice door and the door opens and shows the all mighty hero who will break the curse and find the sacred idol; and make the villagers happy again.

The all mighty hero came through the heavens slashing the clouds speeding through the winds and sneaking through the bushes and he stood. He stood with his pumped chest ready for every possible obstacle, with one aim in his sparkling eyes to have the villagers be happy. Seeing all this the witch backed up a step only to kneel down and break the curse by providing him the idol.

Just one thought it's a simple end and have a victory but they just couldn't find the trap and got stuck. The veils ,the mud, the mushroom ,the leaves ,the winds who added the beauty of nature suddenly became the reason for the downfall of the hero....the tangled veils making the hero unable to breathe and letting him wait for his last breath.....

But a sun ray struck , the eyes glowed, the chest filled with powers ,the legs became the pillar and hands became a sword , cutting through the veils stood the ultimate hero.

But what was next ....  
It was never told  
Never heard....



## Part 2

But what was next remained a mystery, as the story's ending was lost in the annals of time. Some say the hero emerged victorious, breaking the curse and retrieving the sacred idol, bringing joy to the villagers. Others believe that the hero's journey took an unexpected turn, facing new challenges that pushed him to his limits.

The legend lives on in the hearts of those who heard the tale, inspiring courage and hope in the face of adversity. Perhaps one day, someone will uncover the missing part of the story, revealing the ultimate fate of the hero and the long-awaited conclusion to this epic adventure. Until then, the story remains an unfinished tapestry of bravery, magic, and the resilience of the human spirit. It was waiting to be heard and unravelled by someone who could piece together the final chapter of the hero's saga. Decades passed, and the story became a part of local folklore, whispered around campfires and shared through generations.

Then, in the year 2023, a young adventurer named Yashneil stumbled upon an old parchment hidden within a forgotten library. The parchment seemed to hold clues about the hero's fate, offering a chance to finally reveal the missing part of the tale. Driven by curiosity and a thirst for discovery, Yashneil set off on a quest to follow the hints left behind on the ancient parchment.

His journey took him to distant lands, through treacherous terrains, and across perilous seas. Yashneil encountered wise people, ancient guardians, and mystical creatures who guarded the secrets of the past. With each encounter, he gained new insights into the hero's journey and the challenges he faced in the deep dark spell forest.



As Yashneil pieced together the puzzle, he discovered that the hero's true test came after breaking free from the tangled veils. He had to confront the darkness that resided within him, the doubts and fears that threatened to overshadow his purpose.

In a climactic showdown with his inner demons, the hero found the strength to overcome them, drawing power from the love and hope of the villagers he fought to save. With newfound clarity and determination, he completed his mission and retrieved the sacred idol, restoring joy to the villagers' hearts. But the hero's journey didn't end there. Instead of returning to the villagers as a great saviour, he chose to remain in the spell forest, dedicating his life to protect its magic and keep it from falling into the wrong hands.

Yashneil's revelations brought closure to the villagers, who had always wondered about the hero's fate. He returned to the village with the untold ending, and the story was passed down through generations with newfound information. And so, the hero's legacy lived on, not just as a rescuer of the villagers but as a guardian of the deep dark spell forest, forever intertwined with the magic and mystery of its ancient realm.

As for Yashneil, his name joined the hero's in the annals of history, celebrated for unraveling the enigmatic tale and preserving the hero's memory for generations to come.





# A HOSPITALITY INSIGHT QUIZ: TEST YOUR INDUSTRY IQ!

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## Questions:

1. Name three traditional French mother sauces.
2. What is the main ingredient in guacamole?
3. What is the process of preserving food by using salt, sugar, or acid called?
4. What does the acronym "B&B" stand for in the hotel industry?
5. What does "al dente" mean in relation to pasta?
6. What is the key ingredient in a classic Margherita pizza?
7. What is the primary herb in pesto sauce?
8. What is the term for the method of cooking food slowly in water at low temperatures?
9. What does the term "corkage fee" mean in a restaurant?
10. Which type of pasta is shaped like small rice grains?

## Answers:

1. Three traditional French mother sauces are Béchamel, Velouté, and Espagnole.
2. The main ingredient in guacamole is avocado.
3. The process of preserving food by using salt, sugar, or acid is called pickling.
4. The acronym "B&B" stands for Bed and Breakfast.
5. "Al dente" means pasta cooked to be firm to the bite.
6. The key ingredient is fresh mozzarella.
7. Basil
8. Sous vide
9. A fee charged for bringing your own bottle of wine.
10. Orzo

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# NSS HIGHLIGHTS

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The NSS team at AISSMS CHMCT has initiated many activities during the academic year 2023. Through our collective efforts and unwavering commitment to service, our NSS team continues to make a meaningful impact on the lives of individuals and communities.

## 1. World Environment Day:

On World Environment Day, our NSS team organized a range of activities aimed at raising awareness about environmental conservation and sustainability.

## 2. International Day of Yoga:

In celebration of the International Day of Yoga, our NSS volunteers conducted yoga sessions for community members of all ages. Through these sessions, we aimed to promote physical and mental well-being, as well as the importance of incorporating yoga into daily routines for holistic health.

## 3. Tree Plantation Drive:

Recognizing the critical role of trees in combating climate change and enhancing biodiversity, our NSS team organized a tree plantation drive. They planted saplings in the Herb garden of the institute and the surrounding area.

## 4. E-Waste Management Campaign:

In collaboration with environmental organizations, our NSS volunteers launched an e-waste management campaign. They educated community members about the proper disposal of electronic waste, reducing environmental pollution and promoting responsible consumption habits.



## 5. Village Survey for School Dropouts:

To address the issue of school dropout rates in rural areas, our NSS team conducted a comprehensive survey in nearby villages.

## 6. Visit to Paraplegic Rehabilitation Center:

In an effort to promote inclusivity and support individuals with disabilities, our NSS volunteers visited a paraplegic rehabilitation center at Kirkee, Pune.

## 7. Swachhata Abhiyan:

As part of the Swachh Bharat Abhiyan, our NSS team organized cleanliness drives in local communities and public spaces. By mobilizing volunteers and community members, we worked together to clean streets, parks, and public facilities, fostering a sense of civic responsibility and pride in our surroundings.

## 8. Meri Mati Mera Desh Event:

In collaboration with other organizations and local authorities, our NSS team organized the "Meri Mati Mera Desh" event. A team of two students visited New Delhi for the final event.



-Dr. Sarika Joshi  
Faculty



# New Arrivals



## Ms. Riya Dixit

Ms. Riya Dixit graduated from the Institute of Hotel Management Catering Technology and applied nutrition, Mumbai in May 2023. She was the topper in final year BSc in hospitality and hotel administration. Along with being a trainee at Fairfield by Marriot in Goa, she also worked with a travel and tourism firm. She has also completed B2.1 level in German language from Max Muller Bhavan.



## Ms. Tanushree Laud

Ms. Tanushree Laud is a hospitality Graduate from IHM, Kolkata and has over 6 years of experience in the hospitality industry in reputed brands like Oberoi and Taj. She has a passion for the Food and Beverage Service industry. She was an industrial trainee in the Oberoi Grand, Kolkata from 2004 to 2005. Then she was an operations trainee and continued as a food and beverage service executive at Trident Bandra, Kurla from 2008 to 2009. She has also worked in Taj group of hotels as an assistant restaurant manager.

# New Arrivals



## Mr. Jeetendra Kale

Chef Jeetendra Kale brings with him the rich experience in industry and academics of 16 plus years. He has pursued MTTM from IGNOU from New Delhi. He has mastered the art of vegetable and fruit carving and inculcate the same in his culinary skills. He has also worked in the cruise line and worked at various hotels and institutes like IPS academy institute of hotel management and Hotel Surya palace, Vadodara.



## Mr. Utkarsh Suryawanshi

Mr. Utkarsh Suryawanshi is an assistant professor and has joined AISSMS CHMCT FROM August 2023. He excels and has a great vision in the Food and Beverage Service industry. He has also conducted a session on "Wines and Spirits" for students of hospitality industry and have undergone through various trainings of Food and Beverage. He worked as an associate learner in ITC Gardenia, Bangalore, as a food and beverage service assistant in Wildflower Hall, An Oberoi Resort, Shimla.





# New Arrivals

## **Mr. Sanjay Mitra**

Chef Sanjay Mitra has vast experience in hospitality from having worked as chef-de-partie with Taj group of hotels at various locations in India. He has also worked on a cruise line and knows multiple languages such as Spanish, Portuguese, Hindi, English. He was a sous chef in Le Meridien, Pune. He has always been interested in teaching and interacting with the young generation. He has over 33 years of experience in the hospitality field.





# **AISSMS**

## **COLLEGE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY**



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