

Annexure A

Activities Taken up During the Year (2018-2019)

B. Voc. in Hotel Management and Catering Technology

Sadguru Gadage Maharaj College has started B. Voc. Degree Programme in Hotel Management and Catering Technology from the academic year 2018-2019 under UGC-NSQF scheme. Sanction of approval has been sought from Government of Maharashtra. The programme is affiliated to Shivaji University, Kolhapur. The appointment of teaching and non-teaching faculty has been done according to norms laid down by UGC-NSQF guidelines. During the academic year 2018-2019, the 50 students were admitted for the B. Voc. Part – I (Diploma). The result of B. Voc. Part-I (Diploma) has been declared by Shivaji University, Kolhapur. All the students successfully completed B. Voc. Part-I (Diploma).

The various activities have been taken up during the academic year 2018-2019 for students.

The details of activities organised:

• Organization of Guest Lectures of experts:

Sr. No.	Date	Name of Guest	Topic of Lecture
1	08/08/2018	Mr. Sachin Shanbagh (Hotel Ayodhya, Kolhapur)	Introduction of Hotel Industry
2	13/12/2018	Mr. Ashish Gajbhiye (G.M., Hotel Sapphire, Karad)	Career in Service Industry
3	13/12/2018	Mr. Shahid Akhtar (Exe. Chef., Hotel Sapphire, Karad)	Carrier in Multycuisin
4	17/01/2019	Mr. Mateo Kenon	Meditation and Personality Development
5	18/01/2019	Mr. Aditya Kishore (Tour Manager of Veena World)	Golden Opportunities in Hospitality and Tourism Industry
6	30/01/2019	Miss. Kamaljit Kaur (Manager, K.K. Carrier Consultancy, Mumbai) Miss. Sana Shah (Asst. Manager, K.K. Consultancy)	Abroad Placement
7.	25/03/2019	Mr. Sanjay K. Ingale Sai Reverse Resort, Khopoli	Hospitality and Tourism Industry

Guest Lecture: Date: 08/08/2018

Introduction of Hotel Industry: Sachin Shanbagh

A Welcome Function had organised on 08/08/2018. The famous hotel owner, Mr. Sachin Shanbaug, Hotel Ayodhya, Kolhapur was honoured as the chief guest. He have given

all the information about the hotel management department, how to plan, how to become successful in hospitality industry.

Mr. Sachin Shanbagh. Chief Guest Welcome Function



Guest Lecture: Date: 13/12/2018

Career in Service Industry and Kitchen: Ashish Gajbhiye

A Guest lecture on “Knowledge of Food and Beverage Service Sector” by Mr. Asish Gajbhiye, General Manager of Hotel Sapphire was arranged on 13/12/2018. He explained students about job opportunities in the hotel industry. Students have many opportunities in the service sectors. He explained how timely planning, goodness etc. are some of the requirements to work in food and beverage service sector.

Guest Lecture by Mr. Ashish Gajbhiye



Guest Lecture: Date: 13/12/2018

Carrier in Multicuisine: Shahid Akhtar

Chef. Shahid Akhtar, Hotel Sapphire, Karad, given a guest lecture on “Carrier in Multycuisin”. He guided the students about food production. He directed guidance about Indian food, Italian food, Mexican food and Continental food. He told that students should do a lot of work, pay attention to the continuity of the work. He guided on how to decorate the dish, how to make attractive food dishes and answered the questions of the students. Chief guest gave the information about the opportunities of foreign jobs.

Guest Lecture by Mr. Shahid Akhtar



Guest Lecture: Date: 17/01/2019

Meditation and Personality Development: Mr. Matio Kenon

Mr. Matio Kenon, a leading visitor from Arjentina gave guidance about meditation and care. He explained how yoga and meditation for every day is important for the students. He also told students that they get good energy and enthusiasm to do work by regular yoga and meditation. Students also got the information about importance of soft skills, personality development.

Guest Lecture by Mr. Mateo Kenon, Arjentina



Guest lecture: Date: 18/01/2019

Golden Opportunities in Hospitality and Tourism Industry: Mr. Aditya Kishore

A guest lecture on “Golden Opportunities in Hospitality and Tourism Industry” by Mr. Aditya Kishore, Tour Manager of Veena World was arranged on 18/01/2019. There are many job opportunities in the hotels and tourism industry. The guest guided the students how these two sectors are related with each other. Students should do hard work, should have good practice of English speaking, should have moral behaviour with tourist. He also focused on use of ICT for getting current updates in these industries.



Guest lecture: Date: 30/01/2019

Abroad Placement: Miss. Kamaljit Kaur

A Guest lecture on “Abroad Placement” by Miss. Kamaljit Kaur, Manager of K. K. Career Solutions, Mumbai was arranged on 30/01/2019. There are many job opportunities in the hotels and tourism industry in abroad. The guest explained how students of hotel management and catering technology get various job opportunities in foreign countries like Japan, Malasiya, USA, UK, UAE, Canada, Dubai etc. The idea about necessary requirement for selection in abroad hotels is clearly elaborated by Miss. Kamaljit Kaur. **Miss. Sana Shah** Asst. Manager, K.K. Consultancy also guided students for essential skills of getting jobs in foreign countries.



Entrepreneurship Development Activities

1. Trade Fare: 15th January 2019
2. Karad Shopping Festival: 9thFeb to 12thFeb 2019

Trade Fare - 2019



Best Food Stall award recipients in Trade Fare

Karad Shopping Festival

The students of the department were actively participated in Karad Shopping Festival form 9thFeb to 12thFeb 2019. In these four days, students got knowledge of many things like marketing, industry, education, agriculture, trade etc. Many celebrities visited the shopping stall. We have achieved a good response from customers for our stall.



Field Visit Mahabaleshwar and Mumbai

Date:- 20 Feb. to 22 Feb. 2019

The department of Hotel Management and Catering Technology has arranged field visit to Mahabaleshwar and Mumbai from 20 to 22 Feb 2019. First in the visit to Mapro food processing company and Cheese factory in Mahabaleshwar, students have got information about different types of Jams, Jellies, crushesh, syrups, squashesh, different types of cheese. On the next day, students visited Hotel Grand Hyatt and Hotel West End in Mumbai. General Manager of Hotel Grand Hyatt gave information about personal grooming, personality development, hotel ethics, etiquettes and manners in front of the guest. Next in the visit to Hotel West End, HR interacted students and explained various departments, facilities of hotel, guest rooms, rules and regulations in hospitality industry.

The tour resulted in providing fruitful discussions with food processing entrepreneurs, information about modern technology of food processing, and actual on site skills related with food industry and hotel tourism sector.

Hotel Grand Hyatt, Mumbai





Industrial Visit Goa and Kolhapur

Date:- 14-16 March 2019

The department of Hotel Management and Catering Technology has arranged industrial tour to Kolhapur and Goa from 14 to 16 March 2019. About 50 students and three faculty members were participated in this industrial tour. First in the visit to Hotel Citrus and Hotel Ayodhya in Kolhapur, students have got information about front office department, housekeeping department, food and beverage service department, food production department. On the next day of tour, students visited Hotel Grand Hyatt and Hotel Gautam in Goa. Mr. Prasad Temkar, HR of Hotel Grand Hyatt gave information about personal grooming, casino, personality development, hotel ethics, etiquettes and manners in front of the guest. Next in the visit to Hotel Gautam, Mr.Govind Thapa General Manager interacted students and explained various departments, villas, guest rooms.

The tour resulted in providing fruitful discussions with hotel entrepreneurs, information about modern hotel industry, and actual on site skills related with hotel and tourism sector.

Interaction with General Manager of Hotel Citrus





Interaction with Executive Chef of Hotel Citrus



Visit to Hotel Ayodhya, Kolhapur
Visit to Front Office Department of Hotel Ayodhya



Visit to Housekeeping Department, Hotel Ayodhya

Visit to Hotel Grand Hyatt, Goa



Kitchen Department of Hotel Grand Hyatt

Best Practices

The department is actively arranging number of best practices to promote skill development, creating awareness about modern trends in hotel industry. The students of department are involved in providing service to various functions arranged by college. Students learn different skills related to hotel industry by involving in such activities. Some of the best practices carried out by departments are listed below.

Sr. No.	Date	Practice	Details (Training provided to students)
1	1-3 Nov 2018	Preparing Diwali food products	Preparing Diwali food products, Marketing of product, Selling of products
2	25/12/2018	Providing service to Christmas day function arranged by Rayat English Medium School, Karad	Team work, food production practical, food and beverage service practical, table set up, buffet set up
3	03/12/2018 to 08/12/2018	Arrangement of tea, breakfast for students and staff of Rayat Inspire Camp	How to prepare different types of breakfast for 250 persons, how to handle breakfast service and tea service, quantity kitchen of non-veg items, how to clean kitchen and restaurant before and after function
4	08/01/2019	Celebration of Journalism Day	How to prepare veg and non-veg food, how to present food, salad decoration, how to serve food, buffet set up, how to clean kitchen and restaurant before and after function
5	17/01/2019	One day seminar on Meditation	Discussion on how to release stress and build your confidence
6	19/02/2019 to 20/02/2019	Providing tea, breakfast service to college function	How to prepare breakfast for 150 persons, how to handle breakfast service and tea service, how to clean kitchen and restaurant before and after function

English Medium Christmas Function



Journalism Day Function: Salad Decoration



Buffet set up



Rayat Inspire Camp: Preparation of breakfast



Decoration and Tea service



PRINCIPAL
S G. M. College, Karad