



Maharashtra Cosmopolitan Education Society's

M. A. Rangoonwala Institute of Hotel Management & Research, Pune.

Affiliated To Savitribai Phule Pune University / Institute code No. : 1042

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Dr. P. A. Inamdar
President, M.C.E. Society

Prof. Dr. Anita Frantz
Principal

CRITERION – 2	
TEACHING- LEARNING AND EVALUATION	
Key Indicator	2.5 Evaluation Process and Reforms
Metric No.	2.5.1

- Mechanism of internal/ external assessment is transparent and the grievance redressal system is time- bound and efficient

(Sample) Documents Attached
Internal Examination Documents <ul style="list-style-type: none">a. Notices - Internal Exam Time Tableb. Internal Exam Attendancec. Internal Exam Question Papersd. Internal Assessment

Internal examination Documents –

a. Notices – Internal exam time table

M.C.E. SOCIETY'S M.A. RANGOONWALA INSTITUTE OF HOTEL MANAGEMENT AND RESEARCH, PUNE.

Time Table
Savitribai Phule Pune University
Term End Internal Theory Examination- October/ November 2021

Academic Year: 2021-2022
Class: S.Y.B.Sc. Hs
Pattern: 2019 (CBCS)

Term: First
Semester: Third

Day/ Date	Time	Course Code & Name
Monday 10/01/2022	10.00am-11.00 am	HS 301 Food Production III
Tuesday 11/01/2022	10.00am-11.00 am	HS 302 Food & Beverage Service III
Wednesday 12/01/2022	10.00am-11.00 am	HS 303 Accommodation Operations I
Thursday 13/01/2022	10.00am-11.00 am	HS 307 Environmental Science I
Friday 14/01/2022	10.00am-11.00 am	HS 308 Communication Skills I


Prof. Dr. Anita Frantz
Principal

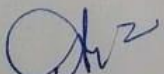

Assoc. Prof. Imran Sayyed
IQAC Coordinator

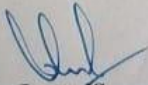

Asst. Prof. Neeraj B. Joshi
College Examination Officer

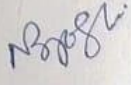
M.A.Rangoonwala Institute of Hotel Management & Research,
 Azam Campus, Camp.Pune-411001
 Tele No: 020-26442261/62 E-mail: info@marhotelmanagement.com
 Website: www.marhotelmanagement.com

INTERNAL THEORY EXAMINATION-Nov. 2017
F.Y.B.Sc (HS) Regular
Time Table


DAY/DATE	TIME	SUBJECT
MONDAY 13/11/2017	9.00am-9.30am	HS101- FUNDAMENTALS OF FOOD PRODUCTION PRINCIPLES
	10.00am-10.30am	HS102- FUNDAMENTALS OF FOOD & BEVERAGE SERVICE METHODOLOGY
TUESDAY 14/11/2017	9.00am-9.30am	HS 103- ROOMS DIVISION TECHNIQUES
	10.00am-10.30am	HS 104 -TOURISM OPERATIONS
WEDNDAY 15/11/2017	9.00am-9.30am	HS105- FOOD SCIENCE
	10.00am-10.30am	HS 106- PRINCIPLES OF NUTRITION
THURSDAY 16/11/2017	9.00am-9.30am	HS 107 -COMMUNICATION SKILLS (ENGLISH)
	10.00am-10.30am	HS 108 -INFORMATION SYSTEMS


 Prof. Anita Frantz
 Principal


 Mr. Imran Sayyed
 Academic Coordinator


 Mr. Neeraj Joshi
 CEO

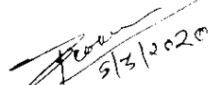
b. Internal exam attendance



M. C. E. Society's
M. A. Rangoonwala Institute of Hotel Management & Research
 Internal Theory Examination-March 2020

Class: F.I. B.Sc HS
 Subject Code & Name: HS 202 - Food & Beverage Service II Date: 05/03/2020

Sr.No	Students Name	Signature
1	Abdul Ameen K	<i>Amul</i>
2	Hanmant Teli	<i>Hanmant P</i>
3	Om Belure	<i>Om Belure</i>
4	Sajjad Sayyed	<i>Sajjad</i>
5	Razeen Shaikh	<i>RS</i>
6	Sagar Borade	<i>Borade RS</i>
7	Uzma Mulla	<i>Uzma</i>
8	Saud Chowdhary	<i>Saud C.</i>
9	Shimoni Chavan	<i>Shimoni</i>
10	Milberd Dsouza	<i>Milberd</i>
11	Khursheed	<i>Khursheed</i>
12	Ayan Sayed	<i>Ayan</i>
13	Ismail Palekar	<i>Ismail</i>
14	Huzair ansari	<i>Huzair</i>
15	Harshada Dherange	<i>Harshada</i>
16	Kuldeep Singh	<i>Kuldeep</i>
17	Heramb Deshpande	<i>Heramb</i>
18	Bala Sharbidre	<i>Bala</i>
19	Burhan Chadderwala	<i>Burhan</i>
20	Ziya Khan	<i>Ziya</i>
21	Abhishek Galvankar	<i>Abhishek</i>
22	Umaid Hotgikar	<i>Umaid</i>
23	Talha Khan	<i>Talha Khan</i>
24	Hamood Faisal	<i>AB</i>
25	Ishan Gilbi	<i>Ishan</i>
26	Prem Katkar	<i>Prem</i>
27	Harshad Nikam	<i>Harshad</i>
28	Irfan Nadaf	<i>Irfan</i>
29	Prasad Chavan	<i>Prasad</i>
30	Harsh More	<i>Harsh</i>


 Name & Sign of the Supervisor
 Arun. M. Deokar



M. C. E. Society's

M. A. Rangoonwala Institute of Hotel Management & Research

Internal Theory Examination-March 2020

Class:F.Y.B.Sc HS

Subject Code& Name: 202 - Food & Bev. Service II

Date: 05/03/2020

31	Athar Vhaval	
32	Rutik Waghode	
33	Dhiraj Khalokar	
34	Zoheb Mir	
35	Rushikesh Toge	
36	Shantanu Kophale	
37	Atish Parmar	
38	Abhishek Potnis	
39	Nitin Chawaria	
40	Talha Ayyub	
41	tareque Ahemed	
42	Rohit Gujar	
43	Abdul Arab	
44	Adil Eroth	
45	Monika Jagtap	
46	Rohan Kurri	
47	Adnan Mirza	
48	Ashrafullah	
49	K J Thousif	
50	Aman Shaikh	
51	Vaibhav Rane	
52	Harshvardhan	
53	Mahesh Shinde	
54	Babasaheb	
55	Chirag Shiledar	
56	Murtaza Ansari	
57	Pradnya	
58	Shoaib	
59	Avez	

Name & Sign of the Supervisor

M.C.E.SOCIETY'S
M.A.RANGOONWALA INSTITUTE OF HOTEL MANAGEMENT & RESEARCH
Azam Campus, Camp, Pune-411001

Internal Theory Examination- Febraury 2019

Attendance Sheet F.Y.BSc(HS)

Subject code & Name *HS101 - Fundamentals of Food Production Principles*
Date: *20/2/19* Batch A

Roll No.	Students Name	Signature
1	Abdus Sami Aziz Mulla	<i>Abdus Sami</i>
2	Abrar Rafik Tamboli	<i>Abrar Rafik</i>
3	Aftab Ajim Mulani	<i>A.A.Mulani</i>
4	Akil Abdul Aziz Shaikh	<i>Akil Shaikh</i>
5	Altaf Mehaboob Shaikh RTF	<i>Altaf</i>
6	Amaan Atique Ahmed Shaikh	<i>Amaan</i>
7	Anand Pradip Waghchoure	<i>Anand</i>
8	Aniket Santosh Kothawale	<i>Aniket</i>
9	Aniket Vilas Kshirsagar	<i>AVK</i>
10	Ankita Rajendra Deogharkar	<i>Ankita</i>
11	Ashish Kanhaiya Wani	<i>Ashish</i>
12	Ashlesha Panditroa Jadhav	<i>AS</i>
13	Aslam Ezazul Mondal	<i>Aslam</i>
14	Aatif M Sharif Patil	<i>Aatif</i>
15	Bhushan Panjabrao Kumbhar	<i>Bhushan</i>
16	Chaitanya Saran Pradhan	<i>Chaitanya</i>
17	Chirag Vishwas Shiledar	<i>Chirag</i>
18	Devika Ramadhar Sharma	<i>Devika</i>
19	Faijal Ibrahim Nadaf	<i>Faijal</i>
20	Gaurav Rajendra Gaikwad	<i>Gaurav</i>
21	Gaurav Sunil Raut	<i>Gaurav</i>
22	Geetesh D Bhoslae	<i>Geetesh</i>
23	Gufran Akil Attar	<i>Gufran</i>
24	Hakim Hatim Limdiwala	<i>Hakim</i>
25	Hrishikesh Vikram Bedre	<i>Hrishikesh</i>
26	Hrushikesh Narendra Aghade	<i>AB</i>
27	Jaypal Shivajirao Barche	<i>Jaypal</i>
28	Justin Venket Aiyer	<i>Justin</i>
29	Kalpesh Tanaji More	<i>Kalpesh</i>
30	Karan Dattatray Bhosale	<i>K.D.Bhosale</i>

Name of Faculty *Neeraj B. Joshi*
Sign of Faculty *Neeraj B. Joshi*

M.C.E.SOCIETY'S
M.A.RANGOONWALA INSTITUTE OF HOTEL MANAGEMENT & RESEARCH
Azam Campus, Camp, Pune-411001

Internal Theory Examination- Febraury 2019

Attendance Sheet F.Y.BSc(HS)

Subject code & Name *HS101- Fundamentals of Food Production Principles*
Date: *20/2/19* Batch B

Roll No.	Students Name	Signature
31	Komal Santosh Pote	<i>Komal</i>
32	Kshitij Vishvas Pagar	<i>Kshitij</i>
33	Maaz Mehboob Ulde	<i>Maaz</i>
34	Mafaaz Liyakatali Shaikh	<i>Mafaaz</i>
35	Moheen Abdul Mojeed Sheikh	<i>Moheen</i>
36	Mohsin Iqbal Shaikh	<i>Mohsin</i>
37	Mushra Nematulla Shaikh	<i>Mushra</i>
38	Nabankur Biswajeet Biswas	<i>Nabankur</i>
39	Nehaal Sameer Bagwan	<i>Nehaal</i>
40	Onkar Dattatraya Shinde	<i>Onkar</i>
41	Prajakta Avinash Shirke	<i>Prajakta</i>
42	Rahul Satish Salve	<i>Rahul</i>
43	Rakshanda Shekhar Shinde	<i>Rakshanda</i>
44	Rishikesh Rajendra Jadhav	<i>Rishikesh</i>
45	Ritik Shivaji Shelar	<i>Ritik</i>
46	Rodricks Joseph Anthony	<i>Rodricks</i>
47	Rohit Ajit Gaikwad	<i>Rohit</i>
48	Salman Sanaullah Patel	<i>Salman</i>
49	Samiksha Subhash Kale	<i>Samiksha</i>
50	Samiyan Farid Shaikh	<i>Samiyan</i>
51	Sarbaz Shaikh	<i>Sarbaz</i>
52	Shantanu Samir Wadnekar	<i>Shantanu</i>
53	Shayoni Ashish Sinharoy	<i>Shayoni</i>
54	Shivani Rajesh Pillay	<i>Shivani</i>
55	Shubham Ashok Dere	<i>Shubham</i>
56	Shubham Vishnu Pawar	<i>Shubham</i>
57	Tanveer Yusuf Khan	<i>Tanveer</i>
58	Umair Asim Sayed	<i>Umair</i>
59	Viraj Jaysing Gund	<i>Viraj</i>
60	Yash Kumar Rohitbahi Bhoi	<i>Yash</i>

Name of Faculty *Puneet Bassan*
Sign of Faculty *Puneet Bassan*

c. Internal exam question paper

**M.C.E. Society's
M.A.Rangoonwala Institute of Hotel Management & Research,
Azam Campus, Camp, Pune - 411001.
First Year B.Sc. Hospitality Studies
Internal Examination March 2020
Subject: Food and Beverage Service I (HS) - 102**

Time: 3 Hour

Total Marks: 70 Marks

Note: Write the question number correctly

First (1) question is compulsory. Attempt any six (5) questions out of other seven (6)

-
- 1. Give one line description of the following (Any 10) 20 Marks**
a. Abouyer b. Carousel c. Carte du jour d. Maitre d'hotel e. Sommelier f. Disposables g. Hors d'oeuvre
h. English service i. Drive thru j. Room service k. Wash-up area
- 2. a. Explain the structure of catering industry 10 Marks**
b. Explain the two main methods used for dishwashing for food service operations
- 3. a. Draw Food & Beverage Service Organization Structure in French terminology 10 Marks**
b. Explain the duties and responsibilities of a captain
- 4. a. Explain the different types of crockery used in the catering establishments 10 Marks**
b. Explain how Food & Beverage Service co-ordinates with following departments
 - H R Department
 - Food Production Department
 - Housekeeping
 - Front Office
- 5. a. Write the sizes and one line description for the following glassware 10 Marks**
 - White Wine Glass
 - Pilsner
 - Liqueur Glass
 - Decanter
 - Sherry Glass**b. Explain the general points to be considered while purchasing selecting equipments for a food and beverage service area**
- 6. a. List out any 5 food items that would normally be dispensed from the still room 10 Marks**
b. Explain the classification of catering establishment
- 7. a. Explain briefly the types of table service. 10 Marks**
b. List out any 10 etiquettes and mannerism followed in five star hotels

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Azam Campus, Camp, Pune-411001.
First Year B.Sc. Hospitality Studies
Internal Examination March 2020
Subject: Front Office Operations I

Time: 3 Hour

Note: Answer any 6 Question

Total Marks: 70 Marks

- Q.1 Answer the Following (Compulsory) 20 Marks
- a) Define Tourism and enumerate the importance of tourism with respect to the hotel Industry.
 - b) How does Tourism affect the hotel Industry?
- Q.2 The Classification of hotels is very important. Comment. What are the factors that are considered to classify a hotel into star category? 10 Marks
- Q.3. Describe the various types of rooms you will find in a hotel. 10 Marks
- Q.4. Explain Hotel Organization with examples. Classify the departments of a hotel on the basis of revenue generation. 10 Marks
- Q.5. Communication is essential for Interdepartmental coordination. Discuss with Examples. 'Communication between Front Desk and Accounts is essential in Hotel Industry'. Comment. 10 Marks
- Q.6. What do you understand by a meal plan? Explain different meal plans offered by hotels. 10 Marks
- Q.7. a. Why does hotel have different types of Rates?
- b.Explain the advantages and disadvantages of having different types of room rates and room categories. 10 Marks

d. Internal Assessment -

M.C.E. SOCIETY'S M.A. RANGOONWALA INSTITUTE OF HOTEL MANAGEMENT AND RESEARCH, PUNE.

Evaluation Sheet
Term End Internal Theory Examination – March/April 2022

Academic Year: 2021-2022
Class: T.Y.B.Sc HS
Course Name: Advanced Accommodation Operations-II
Pattern: 2019

Term: Second
Semester: VI
Course Code: HS 604
Faculty Name: Aruna Tompe

Seat No.	Students Name	Class Test	Assignments			Internal Examination	Total
			1	2	3		
		5 Marks	5 Marks	5 Marks	5 Marks	5 Marks	30 Marks
1	Adnan Mirza	3	3	3	3	7	19
2	Harshada Dherange	2	2	2	3	8	17
3	Shoeb Shaikh	2	2	1	2	5	12
4	Avej Shaikh	2	2	1	2	5	12
5	Aman Shaikh	4	4	4	4	8	24
6	Burhan Chadderwala	3	3	3	2	6	17
7	Saud Chowdhary	4	4	4	5	8	25
8	Razeen Shaikh	2	2	2	3	8	17
9	Md. Asharafullah	2	2	1	2	5	12
10	Rohit Gujar	2	2	2	2	5	13
11	Abdul Mannan Irfan Arab	1	2	1	2	6	12
12	Huzair Ansari	2	2	2	2	5	13
13	Rishikesh Toge	2	2	2	2	5	13
14	Onkar Shinde	2	2	2	2	5	13
15	Abdus Sami Aziz Mulla	2	2	2	2	5	13
16	Atif Patil	2	2	2	2	5	13
17	Fajjal Nadaf	2	2	2	2	5	13
18	Talha Umar Md. Ayub	2	2	2	3	8	17
19	Adil Eroth	2	2	2	2	5	13


 Prof. Dr. Anita Frantz
 Principal


 Asst. Prof. Aruna Tompe
 Subject Faculty


 Asst. Prof. Neeraj Joshi
 C.E.O