



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

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

(Affiliated to Savitribai Phule Pune University)

NAAC Criterion - 1

1.1.1 The Institution ensures effective curriculum planning and delivery through a well-planned and documented process including Academic calendar and conduct of continuous internal Assessment.



Azam Campus, Camp, Pune-411001.

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Website: www.marhotelmanagement.com

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Criteria I

1.1.1 The institution ensures effective curriculum planning and deliver through a well planned and documented process including academic calendar and conduct of continuous internal assessment

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IQAC Formation

Maharashtra Cosmopolitan Education Society's
M.A. Rangoonwala Institute of Hotel Management & Research Camp, Pune -411001.

Minutes of the Meeting of Internal Quality Assurance Cell of M.A. Rangoonwala Institute of Hotel Management & Research held on 2nd June 2018 at 2.30 pm in the College Training Restaurant.

The following business was transacted.

1. To inform the formation of IQAC and introduce the committee members.

The IQAC coordinator welcomed the IQAC committee members and introduced each member to the committee as follows:

- | | |
|---|----------------------------|
| • Chairperson: Head of the Institution | Prof. Anita Frantz |
| • One member from the Management | Prof. Irfan Shaikh |
| • One member as Alumni Representative | Ms. Rukaiya Chaghlani |
| • One member as Student Representative | Mr. Anand Jadhav |
| • One member from Hospitality Industry | Mr. Riyaz Daulatabad |
| • One senior administrative staff | Mr. Imran Pathan |
| • Teachers to represent three levels | Asst. Prof. Atul Deshpande |
| | Asst. Prof. Puneet Basson |
| | Asst. Prof. Vincent Kedari |
| • One Senior Teacher as Coordinator of the IQAC | Asst. Prof. Imran Sayyed |

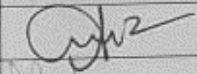






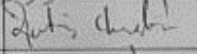
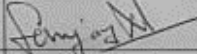
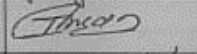
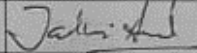
2. To delegate the responsibilities to Internal Steering Committee members as per the guidelines provided by NAAC for assessment and accreditation.
 - Each faculty was given the responsibility as Team Leader for the Criteria as Steering Committee member.
3. To decide about the overall teaching programme and academic calendar of the college and further initiate the process of setting quality benchmarks/parameters for the various academic administrative, research and extension activities of the institute.
 - The IQAC coordinator presented the teaching program and academic calendar of the college.
 - The same was noted.
4. To work out the mechanism for ensuring timely, efficient and periodic-progressive performance of academic, administrative, research and extension activities.
 - The IQAC coordinator briefed about the research activities undertaken by the teaching staff. The activities undertaken under SWO and NSS Unit were reported.
5. To discuss and recommend organization of inter and intra college workshops and seminars on quality themes.
 - The plan for annual events of the college was discussed as per the activities.
 - The IQAC coordinator informed that the committee conducts training sessions for staff to get acquainted with NAAC guidelines as per the new format.

6. Review results of Mar/Apr 2018 examinations held in academic year 2017-18
 - The college CEO presented the review of results of Mar/Apr 2018.
7. To discuss the feedback obtained on curriculum from various stake holders in the previous year and recommend measures for the same.
 - The IQAC coordinator presented the feedback obtained on curriculum from various stake holders in the previous years.
8. To discuss on participation of teachers in the academic activities of Savitribai Phule Pune University.
 - The IQAC coordinator presented the list of teachers who participated in various academic activities such as question paper setting and evaluation of Savitribai Phule Pune University.
 - The same was noted.
9. To discuss certificate programs/add on courses to be offered to students in the academic year 2018-2019.
 - The IQAC coordinator presented the list of courses to be conducted for the F.Y. B.Sc. (HS), S.Y. B.Sc. (HS) and T.Y. B.Sc. (HS) in the academic year.
10. To delegate responsibilities to teachers for action to organize events listed in the Academic Calendar.
 - The teachers were assigned various activities from the list of activities to be undertaken as per the academic calendar.
 - The same was noted.
11. Any other matter with the permission of the chair.
 - As there were no other points to be discussed, the meeting ended with thanks to the chair.



Prof. Anita Frantz
Chairman

IQAC Committee Meeting Held on 2nd June 2018

Sr. No.	Name of Member	Designation	Signature
1	Prof. Anita Frantz	Chairman	
2	Asst. Prof. Imran Sayyed	Secretary	
3	Asst. Prof. Atul R. Deshpande	Member	
4	Asst. Prof. Vincent Kedari	Member	
5	Asst. Prof. Puneet Basson	Member	
6	Prof. Irfan Shaikh	Management Representative	
7	Mr. Riyaz Daulatabad	Hotelier	
8	Ms. Rukaiya Chaglani	Alumni	
9	Mr. Sajay Naidu	Member of NGO	
10	Mr. Imran Pathan	Administration Staff Representative	
11	Anand Jadhav T.Y.B.Sc.(HS)	Student Member	

University Teachers Approval Letter

18002123

Savitribai Phule Pune University
(formerly University of Pune)

Telephone Nos. :
020-25691233
25601257
25601258
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ACADEMIC SECTION
Ganeshkhind, Pune-411 007,
INDIA
Telegraph : 'UNIPUNE'
Fax: 020-25691233
Website : www.unipune.ac.in
Email : approval@unipune.ac.in

Date: 8/5/2018

Ref.No. CEO/1063

To,

The Principal/Director ,
MCE Society
M.A. Rangoonwala Institute of Hotel
Management and Research
Addr: Azam Campus Camp Pune
Ta: Pune (corporation Area) Dist: Pune -
411001

Subject : Approval to the Appointment of Teachers...

Sir/Madam

With reference to the Selection Committee report of teacher submitted by the college authorities to the Academic Section of the University and your subsequent letter No. MARIHMRP/9010/17, Dated : 08/11/2017 regarding the proposal for seeking teacher approval, I am directed to inform you that the appointment of following teachers are hereby approved with following particular:-

Sr.No	Name of the teacher	Post	Subject	Date and period of approval
1	Shri. Arun Maruti Deokar 170800961	Assistant Professor (Full Time)	B.Sc. Hospitality Studies	W.e.f 01.08.2017
2	Shri. Atul Raghunath Deshpande 170900383	Assistant Professor (Full Time)	B.Sc. Hospitality Studies	W.e.f 11.07.2017

The above said approval is issued on the basis of the certificate issued by the college authorities regarding fulfillment of all prescribed eligibility criteria, such as qualifications, experience (if essential), etc. by the candidate's before calling them for interview and the recommendations made by the Selection Committee to the University for according approval to the appointment of candidate's recommended by it.

If any suggestion / correction in the content of this approval letter, then please notify the same in writing within a period of three months from the date of issuance of this letter to the undersigned. No communication will be entertained thereafter.

In the event of any information or document submitted by the college authorities being found false or incorrect at any stage, an appropriate action will be initiated against the college authorities and the candidate concerned.



Yours Sincerely,

for Deputy Registrar
(Academic Section)

Copy to:-

- All Concerned Teachers.

[P.T.O]

Session: 2020-2021 Semester: Second M. A. Rangoonwala Institute of

Table with 3 columns: Roll No., Name of the Student, and Date (from 01/05 to 22/05). Rows contain student names like Roshika Anshu, Rakit Girwal, Samiksha Kale, Sarvagun Shikha, Saifuzz Shikha, Alfah Shikha, Sharadham Wasudhas, Shajani Shikha, Shivani Pillay, Shubham Inse, Shubham Pawar, Umair Ishaq, Umair Saad, Viraaj Girwal, Yash Bhal, Salsibi Kataria, Kamal Patil, Mehak Shikha, Ishaq Dhanva, Aditya Bhusal, Rakhi Sahani, Ankit Kataria.

Signature of Teacher: [Handwritten signature]

Hotel Management & Research Name of Subject: Specialized Accounting for Hotels

Table with 32 columns (roll numbers 24-55) and rows containing handwritten entries and percentages (e.g., 50%, 75%, 80%, 60%, 50%, 60%, 50%, 50%, 60%, 80%, 60%, 50%, 50%, 60%, 75%, 60%, 90%, 95%, 50%, 50%, 50%, 50%).

M.A. Rangoonwala Institute of Hotel Management & Research Azam Campus, Pune 1

PRINCIPAL M.A. Rangoonwala Institute of Hotel Management & Research Azam Campus, Pune 1

[Handwritten signature]

Syllabus Completion

Syllabus Completion

Date: 18/07/22

From,
Mr./Mrs. Aruna Tompe
Prof./ Associate Prof./ Assistant Prof.
M. A. Rangoonwala Institute of Hotel Management & Research.

To,
The Principal,
M. A. Rangoonwala Institute of Hotel Management & Research,
Azam Campus, Camp, Pune- 411001.

Sub: Completion of Syllabus reg....

Dear Madam,

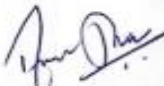
I Mr./Mrs. Aruna Tompe hereby inform that I have completed the Syllabus for the B. Sc. (HS) Course for the term Second of the Academic year 2021-2022 as follows.

Sr. No	Subject Taught	Semester	Class	Completion Date
1	Front Office Operations – II (HS 204) Front Office Operations – II (HS 208)	First	F. Y. B.Sc. (HS)	16/05/22 Kshiraj
2	Research Project- (HS 604)	Fifth	T. Y. B.Sc. (HS)	09/04/22 Kshiraj & Akshat
3	Internship- (HS 401)	Fourth	S. Y. B.Sc. (HS)	Kanwar
4	Advanced Accommodation Operations –II (HS 604) Advanced Accommodation Operations –II (HS 604)	Sixth	T. Y. B.Sc. (HS)	MSK 14/05/22

I hereby certify that the above information provided by me is true, I am aware that false information on the subject will call for disciplinary action against me.

Thank you,

Yours Sincerely,


Aruna Tompe
Assistant Professor



Continuous Assessment

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

Result**Term End Internal Theory Examination- March /April 2022**

Academic Year: 2021-2022

Term: Second

Class: F.Y.B.Sc. HS

Semester: second

Pattern: 2019

Seat No.	Students Name	HS 201 Food Production II	HS 202 Food & Beverage Service II	HS 203 Housekeeping Operations II	HS 204 Front Office Operations II	HS 209 French
		30 Marks	30 Marks	30 Marks	30 Marks	15 Marks
1060	Raini Afiab Umaid Ali	12	6	12	12	6
1061	Baena Ben Abraham Alex Mario	12	16	12	12	6
1062	Jadhav Jayesh Dinesh	12	19	14	12	6
1063	Kale Adishri Sachin	12	15	13	12	6
1064	Patel Manav Mitesh	12	17	17	16	6
1065	Raihan Ahmad	12	15	19	12	6
1066	Adwaita Sunil Shinde	18	15	12	12	7
1067	Arikkat Amal Thomas	25	23	21	15	8

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

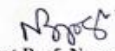
Seat No.	Students Name	HS 201 Food Production II	HS 202 Food & Beverage Service II	HS 203 Housekeeping Operations II	HS 204 Front Office Operations II	HS 209 French
		30 Marks	30 Marks	30 Marks	30 Marks	15 Marks
1068	Basutkar Ganesh Laxmikant	12	13	12	12	6
1069	Bhosale Rohit Vasant	12	13	17	12	8
1070	Bhunia Chanchal Sadesh	12	12	7	5	6
1071	Durrani Fazle Rehman Khan Fazle Rabbi Khan	AB	5	AB	AB	AB
1072	Ghansar Mohammed Husain	12	18	12	12	6
1073	Hamdare Ayman Abdul Lateef	12	8	12	9	7
1074	Irani Kainaaz Shapoor	22	21	22	15	7
1075	Joshi Atharv Anant	12	16	13	12	6
1076	Karankar Kshitija Chandrakant	28	28	26	24	13
1077	Khan Abul Hasan Abubakar Khan	22	24	16	20	8
1078	Kotian Darshan Dinesh	26	28	20	20	10
1079	Mane Prem Manish	12	13	12	12	6

Seat No.	Students Name	HS 201 Food Production II 30 Marks	HS 202 Food & Beverage Service II 30 Marks	HS 203 Housekeeping Operations II 30 Marks	HS 204 Front Office Operations II 30 Marks	HS 209 French 15 Marks
1080	Memon Inaam Ahmed Nisar	20	21	12	17	10
1081	Merchant Mohammed Athan Parvez	17	16	14	16	8
1082	Shaikh Mohammed Zaid Riyaz	12	17	13	12	6
1083	Patanwala Sahil Suhel	15	18	12	13	7
1084	Sange Saud Usman	19	22	17	15	11
1085	Bandal Sanskruti Yogesh	21	25	14	20	13
1086	Sawant Aditya Dattatray	22	23	16	16	6
1087	Sayyed Samad Amanulla	23	22	18	19	6
1088	Selvam Andrea Denis	26	28	26	23	13
1089	Shaikh Mohammed Samdani Abid	26	27	19	22	7
1090	Shaikh Shareque Shaifuddin	12	17	12	12	6
1091	Sharma Dheeraj Sanjay	19	20	12	16	8

Seat No.	Students Name	HS 201 Food Production II 30 Marks	HS 202 Food & Beverage Service II 30 Marks	HS 203 Housekeeping Operations II 30 Marks	HS 204 Front Office Operations II 30 Marks	HS 209 French 15 Marks
1092	Shingate Shashank Shashikant	16	24	23	12	11
1093	Kadu Shlok Amit	26	24	22	19	8
1094	Sunosara Sufiyan Suleman	24	22	15	12	7
1095	Tamboli Talha Nasiruddin	17	21	21	12	9
1096	Waywal Dhairyashil Gopinath	12	22	12	12	6


Prof. Dr. Anita Frantz
Principal


Asso. Prof. Imran Sayyed
IQAC Coordinator


Asst. Prof. Neeraj B. Joshi
College Examination Officer

PRINCIPAL
M. A. R. Rangoonwala Institute of
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Azam Campus, Camp, Pune - 1


Result Analysis




M.C.E Society's
M. A. RANGOONWALA INSTITUTE OF HOTEL MANAGEMENT
& RESEARCH,
Subject Wise Result Analysis T.Y.B.Sc.H.S April 2020

Sr. No	Paper No.	Subject	No. of Students Enrolled	No. of Students Appeared	No. of Students Distinction	No. of Students First class	No. of Students Higher Second Class	No. of Students Second class	No. of Students Passed Class	No. of Students Fail Attendance	No. of Students Fail Internal	No. of Students Fail External	Pass %
1	HS 401	Principles of International cuisine	41	41	31	10	0	0	0	0	0	0	100%
2	HS402	Advanced Food & Beverage service techniques & Management	41	41	25	9	3	3	1	0	0	0	100%
3	HS403	Specialized accommodation management	41	41	23	14	2	2	0	0	0	0	100%
4	HS404	Total quality Management	41	41	23	8	3	6	1	0	0	0	100%
5	HS405	Human Resource management	41	41	23	14	1	2	1	0	0	0	100%
6	HS406	Entrepreneurship development	41	41	21	13	2	2	3	0	0	0	100%
7	HS407	Principles of International cuisine	41	34	16	9	2	6	1	7	0	0	100%
8	HS408	Advanced Food & Beverage service techniques & Management	41	34	28	6	0	0	0	7	0	0	100%
9	HS409	Specialized accommodation management	41	34	16	15	2	1	0	7	0	0	100%

Rank	Name of Students	Marks/Out off	Percentage
1 st	Aqeel Shaikh	1418/1800	78.77%
2 nd	Sara Mulla	1402/1800	77.88%
3 rd	Uzma Memon	1387/1800	77.05%


Prof. Dr. Anita Frantz
 Principal
 PRINCIPAL
 M. A. Rangoonwala Institute of
 Hotel Management & Research
 Azam Campus, Camp, Pune - 1





Mr. Neeraj B. Joshi
 Class Counsellor (T.Y.B.Sc.H.S)




M.C.E Society's
M. A. RANGOONWALA INSTITUTE OF HOTEL MANAGEMENT
& RESEARCH,
Teacher Wise Result Analysis .TY.B.Sc.H.S April 2020

Sr.No.	Paper No.	Teacher	Subject	No. of Students Appeared	No. of students Passed	Pass %
1	HS 401	Assoc.Prof.Imran Sayyed	Principles of International cuisine	41	41	100%
2	HS402	Asst.Prof.Kunal Sodhi	Advanced Food & Beverage service techniques & Management	41	41	100%
3	HS403	Asst.Prof.Arun Deokar	Specialized accommodation management .	41	41	100%
4	HS404	Asst.Prof.Puncet Basson	Total quality Management	41	41	100%
5	HS405	Asst.Prof. Vincent Kedari	Human Resource management	41	41	100%
6	HS406	Asst.Prof. Neeraj B.Joshi	Entrepreneurship development	41	41	100%
7	HS407	Assoc.Prof.Imran Sayyed	Principles of International cuisine	34	34	100%
8	HS408	Asst.Prof.Kunal Sodhi	Advanced Food & Beverage service techniques & Management	34	34	100%
9	HS409	Asst.Prof.Arun Deokar	Specialized accommodation management	34	34	100%


PRINCIPAL
Prof. Anita Prantiz
M. A. Rangoonwala Institute of
Hotel Management & Research
Azam Campus, Camp, Pune



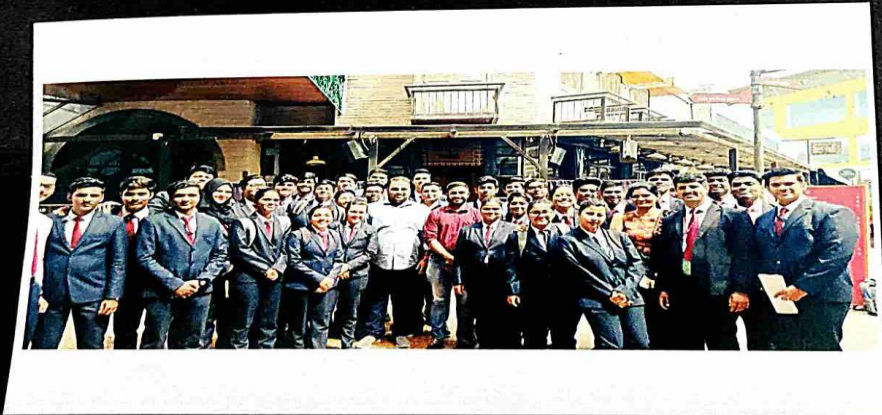

Neeraj B. Joshi
Class Counsellor (T.Y.B.Sc.H.S)

Co-curricular Activities

Activity: Bar Visit to Iron Bar'n'Grill at Ishanya Mall

Date: 25th September 2019

M.C.E Society's M.A. Rangoonwala Institute of Hotel Management and Research organized a bar visit on 25th September, 2019 to Iron Bar 'n' Grill at Ishanya Mall for SY BSc (HS). A demonstration on cocktails and lecture on wines was conducted.



Activity: Nursery Visit at Empress Botanical Garden

Date: 28th September 2019

M.C.E Society's M.A. Rangoonwala Institute of Hotel Management and Research organized a "Nursery Visit" at Empress Botanical Garden on 28th September 2019 with Second Year B.Sc (Hospitality Studies) students.



Extra-Curricular Activities

Activity: Swacch & Swastha Bharat Abhiyan Pakhwada'

Date: 08th August 2019

Swacch & Swastha Bharat Abhiyan Pakhwada'

Students of M.C.E. Society's M.A.Rangoonwala Institute of Hotel Management and Research visited Kashiwadi slums to create awareness about cleanliness & health on Thursday, 08th Aug'2019. The activity was organized as a part of the 'Swaccha & Swastha Bharat Abhiyan Pakhwada' under National Service Scheme of Savitribai Phule Pune University.





Activity: 'Organ Donation Lecture'

Date: 09th August 2019

M.C.E. Society's M.A.Rangoonwala Institute of Hotel Management and Research organized 'Organ Donation Lecture' in association with National Service Scheme, Savitribai Phule Pune University on Friday, 09th Aug 2019. Session started with a short film. Mr. Vitthal Shinde – Central Coordinator from Zonal Transplant Coordination Committee (ZTCC) Pune spoke on the importance, process & legal aspects of organ donation. He also answered queries of the audience.

Learning Resources



M.C.E. Society's
M.A. Rangoonwala Institute of Hotel Management & Research
Library
www.marhotelmanagement.com

Open Access
E – Resources for
Hospitality Studies



Research Square
Videos on www.researchsquare.com



CABI
Abstracts



Springer Nature
Most Trusted. Most Cited. Most Read.



ACS Publications
Most Trusted. Most Cited. Most Read.



MDPI
OPEN ACCESS



International Journal of Science and Research (IJSR)
Most Trusted Research Platform Since 2012
e-ISSN: 2319-7064



Food & Nutrition Journal
ISSN 2574-1225

Infrastructure

Classroom



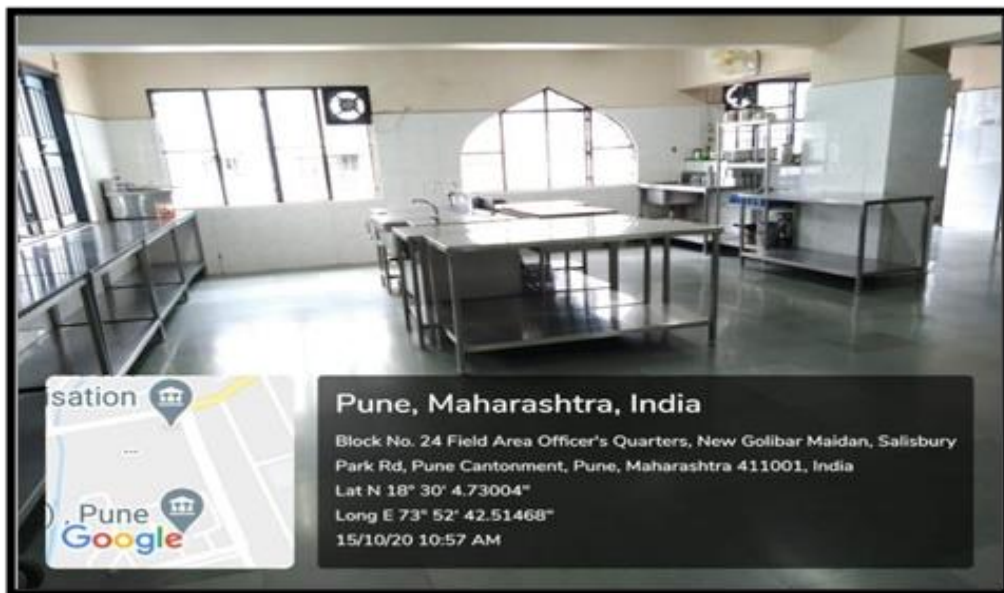
Basic Training Kitchen



Advanced Training Kitchen



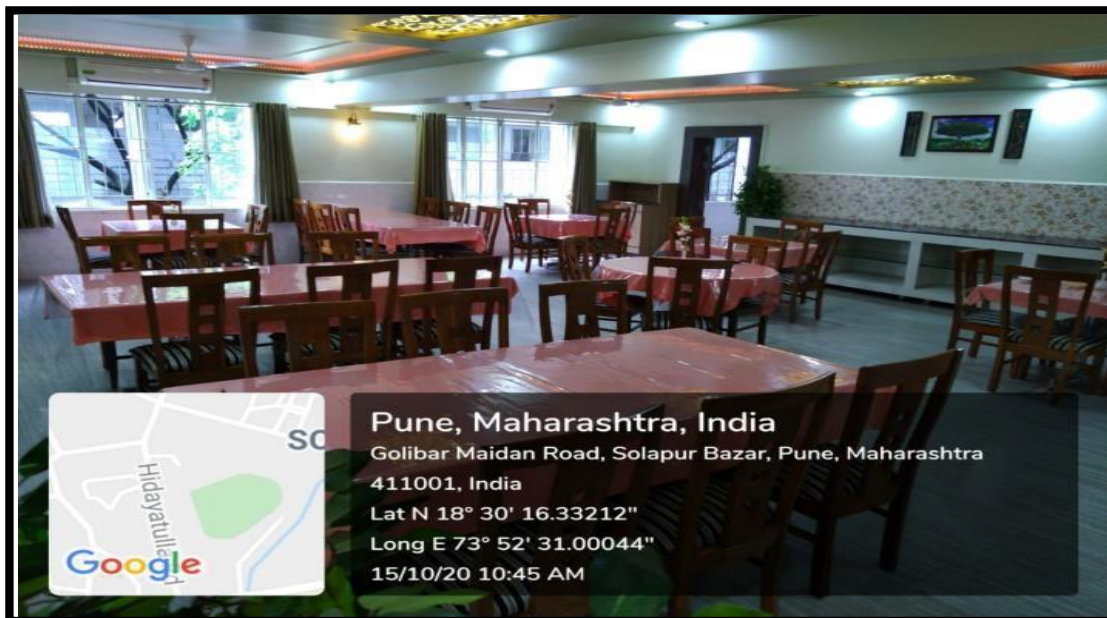
Quantity Training Kitchen



Bakery Kitchen



Training Restaurant – Salt



Training Restaurant – Pepper



Housekeeping Laboratory



Guest Room



Front Office Laboratory



Lesson Plan

M.C.E Society's
**M. A. RANGOONWALA INSTITUTE OF HOTEL
MANAGEMENT & RESEARCH**

SUBJECT: ADVANCED FOOD PRODUCTION SYSTEMS
Subject Code: HS 301

Rationale:

This subject aims at developing the knowledge and skills of the International Cuisine. It also emphasizes on imparting the knowledge of meats & fish and the concepts of Food additives.

Chapter - 1 Meat Cookery	12
1.1 Understanding meats – Composition, structure & basic quality factors	
1.2 Aging, Factors affecting tenderness	
1.3 Appropriate cooking methods.	
1.4 Lamb / Beef / Veal / Pork	
· Selection Criteria	
· Principles of Storage & thawing	
· Cuts (uses & suitable cooking methods)	
· Offals	
1.5 Poultry & Game	
· Description of Duck, goose, turkey, guineafowl, quail and rabbit.	
· Chicken - Selection Criteria for Chicken,	
Principles of Storage & thawing, Cuts with uses & suitable cooking methods.	
Chapter - 2 Fish Mongery	06
2.1 Introduction to fish mongery	
2.2 Classification of fish with examples (local names also)	
2.3 Selection & storage of fish & shell fish	
2.4 Cuts of fish	
2.5 Cooking of fish	
2.6 Preservation & processing of fish	
Chapter - 3 Convenience Foods	05
Characteristics	
3.2 Processing methods	
3.3 Advantages & Disadvantages	
Chapter - 4 Appetizers (Hot & Cold)	05
4.1 Types of appetizers with examples	
4.2 International Classical appetizers	
4.3 Precautions for preparing and presentation of appetizers	
4.4 Points to be observed for storage of appetizers from food spoilage view	

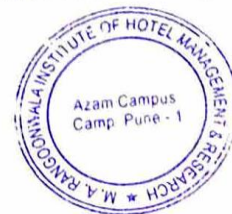


Chapter – 5 Salads & Salad Dressings	05
5.1 Parts of salad with ingredients used	
5.2 Types of Salads - Green, Vegetable, Cooked, main course, Fruit, Gelatin based salad	
5.3 Principles of salad making	
5.4 Guidelines for making salads	
5.5 Salad dressings – Types	
5.6 International Classical Salads – composition and country of origin	
 Chapter –6 Sandwiches	 04
6.1 Parts of sandwiches	
6.2 Types of sandwiches – Cold and Hot sandwiches	
6.3 Precautions to take while preparing and storing sandwiches	
 Chapter –7 Chocolate	 05
7.1 Manufacturing & Processing	
7.2 Types of chocolate	
7.3 Preparation & care in chocolate work	
 Chapter - 8 Food Additives	 06
8.1 Preservatives – Meaning Class I and Class II Preservatives their names & examples	
8.2 Coloring agents – Meaning, natural & synthetic, their names & common usage	
8.3 Flavoring agents & Essences - Meaning, Natural & synthetic – example and usage	
8.4 Sweetening agents – Meaning, Natural & synthetic – example and usage	
8.5 Humectant – Meaning, examples, usage	
8.6 Bleaching agents – Meaning, examples, usage	
8.7 Thickeners – Meaning, types, example & usage	
8.8 Anticaking agents- Meaning, Examples and usage	

Assignments: A minimum of **02 assignments** based on the following topics to be given to individual student and the marks to be considered in internal marks.

- a. Chart presentation of various locally available brands in convenience foods
- b. Chart presentation - Cuts of Meat, Fish & Poultry.
- c. Chart presentation - Fabricated cuts of Meat, Fish & Poultry available in the market.
- d. Chart presentations – Appetizers, Salads & Sandwiches
- e. Flowchart of Chocolate manufacturing process.
- f. Fish varieties and local names.
- g. Food additives – Types with examples

Glossary: Students should be familiar with the glossary pertaining to above-mentioned topics



Reference Books:

1. Practical Cookery -Victor Ceserani& Ronald Kinton, ELBS
2. Theory of Catering- Victor Ceserani& Ronald Kinton, ELBS
3. Theory of Catering- Mrs. K. Arora, Franck Brothers
4. Modern Cookery for Teaching & Trade Vol I - MsThangam Philip, Orient Longman.
5. The Professional Chef (4th Edition)- Le Rol A. Polsom
6. MEAT: Everything You Need to Know - Pat LaFrieda, Carolynn Carreño
7. The Book of Fish & Shellfish - By Hilaire Walden
8. Classical Recipes of the world – Smith, Henry
9. Food Additives - Mahindru, S.N.




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Lesson Plan Theory

Lesson Plan Ref No	1	Name of Teacher	Imran A Sayyed
Subject	ADVANCEDFOOD PRODUCTION SYSTEMS	Semester	Five
Code	301	Year	TY 2019-2020
Course	B.Sc. HS	Date	20- 06-2019

Topic: Chapter - 1 Meat Cookery

Subtopic: 1.1 Understanding meats – Composition, structure & basic quality factors

Objective: The students should Understanding meats – Composition, structure & basic quality factors the with 60 percentage accuracy and be able to answer the questions without the aid of notes at least once

Points to be covered:

- What is the structure and composition of meat?
- Meat Structure and Composition.
- A typical cut of meat, such as a T-bone steak, is made up primarily of skeletal muscle, connective tissue, fat, bone, and a small amount of smooth muscle such as arteries and veins.
- Skeletal muscle is made up of muscle fibers
- What are the different compositions of meat?
- Meat is composed of water, protein and amino acids, minerals, fats and fatty acids, vitamins and other **bioactive** components, and small quantities of carbohydrates.

Teaching Aids Used: PPT, Soft Copy notes, Board chalk, Presentation, Brain storming Questions

Assessment: Class test taken at the end of Month



Questions :

What is the composition of muscle?
What is connective tissue in meat?

References: soft copy of notes given to students, The Professional Chef, Food and Beverage Management, Professional Grade Manger, Professional charcuterie



A handwritten signature in green ink, appearing to be "Oh 2".

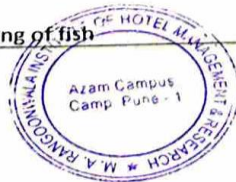
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Session Plan

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Session Plan Theory

Lecture No	Topic Covered	Planned Date	Actual Date	Teaching Aid Used
1	Chapter - 1 Meat Cookery 1.1 Understanding meats – Composition, structure & basic quality factors	15/06/19	15/06/19	PPT Presentation Soft copy Notes
2	1.2 Aging, Factors affecting tenderness	17/06/19	17/06/19	PTT & Soft copy Notes
3	1.3 Appropriate cooking methods. 1.4 Lamb / Beef / Veal / Pork	18/06/19	18/06/19	You Tube PPT Soft copy Notes
4	Selection Criteria	18/06/19	19/06/19	PPT Presentation Soft copy Notes
5	Principles of Storage & thawing • Cuts (uses & suitable cooking methods) • Offals	22/06/19	20/06/19	PTT & Soft copy Notes
6	Poultry & Game • Description of – Duck, goose, turkey, guineafowl, quail and rabbit	24/06/19	21/06/19	You Tube PPT Soft copy Notes
7	Chicken - Selection Criteria for Chicken, Principles of Storage & thawing, Cuts with uses & suitable cooking methods.	25/06/19	22/06/19	PPT Presentation Soft copy Notes
8	Chapter - 2 Fish Mongery 2.1 Introduction to fish mongery	25/06/19	24/06/19	PTT & Soft copy Notes
9	2.2 Classification of fish with examples(local names also	28/6/19	22/6/19	You Tube PPT Soft copy Notes
10	2.3 Selection & storage of fish & shell fish	30/6/19	24/6/19	PPT Presentation Soft copy Notes
11	2.4 Cuts of fish	1/7/19	25/6/19	PTT & Soft copy Notes
12	2.5 Cooking of fish Preservation & processing of fish	1/2/19	27/6/19	You Tube PPT Soft copy Notes




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CO & PO Attainment Sheet

Percentage of students attaining course outcomes and attainment level

Subject: French		PO's		PO6, PO11		PO1, PO2		PO1, PO2		PO1, PO2, PO6, PO11		University Result	Target Level
		Class Test 1		Assignment 1		Class Test 2		Assignment 2		Internal Exam			
		CO's	CO3	>=40%	CO3	>=40%	CO1	>=40%	CO1, CO2	>=40%	CO1-CO3		
Sr.NO.	Name of the Student	Q1,2 (10M)		Q1 (10M)		Q1,Q2(10M)		Q1(10M)		(15M)		35(M)	>=40%
1	Abdul Ameen	4	✓	3	✗	6	✓	7	✓	8	✓	17	✓
2	Hanmant Teli	5	✓	3	✗	5	✓	7	✓	6	✓	18	✓
3	Om Belure	4	✓	5	✓	4	✓	5	✓	5	✗	14	✓
4	Sajjad Sayyed	7	✓	6	✓	7	✓	8	✓	10	✓	21	✓
5	Razeen Shaikh	7	✓	4	✓	5	✓	6	✓	6	✓	14	✓
6	Sagar Borade	5	✓	3	✗	5	✓	7	✓	7	✓	14	✓
7	Uzma Mulla	9	✓	8	✓	9	✓	8	✓	14	✓	30	✓
8	Saud Chowdhary	9	✓	7	✓	9	✓	9	✓	11	✓	29	✓
9	Shimoni Chavan	6	✓	3	✗	6	✓	7	✓	8	✓	14	✓
10	Milberd D'souza	8	✓	4	✓	8	✓	8	✓	11	✓	20	✓
11	Khursheed	6	✓	6	✓	8	✓	6	✓	10	✓	28	✓
12	Ayan Sayyed	6	✓	8	✓	8	✓	8	✓	11	✓	24	✓
13	Ismail Palekar	5	✓	4	✓	5	✓	6	✓	6	✓	14	✓
14	Huzair Ansari	4	✓	4	✓	6	✓	6	✓	7	✓	14	✓
15	Harshada Dherange	9	✓	7	✓	9	✓	9	✓	13	✓	29	✓
16	Kuldeep Singh	7	✓	6	✓	5	✓	8	✓	9	✓	17	✓
17	Heramb Deshpande	5	✓	2	✗	5	✓	6	✓	7	✓	14	✓
18	Bala Sharbidre	5	✓	6	✓	5	✓	2	✗	7	✓	14	✓
19	Burhan Chadderwala	5	✓	5	✓	5	✓	3	✗	3	✗	14	✓
20	Ziya Khan	7	✓	7	✓	5	✓	5	✓	9	✓	15	✓
21	Abhishek Galvankar	6	✓	5	✓	4	✓	3	✗	8	✓	14	✓
22	Umaid Hotgikar	6	✓	3	✗	4	✓	5	✓	8	✓	16	✓
23	Talha Khan	6	✓	6	✓	4	✓	2	✗	7	✓	14	✓
24	Hamood Faisal	4	✓	4	✓	4	✓	4	✓	6	✓	14	✓
25	Ishan Gilbi	8	✓	8	✓	6	✓	8	✓	10	✓	21	✓
26	Prem Katkar	6	✓	6	✓	6	✓	8	✓	11	✓	18	✓
27	Harshad Nikam	5	✓	5	✓	5	✓	7	✓	7	✓	14	✓
28	Irfan Nadaf	5	✓	4	✓	5	✓	8	✓	9	✓	17	✓
29	Prasad Chavan	4	✓	4	✓	6	✓	6	✓	7	✓	20	✓
30	Harsh More	6	✓	8	✓	6	✓	6	✓	9	✓	14	✓
31	Atharva Vhaval	5	✓	3	✗	5	✓	5	✓	7	✓	15	✓
32	Rutik Waghode	8	✓	6	✓	6	✓	6	✓	7	✓	14	✓
33	Dhiraj Khalokar	8	✓	5	✓	6	✓	7	✓	7	✓	15	✓
34	Zoheb Mir	5	✓	6	✓	5	✓	4	✓	7	✓	15	✓
35	Rushikesh Toge	4	✓	7	✓	6	✓	3	✗	9	✓	14	✓
36	Shantanu Kophale	6	✓	3	✗	6	✓	7	✓	6	✓	14	✓

37	Atish Parmar	4	✓	4	✓	6	✓	6	✓	6	✓	14	✓
38	Abhishek Potnis	6	✓	3	✗	6	✓	7	✓	8	✓	14	✓
39	Nitin Chawaria	5	✓	7	✓	5	✓	3	✗	8	✓	16	✓
40	Talha Ayyub	8	✓	8	✓	8	✓	8	✓	10	✓	24	✓
41	Tareque Ahmed	5	✓	3	✗	5	✓	5	✓	6	✓	14	✓
42	Rohit Gujar	7	✓	6	✓	5	✓	6	✓	6	✓	14	✓
43	Abdul Arab	6	✓	5	✓	4	✓	3	✗	6	✓	14	✓
44	Adil Eroth	4	✓	6	✓	6	✓	4	✓	6	✓	14	✓
45	Monika Jagtap	6	✓	7	✓	6	✓	7	✓	9	✓	19	✓
46	Rohan Kurri	4	✓	6	✓	6	✓	4	✓	6	✓	18	✓
47	Adnan Mirza	8	✓	8	✓	6	✓	6	✓	9	✓	17	✓
48	Ashrafullah	8	✓	6	✓	6	✓	8	✓	9	✓	16	✓
49	KJ Tousif	6	✓	6	✓	8	✓	8	✓	9	✓	14	✓
50	Aman Shaikh	8	✓	8	✓	8	✓	8	✓	9	✓	20	✓
51	Vaibhav Rane	5	✓	3	✗	5	✓	7	✓	7	✓	14	✓
52	Harshvardhan Thombre	5	✓	7	✓	7	✓	9	✓	9	✓	18	✓
53	Mahesh Shinde	5	✓	6	✓	5	✓	4	✓	7	✓	19	✓
54	Babsaheb	6	✓	7	✓	8	✓	9	✓	12	✓	24	✓
55	Chirag Shiledar	5	✓	6	✓	5	✓	6	✓	6	✓	18	✓
56	Ansari Murtuza	5	✓	5	✓	5	✓	5	✓	6	✓	14	✓
57	Pradnya Dhage	4	✓	5	✓	4	✓	5	✓	7	✓	14	✓
58	Shoaib Shaikh	6	✓	4	✓	4	✓	6	✓	6	✓	14	✓
59	Avej Shaikh	6	✓	3	✗	4	✓	7	✓	6	✓	14	✓
		✓	59	✓	47	✓	59	✓	52	✓	57	✓	59
		✗	0	✗	12	✗	0	✗	7	✗	2	✗	0
		AB	0	AB	0	AB	0	AB	0	AB	0	AB	0
		CO Attainment	1.00	CO Attainment	0.80	CO Attainment	1.00	CO Attainment	0.88	CO Attainment	0.97	CO Attainment	1.00

Total CO Attainment	5.64
Average CO Attainment	0.941
Attainment Level	3



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