



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.

Tele No: 020-26442261/62 E-mail: info@marhotelmanagement.com

Website: www.marhotelmanagement.com

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Criteria I

1.1.1 The Institution ensures effective curriculum planning and delivery through a well-planned and documented process including Academic

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University Academic Calendar

Savitribai Phule Pune University
(Formerly University of Pune)



Circular No. 77 of 2019

Dates of Commencement and Conclusion of terms for the Academic Year 2019-2020
For affiliated Colleges/recognised Institutes Only.

It is hereby informed that, the dates of commencement and conclusion of the First and Second term of University Courses, under various faculties, for the academic year 2019-2020 shall be as under :

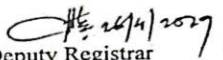
Sr. No.	Name of the Courses and Faculties	2019-2020			
		First Term		Second Term	
		Commencement	Conclusion	Commencement	Conclusion
1	Science & Technology				
	Science	15/06/2019	24/10/2019	20/11/2019	30/04/2020
	Engineering : SE,TE,BE & MCA- II, & III Year	15/06/2019	05/11/2019	16/12/2019	27/04/2020
	Engineering :ME - II Year.	01/07/2019	09/11/2019	13/01/2020	23/05/2020
	B.Architecture II, III, IV & V Year.	15/06/2019	16/10/2019	09/12/2019	04/04/2020
	M. Architecture II Year.	08/07/2019	02/11/2019	09/12/2019	04/04/2020
	B. Pharmacy	15/06/2019	24/10/2019	20/11/2019	30/04/2020
	M. Pharmacy	01/07/2019	07/12/2019	01/01/2020	15/05/2020
2	Commerce & Management				
	Commerce	15/06/2019	24/10/2019	20/11/2019	30/04/2020
	Management	01/07/2019	07/12/2019	01/01/2020	15/05/2020
3	Humanities				
	Arts & Fine Arts	15/06/2019	24/10/2019	20/11/2019	30/04/2020
	Mental Moral and Social Sciences				
Law : UG & PG (II/III/IV/V Year.)	01/07/2019	07/12/2019	17/01/2020	31/05/2020	
4	Inter-disciplinary Studies				
	Education II Year. (B.Ed., M.Ed.)	01/07/2019	07/12/2019	01/01/2020	15/05/2020
	Physical Education II Year. (B.P.Ed., M.P.Ed.)	01/07/2019	07/12/2019	01/01/2020	15/05/2020

Teaching will begin on the date of commencement of the terms and immediately after the finalization of admissions; however, term would stand concluded on the dates mentioned above.

[Signature]

NOTE

1. In case, the Principal/Director of the affiliated Colleges/recognised Institutes require to give additional holiday in exceptional circumstances, he/she may do so by compensating the same by keeping the College working on Sunday.
2. The Term & holidays for the Post-graduate courses conducted in the Colleges/Institutes will be as per the University Department.
3. Details of Various Activities for Engineering and Architecture Courses for the Academic Year 2019-20 attached Separately.


Deputy Registrar
(P.G.Admission)

Ganeshkhind, Pune-07
Ref. No. PGS/1355
Date: 26/04/2019

Copy to: for Information and necessary action

The Members of the Management Council.
The Deans of Faculties.
The Registrar, Savitribai Phule Pune University, Pune.
The Director, Examinations & Evaluation, Savitribai Phule Pune University, Pune.
The Heads of all University Departments.
The Principals of all Affiliated Colleges.
The Directors of all Recognized Institutes.
The Heads of all the Administrative Sections of the University Office.
Asstt. Registrar, office of the Hon. Vice-Chancellor, Savitribai Phule Pune University
Asstt. Registrar, office of the Hon. Pro-Vice-Chancellor, Savitribai Phule Pune University



College Academic Calendar



M.C.E. Society's
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

Academic Calendar – 2019 – 2020 **First Term: 15th June 2019 – 24th October 2019**

Co - Curricular and Extra-Curricular Activities

Date	Activity	Class	Faculty Responsible
21-06-2019	International Yoga Day	B.Sc.(HS)All Years	Mr. Vincent Kedari
27-06-2019	Partravali Vatap activity for Dindi's of Pandharpur Wari	F.Y. B.Sc. (HS)	Mr. Puneet Basson
08-07-2019	Orientation Day Program	F.Y. B.Sc. (HS)	Mr. Puneet Basson
10-07-2019	Class Test 1	B.Sc.(HS)All Years	Subject Teachers
11-07-2019	No Tobacco Pledge	B.Sc.(HS)All Years	Mr. Puneet Basson
13-07-2019	13th Year Anniversary Celebration	B.Sc.(HS)All Years	Mr. Vincent Kedari
20-07-2019	Market Visit (Vegetable and Fruit Market)	F.Y. B.Sc. (HS)	Mr. Puneet Basson
27-07-2019	Celebration of Anniversary of Swami Vivekananda	B.Sc.(HS)All Years	Mr. Puneet Basson
03-08-2019	Swachha Bharat Pledge	T.Y. B.Sc. (HS)	Mr. Puneet Basson
06-08-2019	Guest Lecture on Soft Skills	S.Y. B.Sc. (HS)	Mrs. Aruna Tompe
07-08-2019	Swachha and Swasth Bharat Abhiyan Pakhwada	T.Y. B.Sc. (HS)	Mr. Puneet Basson
09-08-2019	Lecture on Organ Donation Day	B.Sc.(HS)All Years	Mr. Puneet Basson
10-08-2019	Fresher's Party	S.Y. B.Sc. (HS)	Mrs. Aruna Tompe
20-08-2019	Innovative Sandwich Making Competition	S.Y. B.Sc. (HS)	Mr. Arun Deokar
25-08-2019	Guest Lecture on Gueridon Service	B.Sc.(HS)All Years	Mr. Vincent Kedari
29-08-2019	Participation in the Fit India Movement	T.Y. B.Sc. (HS)	Mr. Puneet Basson
30-08-2019	Class Test 2	B.Sc. (HS) All years	Subject Teachers
03-09-2019	Guest Lecture on Abroad Internship And Placement	B.Sc. (HS) All years	Mr. Vincent Kedari
05-09-2019	Teacher's Day Celebration	B.Sc. (HS) All years	Mrs. Aruna Tompe
06-09-2019	Industrial Canteen Visit	S.Y. B.Sc. (HS)	Mr. Arun Deokar
09-09-2019	Fit India Movement Awareness Drive	T.Y. B.Sc. (HS)	Mr. Puneet Basson
09-09-2019	M. A. Rangoonwala Badminton League 2019	B.Sc. (HS) All years	Mr. Vincent Kedari
10-09-2019	Malnutrition in Children Awareness Drive	B.Sc. (HS) All years	Mr. Puneet Basson
11-09-2019	Flower Arrangement Demonstration	T.Y. B.Sc. (HS)	Mr. Neeraj Joshi
21-09-2019	Save the Environment Tree Plantation and Maintenance	B.Sc. (HS) All years	Mr. Puneet Basson
23-09-2019	Demonstration on Banquet Booking Software	S.Y. B.Sc. (HS)	Mr. Vincent Kedari
24-09-2019	"Padharo Sa" Rajasthani Theme Lunch	B.Sc. (HS) All years	Mr. Arun Deokar
25-09-2019	Bar visit to Iron Bar 'n' Grill at Ishanya Mall	S.Y. B.Sc. (HS)	Mr. Kunal Sodhi
27-09-2019	World Tourism Day Celebration	B.Sc. (HS) All years	Ms. Aruna Tompe
28-09-2019	Nursery visit at Empress Botanical Garden	T.Y. B.Sc. (HS)	Mr. Neeraj Joshi
15-10-2019	Celebration of Vachan Prerna Divas	B.Sc. (HS) All years	Mr. Puneet Basson
10-11-2019	Rally on Eid-e-Milad	B.Sc. (HS) All years	Mr. Puneet Basson
12-11-2019	NSS social service activity on the occasion of 550 th Guru Nanak Jayanti	F.Y. B.Sc. (HS)	Mr. Puneet Basson
Nov'19 -Mar'20	Industrial Training	S.Y. B.Sc. (HS)	Mr. Vincent Kedari
Nov'19 -Mar'20	Project Report	S.Y. B.Sc. (HS)	Mr. Puneet Basson

Azam Campus, Camp, Pune-1

Continuous Assessment/ SPPU Examination Schedule

Date	Particulars	Class	Faculty Responsible
1 st week of Nov'19	Internal Examination Theory	B.Sc.(HS)All Years	Examination Committee
2 nd week of Nov'19	Internal Examination Practical	B.Sc.(HS)All Years	Examination Committee
3 rd week of Nov'19	University Examination Practical	B.Sc.(HS)All Years	Examination Committee
4 th week of Nov' 19	University Examination Theory	B.Sc.(HS)All Years	Examination Committee



Prof. Anita Frantz
Principal

PRINCIPAL

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



Asst. Prof. Imran Sayyed
IQAC Coordinator

IQAC COORDINATOR

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


Class Time Table

M.C.E. SOCIETYS
M.A. RANGOONWALA INSTITUTE OF HOTEL MANAGEMENT & RESEARCH
AZAM CAMPUS , CAMP PUNE-411001
F.Y.B.Sc- H.S. July 2019
Reporting Time 7.50 am

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday				
8.00 am to 8.50 am	Front Office operation - I	Housekeeping Operation-I	Food Production -I	Front Office operation - I	Food & Beverage- I	Housekeeping Operation-I				
8.50 am to 9.40 am	Food & Beverage- I	Front Office operation - I	Housekeeping Operation-I	Food & Beverage- I	Front Office operation - I	Food Production -I				
9.40 am to 10.00 am	B R E A K									
10.00 am to 10.50 am	Development of Generic Skills		Food Production -I	Food Production -I	Food Production -I	Physical Education				
10.50 am to 11.40 am	Food Production- I Batch A Pr	Food & Beverage Service- I Batch B Pr	Food Production- I Batch B Pr	Food & Beverage Service- I Batch A Pr	Housekeeping Operation- I Batch A	Front Office Operation - I Batch B	Housekeeping Operation- I Batch B	Front Office Operation - I Batch A	Housekeeping Operation-I	Physical Education
11.40 am to 12.30 pm									Food Production -I	Skill Development
12.30 to 1.20 pm									Food & Beverage- I	Skill Development
1.30 pm to 2.00 pm	B R E A K									
2.00 pm to 3.00 pm										



Imran Sayyed(HOD)
Academic Coordinator




Prof. Anita Frantz
Principal

MCE SOCIETYS
 M.A. RANGOONWALA INSTITUTE OF HOTEL MANAGEMENT & RESEARCH
 AZAM CAMPUS , CAMP PUNE-411001
 S.Y.B.Sc- H.S. July 2019
 Reporting Time 7.50 am

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8.00 am to 8.50 am	Beverage Service Methodology	Accommodation Techniques	Beverage Service Methodology	Beverage Service Methodology	Basic Principles of Accounting	Basic Principles of Accounting
8.50 am to 9.40 am	Principles of Quantity Food Production	The Science of Hotel Engineering	The Science of Hotel Engineering	Principles of Management	Basic Principles of Accounting	Basic Principles of Accounting
9.40 am to 10.00 am	B		R		E	
10.00 am to 10.50 am	A		K		The Science of Hotel Engineering	Accommodation Techniques
10.50 am to 11.40 am	Principles of Quantity Food Production Practical Batch A	Accommodation Techniques- Practical Batch B	Principles of Quantity Food Production Practical Batch B	Accommodation Techniques- Practical Batch A	Principles of Quantity Food Production Practical Batch A	Beverage Service Methodology Practical Batch B
11.40 am to 12.30 pm					Principles of Quantity Food Production Practical Batch B	Beverage Service Methodology Practical Batch A
12.30 to 1.20 pm					Principles of Management	The Science of Hotel Engineering
1.30 pm to 2.00 pm	B		R		E	
2.00pm-2.50 pm			Environment Science	Environment Science		


 Imran Sayyed(HOD)
 Academic Coordinator


 Prof. Anita Frantz
 Principal




MCE SOCIETYS
M.A. RANGOONWALA INSTITUTE OF HOTEL MANAGEMENT & RESEARCH
AZAM CAMPUS , CAMP PUNE-411001

T.Y.B.Sc- H.S. July 2019

Reporting Time 7.50 am

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8.00 am to 8.50 am	Advanced Food Production Systems	Accommodation Operation Techniques	Hospitality Marketing Management	Hospitality Marketing Management	Advanced Food Production Systems	Advanced Food Production Systems
8.50 am to 9.40 am	Hospitality Marketing Management	Food & Beverage service techniques & Management	Accommodation Operation Techniques	Food & Beverage service techniques & Management	Hospitality Marketing Management	Food & Beverage service techniques & Management
9.40 am to 10.00 am	B R E A K					
10.00 am to 10.50 am	Hotel law practices	Hotel law practices	Advanced Food Production Systems Practical	Advanced Food Production Systems Practical	Food & Beverage Service techniques & Management Practical	Advanced Food Production Systems
10.50 am to 11.40 am	Hotel law practices	Hotel law practices				Accommodation Operation Techniques
11.40 am to 12.30 pm	Hotel Accounting Procedures	Hotel Accounting Procedures			Accommodation Operation Techniques Practical	Hospitality Marketing Management
12.30 to 1.20 pm	Hotel Accounting Procedures	Hotel Accounting Procedures				Food & Beverage service techniques & Management
1.30 pm to 2.00 pm	B R E A K					
2.15 pm to 3.10 pm						


Imran Sayyed(HOD)
Academic Coordinator




Prof. Anita Prantz
Principal

Subject Allocation

Maharashtra Cosmopolitan Education Society's
M.A.Rangoonwala Institute of Hotel Management & Research,
Azam Campus, Camp.Pune-411001
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Website: www.marhotelmanagement.com
Savitribai Phule Pune University Academic Year 2019-20

S R No	Faculty Name	Class	Sub-Code	Subject Allocated	Th	Pr	Tu	Total	Sign
1	Imran A Sayyed	TYBScHS	HS301	Advanced Food Production Systems	3			15	<i>[Signature]</i>
		TYBScHS	HS307	Advanced Food Production Systems (Practical)		8			<i>[Signature]</i>
		SYBScHS	HS206	The Science of Hotel Engineering	4				<i>[Signature]</i>
2	Puneet Basson(FY)	FYBScHS	HS101	Food Production - I	4			14	<i>[Signature]</i>
		FYBScHS	HS105	Food Production- I (Pr)		6			<i>[Signature]</i>
		SYBScHS	HS201	Industrial Training Project Report					<i>[Signature]</i>
		SYBScHS	HS204	Principles of Management	4				<i>[Signature]</i>
4	Vincent Kedari(SY)	TYBScHS	HS302	Food & Beverage Service & Management	3			09	<i>[Signature]</i>
		TYBScHS	HS308	Food & Beverage Service & Management(Pr)		4			<i>[Signature]</i>
		FYBScHS		Development of Generic Skill	2				<i>[Signature]</i>
5	Kunal Sodhi	FYBScHS	HS102	Food & Beverage Service- I	4			19	<i>[Signature]</i>
		FYBScHS	HS106	Food & Beverage Service-I (Pr)		6			<i>[Signature]</i>
		SYBScHS	HS202	Beverage Service Methodology	3				<i>[Signature]</i>
		SYBScHS	HS208	Beverage Service Methodology(Pr)		6			<i>[Signature]</i>
6	Rukayia Chaglani	TYBScHS	HS305	Hospitality Marketing Management	4			4	<i>[Signature]</i>
5	Neeraj Joshi(TY)	FYBScHS	HS103	House Keeping- I	4			21	<i>[Signature]</i>
				House Keeping - I (Pr)		6			<i>[Signature]</i>
		SYBScHS	HS203	Accommodation Techniques	3				<i>[Signature]</i>

		SYBScHS	HS209	Accommodation Techniques(Pr)		6			<i>r. Patel</i>
		SYBScHS		Environment Science	2				<i>r. Patel</i>
6	Arun Deokar(TY)	SYBScHS	HS201	Principles of Quantity Food Production	3			19	<i>r. Patel</i>
		SYBScHS	HS207	Principles of Quantity Food Production(Pr)		16			<i>r. Patel</i>
7	Aruna Tompe	FYBScHS	HS 104	Front Office Operation-I	4			17	<i>Aruna Tompe</i>
		FYBScHS	HS 108	Front Office Operation-I(Pr)		6			<i>Aruna Tompe</i>
		TYBScHS	HS303	Accommodation Operations Techniques	3				<i>Aruna Tompe</i>
		TYBScHS	HS309	Accommodation Operations Techniques(Pr)		4			<i>Aruna Tompe</i>
10	Pooja Sane	TYBScHS	HS304	Hotel Accounting Procedures	4			8	<i>Pooja Sane</i>
		SYBScHS	HS205	Basic Principles of Accounting	4				<i>Pooja Sane</i>
11	Amina	TYBScHS	HS306	Hotel Related Laws	4			4	

Imran Sayyed
 Imran Sayyed
 (Academic Incharge)



Prof Anita Frantz
 Prof Anita Frantz
 (Principal)

Lesson Plan

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

Lesson Plan

Subject : Advanced Food Production - II**Subject Code : HS 602****Subject Credits : 04****Semester : Sixth****Hours per week : 4****Course outcomes:**

C1 To learn & prepare International food – Oriental, Middle eastern

C2 To understand the production & processing of various Charcutiere products

C3 To know various record maintained by kitchen department

C4 To understand concepts of Production management & budgetary controls.

C5 To understand the importance of product research & development. **Hours****Chapter 1 International Cuisine 14**

1.1 Introduction to influences of cultures on regions

1.2 Special features with respect to equipment, staple ingredients cooking methods, popular dishes in the following regions:-

1.2.1 **Oriental and Pan Asian** – (China, Thailand, Indonesia, Malaysia, Singapore, Japan)1.2.2 **Middle Eastern** - (Egypt, Lebanon, UAE, Saudi Arabia, Turkey and Morocco)**Chapter 2 CHARCUTIÈRE 10**

2.1 Definition & terms

2.2 Forcemeat & Sausages - Production, classification, processing

2.3 Types and uses of marinades, cures, brines

2.4 Ham Bacon & Gammon – Difference, Processing & Uses

Chapter 3 Cold Preparations 08

3.1 Types and making of pate & Terrines

3.2 Preparation of savory mousse & mousseline

3.3 Making of galantine & Ballotines

3.4 Assembly and presentation of cold meats

3.5 Chaudfroid and Aspic – Preparation & uses

Chapter 4 Desserts .1 06

4.1 Introduction - Frozen Deserts

4.2 Classification

4.3 Types & methods of preparation, care, uses.

4.4 **Hot Puddings** – Methods of preparation, care, uses

4.5 Indian Specialty Deserts – Region wise

Chapter 5 KITCHEN ADMINISTRATION 08

5.1 Aims of Control

5.2 **Maintaining records-** SPS, Indents, Food Cost, Equipment Registers, Break down register, Standard Recipe Manual, Function Prospectus, Log book, Departmental Meeting, Appraisals, Sales Mix, Food Wastage and Spoilage.5.3 **Communication with other departments** – F & B control, Store, Food and Beverage

5.4 Service, Housekeeping, Front Office, Maintenance, Human Resource,

Importance of interaction with customers / guests

Chapter – PRODUCTION MANAGEMENT 06

6

- 6.1 Buying Knowledge- Specification buying, knowledge of market, Vendor development
 6.2 & vendor appraisals
 6.3 Purchasing – Types and Process
 6.4 Production planning & scheduling
 Production quality & quantity control

Chapter – BUDGETARY CONTROL 04

7

- 7.1 Objectives
 7.2 Types of budgets
 7.3 Basic stages in preparation of budgets
 7.4 Pricing Consideration
 7.5 Menu Engineering

Chapter – PRODUCT RESEARCH & DEVELOPMENT 04

8

- 8.1 Testing of new latest equipment in recipes.
 8.2 Developing new recipes.
 8.3 Food trials with innovative ingredients
 8.4 Organoleptic and sensory evaluation

Total

Note: Glossary: Students should be familiar with the glossary of terms pertaining to above mentioned topics.

Assignment:

Minimum of *03 assignments* to be submitted by students by the end of the semester.

7. Planning & Implementation of International A la Carte / TDH Menu.
8. Chart presentation on Charcutiere products.
9. Step by step procedures for preparing Pate, Terrine, Galantine
10. Classification chart of Frozen dessert with examples
11. Chart presentation – Various Kitchen administrative records

Reference:

- o Larder Chef - Heinemann
- o Cold Kitchen: A Guide to Garde Manger - Sharma, D.D.
- o Professional Garde Manger: A Guide to the art of Buffet - Larousse, David Paul
- o Professional charcuterie – John Kinsella and David T, Harvey
- o Chocolate - Saette, Sverre
- o Industrial Chocolate Manufacture and Use - Beckett, S.T.
- o Complete Book Of Desserts – Aurora Publishing
- o On Cooking: A Textbook of Culinary Fundamentals - Sarah R. Labensky , Priscilla A. Martel
- o The Professional Chef – (The Culinary Institute of America) – Published by Wiley & Sons Inc.
- o Menu Engineering: A Practical Guide to Menu Analysis - Michael L. Kasavana, Donald I. Smith
- o Kitchen Organization and Administration - Charles S. Pitcher
- o Sensory Evaluation of Food: Principles and Practices - Harry T. Lawless , Hildegard Heymann
- o Practical Computing a Guide for Hotel and Catering students – Jill Smith – Publisher – Heinemann Professional Publishing Ltd.
- o Food and Beverage Management – Bernard Davis, Andrew Lockwood and Sally Stone

Lesson Plan

Lesson Plan Ref No	1	Name of Teacher	Assoc .Prof .Imran A Sayyed
Subject	Advance Food Production-II	Semester	Sixth
Code	HS 602	Year	TY 2021-2022
Course	B.Sc.H.S	Date	20/2/22

Topic: Chapter 1 **International Cuisine** 14

Subtopic:.

Introduction to influences of cultures on regions
Special features with respect to equipment, staple ingredients
cooking methods, popular dishes in the following regions:-
Oriental and Pan Asian – China,

Objective: The students should Understanding cultures on regions
Special features with respect to equipment, staple ingredients Food Production of Chinese with 80
percentage accuracy and be able to answer the questions without the aid of notes at least once

Points to be covered:

Contents
History
Pre-Tang dynasty Post-Tang dynasty
Regional cuisines Staple foods
Rice Wheat
Noodle Soybean products Vegetables
Herbs and seasonings Desserts and snacks
Dairy products Cold dishes Soups
Drinks Tea Alcoholic beverages
Herbal drinks mother beverages
Chinese cuisines outside China
Dining etiquette Greetings Seating Eating

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

Assessment: Class test taken at the end of Month

Questions :

What are the 5 Chinese cuisines?

What is China main cuisine?

What is the most popular cuisine in China?

References:

Soft copy of notes given to students,

Reference:

- Larder Chef - Heinemann
- Cold Kitchen: A Guide to Garde Manger - Sharma, D.D.
- Professional Garde Manger: A Guide to the art of Buffet - Larousse, David Paul
- Professional charcuterie – John Kinsella and David T, Harvey
- Chocolate - Saettre, Sverre
- Industrial Chocolate Manufacture and Use - Beckett, S.T.
- Complete Book Of Desserts – Aurora Publishing
- On Cooking: A Textbook of Culinary Fundamentals - Sarah R. Labensky , Priscilla A. Martel
- The Professional Chef – (The Culinary Institute of America) – Published by Wiley & Sons Inc.
- Menu Engineering: A Practical Guide to Menu Analysis - Michael L. Kasavana, Donald I. Smith

Session Plan

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

Session Plan

Session Plan	Advance Food Production-II	Semester	Sixth	Code	HS 602		
Name of Teacher	Assoc .Prof .Imran A Sayyed	Year	2021-2022	TYBSCHS			
Lecture No	Topic Covered	COs	POs	Book Ref No	Planned Date	Actual Date	Teaching Aid Used
1	Chapter 1 International Cuisine 14	CO1 CO2	1,2,4 6,7,9 10	1,2	15/06/21	15/06/21	PPT Presentation Soft copy Notes Online
2	1.1 Introduction to influences of cultures on regions Special features with respect to equipment, staple ingredients cooking methods, popular dishes in the following regions:- China	CO1 CO2	1,2,4	1,2	17/06/21	17/06/21	PTT & Soft copy Notes Online
3	Oriental and Pan Asian – (, 1.2.2 Middle Eastern - (Egypt, Lebanon, UAE, Saudi Arabia, Turkey and Morocco)	CO1 CO2	6,7,9	1,2	19/06/21	19/06/21	You Tube PPT Soft copy Notes Online
4	Introduction to influences of cultures on regions Special features with respect to equipment, staple ingredients cooking methods, popular dishes in the following regions:- China	CO1 CO2	10	1,2	20/06/21	20/06/21	PPT Presentation Soft copy Notes Online
5	Introduction to influences of cultures on regions Special features with respect to equipment, staple ingredients cooking methods, popular dishes in the following regions:- Thailand,	CO1 CO2	1,2,4	1,2	22/06/21	22/06/21	PTT & Soft copy Notes Online

CO & PO Attainment

Percentage of students attaining course outcomes and attainment level

Subject: French		PO's		Target Level		PO1, PO2		Target Level		PO1, PO2, PO6, PO11		Target Level		Target Level	
		Class Test 1		Assignment 1		Class Test 2		Assignment 2		Internal Exam		University Result		Target Level	
		CO's	CO3	>=40%	CO3	>=40%	CO1	>=40%	CO1, CO2	>=40%	CO1-CO3	>=40%	35(M)	>=40%	
Sr.NO.	Name of the Student	Q1.2 (10M)		Q1 (10M)		Q1,Q2(10M)		Q1(10M)		(15M)					
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	Maresh 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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Azam Campus, Camp, Pune - 1

ACTIVITY REPORT

Guest Lecture on Gueridon Service

Date: 25th August 2019

M.C.E. Society's M.A. Rangoonwala Institute of Hotel Management and Research organized a guest lecture on Gueridon service for the Third-Year students. Mr. Pankaj Katyal, Restaurant Manager, Conrad Hilton demonstrated the preparation of Caesar Salad. Gueridon service is distinguished by the fact that the food is cooked or completed tableside in front of the guests.



Guest Lecture in Progress



Group Photograph of Participants

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 S.Y. B.Sc. (HS). A demonstration on cocktails and lecture on wines was conducted. Asst. Prof. Aruna Tompe and Asst. Prof. Kunal Sodhi were the event co-coordinators.



Asst. Prof. Aruna Tompe felicitating the Restaurant Manager Group Photographs of Students visited Iron Bar n Grill

Demonstration on Banquet Booking Software

Date: 23rd September 2019

A demonstration on Banquet Booking Software was conducted at Sheraton Grand Pune for the Final year students of M. A. Rangoonwala Institute of Hotel Management and Research. The session was conducted by Senior Sales Manager, Jyotika Sahani. The session was informative and beneficial to the students.



Demonstration in Progress



Group Photograph of T. Y. B.Sc. (HS) students

Rajasthani Theme Lunch – “Padharo Sa”

Date: 24th September 2019

Rajasthani Theme Lunch “Padharo Sa” was organized by the Second Year students of M. A. Rangoonwala Institute of Hotel Management and Research on 24th September 2019. M.C.E. Society’s President Dr. P. A. Inamdar, Vice – President Mrs. Abeda Inamdar and other dignitaries of the society were present in the event. The event was successful and was appreciated by everyone



Welcoming the Guests at Hospitality Desk



Guests having Lunch



Students Performing Dance



Group Photograph with Dignitaries of the society

Eid-e-Milad Rally

Date: 10th September 2019

M.C.E Society's M.A. Rangoonwala Institute of Hotel Management and Research participated in the Rally on occasion of Eid-e-Milad on 10th November 2019. The Rally was organized by Hazi Ghulam Mohammed Azam Education Trust, Azam campus.



Teachers Participating on Rally



Rally in Progress

M. A. Rangoonwala Badminton League

Date: 9th – 16th September 2019

M. A. Rangoonwala Institute of Hotel Management and Research organized “M. A. Rangoonwala Badminton League” from 9th September 2019 to 16th September 2019. The closing ceremony of the 2nd M.A. Rangoonwala Badminton League 2019 was conducted on 19th September 2019. Chief Guest Mr. Amit Kumar Sharma, General Manager, Amanora, The Fern Hotel & Club and Ms. Omera Shah, Asst. HR Manager, Amanora The Fern Hotel & Club were present for the closing ceremony.



Prof. Anita Frantz, Principal Felicitating Mr. Amit Kumar



Prof. Anita Frantz, Principal Felicitating Ms. Omera Shah



Group Photographs of winners with Chief Guests



Mr. Amit Kumar awarding the winner – Sumit Dande

University Syllabus CBCS Pattern

CBCS: 2019-2020

F.Y.B.Sc.

Hospitality Studies

Course Structure First Year – Semester I

Course Code	Course Title	Number of Lectures	Credits	Marks per subject
HS 101	Food Production - I	04	04	100 (70 External +30 Internal)
HS 102	Food & Beverage Service - I	04	04	
HS 103	Housekeeping Operations - I	04	04	
HS 104	Front Office Operations – I	04	04	
HS 105	Food Production – I (Practical)	03	1.5	50 (35 External +15 Internal)
HS 106	Food & Beverage Service – I (Practical)	03	1.5	
HS 107	Housekeeping Operations – I (Practical)	03	1.5	
HS 108	Front Office Operations – I (Practical)	03	1.5	
HS 109	Development of Generic Skills	02	02	
Total		30	24	650

First Year – Semester II

Course Code	Course Title	Number of Lectures	Credits	Marks per subject
HS 201	Food Production – II	04	04	100 (70 External +30 Internal)
HS 202	Food & Beverage Service - II	04	04	
HS 203	Housekeeping Operations – II	04	04	
HS 204	Front Office Operations – II	04	04	
HS 205	Food Production – II (Practical)	03	1.5	50 (35 External +15 Internal)
HS 206	Food & Beverage Service – II (Practical)	03	1.5	
HS 207	Housekeeping Operations – II (Practical)	03	1.5	
HS 208	Front Office Operations – II (Practical)	03	1.5	
HS 209	French	02	02	
Total		30	24	650

CBCS: 2019-2020

F.Y.B.Sc.

Hospitality Studies

Second Year – Semester III

Course Code	Course Title	Number of Lectures	Credits	Marks per subject
HS 301	Food Production - III	04	04	100 (70 External +30 Internal)
HS 302	Food & Beverage Service - III	04	04	
HS 303	Accommodation Operations - I	04	04	
HS 304	Food Production – III (Practical)	04	02	50 (35 External +15 Internal)
HS 305	Food & Beverage Service – III (Practical)	04	02	
HS 306	Accommodation Operations – I (Practical)	04	02	
HS 307	Environmental Science – I	02	02	
HS 308	Communication Skills – I	02	02	
Total		28	22	550

Second Year – Semester IV

Course Code	Course Title	Number of Weeks	Credits	Marks per subject
HS 401	Internship	16	12	300 (180 External +120 Internal)
Total		16	12	300

CBCS: 2019-2020

F.Y.B.Sc.

Third Year – Semester V

Course Code	Course Title	Number of Lectures	Credits	Marks per subject
HS 501	Advanced Food Production - I	04	04	100 (70 External +30 Internal)
HS 502	Advanced Food & Beverage Service - I	04	04	
HS 503	Advanced Accommodation Operations - I	04	04	
HS 504	Advanced Food Production I (Practical)	04	02	50 (35 External +15 Internal)
HS 505	Advanced Food & Beverage Service - I (Practical)	04	02	
HS 506	Advanced Accommodation - I Operations (Practical)	04	02	
HS 507	Environmental Science - II	02	02	
HS 508	Communication Skills – II	02	02	
HS 509	Basic Accountancy Skills	02	02	
Total		30	24	600

Third Year – Semester VI

Course Code	Course Title	Number of Lectures	Credits	Marks per subject
HS 601	Research Project	06 (Field Work)	06	150 (100 External +50 Internal)
HS 602	Advanced Food Production - II	04	04	100 (70 External +30 Internal)
HS 603	Advanced Food & Beverage Service - II			
HS 604	Advanced Accommodation Operations - II			
HS 605	Advanced Food Production - II (Practical)	04	02	50 (35 External +15 Internal)
HS 606	Advanced Food & Beverage Service - II (Practical)			
HS 607	Advanced Accommodation Operations -II (Practical)			
HS 608	Entrepreneurship Development	04+	06	100 (70 External +30 Internal)
HS 609	Principles of Management	02 (Tutorials)		
HS 610	Tourism Operations	04+	06	
HS 611	Hotel related Law	02 (Tutorials)		
HS 612	Food Science	02	02	50 (35 External +15 Internal)
Total		28	26	550

Note:

- 1) Each credit = 15 lectures (Theory)
- 2) Each credit = 30 lectures (Practical)
- 3) Each lecture period is of 50 minutes

CBCS: 2019-2020

F.Y.B.Sc.

Hospitality Studies

Detailed Syllabus:

SEMESTER –I

Subject : Food Production - I

Subject Code : HS 101

Subject Credits : 04

Course outcomes:

- 1 Introduction to the art of cookery and the basic cooking techniques.
- 2 Knowledge of food & kitchen safety practices.
- 3 Identify and apply various cooking methods and technique
- 4 Classify kitchen brigade and equipment used

	Hours
Chapter – 1 Introduction to cookery	06
1.1 Origin of modern cookery practices	
1.2 Factors influencing eating habits,	
1.3 Sectors of hospitality/ Catering industry.	
1.4 Attitudes and behavior in kitchen	
1.5 Personal hygiene & food safety	
1.6 Kitchen uniform – importance	
1.7 Aims & objective of cooking	
Chapter – 2 Safety practices & procedures	08
2.1 Kitchen accidents, types (cuts, burn, scald & falls) – meaning, types and preventive measures for each type of accident	
2.2 Preventive measures for each type of accident.	
2.3 Care for your own health & safety.	
2.4 First aid- meaning, importance, and basic rules	
2.5 Fire prevention – fire types, types of extinguishers, precautions	
2.6 Food contaminations – types, control	
2.7 Introduction to HACCP- meaning, importance, Principles	
Chapter – 3 Methods of Cooking	14
• Classification & salient features of various cooking methods	
• Equipment used, their care & maintenance	
• Temperature precautions	
3.1 Heat Transfer Principles – Conduction, Convection, Radiation	

CBCS: 2019-2020

F.Y.B.Sc.

Hospitality Studies

3.2	Moist methods of cooking	
3.2.1	Steaming	
3.2.1	Braising	
3.2.3	Poaching	
3.2.4	Boiling – Blanching, Simmering, Parboiling	
3.3	Dry methods of cooking	
3.3.1	Baking	
3.3.2	Roasting – Oven, Split, Pot, Tandoor, Barbecue	
3.3.3	Grilling/Broiling	
3.4	Frying	
3.4.1	Types of frying medium	
3.4.2	Sautéing	
3.4.3	Shallow frying	
3.4.4	Deep frying	
3.4.5	Pressure frying	
3.5	Microwave cooking	
3.5.1	Advantages &disadvantages	
Chapter- 4	Equipment and fuel used in kitchen	06
4.1	Classification of kitchen equipment – by size or mode of use	
4.2	Selection criteria for kitchen equipment	
4.3	Properties, advantages &dis-advantages of various materials used in tools &equipment.	
4.4	Fuel - classification, types, advantages & disadvantages	
Chapter –5	Kitchen organization structure	04
5.1	Classical kitchen brigade for 5 star& 3 star hotel	
5.2	Duties & responsibilities of various chefs	
5.3	Liaison of kitchen with other department	
5.4	Kitchen stewarding – Importance, Hierarchy	
Chapter –6	Introduction to food commodities	14
6.1	Cereals & Pulses - Classification and varieties, catering uses, bi-products	
6.2	Fats and Oil – Types, varieties, catering uses, hydrogenation and rendering of fat	
6.3	Sweeteners - Types, stages in sugar cooking, catering uses	
6.4	Dairy products: Milk, Cream, Cheese, Curd-types and uses	

CBCS: 2019-2020	F.Y.B.Sc.	Hospitality Studies
6.5	Spices, Herbs, Condiments & Seasonings -used in Western & Indian cooking, examples and uses	
6.6	Fungi – Types, uses	
Chapter – 7	Convenience foods	04
7.1	Definition and characteristics	
7.2	Processing methods	
7.3	Advantages &disadvantages	
Chapter - 8	Basic Indian gravies &masalas	04
8.1	White, Brown, Makhani, Green, Kadhai, Tomato onion masalas – Recipes & bi-products	
8.2	Masalas – Composition - Garam, Sambar, Goda, Chat, Chole, Pav-Bhaji, Curry, Vindaloo etc	
	Total	60

Note: Glossary of Terms

Students should be familiar with the glossary of Terms pertaining to above mentioned topics

Assignments:

A minimum of **3 assignments** based on the following topics to be given to individual student and the marks to be considered in internal marks.

1. Hindi equivalents of major food commodities
2. Chart of presentation of cooking technique
3. Presentation on kitchen brigade. (Chart presentation or file submission)
4. Food and kitchen safety rules.
5. Spice blends chart for - Basic Garam Masala, Curry Powder, Sambar Masala, Chat Masala,Pav-bhaji masala, Goda Masala, Vindaloo Masala
6. Basic Indian gravies with 5 preparations of each - white, red, brown and green

Reference:

- o Practical Cookery-Victor Ceserani&Ronald Kinton, ELBS
- o Theory of Catering- Victor Ceserani&Ronald Kinton,ELBS
- o Theory of Cookery- Mr.K. Arora, Franck Brothers
- o Modern Cookery for Teaching &Trade Voll- Ms. Thangam Philip, Orient Longman.
- o Food Production Operations ByParvinder S. Bali
- o Food Commodities- Bernard Davis
- o Prashad – IndersinghKalra and Pradeep das Gupta
- o Success in Principles of Catering - Michael Colleer& Colin Saussams
- o Fundamentals of Food Production Principles – Shefali Joshi &PralhadBotre


SEMESTER –I

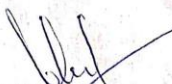
Internal Theory Examination Time Table

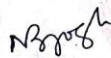
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Website: www.marhotelmanagement.com

**INTERNAL THEORY EXAMINATION-October 2019
F.Y.B.Sc (HS)-REGULAR
Time Table**

DAY/DATE	TIME	SUBJECT
Monday 07/10/2019	11.00am-2.00pm	HS101 Food Production - I
Wednesday 09/10/2019	11.00am-2.00pm	HS 102 Food & Beverage Service - I
Thursday 10/10/2019	11.00am-2.00pm	HS 103 Housekeeping Operations - I
Friday 11/10/2019	11.00am-2.00pm	HS 104 Front Office Operations - I


Prof. Anita Frantz
Principal


Mr. Imran Sayyed
Academic Coordinator


Mr. Neeraj Joshi
CEO

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INTERNAL THEORY EXAMINATION-October 2019
S.Y.B.Sc (HS)-REGULAR

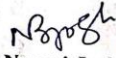
Time Table

DAY/DATE	TIME	SUBJECT
Monday 07/10/2019	8.30am-9.00am	HS 201 Principles of Quantity Food Production
	10.00am-10.30am	HS202 Beverage Service Methodology (H
Wednesday 09/10/2019	8.30am-9.00am	HS 203 Accommodation Techniques
	10.00am-10.30am	HS 204 Principles of Management
Thursday 10/10/2019	8.30am-9.00am	HS 205 Basic Principles of Accounting
	10.00am-10.30am	HS 206 The Science of Hotel Engineering


Prof. Anita Frantz
Principal
PRINCIPAL

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Mr. Imran Sayyed
Academic Coordinator



Mr. Neeraj Joshi
CEO



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INTERNAL THEORY EXAMINATION-October 2019
T.Y.B.Sc (HS)-REGULAR
Time Table


DAY/DATE	TIME	SUBJECT
Monday 07/10/2019	8.30am-9.00am	HS 301 Advanced food production systems
	10.00am-10.30am	HS 302 Food & Beverage service techniques & Management
Wednesday 9/10/2019	8.30am-9.00am	HS 303 Accommodation operations Techniques
	10.00am-10.30am	HS 304 Hotel Accounting procedures
Thursday 10/10/2019	8.30am-9.00am	HS 305 Hospitality Marketing Management
	10.00am-10.30am	HS 306 Hotel law practices


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PRINCIPAL

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Mr. Imfan Sayyed
Academic Coordinator




Mr. Neeraj Joshi
CEO

Internal Practical Examination Time Table

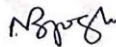
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 Website: www.marhotelmanagement.com

**INTERNAL PRACTICAL EXAMINATION- October 2019
 F.Y. B.Sc. (HS)
 Time Table**

DAY/DATE	TIME	SUBJECT
Tuesday 01/10/2019	9.00am-1.00pm	HS 106 Food & Beverage Service – I Batch A
	9.00am-1.00pm	HS 107 Housekeeping Operations-I Batch B
Thursday 03/10/2019	9.00am-1.00pm	HS 106 Food & Beverage Service – I Batch B
	9.00am-1.00pm	HS 107 Housekeeping Operations-I Batch A
Friday 04/10/2019	9.00am-1.00pm	HS 108 Frnt Office Operations – I Batch A
Saturday 05/10/2019	9.00am-1.00pm	HS 108 Front Office Operations – I Batch B


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Mr. Imran Sayyed
 Academic Coordinator


Mr. Neeraj Joshi
 CEO



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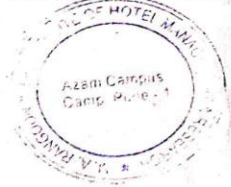
INTERNAL PRACTICAL EXAMINATION- October 2019
S.Y.B.Sc (HS)
Time Table

DAY/DATE	TIME	SUBJECT
Friday 04/10/2019	9.00am-1.00pm	HS 208 Beverage Service Methodology Batch A
	9.00am-1.00pm	HS 209 Accommodation Techniques Batch B
Saturday 05/10/2019	9.00am-1.00pm	HS 208 Beverage Service Methodology Batch B
	9.00am-1.00pm	HS 209 Accommodation Techniques Batch A


Prof. Anita Frantz
Principal

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


Mr. Imran Sayyed
Academic Coordinator





Mr. Neeraj Joshi
CEO


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Website: www.marhotelmanagement.com

INTERNAL PRACTICAL EXAMINATION- October 2019
T.Y.B.Sc (HS)
Time Table


DAY/DATE	TIME	SUBJECT
Tuesday 01/10/2019	9.00am-1.00pm	HS 308 Food And Beverage Service Techniques& Management Batch A
	9.00am-1.00pm	HS 309 Accommodation Operations Techniques Batch B
Thursday 03/10/2019	9.00am-1.00pm	HS 308 Food And Beverage Service Techniques& Management Batch B
	9.00am-1.00pm	HS 309 Accommodation Operations Techniques Batch A


Prof. Anita Frantz
Principal

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Mr. Imran Sayyed
Academic Coordinator




Mr. Neeraj Joshi
CEO

Continuous Internal Evaluation

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

Evaluation Sheet**Term End Internal Theory Examination- October/November 2020**

Academic Year: 2020-2021

Class: F.Y.B.Sc HS

Course Name: Front Office Operations- II

Pattern: 2019

Term: Second

Semester: Second

Course Code: HS 204


Faculty Name: Aruna Tompe

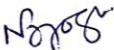
Seat No.	Students Name	Class Test	Assignments			Participati on in Activities	Total	
				1	2	3		Role Play
			10 Marks	5 Marks	5 Marks	5 Marks		5 Marks
744	ABDUL BASIT SHAIKH	5	1	2	2	1	11	
745	AFFAN ALTAF SAYYED	5	3	2	3	2	15	
746	AISHWARYA SURYAKANT DUDHANIKAR	7	3	3	3	3	19	
747	AMAN AYUB JOAD	6	1	2	1	2	12	
749	ANSARI MOHD AAMIR MOHD SHAHID	5	2	2	1	2	12	
751	ATTAR NAAZ JAVED	4	2	1	2	1	10	
752	BAGWAN SAAD FIROZ	6	1	2	2	1	12	
753	BURMAN KALPANA MOHAN	6	3	3	3	3	18	
756	DARWATKAR PRATHAMESH NARENDRA	5	2	3	2	1	13	
758	ERANDKAR SHRAVANI DNYANESHWAR	7	3	2	3	3	18	
760	GAWAI ANKIT NARAYAN	4	2	1	1	1	9	
761	GHOLAP SAHIL SALIM	5	1	2	2	1	11	
762	HANDAL PRAJWAL DATTATRAY	5	2	1	1	2	11	
764	JALIYAWALA MD MAKKI MD ALTAF	5	2	2	1	2	12	
765	JONDHALE MAYUR GOVIN	4	2	2	2	2	12	
766	KAMBLE VEDANT SHASHIKANT	5	2	2	2	2	13	
767	KASHIM HARSHAD DEVIDAS	5	1	2	1	2	11	

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768	KHAN KAMRAN MUSA	5	2	2	1	2	12
769	KHAN MARIAM MOHMED SADIQUE	5	2	1	1	1	10
771	KHAN SANIYA AJAZ	5	2	2	2	2	13
773	KOLATE MAYUR BHIMRAO	4	2	2	1	2	11
775	KUVVARAPU SUNNY VENKATESH	5	3	2.5	2	2	14.5
776	MANDAVIA KIARA RAJESH	AB	3	3	4	3	13
779	MOHD MUSHFIQ WAKEEL AHMAD	4	2	1	1	2	10
780	MORE ANUSHKA AJAY	6	2	3	3	3	17
781	MULLA JAID ASIF	5	1	2	1	1	10
784	PATEL ANAS AZIM	5	2	3	2	2	14
785	PATEL DAWOOD MOHAMMED HANIF	4	2	1	2	1	10
787	SALIM MAHEBALI KORBA	4	2	2	1	1	10
788	SANJAY KISHAN JADHAV	4	1	2	2	2	11
789	SANKET PRAVIN PATOLE	4	2	3	2	1	12
790	SAPKAL GANESH SATYAWAN	5	2	1	1	1	10
791	SAYYAD AYAN GULAB	5	3	2	2	3	15
792	SHAIKH FAIZAN IMTIYAZ	5	3	2	2	2	14
793	SHAIKH FAIZAN SAGIRAHMED	5	2	2	2	2	13
794	SHAIKH FARHAN SAMIR	4	2	3	2	3	14
795	SHAIKH FOUZHAN NAVID	4	2	3	3	3	15
796	SHAIKH HAMDAAN ASLAM	7	2	2	2	2	15
797	SHAIKH KAUSER MOHSIN	9	4	4	4	4	25
798	SHAIKH MOHAMMAD AATIF RIDWANUDDIN	4	1	2	2	1	10
800	SHAIKH UZAIR MOHAMMED SALEEM	5	3	2	3	3	16
802	SHELKE SAHIL RAHUL	4	1	2	1	2	10
803	SHERIFF ADIL AKBAR	3	2	1	1	2	9
805	SIDDIQUE MAAZ	8	3	2	3	2	18

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	AYAZ						
806	SIDRA IMTIYAZ SHAIKH	8	4	3	4	4	23
807	SINGH SIMRANJIT GURVINDER	9	4	4	4	4	25
810	WAGHMARE DEVDATTA JANARDAN	7	3	3	3	4	20
811	ZAKDE UDIT MAHADEV	4	2	3	2	3	14


Principal


Name & Signature of
Subject Faculty


College Examination
Officer

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