YUGANTAR EDUCATION SOCIETY'S



SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

(Approved by AICTE, New Delhi, Govt. of India, Govt. of Maharashtra & RTM Nagpur University, Nagpur)

1, Shri Balasaheb Tirpude Marg, Civil Lines, Sadar, Nagpur - 440 001 Phone: (O) +91 712 2550695 Fax: +91 712 2550695 Email: tirpudehmct@gmail.com, Visit us at www.tirpudehmct.ac.in

AICTE Permanent Institute Id : 1-14318331 ● DTE Institute Code : HM4219 ● RTM NU College Code - 007 AISHE Code : C-18976

Date: 18/03/2022

To,

The Principal,

Shri Balasaheb Tirpude College of

Hotel Management and Catering Technology,

Nagpur.

Subject: Submission of report on 'Cocktail and Mocktail Demonstration' held on 15th March, 2022 for the Academic Year 2021-22 at Training Banquet at 11.00hrs onwards.

Respected Sir,

I undersigned, submit the report 'Cocktail and Mocktail Demonstration' held on 15th March, 2022 for the Academic Year 2021-22 at Training Banquet at 11.00hrs onwards.

Kindly acknowledge the receipt & oblige.

Thanking you,

Yours Faithfully,

Event Co-Ordinator

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OFFICIATING PRINCIPAL

Shri Balasaheb Tirnude
College of Hotel Minor provide
& Catering Technology, Nagpus

REPORT ON COCKTAIL & MOCKTAIL DEMONSTRATION

BY

BARTENDER PROF. NIKHIL Y. UMALE BARTENDER PROF. SAMEER W. BAGADE

15 March 2022

SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY,

NAGPUR



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OFFICIATING PRINCIPAL
Shri Balasaheb Tirpude

College of Hotel Management & Catering Technology, Nagpur

Since 2020 Shri Balasaheb Tirpude college of Hotel management & Catering Technology used to organized the Cocktail & Mocktail demonstration for Students of BHMCT fourth semester. The Demonstration has been conducted by Bartender Mr. Nikhil Y. Umale Assistant professor and Bartender Mr. Sameer Bagade Assistant professor of SBT College of hotel Management & Catering Technology and some of the cocktails where prepaid by the college students. The demonstration was conducted on 15th March 2022 at Training Banquet, for BHMCT Semester- IV. 40 students were benefited by the demonstration along with the Assistant Professor Mr. Bhupendra Shinde. Where student not only participated in this Demonstration but also enjoyed the Cocktail & Mocktail tasting session also.

The demonstration focused on Aim of Cocktail and Mocktail demonstration, how to prepared cocktail & Mocktail, how to present and how to served to the guest and learn about used of spirits in preparing various drinks.





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OFFICIATING PRINCIPAL
Shri Balasaheb Tirpude
College of Hotel Managem







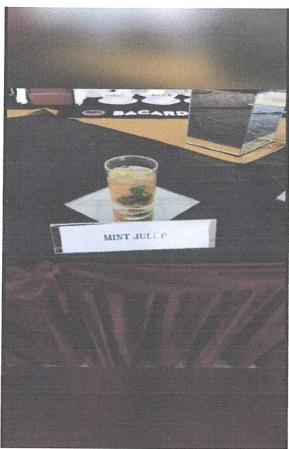
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SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

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AICTE Permanent Institute Id: 1-14318331 ● DTE Institute Code: HM4219 ● RTM NU College Code - 007 AISHE Code: C-18976

Date: 23/03/2023

To,

The Principal,

Shri Balasaheb Tirpude College of

Hotel Management and Catering Technology,

Nagpur.

Subject: Submission of report on 'Cocktail and Mocktail Demonstration' held on 21st March, 2023 for the Academic Year 2022-23 at Training Banquet at 11,00hrs onwards.

Respected Sir,

I undersigned, submit the report 'Cocktail and Mocktail Demonstration' held on 21st March, 2023 for the Academic Year 2022-23 at Training Banquet at 11.00hrs onwards.

Kindly acknowledge the receipt & oblige.

Thanking you,

Yours Faithfully,

Event Co-Ordinator

Mr. Nikhil Y. Umale

ivit Lines Sadar

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OFFICIATING PRINCIPAL

Shri Balasaheb Tirpude College of Hotel Management & Catering Technology, Nagpur

SHRI BALASAHEB TIRPUDE COLLEGE OF HMCT

TIRPUDE INSTITUTE OF HOSPITAL MANAGEMENT

Demonstration

BY

BARTENDER PROF. NIKHIL YASHVANT UMALF

DATE: 21 MARCH 2023 TIME: 11:00 AM

VENUE: 3RD FLOOR BANQUET HALL

PARTICIPATING SEMESTER: BSC HS VI SEMESTER **BHMCT IV SEMESTER**

> Civii Lines Sadar

Nagpur



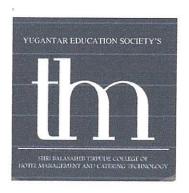




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OFFICIATING PRINCIPAL Shri Balasaheb Tirpud. College of Hotel Manage, was & Catering Technology, Nagpur



REPORT ON COCKTAIL & MOCKTAIL DEMONSTRATION PRESENTED BY BARTENDER PROF. NIKHIL Y. UMALE

SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY,

NAGPUR



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OFFICIATING PRINCIPAL
Shri Balasaheb Tirpude
College of Hotel Management
& Catering Technology, Nagyur

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The demonstration focused on Aim of Cocktail and Mocktail demonstration, how to prepared cocktail & Mocktail, how to present and how to served to the guest and learn about used of spirits in preparing various drinks.





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OFFICIATING PRINCIPAL
Shri Balasaheb Tirpude
College of Hotel Management
& Catering Technology, Nagpur



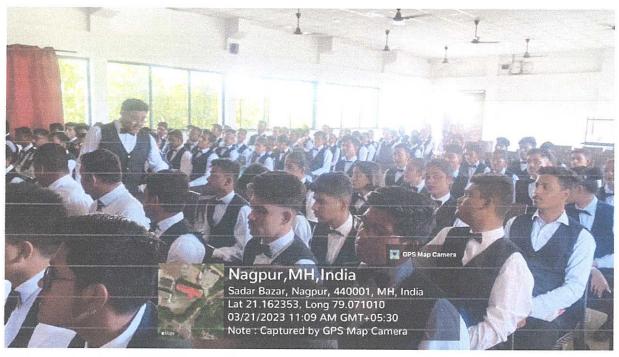




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Shri Balasaheb Tirpude College of Hotel Manage & Catering Technology.

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SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

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Email: tirpudehmct@gmail.com, Visit us at www.tirpudehmct.ac.in

AICTE Permanent Institute Id : 1-14318331 ♦ DTE Institute Code : HM4219 ♦ RTM NU College Code - 007 AISHE Code : C-18976

Date: 16/01/2020

To,

The Principal,

Shri Balasaheb Tirpude College of

Hotel Management and Catering Technology,

Nagpur.

Subject: Submission of report on 'Barbeque Cooking Workshop' held on 12th January, 2020 at College Campus, for the Academic Year 2019-2020 between 16.00hrs -22.00hrs.

Respected Sir,

I undersigned, submit the report on 'Barbeque Cooking Workshop' held on 12th January, 2020 at College Campus, for the Academic Year 2019-2020 between 16,00hrs - 22,00hrs.

Kindly acknowledge the receipt & oblige.

Thanking you,

Yours Faithfully,

A) Kender.
Event Co-Ordinator

OFFICIATING PRINCIPAL
Sitri Balasaheb Tirpude
College of Hotel Management
& Catering Technology, Nagpur

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Shri Balasaheb Tirpude College of Hotel Management and Catering Technology

&

Dainik Bhaskar Presents

Barbeque Cooking Workshop

Name of Event/ Activity- Barbeque Cooking Workshop

Name of Event organizer and Chef: Shashikant Dahikar

Name of event coordinator - Ms. Shubhangi & Ms Shweta Kurhekar

Name of event coordinator faculty - Mr. Ankeet kenekar

Date of Event -12/01/2020

Time of Event- 04pm to 10 pm

Number of Participants - 100

Number of Students supported Activity: 40

Venue for event – Shri Balasaheb Tirpude College of HMCT.

Achievement:

- 1) The college was responsible for providing unique experience to the young budding chef of the college.
- 2) The college received a nice response from the participants who enrolled themselves for the activity.
- 3) The workshop was divided into two parts
 - a) Marination Kitcken (Veg & Non Veg)
 - b) Live Barbeque
- 4) Marination Kitcken: The students were responsible for setting up table in which every participant received a mise en tray spices, skewers, basting brushes etc. The students understand basic set which is required for such events.
- 5) The students guided the participants during the activity for marination, Skewering and how to use Barbeque safely.
- 6) The Students Received a huge Appreciation from the Participants.

ANKEET KENEKAR

Assistant Professor Shri Balasahab Tirpude College of Hotel Managament & Catering Tochnology, Nagpur OFFICIATING PRINCIPAL
Shri Balasaheb Tirpude

College of Hotel Management & Catering Technology, Nagpur AKSHAY Digitally signed by AKSHAY KRISHNA DANDALE Date: 2023.07.11 102.33 +05'30' Civil Lines & Colon Ragpur.











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AICTE Permanent Institute Id: 1-14318331 * DTE Institute Code: HM4219 * RTM NU College Code - 007 AISHE Code: C-18976

Date: 18/06/2020

To,

The Principal,

Shri Balasaheb Tirpude College of

Hotel Management and Catering Technology,

Nagpur.

Subject: Submission of report on 'Moder Garnishes and Plate Presentation from Agar Agar-Demonstration' held on 17th June, 2020 at College Campus, for the Academic Year 2019-2020 between 11.00hrs -13.30hrs.

Respected Sir,

I undersigned, submit the report on 'Moder Garnishes and Plate Presentation from Agar Agar- Demonstration' held on 17th June, 2020 at College Campus, for the Academic Year 2019-2020 between 11.00hrs -13.30hrs.

Kindly acknowledge the receipt & oblige.

Thanking you,

Yours Faithfully,

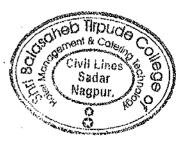
Event Co-Ordinator

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Shri Balasaheb Tirpude College of Hotel Management and Catering Technology Presents

Demonstration on Modern Garnishes and Plate Presentation prepared from Agar Agar

Name of Event/ Activity- Demonstration on Modern Garnishes and Plate Presentation prepared from Agar Agar

Name of Person conducted Demonstration: Chef Dilip Singh Deora CDP in Piano Cruise line.

Name of Event Co-Ordinator faculty - Mr. Ankeet kenekar

Date of Event -17/06/2020

Time of Event- 11. 00a.m to 1.30pm

Number of Students Participated – 51

Venue for Event - College Premises

Type of event/ Activity – Agar Agar and its related products.

Achievement:

- 1) The Chef has introduced the Students with Agar Agar and its uses.
- 2) The students understand the uses of Agar agar, product making, temperature control and its garnish.
- 3) Usage of syringe for making Spaghetti was new for the Students.
- 4) Usage of microwave for making Black Olive powder was amazing experience for them.

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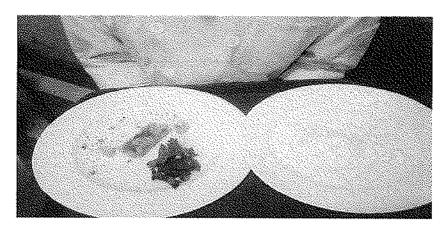
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Spaghetti & Transpaent sheet made from Agar Agar with the filling of lime jelly ,Black olive powder and finished with Gel quenelles.



Powder made from Black Olives, jelliy made from Sweet lime and gel made from Water Chesnut

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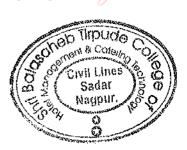
ankeet kenekar

Assistant Professor Shri Balasahab Tirpude College of Hotel Management & Catering Technology, Nagpur Aarlall

OFFICIATING PRINCIPAL

Shri Balasaheb Tirpude College of Hotel Management & Catering Technology, Nagpur AKSHAY KRISHNA DANDALE

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SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

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AICTE Permanent Institute Id: 1-14318331 ® DTE Institute Code: HM4219 ® RTM NU College Code - 007 AISHE Code: C-18976

Date: 03/07/2019

To,

The Principal,

Shri Balasaheb Tirpude College of

Hotel Management and Catering Technology,

Nagpur.

Subject: Submission of report on 'Demonstration of Lamb Carcass' dated on 1st July, 2019 at Quantity Kitchen for the Academic Year 2019-2020 between 10.00hrs -12.00hrs.

Respected Sir,

I undersigned, submit the report on 'Demonstration of Lamb Carcass' dated on 1st July, 2019 at Quantity Kitchen for the Academic Year 2019-2020 between 10,00hrs - 12.00hrs.

Kindly acknowledge the receipt & oblige.

Thanking you,

Yours Faithfully,

Event Co-Ordinator

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Event Co-Ordinator

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OFFICIATING PRINCIPAL
Shri Balasaheb Tirpude
College of Hotel Management

& Catering Technology, Nagpur

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Shri Balasaheb Tirpude College of Hotel Management and Catering Technology Presents

Demonstration on Lamb Carcass

Name of Event/ Activity- Demonstration on Lamb Carcass

Name of Person conducted Demonstration: Chef Atul Bansod, CDP of Butchery Department, Radisson Blu, Nagpur.

Name of event coordinator faculty - Mr. Ankeet kenekar & Mr. Yogesh Meshram

Date of Event -01/07/2019

Time of Event- 10 am to 12 pm

Number of Students Participated – 55

Venue for event - College Premises

Type of event/ Activity - Lamb Cuts (Wholesale and Retail Cuts)

Achievement:

- 1)The students were able to understand the basic cuts of lamb.
- 2)The students were involved in cutting of retail cuts.

3)Chef has given detail information about the lamb, its British and American cuts providing vernacular names of it.

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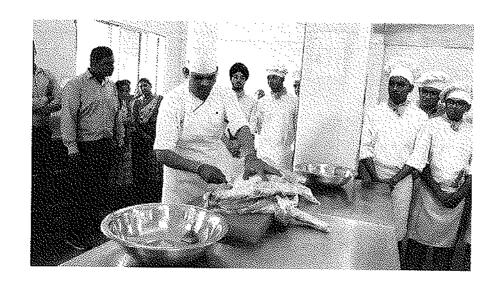
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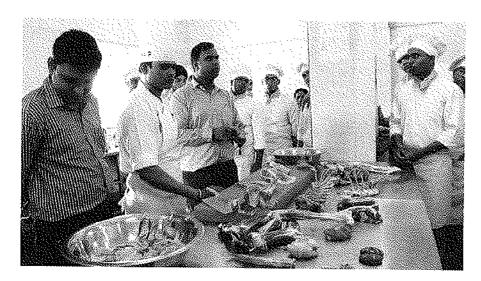
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OFFICIATING PRINCIPAL
Shri Balasaheb Tirpude
College of Hotel Management
& Catering Technology, Nagpur









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Assistant Professor
Shri Balasahab Tirpude
College of Hotel Management
& Catering Technology, Nagpur

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Shri Balasaheb Tirpude College of Hotel Management & Catering Technology, Nagpur

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AICTE Permanent Institute Id : 1-14318331 ● DTE Institute Code : HM4219 ● RTM NU College Code - 007 AISHE Code : C-18976

Date: 27/04/2023

Τυ,

The Principal,

Shri Balasaheb Tirpude College of

Hotel Management and Catering Technology,

Nagpur.

Subject: Submission of report on 'One Day Flower Arrangement workshop' for BHMCT-IV students held on 26th April 2023 for the Academic Year 2022-23 at Training Banquet.

Respected Sir,

I undersigned, submit the report 'One Day Flower Arrangement workshop' for BHMCT IV students held on 26th April 2023 for the Academic Year 2022-23 at Training Banquet.

Kindly acknowledge the receipt & oblige.

Thanking you,

Yours Faithfully,

Event Co-Ordinator

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Shri Balatimed Tirpude
College of Hotel Management
& Catexing Technology, Nagpur



REPORT ON **FLOWER** ARRANGEMENT **WORK-SHOP** 2023

Shir Balasaheb Tirpude College of Hotel Management and Catering Technology

> **AKSHAY KRISHNA** DANDALE Date: 2023.07.12

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OFFICIATING PRINCIPAL Shor Balasaheb Tirpude College of Hotel Management & Catering Technology, Nagpur

Flower arrangement is a very old art. In India, flowers were earlier arranged in temples and during festivities. In hotels, flowers are used extensively. There may be a large arrangement of flowers in the foyer and in lounges and restaurants, as well as smaller arrangements in the suites. Some hotels provide a bud vase in every room. VIP rooms may even have more than one arrangement. The housekeeper is responsible for all flower arrangements and their placement a most hotels.

Making up a good flower arrangement requires a lot of creativity on the part of the arranger, and beginners can develop this art through study and experimentation with different plant materials. Studying pictures of interesting arrangements in books and magazines for ideas is one way of learning this art, but actual practice is essential for developing skill in flower arrangement. Keeping this in mind every year Shri Balasaheb Tirpude College of Hotel Management and Catering Technology Organises the one Day Work-shop on Flower Arrangement. The main of this work shop was to develop the knowledge and understanding the uses of various material, equipment's, Mechanics, Bases, Supports and accessories along the various principles that they need to utilised while making Flower Arrangement. This work-shop also provide the opportunity to bring out the creativity of BHMCT Semester-IV students. This year 46 students showcased their creativity under the supervision of Ms. Nitu Jaiswal, Assistant Professor of the College. Main highlight for Workshop this was Foliage Arragement.

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& Catering Technology, Nagpur

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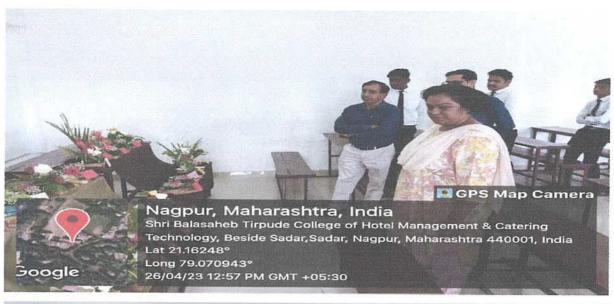
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Shri Balasaheb Tirpude

College of Hotel Management & Catering Technology, Nagpur







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OFFICIATING PRINCIPAL

Shiri Balasaheb Tirpude College of Hotel Management & Catering Technology, Nagpur



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Shri Balasaheb Tirpude
College of Hotel Management
& Catering Technology, Nagpur

Shri Balasaheb Tirpude college of Hotel Management & Catering Technology, Nagpur

Name Of Event Haves Assaryement

Organized By: With Twiswed

Date of Event: 26/4/2027

Participents Details

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Shri Balasaheb Tirpude college of Hotel Management & Catering Technology, Nagpur Name Of Event Flower Assandement wash

Participants Details

NA

Organized By:

Date of Event: 26

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Shri Balasaheb Tirpude college of Hotel Management & Catering Technology, Nagpur

Name Of Event Flower Agrangement Wath Bhop

Organized By: Nitu Taiswal

Date of Event: 26/04/2023

Participants Details

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Sr. No	Name of Student	Semester	Semester Contact No.	E-Mail	Signature
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Shir Balasaheb Tirpude College of Hotel Management and Catering Technology



Report on Flower Arrangement Workshop-21st, February 2021



AKSHAY KRISHNA Digitally signed by AKSHAY KRISHNA DANDALE Date: 2023.07.31 12:25:52 +05'30' **DANDALE**



YUGANTAR EDUCATION SOCIETY'S



SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

(Approved by AICTE, New Delhi, Govt. of India, Govt. of Maharashtra & RTM Nagpur University, Nagpur)

1, Shri Balasaheb Tirpude Marg, Civil Lines, Sadar, Nagpur - 440 001 Phone: (O) +91 712 2550695 Fax: +91 712 2550695 Email: tirpudehmct@gmail.com, Visit us at www.tirpudehmct.ac.in

AICTE Permanent Institute Id: 1-14318331 • DTE Institute Code: HM4219 • RTM NU College Code - 007 AISHE Code: C-18976

Date: 22/02/2021

To.

The Principal,

Shri Balasaheb Tirpude College of

Hotel Management and Catering Technology,

Nagpur.

Subject: Submission of report on 'One Day Flower Arrangement workshop' for BHMCT-IV students held on 21th February, 2021 for the Academic Year 2020-22.

Respected Sir,

I undersigned, submit the report on 'One Day Flower Arrangement workshop' for BHMCT-IV students held on 21th February, 2021 for the Academic Year 2020-22.

Kindly acknowledge the receipt & oblige.

Thanking you,

Yours Paithfully,

Event Co-Ordinator NITU JAISWAL

Assistant Professor Shri Balasaheb Tirpude

College of Hotel Management & Catering Technology, Nagpur

AKSHAY KRISHNA KRISHNA DANDALE **DANDALE**

Digitally signed by AKSHAY Date: 2023.07.31 12:26:12 +05'30'

Making up a good flower arrangement requires a lot of creativity on the part of the arranger, and beginners can develop this art through study and experimentation with different plant materials. Studying pictures of interesting arrangements in books and magazines for ideas is one way of learning this art, but actual practice is essential for developing skill in flower arrangement. Keeping this in mind every year Shri Balasaheb Tirpude College of Hotel Management and Catering Technology Organises the one Day Work-shop on Flower Arrangement. The main of this work shop was to develop the knowledge and understanding the uses of various material, equipment's, Mechanics, Bases, Supports and accessories along the various principles that they need to utilised while making Flower Arrangement. This work-shop also provide the opportunity to bring out the creativity of BHMCT Semester-IV students.

This year students showcased their creativity under the supervision of Ms. Nitu Jaiswal, Assistant Professor of the College. Main highlight for this workshop was preparing miniature arrangement of various contemporary arrangement.





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SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

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1, Shri Balasaheb Tirpude Marg, Civil Lines, Sadar, Nagpur - 440 001 Phone: (O) +91 712 2550695 Fax: +91 712 2550695 Email: tirpudehmct@gmail.com, Visit us at www.tirpudehmct.ac.in

AICTE Permanent Institute Id : 1-14318331 ● DTE Institute Code : HM4219 ● RTM NU College Code - 007 AISHE Code : C-18976

Date: 30/06/2023

To,

The Principal,
Shri Balasaheb Tirpude College of
Hotel Management and Catering Technology,
Nagpur.

Subject: Submission of report on 'Innkey Trailblazer Program' held on 26th and 27th, 2023 for the Academic Year 2022-23 at Training Restaurant from 11.00 to 15.00 hrs.

Respected Sir.

I undersigned, submit the report on 'Innkey Trailblazer Program' held on 26thand 27th, 2023 for the Academic Year 2022-23 at Training Restaurant from 11.00 to 15.00 hrs.

Kindly acknowledge the receipt & oblige

Thanking you,

Yours Faithfully,

Event Co-Ordinator

OFFICIATING PRINCIPAL Shri Balasaheb Tirpude College of Hotel Management

& Catering Technology, Nagpur

INNKEY TRAILBLAZER PROGRAM REPORT

To provide the knowledge about the software to students this year college had decided to give students an experience by conducting "INNKEY TRAILBLAZER PROGRAM" this was the two days session were conducted from 26th June 2023 to 27th June 2023 on Training Restaurant and Bar at 11.00AM to 03:00PM. This session was conducted for the students in order to enhance their all-round development.

The "INNKEY TRAILBLAZER PROGRAM" was organized by our college principal Mr. Akshay Dandale Sir and Ms. Neha Warkhade Assistant professor.

Mr. Avinash Chauhan explained with the presentation the different application of the software in front office department, he stated with the training on the basic commands. The session continues with the detail explanation of the software and hand on practice for the students throughout the session. The students also had to complete small exercises given at the session.

In all, 18 students of BHMCT-II semester attended the training session and all the students have successfully complete the given task by Mr. Avinash Chauhan sir.

Day: 1

10:30 AM: Registration of Students- The day started with the registration process for the participating students. This allowed the organizers to check-in and verify the attendance of the attendees.

11:00 AM: Welcoming of Mr. Avinash Mr. Avinash, a distinguished guest or speaker, was welcomed to the program. This moment marked the beginning of the formal proceedings.

11:10 AM: Welcome Speech-A welcome speech was delivered, presumably by a representative or organizer of the Innkey Trailblazers Program. The speech might have included an overview of the program, its objectives, and any important announcements.

11:11 AM - 1:30 PM: Training Session - The main training session of the day commenced after the welcome speech. This session likely focused on a specific topic or skill relevant to the program's goals. Participants would have had the opportunity to learn and gain practical knowledge during this timeframe.

1:31 PM - 2:00 PM: Lunch -A break was scheduled for participants to have lunch and refreshments. This period allowed attendees to network, interact with fellow participants, and recharge before the afternoon session.

2:01 PM - 3:00 PM: Post Lunch Training Session- The program continued after the lunch break with another training session. This session might have included additional learning modules, hands-on activities, or interactive discussions related to the program's theme.

Day: 2

10:30 AM - Registration of Students:- The program begins with the registration of students. Participants are required to check in and provide their necessary details to ensure smooth participation in the program.

11:00 AM – 1:30 PM - Training Session:- A comprehensive training session is scheduled for this time period. Participants will engage in interactive sessions, presentations, and workshops aimed at enhancing their skills and knowledge propagaticular area of focus.

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College of Hotel Management

1:31 PM - 2:00 PM - Lunch: - A lunch break is scheduled to allow participants to refresh and recharge for the afternoon session. Attendees can enjoy a meal provided by the organizers or have the option to explore nearby dining options.

2:01 PM - 3:00 PM - Post Lunch Training Session: - Following lunch, the program continues with another training session. This session will further delve into the subject matter and provide additional opportunities for participants to learn and engage in practical activities.

3:01 PM - 3:10 PM - Vote of Thanks and Felicitation of Mr. Avinash: - Towards the end of the program, a brief ceremony is scheduled to express gratitude and appreciation. A vote of thanks will be given by Mr. Akshay Dandale to acknowledge the efforts of everyone involved in organizing the program. Additionally, there will be a special felicitation of Mr. Avinash, presumably for his contributions or achievements.

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College of Hotel Management
& Catering Technology, Nagpur





Innkey Trailblazers Program

Empowering the Next Generation of Hoteliers

Partnering with

Shri Balasaheb Tirpude College of Hotel Management and Catering Technology, Nagpur

- Hands-on Training with InnKey's Software Suite
- Industry Experts and Real-World Experience
- Joint Certificate from InnKey and Tripude College of Hotel Management

Join the Journey to Success in the

PROGRAM SCHEDULE

DATE: 26TH JUNE 2023 DAY: 1

TIME ACIVITIES

0:30 AM REGISTRATION OF STUDENTS

11:00 AM WELCOMING OF MR. AVINASH

11:10 AM WELCOME SPEECH

11:11 AM - 1:30 PM TRAINING SESSION

1:31 - 2:00 PM LUNCH

2:01 PM - 3:00 PM POST LUNCH TRAINING SESSION

DATE: 27TH JUNE 2023 DAY: 2

TIME ACIVITIES

©10:30 AM REGISTRATION OF STUDENTS

11:00 AM - 1:30 PM TRAINING SESSION

1:31 - 2:00 PM LUNCH

2:01 PM - 3:00 PM POST LUNCH TRAINING SESSION

3:01 PM- 3: 10 PM VOTE OF THANKS AND FELECITATION OF MR. AVINASH.

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Shri Balasaheb Tirpuo.
College of Hotel Management
& Catering Technology, Nagpur

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SHRI BALASAHEB TIRPUDE COLLEGE OF YOUNG TECHNOLOGY

(Approved by AICTE, New Delhi, Govt. of India, Govt. of Maharashtra & RTM Nagpur University, Nagpur)

1, Shri Balasaheb Tirpude Marg, Civil Lines, Sadar, Nagpur - 440 001 Phone: (O) +91 712 2550695 Fax: +91 712 2550695 Email: tirpudehmct@gmail.com, Visit us at www.tirpudehmct.ac.in

AICTE Permanent Institute Id : 1-14318331 ● DTE Institute Code : HM4219 ● RTM NU College Code - 007 AISHE Code : C-18976

Référence Number: SBT/HMCT/2023/TL/492

Date: 27/06/2023

To,

Avinash Chauhan

Team Lead, Customer Support PMS Expert,

Innkey PMS,

Subject: Thanks Letter.

Dear Sir,

On Behalf of Management, Staff and Students of this Institute I, the Undersigned would like to extend my sincere thanks for Providing two days Training sessions on "Innkey Trailblazers Program" and sharing your knowledge and expertise with our students.

I feel that the session were fruitful to the students and will help them in near future in developing software skills.

Looking ahead for a long and meaningful association.

Thanking You.

With warm regards,

Received P



AKSHAY DANDALE
OFFICIATING PRINCIPAL

Gmail Gmail

Bhupendra Shinde <bshinde1989@gmail.com>

Fwd: Fw: InnKey <> Tripude College of Hotel Management, Nagpur

From: Akshay Dandale sprincipal@tirpudehmct.ac.in
Date: Mon, Jun 12, 2023 at 11:59 AM
Subject: Fwd: Fw: InnKey <> Tripude College of Hotel Management, Nagpur To: <tpotihm@gmail.com>

- Forwarded message From: Amar Shah <amar.shah@innkeypms.net>
Date: Mon, Jun 12, 2023 at 11:12 AM Subject: RE: Fw: InnKey <> Tripude College of Hotel Management, Nagpur To: Akshay Dandale <pri>principal@tirpudehmct.ac.in> Cc: Rohan Shah <rohanshah@innkeypms.net>

Dear Mr. Akshay Dandale.



Greetings! I hope you are doing well!

As discussed in the last call, we have created a dedicated demo environment to serve as a training ground for the students, allowing them to gain hands-on experience with PMS software.

We are pleased to extend an offer to send one of our experts to Tripude College of Hotel Management for a two-day visit. During this visit, our expert will provide comprehensive training equipping them with the necessary skills to utilize InnKey PMS effectively. This opportunity will enhance their understanding of hotel management technology and provide them with a crief training them. industry.

To proceed with the training, we kindly request you to confirm the preferred dates for the visit. Once we receive confirmation, we will make the necessary arrangements and coordinate ensure a productive and enriching training session.

In line with our commitment to supporting educational institutions, we would like to inform you that InnKey will not charge any fees for the setup, usage, or training associated with our P we kindly request Tripude College of Hotel Management to manage the travel, stay, and meal expenses for our visiting experts during their stay at the college.

Furthermore, we are working on a press release announcing our collaboration with Tripude College of Hotel Management. We believe this partnership will have a positive impact on both the hospitality industry as a whole. We will share the press release with you shortly for your review and approval.

We are eagerly looking forward to your response, confirming the dates for the visit, and commencing this exciting collaboration. Please do not hesitate to contact me directly if you have or require additional information.



Thank you once again for choosing InnKey as your preferred PMS partner. We are confident that our collaboration will contribute to the success and growth of Tripude College of Hotel I

Warm regards,

Amar Shah

From: Akshay Dandale <principal@tirpudehmct.ac.in> Sent: Wednesday, May 31, 2023 1:49 PM Denti: Vreditesday, May 01, 2020 1.49 F.M.
To: Amar Shah <amar.shah@innkeypms.net>
Cc: Rohan Shah <rohanshah@innkeypms.net>
Subject: Re: Fw: InnKey <> Tripude College of Hotel Management, Nagpur

Thanks, I will be there.

On Wed, 31 May 2023 at 12:52 PM, Amar Shah <amar.shah@iank

Hello Akshay Ji,

Good Day!

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Shri Balasaheb Tirpude

College of Hotel Management

As discussed over phone, we can have a call today at 3:30 PM



Gmail - Fwd: Fw: InnKey <> Tripude College of Hotel Management, Nagpur

Please find the below meeting link for your reference.

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Amar Shah

Sent from Mail for Windows 10

From: Akshay Dandale

From: Aksnay Dangale Sent: 28 May 2023 09:02 Subject: Re: Fw: InnKey <> Tripude College of Hotel Management, Nagpur

we are starting BSC HS III semester academic session from 1 June 2023. Please create PMS software accordingly

BSC HS	111	92	Jun-23
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BSC HS	٧	75	Sep-23
вѕс нѕ	1	120	Sep-23
TOTAL		511	

Thanking you,

Regards,

Akshay Dandale

Principal

+919850888084

Shri Balasaheb Tirpude College Of Hotel Management and catering Technology

1, Balasaheb Tirpude Marg, Civil Lines, Nagpur, Maharashtra State, India 440001

On Wed, May 10, 2023 at 2:55 PM Akshay Dandale <principal@tirpudehmct.ac.in> wrote:

I will be available at the scheduled time.

On Wed, May 10, 2023 at 2:54 PM Amar Shah <amar.shah@innkeypms.net> wrote:

Hi Akshay Ji,

Please find below meeting link for your reference.

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Best Regards

Amar Shah

OFFICIATING PRINCIPAL

Shri Balasaheb Tirpude College of Hotel Management

& Catering Technology, Nagpur

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From: Akshay Dandale <pri>sent: Modale, May 8, 2023 1:50:25 PM
To: Amar Shah <amar.shah@innkeypms.net>
Cc: Rohan Shah <rohanshah@innkeypms.net>
Subject: Re: Fw: InnKey <> Tripude College of Hotel Management, Nagpur

Yes, I will be available at that time.

On Mon, May 8, 2023 at 1:40 PM Amar Shah <amar.shah@innkeypms.net> wrote:

Hello Akshay Ji,

Good Day!

Can we schedule a call on Wednesday 4 PM?

Best Regards,

Amar Shah

Get Outlook for Android

From: Amar Shah <amar.shah@innkeypms.net> Sent: Sunday, May 7, 2023, 11:03 PM
To: Rohan Shah <rohanshah@innkeypms.net> Subject: Fw: Fw: InnKey <> Tripude College of Hotel Management, Nagpur

Hi Rohan,

Are you available @ 3 PM?

Best Regards,

Amar Shah

From: Akshay Dandale <principal@tirpudehmct.ac.in> Sent: Saturday, May 6, 2023 4:17 PM To: Amar Shah <amar.shah@innkeypms.net>
Subject: Re: Fw: InnKey <> Tripude College of Hotel Management, Nagpur

Sir we can have a chat on Monday at 3:00 pm

On Fri, May 5, 2023 at 3:53 PM Akshay Dandale <principal@tirpudehmct.ac.in> wrote:

Sure. I will let you know.

On Fri, 5 May 2023 at 3:52 PM, Amar Shah <amar.shah@innkeypms.net> wrote:

Namaskar Mr Akshay,

Thank you for your mail.

We discussed this internally and would be happy to move forward with this.

We want to schedule a call on Monday or Tuesday to discuss a few points. Please let us know your availability.

Best Regards,

OFFICIATING PRINCIPAL Shri Balasaheb Tirpude

Amar Shah

College of Hotel Management & Catering Technology, Nagpur



Gmail - Fwd: Fw: InnKey <> Tri Sent: Friday, May 5, 2023 3:12 PM To: Amar Shah <amar.shah@innkeypms.net> Subject: Re: Fw: InnKey <> Tripude College of Hotel Management, Nagpur</amar.shah@innkeypms.net>	oude College of Hotel N	∕lanagement, Nagpur
Namaskar Mr. Amar		
Mailed you details of students, please let me know how to go about it		
On Mon, 24 Apr 2023 at 8:32 PM, Akshay Dandale <pri>principal@tirpudehmct.ac.in: Dear Mr. Amar, As per our telephonic conversation giving you details of students to be trained SHRI BALASAHEB COLLEGE OF HOTEL MANAGEMENT AND CATERING 1, BALASAHEB TIRPUDE MARG, CIVIL LINES, NAGPUR, MAHARASHTRA</pri>	on INNKEY PMS:	
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внист	VII	53
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On Sat, Apr 22, 2023 at 8:26 PM Akshay Dandale <principal@tirpudehmct.ac. 12:48="" 2023,="" 22="" amar="" apr,="" back="" for="" get="" mail.="" on="" samar="" sat,="" shan,="" sir="" situm@hikeypms.net="" soon="" thanks="" the="" to="" will="" you=""> wro</principal@tirpudehmct.ac.>		Schob Tirpude Colombo Colombo Civil Lines & O
Dear Aksshay Ji, OFFICIATING PRINCIPA Shri Balasaheb Tirpude College of Hotel Managemen Thank you for your time &r@becraits Technology, Nagpi	1 //3	Sadar Nagpur. Nagpur.
Shri Balasaheb Tirpude College of Hotel Managemen Thank you for your time &r@becrafty Technology, Nagpo We appreciate the opportunity to discuss our vision for college to pro-	aborating with Tirpude	College of Hotel Management.
Shri Balasaheb Tirpude College of Hotel Managemer Thank you for your time &r@becraity Technology, Nagpr	aborating with Tirpude vide PMS software an k, Housekeeping, Res	College of Hotel Management. d training to students. Our primary objective ervations, and more. This practical training of the students of the students of the students.

11	As discussed, we would like to move for
П	discussion further.
	As discussed, we would like to move forward with the collaboration. Please share the timeline and other necessary definition.
	Thank you again to
	Thank you again for considering our proposal, and we look forward to working with Tirpude College of Hotel Manager
	Best regards,
П	Amar Shah
	VP - Sales & Marketing
	Innkey PMS
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	To: InnKey Sales <ales: ales@innkeypms.net="">; Rohan Shah <rohanshah@innkeypms.net>; Amar Shah <amar.shah@innkeypms.net>; principal@t sprincipal@tipudehmct.ac.in Subject: InnKey <> Tripude College of Hotel Management, Nagpur When: Saturday, April 22, 2023 11:00 AM-12:00 PM. Where: Microsoft Teams Meeting</amar.shah@innkeypms.net></rohanshah@innkeypms.net></ales:>
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OFFICIATING PRINCIPAL
Shri Balasaheb Tirpude
College of Hotel Management
& Catering Technology, Nagpur



26/06/23 Day - 1

Shri Balasaheb Tirpude college of Hotel Management & Catering Technology, Nagpur

Organized By Lith the Collaboration of Innkey Name Of Event Innikey [Mailblazers program

Date of Event: 26 | 03 | 2023

Participants Details

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Sr. No. Name of Student	Yashika Ko Pateu 11 Sem	Sakelle Partawane	Kafal Ohapodkau	Kolamkar	v matte	Somesh Debaha	Su tal Grankwas	Page Sharmed	Hammason Times	Shalmb. B.		Hause	HUM.	Nayer Ghesole	15. Rosh Kenze	6 Yash OFFICIATING PRINCIPAL
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Shri Balasaheb Tirpude College of Hotel Management

Shri Balasaheb Tirpude college of Hotel Management & Catering Technology, Nagpur Name Of Event Inniver Takailblazers program

Collabonation of Innkey Organized By: | Alily

Date of Event: 26 06 2023

Participants Details

College of Hotel Management

OFFICIATING PRINCIPAL

BHMCT Day-2

Shri Balasaheb Tirpude college of Hotel Management & Catering Technology, Nagpur 27 los Date of Event: Dyogsam Truiblazers Innlacy Organized By: Name Of Event

Participants Details

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OFFICIATING PRINCIPAL Shri Balasaheb Tirpude

College of Hotel Management & Catering Technology, Nagpur

Shri Balasaheb Tirpude college of Hotel Management & Catering Technology, Nagpur 1 gai blaxers

Date of Event: 24 06 22 1300 Sam Name Of Event Organized By:

Participants Details

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Shri Balasaheb Tirpude
College of Hotel Management
& Catering Technology, Nagpur.

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Shri Balasaheb Tirpude college of Hotel Management & Catering Technology, Nagpur

Name Of Event Innkey Jucil blaze 246 Patogram Organized By: Califul Collabosation Of Innley

Date of Event: 24 06 23

Participants Details

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& Catering Technology, Nagpur

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Shri Balasaheb Tirpude college of Hotel Management & Catering Technology, Nagpur Name Of Event Innkey Islaillazed Program

Organized By: 14 Will Alia Collabos, at 100 0}

Date of Event: 26 06 2023

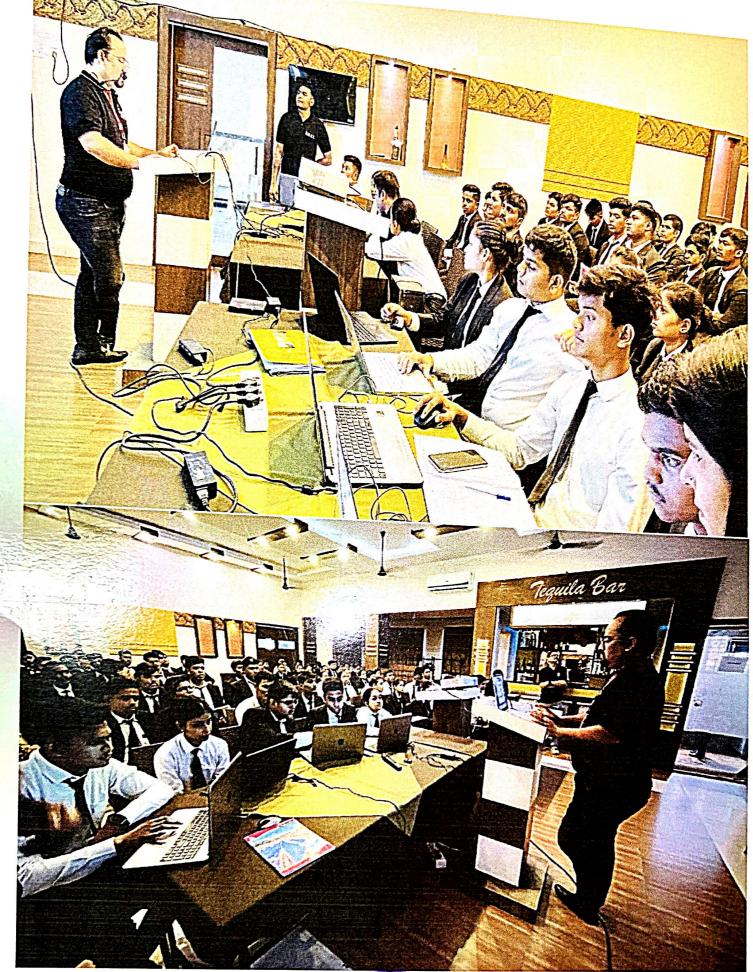
Participants Details







OFFICIATING PRINCIPAL
Shri Balasaheb Tirpude
College of Hotel Management
& Catering Technology, Nagpus





OFFICIATING PRINCIPAL
Shri Balasaheb Tirpude
College of Hotel Management
& Catering Technology, Nagpus

YUGANTAR EDUCATION SOCIETY'S



SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

(Approved by AICTE, New Delhi, Govt. of India, Govt. of Maharashtra & RTM Nagpur University, Nagpur)

1, Shri Balasaheb Tirpude Marg, Civil Lines, Sadar, Nagpur - 440 001 Phone: (O) +91 712 2550695 Fax: +91 712 2550695 Email: tirpudehmct@gmail.com, Visit us at www.tirpudehmct.ac.in

AICTE Permanent Institute Id : 1-14318331 ● DTE Institute Code : HM4219 ● RTM NU College Code - 007 AISHE Code : C-18976

Date: 27/04/2023

Τυ,

The Principal,

Shri Balasaheb Tirpude College of

Hotel Management and Catering Technology,

Nagpur.

Subject: Submission of report on 'One Day Flower Arrangement workshop' for BHMCT-IV students held on 26th April 2023 for the Academic Year 2022-23 at Training Banquet.

Respected Sir,

I undersigned, submit the report 'One Day Flower Arrangement workshop' for BHMCT IV students held on 26th April 2023 for the Academic Year 2022-23 at Training Banquet.

Kindly acknowledge the receipt & oblige.

Thanking you,

Yours Faithfully,

Event Co-Ordinator

Shir distance for trumble College of Hotal Management f. Catering Tachnology, Nagpur

> AKSHAY KRISHNA DANDALE

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OFFICIATING PRINCIF L
Shri Balatimed Tirpude
College of Hotel Management
& Catexing Technology, Nagpur



REPORT ON **FLOWER** ARRANGEMENT **WORK-SHOP** 2023

Shir Balasaheb Tirpude College of Hotel Management and Catering Technology

> **AKSHAY KRISHNA** DANDALE Date: 2023.07.12

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OFFICIATING PRINCIPAL Shor Balasaheb Tirpude College of Hotel Management & Catering Technology, Nagpur

Flower arrangement is a very old art. In India, flowers were earlier arranged in temples and during festivities. In hotels, flowers are used extensively. There may be a large arrangement of flowers in the foyer and in lounges and restaurants, as well as smaller arrangements in the suites. Some hotels provide a bud vase in every room. VIP rooms may even have more than one arrangement. The housekeeper is responsible for all flower arrangements and their placement a most hotels.

Making up a good flower arrangement requires a lot of creativity on the part of the arranger, and beginners can develop this art through study and experimentation with different plant materials. Studying pictures of interesting arrangements in books and magazines for ideas is one way of learning this art, but actual practice is essential for developing skill in flower arrangement. Keeping this in mind every year Shri Balasaheb Tirpude College of Hotel Management and Catering Technology Organises the one Day Work-shop on Flower Arrangement. The main of this work shop was to develop the knowledge and understanding the uses of various material, equipment's, Mechanics, Bases, Supports and accessories along the various principles that they need to utilised while making Flower Arrangement. This work-shop also provide the opportunity to bring out the creativity of BHMCT Semester-IV students. This year 46 students showcased their creativity under the supervision of Ms. Nitu Jaiswal, Assistant Professor of the College. Main highlight for Workshop this was Foliage Arragement.

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College of Hotel Management
& Catering Technology, Nagpur

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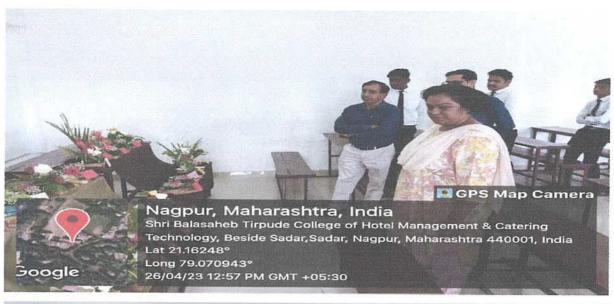
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OFFICIATING PRINCIPAL Shri Balasaheb Tirpude

College of Hotel Management & Catering Technology, Nagpur







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OFFICIATING PRINCIPAL

Shiri Balasaheb Tirpude College of Hotel Management & Catering Technology, Nagpur



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Shri Balasaheb Tirpude
College of Hotel Management
& Catering Technology, Nagpur

Shri Balasaheb Tirpude college of Hotel Management & Catering Technology, Nagpur

Name Of Event Haves Assaryement

Organized By: With Twiswed

Date of Event: 26/4/2027

Participents Details

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Shri Balasaheb Tirpude college of Hotel Management & Catering Technology, Nagpur Name Of Event Flower Assandement wash

Participants Details

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Organized By:

Date of Event: 26

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Shri Balasaheb Tirpude college of Hotel Management & Catering Technology, Nagpur

Name Of Event Flower Agrangement Wath Bhop

Organized By: Nitu Taiswal

Date of Event: 26/04/2023

Participants Details

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Sr. No	Name of Student	Semester	Semester Contact No.	E-Mail	Signature
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Shir Balasaheb Tirpude College of Hotel Management and Catering Technology



Report on Flower Arrangement Workshop-21st, February 2021



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YUGANTAR EDUCATION SOCIETY'S



SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

(Approved by AICTE, New Delhi, Govt. of India, Govt. of Maharashtra & RTM Nagpur University, Nagpur)

1, Shri Balasaheb Tirpude Marg, Civil Lines, Sadar, Nagpur - 440 001 Phone: (O) +91 712 2550695 Fax: +91 712 2550695 Email: tirpudehmct@gmail.com, Visit us at www.tirpudehmct.ac.in

AICTE Permanent Institute Id: 1-14318331 • DTE Institute Code: HM4219 • RTM NU College Code - 007 AISHE Code: C-18976

Date: 22/02/2021

To.

The Principal,

Shri Balasaheb Tirpude College of

Hotel Management and Catering Technology,

Nagpur.

Subject: Submission of report on 'One Day Flower Arrangement workshop' for BHMCT-IV students held on 21th February, 2021 for the Academic Year 2020-22.

Respected Sir,

I undersigned, submit the report on 'One Day Flower Arrangement workshop' for BHMCT-IV students held on 21th February, 2021 for the Academic Year 2020-22.

Kindly acknowledge the receipt & oblige.

Thanking you,

Yours Paithfully,

Event Co-Ordinator NITU JAISWAL

Assistant Professor Shri Balasaheb Tirpude

College of Hotel Management & Catering Technology, Nagpur

AKSHAY KRISHNA KRISHNA DANDALE **DANDALE**

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Making up a good flower arrangement requires a lot of creativity on the part of the arranger, and beginners can develop this art through study and experimentation with different plant materials. Studying pictures of interesting arrangements in books and magazines for ideas is one way of learning this art, but actual practice is essential for developing skill in flower arrangement. Keeping this in mind every year Shri Balasaheb Tirpude College of Hotel Management and Catering Technology Organises the one Day Work-shop on Flower Arrangement. The main of this work shop was to develop the knowledge and understanding the uses of various material, equipment's, Mechanics, Bases, Supports and accessories along the various principles that they need to utilised while making Flower Arrangement. This work-shop also provide the opportunity to bring out the creativity of BHMCT Semester-IV students.

This year students showcased their creativity under the supervision of Ms. Nitu Jaiswal, Assistant Professor of the College. Main highlight for this workshop was preparing miniature arrangement of various contemporary arrangement.





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YUGANTAR EDUCATION SOCIETY'S



SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

(Approved by AICTE, New Delhi, Govt. of India, Govt. of Maharashtra & RTM Nagpur University, Nagpur)

1, Shri Balasaheb Tirpude Marg, Civil Lines, Sadar, Nagpur - 440 001 Phone: (O) +91 712 2550695 Fax: +91 712 2550695 Email: tirpudehmct@gmail.com, Visit us at www.tirpudehmct.ac.in

AICTE Permanent Institute Id: 1-14318331 ● DTE Institute Code: HM4219 ● RTM NU College Code - 007 AISHE Code: C-18976

Date: 23/03/2023

To,

The Principal,

Shri Balasaheb Tirpude College of

Hotel Management and Catering Technology,

Nagpur.

Subject: Submission of report on 'Cocktail and Mocktail Demonstration' held on 21st March, 2023 for the Academic Year 2022-23 at Training Banquet at 11,00hrs onwards.

Respected Sir,

I undersigned, submit the report 'Cocktail and Mocktail Demonstration' held on 21st March, 2023 for the Academic Year 2022-23 at Training Banquet at 11.00hrs onwards.

Kindly acknowledge the receipt & oblige.

Thanking you,

Yours Faithfully,

Event Co-Ordinator

Mr. Nikhil Y. Umale

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OFFICIATING PRINCIPAL

Shri Balasaheb Tirpude College of Hotel Management & Catering Technology, Nagpur

SHRI BALASAHEB TIRPUDE COLLEGE OF HMCT

TIRPUDE INSTITUTE OF HOSPITAL MANAGEMENT

Demonstration

BY

BARTENDER PROF. NIKHIL YASHVANT UMALF

DATE: 21 MARCH 2023 TIME: 11:00 AM

VENUE: 3RD FLOOR BANQUET HALL

PARTICIPATING SEMESTER: BSC HS VI SEMESTER **BHMCT IV SEMESTER**

> Civii Lines Sadar

Nagpur



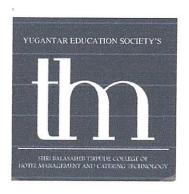




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Digitally signed by AKSHAY Date: 2023.07.17 14:44:25

OFFICIATING PRINCIPAL Shri Balasaheb Tirpud. College of Hotel Manage, was & Catering Technology, Nagpur



REPORT ON COCKTAIL & MOCKTAIL DEMONSTRATION PRESENTED BY BARTENDER PROF. NIKHIL Y. UMALE

SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY,

NAGPUR



AKSHAY KRISHNA DANDALE Digitally signed by AKSHAY KRISHNA DANDALE Date: 2023.07.17 14:44:37 +05'30'

OFFICIATING PRINCIPAL
Shri Balasaheb Tirpude
College of Hotel Management
& Catering Technology, Nagyur

Since 2020 Shri Balasaheb Tirpude college of Hotel management & Catering Technology used to organized the Cocktail & Mocktail demonstration for Students of BHMCT fourth semester. The Demonstration has been conducted by Bartender Mr. Nikhil Y. Umale Assistant professor of SBT College of hotel Management & Catering Technology and some of the cocktails where prepaid by the college students. The demonstration was conducted on 21st March 2023 at Training Banquet, for BHMCT Semester- IV. 55 students were benefited by the demonstration along with the Assistant Professor Mr. Bhupendra Shinde. Where student not only participated in this Demonstration but also enjoyed the Cocktail & Mocktail tasting session also.

The demonstration focused on Aim of Cocktail and Mocktail demonstration, how to prepared cocktail & Mocktail, how to present and how to served to the guest and learn about used of spirits in preparing various drinks.





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OFFICIATING PRINCIPAL
Shri Balasaheb Tirpude
College of Hotel Management
& Catering Technology, Nagpur



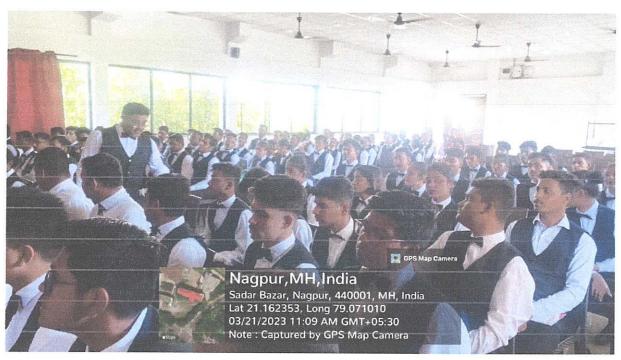


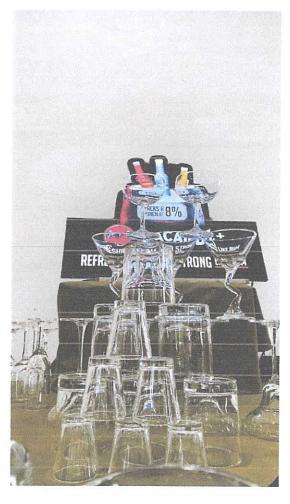


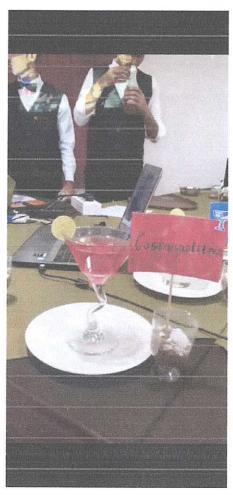
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OFFICIATING PRINCIPAL Shri Balasaheb Tirpude College of Hotel Manager & Catering Technology, Nayl









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OFFICIATING PRINCIPAL Shri Balasaheb Tirpude

College of Hotel Manage.
& Catering Technology.

YUGANTAR EDUCATION SOCIETY'S



SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

(Approved by AICTE, New Delhi, Govt. of India, Govt. of Maharashtra & RTM Nagpur University, Nagpur)

1, Shri Balasaheb Tirpude Marg, Civil Lines, Sadar, Nagpur - 440 001 Phone: (O) +91 712 2550695 Fax: +91 712 2550695 Email: tirpudehmct@gmail.com, Visit us at www.tirpudehmct.ac.in

AICTE Permanent Institute Id : 1-14318331 ● DTE Institute Code : HM4219 ● RTM NU College Code - 007 AISHE Code : C-18976

Date: 18/03/2022

To,

The Principal,

Shri Balasaheb Tirpude College of

Hotel Management and Catering Technology,

Nagpur.

Subject: Submission of report on 'Cocktail and Mocktail Demonstration' held on 15th March, 2022 for the Academic Year 2021-22 at Training Banquet at 11.00hrs onwards.

Respected Sir,

I undersigned, submit the report 'Cocktail and Mocktail Demonstration' held on 15th March, 2022 for the Academic Year 2021-22 at Training Banquet at 11.00hrs onwards.

Kindly acknowledge the receipt & oblige.

Thanking you,

Yours Faithfully,

Event Co-Ordinator

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OFFICIATING PRINCIPAL

Shri Balasaheb Tirnude
College of Hotel Minor provide
& Catering Technology, Nagpus

REPORT ON COCKTAIL & MOCKTAIL DEMONSTRATION

BY

BARTENDER PROF. NIKHIL Y. UMALE BARTENDER PROF. SAMEER W. BAGADE

15 March 2022

SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY,

NAGPUR



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OFFICIATING PRINCIPAL
Shri Balasaheb Tirpude

College of Hotel Management & Catering Technology, Nagpur

Since 2020 Shri Balasaheb Tirpude college of Hotel management & Catering Technology used to organized the Cocktail & Mocktail demonstration for Students of BHMCT fourth semester. The Demonstration has been conducted by Bartender Mr. Nikhil Y. Umale Assistant professor and Bartender Mr. Sameer Bagade Assistant professor of SBT College of hotel Management & Catering Technology and some of the cocktails where prepaid by the college students. The demonstration was conducted on 15th March 2022 at Training Banquet, for BHMCT Semester- IV. 40 students were benefited by the demonstration along with the Assistant Professor Mr. Bhupendra Shinde. Where student not only participated in this Demonstration but also enjoyed the Cocktail & Mocktail tasting session also.

The demonstration focused on Aim of Cocktail and Mocktail demonstration, how to prepared cocktail & Mocktail, how to present and how to served to the guest and learn about used of spirits in preparing various drinks.





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Shri Balasaheb Tirpude
College of Hotel Managem







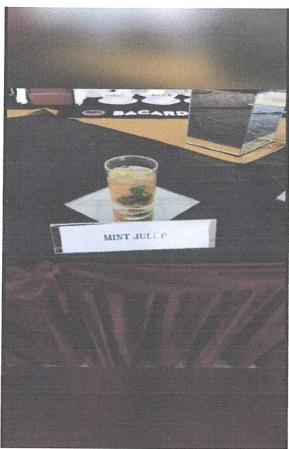
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OFFICIATING PRINCIPAL Shri Balasaheb Tirpude College of Hotel Management & Catering Technology, Nagpur











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Shri Balasaheb Tirpude

College of Hotel Manager's it

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Presents

Bakery Workshop

for

Government Industrial Training Institute (ITI), Hingna, Nagpur

On 11, 12 & 13 of April 2023 TIME: 11.00 AM ONWARDS

Venue: 1, Shri Balasaheb Tirpude Marg, Civil Lines, Sadar, Nagpur - 440001

Phone (Off.): +91 712 2550695 Fax: +91 712 2550695 Email: tirpudehmct@gmail.com, Visit us at - www.tirpudehmct.oc.in



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& Catering Technolog in



SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

(Approved by AICTE, New Delhi, Govt. of India, Govt. of Maharashtra & RTM Nagpur University, Nagpur)

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AICTE Permanent Institute Id: 1-14318331 • DTE Institute Code: HM4219 • RTM NU College Code - 007 AISHE Code: C-18976

Shri Balasaheb Tirpude College of Hotel Management and Catering Technology

Presents

Bakery Workshop

Name of Event/ Activity- Bakery Workshop

Name of Event Co-ordinator faculty - Mr. Ankeet kenekar

Date of Workshop -11/04/2023 to 13/04/2023

Duration of workshop- 3 days

Timing of Workshop- 11.00 am onwards

Number of Students Participated - 25

Venue for Event - College Premises

Day 1 Bakery workshop

(Nankhatai, Coconut Macroons & chocolate chip cookies)

Introduction:

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Nagpur.

It all started with the entry of students from the government ITI College Hingna Nagpur to Shri Balasaheb Tirpude College of Hotel Management and Catering Technology for the 3 days bakery workshop in which their registration was done by Ms. Devashree Raole at 10.45 am. After that, all the students were asked to gathered in Training restaurant & Bar of our college. The welcome speech was commenced by Ms.Sayali Karade by providing the information on the purpose of the workshop to outreach students in making them capable in particular skills which they can utilize it in their future. After completing her valuable thoughts, she invited the principal of our college Prof .Akshay Dandale sir and asking him to felicitate the principal of Government ITI College Dr. Ajay Bezalwar sir and showing warm welcome to the students accompanied with him by explaining the motive of the workshop and the importance of adding a minute skill to their arsenal. She invited Assistant Professor and faculty in charge for the bakery workshop Mr.Ankeet Kenekar to give some light on the event and complete the introduction process to Bakery. He has conveyed the significance of acquiring the knowledge of bakery and demonstrating the skills in social

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difficult times in their life to outreach student .After the introductory part, Sayali called Akshay Sir for the distribution of the Bakery kit to each and every student, which will be useful during the product making absolutely free worth rupees seventeen thousand three hundred only.

Then, all the students were taken down to the bakery were Ankeet kenekar sir had given the basic information about the bakery equipment's and Machinery. After that the recipes of Nankhatai, Coconut macroons and Chococips cookies were dicted followed with measurement of ingredients and lining of travs.

As instructed the students started with the creaming process for the nankhatai. The students were following all the instructions very carefully. As they had done with the nankhatai process, they put it in the freeze for the setting. Then they started the process of creaming for the chocochips cookies, under the guidance of volenteers (Mr.Dev Shetti, Belkhode, Ms. Devashree Raole, Ms. Sayali Karade) and completed with the work of chocochip cookies.

They shaped the nankhatai and chocochip cookies and let them in freezer for 5 min to set. Then students arranged their product in lined baking tray in equal distance, and Ankeet sir kept the products for the baking in the oven. Till the time, the products was baking, the students were sent to the restaurant for the lunch in which they have eaten masala bhaat and kadhi .

After the lunch, they started with the macroon process, the volenteers taught them how to separate egg yolk and white, and making of meringue. Volenteers helped the students in making of macroons, and ankeet sir kept the macroons in the oven for baking.

After the baking of all the products, volenteers were told about the presentation of the product. After the photo session of product and students, Ankeet sir distributed the products equally to all the students. As they liked the taste of all the products, they thanked the volunteers and sir for the wonderful products.



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BAKERY WORKSHOP DAY 2

GENOISE SPONGE (VANILLA AND CHOCOLATE), FRUIT CAKE

On day 2, all the students came at sharp at 10:30 am, till then the volunteers were measuring the ingredients for the **Genoise Sponge and Fruit Cake**, lined the cake tin for them and made garnishes. At 11:00am **Ankeet sir** came and dictated the recipes to the students. After that, students started the preparation of the genoise sponge under the guidance of volunteers. The Volunteers explained them the meringue process for the genoise sponge and then started the process.

Volunteers made the batter of genoise sponge for them and pour it into the lined cake tin, sir insert all the cake tin in the oven for baking. Till the cake was baking, the students started the creaming process for the fruit cake under the guidance of volunteers and sir. As they completed with the fruit cake batter, volunteers put the batter in lined fruit cake tin. Till that time, the cake was baked and sir removed the cakes for the cooling process.

Then the volunteers cut the base of cake and started the making of vanilla and chocolate cake by applying whipped cream and sugar syrup. The volunteers showed how to handle the cake base and whipped cream to the students. The volunteers completed the cakes by piping some beautiful designs and garnishes of chocolates made by the volunteers.

Then the volunteers presented the cakes and fruit cake and all the students took a photo. After that, the students were sent to the bar and restaurant for the lunch in that they have eaten **Dal bhaji and jeera rice along with the cakes pieces as a dessert.**



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Bakery Workshop Day 3

This was the 3rd and the last day of the workshop and menu was Bread Rolls and Bread. The students came at 11:00 am and reported to the Bakery. Till then volunteers had done Mise-en-place for the Bread and Bread Rolls ensuring with lining of tray for the Breads.

After the briefing was held by Mr. Ankeet Kenekar Sir for the students by covering all the important points such as: - How the bread is made (process), Temperature for cooking bread, Handling of the yeast while making of the Breads, Resting hours for the dough, Settling of the dough in the lined trays etc. Students taken iniciative and noted all the important points.

Then, the process started for making bread and bread rolls. The dough was divided into 2 parts one for the Bread and the other for Bread rolls. After adding yeast in the bread dough, the dough was shifted to in the lined tray and kept for resting so that yeast can spread in the dough and dough will be double the size, Till then we came back to bread rolls and again divided the dough into 5 small balls and started making various styles of the bread rolls and kept them for resting same as for the bread. Then we pre heated the ovens and after that we kept the batch of the breads in the oven by sprinkling few drops of water on the top of the bread. Moving forward we done egg and milk wash on the bread rolls and kept in the oven for baking. Before finishing we have spread the melted white butter on the bread and bread rolls so that they won't get hard and should be soft and moist from inside. Till the breads cook students was given feedback form to fill.

By taking break a student were sent to restaurant & bar for their lunch and for the lunch menu was Masala Dal Khichadi. By that time volunteers prepared a presentation of bread and bread rolls by laying cover on the table.

Students were given small Question paper of 10 MCQs and it was kind of Evaluation Test for the students to know that what knowledge they have gained in these 3 days of the workshop.

Lastly Principle of Tirpude College- Mr. Akshay Dhandale Sir addressed the students and felicitated them by giving the certificate for working hard and appreciated the students as well as volunteer team. Later the vote of thanks was given to the students on behalf of staff and students of Tirpude College. Last but not the least group photograph was taken with all the students including volunteer team, principle of Tirpude College and ITI College.

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College of Hotel Management

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Conclusion:

The workshop was conducted as social responsibility towards the outreach students in the society. The workshop was totally free cost making it reachable and affordable for them. The event was successful as the students were mesmerized by hospitality and appreciated the efforts taken by us. Most of the students provided a feedback that an event of such kind should be organized as they willing to come again and again. The purpose of the event was to create a self-independent student who can generate his bread and butter in difficult situations with the simplest of skills and motivate others to learn it

The Details Regarding expenses for the workshop are:

Sr.No	Particular	Amount
	Day 1	
	Bakery Kit Bag (25X803)	20075
	Raw Material	2757
	Bouquet	200
-	Memento	-
	Honorium	-
	Lunch	500
	Day 2	
	Raw Material	850
	Lunch	800
	Day 3	
	Raw Material	1681
	Lunch	600
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6,6	Total	27463

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Ref. No.: SBT/HMCT/2022-23/377

Date: 20/03/2023

To.

Hon. Dr. Ajay Bezalwar,

Principal,

Government ITI.

Hingna Dist.

Nagpur.

Ref. Letter No.: Aasta/OJT FVP/2023/303; Date: 20/03/2023

Subject: Regarding Bakery Workshop for the Trainees of Govt. ITI.

R/Sir,

This is with reference to your letter regarding to the confirmation of three days Bakery Workshop for 14 Students of Govt. ITI, Hingna Dist., Nagpur and 16 Students of Govt. ITI, Nagpur (Women). The college is ready to conduct three days workshop in our premises without any monetary charges. The schedule of work shop is enclosed for your reference.

Details for code of conduct for the said workshop:

- 1. The students should well groomed and decently presentable- in uniform and shoes if available for safety purpose.
- 2. The students are supposed to carry at least two cotton dusters for themselves.
- 3. The concerned ITI instructor/ teacher should always be present with the students during workshop.
- 4. The students are supposed to carry their own writing material.
- 5. The students are supposed to follow the rules and regulations of Campus during the workshop, avoid foul language and not to disturb the other activities of the college.
- 6. The participating agency is solely responsible for pick up and drop to the learning centre, as well as other safety and precautionary aspects.
- 7. The college will not be responsible for any accident and mishaps during the workshop.

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Workshop Schedule

Day	Date	Reporting Time	Products
Day 1	11/04/2023	11:00	Introduction to College Bakery Demonstrating the operation of oven Preparation of Choco-chips cookies, Coconut Macroons, Naankhatai
Day 2	12/04/2023	11:00	 Preparation of Cakes with fat Preparation of Cakes without fat Icing and presentation
Day 3	13/04/2023	11:00	Different Breads and Bread rolls.

Akshay Dandale

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Shri Balasaheb Tirpude
College of Hotel Management
& Catering Technology, Nagpur

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शासकीय औद्योगिक प्रशिक्षण संस्था, हिंगणा (महाजनवाडी, हिंगणा जि. नागपूर, ४४४११०)

Email: iti.hingna@gmail.com

क्रमांक:- आरथा / OJT FVP / 2023 / 303 दिनांक:- 20/03/2023

To, Hon. Akshay Dandale Principal Shri Balasaheb Tirpude College of Hotel Mangement & Catering Technology Civil lines, Nagpur 440001

Sub: Regarding Bakery Workshop for the Trainees of Govt ITI.

R/Sir,

This is with reference to my visit to your Institution and subsequent our conversation regarding OJT/Visit of the Trainees of Fruit and Vegitable Processing Trade, Govt ITI Hingna to your Institution's Lab/Infrastructure for exposure to advanced Equipments used in Food Industries with the etiquettes to be followed.

As this discussed ,We are having 11 Trainees and 16 trainees from Govt ITI Nagpur(Women) will attend the Bakery Workshop at your Institutions from 11th to 13th April 2023.

You are requeted to kindly give confirmation along with schedule of workshop ,so that accordingly we will issue order for sending the trainees.

Thanking you.

Your faithfully

Dr Ajay Bezalwar

Principal

Government ITI Hingna

Dist Nagpur

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Email: iti.hingna@gmail.com

कमांक:- Trg/OJT_FVP/2023/362 दिनांक:- 31/03/2023

To,

Hon. Akshay Dandale

Principal

Shri Balasaheb Tirpude College ofHotel Mangement & Catering Technology Civil lines,Nagpur 440001

Sub: Regarding **Bakery Workshop** for the Trainees of Govt ITI. Ref:Your office letter no:SBT/HMCT/2022-23/377 dated 20/03/2023

R/Sir,

This is with reference to your office letter no:SBT/HMCT/2022-23/377 dated 20/03/2023 regarding *Bakery Workshop* for the Trainees of Fruit and Vegitable Processing Trade, Govt ITI Hingna and Govt ITI Nagpur(Women) to your Institution's Lab/Infrastructure for exposure to advanced Equipments used in Food Industries with the etiquettes to be followed, I extend my warm regards for granting permission.

We are having 14 Trainees and 16 trainees from Govt ITI Nagpur(Women) will attend the *Bakery Workshop* at your Institutions from 11th to 13th April 2023.

Following are the Trainees.

Sr	Name of Trainees	Institute
No		
1	Harshal Wankhede	Govt ITI Hingna
2	Yash Pawar	Govt ITI Hingna
3	Sudhir Pawar	Govt ITI Hingna
4	Sameer Manjare	Govt ITI Hingna
5	Krishna Rinayat	Govt ITI Hingna
6	Praful Dahake	Govt ITI Hingna
7	Ku.Shivani Nitnaware	Govt ITI Hingna
the	Dhammdip Bhimte etiquettes to be followed I exte Kunal Channe	Govt ITI Hingna nd my warm regards for granting permission Govt ITI Hingna
10	Sohel Ansari	Govt ITI Hingna







शासकीय औद्योगिक प्रशिक्षण संस्था, हिंगणा (महाजनवाडी, हिंगणा जि. नागपुर, ४४४११०)

Email: iti.hingna@gmail.com

कमांक:- Trg/OJT_FVP/2023/362 दिनांक:- 31/03/2023

To,

Hon. Akshay Dandale

Principal

Shri Balasaheb Tirpude College of Hotel Mangement & Catering Technology Civil lines, Nagpur 440001

Sub: Regarding **Bakery Workshop** for the Trainees of Govt ITY. Ref:Your office letter no:SBT/HMCT/2022-23/377 dated 20/03/2023

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4	Sameer Manjare	Govt ITI Hingna
5	Krishna Rinayat	Govt ITI Hingna
6	Praful Dahake	Govt ITt Hingna
7	Ku.Shivani Nitnaware	Govt ITI Hingna
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10	Sohel Ansari	Govt ITI Hingna

TIRPUDE INSTITUTE OF HOSPITALITY MANAGEMENT SHRI BALASAHEB TIRPUDE COLLEGE OF HMCT

Bakery Workshop

Government Industrial Training Institute (ITI), Hingna, Nagpur

On 11, 12 & 13 of April 2023 TIME: 11.00 AM ONWARDS

Venue: 1, Shri Balasaheb Tirpude Marg, Civil Lines, Sadar, Nagpur - 440001

e (Off.): +91 712 2550695 Fax: +91 712 2550695 Email: tirpudehmct@gmail.com, Visit us at - www.tirpudehmct **AKSHAY** KRISHNA DANDAL Digitally signed by AKSHAY KRISHNA DANDALE Date: 2023.07.15 11:26:50 +05'30' Shri Balasaheb Tirpude College of Hotel Management and Catering Technology, Nagpur

Tirpude Institute of Hospitality Management

Bakery Workshop Registration Form

			Registration Form		
Sr.No	Date	Name of the students	Mobile No	Email Id	Signature
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8	11/04/2023	Laxmi Santosh Yadav .	-934075265-ST	laxmiyaday 83806, gmeil.com	-
8	11/04/2023	Mansi Suresh Shrama	-9517635165	Monsishcom agougo gmail.	
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of 4.	11/04/2023	Ravi Shahu	8698067329	rshapy 2226 @ anall. Co	on Rossai
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26.	11/04/2023	Yash Pawar	8767306709	Nish Press & Santasouth	Laser L
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Signature of Coordinator

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Absent

Shri Balasaheb Tirpude College of Hotel Management and Catering Technology, Nagpur

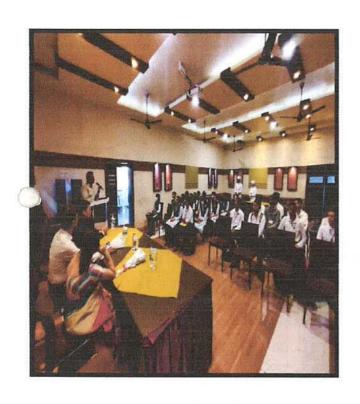
Tirpude Institute of Hospitality Management **Bakery Workshop Attendance Sheet**

1. Achal Mestram 2. Chandani Cyani'yaday 68 10	Sr.No	Name of the students	11/04/2023	12/04/2023	13/04/2023	Assessment
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Bakery Workshop Distribution of Bakery Kit Bag







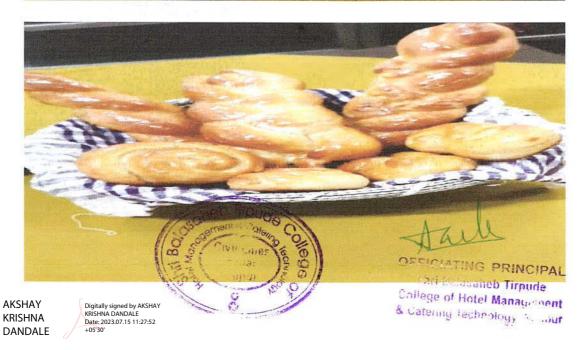
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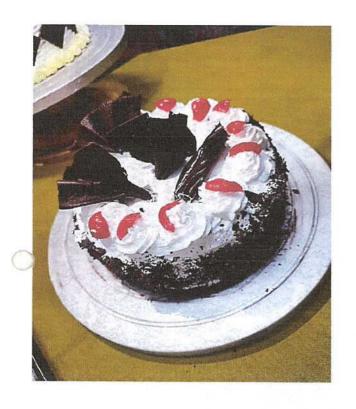
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Shri Balasaheb Tirpude

College - Hore: Management

& Catering rechnology, Naypur





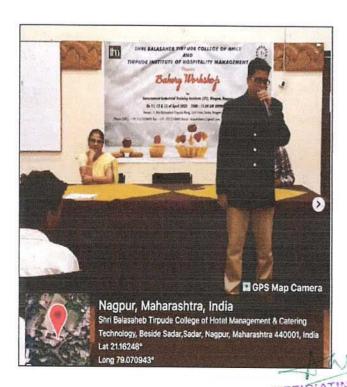




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Bakery Workshop REGISTRATION FORM



Date: 11, 12 &13 April 2023

First Name:	Gudhir
Middle Name:	Rameshwar
Last Name:	Pawar

Name of the Program	

CONTACT INFORMATION:

Student Contact no :	8830184140
Email ID:	Pawarsudhir 78787 @gmail. com

Signature of Students

AKSHAY KRISHNA DANDALE Digitally signed by AKSHAY KRISHNA DANDALE Date: 2023.07.15 11:29:04 +05'30' Signature of Co-ordinatorpal Printing INSTITUTE







Bakery Workshop
REGISTRATION FORM



Date: 11, 12 &13 April 2023

First Name:	Sheetal	
Middle Name:	Nandlal	III
Last Name:	Neware	

Name of the Program	Bekery Warkshop
	Homestop

CONTACT INFORMATION:

2122802022
Sheet where 7@ gmail.com

Signature of Students

Sheetal Newcire

Signature of Co-ordinator

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Bakery Workshop



Date: 11, 12 &13 April 2023

First Name:	Agehoul	
Middle Name:	That Itel	
Last Name:	Mesheam	

Name of the Program	Bakeny	Wordshop	
	0	var of orto	*

CONTACT INFORMATION.

9423631311
prema 72 K @ gmail, com

Auchal Signature of Students

Signature of Co-ordinator

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Bakery Workshop REGISTRATION FORM



Date: 11, 12 &13 April 2023

First Name:	Ky Hemlata	
Middle Name:	Bhimsao	
Last Name:	Santakke	

Name of the Program	Bakery	Weekshop.
	4	(weds wet.

CONTACT INFORMATION:

9423631311
prerna 72K@gmail. (om

Signature of Students

Signature of Co-ordinator

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Bakery Workshop
REGISTRATION FORM



Date: 11, 12 &13 April 2023

Chandani	
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	Changani

Name of the Program	12.1		
taine of the Hogiani	Dakeny	Mork Shop	
	-	30.00	

CONTACT INFORMATION:

Student Contact no.:	7276067482
Email ID:	(4/1170000)
Email ID:	Cy417285@ gmail. Com

Signature of Students

Signature of Co-ordinator

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Bakery Workshop REGISTRATION FORM



Date: 11, 12 &13 April 2023

First Name:	Shejal	
Middle Name:	Sheshrav	
Last Name:	Patil	

Name of the Program	Bakery	workshop

CONTACT INFORMATION:

Student Contact no.:	8605890145
Email ID:	Patil shejal 71 @ gmail. com.

5-Patil Signature of Students

Signature of Co-ordinator

AKSHAY KRISHNA DANDALE

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Bakery Workshop REGISTRATION FORM



Date: 11, 12 &13 April 2023

First Name:	SOHFL	Player 1
Middle Name:	KAYUM	
Last Name:	ANSARI	

Name of the Program	* Y ₂	160

CONTACT INFORMATION:

Student Contact no.:	7397865157
Email ID:	Schelansari 18012003@gmail.com

Sohpl Signature of Students

Signature of Co-ordinator

Principal

INDUSTRIAL TRAINING INSTITUTE HINGNA.

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DANDALE Date: 2023.07.15
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Bakery Workshop REGISTRATION FORM



Date: 11, 12 &13 April 2023

First Name:	Harshal
Middle Name:	Vikas
Last Name:	Wankhede

Name of the Program	
	161

CONTACT INFORMATION:

Student Contact no.:	9890166952
Email ID:	Harshal Wankhede 2006 @gmail.com

H. V. Wankhede Signature of Students

H.V. Wankhede Signature of Conordinator INSTITUTE

HINGHA

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Shri Balasaheb Tirpude College of Hotel Management and Catering Technology, Nagpur



Max Marks: 20

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Time: 3	0mins	banely transmap	
	All questions are co	mpulsory.	
	All questions carry e		Y
		t answer on the given box.	1
Q1) Na	me the oven used fo	or preparing bakery products during the workshop?	
a)	Conventional Oven		
200 Serv	Micro wave Oven	and a second sec	
p)	Infrared Oven		
c)			
a)	Convection Oven	4	
Q2) wh	ich method of prepa	aration was used to make Nankhatai?	
a)	Creaming method		
b)	Rubbing method		
c)	Sponge method	\cap	
d)	All in one method		
2			
Q3) At	what temperature,	the vanilla sponge is baked?	
a)	160 ⁰ Celsius		
b)	140° Celsius	/	
c)	180 ⁰ Celsius	*	
d)	200° Celsius		
Q4) Na	ame the fat used for	preparing fruit cake during the workshop?	
a)	Amul Butter		
b)	Cake Margarine		
c)	White Butter		
		<u> </u>	
d)	Lard Fat		
Q5) W	rite down the correc	t sequence for making fruit cake or pound cake	
a)	Fat + sugar + essen	ce +eggs +R.Flour + nuts	
b)	Fat + eggs +sugar	+R.Flour + essence + nuts	
c)	designation of the second of t	R.Flour + essence + nuts	
d)		ur + essence + nuts + Fat	
Q6) w	hich type of knife is I	used for icing the cake?	
a)	All-purpose knife	V	

AKSHAY KRISHNA DANDALE

Palette Knife **Carving Knife**

Fish Knife

c)

Digitally signed by AKSHAY KRISHNA DANDALE Date: 2023.07.15 11:31:48 +05'30'



Shri Balasaheb Tirpude College of Hotel Management and Catering Technology, Nagpur **Evaluation Form**



		1 NA - I - I	
20000000000000000000000000000000000000	Ва	akery Workshop	Max Marks: 20
Time: 30mins	or and a second second second		- 1 01
	tions are compulsory. tions carry equal marks	Name: mayun	Daganand Chou
	nt for correct answer on the	V	
O1) Name the o	ven used for preparing bal	kery products during the workshop?	(1)
Q1/ Nume the s			(-15)
a) Convent	tional Oven		(0)
b) Micro w	vave Oven	£.	
c) Infrared	d Oven		
d) Convect	ion Oven		
1200 977 9	1	d to make Nankhatai?	
Q2) which meth	nod of preparation was use	ed to make Nankhatan	
a) Creami	ng method		
100	g method	(2)	
	method	9	
	ne method		
1.53	l	5 5 6 6	
Q3) At what ter	mperature, the vanilla spor	nge is baked?	
a) 160° Ce	deine		
b) 140° C	-555570000		
c) 180° C	Terresoner .	(5)	
d) 200° Ce	The state of the s		
a) 200 Ce	isius		
Q4) Name the	fat used for preparing fruit	cake during the workshop?	
72 V21 72 12 12 12 12 12 12 12 12 12 12 12 12 12			
a) Amul B	previously.		
-8 0.0	Margarine	1	
c) White			
d) Lard Fa	at		
O5) Write dow	n the correct sequence for	making fruit cake or pound cake	
3,70240			
	ugar + essence +eggs +R.Flo	Section 1 and 5	
1.52	eggs +sugar +R.Flour + esse	V	
The state of the s	ugar +eggs +R.Flour + esser		
d) sugar -	+eggs +R.Flour + essence +	nuts + Fat	
OE) which turn	e of knife is used for icing t	he cake?	
Qoj wnich typ	e of killie is used for fellig to	ne cane,	

a) All-purpose knife Palette Knife b)

Carving Knife c)

Fish Knife



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AKSHAY KRISHNA Digitally signed by AKSHAY KRISHNA DANDALE Date: 2023.07.15 11:32:11 +05'30'



Shri Balasaheb Tirpude College of Hotel Management and Catering Technology, Nagpur **Evaluation Form** Max Marks: 20 Romi G. Shaku **Bakery Workshop**



Time: 30mins

Note: 1 All questions are compulsory.

2 All questions carry equal marks

3 Click right for correct answer on the given box.

Q1) Name the oven used for preparing bakery products during the workshop?

a)	Conventional Oven	
b)	Micro wave Oven	E
c)	Infrared Oven	()
d)	Convection Oven	

Q2) which method of preparation was used to make Nankhatai?

a)	Creaming method		
b)	Rubbing method		(1)
c)	Sponge method	[]	
d)	All in one method	l- management	
		lane and	

Q3) At what temperature, the vanilla sponge is baked?

a)	160 ⁰ Celsius	
b)	140° Celsius	1
c)	180° Celsius	1
d)	200° Celsius	1

Q4) Name the fat used for preparing fruit cake during the workshop?

a) Amul Butter	harries and
b) Cake Margarine	
c) White Butter	1
d) Lard Fat	

Q5) Write down the correct sequence for making fruit cake or pound cake

a)	Fat + sugar + essence +eggs +R.Flour + nuts	
b)	Fat + eggs +sugar +R.Flour + essence + nuts	1/
c)	Fat + sugar +eggs +R.Flour + essence + nuts	1
d)	sugar +eggs +R.Flour + essence + nuts + Fat	

Q6) which type of knife is used for icing the cake?

All-purpose knife		
Palette Knife	1	
Carving Knife		(3
Fish Knife		
	Palette Knife Carving Knife	Palette Knife Carving Knife

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Shri Balasaheb Tirpude College of Hotel Management and Catering Technology, Nagpur Evaluation Form Bakery Workshop



Sohel Kayum Ansar

Max Marks: 20

	All questions are co	55 AT	995550 (4) - 995590 (4) 50559 (4) 50559 (4) 50559 (4)		
	All questions carry e				
	Click right for correct			e 99	
Q1) Na	me the oven used fo	r preparing bake	ery products du	ring the v	vorkshop?
a) b)	Conventional Oven Micro wave Oven				
c)	Infrared Oven		¥		
	Convection Oven		4		
-/					
Q2) wł	nich method of prepa	ration was used	to make Nankl	natai?	
-1	Crosming mothed	10			
a)	Creaming method				
b)	Rubbing method		(
c)	Sponge method				
d)	All in one method				
Q3) At	Q3) At what temperature, the vanilla sponge is baked?				
a)	160° Celsius	4			
b)	140° Celsius	V	~ /		
c)	180° Celsius		1		
d)	200° Celsius				
Q4) Na	ame the fat used for	preparing fruit c	ake during the	workshop	?
a)	Amul Butter				
b)	Cake Margarine		a	1	
c)	White Butter	(*)	1)	
d)	Lard Fat				
uj	Laiu rat				
Q5) W	rite down the correc	t sequence for n	naking fruit cak	or poun	d cake
a)	Fat + sugar + essen	ce +eggs +R.Flou	r + nuts		
b)	Fat + eggs +sugar	+R.Flour + essen	ce + nuts		
c)	Fat + sugar +eggs +	R.Flour + essenc	e + nuts		6
d)	sugar +eggs +R.Flo	ur + essence + nu	ıts + Fat		(3)
Q6) w	hich type of knife is u	used for icing the	cake?	<u></u> j	
-1	All-purpose knife				
a)	The same of the sa				
b)	Palette Knife		(4)		
c)	Carving Knife				
d)	Fish Knife				

AKSHAY KRISHNA DANDALE Digitally signed by AKSHAY KRISHNA DANDALE Date: 2023.07.15 11:40:17 +05'30'



Sheaddha. Manoz. Galpayle Shri Balasaheb Tirpude College of Hotel Management and Catering Technology, Nagpur

Evaluation Form

	Lvaluation i o
	Bakery Worksh
Time: 30mins	

Note: 1 All questions are compulsory. 2 All questions carry equal marks

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		t answer on the given box.	s during the work	rchon?	
Q1) Na	ime the oven used to	r preparing bakery product	s during the work	shop:	
a)	Conventional Oven				
b)	Micro wave Oven		*		
c)	Infrared Oven	1			
d)	Convection Oven				
Q2) w	nich method of prepa	aration was used to make N	ankhatai?		
a)	Creaming method				
b)	Rubbing method				
c)	Sponge method		()		
d)	All in one method				
۷,	7.11.111.011.011.011.01	STREET, ST.			
Q3) A1	what temperature,	the vanilla sponge is baked?	?		
a)	160 ⁰ Celsius				
b)	140° Celsius				
c)	180 ⁰ Celsius		(\mathcal{V})		
d)	200° Celsius				
Q4) N	ame the fat used for	preparing fruit cake during	the workshop?		
a)	Amul Butter				
b)	Cake Margarine		()		
c)	White Butter		(3)		
d)	Lard Fat				
Q5) W	rite down the correc	t sequence for making fruit	cake or pound ca	ake	
a)	Fat + sugar + essen	ce +eggs +R.Flour + nuts			
b)	Fat + eggs +sugar	+R.Flour + essence + nuts			
c)	Fat + sugar +eggs +	R.Flour + essence + nuts	-	(() .	Λ
d)	sugar +eggs +R.Flo	ur + essence + nuts + Fat			13 3 300
Q6) w	hich type of knife is	used for icing the cake?			. A

a)	All-purpose knife	
b)	Palette Knife	
c)	Carving Knife	

Fish Knife





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Max Marks: 20



Evaluation Form

Moundle monan datati

Bakery Workshop Max Marks: 20 Time: 30mins

Note: 1 All questions are compulsory.

Carving Knife

Fish Knife

c)

2 All questions carry equal marks

3	Click right for correct	t answer on the given box.		
		r preparing bakery produc		nop?
a) b) c)	Conventional Oven Micro wave Oven Infrared Oven Convection Oven	Y X		
Q2) wh	ich method of prepa	ration was used to make N	Vankhatai?	
a) b) c) d)	Creaming method Rubbing method Sponge method All in one method			
Q3) At	what temperature, t	he vanilla sponge is baked	?	
a) b) c) d)	160° Celsius 140° Celsius 180° Celsius 200° Celsius		2)	
Q4) Na	me the fat used for p	oreparing fruit cake during	the workshop?	
a) b) c) d)	Amul Butter Cake Margarine White Butter Lard Fat		3	
Q5) W	rite down the correct	sequence for making frui	t cake or pound cake	9
a) b) c) d)	Fat + eggs +sugar + Fat + sugar +eggs +f	ce +eggs +R.Flour + nuts +R.Flour + essence + nuts R.Flour + essence + nuts ar + essence + nuts + Fat		4
Q6) wl	hich type of knife is u	sed for icing the cake?		
a) b)	All-purpose knife Palette Knife			

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AKSHAY KRISHNA Digitally signed by AKSHAY KRISHNA DANDALE DANDALE Date: 2023.07.15 11:40:57





Max Marks: 20

HARSHALY.Wankhede

Bakery Workshop	
Time: 30mins	
Note: 1 All questions are compulsory.	
2 All questions carry equal marks	
3 Click right for correct answer on the given box.	
Q1) Name the oven used for preparing bakery products during the wo	rksnop?
a) Conventional Oven	
b) Micro wave Oven	
c) Infrared Oven	
d) Convection Oven	
Q2) which method of preparation was used to make Nankhatai?	
) Commission would be a	
a) Creaming method	
b) Rubbing method	
c) Sponge method	
d) All in one method	
Q3) At what temperature, the vanilla sponge is baked?	
a) 160° Celsius	
b) 140° Celsius	
c) 180° Celsius	
d) 200 ⁰ Celsius	
Q4) Name the fat used for preparing fruit cake during the workshop?	
a) Amul Butter	
b) Cake Margarine	
c) White Butter	
d) Lard Fat	
Q5) Write down the correct sequence for making fruit cake or pound	ake
a) Fat + sugar + essence +eggs +R.Flour + nuts	
b) Fat + eggs +sugar +R.Flour + essence + nuts	
NAME OF THE PARTY	1
c) Fat + sugar +eggs +R.Flour + essence + nuts	X

Q6) which type of knife is used for icing the cake?

a) All-purpose knife Palette Knife Carving Knife Fish Knife

d)

AKSHAY KRISHNA Digitally signed by AKSHAY KRISHNA DANDALE **DANDALE**

Date: 2023.07.15 11:42:14 +05'30'





Max Marks: 20

Brahul Vinod Dahake

	Bakery Workshop						
Time: 30	mins						
Note: 1 All questions are compulsory.							
	2 All questions carry equal marks						
	lick right for correct answer on the given box.	 2					
Q1) Nan	ne the oven used for preparing bakery products during the worksho	þ:					
a) (Conventional Oven						
2.5	Micro wave Oven						
100	Infrared Oven						
	Convection Oven						
\(\omega_1\).	Solitection of the						
Q2) whi	ch method of preparation was used to make Nankhatai?						
	Creaming method						
	Rubbing method						
-5/5#1/A	Sponge method						
d)	All in one method						
O3) At v	what temperature, the vanilla sponge is baked?						
Q3/ At .	what temperature, and temperature,						
a)	160° Celsius						
b)	140° Celsius						
c)	180 ^o Celsius						
d)	200° Celsius						
Q4) Nar	me the fat used for preparing fruit cake during the workshop?						
a)	Amul Butter						
b)	Cake Margarine						
90-90350	White Butter						
d)	Lard Fat						
uj	Laid Fat						
Q5) Wr	ite down the correct sequence for making fruit cake or pound cake						
20 (0)							
a)	Fat + sugar + essence +eggs +R.Flour + nuts						
b)	Fat + eggs +sugar +R.Flour + essence + nuts	1					
c)	Fat + sugar +eggs +R.Flour + essence + nuts	X					
d)	sugar +eggs +R.Flour + essence + nuts + Fat	1					
05)	ish home of limits is used for ising the cake?						
Q6) wh	ich type of knife is used for icing the cake?						
a)	All-purpose knife						
b)	Palette Knife						
c)	Carving Knife						

d) Fish Knife

SHRI BALASAHEB TIRPUDE COLLEGE OF HMCT,

APPROVED BY ALL INDIA COUNCIL OF TECHNICAL EDUCATION FAITE. NEW BELH! AND DIRECTORATE OF TECHNICAL EDUCATION (D.F. CIVIL LINES, NAGPUR-01

CERTIFICATE OF PARTICIPATION

This certificate is proudly presented to

for successfully completing 3 days Bakery Workshop from April 11 to 13, 2023

From Government Industrial Training Institute (ITI), Hingana, Nagpur

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13. Karment.

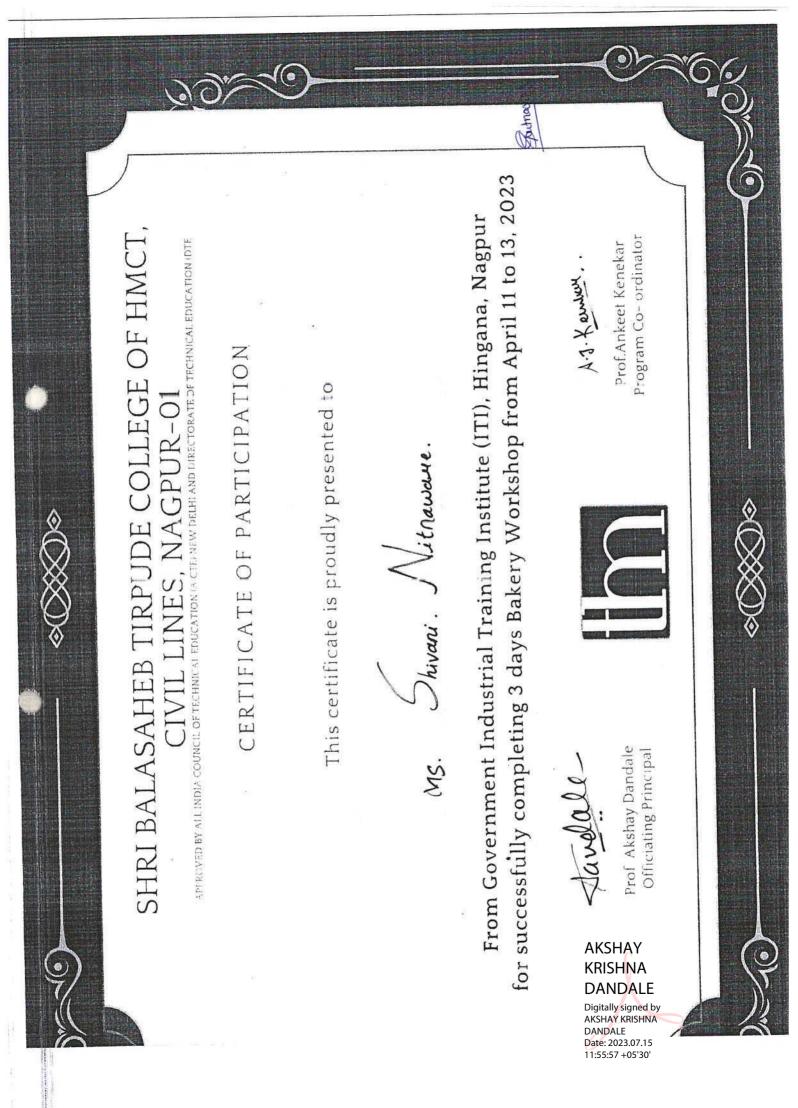
Scrary R. R. Man Jak

Program Co- ordinator Prof.Ankeet Kenekar

> Prof. Akshay Dandale Officiating Principal

AKSHAY KRISHNA DANDALE

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SHRI BALASAHEB TIRPUDE COLLEGE OF HMCT, APPROVED BY ALL INDIA COUNCIL OF TECHNICAL EDUCATION (AICTE) NEW DELBEAND LIRECTORATE OF TECHNICAL EDUCATION (DTF CIVIL LINES, NAGPUR-01

CERTIFICATE OF PARTICIPATION

This certificate is proudly presented to

Shital. Nanadalal. Newane.

for successfully completing 3 days Bakery Workshop from April 11 to 13, 2023 From Government Industrial Training Institute (ITI), Hingana, Nagpur

Javolale

Prof. Akshay Dandale Officiating Principal

Digitally signed by AKSHAY KRISHNA DANDALE Date: 2023.07.15

J.J. Konshuss.

Program Co- ordinator Prof. Ankeet Kenekar











SHRI BALASAHEB TIRPUDE COLLEGE OF HMCT, APPROVED BY ALL INDIA COUNCIL OF TECHNICAL EDUCATION (ALCTE) NEW DELHI AND DIRECTORATE OF TECHNICAL EDUCATION ID IT CIVIL LINES, NAGPUR-01

CERTIFICATE OF PARTICIPATION

This certificate is proudly presented to

Ms. Samiksha. Survesh. Tajbhiye.

for successfully completing 3 days Bakery Workshop from April 11 to 13, 2023 From Government Industrial Training Institute (ITI), Hingana, Nagpur

A.J. Kendury ..

52/4/61

Prof.Ankeet Kenekar Program Co- ordinator

AKSHAY KRISHNA DANDAL

Prof. Akshay Dandale Officiating Principal

> Digitally signed by AKSHAY KRISHNA DANDALE Date: 2023.07.15





APPROVED BY ALL TRIDIA COUNCIL OF TECHNICAL EDUCATION (AICTE) NEW DELHLAND DIRECTORATE OF TECHNICAL EDUCATION (DTE

CERTIFICATE OF PARTICIPATION.

This certificate is proudly presented to

for successfully completing 3 days Bakery Workshop from April 11 to 13, 2023 From Government Industrial Training Institute (ITI), Hingana, Nagpur

Prof. Akshay Dandale Officiating Principal

A.J. Kannow -- Rehall.

Program Co-ordinator 4-2023 Prof.Ankeet Kenekar





APPROVED BY ALL INDIA COUNCIL OF TECHNICAL EDUCATION (A CITE) NEW DELFLAND DIRECTORATE OF TECHNICAL EDUCATION (DIE

CERTIFICATE OF PARTICIPATION

This certificate is proudly presented to

Chandani Gyani Yadav

for successfully completing 3 days Bakery Workshop from April 11 to 13, 2023 From Government Industrial Training Institute (ITI), Hingana, Nagpur

Prof. Akshay Dandale Officiating Principal

Digitally signed by AKSHAY KRISHNA DANDALE

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13/04/23

Lhanaha

Program Co-ordinator Prof.Ankeet Kenekar







APPROVED BY ALL INDIA COUNCE, OF TECHNICAL EDUCATION (AICTE) NEW DELHI AND DIRECTORATE OF TECHNICAL EDUCATION (DTE

CERTIFICATE OF PARTICIPATION

This certificate is proudly presented to

Ms. Hemlata Bhimmas Sondakke.

for successfully completing 3 days Bakery Workshop from April 11 to 13, 2023 From Government Industrial Training Institute (ITI), Hingana, Nagpur

²rof. Akshay Dandale Officiating Principal

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Date: 2023.07

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1.7. Kenehur ..

Hemlaya

Program Co- ordinator Prof.Ankeet Kenekar









SHRI BALASAHEB TIRPUDE COLLEGE OF HMCT, APPROVED BY ALL UNDIA COUNCIL OF TECHNICAL EDUCATION (AICTE) NEW, DELHI A 4D DIRECTORATE OF TECHNICAL FDUCATION IDTE **IVIL LINES, NAGPUR-01**

CERTIFICATE OF PARTICIPATION.

This certificate is proudly presented to

Shuaddha. Manoj. Gadpayale.

for successfully completing 3 days Bakery Workshop from April 11 to 13, 2023 From Government Industrial Training Institute (ITI), Hingana, Nagpur

Landale

Prof. Akshay Dandale Officiating Principal

1.7. Kandram .. S. M. Wodpayle 15/04/2023

Program Co- ordinator Prof.Ankeet Kenekar







CERTIFICATE OF PARTICIPATION

This certificate is proudly presented to

for successfully completing 3 days Bakery Workshop from April 11 to 13, 2023 From Government Industrial Training Institute (ITI), Hingana, Nagpur 1. J. Kentery.

Prof.Ankeet Kenekar

Program Co- ordinator 13/4/123

AKSHAY KRISHNA DANDALE

Prof. Akshay Dandale Officiating Principal

krishna Dandale Date: 2023.07.15 12:02:31 +05'30'

SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NAGPUR

THIS CERTIFICATE PROUDLY PRESENTED TO

Thethi.

has participated in Motivating Students for the real-life experiences outreach students from Government Industrial Training Institute (ITI) Hingna, Nagpur. from four year degree course in Bachelor of Hotel Management & Catering Technology by working in 3 days Bakery Workshop in making of cookies, cakes and breads for A semester

A GANTAR FDUCATION SOCIETY'S

PROF. AKSHAY DANDALE OFFICIATING PRINCIPAL KRISHN

A DANDA

AKSHAY KRISHNA DANDALE Date:

12:03:00 +05'30'



SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT AND CATERING **FECHNOLOGY, NAGPUR**

THIS CERTIFICATE PROUDLY PRESENTED TO

has participated in Motivating Students for the real-life experiences outreach students from Government Industrial Training Institute (ITI) Hingna, Nagpur. from four year degree course in Bachelor of Hotel Management & Catering Technology by working in 3 days Bakery Workshop in making of cookies, cakes and breads for 1 semester





PROF. AKSHAY DANDALE OFFICIATING PRINCIPAL

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AKSHAY Digitally signed by AKSHAY A DANDA DANDALE Date: 2023.07.15

SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NAGPUR

THIS CERTIFICATE PROUDLY PRESENTED TO

Delkhode

has participated in Motivating Students for the real-life experiences outreach students from Government Industrial Training Institute (ITI) Hingna, Nagpur. from four year degree course in Bachelor of Hotel Management & Catering Technology by working in 3 days Bakery Workshop in making of cookies, cakes and breads for semester





PROF. AKSHAY DANDALE

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SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NAGPUR

THIS CERTIFICATE PROUDLY PRESENTED TO

evashree

_has participated in Motivating Students for the real-life experiences outreach students from Government Industrial Training Institute (ITI) Hingna, Nagpur. from four year degree course in Bachelor of Hotel Management & Catering Technology by working in 3 days Bakery Workshop in making of cookies, cakes and breads for semester

PROF. AKSHAY DANDALE



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KRISHNA DANDALE

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CERTIFICATE OF PARTICIPATION

APPROVED BY ALL INDIA COUNCIL OF TECHNICAL EDUCATION (AICTE) NEW BELHI AND DIRECTORATE OF TECHNICAL EDUCATION (DTE

This certificate is proudly presented to

for successfully completing 3 days Bakery Workshop from April 11 to 13, 2023 From Government Industrial Training Institute (ITI), Hingana, Nagpur

Prof. Akshay Dandale Officiating Principal

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Date: 2023.07.15
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A.J. Kemmy

Program Co- ordinator Prof.Ankeet Kenekar

3-04-2023









Feedback Form

Daliani	Wantcha	-
Dakery	Workshop	IJ

Date: 13/04/2023

Name of the student: Shivani G. Nithawa	me.
Email Id: Shivaninitnaware of @ gmail-com	
Mobile Number: 770 9000334	
Program/ Course Name: Food and Vegetables proc	essinge

Please Circle a number to Rate (Where 1 = Poor, 2 = Average 3 = Good 4 = Very Good 5 = Excellent)

Sr.NO	Criteria	Rating Scale				
1	Availability of Ingredients	1	2	3	4	15
2	Duration of workshop	1	2	3	4	5
3	Sufficient t Work space	1	2	3	4	5
4	Content of Workshop (Menu/products)	1	2	3	4	5
5	Instructor was good communicator	1	7	3	4	5
6	Hygiene , Cleanliness and sanitation	1	2	3	4	5
7	Will recommed workshop to others	1	2	3	4	15

-	
-	911

Signature of the students

AKSHAY KRISHNA DANDALE Digitally signed by AKSHAY KRISHNA DANDALE Date: 2023.07.15 12:05:31 +05'30'







Feedback Form

		- POT \$1000 TO -	
Bakery	Work	chon	۱
Danciy	ALOIL	SHOP	,

Date: 13/04/2023

Name of the student: Sahara, Kumre	
mail Id: Saharakumre 6 Zmail.com	
Mobile Number: 8788224010	=
rogram/ Course Name: food and Vegetables processing	e

Please Circle a number to Rate (Where 1 = Poor, 2 = Average 3 = Good 4 = Very Good 5 = Excellent)

Sr.NO	Criteria	Rating Scale				
1	Availability of Ingredients	1	2	3	4	5
2	Duration of workshop	1	2	3	4	5
3	Sufficient t Work space	1	2	3	4	5
4	Content of Workshop (Menu/products)	1	2	3	4	5
5	Instructor was good communicator	1	2	3	4	5
6	Hygiene , Cleanliness and sanitation	1	2	3	4	5
7	Will recommed workshop to others	1	2	3	4	5

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Signature of the students

AKSHAY KRISHNA DANDALE Digitally signed by AKSHAY KRISHNA DANDALE Date: 2023.07.15 12:06:33 +05'30'





Feedback Form

Bakery Workshop

Date:	13/0	4/20	123
Date.	13/0	714	140

Name of the student: KUNAL MITARAM CHANNE
Email Id: kunalchanne 123@gmail· Com
Mobile Number: 9923890688
Program/ Course Name: Fruit and regetables Processing.

Please Circle a number to Rate (Where 1 = Poor, 2 = Average 3 = Good 4 = Very Good 5 = Excellent)

Sr.NO	Criteria	Rating Scale				
1	Availability of Ingredients	1	2	3	4	5
2	Duration of workshop	1	2	3	4	5
3	Sufficient t Work space	1	2	3	4	5
4	Content of Workshop (Menu/products)	1	2	3	4	-5
5	Instructor was good communicator	1	2	3	4	5
6	Hygiene , Cleanliness and sanitation	1	2	3	4	_5_
7	Will recommed workshop to others	1	2	3	4	_5

Overall experience/suggestions:

Signature of the students

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AKSHAY KRISHNA Digitally signed by AKSHAY KRISHNA DANDALE Date: 2023.07.15 12:07:04 +05'30'





Feedback Form

Bakery Workshop

Date: 13/04/2023

Name of the student: Chandani Gyani Yadav
Email Id: Cy 417288 @ amail Com
Mobile Number: 42 +60 6 +48 2
Program/ Course Name: Frouit and vegetable procesing

Please Circle a number to Rate (Where 1 = Poor, 2 = Average 3 = Good 4 = Very Good 5 = Excellent)

Sr.NO	Criteria	Rating Scale				
1	Availability of Ingredients	1	2	3	4	5
2	Duration of workshop	1	2	3	4	5
3	Sufficient t Work space	1	2	3	4	5
4	Content of Workshop (Menu/products)	1	2	3	4	5
5	Instructor was good communicator	1	2	3	4	5
6	Hygiene , Cleanliness and sanitation	1	2	3	4	5
7	Will recommed workshop to others	1	2	3	4	5

Overall experience/suggestions:

and there should we more such appetetunities.

Signature of the students

AKSHAY KRISHNA DANDALE

Digitally signed by AKSHAY KRISHNA DANDALE Date: 2023.07.15 12:07:45 +05'30'





Feedback Form

Bakery Workshop

Date: 13/04/2023

Name of the student: 5hejal shestmas Patil	
Email Id: Patil shejal 7/10 gmail. Com	
Mobile Number: 8605890145	
Program/ Course Name: Foult and vegetable Procesing	

Please Circle a number to Rate (Where 1 = Poor, 2 = Average 3 = Good 4 = Very Good 5 = Excellent)

Sr.NO	Criteria	Rating Scale					Criteria Rati	ating Scale		
1	Availability of Ingredients	1	2	3	4	5				
2	Duration of workshop	1	2	3	4	5				
3	Sufficient t Work space	1:3	2	3	4	5,				
4	Content of Workshop (Menu/products)	1	2	3	4	5				
5	Instructor was good communicator	1	2	3	4	5				
6	Hygiene , Cleanliness and sanitation	1	2	3	4	5.				
7	Will recommed workshop to others	1	2	3	4	5				

Overall experience/suggestions:

my over all experience was emanaxing and there should we mor such opposet unities.

Signature of the students

AKSHAY KRISHNA DANDALE Digitally signed by AKSHAY KRISHNA DANDALE Date: 2023.07.15 12:08:16 +05'30'





Feedback Form

Bakery Workshop

Date: 13/04/2023

Name of the student: Laxmi Santosh Yadav
Email Id: laxmiyadav8380a) gmail. Com
Mobile Number: 9376752655
Program/ Course Name: Face and Veg. PROC.

Please Circle a number to Rate (Where 1 = Poor, 2 = Average 3 = Good 4 = Very Good 5 = Excellent)

Sr.NO	Criteria	Rating Scale					
1	Availability of Ingredients	1	2	3	4	5	
2	Duration of workshop	1	2	3	4	5	
3	Sufficient t Work space	1	2	3	4	5	
4	Content of Workshop (Menu/products)	1	2	3	4	5	
5	Instructor was good communicator	1	2	3	4	5	
6	Hygiene , Cleanliness and sanitation	1	2	3	4	5	
7	Will recommed workshop to others	1	2	3	4	5	

Overall experience/suggestions:

My our all experience was amazing and there should we

Signature of the students Joanna yaddan AKSHAY KRISHNA KRISHNA DANDALE Date: 2023.07.15 12:08:49

Digitally signed by AKSHAY







Feedback Form

Bakery Workshop					
	Dale	17	Vani	.ab.	·n

Date: 13/04/2023

Name of the student: Mansi . S. Sharima
Email Id: Mansi Shaym 9049 @ 3 mail. Com
Mobile Number: <u>7517635165</u>
Program/ Course Name: Fruit & vegetable Procesing

Please Circle a number to Rate (Where 1 = Poor, 2 = Average 3 = Good 4 = Very Good 5 = Excellent)

Sr.NO	Criteria	Rating Scale				
1	Availability of Ingredients	1	2	3	4	√ V
2	Duration of workshop	1	2	3	4	5
3	Sufficient t Work space	1	2	3	4	5
4	Content of Workshop (Menu/products)	1	2	3	4	5
5	Instructor was good communicator	1	2	3	4	5
6	Hygiene , Cleanliness and sanitation	1	2	3	4	5
7	Will recommed workshop to others	1	2	3	4	5

Overall experience/suggestions:

Signature of the students

AKSHAY KRISHNA
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KRISHNA DANDALE
Date: 2023.07.15 12:09:22 +05'30'

YUGANIAR EDUCATION SOCIETY'S



SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

(Approved by AICTE, New Delhi, Govt. of India, Govt. of Maharashtra & RTM Nagpur University, Nagpur)

1, Shri Balasaheb Tirpude Marg, Civil Lines, Sadar, Nagpur - 440 001
Phone: (O) +91 712 2550695 Fax: +91 712 2550695
Email: tirpudehmct@gmail.com, Visit us at www.tirpudehmct.ac.in

AICTE Permanent Institute Id : 1-14318331 ♦ DTE Institute Code : HM4219 ♦ RTM NU College Code - 007 AISHE Code : C-18976

Date: 16/01/2020

To,

The Principal,

Shri Balasaheb Tirpude College of

Hotel Management and Catering Technology,

Nagpur.

Subject: Submission of report on 'Barbeque Cooking Workshop' held on 12th January, 2020 at College Campus, for the Academic Year 2019-2020 between 16.00hrs -22.00hrs.

Respected Sir,

I undersigned, submit the report on 'Barbeque Cooking Workshop' held on 12th January, 2020 at College Campus, for the Academic Year 2019-2020 between 16,00hrs - 22,00hrs.

Kindly acknowledge the receipt & oblige.

Thanking you,

Yours Faithfully,

A) Kendan.
Event Co-Ordinator

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OFFICIATING PRINCIPAL
Sitri Balasaheb Tirpude
College of Hotel Management
& Catering Technology, Nagpur

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&

Dainik Bhaskar Presents

Barbeque Cooking Workshop

Name of Event/ Activity- Barbeque Cooking Workshop

Name of Event organizer and Chef: Shashikant Dahikar

Name of event coordinator - Ms. Shubhangi & Ms Shweta Kurhekar

Name of event coordinator faculty - Mr. Ankeet kenekar

Date of Event -12/01/2020

Time of Event- 04pm to 10 pm

Number of Participants - 100

Number of Students supported Activity: 40

Venue for event – Shri Balasaheb Tirpude College of HMCT.

Achievement:

- 1) The college was responsible for providing unique experience to the young budding chef of the college.
- 2) The college received a nice response from the participants who enrolled themselves for the activity.
- 3) The workshop was divided into two parts
 - a) Marination Kitcken (Veg & Non Veg)
 - b) Live Barbeque
- 4) Marination Kitcken: The students were responsible for setting up table in which every participant received a mise en tray spices, skewers, basting brushes etc. The students understand basic set which is required for such events.
- 5) The students guided the participants during the activity for marination, Skewering and how to use Barbeque safely.
- 6) The Students Received a huge Appreciation from the Participants.

ANKEET KENEKAR

Assistant Professor Shri Balasahab Tirpude College of Hotel Managament & Catering Tochnology, Nagpur OFFICIATING PRINCIPAL
Shri Balasaheb Tirpude

College of Hotel Management & Catering Technology, Nagpur AKSHAY Digitally signed by AKSHAY KRISHNA DANDALE Date: 2023.07.11 102.33 +05'30' Civil Lines & Colon Ragpur.











J. J. Kenday

ANKEET KENEKAR

Assistant Professor Shri Balasahab Tirpurio College of Hotel Management & Cataring Technology Nagpur Aarley

OFFICIATING PRINCIPAL

Shri Balasaheb Tirpude College of Hotel Management & Catering Technology, Nagpur AKSHAY KRISHNA Digitally signed by AKSHAY KRISHNA DANDALE Date: 2023.07.11 10:27:02 +05'30'



YUGANTAR EDUCATION SOCIETY'S



SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

(Approved by AICTE, New Delhi, Govt. of India, Govt. of Maharashtra & RTM Nagpur University, Nagpur)

1, Shri Balasaheb Tirpude Marg, Civil Lines, Sadar, Nagpur - 440 001 Phone: (O) +91 712 2550695 Fax: +91 712 2550695 Email: tirpudehmct@gmail.com, Visit us at www.tirpudehmct.ac.in

AICTE Permanent Institute Id: 1-14318331 * DTE Institute Code: HM4219 * RTM NU College Code - 007 AISHE Code: C-18976

Date: 18/06/2020

To,

The Principal,

Shri Balasaheb Tirpude College of

Hotel Management and Catering Technology,

Nagpur.

Subject: Submission of report on 'Moder Garnishes and Plate Presentation from Agar Agar-Demonstration' held on 17th June, 2020 at College Campus, for the Academic Year 2019-2020 between 11.00hrs -13.30hrs.

Respected Sir,

I undersigned, submit the report on 'Moder Garnishes and Plate Presentation from Agar Agar- Demonstration' held on 17th June, 2020 at College Campus, for the Academic Year 2019-2020 between 11.00hrs -13.30hrs.

Kindly acknowledge the receipt & oblige.

Thanking you,

Yours Faithfully,

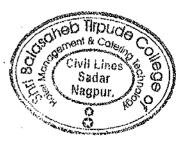
Event Co-Ordinator

Ly-Kunles.

ankeet kenekar

OFFICIATING PRINCIPAL

Shri Balasaheb Tirpude College of Hotel Management & Catering Technology, Nagpur AKSHAY KRISHNA DANDALE Digitally signed by AKSHAY KRISHNA DANDALE Date: 2023.07.11 10:30:45 +05'30'



Demonstration on Modern Garnishes and Plate Presentation prepared from Agar Agar

Name of Event/ Activity- Demonstration on Modern Garnishes and Plate Presentation prepared from Agar Agar

Name of Person conducted Demonstration: Chef Dilip Singh Deora CDP in Piano Cruise line.

Name of Event Co-Ordinator faculty - Mr. Ankeet kenekar

Date of Event -17/06/2020

Time of Event- 11. 00a.m to 1.30pm

Number of Students Participated – 51

Venue for Event - College Premises

Type of event/ Activity – Agar Agar and its related products.

Achievement:

- 1) The Chef has introduced the Students with Agar Agar and its uses.
- 2) The students understand the uses of Agar agar, product making, temperature control and its garnish.
- 3) Usage of syringe for making Spaghetti was new for the Students.
- 4) Usage of microwave for making Black Olive powder was amazing experience for them.

OFFICIATING PRINCIPAL Shri Balasaheb Tirpude College of Hotel Management & Catering Technology, Nagpur AKSHAY

KRISHNA

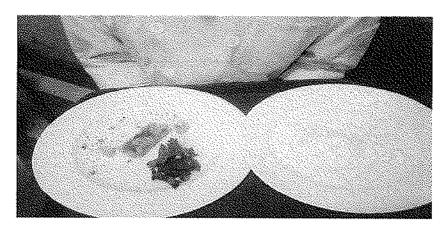
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Date: 2023.07.11 10:31:09

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Spaghetti & Transpaent sheet made from Agar Agar with the filling of lime jelly ,Black olive powder and finished with Gel quenelles.



Powder made from Black Olives, jelliy made from Sweet lime and gel made from Water Chesnut

1. Kenhall.

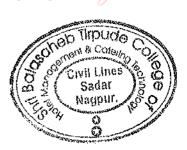
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Assistant Professor Shri Balasahab Tirpude College of Hotel Management & Catering Technology, Nagpur Aarlall

OFFICIATING PRINCIPAL

Shri Balasaheb Tirpude College of Hotel Management & Catering Technology, Nagpur AKSHAY KRISHNA DANDALE

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YUGANTAR EDUCATION SOCIETY'S



SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

(Approved by AICTE, New Delhi, Govt. of India, Govt. of Maharashtra & RTM Nagpur University, Nagpur)

1, Shri Balasaheb Tirpude Marg, Civil Lines, Sadar, Nagpur - 440 001 Phone: (O) +91 712 2550695 Fax: +91 712 2550695 Email: tirpudehmct@gmail.com, Visit us at www.tirpudehmct.ac.in

AICTE Permanent Institute Id: 1-14318331 ® DTE Institute Code: HM4219 ® RTM NU College Code - 007 AISHE Code: C-18976

Date: 03/07/2019

To,

The Principal,

Shri Balasaheb Tirpude College of

Hotel Management and Catering Technology,

Nagpur.

Subject: Submission of report on 'Demonstration of Lamb Carcass' dated on 1st July, 2019 at Quantity Kitchen for the Academic Year 2019-2020 between 10.00hrs -12.00hrs.

Respected Sir,

I undersigned, submit the report on 'Demonstration of Lamb Carcass' dated on 1st July, 2019 at Quantity Kitchen for the Academic Year 2019-2020 between 10,00hrs - 12.00hrs.

Kindly acknowledge the receipt & oblige.

Thanking you,

Yours Faithfully,

Event Co-Ordinator

Application of the control of the co

Event Co-Ordinator

Assistani 💯 Shri Balasan College of Hopel

OFFICIATING PRINCIPAL
Shri Balasaheb Tirpude
College of Hotel Management

& Catering Technology, Nagpur

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Demonstration on Lamb Carcass

Name of Event/ Activity- Demonstration on Lamb Carcass

Name of Person conducted Demonstration: Chef Atul Bansod, CDP of Butchery Department, Radisson Blu, Nagpur.

Name of event coordinator faculty - Mr. Ankeet kenekar & Mr. Yogesh Meshram

Date of Event -01/07/2019

Time of Event- 10 am to 12 pm

Number of Students Participated – 55

Venue for event - College Premises

Type of event/ Activity - Lamb Cuts (Wholesale and Retail Cuts)

Achievement:

- 1)The students were able to understand the basic cuts of lamb.
- 2)The students were involved in cutting of retail cuts.

3)Chef has given detail information about the lamb, its British and American cuts providing vernacular names of it.

Assistant Frotessor
Clot Calasation Timedo
College of Hotel Menegament
& Catering Technology Maguer

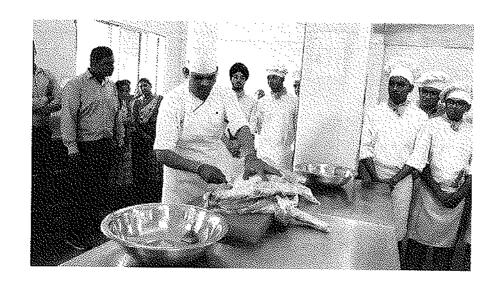
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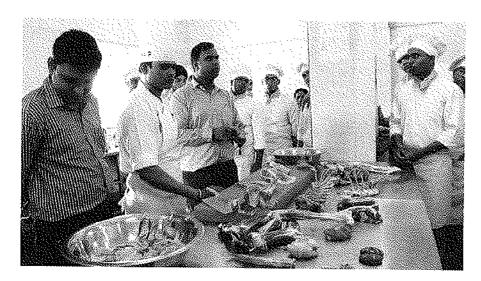
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ANKEET MENTER ACT Assistant Professor Shri Balasahab Tirpuds College of Hotel Management & Catering Technology, Nagpur

OFFICIATING PRINCIPAL
Shri Balasaheb Tirpude
College of Hotel Management
& Catoring Technology, Nagpur









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ANKEETKENEKAR

Assistant Professor
Shri Balasahab Tirpude
College of Hotel Management
& Catering Technology, Nagpur

AZMANA OFFICIATING PRINCIPAL

Shri Balasaheb Tirpude College of Hotel Management & Catering Technology, Nagpur





SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

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1, Shri Balasaheb Tirpude Marg, Civil Lines, Sadar, Nagpur - 440 001 Phone: (O) +91 712 2550695 Fax: +91 712 2550695 Email: tirpudehmct@gmail.com, Visit us at www.tirpudehmct.ac.in

AICTE Permanent Institute Id : 1-14318331 ● DTE Institute Code : HM4219 ● RTM NU College Code - 007 AISHE Code : C-18976

Date: 30/06/2023

To,

The Principal,
Shri Balasaheb Tirpude College of
Hotel Management and Catering Technology,
Nagpur.

Subject: Submission of report on 'Innkey Trailblazer Program' held on 26th and 27th, 2023 for the Academic Year 2022-23 at Training Restaurant from 11.00 to 15.00 hrs.

Respected Sir.

I undersigned, submit the report on 'Innkey Trailblazer Program' held on 26thand 27th, 2023 for the Academic Year 2022-23 at Training Restaurant from 11.00 to 15.00 hrs.

Kindly acknowledge the receipt & oblige

Thanking you,

Yours Faithfully,

Event Co-Ordinator

OFFICIATING PRINCIPAL Shri Balasaheb Tirpude College of Hotel Management

& Catering Technology, Nagpur

INNKEY TRAILBLAZER PROGRAM REPORT

To provide the knowledge about the software to students this year college had decided to give students an experience by conducting "INNKEY TRAILBLAZER PROGRAM" this was the two days session were conducted from 26th June 2023 to 27th June 2023 on Training Restaurant and Bar at 11.00AM to 03:00PM. This session was conducted for the students in order to enhance their all-round development.

The "INNKEY TRAILBLAZER PROGRAM" was organized by our college principal Mr. Akshay Dandale Sir and Ms. Neha Warkhade Assistant professor.

Mr. Avinash Chauhan explained with the presentation the different application of the software in front office department, he stated with the training on the basic commands. The session continues with the detail explanation of the software and hand on practice for the students throughout the session. The students also had to complete small exercises given at the session.

In all, 18 students of BHMCT-II semester attended the training session and all the students have successfully complete the given task by Mr. Avinash Chauhan sir.

Day: 1

10:30 AM: Registration of Students- The day started with the registration process for the participating students. This allowed the organizers to check-in and verify the attendance of the attendees.

11:00 AM: Welcoming of Mr. Avinash Mr. Avinash, a distinguished guest or speaker, was welcomed to the program. This moment marked the beginning of the formal proceedings.

11:10 AM: Welcome Speech-A welcome speech was delivered, presumably by a representative or organizer of the Innkey Trailblazers Program. The speech might have included an overview of the program, its objectives, and any important announcements.

11:11 AM - 1:30 PM: Training Session - The main training session of the day commenced after the welcome speech. This session likely focused on a specific topic or skill relevant to the program's goals. Participants would have had the opportunity to learn and gain practical knowledge during this timeframe.

1:31 PM - 2:00 PM: Lunch -A break was scheduled for participants to have lunch and refreshments. This period allowed attendees to network, interact with fellow participants, and recharge before the afternoon session.

2:01 PM - 3:00 PM: Post Lunch Training Session- The program continued after the lunch break with another training session. This session might have included additional learning modules, hands-on activities, or interactive discussions related to the program's theme.

Day: 2

10:30 AM - Registration of Students:- The program begins with the registration of students. Participants are required to check in and provide their necessary details to ensure smooth participation in the program.

11:00 AM – 1:30 PM - Training Session:- A comprehensive training session is scheduled for this time period. Participants will engage in interactive sessions, presentations, and workshops aimed at enhancing their skills and knowledge propagaticular area of focus.

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Shri Balasaheb Tirpude
College of Hotel Management

1:31 PM - 2:00 PM - Lunch: - A lunch break is scheduled to allow participants to refresh and recharge for the afternoon session. Attendees can enjoy a meal provided by the organizers or have the option to explore nearby dining options.

2:01 PM - 3:00 PM - Post Lunch Training Session: - Following lunch, the program continues with another training session. This session will further delve into the subject matter and provide additional opportunities for participants to learn and engage in practical activities.

3:01 PM - 3:10 PM - Vote of Thanks and Felicitation of Mr. Avinash: - Towards the end of the program, a brief ceremony is scheduled to express gratitude and appreciation. A vote of thanks will be given by Mr. Akshay Dandale to acknowledge the efforts of everyone involved in organizing the program. Additionally, there will be a special felicitation of Mr. Avinash, presumably for his contributions or achievements.

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College of Hotel Management
& Catering Technology, Nagpur





Innkey Trailblazers Program

Empowering the Next Generation of Hoteliers

Partnering with

Shri Balasaheb Tirpude College of Hotel Management and Catering Technology, Nagpur

- Hands-on Training with InnKey's Software Suite
- Industry Experts and Real-World Experience
- Joint Certificate from InnKey and Tripude College of Hotel Management

Join the Journey to Success in the

PROGRAM SCHEDULE

DATE: 26TH JUNE 2023 DAY: 1

TIME ACIVITIES

0:30 AM REGISTRATION OF STUDENTS

11:00 AM WELCOMING OF MR. AVINASH

11:10 AM WELCOME SPEECH

11:11 AM - 1:30 PM TRAINING SESSION

1:31 - 2:00 PM LUNCH

2:01 PM - 3:00 PM POST LUNCH TRAINING SESSION

DATE: 27TH JUNE 2023 DAY: 2

TIME ACIVITIES

©10:30 AM REGISTRATION OF STUDENTS

11:00 AM - 1:30 PM TRAINING SESSION

1:31 - 2:00 PM LUNCH

2:01 PM - 3:00 PM POST LUNCH TRAINING SESSION

3:01 PM- 3: 10 PM VOTE OF THANKS AND FELECITATION OF MR. AVINASH.

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OFFICIATING PRINCIPAL
Shri Balasaheb Tirpuo.
College of Hotel Management
& Catering Technology, Nagpur

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AICTE Permanent Institute Id : 1-14318331 ● DTE Institute Code : HM4219 ● RTM NU College Code - 007 AISHE Code : C-18976

Référence Number: SBT/HMCT/2023/TL/492

Date: 27/06/2023

To,

Avinash Chauhan

Team Lead, Customer Support PMS Expert,

Innkey PMS,

Subject: Thanks Letter.

Dear Sir,

On Behalf of Management, Staff and Students of this Institute I, the Undersigned would like to extend my sincere thanks for Providing two days Training sessions on "Innkey Trailblazers Program" and sharing your knowledge and expertise with our students.

I feel that the session were fruitful to the students and will help them in near future in developing software skills.

Looking ahead for a long and meaningful association.

Thanking You.

With warm regards,

Received P



AKSHAY DANDALE
OFFICIATING PRINCIPAL

M Gmail

Bhupendra Shinde <bshinde1989@gmail.com>

Fwd: Fw: InnKey <> Tripude College of Hotel Management, Nagpur

From: Akshay Dandale sprincipal@tirpudehmct.ac.in
Date: Mon, Jun 12, 2023 at 11:59 AM
Subject: Fwd: Fw: InnKey <> Tripude College of Hotel Management, Nagpur To: <tpotihm@gmail.com>

- Forwarded message From: Amar Shah <amar.shah@innkeypms.net>
Date: Mon, Jun 12, 2023 at 11:12 AM Subject: RE: Fw: InnKey <> Tripude College of Hotel Management, Nagpur To: Akshay Dandale <pri>principal@tirpudehmct.ac.in> Cc: Rohan Shah <rohanshah@innkeypms.net>

Dear Mr. Akshay Dandale.



Greetings! I hope you are doing well!

As discussed in the last call, we have created a dedicated demo environment to serve as a training ground for the students, allowing them to gain hands-on experience with PMS software.

We are pleased to extend an offer to send one of our experts to Tripude College of Hotel Management for a two-day visit. During this visit, our expert will provide comprehensive training equipping them with the necessary skills to utilize InnKey PMS effectively. This opportunity will enhance their understanding of hotel management technology and provide them with a crief training them. industry.

To proceed with the training, we kindly request you to confirm the preferred dates for the visit. Once we receive confirmation, we will make the necessary arrangements and coordinate ensure a productive and enriching training session.

In line with our commitment to supporting educational institutions, we would like to inform you that InnKey will not charge any fees for the setup, usage, or training associated with our P we kindly request Tripude College of Hotel Management to manage the travel, stay, and meal expenses for our visiting experts during their stay at the college.

Furthermore, we are working on a press release announcing our collaboration with Tripude College of Hotel Management. We believe this partnership will have a positive impact on both the hospitality industry as a whole. We will share the press release with you shortly for your review and approval.

We are eagerly looking forward to your response, confirming the dates for the visit, and commencing this exciting collaboration. Please do not hesitate to contact me directly if you have or require additional information.



Thank you once again for choosing InnKey as your preferred PMS partner. We are confident that our collaboration will contribute to the success and growth of Tripude College of Hotel I

Warm regards,

Amar Shah

From: Akshay Dandale <principal@tirpudehmct.ac.in> Sent: Wednesday, May 31, 2023 1:49 PM Denti: Vreditesday, May 01, 2020 1.49 F.M.
To: Amar Shah <amar.shah@innkeypms.net>
Cc: Rohan Shah <rohanshah@innkeypms.net>
Subject: Re: Fw: InnKey <> Tripude College of Hotel Management, Nagpur

Thanks, I will be there.

On Wed, 31 May 2023 at 12:52 PM, Amar Shah <amar.shah@iank

Hello Akshay Ji,

Good Day!

OFFICIATING PRINCIPAL

Shri Balasaheb Tirpude

College of Hotel Management

As discussed over phone, we can have a call today at 3:30 PM



Gmail - Fwd: Fw: InnKey <> Tripude College of Hotel Management, Nagpur

Please find the below meeting link for your reference.

https://leams.microsoft.com/l/meetup-join/19%3ameeting_YTViNDM1MzQtYjlmYS00ZTRkLTk0YmYtOGE5MWM3OTBjMDkw%40thread.v2/0?context=%7b%22Tid%22%3a%22ea1-7f04a81e9bac%22%2c%22Oid%22%3a%22691bea8a-a0a4-4aae-ba33-7ff5e7c59015%22%7d

Amar Shah

Sent from Mail for Windows 10

From: Akshay Dandale

From: Aksnay Dangale Sent: 28 May 2023 09:02 Subject: Re: Fw: InnKey <> Tripude College of Hotel Management, Nagpur

we are starting BSC HS III semester academic session from 1 June 2023. Please create PMS software accordingly

BSC HS	111	92	Jun-23
мнм	Ш	8	Jun-23
мнм	ı	20	Jul-23
внмст	٧	53	Jul-23
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BSC HS	v	75	Sep-23
вѕс нѕ	1-	120	Sep-23
TOTAL		511	

Thanking you,

Regards,

Akshay Dandale

Principal

+919850888084

Shri Balasaheh Tirpude College Of Hotel Management and catering Technology

1, Balasaheb Tirpude Marg, Civil Lines, Nagpur, Maharashtra State, India 440001

On Wed, May 10, 2023 at 2:55 PM Akshay Dandale <principal@tirpudehmct.ac.in> wrote:

I will be available at the scheduled time.

On Wed, May 10, 2023 at 2:54 PM Amar Shah <amar.shah@innkeypms.net> wrote:

Hi Akshay Ji,

Please find below meeting link for your reference.

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Best Regards

Amar Shah

OFFICIATING PRINCIPAL

Shri Balasaheb Tirpude College of Hotel Management

& Catering Technology, Nagpur

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From: Akshay Dandale <pri>sent: Modale, May 8, 2023 1:50:25 PM
To: Amar Shah <amar.shah@innkeypms.net>
Cc: Rohan Shah <rohanshah@innkeypms.net>
Subject: Re: Fw: InnKey <> Tripude College of Hotel Management, Nagpur

Yes, I will be available at that time.

On Mon, May 8, 2023 at 1:40 PM Amar Shah <amar.shah@innkeypms.net> wrote:

Hello Akshay Ji,

Good Day!

Can we schedule a call on Wednesday 4 PM?

Best Regards,

Amar Shah

Get Outlook for Android

From: Amar Shah <amar.shah@innkeypms.net> Sent: Sunday, May 7, 2023, 11:03 PM
To: Rohan Shah <rohanshah@innkeypms.net> Subject: Fw: Fw: InnKey <> Tripude College of Hotel Management, Nagpur

Hi Rohan,

Are you available @ 3 PM?

Best Regards,

Amar Shah

From: Akshay Dandale <principal@tirpudehmct.ac.in> Sent: Saturday, May 6, 2023 4:17 PM To: Amar Shah <amar.shah@innkeypms.net>
Subject: Re: Fw: InnKey <> Tripude College of Hotel Management, Nagpur

Sir we can have a chat on Monday at 3:00 pm

On Fri, May 5, 2023 at 3:53 PM Akshay Dandale <principal@tirpudehmct.ac.in> wrote:

Sure. I will let you know.

On Fri, 5 May 2023 at 3:52 PM, Amar Shah <amar.shah@innkeypms.net> wrote:

Namaskar Mr Akshay,

Thank you for your mail.

We discussed this internally and would be happy to move forward with this.

We want to schedule a call on Monday or Tuesday to discuss a few points. Please let us know your availability.

Best Regards,

OFFICIATING PRINCIPAL Shri Balasaheb Tirpude

Amar Shah

College of Hotel Management & Catering Technology, Nagpur



	Gmail - Fwd: Fw: InnKey <> Tripsent: Friday, May 5, 2023 3:12 PM To: Amar Shah Amar.shah Amar.shah Amar.shah Amar.shah <a href="mailto:Amar.shah Amar.shah <a a="" href="mailto:Amar.shah <a href=" mailto:amar.shah<=""> <a href="mailto:Amar.shah <a href=" mailto:amar.s<="" th=""><th>oude College of Hotel N</th><th>Aanagement, Nagpur</th>	oude College of Hotel N	Aanagement, Nagpur
	Namaskar Mr. Amar		
	Mailed you details of students, please let me know how to go about it		
	On Mon, 24 Apr 2023 at 8:32 PM, Akshay Dandale <pri>principal@tirpudehmct.ac.in>Dear Mr, Amar, As per our telephonic conversation giving you details of students to be trained of SHRI BALASAHEB COLLEGE OF HOTEL MANAGEMENT AND CATERING T 1. BALASAHEB TIRPUDE MARG, CIVIL LINES, NAGPUR, MAHARASHTRA STATEMENT AND CATERING T 1. BALASAHEB TIRPUDE MARG, CIVIL LINES, NAGPUR, MAHARASHTRA STATEMENT AND CATERING T 1. BALASAHEB TIRPUDE MARG, CIVIL LINES, NAGPUR, MAHARASHTRA STATEMENT AND CATERING T 1. BALASAHEB TIRPUDE MARG, CIVIL LINES, NAGPUR, MAHARASHTRA STATEMENT AND CATERING T 1. BALASAHEB TIRPUDE MARG, CIVIL LINES, NAGPUR, MAHARASHTRA STATEMENT AND CATERING T 1. BALASAHEB TIRPUDE MARG, CIVIL LINES, NAGPUR, MAHARASHTRA STATEMENT AND CATERING T 1. BALASAHEB TIRPUDE MARG, CIVIL LINES, NAGPUR, MAHARASHTRA STATEMENT AND CATERING T 1. BALASAHEB TIRPUDE MARG, CIVIL LINES, NAGPUR, MAHARASHTRA STATEMENT AND CATERING T 1. BALASAHEB TIRPUDE MARG, CIVIL LINES, NAGPUR, MAHARASHTRA STATEMENT AND CATERING T 1. BALASAHEB TIRPUDE MARG, CIVIL LINES, NAGPUR, MAHARASHTRA STATEMENT AND CATERING T 1. BALASAHEB TIRPUDE MARG, CIVIL LINES, NAGPUR, MAHARASHTRA STATEMENT AND CATERING T 1. BALASAHEB TIRPUDE MARG, CIVIL LINES, NAGPUR, MAHARASHTRA STATEMENT AND CATERING T 1. BALASAHEB TIRPUDE MARG, CIVIL LINES, NAGPUR, MAHARASHTRA STATEMENT AND CATERING T 1. BALASAHEB TIRPUDE MARG, CIVIL LINES, NAGPUR, MAHARASHTRA STATEMENT AND CATERING T 1. BALASAHEB TIRPUDE MARG, CIVIL LINES T 1. BALASAHEB TIRPUDE MARG, CIVIL LINES T 1. BALASAHEB T 1. BALASA</pri>	on INNKEY PMS:	
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	Dear Aksshay Ji, OFFICIATING PRINCIPAL Shri Balasaheb Tirpude College of Hotel Management Thank you for your time &r@becrailing Technology, Nagpu We appreciate the opportunity to discuss our vision for coll. Innkey PMS is thrilled to associate with your college to provided PMS software in various modules such as Front Des	aborating with Tirpude	College of Hotel Management.
	Dear Aksshay Ji, OFFICIATING PRINCIPAL Shri Balasaheb Tirpude College of Hotel Management Thank you for your time &r@becrailing Technology, Nagpu	aborating with Tirpude vide PMS software and	College of Hotel Management. d training to students. Our primary objective ervations, and more. This practical training

\prod	As discussed, we would like to move for
П	discussion further.
	As discussed, we would like to move forward with the collaboration. Please share the timeline and other necessary definitions.
	Thank you again to
	Thank you again for considering our proposal, and we look forward to working with Tirpude College of Hotel Manager
	Best regards,
	Amar Shah
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	VP - Sales & Marketing
11	Innkey PMS
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П	
11	
11	
11	From: InnKey Sales
11	Sent: Fide:
	T Hudy, April 21, 2023 1:12 PM
	Sent: Friday, April 21, 2023 1:12 PM To: InnKey Sales <sales@innkeypms.net>; Rohan Shah <rohanshah@innkeypms.net>; Amar Shah <amar shah@innkeypms.net="">; Amar S</amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></amar></rohanshah@innkeypms.net></sales@innkeypms.net>
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	<pre><pre><pre><pre><pre><pre><pre>cprincipal@tipudehmct.ac.in></pre> Subject: InnKey <> Tripude College of Hotel Management, Nagpur When: Saturday, April 22, 2023 11:00 AM-12:00 PM. Initial Call and Innkey Overview Microsoft Teams meeting Microsoft Teams meeting Microsoft Teams meeting</pre></pre></pre></pre></pre></pre>
	<pre><pre><pre><pre><pre><pre><pre>cprincipal@tripudehmct.ac.in> Subject: InnKey <> Tripude College of Hotel Management, Nagpur When: Saturday, April 22, 2023 11:00 AM-12:00 PM. Initial Call and Innkey Overview Microsoft Teams meeting Join on your computer, mobile app or room device</pre></pre></pre></pre></pre></pre></pre>
	<pre><pre><pre><pre><pre><pre><pre>cprincipal@tipudehmct.ac.in></pre> Subject: InnKey <> Tripude College of Hotel Management, Nagpur When: Saturday, April 22, 2023 11:00 AM-12:00 PM. Initial Call and Innkey Overview Microsoft Teams meeting Microsoft Teams meeting Microsoft Teams meeting</pre></pre></pre></pre></pre></pre>
	<pre><pre><pre><pre><pre><pre><pre>cprincipal@tripudehmct.ac.in> Subject: InnKey <> Tripude College of Hotel Management, Nagpur When: Saturday, April 22, 2023 11:00 AM-12:00 PM. Initial Call and Innkey Overview Microsoft Teams meeting Join on your computer, mobile app or room device</pre></pre></pre></pre></pre></pre></pre>
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OFFICIATING PRINCIPAL
Shri Balasaheb Tirpude
College of Hotel Management
& Catering Technology, Nagpur



26/06/23 Day - 1

Shri Balasaheb Tirpude college of Hotel Management & Catering Technology, Nagpur

Organized By Lith the Collaboration of Innkey Name Of Event Innikey [Mailblazer Dalogram)

Date of Event: 26 | 03 | 2023

Participants Details

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Shri Balasaheb Tirpude College of Hotel Management

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Collabonation of Innkey Organized By: | Alily

Date of Event: 26 06 2023

Participants Details

College of Hotel Management

OFFICIATING PRINCIPAL

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Shri Balasaheb Tirpude college of Hotel Management & Catering Technology, Nagpur 27 los Date of Event: Dyogsam Truiblazers Innlacy Organized By: Name Of Event

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OFFICIATING PRINCIPAL Shri Balasaheb Tirpude

College of Hotel Management & Catering Technology, Nagpur

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Date of Event: 24 06 22 1300 Sam Name Of Event Organized By:

Participants Details

	Sr. No.	Sr. No. Name of Student	Semester	Contact No.	E-Mail Signature	lature
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College of Hotel Management
& Catering Technology, Nagpur.

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Shri Balasaheb Tirpude college of Hotel Management & Catering Technology, Nagpur

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Date of Event: 24 06 23

Participants Details

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& Catering Technology, Nagpur

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Shri Balasaheb Tirpude college of Hotel Management & Catering Technology, Nagpur Name Of Event Innkey Islail | 18 19 1999am

Organized By: 14 Will Alia Collabos, at 100 0}

Date of Event: 26 06 2023

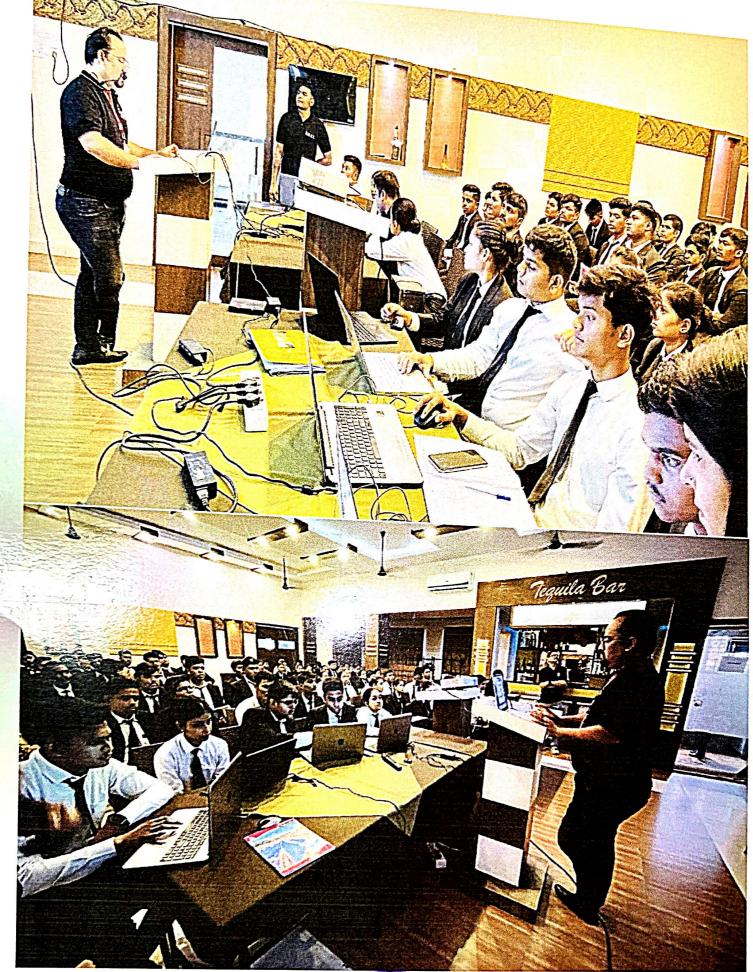
Participants Details







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