



Sinhgad Institutes

**SINHGAD TECHNICAL EDUCATION SOCIETY'S
SINHGAD INSTITUTE OF HOTEL MANAGEMENT AND
CATERING TECHNOLOGY**

(Affiliated to Savitribai Phule Pune University & Approved by AICTE, New Delhi)
Kusgaon (Bk), Off Mumbai – Pune Expressway, Lonavala Dist. Pune – 410401
Tel.: 2114-673313, Telfax: 2114-270260, email: principal.sihmct@sinhgad.edu
Website: www.sinhgad-sihmct.in

**ACADEMIC
HANDBOOK**



Sinhgad Institutes

SINHGAD TECHNICAL EDUCATION SOCIETY'S SINHGAD INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

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Vision:

"To emerge as the most preferred hospitality education institute with global recognition & development competent & socially sensitive professionals committed to excellence."

Mission:

To make incessant enterprise in translating our vision into a reality & achieve the following objectives:

- To create state of the art facilities for advance level of teaching & hands on training & encouraging entrepreneurship.
- To continuously grow through consistent performance in academics & healthy Industry interface.
- To develop students as global citizens with conscience commitment & dedication.



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Institutional Strength

- Experienced and qualified faculty.
- Lush Green pollution free residential campus
- Consistently good academic performance
- Excellent laboratories and infrastructure
- Student centric environment Clean and green
- easily accessible campus
- Continuous innovations for development.
- Transparent, conducive and collaborative work environment.
- Innovative teaching-learning practices.
- Conducive work environment for faculty and staff
- Effective training and placement cell
- Alumni contribution in development of the institute.
- Fully equipped and spacious library with good collection of books and journals.
- Digital library with access to national e-journals.
- Excellent internet bandwidth and campus Wi-Fi facility
- Support to faculties for pursuing higher studies leading to Ph.D.
- Well planned and organized Student Training Program and Value Addition Programs
- Active NSS Programme leading to successful extension activities.
- MoU with industries for student centric programs.



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- EDC (Entrepreneurship Development Cell) cell inspires students to become entrepreneurs.
- Comprehensively safe and secure environment in the campus
- Co-curricular and extracurricular activities for holistic development of students.
- Consultancy activities.

Institutional Weakness

- Number of funded research projects to be enhanced.
- Interdisciplinary research activities, Consultancy, copyrights and patents should be strengthened. Number of Faculties with Ph.D. qualifications is to be enhanced.
- Quality Publications in Scopus indexed journals are to be improved.
- Insufficient foreign university collaborations for faculty and student exchange.
- Less number of book publications and lacking in patents.
- Less scope of funded research projects.

Institutional Opportunity

- Scope for an inter-disciplinary and collaborative research.
- To develop Centre of excellence in Hospitality.
- Networking and strengthening relationship with stakeholders.
- Induction of faculty with Ph.D. qualification.
- Continuous efforts of Training & Placement Cell to create greater opportunities in India & abroad for higher packages, Internships & Industry projects.



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- Networking with institutes of national and international repute Alumni networking to enhance the academic and placement activities.
- 'Centre of Excellence' in select areas in Hospitality Collaborative research with corporate world.
- Developing environment for Consultancy activity within the institute, networking with institutes of national and international repute.
- Strengthening alumni network to enhance the academic, placement and entrepreneurship activities.

Institutional Challenge

- Increasing the number of placements with higher perks
- Bridging the gap between academia and industry
- Attracting meritorious students
- Inculcating R&D culture with quality publications among UG students.
- Initiating consultancy services from the MNC industries
- Scarcity of faculty with Ph.D. qualification in select areas of hospitality.
- Adaptability to globally changing industrial scenario.
- Improving slow learners to become fast learners
- Motivating students to undertake entrepreneurial ventures.



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IQAC COMMITTEE



Sinhgad Technical Education Society's
SINHGAD INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
(Approved by AICTE, New Delhi, Recognized G. of Maharashtra Es Affiliated to Savitribai Phule pune University)
Gat No 309, 310 & 314, Kusgaon (Bk), Off Mumbai-Pune Expressway, Lonavala, Pune- 410 401
Phone : 02114- 673313/14, E-Mail - principal.sihmct@sinhgad.edu Website: www.sinhgad.edu
Accredited by NAAC with 'A Grade'

Prof.M.N. Navale
M.E(Elect.), MIE, MBA
FOUNDER - PRESIDENT

Dr. (Mrs.) Sunanda. M. Navale
B.A, M.P.M., Ph.D.
FOUNDER - SECRETARY

Dr. (Mrs.) Ayasha Siddiqui
DHMCT, BA, Msc, HTM, Ph.D.
PRINCIPAL


Ref. SIHMCT/IQAC.Comm/21-22/

Date: 01/07/2021

IQAC COMMITTEE

Following members are appointed in the IQAC Committee for the academic year 2021-2022

Sr. No.	Name of Person	Designation
1	Dr. Ayesha Siddiqui	Chairman
2	Prof Saudagar Godse	IQAC Co-Ordinator
3	Prof Hitesh Muzumdar	Member
4	Prof. Merle Almeida	Member
5	Prof. Ajitkumar Jadhav	Member
6	Dr. Manik Gaikwad	Management Member
7	Dr. S.U. Gawade	Management Member
8	Mr. Debashish Mahapatra	Alumni Representative
9	Mr. Jagar Thakur (VP- fariyas Resorts)	Industry Representative
10	Ms. Sujata Angadi	Nominee of local society
11	Mr. Sumit Bhosale	Student Representative
12	Ms. Sakshi Sayal	Student Representative


Dr. Ayesha Siddiqui

PRINCIPAL





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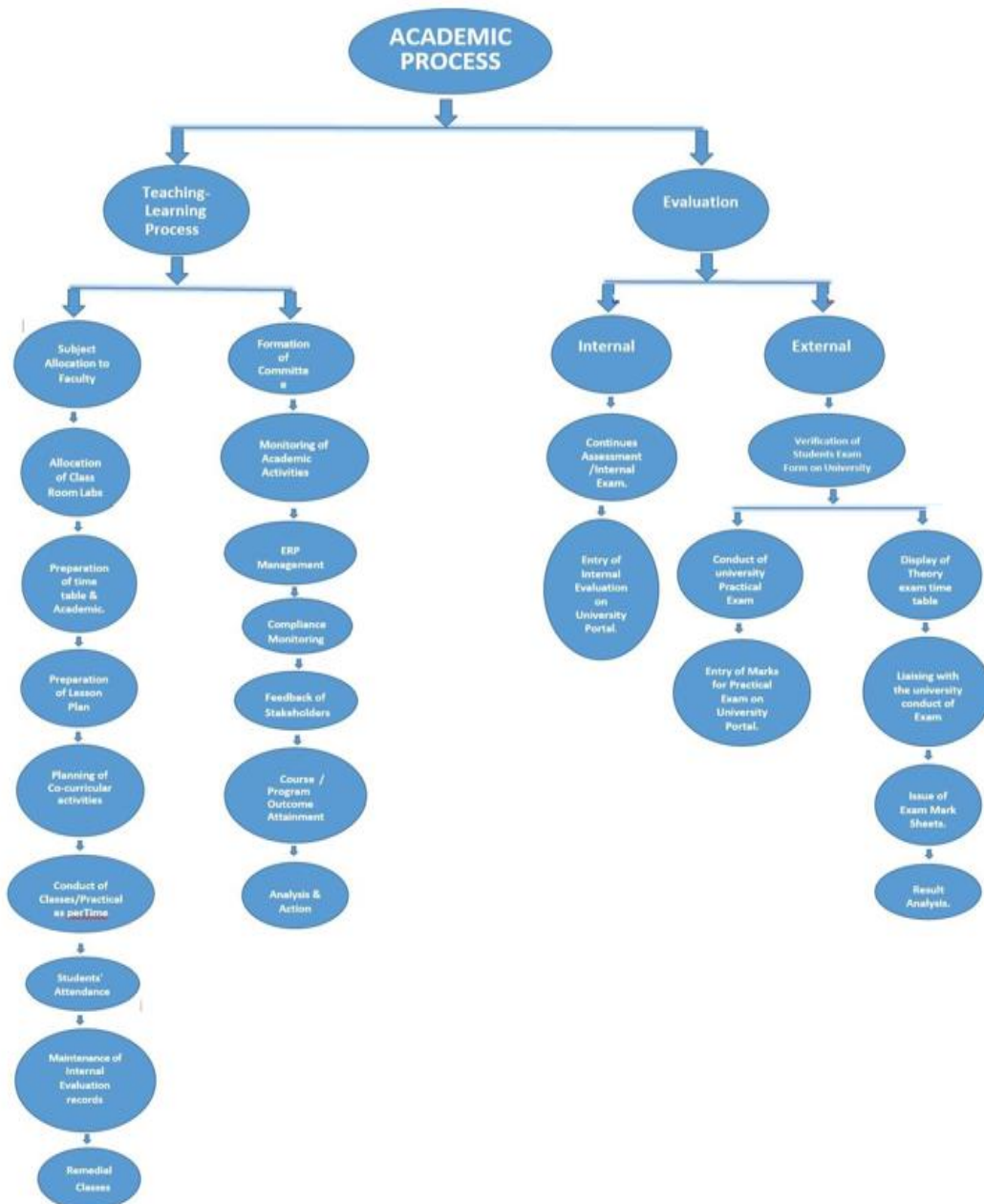
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ACADEMIC PROCESS



UNIVERSITY SYLLABUS STRUCTURE

Course Structure

Sem. - I

Course Code	Course Name	Theory/ Practical	Credits	Hours per week	Evaluation			Total
					Concurrent	University		
						Theory	Practical	
C101	Food Production - I	Theory/ Practical	6	2 L 8P	50	40	60	150
C102	F & B Service - I	Theory/ Practical	4	2 L 4P	30	40	30	100
C103	Basic Rooms Division - I	Theory/ Practical	4	2 L 4P	30	40	30	100
C104	Principles of Mgmt.	Theory	3	3 L	30	70	--	100
C105	French - I	Theory	2	2 L	50	--	--	50
C106	Communication Skills (English) - I	Theory	2	2 L	50	--	--	50
Total			21	29				550
Remedial classes/workshops/ Assignments/ Guest Lectures/Industrial Visits				7				

INTERNAL ASSESSMENT NORMS

1. Examination: The evaluation scheme comprises of :

- a) University Evaluation
- b) Concurrent Evaluation

In order to acquire course credits, the student will be required to pass in Concurrent as well as University examination (Theory & Practical)

For each 'other than two (02) credit' courses –

a) University Evaluation:

- (1) For theory courses of 3 credits, 70 marks.
- (2) For theory + practical courses having 4 credits, 40 marks theory and 30 marks practical.
- (3) For theory + practical Courses having 6 credits 40 marks theory and 60 marks practical.
- (4) For Internship of 15 credits, 80 marks will be evaluated on Presentation, Log book and Viva Voce.
- (5) For Core Specialization courses having 8 credits, 70 marks theory and 60 marks practical.
- (6) For Research Project having 5 credits, 80 marks for Presentation and Viva Voce.

b) Concurrent evaluation:

- (1) For theory Courses having 3 credits, 30 marks.
- (2) For theory + practical Courses having 4 credits 30 marks.
- (3) For theory + Practical Courses having 6 credits 50 marks
- (4) For Internship having 15 credits 150 marks
- (5) For Core Specialization Courses having 8 credits 70 marks
- (6) For Research Project having 5 credits 70 marks
- (7) For 2 credit courses 70 marks

The faculty has the liberty to decide the evaluation parameters for all concurrent evaluation. The suggested parameters are:

1. Assignments
2. Class Tests
3. Field assignment
4. Case studies
5. Presentations and Vivavoce
6. Group Discussions
7. Simulation exercises
8. Quiz

The students need to get at least half number of credits offered in respective years to be promoted to the next year. The students need to acquire all the subject credits of the first year to be promoted to the third year and acquire all the subject credits of the second year to be promoted to the fourth year.

LIST OF ROLL CALL

SINHGAD TECHNICAL EDUCATION SOCIETY'S												
SINHGAD INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, LONAVALA												
FIRST YEAR B.Sc.HS (2019 - PATTERN) ATTENDANCE SHEET-Sep.22 to Dec.22) (ACADEMIC YEAR-2022-23)												
Sinhgad Institutes			ATTENDANCE SHEET									
SUB NAME:			SUB CODE:			MONTH:			Alloted Hrs:			
FACULTY NAME:									Conducted Hrs :			
Roll.No	STUDENT NAME											Total
HRS.												
HS 101	Baviskar Kunal Vilas											
HS 102	Bhalerao Hitesh Rahul											
HS 103	Desai Om Satish											
HS 104	Deshpande Uttkrant Yogesh											
HS 105	Hande Sahil Tanaji											
HS 106	Jadhav Nikhil Dattatray											
HS 107	Jagdale Gourang Rajendra											
HS 108	Jondhale Chaitanya Appasaheb											
HS 109	Kalyankar Jay Pravin											
HS 110	Kasar Rushikesh Satish											
HS 111	Khan Akhlaqahmed Rashid											
HS 112	Khandagale Aditya Raju											
HS 113	Khardekar Samrat Suyog											
HS 114	Kondhare Anurag Sameer											
HS 115	Kushwaha Sachin Arvind											
HS 116	Lachuriye Jaykumar Mangesh											

CLASS TIME TABLE

SINHGAD TECHNICAL EDUCATION SOCIETY'S
SINHGAD INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
 KUSGAON (B.k), LONAVALA-410401. TIME TABLE-2022-23 (SEPT.22-Dec.22) SYBHMCT (3rd Sem.)

DAY & TIME	8.30-9.20am	9.20-10.10am	10.25 – 11.15 am	11.15 -12.05pm	12.05- 1.05 pm	1.05-1.55PM	1.55 – 2.45PM	2.45 – 4.25PM
MONDAY	C302 - F & B Service – III (Pr) Prof. Abhay				LUNCH	C305 - Soft Skills Mgmt. Prof. Rahul		Assignments
TUESDAY	C303- Accommodation Operations – I (Pr) Prof. Hitesh					C302 - F & B Service – III (TH) Prof. Abhay	DSE306A - Hospitality Sales Prof. Abhay	Assignments
WEDNESDAY	C301 - Bakery & Confectionery (Practical) – Prof. Kalpana					DSE306A - Hospitality Sales Prof. Abhay	C302 - F & B Service – III (TH) Prof. Abhay	Remedial classes
THURSDAY	C301 - Bakery & Confectionery (Practical) – Prof. Kalpana					C304 – Hotel Law Prof. Godase	C303- Accommodation Ops – I (TH) Prof. Hitesh	Remedial classes
FRIDAY	C301 Bakery & Confectionery (TH) Prof. Kalpana	C304 – Hotel Law Prof. Godase	DSE306A - Hospitality Sales Prof. Abhay	C303- Accommodation Ops – I (TH) Prof. Hitesh		workshops/ Guest Lectures/Industrial Visits		

SUB CODE	FACULTY NAME	SUB CODE	FACULTY NAME	SUB CODE	FACULTY NAME
C301- Bakery & Confectionery	Prof. Kalpana Jadhav	C303- Accommodation Ops – I	Prof. Hitesh Muzumdar	C305- Soft Skills Mgmt.	Prof. Rahul Shende
C302- F & B Service – III	Prof. Abhay Ramdin	C304- Hotel Law	Prof. S. A. Godase	DSE306A-Hospitality Sales	Prof. Abhay Ramdin


 Dr. Ayesha Siddiqui
 PRINCIPAL
 Sinhgad Institute Of Hotel Management
 And Catering Technology
 Kusgaon (Bk.), Lonavala - 410 401.




 IQAC Co-ordinator

STAFF WORKLOAD

SIHMCT Workload Academic year 2021-22 Sem-I (1/12/2021)												
Sno.	Faculty Name	Subject	Subject	Teaching Scheme			Actual Load			TOTAL	Grand Total	
				L	P	T	L	P	T			
1	Dr. Ayesha Siddiqui											
2	Prof. Nath	CEA701	Sp. in Food Production Mgmt.-	4	8	12	4	8	12	12	21	A/Nath
		SE706	Facility Planning	3	2	5	3	2	5	5		
		AE702	Food Safety Mgmt. Systems	4	0	4	4	0	4	4		
3	Prof Godase	HS 509	Basic Accountancy Skills	2	0	2	2	0	2	2	17	Godase
		AE703	Total Quality Management	4	0	4	4	0	4	4		
		SE707	Small Business Mgmt.	4	0	4	4	0	4	4		
		C304	Hotel Law	2	0	2	2	0	2	2		
		C104	Principles of Mgmt.	3	0	3	3	0	3	3		
		HS109	Development of Generic Skills	2	0	2	2	0	2	2		
4	Prof Hitesh	HS 503	Operations - I	4	0	4	4	0	4	4	24	Hitesh
		HS 506	Operations (Practical)	0	4	4	0	8	8	8		
		HS 303	Accommodation Operations - I	4	0	4	4	0	4	4		
		HS 306	(Practical)	0	4	4	0	8	8	8		
5	Prof. R Gade	HS 302	Food & Beverage Service - III	4	0	4	4	0	4	4	21	R Gade
		HS 305	(Practical)	0	4	4	0	8	8	8		
		C302	F & B Service - III	2	4	6	2	4	6	6		
		DSE306 A	Hospitality Sales	3	0	3	3	0	3	3		
6	Prof. Rahul	HS 501	Advanced Food Production - I	4	0	4	4	0	4	4	22	Rahul
		HS 504	Advanced Food Production I (Pr.)	0	4	4	0	8	8	8		
		C301	Bakery & Confectionery	2	8	10	2	8	10	10		
7	Prof.Poonam	CEC701	Sp. Housekeeping Mgmt. - II	4	8	12	4	8	12	12	24	Poonam
		C103	Basic Rooms Division - I	2	4	6	2	4	6	6		
		C303	Accommodation Operations - I	2	4	6	2	4	6	6		

LIST OF CLASS COUNSELLOR



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SINHGAD INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY
SINHGAD INSTITUTES CAMPUS, OFF MUMBAI PUNE EXPRESSWAY
KUSGAON (BK), LONAVALA

CLASS COUNSELLOR (JAN.2020- APRIL 2020)

SR. NO	CLASS	FACULTY NAME
1	FY BSc HS	Prof. Chandrakant Deshmukh Prof. Aniket Haripurkar
2	SY. BSc HS	Prof. Ashwini Baghale
3	TY. BSc HS	Prof. Rahul Shende Prof. Saudagar Godase
4	FY BHMCT	Prof. H. K. Muzumdar Prof. Shaunak Nazar
5	SY. BHMCT	Prof. Abhijeet Jadhav Prof. Shilpa Branger
6	TY. BHMCT	Prof. Poonam Shaikh Prof. Raghvendra Gade
7	Final BHMCT	Prof. P. P. Nath Prof. Shailendra Nigam


Principal SIHMCT
Dr. Ayesha Siddiqui



SPPU SYLLABUS

Subject : Communication Skills (English) - I
Subject Code : C106
Subject Credits : 02
Semester : I

Teaching Scheme per week	
Theory	Total
02 hours	02 hours

Internal Examination Scheme		Total Marks
Concurrent	Total Internal Marks	
50	50	50

Rationale:

Communication is an essential life skill, and a professional pre-requisite in the hospitality industry. This course provides theoretical inputs backed with practice sessions, in order to communicate effectively. The course aims at enhancing listening, speaking, reading and writing skills.

	Hours
Chapter – 1 Nature and the Process of Communication	04
1.1 Introduction to Communication – meaning and scope	
1.2 Objectives and Principles of Communication	
1.3 Features of Communication	
1.4 Process of Communication	
Chapter – 2 Types of Communication	03
2.1 Categories of communication	
• Interpersonal communication	
• Mass communication	
2.2 Forms of communication	
• Verbal communication	
a. Oral communication	
b. Written communication	
• Non-verbal communication	
2.3 Formal and Informal Communication	
• Vertical communication v/s Horizontal communication	
• Inter v/s Intra organizational communication	

Chapter – 3	Barriers to effective communication	04
3.1	Defining Barriers to communication	
3.2	Types of Barriers -	
	<ul style="list-style-type: none"> • Physical or Environmental barriers • Semantic and Language barriers • Personal barriers • Emotional or Perceptual Barriers • Socio-psychological barriers • Physiological or Biological Barriers • Cultural Barriers • Organizational Barriers 	
Chapter –4	Reading	02
4.1	Importance of reading	
4.2	Reading strategies	
Chapter –5	Written communication skills	09
5.1	Meaning, Importance, Advantages and Disadvantages of written communication	
5.2	Letter writing - (letters of inquiry and booking of a banquet or a room, complaint, apology, leave and appreciation)	
Chapter – 6	Oral communication skills	05
6.1	Meaning, Importance, Advantages and Disadvantages of oral communication	
6.2	Essential qualities of a good speaker	
6.3	Extempore, Debate and Elocution	
Chapter –7	Non –verbal communication	03
7.1	Introduction to body language	
7.2	Understanding body language	
	Total	30

Glossary of Terms

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

Recommended Assignments:

- a. Weekly review of current affairs
- b. Letter writing (any two)
- c. Open book test (Q&A)
- d. Communication game e.g. Ice breakers, team building, communication related etc.
- e. Students to enquire about banquet facilities at a local hotel for a hypothetical function (for e.g. a birthday party, an anniversary, wedding reception etc.) and submit a detailed report of the same. This enquiry should be done in person, by visiting the concerned property.

DAILY CONDUCTION SHEET

**SINHGAD INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY,
LONAVALA**

SUBJECTWISE DAILY CONDUCTION SHEET AY 2021-22 SEM 2

BSc HS

Name of Faculty :-		Prof. Bhagyashri Dashmukhe		Name of Subject :-		HS203: Housekeeping Operations II				
Class :-F.Y.B.Sc.Hs		FYBSc HS	Div. :-	No. of Lectures Planned :-		60				
Sr.No.	Date	Time	Unit No	Lecture No	Topic Covered	No. Students Present	Students Strength in the class	% Attendance	E-content link	Remark
1	4/20/2022	1.55 to 2.45		1	Introduction Discussed the Syllabus	26	40	65.00%	https://classroom.google.com/c/NTAwMzYwODM5MzE5/m/NDg0Nzk0MzYwMzA1/details	
2	4/20/2022	3.35 to 4.25	1	2	General principles of cleaning.	30	40	75.00%	https://classroom.google.com/c/NTAwMzYwODM5MzE5/m/NDg0Nzk5NTMzNjk3/details	
3	4/21/2022	3.35 to 4.25	1	3	General principles of cleaning.	30	40	75.00%	https://classroom.google.com/c/NTAwMzYwODM5MzE5/m/NDg0Nzk5NTMzNjk3/details	
4	4/25/2022	2.45 to 3.35	1	4	General principles of cleaning.	29	40	72.50%	https://classroom.google.com/c/NTAwMzYwODM5MzE5/m/NDg0Nzk5NTMzNjk3/details	
5	4/26/2022	1.55 to	1	5	Work routine for				https://classroom.google.com/c/	

COURSE FILE



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Kusgaon (Bk), Lonavala-410401

VISION

To emerge as the most preferred hospitality educational institute with global recognition & developing competent & socially sensitive professionals committed to excellence.

MISSION

To make incessant enterprise in translating our vision into a reality & achieve the following objectives-

- To create state of the art facilities for advance level of teaching and hands on training & encouraging entrepreneurship.
- To continuously grow through consistent performance in academics & healthy industry interface.
- To develop students as global citizens with conscious commitment & dedication.

GOALS & OBJECTIVE

- To achieve excellent results at University examination through consistent efforts & improving teaching-learning process.
- Applying latest techniques of teaching methodology & skill of hospitality operations.
- Providing conducive environment for overall development of students into sensible citizens.
- Developing the institute into center of excellence in hospitality education through international tie-ups.
- Becoming the most preferred institute for global recruiters in hospitality industry.

Our Vision, Mission and Objectives of the Institution are exhibited at various strategic positions in the Institute premises like corridors, administrative office and library. We always ensure that most of our systems are recognized and occasionally analyzed.

Program Outcomes (POs)	Program Educational Objectives (PEOs)
<p>a. Graduates would demonstrate knowledge of hospitality industry.</p> <p>b. Graduates would exhibit an ability to identify problem and find solution.</p> <p>c. Graduates would show an ability to experiment with existing systems and give inference.</p> <p>d. Graduates would display an ability of analysis and provide conclusions.</p> <p>e. Graduates would adopt skills to handle equipments, processes, software.</p> <p>f. Graduates would show professionalism and communicate effectively.</p> <p>g. Graduates would show concern about society and understanding of contemporary practices.</p> <p>h. Graduates would boast confidence in self-ability and aptitude for extension of learning.</p>	<p>I. Preparation: To provide opportunity to learn and acquire professional acumen & technical knowledge.</p> <p>II. Core competence: To develop an ability to innovate, communicate, analyze, interpret and apply technical concepts.</p> <p>III. Breadth: To increase awareness through various professional & technical activities.</p> <p>IV. Professionalism: To instill professional & Social approach for success in profession.</p>

Sinhgad Institute of Hotel Management & Catering Technology

1559-9-19

Describe how the Programme Educational Objectives are consistent with the Mission of the department

Institute Mission	Program Educational Objectives (PEOs)
<p>To create state of the art facilities for advance level of teaching and hands on training & encouraging entrepreneurship. To continuously grow through consistent performance in academics & healthy industry interface. To develop students as global citizens with conscious commitment & dedication.</p>	<ul style="list-style-type: none"> • Preparation: To provide opportunity to learn and acquire professional acumen & technical knowledge. • Core competence: To develop an ability to innovate, communicate, analyze, interpret and apply technical concepts. • Breadth: To increase awareness through various curricular, co-curricular and extra-curricular activities. • Professionalism: To instill professional & Social approach for success in profession.

Sinhgad Institute Of Hotel Management & Catering Technology
Sinhgad Technical Education Society

2023-24-2024
Sinhgad Institute

C30F

PERSONAL TIME TABLE

COURSE-BHMCT ACADEMIC YEAR : 2019-2020

SYBHMCT

DAY/TIME	8.30-9.20	9.20-10.10		10.20-11.10	11.10-12.00		12.50-1.40	1.40-2.30	2.30-3.20	3.20-4.10	4.10-5.00
MONDAY	B&C TH		TEA BREAK			12.00 to 12.50 LUNCH	BAKERY & CONFECTIONARY PRACTICAL				
TUESDAY	B&C TH						BAKERY & CONFECTIONARY PRACTICAL				
WEDNESDAY							BAKERY & CONFECTIONARY PRACTICAL				
THURSDAY							BAKERY & CONFECTIONARY PRACTICAL				
FRIDAY											

Abhijeet

PROF ABHIJEET JADHAV





Sinhgad Institutes

7 Copies

**Sinhgad Technical Education Society's
SINHGAD INSTITUTE OF HOTEL MANAGEMENT &
CATERING TECHNOLOGY**

Course Title:- BAKERY & CONFECTIONERY		Course Code :- C301	
Class:- SYBHMCT	Division:-	Semester:-	THIRD
Lecture Schedule: - 3 Hrs/ Week PRACTICAL: 08Hrs/Week TOTAL: 11 Hrs		Examination Scheme:- Internal Examination scheme Assignment: 10 Continuous assessment practical:10 Internal practical: 25 Total internal marks: 75 Practical: 25 Theory: 50 Total external marks: 75 Total marks 150	
Course Teacher:- Prof.Abhijeet jadhav		Date :- 02/07/2019	Sign:- <i>Abhijeet</i>

Prerequisites: Theoretical & practical foundation in baking practices.

Course Overview: The course would explore theoretical and Practical foundation in Baking practices.

I. Course Objectives (CO):-

This course enables the student to gain a better understanding of Bakery & confectionery.

Sinhgad Technical Education Society's

SINHGAD INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, USGAON (Bk), LONAVALA.

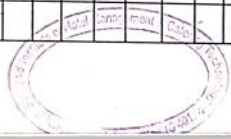
SUBJECT: SOFT SKILLS HOT. (305)
NAME OF THE FACULTY: SHILPA H. BRONGER

MONTH: DEC - 20.

Allocated HR: 7.
CONDUCTED HR: 9

Roll No.	Name of the Students	Date																																
		14	15	16	17	18	21	23	28	29	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31		
301	BHOLE MAYUR MANOHAR	P	P	P	P	P	P	P	P	P	9																							
302	Baigh Asad Mirza		P	P							2																							
303	CHAVAN OMKAR KALURAM							P	P		2																							
304	CHAVAN UTKARSH ANIL	P	P	P				P	P	P	6																							
305	DHAWLE RUTIN YOGAJI	P	P								2																							
306	DIPKE MANGESH SHRIDHAR			P	P	P				P	P	P	6																					
307	GAIKWAD APRATIIMRAJE DAULATRAO			P	P	P	P	P	P	P	7																							
308	GAIKWAD OM SHIVARAM	P	P	P	P	P			P	P	7																							
309	GAWADE ROHAN VILAS	P	P	P	P	P			P	P	7																							
310	GRUDEGAVKAR SAMARTH SWARUP										0																							
311	KARHAD AKSHAY GANESH		P	P		P	P	P		P	6																							
312	KURANE PRATIK SHIRISH										0																							
313	LOKHANDE UDIT SANJAY	P					P			P	3																							
314	MANJGE AVISHKAR SHARADAPPA		P				P				2																							
315	NIMSE SARIKA SHIVAJI	P	P	P	P	P	P			P	7																							
316	PARE PRANAV DEVIDAS	P				P			P	P	4																							
317	PAWAR SANKEI SADASHIV								P	P	2																							
318	PINJARI WASIM ANWAR			P			P			P	4																							
319	PISE TUSHAR HARI								P	P	4																							
320	POOJARI ADARSH HARISH	P	P	P		P	P	P	P		6																							
321	KAMTEKE HIMANSHU DNYANESHWAR	P	P					P	P		4																							
322	SANAS AMIT GAJENDRA	P	P	P	P						4																							
323	SHINDE BRAVESH SAKHARAM	P	P	P	P	P	P	P	P	P	9																							

(13) (16) (18) (10) (12) (10) (12) (14)
2nd - ce
7th to 11 - ML



Shilpa H. Bronger
SHILPA H. BRONGER

QUESTION BANK

SINHGAD TECHNICAL EDUCATION SOCIETY'S

SINHGAD INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY


KUSGAON (B.K), LONAVALA-410401. QUESTIONERS OF FRONT OFFICE-2021-22
(MARCH22-JUNE22) FYBSc HS (2nd Sem.)

Chapter 1: Cleaning Routine of Housekeeping Department.

1. Explain rules to be followed by GRA on guest floors.
2. What are the general principles of cleaning?
3. Write Hygiene and Safety Factor of Cleaning?
4. What is the Work Routine of Floor Supervisor?
5. Write Duties and Responsibility of Floor Supervisor?
6. Write Short Terms:
 - I. First aid kit.
 - II. GRA
 - III. DND Card
 - IV. Supplies.
 - V. Bathroom Linen.
7. Write Duties and Responsibility of Guest Room Attendant?

PREVIOUS QUESTION PAPERS

1.1 INTERNAL

 <p style="text-align: center;">SINHGAD TECHNICAL EDUCATION SOCIETY SINHGAD INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY</p>			
INTERNAL EXAMINATION- May-2022		SEAT NO-	
SUBJECT NAME:- Housekeeping Operation II		SUBJECT CODE:-HS203	
DATE:-	TIME:- 9.00 am to 10.30 am	Marks- 30	CLASS:- FY B.Sc. HS
INSTRUCTIONS- <ul style="list-style-type: none"> • Question 1 is Compulsory. • Solve any 4 From Question no. 2 to 6. 			

- Q.1) Explain the following terms: (Any Ten) [10]
 (a) Spring Cleaning (b) Control Desk (c) Stayover (d) Second Service (e) UR (f) Taski R3 (g) Occupied Room (h) DND Card. (i) Briefing (j) Cabana (k) Guest Amenities (l) Public Area.
- Q.2) List down the General Principles of Cleaning. [05]
- Q.3) Explain Work Routine of a Floor Supervisor. [05]
- Q.4) Write down the types of Key & their uses. [05]
- Q.5) Explain the Records maintained by the Control Desk. [05]
- Q.6) Write down the step by step procedure for Cleaning a Checkout Room. [05]

1.2 EXTERNAL

Total No. of Questions : 5]

SEAT No. :

P5311

[Total No. of Pages : 2

[5866]-101

F.Y. B.H.M.C.T. (Semester - I)
C101 : FOOD PRODUCTION - I
(2019 Pattern)

Time : 2 Hours]

[Max. Marks : 40

Instructions to the candidates:

- 1) *Q.1 is compulsory.*
- 2) *Solve any 3 from Q.2 to Q.5.*
- 3) *All question carry equal marks.*

Q1) Explain following culinary terms (any 10) :

[10]

- a) Shortening
- b) Molasses
- c) Convection
- d) Tournant chef
- e) Tofu
- f) Blanching
- g) Marination
- h) Scalding
- i) Pay sam
- j) Creaming
- k) Planetary Mixer
- l) Pot Roasting

Q2) a) Draw neat chart of kitchen brigade of 5 star hotel starting duties of Sous Chef. **[5]**

b) List any 6 points to be considered while purchasing kitchen equipments. **[3]**

c) State any four aims & objectives of cooking. **[2]**

P.T.O.

- Q3)** a) Briefly explain the importance of each Kitchen uniform. [4]
b) List 4 advantages of following Fuels. [4]
i) Wood
ii) Electricity
c) List Four uses of Cream. [2]
- Q4)** Answer the following (any 5) : [10]
a) Name any 4 herbs used in continental cuisine.
b) Briefly explain any 2 methods of food preparation.
c) Name 2 bi-products of
i) Wheat
ii) Oats
d) Briefly explain any 2 types of desirables texture.
e) What do you mean by hydrogenation of fat.
f) Name colour pigment found in spinach and cauliflower.
g) List 2 semi hard cheese & 2 blue veined cheese.
- Q5)** a) Draw neat chart of methods of cooking list any 4 points observed while frying food. [5]
b) Briefly explain any 3 types of sugar. [3]
c) List 4 attributes required for a kitchen personnel. [2]



CONTINUOUS ASSESSMENT



Sinhgad Institutes
Sinhgad Technical Education Society's
SINHGAD INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, LONAVALA (BK)
BHMCT-Internal Assessment & Marks Summary Sheet June 2021-22

Course & Pattern	BHMCT 2019 Pattern					
Batch						
Subject	Food And Beverage Service - II					
Subject Code	C202					
Name of the Faculty	Prof.Pratik Jawale					
Sr. No	Roll No.	Name of Student	CONCURRENT			Total Internal marks (30)
			Assignment 1 (5)	Assignment 2 (5)	Internal marks (20)	
1	A201	AYER PRAKASH BHOJ BAHADUR	4	4	8	16
2	A202	BHARATI SURAJ NITIN	3	4	8	15
3	A203	BHOSALE NAMRATA SURESH	4	4	12	20
4	A204	BHOSALE OMKAR VIJAY	4	4	8	16
5	A205	DUMBHERE ISHAN SUNIL	4	4	11	19
6	A206	GUGALE ATHARVA NITIN	4	4	15	23
7	A207	JADHAV PRATIKSHA SANTOSH	4	5	15	25
8	A208	KADAM DIKSHANT DEVRAM	5	3	9	17
9	A209	LOKHANDE SAMRUDDHI SANJAY	4	3	8	15
10	A210	MARAGAJE HRISHIKESH SANJAY	4	4	11	19
11	A211	MULE DIPAK NARAYANRAO	4	4	13	21
12	A212	PARVA DINAIFER RASHID	4	5	19	28
13	A213	LAKARE HARSH PRASHANT	4	4	8	16
14	A214	NEWARE SURABHI SANJAY	5	4	14	23

Dr. Ayesha Siddiqui
Principal

Ayesha
Principal
Sinhgad Institute of Hotel Management
& Catering Technology
Kusgaon (BK), Lonavala - 410 401.

Pratik

Faculty
Pratik Jawale

