

<b>Sinhgad Technical Education Society</b>		
<b>Sinhgad Institute of Hotel Managment and Catering Technology , Lonavala</b>		
<b>BHMCT Academic Year 2021-22</b>		
	<b>Name of Student</b>	<b>Name of Organisation</b>
1	BHARANE PRAFUL YUVRAJ	Crown Plaza Hotels and Resort
2	BARAVKAR RANJEET MAHESH	Gaa restaurent Bankcock
3	BADGUJAR KETAN SANJAY	Courtyard By Marriott, Chakan
4	SYAL SAAKSHI BHAVESH	Courtyard by Marriott Vadodara
5	SONAWANE ABHISHEK ASHOK	The Westine Hotel - Kichen Commiee
6	NAIR AJIT MANIKANTAN	Emereld Maldiv Resort and Spa
7	BHOSALE HRITHIK SANJAY	Gaa restaurent Bankcock
8	TIDKE KHUMESWAR VIJAY	Patina Orlando LLC dba Space 220 Restaurant USA
9	WANI MANAS RAVINDRA	ADITYA BIRLA NEW AGE PRIVATE LIMITED
10	THORAT PRASANNA PRASAD	Marriott Apartments
11	NAIKWADE RAVINDRA SAMADHAN	Guest Service Associate at Holiday Inn Express
12	MORE SAURABH	Finch
13	TIDKE YUKTI VIJAY	Patina Orlando LLC dba Space 220 Restaurant
14	BHUJBAL ABHISHEK SANTOSH	Floor Manager at T3M Cafe and Bar
15	DESHMUKH ANURAG PRASHANT	Courtyard Marriott Chakann
16	CHAUDHARI CHETAN RAMESH	OJT Kyrid
17	SHEWALE HITESH RAVINDRA	Crown Plaza Hotels , Pune
18	SAWANT RAHUL	Professional Chef, Rich India.
19	KADAM SANKET KESHAV	Holiday Inn Express
20	MANE SARANG VIJAY	Business
21	GADHAVE SHUBHAM	The Brew House
22	PATIL SHUBHAM SANJAY	Courtyard by Marriott
23	WAGHMALE ADITYA SHASHIKANT	Flinch - Barmen
24	UKIRADE YUVRAJ DIGAMBER	Radisson Resort & Spa Lonavala
25	KHAMKAR ANIKET RAJU	Business - cafe_creamy_creation__



U.S. Department of State

CERTIFICATE OF ELIGIBILITY FOR EXCHANGE VISITOR STATUS (J-NONIMMIGRANT)

OMB APPROVAL NO.1405-0119
EXPIRES: 10/31/2020
ESTIMATED BURDEN TIME: 45 min
\*See Page 2

Form containing personal information (Surname/Primary Name: BHARANE, Given Name: PRAFUL YUVRAJ, Gender: MALE, N0034813767), program details (Sponsor: LifeTRAVELED, Inc., Program Number: P-4-19041), financial support information, and officer attestations.

## INSTRUCTIONS FOR AND CERTIFICATION BY THE ALIEN BENEFICIARY NAMED ON PAGE 1 OF THIS FORM:

Read this page and sign the Exchange Visitor Certification block on the bottom of page 1 and prior to presentation to a United States Consular or Immigration Official.

1. I understand that the following conditions are applicable to exchange visitors:

- (a) TWO-YEAR HOME-COUNTRY PHYSICAL PRESENCE REQUIREMENT (SECTION 212(e) OF THE IMMIGRATION AND NATIONALITY ACT AND PL 94-484, AS AMENDED):**  
**RULE:** Exchange visitors whose programs are financed in whole or in part, directly or indirectly by either their government or by the U.S. Government, are required to reside in their home-country for 2 years following completion of their program before they are eligible for immigrant status, temporary worker (H) status, or intracompany transferee (L) status. Likewise, if exchange visitors are acquiring a skill that is in short supply in their home country (*these skills appear on the "Exchange Visitor Skills List"*) they will be subject to the same two-year home-country residence requirement. The requirement also is applicable to alien physicians entering the United States to receive graduate medical education or training. The U.S. Department of State reserves the right to make the final determination regarding 212(e).  
**NOTE: MARRIAGE TO A U.S. CITIZEN OR LEGAL PERMANENT RESIDENT. OR BIRTH OF A CHILD IN THE UNITED STATES DOES NOT REMOVE THIS REQUIREMENT.**
- (b) Extension of Stay/Program Transfers:** A completed Form DS-2019 is required in order to apply for a program extension or program transfer, and must be obtained from or with the assistance of the sponsor.
- (c) Limitation of Stay: STUDENTS** - as long as they pursue a full course of study towards a degree, or if engaged full-time in a non-degree program, up to 24 months. Students for whom the sponsor recommends academic training may be permitted to remain for an additional period of up to 18 months after receiving their degree or certificate; post-doctoral academic training may be approved by the sponsor for a period not to exceed 36 months; **SECONDARY STUDENTS** - up to 1 academic year; **TRAINEES** - 18 months; **TEACHERS** - 3 years; **PROFESSORS** and **RESEARCH SCHOLARS** - 5 years; **SHORT-TERM SCHOLARS** - 6 months; **SPECIALISTS** - 1 year; **INTERNATIONAL VISITORS** - 1 year; **ALIEN PHYSICIAN** - the time typically required to complete the medical specialty involved but limited to 7 years with the possibility of extension if approved by the U.S. Department of State; **GOVERNMENT VISITOR** - up to 18 months; **CAMP COUNSELOR** - up to 4 months; **SUMMER WORK/TRAVEL** - up to 4 months; **AU PAIR** - 1 year; **INTERN** - up to 12 months. For details, see 22 CFR Part 62.
- (d) Documentation Required for Admission/Readmission as an Exchange Visitor:** To be eligible for admission to the United States, an exchange visitor must present the following at the port of entry: (1) a valid nonimmigrant visa, unless exempt from nonimmigrant visa requirements; (2) a passport valid for 6 months beyond the anticipated period of admission, unless exempt from passport requirements; (3) a properly executed Form DS-2019 which must be retained by the exchange visitor for readmission within the period of previously authorized stay. Exchange visitors are permitted to travel abroad and maintain status (*e.g., obtain a new visa*) under duration of the program as indicated by the dates on this form (*see item 3 on page 1 of this form*).
- (e) Change of Visa Status:** Exchange visitors (and their spouses and dependents) are expected to leave the United States upon completion of their program objective. Exchange visitors who are subject to the two-year home-country physical presence requirement are not eligible to change their status while in the United States to any other nonimmigrant category except, if applicable, that of official or employee of a foreign government(A) or an international organization(G) or member of the family or attendant of either of these types of officials or employees.
- (f) Insurance:** Exchange visitors are required to have medical insurance in effect of themselves for the duration of their exchange program, and for accompanying spouse and dependents while they are in United States during the exchange visitor's program. Exchange visitors are required to have: (1) medical benefits of at least \$100,000 per accident or illness; (2) repatriation of remains in the amount of U.S.\$25,000; and (3) expenses associated with medical evacuation in the amount of U.S. \$50,000. A policy secured to fulfill the insurance requirements shall not have a deductible that exceeds U.S. \$500 per accident or illness, and must meet other standards specified in the Exchange Visitor Program regulations, 22 CFR Part 62.14. For details, consult your program's Responsible Officer or Alternate Responsible Officer (*see item 7 on page 1 of this form*).

**2. EXCHANGE VISITOR (J-NON-IMMIGRANT) CERTIFICATION:** I have read and agreed to comply with the terms and conditions of my admission and those of any extension of stay. I certify under penalty of perjury for violating U.S. laws (18 U.S. Code §1621 - Perjury generally); or (18 U.S. Code §1001 - False Statement) that all information provided on this form refers specifically to me and is true and correct to the best of my knowledge. I certify that I seek to enter or remain in the United States temporarily, and solely for the purpose of pursuing an exchange program facilitated by the designated sponsor named above, or for an accompanying spouse and dependent(s). I also authorize the named sponsor to release any information from my records needed by DHS pursuant to 8 CFR 214.3(g) to determine my non-immigrant status. I agree that I will maintain compliance with insurance regulations as specified in 22 CFR 62.14 for myself for the duration of my exchange program and for my J-2 spouse and dependents while they are present in the United States during my exchange program. For the purposes of 20 U.S.C. 1232g and 22 CFR 62, I authorize U.S. Department of State designated sponsors and any educational institution named on Form DS-2019 to release information to the Department of State relating to compliance with the Exchange Visitor Program regulations. Signatures: The J-1 exchange visitor should sign the J-1 form under Signature of Applicant. The J-2 spouse or dependent should sign the J-2 form under Signature of Applicant. Parent or guardian must sign the J-1 form if exchange visitor is under 16. Parent or guardian must sign the J-2 form if accompanying minor is under 16.

### NOTICE TO ALL EXCHANGE VISITORS

To facilitate your readmission to the United States after a visit in another country other than a contiguous territory or adjacent islands, you should have the Responsible Officer or Alternate Responsible Officer of your sponsoring organization indicate on the TRAVEL VALIDATION BY RESPONSIBLE OFFICER or Alternate Responsible Officer section of the Form DS-2019 that you continue to be in good standing.

The signature of the Responsible Officer or the Alternate Responsible Officer on the Form DS-2019 is valid for up to one year\* or until the end date in item 3 on page 1 of this Form, or to the validation date authorized by the Responsible Officer, whichever occurs sooner.

\* **EXCEPT:** Maximum validation period is up to 6 months for Short-term Scholars and 4 months for Camp Counselors and Summer Work/Travel.

**PAPERWORK REDUCTION ACT STATEMENT:** Under the Mutual Educational and Cultural Exchange Act of 1961, as amended, the U.S. Department of State has been delegated the authority to designate Exchange Visitor Programs for U.S. Government agencies, and for public and private educational and cultural exchange organizations. The information is used by Exchange Visitor Program sponsors to appropriately identify an individual seeking to enter the United States as an exchange visitor and by the U.S. Department of State for exchange visitor program administration purposes. The completed form is sent to the prospective exchange visitor abroad, who takes it to the U.S. Consulate (*Embassy*) to secure an exchange visitor (J-1, J-2) visa. Responses are mandatory. An Agency or organization may not conduct or sponsor, and the respondent is not required to respond, to a collection of information unless it displays a valid OMB control number. Public reporting burden for this collection of information is estimated to average 45 minutes per response, including the time for reviewing instructions, researching existing data sources, gathering and maintaining the data needed, completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden to: U.S. Department of State, ECA/EC, Washington, D.C. 20522-0505.

**CONFIDENTIALITY STATEMENT:** INA Section 222 (f) provides that visa issuance and refusal records shall be considered confidential and shall be used only for the formulation, amendment, administration, or enforcement of the immigration, nationality, and other laws of the United States. Certified copies of visa records may be made available to a court which certifies that the information contained in such records is need in a case pending before the court.



Date 30<sup>th</sup> June 2023

Reference Letter

This is to certify that *Mr. Ranjit Mahesh Baravkar* worked as an Intern at Restaurant Gaa of Bangkok starting 5<sup>th</sup> May 2023 to 30<sup>th</sup> June 2023.

During his internship, he spends equal time in the hot, cold, grill and pastry section.

We found him professional and hard working. Mr. Ranjit Baravkar is a young chef with great potential. He demonstrated a great desire to learn and understand every aspect of the restaurant. Given the right opportunity and guidance, I am sure he will excel in his career.

Our association with Mr. Ranjit Baravkar was a fruitful one and we wish him all the very best for his future endeavors.

Regards,

**Mr. Hetal Pathak**

General Manager



*Native Eats Co., Ltd.*

46/1 Soi Sukhumvit 53 (Paidee-Madee), Sukhumvit Rd., Klongton Nua, Wattana, Bangkok  
10110

Phone No.: +668 5519 9518, 0-2003-4951

Tax ID. 0105563079863

29<sup>th</sup> August 2022

Ketan Badgajar  
S/o Sanjay Vanjai Badgajar  
Borse Lane Amalner  
Dist- Jalgaon, PO Amalner,  
Pin-425401

Dear Ketan,

On behalf of Redco Hotels Pvt. Ltd. as owner of Courtyard by Marriott, Pune Chakan, we are pleased to offer you the position of 'Guest Service Associate – F&B' with effect from **September 05, 2022**.

However, this offer is subject to you being declared medically fit by the Company's Doctor and satisfactory references from your Referees.

The break-up of your salary and details of benefits are mentioned in the attached 'Details of Compensation & Benefits'.

Your letter of appointment will be issued to you on joining the property.

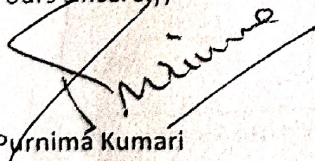
Please report to the Human Resources Department at 10:30 am with the photocopies of the following documents:

- 6 passport-sized photographs
- Proof of Date of Birth (Birth certificate / Passport)
- Proof of address (Ration Card, Voters ID)
- Govt. certified Photo Identification (Passport/ Driver's License / Adhaar Card)
- Photocopies of Educational Qualifications
- Previous work experience (if any)
- Last drawn salary slip (if any)
- Photocopy of Marriage Certificate (if married)
- PAN Card (Compulsory)

If the above terms are acceptable to you, as a token of acceptance, please sign the enclosed duplicate copy of this letter.

Welcome aboard!

Yours sincerely,



Purnima Kumari

Human Resources Manager

**Candidate's acknowledgement:**

Agreed & Accepted by \_\_\_\_\_ on \_\_\_\_\_

Courtyard by Marriott® Pune Chakan  
Plot P-7, MIDC, Chakan Industrial Area Phase-1, Talegaon Chakan Road, Khalumbre, Pune - 410 501 India.  
O +91.21.3566.6666 F +91.21.3566.6669

Unit of Redco Hotels Private Limited.  
CIN: U55101MH2008PTC183694

August 9, 2022

Ms. Saakshi Syal  
301, Sanskruti Nirmal,  
Dhara Appartment,  
City Light, Surat,  
Po Box: 395007.

**Letter of Offer**

Dear Ms. Saakshi Syal,

On behalf of **Maitraya Hospitality LLP**, (the company) I am pleased to offer you, the position on the following terms:

1. **Position:** Reservation Associate
2. **Grade:** A1
3. **Initial Place of posting:** Courtyard by Marriott Vadodara  
During your employment with the company, you may be transferred to any of the company's hotels/businesses in India
4. **Reports to:** Revenue Manager
5. **Start Date:** August 12<sup>th</sup>, 2022
6. **Salary (CTC):** The salary details will be stated in the Appointment Letter

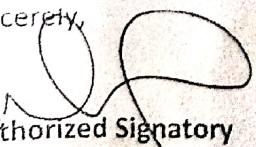
Your letter of appointment will be issued to you on your resuming the position offered to you by the company. Please refer to Annexure B attached that lists the documents you are required to bring with a view to complete your appointment for the said position in the company.

This offer will be valid subject to your offering of satisfactory references.

This offer is subject to your acceptance and agreement to the letter of appointment and the terms and conditions therein.

If the above terms are acceptable to you, as a token of acceptance, please send your confirmation as per annexed "**Acceptance of Offer**".

Sincerely,

  
**Authorized Signatory**  
For Courtyard by Marriott, Vadodara  
(Unit of Maitraya Hospitality LLP)  
Encl: Annexure B



abhishek sonawane <abhisheksonawane512001@gmail.com>

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## Marriottinternship- Abhishek A. Sonawane

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Sen, Aishmita <Aishmita.Sen@westin.com>

Thu, 5 Jan at 6:15 PM

To: abhisheksonawane512001@gmail.com <abhisheksonawane512001@gmail.com>

Cc: WestinPune, HR <hr.westinpune@westin.com>

Dear Abhishek,

Greetings from The Westin Pune Koregaon Park!

It is my pleasure to inform that you have been selected at The Westin Pune Koregaon park in the capacity as "Marriottinternship" in Culinary department for a tenure of 6 months, subject to submission of all mandatory joining formality.

We would like to congratulate you on your selection and welcome you to our family. Your date of joining will be January 9<sup>th</sup>, 2023. You will be paid a stipend of INR 8,000/ month and will be allowed to avail cafeteria facility while on duty. Please note that the accommodation will not be provided by the organization during this tenure. Every trainee is entitled of 4 weekly offs in a month.

Kindly confirm us back your date of joining with acceptance of the offer within 3 working dates.

You may please report at the HR department at 09:30 am on your date of joining in college/formal attire.

Below mentioned are the documents that are required to submit on the date of joining.

- NOC duly signed by the principal (if part to any college curriculum).
  - 4 passport-sized photographs.
  - Photocopies of Educational Qualifications.
  - Photocopy of Marriage Certificate (if married)
  - Photocopy of PAN Card and Aadhaar Card (Mandatory)
  - PCC ( Police Clearance Certificate)
  - Bank Cancelled Check or Bank Passbook (Self)
  - Medical Fitness Certificate, certifying you mentally & physically fit.
  - Covid Vaccination Certificate (mandated to complete the booster shot).
  - Food Handlers Test

1. Investigations

X-Ray Chest PA & Report

2. Pathological Tests

TLC, DLC, ESR

Urine Routine

Routine Stool

Stool Culture: Salmonella Shigella, Vibrio Cholerae

Note: You will be assisted with the details of the hospital and can avail the benefit of corporate rate, payment to be made by the Intern at the hospital **or** can be personally conducted from any certified diagnosis center.

We look forward to welcome you to Team Incredible and together create outstanding memories for guests & associates.

Please feel free to connect back with me should you need any assistance.

Warm Regards

**Aishmita Sen**

Assistant Manager Training

**THE WESTIN PUNE KOREGAON PARK**

36/3-B, Koregaon Park Annexe, Mundhwa Road, Ghorpadi  
Pune, 411001, Maharashtra, India  
westin.com/punekoregaonpark

**T** 020 67210000 **F** 020 6721 0021 **M** +91 9175141804 | 9062921804

Reservations 1800 2582 555 (Toll Free)

FACEBOOK | TWITTER | INSTAGRAM

cid:image001.jpg@01D90B0C.C652AB80



cid:image002.jpg@01D90B0C.C652AB80





**OFFER LETTER**

**Details of the Employer/Sponsor**

1. Name (name of the Company/Employer **Emil Resort Private Limited**)
2. National Identity Card No./Registered No. of Company **C-0619/2016**
3. Address **H. Shibaan, 5<sup>th</sup> Floor Karankaa Magu, Male' 20002**
4. Tel: **7980632** Fax: **3004848**

**Details of the Employee**

1. Name: **Ajith Nair**
2. Permanent Address: **Mumbai, India**
3. Nationality: **Indian**
4. Present Address: **Mumbai, India**
5. Date of Birth: **30<sup>th</sup> September 2000**
6. Passport / National ID Number:
7. Contact Number: **+918605226832**

**Details of the Employment**

1. Title/Occupation: **Commis Sommelier**
2. Start Date: **01<sup>st</sup> August 2023**
3. Basic Salary and other allowances: **\$ 600/- Month**
4. Place of work/Worksite: **Fasmendhoo Island, Raa Atoll, Maldives**
5. Duration of Contract: **2 Years**
6. Working Hours: **6 Days a week/8 Hours per Day**
7. Service Charge: **Per month According to Company Policy.**
8. Probation Period: **3 Months**
9. Food and Medical: **Will be provided**
10. Accommodation: **Four Sharing**
11. On successful completion of contract of 1 Year: **Return economy class air ticket to home country.**
12. If you will not be able to join within a month from the date when the Offer Letter issued this will be considered as void.

for 

Mr. Srikanth Devarapalli  
**Area General Manager**

I..... acknowledge acceptance of the offer letter by signing and returning of the copy to the employer.

Name:

Signed:

Date:

# Work agreement

## Company

Name:	Stationen AS	Responsible:	Morten Lønstad og Steve D. Torgersen
Location:	Lompensenteret	Manager:	Martin Guin Troset
Org.nr:	919 111 151	Tlf:	79022020

## Employee

Name:	Hrithik Sanjay	Bank Account:	
e-mail address:	hrithikbhosale1999@gmail.com	Position:	Chef 100 %
Address:		Phone number:	
Personnr/ID-nr:		Salary:	185,- NOK per hour
Date:	05.04.22		

## 1. In General

It is expected of the employee to follow the company guidelines. If it is necessary, can the employee be set to other tasks than what is considered as his/hers usual work assignments. The employee is hired as a waitress and is expected to execute work assignments in a satisfactory way. Your assignments are explained in the work instructions.

## 2. Probation

Probation is set to a mutual probation of 2 months from employee first day at work. Notice periode during probation is 14 days, and is from date to date. The resignation has to be based on the employees adaption to work, knowledge or liability if an employee that is on probation on written work agreement is resigned.

The Company shall during probation period be able to evaluate employee competence and skills that the position require, which the employee should be acquainted with. Employee will at the same time be able to evaluate if the position gives the challenges and possibilities that is expected and whether employee would want to continue in the position further.

If the employee have been absent from work during probation, and the absence is not caused by the company, then the company can prolong the agreed probation time with a period that is similar to the lenght of absence. The company has to inform of this prolonging before probation time have expired.

### **3. Pension, salary and overtime**

Employee have the right to pension that minimum is the valid requires to Norwegian pension agreement.

Salary is for all working hours, including all extra, regardless of when the work is done (evening, night, weekend, holy days), exception is work on May 1 and 17 that gives an additional 50 %. Leaders have their own agreement.

Should the employee have been wrongfully payed, the company has the right to do the necessary adjustment at the next month payment. Lønn utbetales den 25. i hver måned for foregående måned.

The employee is required a break if the work day exceeds 5,5 hours. If the day exceeds 8 hours the breaks shall be a total of 0,5 hour. The employee decides when it is reasonable to take a break.

The work hours is set in the shift plan which is handed out long time in advance before first day of plan. Shift shall normally not exceed 9 hours within 24 hours, or 40 hours in 7 days in average during an 8 week period. Should work hours exceed 9 hours in agreement with manager, an addition of 40 % of hour salary shall be added, starting from the first hour over 9 hours.

### **4. Vacation and vacation salary**

Regarding rights to vacation and vacation salary we refer to the current Ferieloven. Manager and employee shall have agreed on vacation good time in advance. Manager will try to agree on vacation wishes as far as it is possible with the companys need. If there is not agreement regarding vacation, then the manager has to set vacation due to the limits in ferieloven §§ 7-9.

With permission, hiring in the middle of the year, resignation etc. ferieloven sets special exceptions, and it is the rules in ferieloven employee and manager has to follow. Vacation salary is calculated due to ferieloven § 10.

### **5. Absence**

Employee is obligated to inform absence due to sickness as soon as possible, and latest before work shift begins. Message shall be given by phone (not SMS) to the one that is responsible for employee and shift plan. Employee have sickness salary in the employee period, assumed that there is a valid egenmelding or sykemelding from a doctor, as regarding folketrygdlovens current rules.

### **6. Resignation and pensjon age**

Resignation period is a mutual resigmet of 3 months after probation time. Resignation has to be handed in written for both parts, and is then valid from 1st date of the month.

If the company choose to resign the employee it will be according to arbeidsmiljølovens current rules.

Work is finished with the companys pensjon age, at this time by 67 year, jfr aml § 15-13 a. 3. ledd.

## 7. Work result

Any physical or immaterial development or product that is made during work is the companies without need to any remuneration.

## 8. Silence and loyalty

The employee is prohibited to publish or take advantage of business information/ideas or other confidential information that he/she have received through working for the company. These restrictions will still be valid after resignation and in unlimited period of time.

Employee has to return every document - in written or digial - or workrelated documents when employee resigns.

Employee is obligated to act loyally and correct to company manager and the companys clients/guests and supploers, and not act or express anything that can harm the companys interests. This obligations is both at work and in other situations, for instance in use of social media.

## 9. Information of person

Employee accept that the employee name and eventual contact information and picture is used in the companys marketing materiale, for instance web pages.

## 12. HMS og work instructions

We refer to the given information in HMS-rules and work instructions. HMS rules and work instructions do not give, unless something else is set, the employees and rights but is an expression or the current practise of styringsretten. Work instructions is a part of this work agreement.


This agreement is in two copies

Location and date:

Langkærbyen 05.04

Employee

Company





# Training/Internship Placement Plan

\*OMB APPROVAL NO. 1405-0170  
EXPIRATION DATE: 05/31/2024  
ESTIMATED BURDEN: 1.5 HOURS

Exchange Visitor (surname/primary, given name)

<b>TIDKE, KHUMESHWAR VIJAY</b>	SEVIS ID:
Email Address: <a href="mailto:khumestidke@gmail.com">khumestidke@gmail.com</a>	Program Sponsor: <b>World Wide Cultural Exchange, Inc.</b>
Category: INTERN	Program Number: P-4-19041
Occupational Category: Hospitality and Tourism	Training/Internship Dates: 05/15/2023 - 05/14/2024

## Additional Participant Details

<b>Current Field of Study/Profession:</b> Hotel Management and Catering Technology	<b>Type of Degree or Certificate:</b> Bachelor's Degree
<b>Experience in Field:</b> null years	<b>Date Awarded or Expected:</b> 10/08/2022

## Host Organization

Phases: 3

<b>Host Organization Name:</b> Patina Orlando E&W LLC dba Maria & Enzo's	<b>Employer ID Number:</b> 472979741
<b>Address:</b> 1560 E BUENA VISTA DR, ORLANDO, FL 32830	<b>Worker's Comp Policy:</b> Yes, Safety National Casualty Corp
<b>Number of FT Employees:</b> 350	<b>Worker's Comp for Exchange Visitor:</b> Yes
<b>Onsite at Location:</b>	<b>Exchange Visitor Hours per week:</b> 32
<b>Annual Revenue:</b> \$3 - \$10 Million	<b>Stipend:</b> Yes, 16.00 per Hour
<b>Website URL:</b> <a href="http://www.patinagroup.com">www.patinagroup.com</a>	<b>Non-Monetary Compensation Value:</b>
<b>Main Program Supervisor/POC:</b> Dodaro, Benjamin Executive Chef <a href="mailto:bdodaro@patinagroup.com">bdodaro@patinagroup.com</a> Phone: 410-446-3440	

## Certifications

Trainee/Intern

I certify that:

- I have reviewed, understand, and will follow this Training/Internship Placement Plan (T/IPP);
- I am entering into this Exchange Visitor Program in order to participate as a Trainee or Intern as delineated in this T/IPP and not simply to engage in labor or work within the United States.
- I understand that the intent of the Exchange Visitor Program is to allow me to enhance my skills and gain exposure to U.S. culture and business in a way that will be useful to me when I return home upon completion of my program.
- I understand that my internship/training will take place only at the organization listed on this T/IPP and that working at another organization while on the Exchange Visitor Program is prohibited.
- I will contact the Sponsor at the earliest available opportunity regarding any concerns, changes in, or deviations from this T/IPP.
- I will respond in a timely way to all inquiries and monitoring activities of my sponsor.
- I will follow all of my sponsor's guidelines required for my participation in my program.
- I will contact the U.S. Department of State's Bureau of Educational and Cultural Affairs (ECA) at the earliest possible opportunity if I believe that my sponsor or supervisor (as set forth on page 3, section 4), is not providing me with a legitimate internship or training, as delineated on my T/IPP; and
- I declare and affirm under penalty of perjury that the statements and information made herein are true and correct to the best of my knowledge, information and belief. The law provides severe penalties for knowingly and willfully falsifying or concealing a material fact, or using any false document in the submission of this form.

Signature of TIDKE, KHUMESHWAR VIJAY

03 / 07 / 2023

Date:

mm/dd/yyyy

Exchange Visitor (surname/primary, given name)

TIDKE, KHUMESHWAR VIJAY

SEVIS ID:

Sponsor

1. I have reviewed, understand, and will ensure that the Supervisor (as set forth on page 3, section 4) follows this Training/Internship Placement Plan (T/IPP) regarding the Trainee or Intern listed above;
2. I will notify the designated U.S. Department of State's Bureau of Educational and Cultural Affairs (ECA) at the earliest available opportunity regarding any concerns about, changes in, or deviations from this Training/Internship Placement Plan (T/IPP), including, but not limited to, changes of Supervisor or host organization;
3. I will adhere to all applicable regulatory provisions that govern this program (see 22 CFR Part 62), including, but are not limited to, the following:
  - a. I will ensure that the Trainee or Intern named in this T/IPP receives continuous on-site supervision and mentoring by experienced and knowledgeable staff;
  - b. I have confirmed with the Supervisor or host organization representative that sufficient resources, plant, equipment, and trained personnel will be available to provide the specified training or internship program set forth in this T/IPP;
  - c. I will ensure that the Trainee or Intern named in this T/IPP obtains skills, knowledge, and competencies through structured and guided activities such as classroom training, seminars, rotation through several departments, on-the-job training, attendance at conferences, and similar learning activities, as appropriate in specific circumstances;
  - d. I will ensure that the Trainee or Intern named in this T/IPP does not displace full-or part-time temporary or permanent American workers or serve to fill a labor needed and ensure that the position that the Trainee or Intern fills exists primarily to assist the Trainee or Intern in achieving the objectives of his or her participation in this training or internship program;
  - e. I certify that this training or internship meets all of the requirements of the Fair Labor Standards Act, as amended (29 U.S.C. 201 et seq.). I also certify that training or internships in the field of agriculture meet all requirements of the Migrant and Seasonal Worker Protection Act, as amended (29 U.S.C. 1801 et seq.)
  - f. I will notify the Department of State if I receive information regarding a serious problem or controversy involving the Trainee or Intern named in this T/IPP that could be expected to bring the Department of State, the Exchange Visitor Program, or the Sponsor's exchange visitor program into notoriety or disrepute; and
  - g. I declare and affirm under penalty of perjury that the statements and information made herein are true and correct to the best of my knowledge, information and belief. The law provides severe penalties for knowingly and willfully falsifying or concealing a material fact, or using any false document in the submission of this form.

Onaca, Marina

Printed name of Responsible Officer or Alternate Responsible Officer

03 / 21 / 2023

Date:

Signature of Responsible Officer or Alternate Responsible Officer

mm/dd/yyyy

World Wide Cultural Exchange, Inc.

P-4-19041

Name of Sponsor Organization

Program Number

Privacy Act Statement

AUTHORITIES: The information is sought pursuant to Section 102 of the Mutual Educational and Cultural Exchange Act of 1961, as amended (the Fulbright-Hays Act)(22 U.S.C. 2452) which provides for the administration of the Exchange Visitor Program (J visa).

PURPOSE: The information solicited on this form will be used to provide clarity of training and intern programs offered by entities designated by the U.S. Department of State to conduct exchange visitor programs; for general statistical use; and to administer the Trainee and Intern categories of the Exchange Visitor Program.

ROUTINE USES: The information on this form may be shared with entities administering the program on behalf of the Department; federal, state, local, or foreign government entities for law enforcement purposes; to members of Congress in response to a request on your behalf . More information on the Routine Uses for the system can be found in the System of Records Notice State-08, Educational and Cultural Exchange Program Records.

DISCLOSURE: Participation in this program is voluntary; however, failure to provide the information may delay or prevent participation in the Exchange Visitor Program.

Paper Work Reduction Act

Public reporting burden for this collection of information is estimated to average 1.5 hours per response, including time required for searching existing data sources, gathering the necessary documentation, providing the information and/or documents required, and reviewing the final collection. You do not have to supply this information unless this collection displays a currently valid OMB control number. If you have comments on the accuracy of this burden estimate and/or recommendations for reducing it, please send them to: ECA/EC, SA-5, fifth Floor, U.S. Department of State, Washington, DC 20522.



# Training/Internship Placement Plan

\*OMB APPROVAL NO. 1405-0170  
EXPIRATION DATE: 05/31/2024  
ESTIMATED BURDEN: 1.5 HOURS

Exchange Visitor (surname/primary, given name)

<b>TIDKE, KHUMESHWAR VIJAY</b>	SEVIS ID:
Email Address: <a href="mailto:khumestidke@gmail.com">khumestidke@gmail.com</a>	Program Sponsor: <b>World Wide Cultural Exchange, Inc.</b>
Category: INTERN	Program Number: P-4-19041
Occupational Category: Hospitality and Tourism	Training/Internship Dates: 05/15/2023 - 05/14/2024

Each Training/Internship Placement Plan should cover a definite period of time and should consist of definite phases of training or tasks performed with a specific objective for each phase. The plan must also contain information on how the trainees/interns will accomplish those objectives (e.g. classes, individual instruction, shadowing). Each phase must build upon the previous phase to show a progression in the training/internship. A separate copy of pages 3 and 4 must be completed for each phase if applicable (e.g.; if the trainee/intern is rotating through different departments).

## Host Organization

Host Organization Name: Patina Orlando E&W LLC dba Maria & Enzo's

Address: 1560 E BUENA VISTA DR, ORLANDO, FL 32830

## Phase Name: *Orientation & Introduction*

Phase 1 of 3

Training/Internship Field: Hospitality & Tourism: Culinary Arts

Supervisor: Dodaro, Benjamin

Start Date: 05/15/2023

Executive Chef

End Date: 05/31/2023

[bdodaro@patinagroup.com](mailto:bdodaro@patinagroup.com)

410-446-3440

### Description of Trainee/Intern's role for this Program or Phase

The Exchange Visitor (EV) will gain an overview of Patina Restaurant Group: Disney Springs and the surrounding community. This includes an introduction to personnel, training resources, employment benefits, handbooks, and rules and regulations.

### Specific Goals and Objectives for this Program or Phase

The EV will become familiar with Patina Restaurant Group Disney Springs's operations, key staff, and areas in which they will spend their training program. They will become familiar with the surrounding area in which they will be living over the next 12 months. They will settle into their new housing. The EV will be introduced to the various areas which will be covered throughout the training program and the subject matter that will be covered.

### Please list the names and titles of those who will provide continuous (for example, daily) supervision of the Trainee/Intern, including the primary supervisor. What are these persons' qualifications to teach the planned learning?

Chef Benjamin Dodaro is the Multi-unit Executive Chef for the Disney Springs Italian Complex. He has over 18 years of industry experience, including 12 years with Patina Restaurant Group. Chef Benjamin has Bachelor's Degree in Hotel, Restaurant and Institutional Management and a Culinary Arts Degree from The Culinary Institute of America.

### What plans are in place for the Trainee/Intern to participate in cultural activities while in the United States?

During their training program the EV can experience any or all of the following cultural activities: Enjoy the holidays with a whimsical twist when they visit Who-ville at Islands of Adventure, Universal Studios, for the annual Grinchmas event. In February, they can venture to South Florida and Hang with celebrities, chefs, and cooks at the South Beach Food and Wine Festival for culinary demonstrations and tastings. The Outta Control Magic Comedy Dinner Show will provide up-close interactions in a combination of amazing magic, impersonations and improv comedy. Expect to be impressed at this interactive, entertaining and hilariously funny dinner show. They can experience a Taste of Soul Food Festival, May 12. A feast of sight, sounds, and tastes of the African American and other diverse cultures of soul food cooking, featuring vendors, activities and lots of food and music. The Orlando Science Center has many exhibits such as NatureWorks, DinoDigs exhibit, Our Planet exhibit and the Science Park exhibit. They can hop on board the exclusive and convenient I-RIDE Trolley service and discover miles of fun that make up the International Drive Resort Area. The trolley is a cost-saving way to cruise the International Drive in charming style, and a great way for them to get a broad overview of the area surrounding their program location and will provide ideas for cultural activities to plan for the rest of their stay, such as local tourist spots like Disney World, The Epcot Center, and World of Chocolate Museum.

### What specific knowledge skills, or techniques will be learned?

The EV will gain a clear overview of the Patina Restaurant Group's operations and clientele in the Disney Springs marketplace. The EV will learn the restaurants history, story line, and the organizational mission and objectives. The EV will learn about the significance of the division of Front of House and Back of House and each departments role in the success of the organization.

### How specifically will these knowledge, skills, or techniques be taught? Include specific tasks and activities (Interns) and/ or methodology of training and chronology/syllabus (Trainees).

- The EV will:
- Check-in with Human Resources to complete appropriate paperwork for training
  - Meet with new personnel and supervisors to learn about their role in the restaurants
  - Learn about new policies and procedures about the restaurants
  - Receive training schedule and resources that will be part of their training program.

### How will the Trainee/Intern's acquisition of new skills and competencies be measured?

Exchange Visitor (surname/primary, given name)

TIDKE, KHUMESHWAR VIJAY

SEVIS ID:

At the end of the phase, the program supervisor will complete a Post Phase Evaluation or Conference with Exchange Visitor to measure EV's success in meeting the goals and objectives outlined in the phase. In case of any concerns or problems, Host Organization will notify Sponsor immediately.

**Additional Phase Remarks**

Exchange Visitor will complete all monthly check ins during this phase. Exchange Visitor will not participate in any training considered prohibited under Appendix E of 22 C.F.R 62, including bartender training.

**Certifications**

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**Phase Supervisor** I certify that:

1. I have reviewed, understand, and will follow this Training/Internship Placement Plan (T/IPP);
2. I will contact the Sponsor at the earliest possible opportunity if I believe that the Trainee or Intern is not receiving the type of training delineated on this T/IPP;
3. I will actively support the Sponsor by adhering to all applicable regulatory provisions that govern this program (see 22 CFR Part 62);
4. The Trainee or Intern named in this T/IPP will not displace full-or part-time, seasonal or permanent American workers, or serve to fill a labor need;
5. I will conduct the required periodic evaluations of the Trainee or Intern named in this T/IPP;
6. I will notify the designated Sponsor contact at the earliest available opportunity regarding any concerns about, changes in, or deviations from this T/IPP.
7. I will notify the Sponsor in the event of an emergency involving the Trainee or Intern named in this T/IPP, as well as any information that I receive about the Trainee or Intern that might have an effect on that exchange visitor's health, safety, or welfare;
8. I will notify the Sponsor if I receive information regarding a serious problem or controversy involving the Trainee or Intern named in this T/IPP that could be expected to bring the Department of State, the Exchange Visitor Program, or the Sponsor's exchange visitor program into notoriety or disrepute;
9. I am participating in this Exchange Visitor Program in order to provide the Trainee or Intern named in this T/IPP with training or an internship as delineated in this T/IPP;
10. I certify that this training or internship meets all the requirements of the Fair Labor Standards Act, as amended (29 U.S.C. 201 et seq.) I also certify that training or internships in the field of agriculture meet all requirements of the Migrant and Seasonal Worker Protection Act, as amended (29 U.S.C. 1801 et seq.).
11. I declare and affirm under penalty of perjury that the statements and information made herein are true and correct to the best of my knowledge, information and belief. The law provides severe penalties for knowingly and willfully falsifying or concealing a material fact, or using any false document in the submission of this form.

*Benjamin Dodaro*

\_\_\_\_\_  
Signature of Dodaro, Benjamin

03 / 21 / 2023

Date: \_\_\_\_\_

mm/dd/yyyy





# Training/Internship Placement Plan

\*OMB APPROVAL NO. 1405-0170  
EXPIRATION DATE: 05/31/2024  
ESTIMATED BURDEN: 1.5 HOURS

Exchange Visitor (surname/primary, given name)

**TIDKE, KHUMESHWAR VIJAY**

Email Address: [khumestidke@gmail.com](mailto:khumestidke@gmail.com)

Category: INTERN

Occupational Category: Hospitality and Tourism

SEVIS ID:

Program Sponsor: **World Wide Cultural Exchange, Inc.**

Program Number: P-4-19041

Training/Internship Dates: 05/15/2023 - 05/14/2024

Each Training/Internship Placement Plan should cover a definite period of time and should consist of definite phases of training or tasks performed with a specific objective for each phase. The plan must also contain information on how the trainees/interns will accomplish those objectives (e.g. classes, individual instruction, shadowing). Each phase must build upon the previous phase to show a progression in the training/internship. A separate copy of pages 3 and 4 must be completed for each phase if applicable (e.g.; if the trainee/intern is rotating through different departments).

## Host Organization

**Host Organization Name:** Patina Orlando E&W LLC dba Maria & Enzo's

**Address:** 1560 E BUENA VISTA DR, ORLANDO, FL 32830

## Phase Name: *Prep and Pastry Operations*

**Phase 2 of 3**

**Training/Internship Field:** Hospitality & Tourism: Culinary Arts

**Supervisor:** Dodaro, Benjamin

**Start Date:** 06/01/2023

Executive Chef

**End Date:** 08/31/2023

[bdodaro@patinagroup.com](mailto:bdodaro@patinagroup.com)

410-446-3440

### Description of Trainee/Intern's role for this Program or Phase

The training advisor will train the EV in all the aspects of the operations and relevant administration and management procedures and techniques within the kitchen. Training will include department standards and policy training. The EV will be taught areas of responsibility within their department. Through shadowing and a direct mentor model with the Executive Sous Chef, Sous Chef, and colleagues, the EV will gradually develop the skills and knowledge to achieve the next level of culinary excellence.

### Specific Goals and Objectives for this Program or Phase

The main goal is to learn, train, and become proficient in the prep and pastry stations within the kitchen and to gain an advanced knowledge of both prep and pastry stations inside a fine dining Italian restaurant. The EV will learn advanced methods of cutting and prepping various food items as well as par levels for the various food items. The EV will learn how to properly prepare and plate desserts to the specifications and standards of the Chef. The EV will learn controls and sanitation regulations and the system for stock rotation and labeling of all prepped items. The EV will learn techniques to assure consistency and excellence in all presentations.

### Please list the names and titles of those who will provide continuous (for example, daily) supervision of the Trainee/Intern, including the primary supervisor. What are these persons' qualifications to teach the planned learning?

Chef Benjamin Dodaro is the Multi-unit Executive Chef for the Disney Springs Italian Complex. He has over 18 years of industry experience, including 12 years with Patina Restaurant Group. Chef Benjamin has Bachelor's Degree in Hotel, Restaurant and Institutional Management and a Culinary Arts Degree from The Culinary Institute of America.

### What plans are in place for the Trainee/Intern to participate in cultural activities while in the United States?

During their training program the EV can experience any or all of the following cultural activities: Enjoy the holidays with a whimsical twist when they visit Who-ville at Islands of Adventure, Universal Studios, for the annual Grinchmas event. In February, they can venture to South Florida and Hang with celebrities, chefs, and cooks at the South Beach Food and Wine Festival for culinary demonstrations and tastings. The Outta Control Magic Comedy Dinner Show will provide up-close interactions in a combination of amazing magic, impersonations and improv comedy. Expect to be impressed at this interactive, entertaining and hilariously funny dinner show. They can experience a Taste of Soul Food Festival, May 12. A feast of sight, sounds, and tastes of the African American and other diverse cultures of soul food cooking, featuring vendors, activities and lots of food and music. The Orlando Science Center has many exhibits such as NatureWorks, DinoDigs exhibit, Our Planet exhibit and the Science Park exhibit. They can hop on board the exclusive and convenient I-RIDE Trolley service and discover miles of fun that make up the International Drive Resort Area. The trolley is a cost-saving way to cruise the International Drive in charming style, and a great way for them to get a broad overview of the area surrounding their program location and will provide ideas for cultural activities to plan for the rest of their stay, such as local tourist spots like Disney World, The Epcot Center, and World of Chocolate Museum.

### What specific knowledge skills, or techniques will be learned?

The EV will get a basic understanding of the menu concept, development, and pricing. The EV will learn how to apply the customers need through service. The EV will learn teamwork between varied and diverse departmental staffs and understand. The EV will understand the importance of following prep guidelines and reaching par levels.

### How specifically will these knowledge, skills, or techniques be taught? Include specific tasks and activities (Interns) and/ or methodology of training and chronology/syllabus (Trainees).

Exchange Visitor (surname/primary, given name)

TIDKE, KHUMESHWAR VIJAY

SEVIS ID:

The EV will benefit in unique ways from a training based program that will draw from their academic background which will introduce variables that can only be experienced in the day to day operations of a business in the marketplace. The EV will be training in an environment devoted to the development of skills and practical experiences through observations and mentoring. The EV will increase proficiency in controlling cold foods; temperature and waste charts; stock rotation; par levels; food labeling and sanitation; advanced knife skills and mechanical food production; master pastry specifications and recipes and maintain consistency in food presentation and flavor; master prep specifications and recipes and maintain consistency in food presentation and flavor.

**How will the Trainee/Intern's acquisition of new skills and competencies be measured?**

At the end of the phase, the program supervisor will complete a Post Phase Evaluation or Conference with Exchange Visitor to measure EV's success in meeting the goals and objectives outlined in the phase. In case of any concerns or problems, Host Organization will notify Sponsor immediately.

**Additional Phase Remarks**

Exchange Visitor will complete all monthly check ins during this phase. Exchange Visitor will not participate in any training considered prohibited under Appendix E of 22 C.F.R 62, including bartender training.

**Certifications**

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**Phase Supervisor** I certify that:

1. I have reviewed, understand, and will follow this Training/Internship Placement Plan (T/IPP);
2. I will contact the Sponsor at the earliest possible opportunity if I believe that the Trainee or Intern is not receiving the type of training delineated on this T/IPP;
3. I will actively support the Sponsor by adhering to all applicable regulatory provisions that govern this program (see 22 CFR Part 62);
4. The Trainee or Intern named in this T/IPP will not displace full-or part-time, seasonal or permanent American workers, or serve to fill a labor need;
5. I will conduct the required periodic evaluations of the Trainee or Intern named in this T/IPP;
6. I will notify the designated Sponsor contact at the earliest available opportunity regarding any concerns about, changes in, or deviations from this T/IPP.
7. I will notify the Sponsor in the event of an emergency involving the Trainee or Intern named in this T/IPP, as well as any information that I receive about the Trainee or Intern that might have an effect on that exchange visitor's health, safety, or welfare;
8. I will notify the Sponsor if I receive information regarding a serious problem or controversy involving the Trainee or Intern named in this T/IPP that could be expected to bring the Department of State, the Exchange Visitor Program, or the Sponsor's exchange visitor program into notoriety or disrepute;
9. I am participating in this Exchange Visitor Program in order to provide the Trainee or Intern named in this T/IPP with training or an internship as delineated in this T/IPP;
10. I certify that this training or internship meets all the requirements of the Fair Labor Standards Act, as amended (29 U.S.C. 201 et seq.) I also certify that training or internships in the field of agriculture meet all requirements of the Migrant and Seasonal Worker Protection Act, as amended (29 U.S.C. 1801 et seq.).
11. I declare and affirm under penalty of perjury that the statements and information made herein are true and correct to the best of my knowledge, information and belief. The law provides severe penalties for knowingly and willfully falsifying or concealing a material fact, or using any false document in the submission of this form.

*Benjamin Dodaro*

03 / 21 / 2023

\_\_\_\_\_  
Signature of Dodaro, Benjamin

Date: \_\_\_\_\_

mm/dd/yyyy



# Training/Internship Placement Plan

\*OMB APPROVAL NO. 1405-0170  
EXPIRATION DATE: 05/31/2024  
ESTIMATED BURDEN: 1.5 HOURS

Exchange Visitor (surname/primary, given name)

**TIDKE, KHUMESHWAR VIJAY**

Email Address: [khumestidke@gmail.com](mailto:khumestidke@gmail.com)

Category: INTERN

Occupational Category: Hospitality and Tourism

SEVIS ID:

Program Sponsor: **World Wide Cultural Exchange, Inc.**

Program Number: P-4-19041

Training/Internship Dates: 05/15/2023 - 05/14/2024

Each Training/Internship Placement Plan should cover a definite period of time and should consist of definite phases of training or tasks performed with a specific objective for each phase. The plan must also contain information on how the trainees/interns will accomplish those objectives (e.g. classes, individual instruction, shadowing). Each phase must build upon the previous phase to show a progression in the training/internship. A separate copy of pages 3 and 4 must be completed for each phase if applicable (e.g.; if the trainee/intern is rotating through different departments).

## Host Organization

**Host Organization Name:** Patina Orlando E&W LLC dba Maria & Enzo's

**Address:** 1560 E BUENA VISTA DR, ORLANDO, FL 32830

**Phase Name:** *Fine Dining Culinary Line Operations*

**Phase 3 of 3**

**Training/Internship Field:** Hospitality & Tourism: Culinary Arts

**Supervisor:** Dodaro, Benjamin

**Start Date:** 09/01/2023

Executive Chef

**End Date:** 11/30/2023

[bdodaro@patinagroup.com](mailto:bdodaro@patinagroup.com)

410-446-3440

### Description of Trainee/Intern's role for this Program or Phase

The EV will be assigned hands-on activities related to Patina Restaurant Group's kitchen operations. The EV will focus on learning the skills needed to operate in one of the restaurants kitchen's divisions of operation to include the basic understanding of menu concept, development, as well as pricing. The EV will also learn how to apply the customer focus and service to the kitchen operations. The EV will get a hand-on overview of new skills line with constant supervision from an executive sous chef, sous chef, of colleague. Developing teamwork between varied and diverse departmental staff is also key. The EV will learn the balance maximizing revenue while maintaining quality assurance and customer satisfaction.

### Specific Goals and Objectives for this Program or Phase

During this phase, the EV will learn specific station operational skills and knowledge through observation and hands-on practice. The EV will learn the various components on being a line cook, and understand how important team work and communication is within a kitchen. The EV will be familiar with all menu items, and practice perfecting each one, with a direct supervisor providing guidance. This phase will provide the EV with an understanding of how the restaurant kitchen is organized and run. The EV will have a chance to train during both the day and evening shifts and gain experience in a high volume atmosphere. The EV will take part in daily service and in a variety of positions with unique exposer and responsibilities including: Entremetier (vegetable section), Saucier, Garde manager (cold side), grill, and plating the food before being taken to the restaurant. The EV will learn how to prepare and service assorted vegetables, creating sauces which compliment the various pasta dishes on the menu, creating garnishes which compliment the various meat dishes on the menu. The EV will learn the interactions of internal/external customer service and will learn how to insure freshness of all foods (quality assurance). The EV will learn how presentation in a fine dining restaurant is very impactful to service.

### Please list the names and titles of those who will provide continuous (for example, daily) supervision of the Trainee/Intern, including the primary supervisor. What are these persons' qualifications to teach the planned learning?

Chef Benjamin Dodaro is the Multi-unit Executive Chef for the Disney Springs Italian Complex. He has over 18 years of industry experience, including 12 years with Patina Restaurant Group. Chef Benjamin has Bachelor's Degree in Hotel, Restaurant and Institutional Management and a Culinary Arts Degree from The Culinary Institute of America.

### What plans are in place for the Trainee/Intern to participate in cultural activities while in the United States?

During their training program the EV can experience any or all of the following cultural activities: Enjoy the holidays with a whimsical twist when they visit Who-ville at Islands of Adventure, Universal Studios, for the annual Grinchmas event. In February, they can venture to South Florida and Hang with celebrities, chefs, and cooks at the South Beach Food and Wine Festival for culinary demonstrations and tastings. The Outta Control Magic Comedy Dinner Show will provide up-close interactions in a combination of amazing magic, impersonations and improv comedy. Expect to be impressed at this interactive, entertaining and hilariously funny dinner show. They can experience a Taste of Soul Food Festival, May 12. A feast of sight, sounds, and tastes of the African American and other diverse cultures of soul food cooking, featuring vendors, activities and lots of food and music. The Orlando Science Center has many exhibits such as NatureWorks, DinoDigs exhibit, Our Planet exhibit and the Science Park exhibit. They can hop on board the exclusive and convenient I-RIDE Trolley service and discover miles of fun that make up the International Drive Resort Area. The trolley is a cost-saving way to cruise the International Drive in charming style, and a great way for them to get a broad overview of the area surrounding their program location and will provide ideas for cultural activities to plan for the rest of their stay, such as local tourist spots like Disney World, The Epcot Center, and World of Chocolate Museum.

### What specific knowledge skills, or techniques will be learned?

The EV will understand important kitchen knowledge including food preparation, plating and service, stock rotation, and waste/cost control. The EV will be responsible for care and cleanliness of all kitchen equipment in accordance with health and safety standards. The EV will will how to prepare all menu items designated by the Executive chef according to the restaurant standards. The EV will learn all recipes and the importance of what goes into each dish for knowledge and for dietary restrictions well as the importance of plating presentation according to the restaurant standards in a fine dining establishment. The EV will understand how to follow food preparation within the confines of time management and multi tasking.

**How specifically will these knowledge, skills, or techniques be taught? Include specific tasks and activities (Interns) and/ or methodology of training and chronology/syllabus (Trainees).**

The kitchen staff of the restaurant will train the EV in all aspects of the operations and relevant administration techniques within the kitchen. Training will include department standards and policy training as well as recipe and menu knowledge for all items on the menu. Through shadowing colleagues and a mentor method, the EV will gradually develop the skills and knowledge level to achieve proficiency in each of the skills to be imparted in this phase. The EV will perfect each station to the restaurant standards with direct feedback given daily to help coach and develop the EV in learning all necessary skills.

**How will the Trainee/Intern's acquisition of new skills and competencies be measured?**

At the end of the phase, the program supervisor will complete a Post Phase Evaluation or Conference with Exchange Visitor to measure EV's success in meeting the goals and objectives outlined in the phase. In case of any concerns or problems, Host Organization will notify Sponsor immediately.

**Additional Phase Remarks**

Exchange Visitor will complete all monthly check ins during this phase. Exchange Visitor will not participate in any training considered prohibited under Appendix E of 22 C.F.R 62, including bartender training.

**Certifications**

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**Phase Supervisor** I certify that:

1. I have reviewed, understand, and will follow this Training/Internship Placement Plan (T/IPP);
2. I will contact the Sponsor at the earliest possible opportunity if I believe that the Trainee or Intern is not receiving the type of training delineated on this T/IPP;
3. I will actively support the Sponsor by adhering to all applicable regulatory provisions that govern this program (see 22 CFR Part 62);
4. The Trainee or Intern named in this T/IPP will not displace full-or part-time, seasonal or permanent American workers, or serve to fill a labor need;
5. I will conduct the required periodic evaluations of the Trainee or Intern named in this T/IPP;
6. I will notify the designated Sponsor contact at the earliest available opportunity regarding any concerns about, changes in, or deviations from this T/IPP.
7. I will notify the Sponsor in the event of an emergency involving the Trainee or Intern named in this T/IPP, as well as any information that I receive about the Trainee or Intern that might have an effect on that exchange visitor's health, safety, or welfare;
8. I will notify the Sponsor if I receive information regarding a serious problem or controversy involving the Trainee or Intern named in this T/IPP that could be expected to bring the Department of State, the Exchange Visitor Program, or the Sponsor's exchange visitor program into notoriety or disrepute;
9. I am participating in this Exchange Visitor Program in order to provide the Trainee or Intern named in this T/IPP with training or an internship as delineated in this T/IPP;
10. I certify that this training or internship meets all the requirements of the Fair Labor Standards Act, as amended (29 U.S.C. 201 et seq.) I also certify that training or internships in the field of agriculture meet all requirements of the Migrant and Seasonal Worker Protection Act, as amended (29 U.S.C. 1801 et seq.).
11. I declare and affirm under penalty of perjury that the statements and information made herein are true and correct to the best of my knowledge, information and belief. The law provides severe penalties for knowingly and willfully falsifying or concealing a material fact, or using any false document in the submission of this form.

*Benjamin Dodaro*

03 / 21 / 2023

\_\_\_\_\_  
Signature of Dodaro, Benjamin

Date: \_\_\_\_\_  
mm/dd/yyyy



# Training/Internship Placement Plan

\*OMB APPROVAL NO. 1405-0170  
EXPIRATION DATE: 05/31/2024  
ESTIMATED BURDEN: 1.5 HOURS

Exchange Visitor (surname/primary, given name)

**TIDKE, KHUMESHWAR VIJAY**

Email Address: [khumestidke@gmail.com](mailto:khumestidke@gmail.com)

Category: INTERN

Occupational Category: Hospitality and Tourism

SEVIS ID:

Program Sponsor: **World Wide Cultural Exchange, Inc.**

Program Number: P-4-19041

Training/Internship Dates: 05/15/2023 - 05/14/2024

## Additional Participant Details

**Current Field of Study/Profession:** Hotel Management and Catering Technology

**Type of Degree or Certificate:** Bachelor's Degree

**Experience in Field:** null years

**Date Awarded or Expected:** 10/08/2022

## Host Organization

**Phases: 2**

**Host Organization Name:** Patina Orlando LLC: Morimoto Asia

**Employer ID Number:** 208757442

**Address:** 1600 E BUENA VISTA DR, LAKE BUENA VISTA, FL 32830

**Worker's Comp Policy:** Yes, Safety National Casualty Corp

**Number of FT Employees:** 200

**Worker's Comp for Exchange Visitor:** Yes

**Onsite at Location:**

**Exchange Visitor Hours per week:** 32

**Annual Revenue:** \$3 - \$10 Million

**Website URL:** [www.patinagroup.com/morimoto-asia](http://www.patinagroup.com/morimoto-asia)

**Main Program:** Mehrer, Jamie

**Supervisor/POC:** Senior Human Resources Manager

[jmehrer@patinagroup.com](mailto:jmehrer@patinagroup.com)

Phone: 407-399-4947

**Non-Monetary Compensation Value:**

## Certifications

**Trainee/Intern**

I certify that:

1. I have reviewed, understand, and will follow this Training/Internship Placement Plan (T/IPP);
2. I am entering into this Exchange Visitor Program in order to participate as a Trainee or Intern as delineated in this T/IPP and not simply to engage in labor or work within the United States.
3. I understand that the intent of the Exchange Visitor Program is to allow me to enhance my skills and gain exposure to U.S. culture and business in a way that will be useful to me when I return home upon completion of my program.
4. I understand that my internship/training will take place only at the organization listed on this T/IPP and that working at another organization while on the Exchange Visitor Program is prohibited.
5. I will contact the Sponsor at the earliest available opportunity regarding any concerns, changes in, or deviations from this T/IPP.
6. I will respond in a timely way to all inquiries and monitoring activities of my sponsor.
7. I will follow all of my sponsor's guidelines required for my participation in my program.
8. I will contact the U.S. Department of State's Bureau of Educational and Cultural Affairs (ECA) at the earliest possible opportunity if I believe that my sponsor or supervisor (as set forth on page 3, section 4), is not providing me with a legitimate internship or training, as delineated on my T/IPP; and
9. I declare and affirm under penalty of perjury that the statements and information made herein are true and correct to the best of my knowledge, information and belief. The law provides severe penalties for knowingly and willfully falsifying or concealing a material fact, or using any false document in the submission of this form.

Signature of TIDKE, KHUMESHWAR VIJAY

Date:

03 / 07 / 2023

mm/dd/yyyy

Sponsor

1. I have reviewed, understand, and will ensure that the Supervisor (as set forth on page 3, section 4) follows this Training/Internship Placement Plan (T/IPP) regarding the Trainee or Intern listed above;
2. I will notify the designated U.S. Department of State's Bureau of Educational and Cultural Affairs (ECA) at the earliest available opportunity regarding any concerns about, changes in, or deviations from this Training/Internship Placement Plan (T/IPP), including, but not limited to, changes of Supervisor or host organization;
3. I will adhere to all applicable regulatory provisions that govern this program (see 22 CFR Part 62), including, but are not limited to, the following:
  - a. I will ensure that the Trainee or Intern named in this T/IPP receives continuous on-site supervision and mentoring by experienced and knowledgeable staff;
  - b. I have confirmed with the Supervisor or host organization representative that sufficient resources, plant, equipment, and trained personnel will be available to provide the specified training or internship program set forth in this T/IPP;
  - c. I will ensure that the Trainee or Intern named in this T/IPP obtains skills, knowledge, and competencies through structured and guided activities such as classroom training, seminars, rotation through several departments, on-the-job training, attendance at conferences, and similar learning activities, as appropriate in specific circumstances;
  - d. I will ensure that the Trainee or Intern named in this T/IPP does not displace full-or part-time temporary or permanent American workers or serve to fill a labor needed and ensure that the position that the Trainee or Intern fills exists primarily to assist the Trainee or Intern in achieving the objectives of his or her participation in this training or internship program;
  - e. I certify that this training or internship meets all of the requirements of the Fair Labor Standards Act, as amended (29 U.S.C. 201 et seq.). I also certify that training or internships in the field of agriculture meet all requirements of the Migrant and Seasonal Worker Protection Act, as amended (29 U.S.C. 1801 et seq.)
  - f. I will notify the Department of State if I receive information regarding a serious problem or controversy involving the Trainee or Intern named in this T/IPP that could be expected to bring the Department of State, the Exchange Visitor Program, or the Sponsor's exchange visitor program into notoriety or disrepute; and
  - g. I declare and affirm under penalty of perjury that the statements and information made herein are true and correct to the best of my knowledge, information and belief. The law provides severe penalties for knowingly and willfully falsifying or concealing a material fact, or using any false document in the submission of this form.

Onaca, Marina

Printed name of Responsible Officer or Alternate Responsible Officer

03 / 21 / 2023

Date:

Signature of Responsible Officer or Alternate Responsible Officer

mm/dd/yyyy

World Wide Cultural Exchange, Inc.

P-4-19041

Name of Sponsor Organization

Program Number

Privacy Act Statement

AUTHORITIES: The information is sought pursuant to Section 102 of the Mutual Educational and Cultural Exchange Act of 1961, as amended (the Fulbright-Hays Act)(22 U.S.C. 2452) which provides for the administration of the Exchange Visitor Program (J visa).

PURPOSE: The information solicited on this form will be used to provide clarity of training and intern programs offered by entities designated by the U.S. Department of State to conduct exchange visitor programs; for general statistical use; and to administer the Trainee and Intern categories of the Exchange Visitor Program.

ROUTINE USES: The information on this form may be shared with entities administering the program on behalf of the Department; federal, state, local, or foreign government entities for law enforcement purposes; to members of Congress in response to a request on your behalf . More information on the Routine Uses for the system can be found in the System of Records Notice State-08, Educational and Cultural Exchange Program Records.

DISCLOSURE: Participation in this program is voluntary; however, failure to provide the information may delay or prevent participation in the Exchange Visitor Program.

Paper Work Reduction Act

Public reporting burden for this collection of information is estimated to average 1.5 hours per response, including time required for searching existing data sources, gathering the necessary documentation, providing the information and/or documents required, and reviewing the final collection. You do not have to supply this information unless this collection displays a currently valid OMB control number. If you have comments on the accuracy of this burden estimate and/or recommendations for reducing it, please send them to: ECA/EC, SA-5, fifth Floor, U.S. Department of State, Washington, DC 20522.



# Training/Internship Placement Plan

\*OMB APPROVAL NO. 1405-0170  
EXPIRATION DATE: 05/31/2024  
ESTIMATED BURDEN: 1.5 HOURS

Exchange Visitor (surname/primary, given name)

<b>TIDKE, KHUMESHWAR VIJAY</b>	SEVIS ID:
Email Address: <a href="mailto:khumestidke@gmail.com">khumestidke@gmail.com</a>	Program Sponsor: <b>World Wide Cultural Exchange, Inc.</b>
Category: INTERN	Program Number: P-4-19041
Occupational Category: Hospitality and Tourism	Training/Internship Dates: 05/15/2023 - 05/14/2024

Each Training/Internship Placement Plan should cover a definite period of time and should consist of definite phases of training or tasks performed with a specific objective for each phase. The plan must also contain information on how the trainees/interns will accomplish those objectives (e.g. classes, individual instruction, shadowing). Each phase must build upon the previous phase to show a progression in the training/internship. A separate copy of pages 3 and 4 must be completed for each phase if applicable (e.g.; if the trainee/intern is rotating through different departments).

## Host Organization

**Host Organization Name:** Patina Orlando LLC: Morimoto Asia

**Address:** 1600 E BUENA VISTA DR, LAKE BUENA VISTA, FL 32830

## Phase Name: Culinary Training

Phase 1 of 2

**Training/Internship Field:** Hospitality & Tourism: Culinary Arts

**Supervisor:** Fujinaga, Yuhi

**Start Date:** 12/01/2023

Executive Chef

**End Date:** 02/29/2024

[Yuhi@PatinaGroup.com](mailto:Yuhi@PatinaGroup.com)

407-842-7127

### Description of Trainee/Intern's role for this Program or Phase

This EV will transition from the learning phase of the initial tasks, operations, and procedures of PRG's kitchens to focusing on putting their culinary skills and techniques acquired to real time use. This phase will focus on culinary training in Butchery/Fabrication as well as Sauce production.

### Specific Goals and Objectives for this Program or Phase

The EV will be given more tasks and objectives in this phase as they have successfully completed Phase 1. They will learn to complete orders and make decisions in real-time and learn through experiencing actual challenges of being a culinary chef. Under close supervision of the executive chefs, the EV will gradually learn how to complete orders on their own. There are three important goals of this phase. First, to learn all areas of the kitchen with in the butchery/fabrication and sauce departments and to operate these areas with expertise. Second, to learn how to effectively use all of the tools available to a Culinary Chef - many of which they will have never before been trained on how to use properly. Lastly, to learn how to be able to store produce and finished product properly until needed.

### Please list the names and titles of those who will provide continuous (for example, daily) supervision of the Trainee/Intern, including the primary supervisor. What are these persons' qualifications to teach the planned learning?

Chef Yuhi's Fujinaga passion for cooking comes from his Japanese heritage and upbringing in Hawaii. He took his passion for cooking to the Culinary Institute of the Pacific where he earned his culinary degree. Chef Yuhi's has worked in Hawaii under Original French Iron Chef Hiroyuki Sakai at his Weddings by La Rochelle and in New York under Chef Christian Delouvier of Lespinasse and Alain Ducasse at The Essex House. He continued to expand his knowledge of traditional and modern cooking techniques by moving to Spain and working at the Michelin starred Echaurren with Chef Francis Paniago, at Casa Solla with Chef Pepe Solla, and at Gaminiz with Chef Aitor Elizegi. As he returned to New York, he was named Executive Chef at Patina Restaurant Group's, The Sea Grill. As Executive of Morimoto Asia, Chef Yuhi is able to showcase his worldly culinary experience to a variety of Walt Disney World Resort's local and international visitors and collaborates with Chef Morimoto on the menu's seasonal changes, specials and new omakase program.

### What plans are in place for the Trainee/Intern to participate in cultural activities while in the United States?

During their training program the EV can experience any or all of the following cultural activities: Enjoy the holidays with a whimsical twist when they visit Who-ville at Islands of Adventure, Universal Studios, for the annual Grinchmas event. In February, they can venture to South Florida and Hang with celebrities, chefs, and cooks at the South Beach Food and Wine Festival for culinary demonstrations and tastings. The Outta Control Magic Comedy Dinner Show will provide up-close interactions in a combination of amazing magic, impersonations and improv comedy. Expect to be impressed at this interactive, entertaining and hilariously funny dinner show. They can experience a Taste of Soul Food Festival, May 12. A feast of sight, sounds, and tastes of the African American and other diverse cultures of soul food cooking, featuring vendors, activities and lots of food and music. The Orlando Science Center has many exhibits such as NatureWorks, DinoDigs exhibit, Our Planet exhibit and the Science Park exhibit. They can hop on board the exclusive and convenient I-RIDE Trolley service and discover miles of fun that make up the International Drive Resort Area. The trolley is a cost-saving way to cruise the International Drive in charming style, and a great way for them to get a broad overview of the area surrounding their program location and will provide ideas for cultural activities to plan for the rest of their stay, such as local tourist spots like Disney World, The Epcot Center, and World of Chocolate Museum.

### What specific knowledge skills, or techniques will be learned?

During this phase the EV will learn butchery/fabrication techniques for various kinds of meats and how to create sauces. The EV will learn how to identify, handle, and prepare various fresh fish, chicken, beef, and other meats. They will also learn how to create signature sauces from fresh ingredients to pair with dishes. The EV will also learn how to receive, handle, store, and issue food products and deliveries as well as learn the differences between PRG's quick service/restaurant menus and operations.

**How specifically will these knowledge, skills, or techniques be taught? Include specific tasks and activities (Interns) and/ or methodology of training and chronology/syllabus (Trainees).**

The EV will learn the above skills, techniques, and knowledge by shadowing, observing, and using hands-on methods. The restaurant staff will train the EV in all the aspects of operations, relevant administration, management procedures, and techniques within the kitchen. The EV will initially participate in a department orientation specific to the phase objective and the areas of responsibility. Subsequent training will include department standards and policy training. Through shadowing colleagues and direct monitoring, the EV will gradually develop the skills and knowledge level to achieve proficiency in each of the skills to be imparted in this phase.

**How will the Trainee/Intern's acquisition of new skills and competencies be measured?**

At the end of the phase, the program supervisor will complete a Post Phase Evaluation or Conference with Exchange Visitor to measure EV's success in meeting the goals and objectives outlined in the phase. In case of any concerns or problems, Host Organization will notify Sponsor immediately.

**Additional Phase Remarks**

Exchange Visitor will complete all monthly check ins during this phase. Exchange Visitor will not participate in any training considered prohibited under Appendix E of 22 C.F.R 62, including bartender training.

**Certifications**

**Phase Supervisor** I certify that:

1. I have reviewed, understand, and will follow this Training/Internship Placement Plan (T/IPP);
2. I will contact the Sponsor at the earliest possible opportunity if I believe that the Trainee or Intern is not receiving the type of training delineated on this T/IPP;
3. I will actively support the Sponsor by adhering to all applicable regulatory provisions that govern this program (see 22 CFR Part 62);
4. The Trainee or Intern named in this T/IPP will not displace full-or part-time, seasonal or permanent American workers, or serve to fill a labor need;
5. I will conduct the required periodic evaluations of the Trainee or Intern named in this T/IPP;
6. I will notify the designated Sponsor contact at the earliest available opportunity regarding any concerns about, changes in, or deviations from this T/IPP.
7. I will notify the Sponsor in the event of an emergency involving the Trainee or Intern named in this T/IPP, as well as any information that I receive about the Trainee or Intern that might have an effect on that exchange visitor's health, safety, or welfare;
8. I will notify the Sponsor if I receive information regarding a serious problem or controversy involving the Trainee or Intern named in this T/IPP that could be expected to bring the Department of State, the Exchange Visitor Program, or the Sponsor's exchange visitor program into notoriety or disrepute;
9. I am participating in this Exchange Visitor Program in order to provide the Trainee or Intern named in this T/IPP with training or an internship as delineated in this T/IPP;
10. I certify that this training or internship meets all the requirements of the Fair Labor Standards Act, as amended (29 U.S.C. 201 et seq.) I also certify that training or internships in the field of agriculture meet all requirements of the Migrant and Seasonal Worker Protection Act, as amended (29 U.S.C. 1801 et seq.);
11. I declare and affirm under penalty of perjury that the statements and information made herein are true and correct to the best of my knowledge, information and belief. The law provides severe penalties for knowingly and willfully falsifying or concealing a material fact, or using any false document in the submission of this form.

Signature of Fujinaga, Yuhi

Date: 03 / 21 / 2023

mm/dd/yyyy





# Training/Internship Placement Plan

\*OMB APPROVAL NO. 1405-0170  
EXPIRATION DATE: 05/31/2024  
ESTIMATED BURDEN: 1.5 HOURS

Exchange Visitor (surname/primary, given name)

<b>TIDKE, KHUMESHWAR VIJAY</b>	SEVIS ID:
Email Address: <a href="mailto:khumestidke@gmail.com">khumestidke@gmail.com</a>	Program Sponsor: <b>World Wide Cultural Exchange, Inc.</b>
Category: INTERN	Program Number: P-4-19041
Occupational Category: Hospitality and Tourism	Training/Internship Dates: 05/15/2023 - 05/14/2024

Each Training/Internship Placement Plan should cover a definite period of time and should consist of definite phases of training or tasks performed with a specific objective for each phase. The plan must also contain information on how the trainees/interns will accomplish those objectives (e.g. classes, individual instruction, shadowing). Each phase must build upon the previous phase to show a progression in the training/internship. A separate copy of pages 3 and 4 must be completed for each phase if applicable (e.g.; if the trainee/intern is rotating through different departments).

## Host Organization

<b>Host Organization Name:</b> Patina Orlando LLC: Morimoto Asia	<b>Address:</b> 1600 E BUENA VISTA DR, LAKE BUENA VISTA, FL 32830
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## Phase Name: *Advanced Culinary Training- Special Project*

Phase 2 of 2

<b>Training/Internship Field:</b> Hospitality & Tourism: Culinary Arts	<b>Supervisor:</b> Fujinaga, Yuhi
<b>Start Date:</b> 03/01/2024	Executive Chef
<b>End Date:</b> 05/14/2024	<a href="mailto:Yuhi@PatinaGroup.com">Yuhi@PatinaGroup.com</a>
	407-842-7127

### Description of Trainee/Intern's role for this Program or Phase

The EV will use the knowledge gained in the previous two phases to now develop more advanced culinary skills and techniques for a-la-carte dining, hot line production, banquets, and special events at PRG. They will build on previous phase training to optimize efficiency and comfort in all PRG's units. This is the last phase and is designed to challenge the EV with more advanced cooking techniques and event/banquet planning. The EV will take on a special project where they will be learning the steps of creating their own signature dish for the supervisors to review and critique.

### Specific Goals and Objectives for this Program or Phase

The goals during this phase are for the EV to gain comprehensive knowledge and culinary skills of a-la-carte, hot line production, banquet, and events operations and procedures from an advanced/management perspective. The EV will understand the differences in outlets and event types from an operational, budget, and management perspective. This experience will also provide the EV with the opportunity to network, interact with industry experts, and develop under the guidance of company mentors. They will also learn daily management of kitchen operations.

### Please list the names and titles of those who will provide continuous (for example, daily) supervision of the Trainee/Intern, including the primary supervisor. What are these persons' qualifications to teach the planned learning?

Chef Yuhi's Fujinaga passion for cooking comes from his Japanese heritage and upbringing in Hawaii. He took his passion for cooking to the Culinary Institute of the Pacific where he earned his culinary degree. Chef Yuhi's has worked in Hawaii under Original French Iron Chef Hiroyuki Sakai at his Weddings by La Rochelle and in New York under Chef Christian Delouvier of Lespinasse and Alain Ducasse at The Essex House. He continued to expand his knowledge of traditional and modern cooking techniques by moving to Spain and working at the Michelin starred Echaurren with Chef Francis Paniago, at Casa Solla with Chef Pepe Solla, and at Gaminiz with Chef Altor Elizegi. As he returned to New York, he was named Executive Chef at Patina Restaurant Group's, The Sea Grill. As Executive of Morimoto Asia, Chef Yuhi is able to showcase his worldly culinary experience to a variety of Walt Disney World Resort's local and international visitors and collaborates with Chef Morimoto on the menu's seasonal changes, specials and new omakase program.

### What plans are in place for the Trainee/Intern to participate in cultural activities while in the United States?

During their training program the EV can experience any or all of the following cultural activities: Enjoy the holidays with a whimsical twist when they visit Who-ville at Islands of Adventure, Universal Studios, for the annual Grinchmas event. In February, they can venture to South Florida and Hang with celebrities, chefs, and cooks at the South Beach Food and Wine Festival for culinary demonstrations and tastings. The Outta Control Magic Comedy Dinner Show will provide up-close interactions in a combination of amazing magic, impersonations and improv comedy. Expect to be impressed at this interactive, entertaining and hilariously funny dinner show. They can experience a Taste of Soul Food Festival, May 12. A feast of sight, sounds, and tastes of the African American and other diverse cultures of soul food cooking, featuring vendors, activities and lots of food and music. The Orlando Science Center has many exhibits such as NatureWorks, DinoDigs exhibit, Our Planet exhibit and the Science Park exhibit. They can hop on board the exclusive and convenient I-RIDE Trolley service and discover miles of fun that make up the International Drive Resort Area. The trolley is a cost-saving way to cruise the International Drive in charming style, and a great way for them to get a broad overview of the area surrounding their program location and will provide ideas for cultural activities to plan for the rest of their stay, such as local tourist spots like Disney World, The Epcot Center, and World of Chocolate Museum.

### What specific knowledge skills, or techniques will be learned?

The EV will build on all previous training as well as learn in-depth understanding of a-la-carte and kitchen functions from a management perspective. They will learn and strengthen their skills in menu planning, purchasing and receiving of ingredients, inventory and storage, requisition and issuance, and learn how to manage their resources. This phase will teach the EV how to apply newly gained culinary skills in a kitchen environment in order to help them get ready for adapting to new kitchens in their future jobs as culinary artists. On the culinary side, they will learn advanced culinary skills, knowledge, and techniques of a-la-carte, hot line production, banquet, and events operations and procedures from an advanced/management perspective.

**How specifically will these knowledge, skills, or techniques be taught? Include specific tasks and activities (Interns) and/ or methodology of training and chronology/syllabus (Trainees).**

The EV will learn the above skills, techniques, and knowledge by shadowing, observing, and using hands-on methods. The EV will shadow the Chefs to learn and develop the skills in all aspects of the daily management of kitchen operations. The instructors will teach the advanced skills and assist with the special project planning. These skills will be adapted through monitoring. As the supervisor and EV become comfortable with the required skills, greater responsibility and independence will be offered. As the EV learns the more advanced operational knowledge, processes, and policies, the executive chefs will give their critique and offer suggestions on how to execute their projects in a more productive and successful way. Through shadowing colleagues and direct monitoring, the participant will gradually develop the skills and knowledge level to achieve proficiency in each of the skills to be imparted in this phase.

**How will the Trainee/Intern's acquisition of new skills and competencies be measured?**

At the end of the phase and end of the program, a program supervisor will complete Sponsor required Final Evaluation form to rate EV's performance and acquisition of new skills and techniques and discuss its evaluation with EV and provide the completed form to the Sponsor. As required by federal regulation, the evaluation form must be submitted before the end of the program and signed by both Exchange Visitor and supervisor.

**Additional Phase Remarks**

Exchange Visitor will complete all monthly check ins during this phase. Exchange Visitor will not participate in any training considered prohibited under Appendix E of 22 C.F.R 62, including bartender training.

**Certifications**

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**Phase Supervisor** I certify that:

1. I have reviewed, understand, and will follow this Training/Internship Placement Plan (T/IPP);
2. I will contact the Sponsor at the earliest possible opportunity if I believe that the Trainee or Intern is not receiving the type of training delineated on this T/IPP;
3. I will actively support the Sponsor by adhering to all applicable regulatory provisions that govern this program (see 22 CFR Part 62);
4. The Trainee or Intern named in this T/IPP will not displace full-or part-time, seasonal or permanent American workers, or serve to fill a labor need;
5. I will conduct the required periodic evaluations of the Trainee or Intern named in this T/IPP;
6. I will notify the designated Sponsor contact at the earliest available opportunity regarding any concerns about, changes in, or deviations from this T/IPP.
7. I will notify the Sponsor in the event of an emergency involving the Trainee or Intern named in this T/IPP, as well as any information that I receive about the Trainee or Intern that might have an effect on that exchange visitor's health, safety, or welfare;
8. I will notify the Sponsor if I receive information regarding a serious problem or controversy involving the Trainee or Intern named in this T/IPP that could be expected to bring the Department of State, the Exchange Visitor Program, or the Sponsor's exchange visitor program into notoriety or disrepute;
9. I am participating in this Exchange Visitor Program in order to provide the Trainee or Intern named in this T/IPP with training or an internship as delineated in this T/IPP;
10. I certify that this training or internship meets all the requirements of the Fair Labor Standards Act, as amended (29 U.S.C. 201 et seq.) I also certify that training or internships in the field of agriculture meet all requirements of the Migrant and Seasonal Worker Protection Act, as amended (29 U.S.C. 1801 et seq.).
11. I declare and affirm under penalty of perjury that the statements and information made herein are true and correct to the best of my knowledge, information and belief. The law provides severe penalties for knowingly and willfully falsifying or concealing a material fact, or using any false document in the submission of this form.

Signature of Fujinaga, Yuhi

Date: 03 / 21 / 2023  
mm/dd/yyyy

Title	TIPPI TIDKE, KHUMESHWAR
File name	TIPP Patina Maria...f Tidke 7002 .pdf
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## Document History

 SENT	<b>03 / 06 / 2023</b> 15:32:03 UTC	Sent for signature to TIDKE, KHUMESHWAR (khumestidke@gmail.com), Benjamin Dodaro (bdodaro@patinagroup.com), Fujinaga, Yuhi (yuhi@patinagroup.com) and Onaca, Marina (marina@lifetraveled.org) from michele@wwceusa.com IP: 69.109.241.185
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## Document History



**03 / 22 / 2023**  
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00:39:08 UTC

Signed by Fujinaga, Yuhi (yuhi@patinagroup.com)  
IP: 216.53.147.31



**03 / 22 / 2023**  
01:28:53 UTC

Viewed by Onaca, Marina (marina@lifetraveled.org)  
IP: 104.28.111.140



**03 / 22 / 2023**  
01:29:00 UTC

Signed by Onaca, Marina (marina@lifetraveled.org)  
IP: 104.28.111.140



**03 / 22 / 2023**  
01:29:00 UTC

The document has been completed.

# ADITYA BIRLA NEW AGE PRIVATE LIMITED

REGISTERED OFFICE: 213, 2<sup>ND</sup> FLOOR, T.V. INDUSTRIAL ESTATE, 52, S.K. AHIRE MARG, WORLI, MUMBAI- 400 030

(CIN No. – U74999MH2019PTC325583)

**Date:** - February 19, 2023

**Name:** Manas Wani

**Employee code:** 426676

**Designation:** Assistant Bartender

## **Subject: Confirmation of Services**

Dear Manas,

Congratulations on your confirmation!

This is with reference to your joining our Company on **18-August-2022** and completing the probation period of 6 months. On reviewing your performance for the last six months the management is pleased to confirm your services with the company, effective **19- February-2023**.

All other terms and conditions mentioned in your appointment letter remain unchanged. Post confirmation your services can be terminated either by you or by the Company by serving a notice of **30** days.

We are confident that you will demonstrate a high degree of ownership and commitment in your area of work to achieving the goals and objectives of our company, thus driving the organization to the highest level of all-around excellence.

With best wishes for a successful career.

Kindly sign and return the duplicate copy of the confirmation letter as a token of your acceptance.

**Yours faithfully,**  
**For Aditya Birla New Age Private Ltd**



**Mustansir Ginwala**  
**CHRO – Aditya Birla New Age**

August 25, 2023

Dear Mr. Prasanna Thorat,

Marriott Executive Apartments, Navi Mumbai as operators on behalf of the owners' Rupa Renaissance Limited are pleased to offer you the position of "Guest Service Associate-F&B Service" with effect from September 05 2023.

However, this offer is subject to you being declared medically fit by the Company's Doctor and satisfactory references from your Referees.

The break-up of your salary is mentioned below and the terms and benefits are in the attached labeled 'Annexure 1'. Your letter of appointment will be issued to you on joining the property.

Please report to the Human Resources Department on September 05 2023, at 10:30 hrs with copies of the following documents:

- 6 passport-sized photographs
- PAN Card & Aadhaar card with date of birth and Permanent Address (Mandatory)
- Photocopies of Educational Qualifications
- Previous work experience (if any)
- Last drawn salary slip (if any)
- Covid Final Vaccination Report (Mandatory)

If the terms of this offer are acceptable to you, as a token of acceptance, please sign the and return a copy of this letter.

Yours sincerely,



Aviva Sequeira  
Human Resources Manager

Candidates Acknowledgement:

Agreed & Accepted by \_\_\_\_\_ on \_\_\_\_\_

**DETAILS OF COMPENSATION**

**PRASANNA THORAT- GUEST SERVICE ASSOCIATE-F&B SERVICE**

As per property monthly payslip and subject to statutory deductions & income tax:		
<b>Salary</b>	Basic	13500
	House Rent Allowance	1500
<b>Benefits</b>	<b>Gross Salary per month</b>	<b>15,000</b>
	Employer's PF Contribution	1620
	Employer's ESIC Contribution	488
	<b>Total Remuneration per month</b>	<b>17,108</b>

**DETAILS OF TERMS & BENEFITS**

<b>Probation:</b>	Your probation will be 3 months.
<b>Medical and Insurance:</b>	You will be eligible to participate in the Hotel's health insurance scheme- Medclaim Insurance for self & family (spouse and two children). Personal Accident Insurance for self.
<b>Annual Leave, Holidays and Days Off:</b>	In accordance with the Leave policy in practice as on your date of joining and revised from time to time based on business needs. However, if you leave the organization, then any non-availed privilege leave will be encashed on gross salary (on basic if duration of service is less than a year) up to a maximum of 30 days. Apart from the above, you will be also entitled to National and Festival Holidays as per the list issued by the Hotel at the beginning of each year. You will be entitled to six (6) days off in a month, as per Marriott India policy.
<b>Gratuity:</b>	Is applicable in accordance with the Act.
<b>Provident Fund:</b>	You will be eligible to participate in the local provident fund scheme as per Hotel policy.
<b>Training</b>	A commitment of a minimum of 80 hours of training per year.
<b>Confidentiality:</b>	You shall not disclose, divulge or communicate in any manner, any information regarding your compensation to any employee of the Company, or anyone outside the Company, except your department Head or Human Resource Manager.
<b>Duties &amp; Responsibilities:</b>	You shall devote your working time and effort to the business of the Hotel.
<b>Separation:</b>	On termination of employment and / or your resignation during the period of your probation or thereafter, you will immediately return to the Company all tools, accessories, formulae, documents, specifications, books, passwords etc. of whatsoever nature in your custody, care or charge or clearance from the relevant person(s),

	office(s), department(s), on production of which alone your dues, if any will be settled by the company Should you terminate your employment within a year, you will be responsible for full refund of any relocation expenses together with any related expenses to the company.
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This attachment is and forms part of the offer letter shared to you Marriott Executive Apartments, Navi Mumbai on behalf of Rupa Renaissance Limited.



Aviva Sequeira  
Human Resources Manager

Candidates Acknowledgement:

Agreed & Accepted by \_\_\_\_\_ on \_\_\_\_\_





AN IHG® HOTEL

Date: 25<sup>th</sup> Jan 2023

**Ravindra Naikwade**  
**Nandgaon,**  
**Nashik.**

LETTER OF OFFER

**Dear Ravindra,**

Thank you for your interest in working with Holiday Inn Express, “**Nashik**” and Location “**Lekha Nagar**” (Hereafter “**Hotel**”).reference to your application followed by the personal interview dated **23<sup>rd</sup> Jan 2023** and your meetings with concerned Department Head, Human Resources and the Director of Operations; we are pleased to offer you the position of “**F&B Guest Service Associate**” at the Hotel, on the terms and conditions as set out herein.

For avoidance of doubt, this is an Offer Letter and the employment offered you herein is **subject to** due verification by us of your credentials and requisite background checks from your previous employer(s). Should an adverse finding emerge from said checks and/or verifications, the offer to you herein shall stand withdrawn with immediate effect. Additionally, please note that your appointment would be strictly subject to you successfully clearing the requisite medical tests.

You are requested to kindly meet with the General Manager and collect your formal Letter of Appointment, which shall set out in detail the terms and conditions that will govern your appointment/employment at the Hotel.

At the time of joining, you shall report to the “**Assistant Restaurant Manager**”

Your joining date will be **27<sup>th</sup> Jan 2023**.

We wish you good luck in your endeavors and look forward to an enduring relationship with you.

Please confirm your acceptance of this offer by signing the duplicate copy in writing. Please note if you are unable to sign the Letter of Appointment within the time period that will be communicated to you and/or commence employment on the joining date indicated hereinabove; the offer made herein shall stand revoked and automatically cancelled.

You are required to report at the Hotel on the above stated date at 09:30 A.M. to the General Manager along with mentioned documents as per “**Annexure A**” of this Offer Letter.

Should you have any questions regarding this offer, please feel free to contact Hotel Manager.

Best Regards,  
For Barque Hotels Pvt. Ltd

**Accepted.**

**Sudeshna Das Kar**  
**Portfolio Human Resources Manager**

**Ravindra Naikwade**



## ANNEXURE "A"

### **Joining Formalities**

**At the time of joining you will be required to submit 3 copies of the following documents:**

- 1)Permanent address and age proof – Passport/ Voter ID/ Aadhar Card & PAN Card (mandatory)/ Electricity Bill/ Birth certificate, duly certified as a true copy by you.
- 2)Experience certificates from the last employer duly certified as a true copy by you.
- 3)Latest salary slips from your last employer duly certified as a true copy by you.
- 4)Academic and educational qualification certificates duly certified as a true copy by you.
- 5)Photographs – 9 clear, recent passport size photographs.
- 6)Police verification.
- 7)Covid Vaccine certificates



Plutusone Hospitality Pvt Ltd  
Unit No. 403, B2 Wing, 4th Floor Kanakia  
Boomerang Building, 69-2,  
Chandivali farm Road, Yadav Nagar,  
Chandivali, Andheri (E) Mumbai 400 072

**Date: 11/15/2022**

**Dear Sourabha Shivaji More,**

This letter is in reference to your application and the subsequent interview you had with us for the post of “**Barman**”. We are pleased to inform you that you have found suitable for the same and we are offering you the position of “**Barman**” for the company, as per the details mentioned below.

**Current Location: Thane**

**CTC Offered: Rs. 216840/- Per Annum.**

**Date of Joining: 11/14/2022 or earlier**

Kindly note the Net Total Amount if applicable would be after deductions i.e. ESIC, PF, TDS and Professional TAX etc.

The Contents of this letter are to be treated as strictly confidential. Kindly sign a copy of this letter in confirmation of your acceptance.

We look forward to having you on our team.

Sahil Malik  
Manger – Human Resource

**Please note that this is an offer letter and not an Appointment letter.** An appointment letter would be given to you upon joining the company on the specific date mentioned.

Offer Accepted

\_\_\_\_\_  
Signature

Employee Name:



Plutusone Hospitality Pvt Ltd  
Unit No. 403, B2 Wing, 4th Floor Kanakia  
Boomerang Building, 69-2,  
Chandivali farm Road, Yadav Nagar,  
Chandivali, Andheri (E) Mumbai 400 072

**Salary Structure of Sourabha Shivaji More**

<b>Salary Component</b>	<b>Monthly</b>	<b>Annually</b>
Basic+DA	13000	156000
HRA	2990	35880
Conveyance	0	0
Education	0	0
Medical	0	0
LTA (4.6%)	0	0
Grade Allowance	0	0
<b>GROSS</b>	<b>15990</b>	<b>191880</b>
<b>PF GROSS</b>	<b>13000</b>	<b>156000</b>
<b>Employee Deduction:</b>		
EPF	1560	18720
ESIC	120	1440
PT (Professional Tax)	200	2400
<b>NET SALARY</b>	<b>14110</b>	<b>169320</b>
<b>Employer Contribution:</b>		
EPF	1560	18720
ESIC	520	6240
<b>CTC</b>	<b>18070</b>	<b>216840</b>





# Training/Internship Placement Plan

\*OMB APPROVAL NO. 1405-0170  
EXPIRATION DATE: 05/31/2024  
ESTIMATED BURDEN: 1.5 HOURS

Exchange Visitor (surname/primary, given name)

<b>TIDKE, YUKTI VIJAY</b>	SEVIS ID: <b>N0034802996</b>
Email Address: <a href="mailto:tidkeyukti@gmail.com">tidkeyukti@gmail.com</a>	Program Sponsor: <b>LifeTRAVELED, Inc.</b>
Category: INTERN	Program Number: P-4-19041
Occupational Category: Hospitality and Tourism	Training/Internship Dates: 12/16/2023 - 12/15/2024

## Additional Participant Details

<b>Current Field of Study/Profession:</b> Hotel Management and Catering Technology	<b>Type of Degree or Certificate:</b> Bachelor's Degree
<b>Experience in Field:</b> null years	<b>Date Awarded or Expected:</b> 12/30/2023

## Host Organization

Phases: 4

<b>Host Organization Name:</b> Patina Orlando LLC dba Space 220 Restaurant	<b>Employer ID Number:</b> 208757442
<b>Address:</b> 1382 Avenue of the Stars, Lake Buena Vista, FL 32830	<b>Worker's Comp Policy:</b> Yes, Safety National Casualty Corp
<b>Number of FT Employees Onsite at Location:</b> 350	<b>Worker's Comp for Exchange Visitor:</b> Yes
<b>Annual Revenue:</b> \$3 - \$10 Million	<b>Exchange Visitor Hours per week:</b> 32
<b>Website URL:</b> www.patinagroup.com	<b>Stipend:</b> Yes, 16.00 per Hour
<b>Main Program Supervisor/POC:</b> Rose, Seth General Manager srose@patinagroup.com Phone: 917-239-8036	<b>Non-Monetary Compensation Value:</b>

## Certifications

Trainee/Intern

I certify that:

- I have reviewed, understand, and will follow this Training/Internship Placement Plan (T/IPP);
- I am entering into this Exchange Visitor Program in order to participate as a Trainee or Intern as delineated in this T/IPP and not simply to engage in labor or work within the United States.
- I understand that the intent of the Exchange Visitor Program is to allow me to enhance my skills and gain exposure to U.S. culture and business in a way that will be useful to me when I return home upon completion of my program.
- I understand that my internship/training will take place only at the organization listed on this T/IPP and that working at another organization while on the Exchange Visitor Program is prohibited.
- I will contact the Sponsor at the earliest available opportunity regarding any concerns, changes in, or deviations from this T/IPP.
- I will respond in a timely way to all inquiries and monitoring activities of my sponsor.
- I will follow all of my sponsor's guidelines required for my participation in my program.
- I will contact the U.S. Department of State's Bureau of Educational and Cultural Affairs (ECA) at the earliest possible opportunity if I believe that my sponsor or supervisor (as set forth on page 3, section 4), is not providing me with a legitimate internship or training, as delineated on my T/IPP; and
- I declare and affirm under penalty of perjury that the statements and information made herein are true and correct to the best of my knowledge, information and belief. The law provides severe penalties for knowingly and willfully falsifying or concealing a material fact, or using any false document in the submission of this form.

11 / 08 / 2023

Signature of TIDKE, YUKTI VIJAY

Date: \_\_\_\_\_  
mm/dd/yyyy

Sponsor

1. I have reviewed, understand, and will ensure that the Supervisor (as set forth on page 3, section 4) follows this Training/Internship Placement Plan (T/IPP) regarding the Trainee or Intern listed above;
2. I will notify the designated U.S. Department of State's Bureau of Educational and Cultural Affairs (ECA) at the earliest available opportunity regarding any concerns about, changes in, or deviations from this Training/Internship Placement Plan (T/IPP), including, but not limited to, changes of Supervisor or host organization;
3. I will adhere to all applicable regulatory provisions that govern this program (see 22 CFR Part 62), including, but are not limited to, the following:
  - a. I will ensure that the Trainee or Intern named in this T/IPP receives continuous on-site supervision and mentoring by experienced and knowledgeable staff;
  - b. I have confirmed with the Supervisor or host organization representative that sufficient resources, plant, equipment, and trained personnel will be available to provide the specified training or internship program set forth in this T/IPP;
  - c. I will ensure that the Trainee or Intern named in this T/IPP obtains skills, knowledge, and competencies through structured and guided activities such as classroom training, seminars, rotation through several departments, on-the-job training, attendance at conferences, and similar learning activities, as appropriate in specific circumstances;
  - d. I will ensure that the Trainee or Intern named in this T/IPP does not displace full-or part-time temporary or permanent American workers or serve to fill a labor needed and ensure that the position that the Trainee or Intern fills exists primarily to assist the Trainee or Intern in achieving the objectives of his or her participation in this training or internship program;
  - e. I certify that this training or internship meets all of the requirements of the Fair Labor Standards Act, as amended (29 U.S.C. 201 et seq.). I also certify that training or internships in the field of agriculture meet all requirements of the Migrant and Seasonal Worker Protection Act, as amended (29 U.S.C. 1801 et seq.)
  - f. I will notify the Department of State if I receive information regarding a serious problem or controversy involving the Trainee or Intern named in this T/IPP that could be expected to bring the Department of State, the Exchange Visitor Program, or the Sponsor's exchange visitor program into notoriety or disrepute; and
  - g. I declare and affirm under penalty of perjury that the statements and information made herein are true and correct to the best of my knowledge, information and belief. The law provides severe penalties for knowingly and willfully falsifying or concealing a material fact, or using any false document in the submission of this form.

Printed name of Responsible Officer or Alternate Responsible Officer

Signature of Responsible Officer or Alternate Responsible Officer

LifeTRAVELED, Inc.

Name of Sponsor Organization

Date: \_\_\_\_\_

mm/dd/yyyy

P-4-19041

Program Number

Privacy Act Statement

AUTHORITIES: The information is sought pursuant to Section 102 of the Mutual Educational and Cultural Exchange Act of 1961, as amended (the Fulbright-Hays Act)(22 U.S.C. 2452) which provides for the administration of the Exchange Visitor Program (J visa).

PURPOSE: The information solicited on this form will be used to provide clarity of training and intern programs offered by entities designated by the U.S. Department of State to conduct exchange visitor programs; for general statistical use; and to administer the Trainee and Intern categories of the Exchange Visitor Program.

ROUTINE USES: The information on this form may be shared with entities administering the program on behalf of the Department; federal, state, local, or foreign government entities for law enforcement purposes; to members of Congress in response to a request on your behalf . More information on the Routine Uses for the system can be found in the System of Records Notice State-08, Educational and Cultural Exchange Program Records.

DISCLOSURE: Participation in this program is voluntary; however, failure to provide the information may delay or prevent participation in the Exchange Visitor Program.

Paper Work Reduction Act

Public reporting burden for this collection of information is estimated to average 1.5 hours per response, including time required for searching existing data sources, gathering the necessary documentation, providing the information and/or documents required, and reviewing the final collection. You do not have to supply this information unless this collection displays a currently valid OMB control number. If you have comments on the accuracy of this burden estimate and/or recommendations for reducing it, please send them to: ECA/EC, SA-5, fifth Floor, U.S. Department of State, Washington, DC 20522.



# Training/Internship Placement Plan

\*OMB APPROVAL NO. 1405-0170  
EXPIRATION DATE: 05/31/2024  
ESTIMATED BURDEN: 1.5 HOURS

Exchange Visitor (surname/primary, given name)

<b>TIDKE, YUKTI VIJAY</b>	SEVIS ID: <b>N0034802996</b>
Email Address: <b>tidkeyukti@gmail.com</b>	Program Sponsor: <b>LifeTRAVELED, Inc.</b>
Category: <b>INTERN</b>	Program Number: <b>P-4-19041</b>
Occupational Category: <b>Hospitality and Tourism</b>	Training/Internship Dates: <b>12/16/2023 - 12/15/2024</b>

Each Training/Internship Placement Plan should cover a definite period of time and should consist of definite phases of training or tasks performed with a specific objective for each phase. The plan must also contain information on how the trainees/interns will accomplish those objectives (e.g. classes, individual instruction, shadowing). Each phase must build upon the previous phase to show a progression in the training/internship. A separate copy of pages 3 and 4 must be completed for each phase if applicable (e.g.; if the trainee/intern is rotating through different departments).

## Host Organization

<b>Host Organization Name:</b> Patina Orlando LLC dba Space 220 Restaurant	<b>Address:</b> 1382 Avenue of the Stars, Lake Buena Vista, FL 32830
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## Phase Name: *Orientation and Introduction*

Phase 1 of 4

**Training/Internship Field:** Hospitality & Tourism: Culinary Arts  
**Start Date:** 12/16/2023  
**End Date:** 12/31/2023

**Supervisor:** Rose, Seth  
 General Manager  
 srose@patinagroup.com  
 917-239-8036

### Description of Trainee/Intern's role for this Program or Phase

The Exchange Visitor (EV) will gain an overview of Patina Restaurant Group: Disney Springs and the surrounding community. This includes an introduction to personnel, training resources, employment benefits, handbooks, and rules and regulations.

### Specific Goals and Objectives for this Program or Phase

The EV will become familiar with Patina Restaurant Group Disney Springs's operations, key staff, and areas in which they will spend their training program. They will become familiar with the surrounding area in which they will be living over the next 12 months. They will settle into their new housing. The EV will be introduced to the various areas which will be covered throughout the training program and the subject matter that will be covered.

### Please list the names and titles of those who will provide continuous (for example, daily) supervision of the Trainee/Intern, including the primary supervisor. What are these persons' qualifications to teach the planned learning?

Seth Rose: General Manager. Seth has been with the Patina Restaurant Group since 2017 and has 25+ years in the Hospitality Industry. Seth is currently the General Manager for Space 220. Prior to that Seth was the Vice President of Operations for Patina overseeing four locations in New York at the Met Life Building. Prior to joining Patina he served as Vice President of Operations for Haru Sushi, operating nine locations in New York, Boston and Philadelphia.

### What plans are in place for the Trainee/Intern to participate in cultural activities while in the United States?

During their training program the EV can experience any or all of the following cultural activities: Enjoy the holidays with a whimsical twist when they visit Who-ville at Islands of Adventure, Universal Studios, for the annual Grinchmas event. In February, they can venture to South Florida and Hang with celebrities, chefs, and cooks at the South Beach Food and Wine Festival for culinary demonstrations and tastings. The Outta Control Magic Comedy Dinner Show will provide up-close interactions in a combination of amazing magic, impersonations and improv comedy. Expect to be impressed at this interactive, entertaining and hilariously funny dinner show. They can experience a Taste of Soul Food Festival, May 12. A feast of sight, sounds, and tastes of the African American and other diverse cultures of soul food cooking, featuring vendors, activities and lots of food and music. The Orlando Science Center has many exhibits such as NatureWorks, DinoDigs exhibit, Our Planet exhibit and the Science Park exhibit. They can hop on board the exclusive and convenient I-RIDE Trolley service and discover miles of fun that make up the International Drive Resort Area. The trolley is a cost-saving way to cruise the International Drive in charming style, and a great way for them to get a broad overview of the area surrounding their program location and will provide ideas for cultural activities to plan for the rest of their stay, such as local tourist spots like Disney World, The Epcot Center, and World of Chocolate Museum.

### What specific knowledge skills, or techniques will be learned?

The EV will gain a clear overview of the Patina Restaurant Group's operations and clientele in the Disney Springs marketplace. The EV will learn the restaurants history, story line, and the organizational mission and objectives. The EV will learn about the significance of the division of Front of House and Back of House and each departments role in the success of the organization.

### How specifically will these knowledge, skills, or techniques be taught? Include specific tasks and activities (Interns) and/ or methodology of training and chronology/syllabus (Trainees).

- The EV will:
- Check-in with Human Resources to complete appropriate paperwork for training
  - Meet with new personnel and supervisors to learn about their role in the restaurants
  - Learn about new policies and procedures about the restaurants
  - Receive training schedule and resources that will be part of their training program.



**How will the Trainee/Intern's acquisition of new skills and competencies be measured?**

At the end of the phase, the program supervisor will complete a Post Phase Evaluation or Conference with Exchange Visitor to measure EV's success in meeting the goals and objectives outlined in the phase. In case of any concerns or problems, Host Organization will notify Sponsor immediately.

**Additional Phase Remarks**

Exchange Visitor will complete all monthly check ins during this phase. Exchange Visitor will not participate in any training considered prohibited under Appendix E of 22 C.F.R 62, including bartender training.

**Certifications**

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**Phase Supervisor** I certify that:

1. I have reviewed, understand, and will follow this Training/Internship Placement Plan (T/IPP);
2. I will contact the Sponsor at the earliest possible opportunity if I believe that the Trainee or Intern is not receiving the type of training delineated on this T/IPP;
3. I will actively support the Sponsor by adhering to all applicable regulatory provisions that govern this program (see 22 CFR Part 62);
4. The Trainee or Intern named in this T/IPP will not displace full-or part-time, seasonal or permanent American workers, or serve to fill a labor need;
5. I will conduct the required periodic evaluations of the Trainee or Intern named in this T/IPP;
6. I will notify the designated Sponsor contact at the earliest available opportunity regarding any concerns about, changes in, or deviations from this T/IPP.
7. I will notify the Sponsor in the event of an emergency involving the Trainee or Intern named in this T/IPP, as well as any information that I receive about the Trainee or Intern that might have an effect on that exchange visitor's health, safety, or welfare;
8. I will notify the Sponsor if I receive information regarding a serious problem or controversy involving the Trainee or Intern named in this T/IPP that could be expected to bring the Department of State, the Exchange Visitor Program, or the Sponsor's exchange visitor program into notoriety or disrepute;
9. I am participating in this Exchange Visitor Program in order to provide the Trainee or Intern named in this T/IPP with training or an internship as delineated in this T/IPP;
10. I certify that this training or internship meets all the requirements of the Fair Labor Standards Act, as amended (29 U.S.C. 201 et seq.) I also certify that training or internships in the field of agriculture meet all requirements of the Migrant and Seasonal Worker Protection Act, as amended (29 U.S.C. 1801 et seq.).
11. I declare and affirm under penalty of perjury that the statements and information made herein are true and correct to the best of my knowledge, information and belief. The law provides severe penalties for knowingly and willfully falsifying or concealing a material fact, or using any false document in the submission of this form.

\_\_\_\_\_  
Signature of Rose, Seth

Date: \_\_\_\_\_  
mm/dd/yyyy



# Training/Internship Placement Plan

\*OMB APPROVAL NO. 1405-0170  
EXPIRATION DATE: 05/31/2024  
ESTIMATED BURDEN: 1.5 HOURS

Exchange Visitor (surname/primary, given name)

**TIDKE, YUKTI VIJAY**

Email Address: [tidkeyukti@gmail.com](mailto:tidkeyukti@gmail.com)

Category: INTERN

Occupational Category: Hospitality and Tourism

SEVIS ID: **N0034802996**

Program Sponsor: **LifeTRAVELED, Inc.**

Program Number: P-4-19041

Training/Internship Dates: 12/16/2023 - 12/15/2024

Each Training/Internship Placement Plan should cover a definite period of time and should consist of definite phases of training or tasks performed with a specific objective for each phase. The plan must also contain information on how the trainees/interns will accomplish those objectives (e.g. classes, individual instruction, shadowing). Each phase must build upon the previous phase to show a progression in the training/internship. A separate copy of pages 3 and 4 must be completed for each phase if applicable (e.g.; if the trainee/intern is rotating through different departments).

## Host Organization

**Host Organization Name:** Patina Orlando LLC dba Space 220 Restaurant

**Address:** 1382 Avenue of the Stars, Lake Buena Vista, FL 32830

## Phase Name: *Prep and Pastry Introduction*

**Phase 2 of 4**

**Training/Internship Field:** Hospitality & Tourism: Culinary Arts

**Start Date:** 01/01/2024

**End Date:** 04/30/2024

**Supervisor:** Rose, Seth

General Manager

[srose@patinagroup.com](mailto:srose@patinagroup.com)

917-239-8036

### Description of Trainee/Intern's role for this Program or Phase

The training advisor will train the EV in all the aspects of the operations and relevant administration and management procedures and techniques within the kitchen. Training will include department standards and policy training. The EV will be taught areas of responsibility within their department. Through shadowing and a direct mentor model with the Executive Sous Chef, Sous Chef, and colleagues, the EV will gradually develop the skills and knowledge to achieve the next level of culinary excellence.

### Specific Goals and Objectives for this Program or Phase

The main goal is to learn, train, and become proficient in the prep and pastry stations within the kitchen and to gain an advanced knowledge of both prep and pastry stations inside a fine dining Italian restaurant. The EV will learn advanced methods of cutting and prepping various food items as well as par levels for the various food items. The EV will learn how to properly prepare and plate desserts to the specifications and standards of the Chef. The EV will learn controls and sanitation regulations and the system for stock rotation and labeling of all prepped items. The EV will learn techniques to assure consistency and excellence in all presentations.

### Please list the names and titles of those who will provide continuous (for example, daily) supervision of the Trainee/Intern, including the primary supervisor. What are these persons' qualifications to teach the planned learning?

Seth Rose: General Manager. Seth has been with the Patina Restaurant Group since 2017 and has 25+ years in the Hospitality Industry. Seth is currently the General Manager for Space 220. Prior to that Seth was the Vice President of Operations for Patina overseeing four locations in New York at the Met Life Building. Prior to joining Patina he served as Vice President of Operations for Haru Sushi, operating nine locations in New York, Boston and Philadelphia.

### What plans are in place for the Trainee/Intern to participate in cultural activities while in the United States?

During their training program the EV can experience any or all of the following cultural activities: Enjoy the holidays with a whimsical twist when they visit Who-ville at Islands of Adventure, Universal Studios, for the annual Grinchmas event. In February, they can venture to South Florida and Hang with celebrities, chefs, and cooks at the South Beach Food and Wine Festival for culinary demonstrations and tastings. The Outta Control Magic Comedy Dinner Show will provide up-close interactions in a combination of amazing magic, impersonations and improv comedy. Expect to be impressed at this interactive, entertaining and hilariously funny dinner show. They can experience a Taste of Soul Food Festival, May 12. A feast of sight, sounds, and tastes of the African American and other diverse cultures of soul food cooking, featuring vendors, activities and lots of food and music. The Orlando Science Center has many exhibits such as NatureWorks, DinoDigs exhibit, Our Planet exhibit and the Science Park exhibit. They can hop on board the exclusive and convenient I-RIDE Trolley service and discover miles of fun that make up the International Drive Resort Area. The trolley is a cost-saving way to cruise the International Drive in charming style, and a great way for them to get a broad overview of the area surrounding their program location and will provide ideas for cultural activities to plan for the rest of their stay, such as local tourist spots like Disney World, The Epcot Center, and World of Chocolate Museum.

### What specific knowledge skills, or techniques will be learned?

The EV will get a basic understanding of the menu concept, development, and pricing. The EV will learn how to apply the customers need through service. The EV will learn teamwork between varied and diverse departmental staffs and understand. The EV will understand the importance of following prep guidelines and reaching par levels.

### How specifically will these knowledge, skills, or techniques be taught? Include specific tasks and activities (Interns) and/ or methodology of training and chronology/syllabus (Trainees).

The EV will benefit in unique ways from a training based program that will draw from their academic background which will introduce variables that can only be experienced in the day to day operations of a business in the marketplace. The EV will be training in an environment devoted to the development of skills and practical experiences through observations and mentoring. The EV will increase proficiency in controlling cold foods; temperature and waste charts; stock rotation; par levels; food labeling and sanitation; advanced knife skills and mechanical food production; master pastry specifications and recipes and maintain consistency in food presentation and flavor; master prep specifications and recipes and maintain consistency in food presentation and flavor.

**How will the Trainee/Intern's acquisition of new skills and competencies be measured?**

At the end of the phase, the program supervisor will complete a Post Phase Evaluation or Conference with Exchange Visitor to measure EV's success in meeting the goals and objectives outlined in the phase. In case of any concerns or problems, Host Organization will notify Sponsor immediately.

**Additional Phase Remarks**

Exchange Visitor will complete all monthly check ins during this phase. Exchange Visitor will not participate in any training considered prohibited under Appendix E of 22 C.F.R 62, including bartender training.

**Certifications**

---

**Phase Supervisor** I certify that:

1. I have reviewed, understand, and will follow this Training/Internship Placement Plan (T/IPP);
2. I will contact the Sponsor at the earliest possible opportunity if I believe that the Trainee or Intern is not receiving the type of training delineated on this T/IPP;
3. I will actively support the Sponsor by adhering to all applicable regulatory provisions that govern this program (see 22 CFR Part 62);
4. The Trainee or Intern named in this T/IPP will not displace full-or part-time, seasonal or permanent American workers, or serve to fill a labor need;
5. I will conduct the required periodic evaluations of the Trainee or Intern named in this T/IPP;
6. I will notify the designated Sponsor contact at the earliest available opportunity regarding any concerns about, changes in, or deviations from this T/IPP.
7. I will notify the Sponsor in the event of an emergency involving the Trainee or Intern named in this T/IPP, as well as any information that I receive about the Trainee or Intern that might have an effect on that exchange visitor's health, safety, or welfare;
8. I will notify the Sponsor if I receive information regarding a serious problem or controversy involving the Trainee or Intern named in this T/IPP that could be expected to bring the Department of State, the Exchange Visitor Program, or the Sponsor's exchange visitor program into notoriety or disrepute;
9. I am participating in this Exchange Visitor Program in order to provide the Trainee or Intern named in this T/IPP with training or an internship as delineated in this T/IPP;
10. I certify that this training or internship meets all the requirements of the Fair Labor Standards Act, as amended (29 U.S.C. 201 et seq.) I also certify that training or internships in the field of agriculture meet all requirements of the Migrant and Seasonal Worker Protection Act, as amended (29 U.S.C. 1801 et seq.).
11. I declare and affirm under penalty of perjury that the statements and information made herein are true and correct to the best of my knowledge, information and belief. The law provides severe penalties for knowingly and willfully falsifying or concealing a material fact, or using any false document in the submission of this form.

\_\_\_\_\_  
Signature of Rose, Seth

Date: \_\_\_\_\_  
mm/dd/yyyy



# Training/Internship Placement Plan

\*OMB APPROVAL NO. 1405-0170  
EXPIRATION DATE: 05/31/2024  
ESTIMATED BURDEN: 1.5 HOURS

Exchange Visitor (surname/primary, given name)

<b>TIDKE, YUKTI VIJAY</b>	SEVIS ID: <b>N0034802996</b>
Email Address: <b>tidkeyukti@gmail.com</b>	Program Sponsor: <b>LifeTRAVELED, Inc.</b>
Category: <b>INTERN</b>	Program Number: <b>P-4-19041</b>
Occupational Category: <b>Hospitality and Tourism</b>	Training/Internship Dates: <b>12/16/2023 - 12/15/2024</b>

Each Training/Internship Placement Plan should cover a definite period of time and should consist of definite phases of training or tasks performed with a specific objective for each phase. The plan must also contain information on how the trainees/interns will accomplish those objectives (e.g. classes, individual instruction, shadowing). Each phase must build upon the previous phase to show a progression in the training/internship. A separate copy of pages 3 and 4 must be completed for each phase if applicable (e.g.; if the trainee/intern is rotating through different departments).

## Host Organization

<b>Host Organization Name:</b> Patina Orlando LLC dba Space 220 Restaurant	<b>Address:</b> 1382 Avenue of the Stars, Lake Buena Vista, FL 32830
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## Phase Name: *Pastry Line Experience*

Phase 3 of 4

<b>Training/Internship Field:</b> Hospitality & Tourism: Culinary Arts	<b>Supervisor:</b> Rose, Seth General Manager srose@patinagroup.com 917-239-8036
<b>Start Date:</b> 05/01/2024	
<b>End Date:</b> 08/31/2024	

### Description of Trainee/Intern's role for this Program or Phase

The EV will be assigned hands-on activities related to Patina Restaurant Group's kitchen operations. The EV will focus on learning the skills needed to operate in one of the restaurants kitchen's divisions of operation to include the basic understanding of menu concept, development, as well as pricing. The EV will also learn how to apply the customer focus and service to the kitchen operations. The EV will get a hand-on overview of new skills line with constant supervision from an executive sous chef, sous chef, or colleague. Developing teamwork between varied and diverse departmental staff is also key. The EV will learn the balance maximizing revenue while maintaining quality assurance and customer satisfaction.

### Specific Goals and Objectives for this Program or Phase

During this phase, the EV will learn specific station operational skills and knowledge through observation and hands-on practice. The EV will learn the various components on being a line cook, and understand how important team work and communication is within a kitchen. The EV will be familiar with all menu items, and practice perfecting each one, with a direct supervisor providing guidance. This phase will provide the EV with an understanding of how the restaurant kitchen is organized and run. The EV will have a chance to train during both the day and evening shifts and gain experience in a high volume atmosphere. The EV will take part in daily service and in a variety of positions with unique exposer and responsibilities including: Entremetier (vegetable section), Saucier, Garde manager (cold side), grill, and plating the food before being taken to the restaurant. The EV will learn how to prepare and service assorted vegetables, creating sauces which compliment the various pasta dishes on the menu, creating garnishes which compliment the various meat dishes on the menu. The EV will learn the interactions of internal/external customer service and will learn how to insure freshness of all foods (quality assurance). The EV will learn how presentation which is very impactful to service.

### Please list the names and titles of those who will provide continuous (for example, daily) supervision of the Trainee/Intern, including the primary supervisor. What are these persons' qualifications to teach the planned learning?

Seth Rose: General Manager. Seth has been with the Patina Restaurant Group since 2017 and has 25+ years in the Hospitality Industry. Seth is currently the General Manager for Space 220. Prior to that Seth was the Vice President of Operations for Patina overseeing four locations in New York at the Met Life Building. Prior to joining Patina he served as Vice President of Operations for Haru Sushi, operating nine locations in New York, Boston and Philadelphia.

### What plans are in place for the Trainee/Intern to participate in cultural activities while in the United States?

During their training program the EV can experience any or all of the following cultural activities: Enjoy the holidays with a whimsical twist when they visit Who-ville at Islands of Adventure, Universal Studios, for the annual Grinchmas event. In February, they can venture to South Florida and Hang with celebrities, chefs, and cooks at the South Beach Food and Wine Festival for culinary demonstrations and tastings. The Outta Control Magic Comedy Dinner Show will provide up-close interactions in a combination of amazing magic, impersonations and improv comedy. Expect to be impressed at this interactive, entertaining and hilariously funny dinner show. They can experience a Taste of Soul Food Festival, May 12. A feast of sight, sounds, and tastes of the African American and other diverse cultures of soul food cooking, featuring vendors, activities and lots of food and music. The Orlando Science Center has many exhibits such as NatureWorks, DinoDigs exhibit, Our Planet exhibit and the Science Park exhibit. They can hop on board the exclusive and convenient I-RIDE Trolley service and discover miles of fun that make up the International Drive Resort Area. The trolley is a cost-saving way to cruise the International Drive in charming style, and a great way for them to get a broad overview of the area surrounding their program location and will provide ideas for cultural activities to plan for the rest of their stay, such as local tourist spots like Disney World, The Epcot Center, and World of Chocolate Museum.

### What specific knowledge skills, or techniques will be learned?

The EV will understand important kitchen knowledge including food preparation, plating and service, stock rotation, and waste/cost control. The EV will be responsible for care and cleanliness of all kitchen equipment in accordance with health and safety standards. The EV will will how to prepare all menu items designated by the Executive chef according to the restaurant standards. The EV will learn all recipes and the importance of what goes into each dish for knowledge and for dietary restrictions well as the importance of plating presentation according to the restaurant standards. The EV will understand how to follow food preparation within the confines of time management and multi tasking.

**How specifically will these knowledge, skills, or techniques be taught? Include specific tasks and activities (Interns) and/ or methodology of training and chronology/syllabus (Trainees).**

The kitchen staff of the restaurant will train the EV in all aspects of the operations and relevant administration techniques within the kitchen. Training will include department standards and policy training as well as recipe and menu knowledge for all items on the menu. Through shadowing colleagues and a mentor method, the EV will gradually develop the skills and knowledge level to achieve proficiency in each of the skills to be imparted in this phase. The EV will perfect each station to the restaurant standards with direct feedback given daily to help coach and develop the EV in learning all necessary skills.

**How will the Trainee/Intern's acquisition of new skills and competencies be measured?**

At the end of the phase, the program supervisor will complete a Post Phase Evaluation or Conference with Exchange Visitor to measure EV's success in meeting the goals and objectives outlined in the phase. In case of any concerns or problems, Host Organization will notify Sponsor immediately.

**Additional Phase Remarks**

Exchange Visitor will complete all monthly check ins during this phase. Exchange Visitor will not participate in any training considered prohibited under Appendix E of 22 C.F.R 62, including bartender training.

**Certifications**

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**Phase Supervisor** I certify that:

1. I have reviewed, understand, and will follow this Training/Internship Placement Plan (T/IPP);
2. I will contact the Sponsor at the earliest possible opportunity if I believe that the Trainee or Intern is not receiving the type of training delineated on this T/IPP;
3. I will actively support the Sponsor by adhering to all applicable regulatory provisions that govern this program (see 22 CFR Part 62);
4. The Trainee or Intern named in this T/IPP will not displace full-or part-time, seasonal or permanent American workers, or serve to fill a labor need;
5. I will conduct the required periodic evaluations of the Trainee or Intern named in this T/IPP;
6. I will notify the designated Sponsor contact at the earliest available opportunity regarding any concerns about, changes in, or deviations from this T/IPP.
7. I will notify the Sponsor in the event of an emergency involving the Trainee or Intern named in this T/IPP, as well as any information that I receive about the Trainee or Intern that might have an effect on that exchange visitor's health, safety, or welfare;
8. I will notify the Sponsor if I receive information regarding a serious problem or controversy involving the Trainee or Intern named in this T/IPP that could be expected to bring the Department of State, the Exchange Visitor Program, or the Sponsor's exchange visitor program into notoriety or disrepute;
9. I am participating in this Exchange Visitor Program in order to provide the Trainee or Intern named in this T/IPP with training or an internship as delineated in this T/IPP;
10. I certify that this training or internship meets all the requirements of the Fair Labor Standards Act, as amended (29 U.S.C. 201 et seq.) I also certify that training or internships in the field of agriculture meet all requirements of the Migrant and Seasonal Worker Protection Act, as amended (29 U.S.C. 1801 et seq.).
11. I declare and affirm under penalty of perjury that the statements and information made herein are true and correct to the best of my knowledge, information and belief. The law provides severe penalties for knowingly and willfully falsifying or concealing a material fact, or using any false document in the submission of this form.

\_\_\_\_\_  
Signature of Rose, Seth

Date: \_\_\_\_\_  
mm/dd/yyyy



# Training/Internship Placement Plan

\*OMB APPROVAL NO. 1405-0170  
EXPIRATION DATE: 05/31/2024  
ESTIMATED BURDEN: 1.5 HOURS

Exchange Visitor (surname/primary, given name)

<b>TIDKE, YUKTI VIJAY</b>	SEVIS ID: <b>N0034802996</b>
Email Address: <a href="mailto:tidkeyukti@gmail.com">tidkeyukti@gmail.com</a>	Program Sponsor: <b>LifeTRAVELED, Inc.</b>
Category: INTERN	Program Number: P-4-19041
Occupational Category: Hospitality and Tourism	Training/Internship Dates: 12/16/2023 - 12/15/2024

Each Training/Internship Placement Plan should cover a definite period of time and should consist of definite phases of training or tasks performed with a specific objective for each phase. The plan must also contain information on how the trainees/interns will accomplish those objectives (e.g. classes, individual instruction, shadowing). Each phase must build upon the previous phase to show a progression in the training/internship. A separate copy of pages 3 and 4 must be completed for each phase if applicable (e.g.; if the trainee/intern is rotating through different departments).

## Host Organization

<b>Host Organization Name:</b> Patina Orlando LLC dba Space 220 Restaurant	<b>Address:</b> 1382 Avenue of the Stars, Lake Buena Vista, FL 32830
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## Phase Name: *Supervisory Development*

Phase 4 of 4

<b>Training/Internship Field:</b> Hospitality & Tourism: Culinary Arts	<b>Supervisor:</b> Rose, Seth
<b>Start Date:</b> 09/01/2024	General Manager
<b>End Date:</b> 12/15/2024	<a href="mailto:srose@patinagroup.com">srose@patinagroup.com</a>
	917-239-8036

### Description of Trainee/Intern's role for this Program or Phase

The EV will be assigned hands-on activities related to leadership training in the kitchen while continuing to train in various restaurant departments. The EV will be given direct responsibilities under the guidance of the supervisors and department management to demonstrate proficient understanding and application of the skills needed to be a successful culinary leader. Leadership training will continue with higher expectations from the EV.

### Specific Goals and Objectives for this Program or Phase

In this phase, the EV will take part in developing advanced skills needed in management and administration of the kitchen while continuing their rotations throughout the various departments in the kitchen. Goals and objectives include the roles and responsibilities of being a supervisor, learning necessary skills for management in a kitchen, and team building skills as well as accountability. Specific assignments will be given to the EV to execute leadership skills and achieve all skills listed in this phase.

### Please list the names and titles of those who will provide continuous (for example, daily) supervision of the Trainee/Intern, including the primary supervisor. What are these persons' qualifications to teach the planned learning?

Seth Rose: General Manager. Seth has been with the Patina Restaurant Group since 2017 and has 25+ years in the Hospitality Industry. Seth is currently the General Manager for Space 220. Prior to that Seth was the Vice President of Operations for Patina overseeing four locations in New York at the Met Life Building. Prior to joining Patina he served as Vice President of Operations for Haru Sushi, operating nine locations in New York, Boston and Philadelphia.

### What plans are in place for the Trainee/Intern to participate in cultural activities while in the United States?

During their training program the EV can experience any or all of the following cultural activities: Enjoy the holidays with a whimsical twist when they visit Who-ville at Islands of Adventure, Universal Studios, for the annual Grinchmas event. In February, they can venture to South Florida and Hang with celebrities, chefs, and cooks at the South Beach Food and Wine Festival for culinary demonstrations and tastings. The Outta Control Magic Comedy Dinner Show will provide up-close interactions in a combination of amazing magic, impersonations and improv comedy. Expect to be impressed at this interactive, entertaining and hilariously funny dinner show. They can experience a Taste of Soul Food Festival, May 12. A feast of sight, sounds, and tastes of the African American and other diverse cultures of soul food cooking, featuring vendors, activities and lots of food and music. The Orlando Science Center has many exhibits such as NatureWorks, DinoDigs exhibit, Our Planet exhibit and the Science Park exhibit. They can hop on board the exclusive and convenient I-RIDE Trolley service and discover miles of fun that make up the International Drive Resort Area. The trolley is a cost-saving way to cruise the International Drive in charming style, and a great way for them to get a broad overview of the area surrounding their program location and will provide ideas for cultural activities to plan for the rest of their stay, such as local tourist spots like Disney World, The Epcot Center, and World of Chocolate Museum.

### What specific knowledge skills, or techniques will be learned?

- The goal of this phase is for the EV to learn the following:
- understand the pricing methods and techniques of menu items
  - learn how to receive goods from outside vendors, and check and close the receiving report
  - mastering how to keep food and beverage costs within company budgets
  - learn how to check invoices for quantity, prices, and extensions, and how to bill them accordingly
  - learn how to perform daily inventory of the storeroom facilities
  - learn restaurant food cost controls and calculations
  - learn food waste
  - learn revenue and labor forecasts
  - learn how to make the weekly schedules and daily staffing assignment
  - learn how to properly execute every food item on the menu
  - learn how to give instructions to others

**How specifically will these knowledge, skills, or techniques be taught? Include specific tasks and activities (Interns) and/ or methodology of training and chronology/syllabus (Trainees).**

During this phase, the EV will sit down with various leaders who will teach and train the EV in these skills. The EV will shadow a mentor and receive one on one guidance about the roles and responsibilities of a supervisor. The EV will attend and get to participate in department meetings as they are held. Finally, the EV will be given direct responsibilities under the guidance of department management to demonstrate proficient understanding and application of the skills needed to be a successful supervisor.

**How will the Trainee/Intern's acquisition of new skills and competencies be measured?**

At the end of the phase and end of the program, a program supervisor will complete Sponsor required Final Evaluation form to rate EV's performance and acquisition of new skills and techniques and discuss its evaluation with EV and provide the completed form to the Sponsor. As required by federal regulation, the evaluation form must be submitted before the end of the program and signed by both Exchange Visitor and supervisor.

**Additional Phase Remarks**

Exchange Visitor will complete all monthly check ins during this phase. Exchange Visitor will not participate in any training considered prohibited under Appendix E of 22 C.F.R 62, including bartender training.

**Certifications**

---

**Phase Supervisor** I certify that:

1. I have reviewed, understand, and will follow this Training/Internship Placement Plan (T/IPP);
2. I will contact the Sponsor at the earliest possible opportunity if I believe that the Trainee or Intern is not receiving the type of training delineated on this T/IPP;
3. I will actively support the Sponsor by adhering to all applicable regulatory provisions that govern this program (see 22 CFR Part 62);
4. The Trainee or Intern named in this T/IPP will not displace full-or part-time, seasonal or permanent American workers, or serve to fill a labor need;
5. I will conduct the required periodic evaluations of the Trainee or Intern named in this T/IPP;
6. I will notify the designated Sponsor contact at the earliest available opportunity regarding any concerns about, changes in, or deviations from this T/IPP.
7. I will notify the Sponsor in the event of an emergency involving the Trainee or Intern named in this T/IPP, as well as any information that I receive about the Trainee or Intern that might have an effect on that exchange visitor's health, safety, or welfare;
8. I will notify the Sponsor if I receive information regarding a serious problem or controversy involving the Trainee or Intern named in this T/IPP that could be expected to bring the Department of State, the Exchange Visitor Program, or the Sponsor's exchange visitor program into notoriety or disrepute;
9. I am participating in this Exchange Visitor Program in order to provide the Trainee or Intern named in this T/IPP with training or an internship as delineated in this T/IPP;
10. I certify that this training or internship meets all the requirements of the Fair Labor Standards Act, as amended (29 U.S.C. 201 et seq.) I also certify that training or internships in the field of agriculture meet all requirements of the Migrant and Seasonal Worker Protection Act, as amended (29 U.S.C. 1801 et seq.).
11. I declare and affirm under penalty of perjury that the statements and information made herein are true and correct to the best of my knowledge, information and belief. The law provides severe penalties for knowingly and willfully falsifying or concealing a material fact, or using any false document in the submission of this form.

\_\_\_\_\_  
Signature of Rose, Seth

Date: \_\_\_\_\_  
mm/dd/yyyy

Title	TIPPI. TIDKE, YUKTI VIJAY
File name	TIPP Patina Space...ry Tidke 7002.pdf
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## Document History



SENT

**11 / 07 / 2023**

20:46:09 UTC

Sent for signature to TIDKE, YUKTI VIJAY (tidkeyukti@gmail.com), Rose, Seth (srose@patinagroup.com) and Marina Onaca (marina@lifetraveled.org) from michele@wwceusa.com  
IP: 69.109.241.185



VIEWED

**11 / 08 / 2023**

06:03:35 UTC

Viewed by TIDKE, YUKTI VIJAY (tidkeyukti@gmail.com)  
IP: 152.57.111.236



SIGNED

**11 / 08 / 2023**

06:04:55 UTC

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IP: 152.57.111.236



INCOMPLETE

**11 / 08 / 2023**

06:04:55 UTC

**This document has not been fully executed by all signers.**





## Abhishek Bhujbal (Abhi)

963 friends • 31 mutual

Friends

Message

Posts About Friends Photos Videos Check-ins More

### Intro

- Floor Manager at T3M Cafe and Bar
- Studied at kantilal khinwasara english medium school
- From Pune, Maharashtra
- Single



Write something to Abhishek...

Photo/video

Tag people

Feeling/activity

### Posts


Filters

51 friends posted on Abhishek's timeline for his birthday.

**Anant Teke**  
Attended Savitribai Phule Pune University

More + Follow Message

### Education

 **Savitribai Phule Pune University**  
BHMCT , Food and Beverage  
Jan 2018 - Aug 2022  
Grade: A

 **Suryadatta Institute of Management and Mass Communication**  
Master of Business Administration - MBA, Operations and supply chain management  
Nov 2022

### Interests

Companies Newsletters Schools

 **Flowserve Corporation**  
293,254 followers  
[+ Follow](#)

 **The Economist**  
12,699,153 followers  
[+ Follow](#)

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+ Connect

 **Dr. Pushpa Gore**  
Assistant Professor at MGM Institute of Hotel Management

+ Connect

 **Tejas Tamhane**  
Looking For Hospitality New Roles

+ Connect

 **Shruti Dhanokar**  
Final Year Student

+ Connect

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**LEARNING**  
Add new skills with these courses free for 24 hours

Messaging 1

March 29, 2023

**TO WHOM IT MAY CONCERN**

This is to certify that **Mr. Anurag Prashant Deshmukh** has undergone his On Job Training with Courtyard by Marriott Pune Chakan from **26<sup>th</sup> September 2022 to 24<sup>th</sup> February 2023.**

Anurag was found to be enthusiastic and hardworking in his training. He excelled in the tasks assigned to him during this period.

He has undergone training in the **Food & Beverage Service (Banquet)** Department.

We wish him all the best for his future endeavors.

Regards,



**Purnima Kumari**  
**Human Resources Manager**

Courtyard by Marriott® Pune Chakan

Plot P-7, MIDC, Chakan Industrial Area Phase-1, Talegaon Chakan Road, Khalumbre, Pune - 410 501 India.

O +91 21 3566 6666 F +91 21 3566 6669

Unit of Redco Hotels Private Limited.

CIN: U55101MH2008PTC183694

Date – 02/12/2023, Saturday.

**To Whom It May Concern**

This is to certify that Mr. Chetan Ramesh Chaudhari was a Job Trainee with Kyriad Hotel, Nashik, from 10/06/2023 to 30/11/2023.

During his training period, Mr. Chetan served in the capacity of Indian – Job Training. His contributions were invaluable, demonstrating exceptional skills and a high level of commitment. Throughout the training program, he exhibited a strong work ethic, dedication, and a keen willingness to learn.

This certificate is issued at the request of Mr. Chetan Chaudhari for Mr. Chetan's future professional endeavors. We believe that his experience at Kyriad Hotel has provided him with a solid foundation to excel in his chosen field.

We wish Mr. Chetan Ramesh Chaudhari continued success in all his future endeavors.

Sincerely,

**Gajanan Gawande | Resident Manager | Kyriad Hotel Nashik**


Rane Nagar | Near Underpass | Mumbai Agra Highway | Nashik | Maharashtra - 422009

T: +91 7796677200 | M: +91 7796677201

E: rm.nashik@kyriadindia.com | W: www.kyriadindia.com








Kyriad Hotel Nashik ( A unit of Sumangal hospitality )  
Plot No.2/1, Survey No. 903 Rane Nagar, Mumbai Agra Highway Front, Nashik – 422009  
Email: reservations.nashik@kyriadindia.com  
Website: www.kyriadindia.com



**Hitesh Shewale** · 1st  
crown plaza pune City centre koregaon park  
Pune, Maharashtra, India · [Contact info](#)  
500+ connections  
Dr. Sadhana Raut.(M.Pharm., Ph.D.), Megha Nagelia, and 5 other mutual connections  
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**Open to work**  
Hotel Management, Food And Beverage Attendant, Food And Beverage Supervisor, Food Service Supervisor and Foo...  
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Housekeeping Manager at Holiday Inn Express Bengalur...  
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Fnb executive at The Ritz-Carlton pune  
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-  **Manoj Antil** · 2nd  
Food & Beverage Manager  
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-  **Rakesh Jadhav** · 2nd  
Executive chef at R... hotels and resorts

**Activity**



# Rahul Sawant

1.8K followers • 4 following



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### Intro

👏👏 Hospitality is My passion !!!!!  
& I'm passionate for it 👏👏

- Profile · Chef
- Chef de partie at Rich's India
- Former Pastry Cook 1 at Royal Caribbean International
- Former Pastry associate at The Westin Mumbai Powai Lake
- Former Businesses Development Associate at BYJU'S
- Former Pastry associate at Brooklyn Bakes
- Former pastry trainee at RICH GRAVISS PRODUCTS

### Posts

Filters

Rahul Sawant  
Reels · Dec 18 · 1.8K views



**Sanket Kadam** (He/Him) · 2nd  
Senior Guest Services Associate at Holiday Inn Express  
Nashik, Maharashtra, India · [Contact info](#)

Asha Institute of Technology & Management

294 connections

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**About**

Experienced Guest Services Associate with a demonstrated history of working in the hospitality industry. Skilled in Communication, Strategy, Training, English, and Problem Solving. Strong support professional with a Bachelor of Hotel Management and catering technology focused in Hotel, Motel, and Restaurant Management from Sinhgad Institute Of Management.

**People also viewed**

**Klarisa Dzambo** · 3rd  
Hotel Manager at Holiday Inn Express Melbourne Southbank  
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**Kayla Groen** · 3rd  
Consultant at Adecco  
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**Meenakshi Joshi** · 3rd  
Talent And Culture Manager  
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**Gajraj Singh** · 3rd  
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**Gajanan Gawande** · 3rd  
General Manager, Kyriad Hotel, Nashik.  
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Messaging (1)

**Sarang Mane**

Page - Library  
Not yet rated (0 Reviews)

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**Sarang Mane is in Mahabaleshwar.**  
June 13 · 🌐  
Indulge in a getaway of unparalleled tranquility at our resort, where every moment is a cherished escape.  
Contact Us: +91 9011452414 / 7588099292  
.....  
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# Shubham Ashok Gadhave

1 mutual friend

Add friend

Message

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- Friends
- Photos
- Videos

### Intro

- Owner at The Brew House
- Lives in Nasik
- From Nasik
- Single
- Followed by 388 people



### Shubham locked his profile

Only his friends can see what he shares on his profile.

Learn more

### Posts

Filters

No posts available

### Friends

1 mutual friend

See all friends



# Shubham S Patil

2.6K friends • 3 mutual

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### Intro

Be the hero of your own life story. 🦄

- Duty Manager at **Pride Hotel Shivajinagar- Pune**
- Former Front Office Executive at **Royal Orchid & Regenta Hotels**
- Former Front Office Supervisor at **Lemon Tree Premier, City Center Pune**
- Former Guest Services Associate at **The Pride Hotel, Shivajinagar**
- Went to **Seva Sadan Higher Secondary School**
- Went to **New-Vision Hr. Sec. School, Burhanpur (M.P.)**

### Posts

4 friends posted on Shubham S's timeline for his birthday. ⋮

- Vijay Rathod** ▸ Shubham S Patil  
August 8 · 🌐  
Happy Birthday 🎉🎂  
[Share](#)
- Susanta Swain** ▸ Shubham S Patil  
August 7 · 🌐  
Belated Happy Birthday. God Bless you



The Finch

Plutusone Hospitality Pvt Ltd  
Unit No. 403, B2 Wing, 4th Floor Kanakia  
Boomerang Building, Chandivali Farm Road,  
Chandivali, Andheri (E) Mumbai 400 072  
CIN: U55101MH2016PTC280181

T +91 (22) 2847 7703  
www.thefinch.in

Date: 19/11/22

Aditya Shashikant Waghmale,  
44, Sumwar Peth, Sairang Apt. Satara -415002

Dear Aditya,

**Subject: Appointment as a "Barman"**

We are pleased to offer you an appointment as a "Barman" with our company Plutusone Hospitality Pvt. Ltd. Your current job location will be in The Finch - Mumbai.

Your appointment will be at the Annual CTC (Cost to Company) of INR 216840/- per annum and on the terms and conditions set out in this letter (hereinafter referred as "Employment Contract").

### 1. DATE OF COMMENCEMENT AND PROBATION

- 1.1. Your employment will commence from "19/11/22"
- 1.2. You will be required to serve probation for a period of Six (6) months from Date of Commencement or for such longer period as the Company, may in its absolute discretion determine. Your Services can be terminated during probation period by giving 1 days' notice or salary in lieu of.
- 1.3. For clarity, until such time as we issue a letter of confirmation of your employment with us, you will continue to serve probation.
- 1.4. Your place of posting will be The Finch - Mumbai-. You may be later transferred, based on the need of the company, to any location whether currently established or as may be established, subsequently.

### 2. DUTIES AND RESPONSIBILITIES

- 2.1. You shall perform such duties and accept such responsibilities, as we shall from time to time assign to you.

### 3. SALARY & BENEFITS

You shall be entitled to Salary, Allowances as per Annexure A

In addition, you shall be entitled to receive such other benefits as may be prescribed from time to time and applicable to your cadre/grade.

Your basic salary and entitlement to benefits may change from time to time upon review by the Company at its discretion, to take into account any change in your job responsibilities or Status, your conduct, performance, and the operational requirements of the business of The Company, and such other valid reasons as recognized in law as the Company may determine from time to time



# Yuvraj Ukirade (Chef)

24 mutual friends

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## Intro

- Works at **Radisson Resort & Spa Lonavala**
- Studied at **Annasaheb Dange College, Hatkangle**
- Studied at **Sinhgad Institute of Hotel Management & Catering Technology**
- Lives in **Lonavala**
- From **Ichalkaranji**
- Single

## Posts

Filters

**Ganesh Kadam**  
July 24 · 🌐  
Chefs life.. some unforgettable memories of life...  
Special buddies from Radisson Resort and spa lonavla.. thankyou so much for all guidance and support.. I will miss u soo much **Yuvraj Ukirade** & Vilas Chef ❤️  
[#radissonlonavla](#) [#chefstyle](#)



**Registration Certificate**  
**Government of Maharashtra**  
**Food And Drug Administration**  
**Food Safety and Standards Authority of India**  
**Registration Certificate under FSS Act, 2006**



/ Registration Number: **21523086002457**



- |  |  |
|--|--|
| 1. Name and permanent address of Food Business Operator (FBO)            | Cafe Creamy Creation<br>16/1047, Gokul Chowk, Ichalkaranji ,<br>Hatkanangale, Kolhapur,<br>Maharashtra-416115          |
| 2. Address of location where food business is to be conducted / premises | Near Siddhakala Jewellers, Swami Building,<br>Date Mala, Ichalkaranji, Hatkanangale,<br>Kolhapur, Maharashtra - 416115 |
| 3. Kind of Business  | Restaurants  |
| 4. Photo Identity Card   | N/A  |



This Registration certificate is issued under and is subject to the provisions of FSS Act, 2006 all of which must be complied with by the petty food business.

Place / Kolhapur

Issued On / 09-08-2023 (New Registration)

Valid Upto: 08-08-2028 (For details, refer Annexure)

**Registering Authority**

Date : 09-08-2023 10:53:49

User Id : 108689

License Issued On : 09-08-2023 10:53:49

**Annexures:**

1. [Product Annexure](#)
2. [Validity Annexure](#)
3. [Registration Id Card](#)

**Note:**

1. **Application for renewal of Registration Certificate can be filed as early as 180 days prior to expiry date of Registration Certificate. You can file application for renewal or modification of Registration Certificate by login into FSSAI's Food Safety Compliance System(<https://foscoc.fssai.gov.in>) with your user id and password or call us at 1800112100 for any clarification.**
2. **This Registration Certificate is only to commence or carry on food businesses and not for any other purpose.**
3. **This is computer generated Registration Certificate and doesn't require any signature or stamp by authority.**
4. **This Registration Certificate is allowed to conduct food businesses activities having annual turnover upto Rs. 12 Lacs only.**

Product Annexure



**Registration Certificate**  
**Government of Maharashtra**  
**Food And Drug Administration**  
**Food Safety and Standards Authority of India**  
**Registration Certificate under FSS Act, 2006**



/ Registration Number: **21523086002457**  
Detail(s) of Food Item

**[Note:**Only standardised food products are allowed to be manufactured as per the list available on FoSCoS.]

<b>Other than Manufacturer Unit</b>	
<b>Sl. No</b>	<b>Name of the food category</b>
1	18- Indian Sweets and Indian Snacks & Savouries products
2	16 - Prepared Foods
3	15 - Ready-to-eat savouries

Validation And Renewal Annexure



**Registration Certificate**  
**Government of Maharashtra**  
**Food And Drug Administration**  
**Food Safety and Standards Authority of India**  
**Registration Certificate under FSS Act, 2006**



/ Registration Number: 21523086002457

Validity From	Validity Upto	Issued On	Fee Paid	Type
09-08-2023	08-08-2028	09-08-2023	500 INR	New

**Suspension History**

S.No	History	Date
	N/A	

**Current Status of Registration:** Registration Certificate issued

**Note:**

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Registration ID Card

Registration ID Card		
	<b>Registration ID:</b> 21523086002457	
	<b>Valid Upto:</b> 08-08-2028	
	<b>Name:</b> Cafe Creamy Creation	
	<b>Address:</b> Near Siddhakala Jewellers, Swami Building, Date Mala, Ichalkaranji, Hatkanangale, Kolhapur, Maharashtra - 416115	
	<b>KOB:</b> Restaurants	
	<b>Govt ID Card:</b> N/A	
<b>Issuing Authority:</b> Kolhapur		<b>Issued On:</b> 09-08-2023
<b>[Disclaimer: This Registration ID card is issued only for the provisions laid down under Food Safety and Standards Act, 2006 and hence, shall not be used for any other purpose.]</b>		

Partha  
Pratim  
Nath

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by Partha  
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