

EVENT REPORT

TITLE : NOVOTEL IMAGICAA KHOPOLI VISIT	ACADEMIC YEAR: 2022 - 23
	DAY : FRIDAY
<u>OBJECTIVE:</u> • To take students for Novotel hotel property tour for educating them about the hospitality industry • To enlighten the students about Standard operating procedure of the hotel & its Various departments • At the end of the event students will be able to understand the hotel operations and also learn the theoretical & practical aspect of their learning course.	DATE : 20/1/2023 TIME : 5:30 AM TO 10.30 PM.

VENUE : NOVOTEL IMAGICAA KHOPOLI

TYPE OF EVENT: Students Educational Tour

PARTICIPANTS : First Year B.Sc. Students (Attendance sheet is attached with the report)

OUTCOME OF THE EVENT: At the end of the tour the students will be able to relate their studies with the hotel operations and will be able to understand the function of the hotel properly.

CONDUCTED BY :- Prof. Pratik Beloshe & Ms. Pooja Sarvaiya



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

**ACTIVITY: - INDUSTRIAL VISIT AT NOVOTEL IMAGICAA
KHOPOLI FY B.Sc, FY BA & SY BA STUDENTS.
Date: - 20/1/2023**

The Novotel Imagicaa Khopoli hotel visit was conducted on 20/1/2023 for the students FY B.Sc, FY BA & SY BA Students. Students were divided into 4 batches & Total 54 students were benefited with the industrial visit.

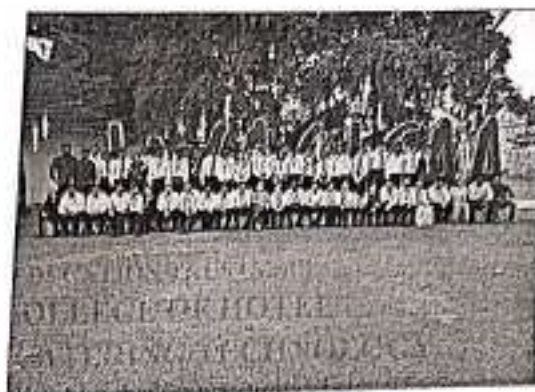
Mr. Jugal Bhatia, Training & Learning Department welcomed the students with Novotel standards. The hotel tour commenced by visiting the Human Resource department first, HR executive Mr. Jugal has conducted the tour while guiding them about each & every department i.e. linen & uniform room, Laundry room, also showed the complete operations of Housekeeping section of the hotel.

After visiting the Restaurant area students were taken to purchase and receiving area of hotel making them aware of the hotel receiving of materials. Students were enlightened to visit culinary department which started with Garde manger, commissary, Butchery cold storage kitchen etc.

Later students visited in room dining department demonstrating them the whole trolley setup to receiving the order of the guest work flow. It was also sharing space with beverage pantry i.e. main bar of the hotel. After that they visited the banquet party which showed them lot of cutlery and crockery which is utilized for the service of the guest during functions. Beside that the Italian kitchen was also seen.

Mr. Jugal showed the different categories of rooms i.e. the deluxe room of double bed was shown. Including the floor pantry area. The room was elegant and comprised of all the luxury amenities of a hotel. After that the students were taken to the lobby area which was then the front of the hotel (Reception, GRE's etc.).

Finally, they visit ended in Training department students were briefed with SOP's of Novotel. Visit ended with fruitful knowledge of Hospitality Industry through this industrial visit. After the visit the day was well spent at the Novotel Adlabs Imagicaa Park where the students enjoyed to their fullest.




Event Coordinator

Training & Placement



Prof. (Dr) Sagar H. Mohite

PRINCIPAL



ATHARVA

COLLEGE OF
HOTEL MANAGEMENT AND
CATERING TECHNOLOGY

ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

Malad-Marve Road, Malad (W), Mumbai 400095, India,
Tel: +91-22-40294941/40294961, Tel Fax: +91-22-40294961

NAME OF THE EVENT- Industrial Visit to Novotel and Imagica DATE : 20th January 2023

GR.NO	STUDENT NAME	SIGNATURE
1	DHAKAN SIVAM ATUL	<i>Dhakan</i>
2	GOMES GABRIEL ANTHONY	<i>Gomes</i>
3	JADHAV PRADNYESH	<i>Jadhav</i>
4	MUKADAM FOZIYA ABDUL	<i>Mukadam</i>
5	NAIK BHASKAR GOVIND	<i>Naik</i>
6	PINTO DANIEL RONIE	<i>Pinto</i>
7	KHAN ABEER MOHAMMED SAIF	<i>Khan</i>
8	NEHAL PATEL	<i>Nehal</i>
9	VAIDYA VEDANT MILIND	<i>Vaidya</i>

Checked by

Training and placement Department





ATHARVA

COLLEGE OF
HOTEL MANAGEMENT AND
CATERING TECHNOLOGY

ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

Malad-Marve Road, Malad (W), Mumbai 400095, India,
Tel: +91-22-40294941/40294961, Tel Fax: +91-22-40294961

NAME OF THE EVENT- Industrial Visit to Novotel and Imagica DATE : 20th January 2023

GR.NO	STUDENT NAME	SIGNATURE
1	DHRUV RAUT	
2	ROCHELLE REBELLO	
3	NINOUSHKA DSOUZA	
4	MANAV NAYAK	
5	ARYAN PURI	
6	SHREYAS MURUDKAR	
7	HARSHDEEP PAGARE	
8	SALONI GHARAT	

Checked by

Training and placement Department



ATHARVA

COLLEGE OF
HOTEL MANAGEMENT AND
CATERING TECHNOLOGY

ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

Malad-Marve Road, Malad (W), Mumbai 400095, India,
Tel: +91-22-40294941/40294961, Tel Fax: +91-22-40294961

NAME OF THE EVENT- Industrial Visit to Novotel and Imagica DATE : 20th January 2023

GR.NO	STUDENT NAME	SIGNATURE
1	BANGERA VIRAJ PRASANNA	
2	BHAGWAT VEDANT AJAY	
3	CHAVAN DEEPAK DATTATRAY	
4	CHINDALIYA NITEEN RAJENDRA	
5	DAIYA SMIT BHAVESHBHAI	
6	DESAI PARAM DEVANG	
7	DESAI RIDDHI MILIND	
8	DESAI YASH KALPESH BHAI	
9	GAONKAR KRISH KESHAV	
10	GUPTA ANTARA JITENDRA	
11	HEDAU SANIYA NITIN	
12	JHA VARUN VIJAY	
13	JOSHI TANVI AJIT	
14	KAIMAL VISMAYA PEETHAMBARAN	
15	KAMBLE ATHARVA YESHVANT	
16	KAPADIA MISHA BHAVIK	
17	KHANDELWAL SIDHANTH NIRAJ	
18	KHERALIYA NIHAL SHASHI	
19	KHOT VEDANT SHARAD	
20	MADANI TAUSIN YASIN	
21	MENDES DEANDRA ASHLEY	
22	MISHRA SAYYAM SURYAKANT	
23	PANCHAL ARYAN JITENDRA	
24	PANCHMATIA DRITI KALPESH	
25	PATEL ABHAYKUMAR BHAVNA	
26	PATEL DANISH KALIM	
27	PATEL SHAMAK KASHYAP	
28	PATIL SAILEE SANTOSH	
29	PATIL SANJOG RAVINDRA	
30	PILLAI HAVISH RAJI	
31	RANAWARE PRIYANK PRAMOD	
32	RANE OM KISHOR	
33	RATHOD MEET GURU	
34	REDIJ SAARTH BHARAT	
35	SANAP PARESH PRAKASH	
36	SAWANT ARYA KRISHNAKANT	



ATHARVA
COLLEGE OF
HOTEL MANAGEMENT AND
CATERING TECHNOLOGY

ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

Malad-Marve Road, Malad (W), Mumbai 400095, India,
Tel: +91-22-40294941/40294961, Tel Fax: +91-22-40294961

NAME OF THE EVENT- Industrial Visit to Novotel and Imagica DATE : 20th January 2023

37	SAWANT ATHARV MILIND	<i>AB</i>
38	SAWANT SOHAM SANTOSH	<i>S. S. S.</i>
39	SAYYED WASIM ANWAR	<i>Wasim</i>
40	SHAH PIYUSH SANTOSH	<i>Piyush</i>
41	SHAIKH MOHAMMED FAHAD ASLAM	<i>Fahad</i>
42	SHARMA MANAV YOGESH	<i>Manav</i>
43	SHINDE AMAR RAJU	<i>Amar</i>
44	SHINDE HARSH ARUN	<i>Harsh</i>
45	ARPITA J	<i>Arpita</i>
46	OMKAR KARMAKAR	<i>Omkar</i>
47	ARYA KAPADIA	<i>Arya</i>
48	APURVA NACHNEKAR	<i>Apurva</i>
49	CAROL PATEKAR	<i>Carol</i>

Checked by

Training and placement Department



NAME OF THE EVENT - Industrial Visit to Novotel and Imagica DATE : 20th January 2023

GR.NO	STUDENT NAME	SIGNATURE
1	BANGERA VIRAJ PRASANNA	<i>Bangera</i>
2	BHAGWAT VEDANT AJAY	<i>Present Bhagwat</i>
3	CHAVAN DEEPAK DATTATRAY	<i>Chavan</i>
4	CHINDALIYA NITEEN RAJENDRA	<i>Niteen</i>
5	DAIYA SMIT BHAVESHBHAI NA	<i>Present</i>
6	DESAI PARAM DEVANG	<i>Desai</i>
7	DESAI RIDDHI MILIND	<i>Desai</i>
8	DESAI YASH KALPESH BHAI NA	<i>Desai</i>
9	GAONKAR KRISH KESHAV	<i>Krishnankar</i>
10	GUPTA ANTARA JITENDRA	<i>Antara</i>
11	HEDAU SANIYA NITIN	<i>Saniya</i>
12	JHA VARUN VIJAY NA	<i>NA</i>
13	JOSHI TANVI AJIT	<i>Joshi</i>
14	KAIMAL VISMAYA PEETHAMBARAN NA	<i>NA</i>
15	KAMBLE ATHARVA YESHVANT	<i>Atharva</i>
16	KAPADIA MISHA BHAVIK	<i>Mishra</i>
17	KHANDELWAL SIDHANTH NIRAJ	<i>Sidhant</i>
18	KHERALIYA NIHAL SHASHI NA	<i>Present</i>
19	KHOT VEDANT SHARAD	<i>Vedant</i>
20	MADANI TAUSIN YASIN NA	<i>NA</i>
21	MENDES DEANDRA ASHLEY	<i>Mendes</i>
22	MISHRA SAYYAM SURYAKANT	<i>Sayam</i>
23	PANCHAL ARYAN JITENDRA	<i>Arya</i>
24	PANCHMATIA DRITI KALPESH	<i>Panchmatia</i>
25	PATEL ABHAYKUMAR BHAVNA	<i>Present</i>
26	PATEL DANISH KALIM	<i>Danish</i>
27	PATEL SHAMAK KASHYAP	<i>Shamak</i>
28	PATIL SAILEE SANTOSH	<i>Patil</i>
29	PATIL SANJOG RAVINDRA NA	<i>NA</i>
30	PILLAI HAVISH RAJI	<i>Pillai</i>
31	RANAWARE PRIYANK PRAMOD	<i>Priyank</i>
32	RANE OM KISHOR	<i>Rane</i>
33	RATHOD MEET GURU	<i>Present</i>
34	REDIJ SAARTH BHARAT NA	<i>NA</i>
35	SANAP PARESH PRAKASH	<i>Paresh</i>
36	SAWANT ARYA KRISHNAKANT	<i>Sawant</i>

NAME OF THE EVENT- Industrial Visit to Novotel and Imagica DATE : 20th January 2023

37	SAWANT ATHARV MILIND	<i>prsh</i>
38	SAWANT SOHAM SANTOSH	<i>S O H A M P</i>
39	SAYYED WASIM ANWAR	<i>AS</i>
40	SHAH PIYUSH SANTOSH	<i>Present 1-01</i>
41	SHAIKH MOHAMMED FAHAD ASLAM	<i>Present</i>
42	SHARMA MANAV YOGESH	<i>Present</i>
43	SHINDE AMAR RAJU	<i>Present</i>
44	SHINDE HARSH ARUN	<i>Present</i>
45	ARPITA J	<i>Present</i>
46	OMKAR KARMAKAR	<i>Present</i>
47	ARYA KAPADIA	<i>Present</i>
48	APURVA NACHNEKAR	<i>Present</i>
49	CAROL PATEKAR	<i>Present</i>

Checked by

Training and placement Department



ATHARVA
COLLEGE OF
HOTEL MANAGEMENT AND
CATERING TECHNOLOGY

ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

Malad-Marve Road, Malad (W), Mumbai 400095, India,
Tel: +91-22-40294941/40294961, Tel Fax: +91-22-40294961

NAME OF THE EVENT- Industrial Visit to Novotel and Imagica DATE : 20th January 2023

GR.NO	STUDENT NAME	SIGNATURE
1	DHRUV RAUT	P [Signature]
2	ROCHELLE REBELLO	P [Signature]
3	NINOUSHKA DSOUZA	P [Signature]
4	MANAV NAYAK	P [Signature]
5	ARYAN PURI	P [Signature]
6	SHREYAS MURUDKAR	P [Signature]
7	HARSHDEEP PAGARE	P [Signature]
8	SALONI GHARAT	P [Signature]

5:50 AM

07

[Signature]
Checked by

Training and placement Department



ATHARVA

COLLEGE OF
HOTEL MANAGEMENT AND
CATERING TECHNOLOGY

**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING
TECHNOLOGY**

Malad-Marve Road, Malad (W), Mumbai 400095, India,
Tel: +91-22-40294941/40294961, Tel Fax: +91-22-40294961

NAME OF THE EVENT- Industrial Visit to Novotel and Imagica DATE : 20th January 2023

GR.NO	STUDENT NAME	SIGNATURE
1	DHAKAN SIVAM ATUL	P <i>Dhakan</i>
2	GOMES GABRIEL ANTHONY	P <i>Gomes</i>
3	JADHAV PRADNYESH	P <i>Jadhav</i>
4	MUKADAM FOZIYA ABDUL	P <i>Mukadam</i>
5	NAIK BHASKAR GOVIND	P <i>Naik</i>
6	PINTO DANIEL RONIE	P <i>Pinto</i>
7	KHAN ABEER MOHAMMED SAIF	P <i>Khan</i>
8	NEHAL PATEL	P <i>Nehal</i>
9	VAIDYA VEDANT MILIND	P <i>Vaidya</i>

5:50 AM

09

Periya

Checked by

Training and placement Department





ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

EVENT REPORT

TITLE : NOVOTEL IMAGICAA KHOPOLI VISIT	ACADEMIC YEAR: 2022 – 23
	DAY : WEDNESDAY
<u>OBJECTIVE:</u> • To take students for the Novotel hotel property tour for educating them about the hospitality industry. • To enlighten the students about Standard operating procedure of the hotel & its Various departments • At the end of the event students will be able to understand the hotel operations and also learn the theoretical & practical aspect of their learning course.	DATE : 01/2/2023
	TIME : 5:30 AM TO 10:30 PM.

VENUE : NOVOTEL IMAGICAA KHOPOLI

TYPE OF EVENT: Students Educational Tour

PARTICIPANTS : Third Year B.Sc. Students (Attendance sheet is attached with the report)

OUTCOME OF THE EVENT: At the end of the tour the students will be able to relate their studies with the hotel operations and will be able to understand the function of the hotel properly.

CONDUCTED BY :- Ms. Pooja Sarvaiya & Prof. Pratik Beloshe



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

**ACTIVITY: - INDUSTRIAL VISIT AT NOVOTEL IMAGICAA
KHOPOLI TY B.Sc & TY BA STUDENTS.**

Date: - 01/2/2023

The Novotel Imagicaa Khopoli hotel visit was conducted on 01/2/2023 for the students TY B.SC & TY BA Students. Students were divided into 4 batches & Total 64 students were benefited with the industrial visit.

Mr. Jugal Bhatia, Training & Learning Department welcomed the students with Novotel standards. The hotel tour commenced by visiting the Human Resource department first, HR executive Mr. Jugal has conducted the tour while guiding them about each & every department i.e. linen & uniform room, Laundry room, also showed the complete operations of Housekeeping section of the hotel.

After visiting the Restaurant area students were taken to purchase and receiving area of hotel making them aware of the hotel receiving of materials. Students were enlightened to visit culinary department which started with Garde manger, commissary, Butchery cold storage kitchen etc.

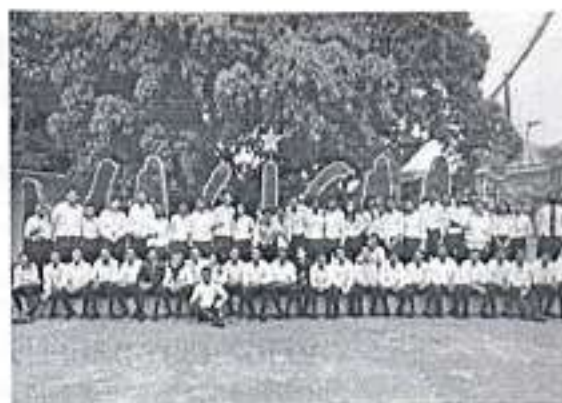
Later students visited in room dining department demonstrating them the whole trolley setup to receiving the order of the guest work flow. It was also sharing space with beverage pantry i.e. main bar of the hotel. After that they visited the banquet party which showed them lot of cutlery and crockery which is utilized for the service of the guest during functions. Beside that the Italian kitchen was also seen.

Mr. Jugal showed the different categories of rooms i.e. the deluxe room of double bed was shown. Including the floor pantry area. The room was elegant and comprised of all the luxury amenities of a hotel. After that the students were taken to the lobby area which was then the front of the hotel (Reception, GRE's etc.).

Finally, they visit ended in Training department students were briefed with SOP's of Novotel. Visit ended with fruitful knowledge of Hospitality Industry through this industrial visit. After the visit the day was well spent at the Novotel Adlabs Imagicaa Park where the students enjoyed to their fullest.



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
 MANAGEMENT & CATERING TECHNOLOGY**
 Malad-Marve Road, Malad (W), Mumba400095, India, Tel: +91-22-
 40294941/40294961, Tel Fax: +91-22-40294961



Teoja

Event Coordinator

Training & Placement

Dr

Prof. (Dr) Sagar H. Mohite

PRINCIPAL

DEPARTMENT OF FILM AND TELEVISION

CULTURAL ACTIVITIES REPORT

Onam & Teacher's Day Celebrations (8th September, 2022)

Onam and Teachers Day celebrations were held on 8 September 2022 from 4 p.m. to 6:00 p.m. in the studio room. 50 staff and students were present for the occasion. All the students danced and enjoyed the special day. The teachers also enjoyed the special day organized for them. There were talks and discussions on the value of the Onam festival and the affection in the Teachers Day celebrations

The Diwali party was organized by staff and students of Atharva Institute of Film and Television (AIFT) on 21st October 2022 Students made beautiful symmetrical colourful rangoli designs and came all dressed up in their traditional beautiful clothes. Also, suitable decorations and lanterns were created by students and displayed around the (AIFT) premises.



DEPARTMENT OF FILM AND TELEVISION



DEPARTMENT OF FILM AND TELEVISION

ATHARVA EDUCATIONAL TRUST'S ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (Recognized by Government of Maharashtra & Affiliated to University of Mumbai) (Estd. 2007-2008) ISO 9001:2015 ISO 22000:2018 NAAC Accredited		
AFT Department		
Sr. No.	Name	Sign
1	Manish Kumar	
2	Dhanu Bhargava	
3	Adarsh Gupta	
4	Adarsh Gupta	
5	Siddhant Kulkarni	
6	Rohan Gupta	
7	Vaishali Sarda	
8	Vaishali Sarda	
9	Manish Gupta	
10	Manish Gupta	
11	Vaishali Sarda	
12	Shraddha Telang	
13	Shraddha Telang	
14	Shraddha Telang	
15	Shraddha Telang	
16	Shraddha Telang	
17	Shraddha Telang	
18	Shraddha Telang	
19	Shraddha Telang	
20	Shraddha Telang	
21	Shraddha Telang	
22	Shraddha Telang	
23	Shraddha Telang	

ATHARVA EDUCATIONAL TRUST'S ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (Recognized by Government of Maharashtra & Affiliated to University of Mumbai) (Estd. 2007-2008) ISO 9001:2015 ISO 22000:2018 NAAC Accredited		
AFT Department		
Sr. No.	Name	Sign
1	Manish Kumar	
2	Dhanu Bhargava	
3	Adarsh Gupta	
4	Adarsh Gupta	
5	Siddhant Kulkarni	
6	Rohan Gupta	
7	Vaishali Sarda	
8	Vaishali Sarda	
9	Manish Gupta	
10	Manish Gupta	
11	Vaishali Sarda	
12	Shraddha Telang	
13	Shraddha Telang	
14	Shraddha Telang	
15	Shraddha Telang	
16	Shraddha Telang	
17	Shraddha Telang	
18	Shraddha Telang	
19	Shraddha Telang	
20	Shraddha Telang	
21	Shraddha Telang	
22	Shraddha Telang	
23	Shraddha Telang	




DEPARTMENT OF FILM AND TELEVISION

ATHARVA EDUCATIONAL TRUST'S ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (Recognized by Government of Maharashtra & Affiliated to University of Mumbai) (Estd. 2007-2008) ISO 9001:2015 ISO 22000:2018 NAAC Accredited		
AET Department		
No. No	Name	
1	Shraddha Sankar	Shraddha
2	Ananya Jaisankar	Ananya
3	Pratiksha Kulkarni	Pratiksha
4	Pratiksha Kulkarni	Pratiksha
5	Pratiksha Kulkarni	Pratiksha
6	Pratiksha Kulkarni	Pratiksha
7	Pratiksha Kulkarni	Pratiksha
8	Pratiksha Kulkarni	Pratiksha
9	Pratiksha Kulkarni	Pratiksha
10	Pratiksha Kulkarni	Pratiksha
11	Pratiksha Kulkarni	Pratiksha
12	Pratiksha Kulkarni	Pratiksha
13	Pratiksha Kulkarni	Pratiksha
14	Pratiksha Kulkarni	Pratiksha
15	Pratiksha Kulkarni	Pratiksha
16	Pratiksha Kulkarni	Pratiksha
17	Pratiksha Kulkarni	Pratiksha
18	Pratiksha Kulkarni	Pratiksha
19	Pratiksha Kulkarni	Pratiksha
20	Pratiksha Kulkarni	Pratiksha
21	Pratiksha Kulkarni	Pratiksha
22	Pratiksha Kulkarni	Pratiksha






ATHARVA
COLLEGE OF
HOTEL MANAGEMENT AND
CATERING TECHNOLOGY

ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

Affiliated to Mumbai University

Malad-Marve Road, Malad (W), Mumbai- 400095, India.
Tel: +91-22-40294941/40294961, Tel Fax: +91-22-40294961

Date: 15/03/2023

NOTICE

Subject: Pizza Art Competition

This is to inform all the students of 1st and 3rd year BSc, 1st and 3rd year BA and Syba culinary that a Pizza Art Competition has been organized by ACHMCT.

All participants are required to prepare 2 six inch pizza comprising of:

- a) One Traditional /classical pizza either veg or non-veg.
- b) One fusion pizza of your choice either veg or non-veg.

Venue: Bakery

Date: 18/03/23

Time: 10:00am

Ranjan / Asmita

Coordinator

Chef: Asmita & Ranjan



[Signature]

Approbated by

Prof. (Dr.) Sagar H. Mohite

Principal



EVENT REPORT

TITLE : Pizza art competition on 18 th March 2023	ACADEMIC YEAR: 2022 – 23
	DAY : SATURDAY
OBJECTIVE: The objective is to motivate the students to participate and showcase their skills and talent.	DATE : 18/03/2023
	TIME : 10:00 am to 02:00 pm

VENUE : Bakery - Phase 2
TYPE OF EVENT : Intra college competition
PARTICIPANTS : 20 students.
OUTCOME OF THE EVENT: Participating students prepared and presented classical and fusion pizzas and spoke about the history behind it. This helped them develop their Bakery skills and gave them the confidence they need to explore Bakery even further. The objective is to motivate the students to participate and showcase their skills and talent.
CONDUCTED BY: - Chef Ranjan Koshav & Chef Asmita Kanade



Prof.(Dr.) Sagar H Mohite
Principal

Report on Pizza art competition.

18th March 2023

Atharva College of hotel management and catering technology conducted a competition for all the students under the 90 days power packed program on 18th March 2023.

Flow of event	1) Participating teams to assemble in the kitchen at 9: 30am and set up their respective work stations 2) At 10:00 am competition begins 3) At 12.30 pm judging begins. 4) At 3:00 pm winners are declared and felicitated.
Rules	1) Participants to be present in their kitchen uniforms and be well groomed. 2) Food will be judged on the basis of taste, appearance and innovation. 3) Cooking facilities and common ingredients will be provided by the college. 4) Participants to get their own crockery. 5) Time duration 2 hrs.
Judges Name	Competition was judged by the following eminent judges. 1) Chef Abdul Quadir (Exctiye chef of the leela hotel) 2) Prof. (Dr.) Sagar H. Mohite, Principal, ACHMCT
Winners	1st – Manthan Jalera 2nd – Nupoor Kulkarni 3rd – Misha Kapadia



Prof.(Dr.) Sagar H Mohite
Principal



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961



A handwritten signature in black ink.

DATE: 14/3/2023

NOTICE

This is to inform all students of **FY BACA**

We have planned a silver service that theme lunch (Indian cuisine) is organized
on the **20th March 2023, Monday.**

Kindly take a note of the following:

TIME	VENUE	EVENT	CONTACT PERSON
12:30 pm- 1:30 pm	Ozone Restaurant & Bar	Platter to Plate Service à la carte (Lunch)	Bachhan Rawat

All FY BACA students have to report by 12 PM on 20th, March 2023 with proper grooming standards & uniform should be immaculate.


Subject Teacher

Bachhan Rawat


Approbated by

**Dr. Sagar Mohite
(Principal)**



**ATHARVA EDUCATION TRUSTS'S
ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-40294941/40294961, Tel Fax: +91-22-40294961

EVENT REPORT

TITLE : INDIAN CUISINE THEME LUNCH	ACADEMIC YEAR: 2023 – 24
	DAY : MONDAY
OBJECTIVE: The efficiency and Success of professional standard service greatly on the SOPs with Sequence of table Platter to Plate service (Silver Service) employed and how well all individuals follow those SOPs. Main aim is to provide guest with authentic Indian food laced with the captivating taste and nutritional values of traditional Indian food. According to Indian food there are six different tastes of our food: salty, sweet, sour, bitter, spicy and astringent. Therefore, an excellent Indian feast is an ideal balance of all six flavors, with one or two tastes predominant. A table d' hote menu with silver has been demonstrated by students.	DATE : 20TH MARCH, 2023
	TIME : 1.00 PM TO 3.00 PM.

VENUE : OZONE RESTAURANT AND BAR

**TYPE OF EVENT: PLATTER TO PLATE SERVICE
(STUDENT DEVELOPMENT PROGRAMME)**

PARTICIPANTS : 06

OUTCOME OF THE EVENT:

- Students have learnt the Table d' hote menu preparation & designing.
- Table d' hote table set-up layout on the table with proper manner.
- Service protocols for table d' hote menu.



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095. India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

CONDUCTED BY :- BACHHAN RAWAT

**ACTIVITY: INDIAN THEME LUNCH OF FY-BA
ON 20th March 2023**

Atharva College of Hotel Management & Catering Technology, Mumbai has organized an Indian Theme Lunch for the students of the FY- Bachelors of Arts on 20th March 2023 at Ozone Restaurant & Bar.

A formal sit-down service was opted for the event. A formal table d' hote set-up was planned with the team of 3 servers, 2 runners for food pickup and 1 host. Total 2 pax were catered on the theme lunch, Prof. Dr. Sagar H. Mohite, Principal, ACHMCT was invited as guest of honor along with Prof. J. Furtado, Vice Principal.

Being part of a group with extracurricular activities offers an opportunity for Students to interact with others with similar interests. Students participate in extra-curricular activities, they try to balance between academic workload and their own interests.

Themed meals allow dining staff to expose students to diverse cuisines from different cultures, celebrate holidays and festivities and give students and staff something different to look forward to, according to Hospitality Standard.

F & B Service students have followed professional F & B attire.



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

The décor and ambiance were planned with relevant to the theme. Overall, it was a great learning experience for the students. Enhance their skills encompass a wide range of abilities involving food preparation, guest service and restaurant management.

Following menu was planned for the event.

MENU

Bombay Masala

Palak ka Shorba

Green Salad

Aloo Baingan

Jeera Rice

Dal Fry

Chapatti

Rice Phirni



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

Prof. (Dr.) Sagar H. Mohite has expressed his views on the overall event. and congratulated students for giving traditional experience.



Faculty In-charge

Prof. Bachhan Rawat
Assistant Professor.

(Dept.-Food & Beverage Service)

Bachhan Rawat

By



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumba400095. India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

**ATTENDANCE OF THE FOOD & BEVERAGE SERVICE
STUDENTS**

Date: - 20TH Mar.23

Sr. No.	Name of the student	Class	Sign
1	DHAKAN SHIVAM ATUL	FY- BA	
2	PATEL NEHAL MILIND	FY- BA	
3	VAIDYA VEDANT MILIND	FY- BA	
4	MUKADAM FOZIYA ABDUL	FY- BA	
5	KHAN ABEER MOHAMMED	FY- BA	
6	NAIK BHASKAR GOVIND	FY- BA	

ACTIVITY: Intra college Poem and Flower arrangement Competition

An Intra college poem and Flower arrangement competition was held on the occasion of Valentine's Day, which were judged on the basis of the idea, topic, inventiveness, and presentation, were designed using their imaginations and creative skills. The Students had a great opportunity to show off their artistic talent.

Name of competition	Name of participant	Details
Flower Arrangement	Sailee Patil Arpita Juvekar Priyank Ranaware	Students had to carry their own material and prepare an arrangement with creativity, concept, colour combination, finesse.
Poem Competition	Vismaiya Kaimal Denedra Mendes Foziya Mukadam Ajit Balsubramaniam	Student had to compose a poem that reflected compassion, love, respect etc towards society.

Winners	Flower Arrangement 1st Prize- Sailee Patil Poem Competition 1st Prize –Foziya Mukadam	
----------------	---	--

Creative



**ATHARVA COLLEGE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY**
Recognized by Govt. Of Maharashtra & Affiliated to Mumbai University
NAAC Accredited & MSSVE

Organises
**Poem & Flower
Arrangement Competition**

For BSc, BA & CC Courses



Date : 14th February 2023 | Time : 1:30 pm

Venue : 2nd Floor, Crystal Banquet & Housekeeping lab phase - 3



www.atharvahmct.edu.in

EVENT REPORT

TITLE : Poem and Flower arrangement competition	ACADEMIC YEAR: 2022 – 23
	DAY : Tuesday
OBJECTIVE: To bring out the artistic flare in students and provide a platform to showcase their talent	DATE : 14 th February 2023
	TIME : 1.30pm TO 3.30 pm

VENUE : Crystal Banquets

TYPE OF EVENT : Competition

PARTICIPANTS : 7

OUTCOME OF THE EVENT: Students came out with meaningful poetry and beautiful flower arrangement. The competition had positive impact on student and stage fear was also eliminated.

CONDUCTED BY :- Cultural Committee

JUDGED BY :- Prof. Harry Bhatia , Dr. Sagar Mohite



Winners

Poem Competition

Flower Arrangement



Handwritten signature or mark.



Valentine's day competition

Poem and Flower arrangement competition

varsha.makwana@gmail.com Switch account



*Required

Email *

Your email address

 Rules of the Poem.



Request edit access





ATHARVA EDUCATIONAL TRUST'S
ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
(Recognized by Government of Maharashtra & Affiliated to University of Mumbai)
(Estd. 2007-2008)
ISO 9001:2015 ISO 22000:2018
NAAC Accredited

DEPARTMENT OF FILM AND TELEVISION

GUEST LECTURE REPORT

5 Aug 2022:

Session on Anchoring

Journalism and Film and Television students learned about hosting shows, and how to banish stage fear and engage the audience well, in a session on Anchoring held on 5th Aug 2022.

Conducted by ace Bollywood anchor, scriptwriter, and singer, Mr Manoranjan Jha, the session offered deep insight into the world of anchoring. Students learned about the importance of knowing the target audience, preparation before the event, voice modulation, body language, and maintaining eye contact.

The session was a roaring success with many students coming forward and trying out unique opening lines to entertain the class.

A handwritten signature in black ink, followed by a circular official stamp. The stamp contains the college's name in English and Marathi, along with the text "ATHARVA", "ACHMET", and "MUMBAI".

DEPARTMENT OF FILM AND TELEVISION



DEPARTMENT OF FILM AND TELEVISION

ATHARVA EDUCATIONAL TRUST'S ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (Recognized by Government of Maharashtra & Affiliated to University of Mumbai) (Estd. 2007-2008) ISO 9001:2015 ISO 22000:2018 NAAC Accredited		
FET Department		
No. Sg	Name	Sign
1	Dr. Jyoti Chitambar	
2	Dr. Jyoti Chitambar	
3	Dr. Jyoti Chitambar	
4	Dr. Jyoti Chitambar	
5	Dr. Jyoti Chitambar	
6	Dr. Jyoti Chitambar	
7	Dr. Jyoti Chitambar	
8	Dr. Jyoti Chitambar	
9	Dr. Jyoti Chitambar	
10	Dr. Jyoti Chitambar	
11	Dr. Jyoti Chitambar	
12	Dr. Jyoti Chitambar	
13	Dr. Jyoti Chitambar	
14	Dr. Jyoti Chitambar	
15	Dr. Jyoti Chitambar	
16	Dr. Jyoti Chitambar	
17	Dr. Jyoti Chitambar	
18	Dr. Jyoti Chitambar	
19	Dr. Jyoti Chitambar	
20	Dr. Jyoti Chitambar	






ATHARVA EDUCATIONAL TRUST'S
ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
(Recognized by Government of Maharashtra & Affiliated to University of Mumbai)
(Estd. 2007-2008)
ISO 9001:2015 ISO 22000:2018
NAAC Accredited

DEPARTMENT OF FILM AND TELEVISION

GUEST LECTURE REPORT

12 Oct 2022:

Session on Session on Direction and Script Breakdown

A session on Direction and Script breakdown organized on 12 Oct 2022 enabled students to learn about the importance of detailing each of the scenes better and looking at it from a Director's perspective. Mr. Krishna Parakh, Writer, of Balaji Telefilms fame firstly spoke at length on how to write a script.

Later, he addressed students on the various ways to film scenes stressing the shooting requirements, correct camera angles, and techniques on shooting to maximize effect in a minimum budget.

A handwritten signature in black ink is positioned to the left of a circular official stamp. The stamp contains the college's logo and text: 'Atharva College of Hotel Management & Catering Technology', 'ACHMCT', and 'MUMBAI'.

DEPARTMENT OF FILM AND TELEVISION



ATHARVA EDUCATIONAL TRUST'S
ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
(Recognized by Government of Maharashtra & Affiliated to University of Mumbai)
(Estd. 2007-2008)
ISO 9001:2015 ISO 22000:2018
NAAC Accredited

DEPARTMENT OF FILM AND TELEVISION

ATHARVA EDUCATIONAL TRUST'S ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (Recognized by Government of Maharashtra & Affiliated to University of Mumbai) (Estd. 2007-2008) ISO 9001:2015 ISO 22000:2018 NAAC Accredited		
AFT Department		
Sr. No	Name	Sign
1	Dr. Jyoti Mahajan	
2	Dr. Anand Sawant	
3	Dr. Jyoti Mahajan	
4	Dr. Jyoti Mahajan	
5	Dr. Jyoti Mahajan	
6	Dr. Jyoti Mahajan	
7	Dr. Jyoti Mahajan	
8	Dr. Jyoti Mahajan	
9	Dr. Jyoti Mahajan	
10	Dr. Jyoti Mahajan	
11	Dr. Jyoti Mahajan	
12	Dr. Jyoti Mahajan	
13	Dr. Jyoti Mahajan	
14	Dr. Jyoti Mahajan	
15	Dr. Jyoti Mahajan	
16	Dr. Jyoti Mahajan	
17	Dr. Jyoti Mahajan	
18	Dr. Jyoti Mahajan	
19	Dr. Jyoti Mahajan	
20	Dr. Jyoti Mahajan	
21	Dr. Jyoti Mahajan	
22	Dr. Jyoti Mahajan	
23	Dr. Jyoti Mahajan	
24	Dr. Jyoti Mahajan	
25	Dr. Jyoti Mahajan	
26	Dr. Jyoti Mahajan	
27	Dr. Jyoti Mahajan	
28	Dr. Jyoti Mahajan	
29	Dr. Jyoti Mahajan	
30	Dr. Jyoti Mahajan	

ATHARVA EDUCATIONAL TRUST'S ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (Recognized by Government of Maharashtra & Affiliated to University of Mumbai) (Estd. 2007-2008) ISO 9001:2015 ISO 22000:2018 NAAC Accredited		
AFT Department		
Sr. No	Name	Sign
1	Dr. Jyoti Mahajan	
2	Dr. Anand Sawant	
3	Dr. Jyoti Mahajan	
4	Dr. Jyoti Mahajan	
5	Dr. Jyoti Mahajan	
6	Dr. Jyoti Mahajan	
7	Dr. Jyoti Mahajan	
8	Dr. Jyoti Mahajan	
9	Dr. Jyoti Mahajan	
10	Dr. Jyoti Mahajan	
11	Dr. Jyoti Mahajan	
12	Dr. Jyoti Mahajan	
13	Dr. Jyoti Mahajan	
14	Dr. Jyoti Mahajan	
15	Dr. Jyoti Mahajan	
16	Dr. Jyoti Mahajan	
17	Dr. Jyoti Mahajan	
18	Dr. Jyoti Mahajan	
19	Dr. Jyoti Mahajan	
20	Dr. Jyoti Mahajan	
21	Dr. Jyoti Mahajan	
22	Dr. Jyoti Mahajan	
23	Dr. Jyoti Mahajan	
24	Dr. Jyoti Mahajan	
25	Dr. Jyoti Mahajan	
26	Dr. Jyoti Mahajan	
27	Dr. Jyoti Mahajan	
28	Dr. Jyoti Mahajan	
29	Dr. Jyoti Mahajan	
30	Dr. Jyoti Mahajan	






ATHARVA EDUCATIONAL TRUST'S
ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
(Recognized by Government of Maharashtra & Affiliated to University of Mumbai)
(Estd. 2007-2008)
ISO 9001:2015 ISO 22000:2018
NAAC Accredited

DEPARTMENT OF FILM AND TELEVISION

CULTURAL ACTIVITIES REPORT

26 Aug, 2022:

Session on Introduction_to Scriptwriting

Scriptwriting plays a major role in filmmaking. And with the OTT boom, it has turned out to be an even bigger career option. A session on Introduction to Scriptwriting was organized on 26 Aug, 2022 to enable students to gain insight into creative writing for the audio-visual medium.

Famous Director, Writer, Actor, and Scriptwriter, Manesh Salve addressed the students on the subject emphasizing much on the importance of reading, storytelling, and how to write emotionally compelling scripts. His focus on determining themes, character development, writing a synopsis, and dialogues among others enhanced learning substantially for students.

A handwritten signature in black ink, appearing to be 'Manesh Salve'.



DEPARTMENT OF FILM AND TELEVISION



DEPARTMENT OF FILM AND TELEVISION

ATHARVA EDUCATIONAL TRUST'S ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (Recognized by Government of Maharashtra & Affiliated to University of Mumbai) (Estd. 2007-2008) ISO 9001:2015 ISO 22000:2018 NAAC Accredited		
AFT Department		
Sr. No	Name	Size
1	White Capriola	1st
2	Kaaren + Lisa	2nd
	Siddhash Korande	3rd
3	Rashmi Rane	4th
4	Ronal - zalla	5th
5	Teena - Poo	6th
6	Sachin - Akash	7th
7	Mahesh - Sushma	8th
8	Shruti - Anu	9th
9	Vedant - Poo	10th
10	Shruti - Sushma	11th
11	Prithvi - Shagun	12th
12	Prithvi - Shagun	13th
13	Prithvi - Shagun	14th
14	Prithvi - Shagun	15th
15	Prithvi - Shagun	16th
16	Prithvi - Shagun	17th
17	Prithvi - Shagun	18th

ATHARVA EDUCATIONAL TRUST'S ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (Recognized by Government of Maharashtra & Affiliated to University of Mumbai) (Estd. 2007-2008) ISO 9001:2015 ISO 22000:2018 NAAC Accredited		
AFT Department		
Sr. No	Name	Size
1	White Capriola	1st
2	Kaaren + Lisa	2nd
3	Siddhash Korande	3rd
4	Rashmi Rane	4th
5	Ronal - zalla	5th
6	Teena - Poo	6th
7	Sachin - Akash	7th
8	Mahesh - Sushma	8th
9	Shruti - Anu	9th
10	Vedant - Poo	10th
11	Shruti - Sushma	11th
12	Prithvi - Shagun	12th
13	Prithvi - Shagun	13th
14	Prithvi - Shagun	14th
15	Prithvi - Shagun	15th
16	Prithvi - Shagun	16th
17	Prithvi - Shagun	17th
18	Prithvi - Shagun	18th






ATHARVA EDUCATIONAL TRUST'S
ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
(Recognized by the Government of Maharashtra and Affiliated to the University of Mumbai)
(Estd. 2007-2008)
ISO 9001:2015 ISO 22000:2018
NAAC Accredited

DEPARTMENT OF FILM AND TELEVISION

Mr. Yusuf Sheikh, Film Distributor, Producer, Head- Percent Pictures, with AIFT students Report

Venue- Phase III Class Room No-1

Member Of Dias-
Mr Yusuf Sheikh,
Saurabh Deshpande
Dr. Sagar Mohite

Non-Teaching member-
Khushboo Yadav

Student Volunteers-
Rahul Shirke

Faculty member Present-
Aditi Surve
Geeta Nair

A handwritten signature in black ink, appearing to be 'Aditi' or similar, written over a horizontal line.



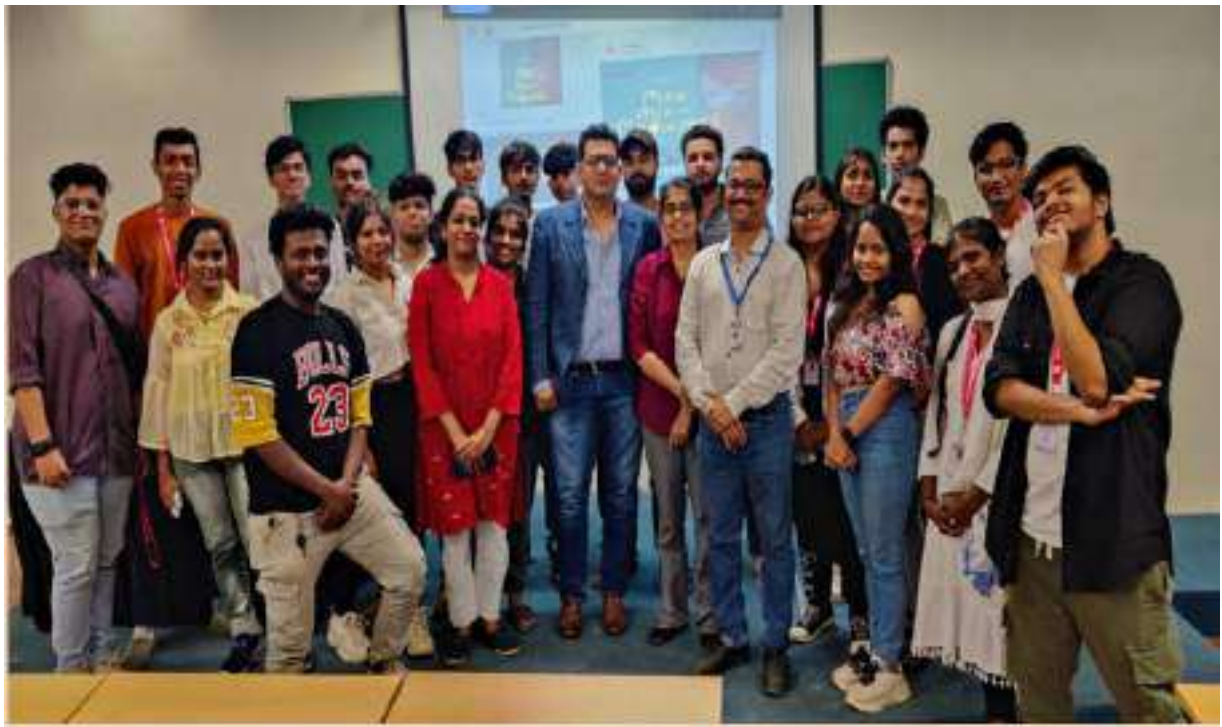
DEPARTMENT OF FILM AND TELEVISION

Speaking Production, Distribution, Marketing and Feasibility of Films on 27 November 2022 as part of a Guest speaker session, Mr Yusuf Sheikh, the famous Bollywood Producer, Distributor shared his knowledge of the industry as a whole, his unique marketing and distribution strategies and real-life experiences that helped him reap Success.

Students were excited to hear about the numerous films he distributed such as Mohra, Malaamal Weekly, Main Anadi Tu Khiladi, Traffic Signal, Page 3 to name a few. He shared not only the techniques for ascertaining the viability of a film but also emphasised how important knowing the target audience is. His insights on spreading the risks well, tips to ensure maximum ROI and ways to draw audiences to the theatre through smart marketing tactics added substantially to their learning.



DEPARTMENT OF FILM AND TELEVISION



DEPARTMENT OF FILM AND TELEVISION

ATHARVA EDUCATIONAL TRUST'S ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (Recognized by the Government of Maharashtra & Affiliated to the University of Mumbai) (Estd. 2007-2008) ISO 9001:2015 ISO 22000:2018 NAAC Accredited		
Sl. No.	Name	Page
1	1. Introduction	1
2	2. Objectives	2
3	3. Scope	3
4	4. Definitions	4
5	5. References	5
6	6. Abbreviations	6
7	7. Quality Policy	7
8	8. Organizational Structure	8
9	9. Management System	9
10	10. Quality Management System	10
11	11. Quality Objectives	11
12	12. Management Review	12
13	13. Non-Conformance	13
14	14. Corrective Action	14
15	15. Preventive Action	15
16	16. Records Management	16
17	17. Internal Audits	17
18	18. External Audits	18
19	19. Continual Improvement	19
20	20. Annexure	20
21	21. Declaration	21
22	22. Approval	22
23	23. Revision	23
24	24. Index	24
25	25. Glossary	25

ATHARVA EDUCATIONAL TRUST'S ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (Recognized by the Government of Maharashtra & Affiliated to the University of Mumbai) (Estd. 2007-2008) ISO 9001:2015 ISO 22000:2018 NAAC Accredited		
Sl. No.	Name	Page
1	1. Introduction	1
2	2. Objectives	2
3	3. Scope	3
4	4. Definitions	4
5	5. References	5
6	6. Abbreviations	6
7	7. Quality Policy	7
8	8. Organizational Structure	8
9	9. Management System	9
10	10. Quality Management System	10
11	11. Quality Objectives	11
12	12. Management Review	12
13	13. Non-Conformance	13
14	14. Corrective Action	14
15	15. Preventive Action	15
16	16. Records Management	16
17	17. Internal Audits	17
18	18. External Audits	18
19	19. Continual Improvement	19
20	20. Annexure	20
21	21. Declaration	21
22	22. Approval	22
23	23. Revision	23
24	24. Index	24
25	25. Glossary	25




DATE: 26/2/2023

NOTICE

This is to inform all students of **SY BACA**

We have planned a silver service that theme lunch (Indian cuisine) is organized
on the **3rd March 2023, Friday.**

Kindly take a note of the following:

TIME	VENUE	EVENT	CONTACT PERSON
12:30 pm- 1:30 pm	Ozone Restaurant & Bar	English Service à la carte (Lunch)	Bachhan Rawat

All SY BACA students have to report by 12 PM on 3rd, March 2023 with proper grooming standards & uniform should be immaculate.

Subject Teacher

Bachhan Rawat


Approbated by

Dr. Sagar Mohite

(Principal)

EVENT REPORT

TITLE : INDIAN CUISINE THEME LUNCH	ACADEMIC YEAR: 2023 – 24
	DAY : FRIDAY
OBJECTIVE: The efficiency and Success of professional standard service greatly on the SOPs with Sequence of table English service employed and how well all individuals follow those SOPs. Main aim is to provide guest with authentic Indian food laced with the captivating taste and nutritional values of traditional Indian food. A table d' hote menu with silver has been demonstrated by students.	DATE : 3RD MARCH, 2023
	TIME : 2.00 PM TO 3.00 PM.

VENUE : OZONE RESTAURANT AND BAR

**TYPE OF EVENT: SILVER SERVICE
(STUDENT DEVELOPMENT PROGRAMME)**

PARTICIPANTS : 06

OUTCOME OF THE EVENT:

- Students have learnt the Table d' hote menu preparation and designing.
- Table d' hote table set-up layout with proper manner.
- Service protocols for table d' hote menu.

CONDUCTED BY :- BACHHAN RAWAT



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

**ACTIVITY: INDIAN THEME LUNCH OF SY-BA
ON 3RD March 2023**

Atharva College of Hotel Management & Catering Technology, Mumbai has organized an Indian Theme Lunch for the students of the SY- Bachelors of Arts on 3rd March 2023 at Ozone Restaurant & Bar.

A formal sit-down service was opted for the event. A formal table d' hote set-up was planned with the team of 3 servers, 2 annonceur and 1 host. Total 2 pax were catered on the theme lunch, Prof. Dr. Sagar H. Mohite, Principal, ACHMCT was invited as guest of honor along with Prof. J. Furtado, Vice Principal.

Being part of a group with extracurricular activities offers an opportunity for Students to interact with others with similar interests. Students participate in extra-curricular activities, they try to balance between academic workload and their own interests.

Themed meals allow dining staff to expose students to diverse cuisines from different cultures, celebrate holidays and festivities and give students and staff something different to look forward to, according to Hospitality Standard.

F & B Service students have followed professional F & B attire.

The décor and ambiance were planned with relevant to the theme. Overall, it was a great learning experience for the students.



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumba400095. India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

Following menu was planned for the event.

MENU

Masala Chaas

Murgh Shorba

Chkunder Ke Kebab

Green Salad

Murgh Nizami

Malai Kofta

Steam Rice

Dal Iasoni

Mix Kulcha

Gajar Ka Halwa



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

Prof. (Dr.) Sagar H. Mohite has expressed his views on the overall event. and congratulated students for giving traditional experience.



Faculty In-charge

Prof. Bachhan Rawat

Assistant Professor.

(Dept.-Food & Beverage Service)

B
03/03/23



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095. India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

**ATTENDANCE OF THE FOOD & BEVERAGE
SERVICE STUDENTS**

Date: - 3rd Mar.23

Sr. No.	Name of the student	Class	Sign
1	Dsouza Ninoushka	SY- BA	
2	Nayak Manav	SY- BA	
3	Puri Aryan	SY- BA	
4	Raut Dhruv	SY- BA	
5	Rebello Rochelle	SY- BA	
6	Gharat Saloni	SY- BA	

EVENT REPORT

TITLE : Skill Development Seminar	ACADEMIC YEAR: 2022 – 23
	DAY : Friday
OBJECTIVE: To provide the students with necessary skill set that helps them in the future .	DATE : 17, February 2023
	TIME :10.00 AM TO 5.30 PM.

VENUE : Sheila Raheja Collège

TYPE OF EVENT : Seminar

THEME OF EVENT : Food Business Entrepreneurship
Food Media & Styling
Molecular Mixology
Interaction with Hr Manager

Participants :- Varsha Boricha (Asst Professor)
Vinayak Kamat (Student)
Manthan Jalera (Student)

OUTCOME OF THE EVENT: Students got a chance to interact with industry personnel

CONDUCTED BY :- Better Kitchen

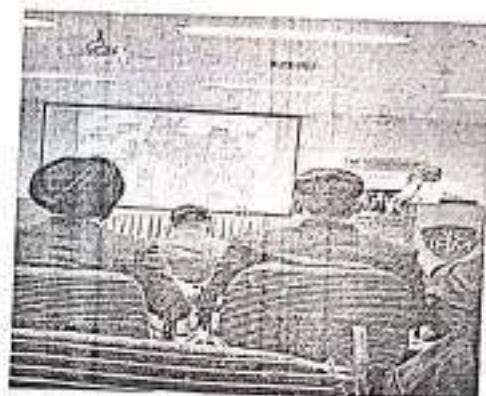
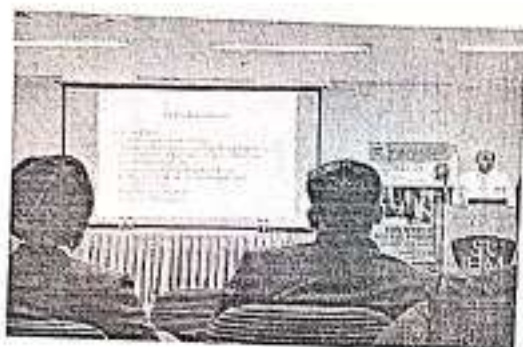
ACTIVITY: Skill Development Workshop

Students and Faculty member attended a skill Development workshop held on 17th February at Sheila Raheja College of Hotel Management organized by Better Kitchen .

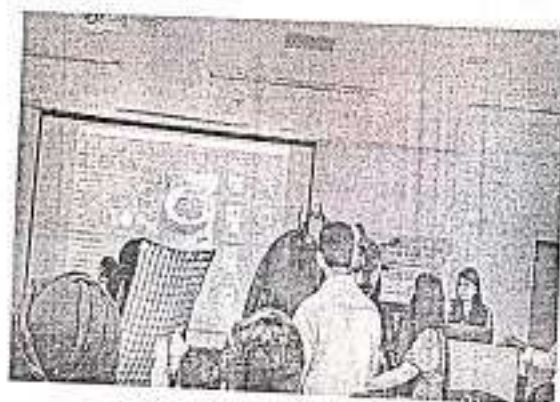
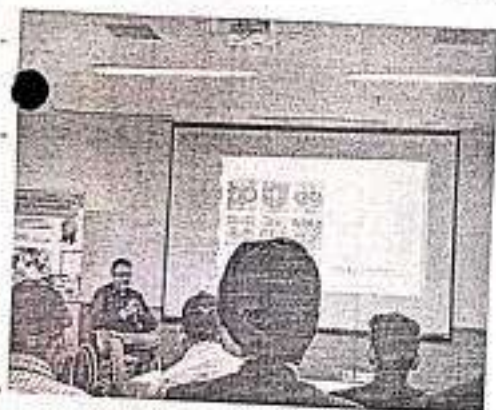
Different workshops conducted are as Follow:-

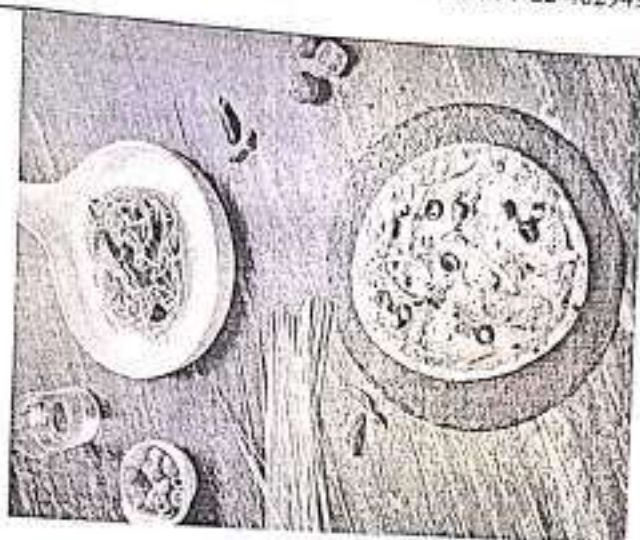
1. **Food Business Entrepreneurship by Mr Sunny Sriram Founder**
Ceo, Arrow Hospitality Consulting. HE shared the knowledge about how to become an entrepreneur by talking about skillset, personality traits and other aspects.
2. **Food Media and Styling:- Conducted By Mr. Girish Mistry,**
Dean of Shari academic.
He shared the knowledge about food photography with different lighting and angel change the entire photograph. He also shared Knowledge about how to pursue career in Food Styling
3. **Molecular Mixology – Mr. Ajinkya Chaughule Owner**
Cooperage. The Bar School. He shared the knowledge of molecular gastronomy is used in bar and how innovatively you can create different drinks. He also shared the different courses available at his academic for interested students.
4. **Interaction with Hr Manager –Ms. Stefanie D, Costa , Deputy**
Manager – The Oberoi Group .
She shared the in depth knowledge of how to face the interview .She also shared a knowledge on what are the different aspect the interviewer is looking in the candidate.

Food Business Entrepreneurship

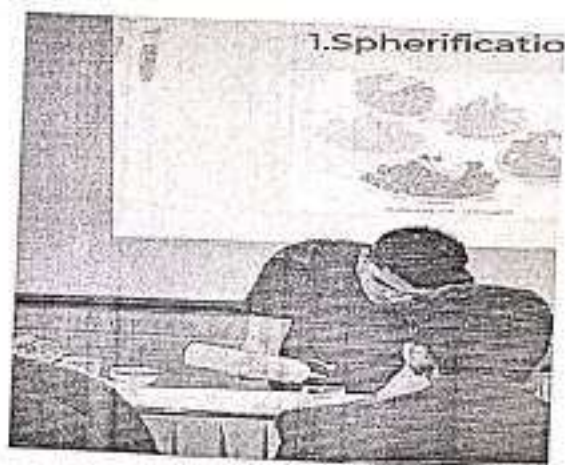
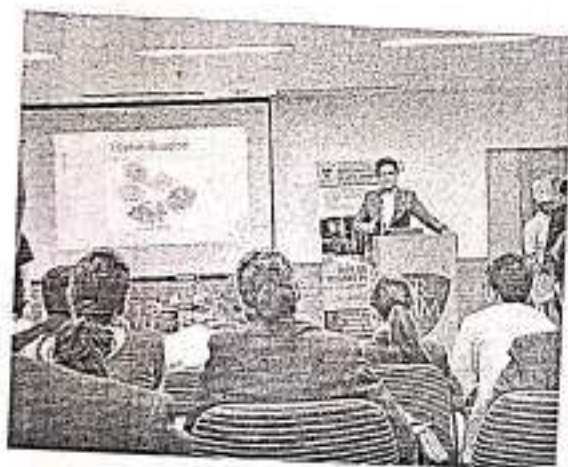


Food Media And Styling





Molecular Mixology



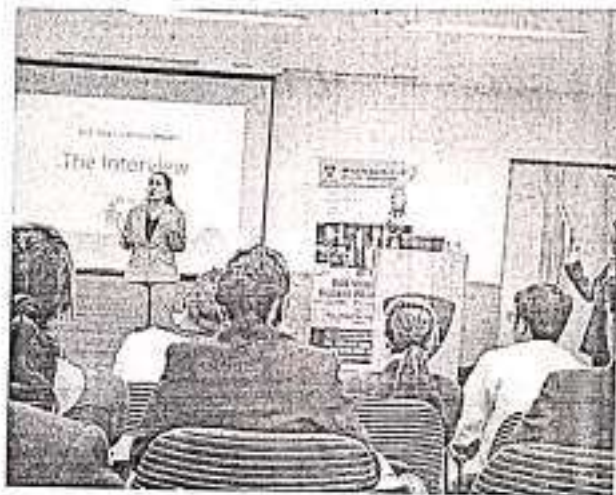


ATHARVA
COLLEGE OF
HOTEL MANAGEMENT AND
CATERING TECHNOLOGY

ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961



Interaction with Hr Manager





ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
 MANAGEMENT & CATERING TECHNOLOGY**
 Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
 40294941/40294961, Tel Fax: +91-22-40294961

EVENT REPORT

TITLE :UNDISCOVERED AVENUES OF HOSPITALITY INDUSTRY (90 DAYS PROGRAM)	ACADEMIC YEAR: 2022 – 23
	DAY : TUESDAY
OBJECTIVE: • Students will be announced regarding the different aspects of the industry to excel in their career. • To enlighten the students about the various segments of the industry to succeed in the industry. • At the end of the event students will be able to understand the hotel operations and also learn the theoretical & practical aspect of their learning course.	DATE : 03/01/2023
	TIME : 02:30 PM TO 3.30 PM.

VENUE : CRYSTAL BANQUETS

TYPE OF EVENT:SPECIALIZATION PROGRAM
PARTICIPANTS : Third Year B.Sc. H.S. & B.A Culinary (Attendance sheet is attached with the report)
OUTCOME OF THE EVENT: At the end of the session the students will be able to relate their studies with the hotel operations and will be able to understand the function of the hotel properly.
CONDUCTED BY :- Prof (Dr.) Sagar H Mohite



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095. India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

**ACTIVITY: UNDISCOVERED AVENUES OF HOSPITALITY INDUSTRY
(90 DAYS PROGRAM)
Date: -03/01/2023**

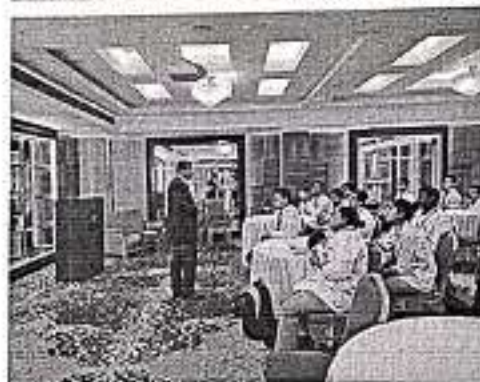
Atharva College of Hotel Management and Catering Technology organized a soft skills and quiz Session for the students of Third Year B.Sc. H.S. & B.A Culinary batches of academic year 2022-23. The event was conducted as a part of the 90 days power packed program. Principal (Dr.) Sagar H Mohite enlightened the students about the special program organized for especially for them and also made them understand the benefit of the program.

The event included the discussion of various aspects of the industry like career in retail industry, cruise liner, working in 5 hotel properties, about standalone restaurants, tourism industry, working in government agencies of tourism and traveling etc. students got to know a lot about the these segments of their career industry.

Students participated in the session with great enthusiasm and learning interest. Session ended with fruitful knowledge of Hospitality Industry through This session.



**ATHARVA EDUCATION TRUSTS'S
ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961



Event Coordinator

Training & Placement Department

Prof. (Dr) Sagar H. Mohite

PRINCIPAL





ATHARVA EDUCATION TRUSTS'S
ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

NAME OF THE EVENT - UNDISCOVERED AVENUES of DATE 03/01/2023
HOSPITALITY INDUSTRY

ROLL NO.	STUDENT NAME	SIGNATURE
1	GAUTAM GANESH MUNNUSWAMY	
2	JALERA MANTHAN ATULBHAI	
3	KAMATH VINAYAK UMESH	
4	KARANDE KIRAN ANKUSH	
7	MHATRE SHIRIN RAJESH	
8	POOJARI ISHAN JAGDISH	
9	TAMORE KRUTIKA BHANUPRASAD	



NAME OF THE EVENT - UNDISCOVERED AVENUES OF DATE 03/01/2023
HOSPITALITY INDUSTRY

ROLL NO.	STUDENT NAME	SIGNATURE
36	PAL MANISH MANOJ	
37	PANCHAL YASHVI SHAILESH	
38	PARMAR HARSH YOGESH (LD STUDENT)	
39	PATEL MOHD ADIL AYYUB	
40	PAWAR KHUSHI DEEPAK	
41	PILLAY ANUSHKA SHIVSHANKAR	<i>Am</i>
42	PRAJAPATI YASH YOGESH	
44	RANA UMESH SATISH	<i>Umesh</i>
45	RODRIGUES CYRUS CHRISTOPHER	
46	SARVANKAR SAHIL SADASHIV	
47	SERRAO KAREN MACKENZIE	<i>KA</i>
48	SHAIKH ADNAN YUSUF	
49	SHAIKH MOHAMAD ADNAN ZAKIR HUSAN	
50	SHINGE SANKET KISHOR	
51	SHIVDAS PRIYA HANUMANT	<i>Priya</i>
52	SIDDHANTH SUSHIL	<i>Sushil</i>
53	SINGH ANUSHKA RAKESH	<i>Anushka</i>
55	SINGH JEENA MAHESH RAJESH	
57	TARE HARSHAD KANTILAL	
58	TONDSE SHWETA SUNNY	
60	VORA JASH SWETAL (LD STUDENT)	<i>Jash</i>
61	YADAV ATHARVA ARVIND	
62	YADAV AYUSH AMRITLAL	
64	KADAM SHRAVANI DEEPAK	<i>Shravani</i>
65	MALI VIGHNESH VAIBHAV	<i>V.V. Mali</i>
66	ADIWALE TRUPTI GOPICHAND	
68	SINGHAL PALLAVI DINESH	
69	GUJAR NACHIKET SANJAY	<i>N. S. Gujar</i>
70	KUDASKAR ARYAN PRASHANT	<i>Aryant</i>
71	CHETTY MELVIN AROKKIYASAMY	
72	MANDEKAR SIDDHESH BHARAT	
73	MEHTA MANTHAN RAKESH	

NAME OF THE EVENT - UNDISCOVERED AVENUES OF
HOSPITALITY INDUSTRY

DATE 05/01/2023

ROLL NO.	STUDENT NAME	SIGNATURE
1	AJIT BALASUBRAMANIAN (LD STUDENT)	
2	ANAND SURESH (LD STUDENT)	
4	BHANDARI YASH DILIP	
5	BHOGLE TEJAS RAMESH	
6	CHAVAN JAY LALASAHEB	
7	CHURI RAJIV RUPESH	
8	DANDKAR ICHHIT MAHENDRA	
9	DEVALEKAR SANIKA KISHOR	
10	DHAMANKAR VEDANT SANDESH	
11	DSOUZA ERIC URBAN	
13	FERNANDES TRAVIS ANDREAS ANTHONY	
14	FERREIRA PRINCE LEE PETER	
15	GANDHI SIDDHARTH PARAG	
16	GAUD NINAD PRADEEP KUMAR	
17	GAVAS SAHIL RAJAN	
18	GHARAT AADARSH BALKRISHNA	
19	GUPTA DARSHAN RAJU	
20	HANDE AAYUSH SHANTARAM	
21	JAISWAL SUNIL RAJU	
22	JAMES CLARESA CHRISTOPHER	
23	JOSHI MAITHILEE VIRENDRA	
25	KADAM VEDIKA DEEPAK	
26	KHOBREKAR RAHUL RAJENDRA	
27	KOTIAN HARSHAL LEELADHAR	
28	KULKARNI BHARGAV SUHAS	
29	KULKARNI NUPOOR MANISH	
30	MADHAR VIRAJ AVINASH	
31	MAITY RIK SUPRADIP	
32	MANE KAUSHAL DILIP	
34	NIRMAL KUNAL SURESHCHANDRA	
35	PADMA VIGHNESH RAVI	

NAME OF THE EVENT - STUDENT DEVELOPEMENT PROGRAM DATE 04/01/2023
ON GROWTH MINDSET 04/01/2023

ROLL NO.	STUDENT NAME	SIGNATURE
36	PAL MANISH MANOJ	fpp Pr
37	PANCHAL YASHVI SHAILESH	-
38	PARMAR HARSH YOGESH (LD STUDENT)	-
39	PATEL MOHD ADIL AYYUB	fpp Pr
40	PAWAR KHUSHI DEEPAK	-
41	PILLAY ANUSHKA SHIVSHANKAR	fpp Pr
42	PRAJAPATI YASH YOGESH	Bori
44	RANA UMESH SATISH	fpp Pr
45	RODRIGUES CYRUS CHRISTOPHER	-
46	SARVANKAR SAHIL SADASHIV	-
47	SERRAO KAREN MACKENZIE	fpp Pr
48	SHAIKH ADNAN YUSUF	-
49	SHAIKH MOHAMAD ADNAN ZAKIR HUSAN	-
50	SHINGE SANKET KISHOR	-
51	SHIVDAS PRIYA HANUMANT	fpp Pr
52	SIDDHANTH SUSHIL	<i>Sushil</i>
53	SINGH ANUSHKA RAKESH	<i>Anushka</i>
55	SINGH JEENA MAHESH RAJESH	-
57	TARE HARSHAD KANTILAL	fpp Pr
58	TONDSE SHWETA SUNNY	<i>Shweta</i>
60	VORA JASH SWETAL (LD STUDENT)	fpp Pr
61	YADAV ATHARVA ARVIND	-
62	YADAV AYUSH AMRITLAL	fpp Pr
64	KADAM SHRAVANI DEEPAK	-
65	MALI VIGHNESH VAIBHAV	-
66	ADIWALE TRUPTI GOPICHAND	-
68	SINGHAL PALLAVI DINESH	-
69	GUJAR NACHIKET SANJAY	<i>Nachiket</i>
70	KUDASKAR ARYAN PRASHANT	-
71	CHETTY MELVIN AROKKIYASAMY	fpp Pr
72	MANDEKAR SIDDHESH BHARAT	-
73	MEHTA MANTHAN RAKESH	-

NAME OF THE EVENT - STUDENT DEVELOPEMENT PROGRAM DATE 04/01/2023
ON GROWTH MINDSET

ROLL NO.	STUDENT NAME	SIGNATURE
1	AJIT BALASUBRAMANIAN (LD STUDENT)	—
2	ANAND SURESH (LD STUDENT)	<i>Anand</i>
4	BHANDARI YASH DILIP	—
5	BHOGLE TEJAS RAMESH	<i>Tejas</i>
6	CHAVAN JAY LALASAHEB	—
7	CHURI RAJIV RUPESH	—
8	DANDKAR ICHHIT MAHENDRA	—
9	DEVALEKAR SANIKA KISHOR	—
10	DHAMANKAR VEDANT SANDESH	—
11	DSOUZA ERIC URBAN	<i>Eric</i>
13	FERNANDES TRAVIS ANDREAS ANTHONY	—
14	FERREIRA PRINCE LEE PETER	<i>Prince</i>
15	GANDHI SIDDHARTH PARAG	—
16	GAUD NINAD PRADEEP KUMAR	—
17	GAVAS SAHIL RAJAN	—
18	GHARAT AADARSH BALKRISHNA	—
19	GUPTA DARSHAN RAJU	—
20	HANDE AAYUSH SHANTARAM	—
21	JAISWAL SUNIL RAJU	<i>Sunil</i>
22	JAMES CLARESA CHRISTOPHER	—
23	JOSHI MAITHILEE VIRENDRA	—
25	KADAM VEDIKA DEEPAK	—
26	KHOBREKAR RAHUL RAJENDRA	—
27	KOTIAN HARSHAL LEELADHAR	—
28	KULKARNI BHARGAV SUHAS	—
29	KULKARNI NUPOOR MANISH	—
30	MADHAR VIRAJ AVINASH	<i>Viraj</i>
31	MAITY RIK SUPRADIP	—
32	MANE KAUSHAL DILIP	<i>Kaushal</i>
34	NIRMAL KUNAL SURESHCHANDRA	—
35	PADMA VIGHNESH RAVI	—



ATHARVA
COLLEGE OF
HOTEL MANAGEMENT AND
CATERING TECHNOLOGY

ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-40294941/40294961, Tel Fax: +91-22-40294961

2nd January 2023

Notice

Students of TY B.Sc. HS academic year 2022-23 are hereby informed that Guest lecture on "Undiscovered avenues of hospitality industry" career development session has been scheduled for 3rd January 2023

Venue: Crystal Banquets

Time: 2:30 pm

Students are requested to present at the venue at the given time

Training & Placement

Coordinator



Approbated by
Prof. (Dr) Sagar H. Mohite
(Principal)

DEPARTMENT OF FILM AND TELEVISION

AIFT students visit the Russian Film Festival

Students of Atharva Institute of Film & TV (AIFT) Make News at the Russian Film Festival. The 2nd edition of the Russian Film Festival, which is a global platform that travels worldwide was held in Mumbai at Cinepolis, Andheri (West) from 17th Nov, 2022 to 20 Nov, 2022.

Atharva Institute of Film & TV (AIFT) was proud to associate with the festival and featured as the Educational Partner. More than 50 students of (AIFT) were present on all four days of the colorful festival. They extensively interacted with the media that was present in large numbers there to cover the illustrious event.

Celebrities like Makrand Deshpande (Stage Personality), Vikas Srivastav (Popular Actor) Babbar Subhash (Popular Director and producer) Shakti Kumar (Popular Actor) Sunil Pal (Comedian) graced the occasion with their glitzy, glamorous presence.

Rahul Shirke, a student of Final Year the Film, TV & New Media Production course said, "It was a different cinema experience from many perspectives. All the films were engrossing - but my two favorites were "Bolshoi" and "A Dog Named Palma".

Everything - right from the storytelling, to the technicals had something in it from which we could learn. We not only enjoyed ourselves but also gained insights into international cinema from this experience. I hope we get to go to many such festivals where there is a cultural interaction."



DEPARTMENT OF FILM AND TELEVISION



DEPARTMENT OF FILM AND TELEVISION

ATHARVA EDUCATIONAL TRUST'S ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (Recognized by Government of Maharashtra & Affiliated to University of Mumbai) (Estd. 2007-2008) ISO 9001:2015 ISO 22000:2018 NAAC Accredited		
Department of Film and Television AFT Department		
Sr. No.	Name	Signature
1.	Kalish Chaudhary	
2.	Pooja Patil	
3.	Aditi Patil	
4.	Komal Chaudhary	
5.	Shweta Chaudhary	
6.	Pratibha Patil	
7.	Pratibha Patil	
8.	Pratibha Patil	
9.	Pratibha Patil	
10.	Pratibha Patil	
11.	Pratibha Patil	
12.	Pratibha Patil	
13.	Pratibha Patil	
14.	Pratibha Patil	
15.	Pratibha Patil	
16.	Pratibha Patil	
17.	Pratibha Patil	
18.	Pratibha Patil	
19.	Pratibha Patil	
20.	Pratibha Patil	
21.	Pratibha Patil	
22.	Pratibha Patil	
23.	Pratibha Patil	
24.	Pratibha Patil	
25.	Pratibha Patil	
26.	Pratibha Patil	
27.	Pratibha Patil	
28.	Pratibha Patil	
29.	Pratibha Patil	
30.	Pratibha Patil	
31.	Pratibha Patil	
32.	Pratibha Patil	
33.	Pratibha Patil	
34.	Pratibha Patil	
35.	Pratibha Patil	
36.	Pratibha Patil	
37.	Pratibha Patil	
38.	Pratibha Patil	
39.	Pratibha Patil	
40.	Pratibha Patil	
41.	Pratibha Patil	
42.	Pratibha Patil	
43.	Pratibha Patil	
44.	Pratibha Patil	
45.	Pratibha Patil	
46.	Pratibha Patil	
47.	Pratibha Patil	
48.	Pratibha Patil	
49.	Pratibha Patil	
50.	Pratibha Patil	
51.	Pratibha Patil	
52.	Pratibha Patil	
53.	Pratibha Patil	
54.	Pratibha Patil	
55.	Pratibha Patil	
56.	Pratibha Patil	
57.	Pratibha Patil	
58.	Pratibha Patil	
59.	Pratibha Patil	
60.	Pratibha Patil	
61.	Pratibha Patil	
62.	Pratibha Patil	
63.	Pratibha Patil	
64.	Pratibha Patil	
65.	Pratibha Patil	
66.	Pratibha Patil	
67.	Pratibha Patil	
68.	Pratibha Patil	
69.	Pratibha Patil	
70.	Pratibha Patil	
71.	Pratibha Patil	
72.	Pratibha Patil	
73.	Pratibha Patil	
74.	Pratibha Patil	
75.	Pratibha Patil	
76.	Pratibha Patil	
77.	Pratibha Patil	
78.	Pratibha Patil	
79.	Pratibha Patil	
80.	Pratibha Patil	
81.	Pratibha Patil	
82.	Pratibha Patil	
83.	Pratibha Patil	
84.	Pratibha Patil	
85.	Pratibha Patil	
86.	Pratibha Patil	
87.	Pratibha Patil	
88.	Pratibha Patil	
89.	Pratibha Patil	
90.	Pratibha Patil	
91.	Pratibha Patil	
92.	Pratibha Patil	
93.	Pratibha Patil	
94.	Pratibha Patil	
95.	Pratibha Patil	
96.	Pratibha Patil	
97.	Pratibha Patil	
98.	Pratibha Patil	
99.	Pratibha Patil	
100.	Pratibha Patil	




DEPARTMENT OF FILM AND TELEVISION

NOTICE

Nature Trail

An Initiative by the “Green Cell” & “Wechitra Photography Club”

The ‘**Green Cell**’ and ‘**WeChitra Photography Club**’ of **Atharva Institute of Film & TV (AIFT)** are happy to announce the organization of a “**Nature Trail**” on Thursday, 22nd Dec, 2022. The objective is to observe and document the rich diversity of the flora and fauna in Mumbai.

Reporting Time is 8:30 AM at Main Gate, “Maharashtra Nature Park”, Sion Bandra Link Road, Dharavi, Opp. Bus Depot, Mumbai, Maharashtra 400017.

The schedule is as follows:

8:30 AM - Assemble

9 AM onwards - Nature Train under the guidance of local escort

12:30 PM - Refreshments (Individual)

Post-Lunch - Return to AIFT

ONLY a batch of 25 students is allowed, so it will be on a registration basis. Interested students are requested to connect with **Prof Aditi Surve** by **Fri, 15th Dec, 2022**.



DEPARTMENT OF FILM AND TELEVISION

Date: 22nd Dec 2022

Go Green: AIFT Students go on a Nature Trail

Activity By:

‘Green Cell’ and ‘WeChitra Photography Club’ of Atharva Institute of Film & TV (AIFT)

Organized by: Prof. Aditi Surve

Aims & Objectives:

The objective was to observe and document the rich diversity of the flora and fauna in Mumbai. Also, to promote environmental awareness among the students which extends beyond classroom knowledge. The main idea was to inculcate environmental ethics in the minds and souls of young students, transforming them into responsible citizens.

Overall Experience:

Under the guidance of a Nature Interpreter provided by the Nature Park, 16 students along with two staff members (Prof. Aditi Surve and Ms Khushboo Yadav) explored the place and captured images of various species of Butterflies in the Butterfly Garden, Birds, fruit trees, Medicinal Plants, Rain Water Harvesting, Mangroves in the Mithi River and Plant Nursery and learned the process of Vermicomposting. It was a pleasant and peaceful experience.

Link to More Photos:

<https://drive.google.com/drive/folders/1q-PDkbuBIUdxEAiqJXoLkpZTM0xeUub6?usp=sharing>



DEPARTMENT OF FILM AND TELEVISION



7th April 2023

NOTICE

This is to inform all the students of TYBSC, SYBA, TYBA "Wine Appreciation Session"
is organized on 11th April 2023 (Tuesday).

Venue :- Crystal banquet

Time:- 2pm

Note-Attendances is MANDATORY.



9/4/23

Event Head

Prof. Bacchan Rawat

Prof. Mandar Sane



9/4/23

Approbated by

Prof. (Dr.) Sagar H. Mohite

(Principal)



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

EVENT REPORT

TITLE : WINE APPRECIATION SESSION	ACADEMIC YEAR: 2022 – 23
	DAY : TUESDAY
OBJECTIVE: To highlight the basics of wine tasting and understanding the tasting notes of wines.	DATE : 11TH APRIL, 23
	TIME : 2:00 PM TO 4:00 PM.

VENUE : CRYSTAL BANQUEST, PHASE-2, 2ND FLOOR.

**TYPE OF EVENT: WINE KNOWLEDGE SESSION & TASTING NOTES
(STUDENT DEVELOPMENT PROGRAMME)**

PARTICIPANTS : 35

OUTCOME OF THE EVENT:

- Students have learnt 5s in wine tasting.
- Students learnt tasting notes of Indian wines.

CONDUCTED BY :- Bachan Sir, Mandar Sir



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

**ACTIVITY: WINE APPRECIATION SESSION
ON 11TH APRIL 2023**

Atharva College of Hotel Management & Catering Technology, Mumbai has organized Wine Knowledge Session & Tasting Notes by "Navigator Institute of Training and Consultancy" on 11th April 2023 at Crystal Banquets, Phase-2, 2nd Floor. Crystal banquets was set along with a display table and rest cluster seating for students. A presentation was explained by Mr. Rachit Sharma on basics of wine tasting including 5's of wine tasting.

Later on Mr. Rachit Sharma explained different parameters to open, understand and taste wine.

Wines used in tasting were-

1) Disaal chenin blanc, 2) Disaal Sangiovese, 3) Disaal Shiraz

The wine characters were determined on the basis of 5S that is See, Swirl, Smell, Sip and Savour.

Overall, it was a great learning experience for the students.

Session ended with vote of the thanks from Pooja Ma'am.



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961



Faculty In-charge

Prof. Mandar Sane
Assistant Professor.

(Dept.-Food & Beverage Service)

Mandar Sane
9/5/23



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961



**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING
TECHNOLOGY**

Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel:
+91-22-40294941/40294961, Tel Fax: +91-22-40294961

12th October 2022

Notice

**To 2nd & 3rd year B.Sc In Hospitality & CC Food & Beverage
Students**

Students are hereby informed that there will be a "Wine
Appreciation Session by Ms Ayushi Jaiswal – (Tasting Head, Sula
Vineyards, Nasik) on 14th October 2022 at 11:00hrs.

The session will be hosted at Cellar 11 & Crystal Banquets.

Topic of Discussion:

- Basic grape varieties
- Vinification process
- 5"s of wine tasting
- Food & wine pairing
- About Sula vineyards.

Instructions to be followed

- Carry your own stationery to make the required notes
- Note- Attendance is MANDATORY



Approbated by
Dr Sagar Mohite
(Principal)



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

EVENT REPORT

TITLE :Wine Appreciation	ACADEMIC YEAR: 2022 – 23
	DAY : FRIDAY
OBJECTIVE: To enhance knowledge about different wine producing grape varieties and to give first hand experience to students of wine tasting.	DATE : 14-10-2022
	TIME :11.00 AM TO 3.00 PM.

VENUE :Crystal Banquet, phase 2, 2nd floor.

TYPE OF EVENT : F&B

PARTICIPANTS : 2nd year B.Sc.HS Students , 3rd year B.Sc.HS Students ,
CC F&B

OUTCOME OF THE EVENT: Students were made aware about different varieties of wines from Sula Vineyard. Students got to taste and experience different varieties of wine, also few students got to do wine service to other fellow students present at the event.

CONDUCTED BY :-Ms. Ayushi Jaiswal



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

**ACTIVITY: Wine Appreciation Seminar
ON 14TH October 2022**

Atharva College of Hotel Management & Catering Technology, Mumbai has organized Wine Appreciation Seminar by "Sula" on 14th October 2022.

Crystal banquets was set along with a display table and rest cluster seating for students. Students from SyBsc, TyBsc and CC fnb service were the part of the session. A presentation was explained by Ms. Ayushi Jaiswal on basics of wine tasting including 5's of wine tasting.

Later Ms. Ayushi Jaiswal explained different parameters to open, understand and taste wine.

Wines used in tasting were-

- 1) Sula Chenin Blanc
- 2) Sula Sauvignon Blanc
- 3) Sula Shiraz
- 4) Sula Brut
- 5) Sula Zinfandel

Overall it was a great learning for the students.



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961



Faculty In-charge,

Bachhan Rawat

Prof. Bachhan Rawat,

Assistant Professor.

(Dept- Food and Beverage Service)



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumba400095. India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

EVENT REPORT

TITLE : WINE KNOWLEDGE SESSION & TASTING NOTES	ACADEMIC YEAR: 2022 – 23
	DAY : SATURDAY
OBJECTIVE: To highlight the basics of wine tasting and understanding the tasting notes of wines.	DATE : 25TH FEBRUARY, 23
	TIME :2:00 PM TO 4:00 PM.

VENUE : CRYSTAL BANQUEST, PHASE-2, 2ND FLOOR.

**TYPE OF EVENT: WINE KNOWLEDGE SESSION & TASTING NOTES
(STUDENT DEVELOPMENT PROGRAMME)**

PARTICIPANTS : 20

OUTCOME OF THE EVENT:

- Students have learnt 5s in wine tasting.
- Students learnt tasting notes of Indian wines.

CONDUCTED BY :- Bachan Sir, Pratik Sir, Pooja Ma'am, Mandar Sir



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

**ACTIVITY: BARTENDING WORKSHOP
ON 23RD January 2023**

Atharva College of Hotel Management & Catering Technology, Mumbai has organized Wine Knowledge Session & Tasting Notes by "Sonal Holland" on 25th February 2023 at Crystal Banquets, Phase-2, 2nd Floor.

Crystal banquets was set along with a display table and rest cluster seating for students. A presentation was explained by Ms. Kavya Murali on basics of wine tasting including 5's of wine tasting.

Later on Ms. Kavya Murali along with Mr. Arjun Moghe explained different parameters to open, understand and taste wine.

Wines used in tasting were-

1)Chateau De Pompadour, 2)Fratelli chenin blanc, 3)Fratelli cabernet shiraz.

The wine characters were determined on the basis of 5S that is See, Swirl, Smell, Sip and Tavour.

Overall, it was a great learning experience for the students.

Prof. (Dr.) Sagar H. Mohite has expressed his views on the overall event, and congratulated "Sonal Holland" panel for conducting the wine tasting session. Session ended with vote of the thanks from Prof. Pratik Beloshe.



**ATHARVA EDUCATION TRUSTS'S
ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961



Faculty In-charge

Prof. Mandar Sane
Assistant Professor.

(Dept.-Food & Beverage Service)

Handwritten signature and date: 15/3/23



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**

Malad-Marve Road, Malad (W), Mumbai 400095, India,
Tel: +91-22- 40294941/40294961, Tel Fax: +91-22-40294961





ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India,
Tel: +91-22- 40294941/40294961, Tel Fax: +91-22-40294961

SUMMARY

Cultural Committee of Atharva College of Hotel Management and Catering Technology had organized a seminar on Awareness on Breast Cancer. The speaker for the same was Miss Pooja Vinkare who is Medical Data Analyst at Vasta Global Pvt. Ltd. She has over 8yrs of experienced in Pharma Company and oncology. She shared a in depth knowledge on Breast Cancer stating lifestyle changes that are resulting in an increase in breast cancer cases.

She highlighted the importance of regular self-inspection and clinical self-examination for the early detection of breast cancer as 80% cases are detected at the advanced stage.

She also discussed the signs and symptoms of breast cancer and the precautions that should be followed to lower the risk of developing the condition. At the end of the session questions were from the students were answered.

Students found the presentation to be awareness-raising and thought-provoking.







ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India,
Tel: +91-22- 40294941/40294961, Tel Fax: +91-22-40294961

EVENT REPORT

TITLE: World Cancer Day Awareness on Breast Cancer	ACADEMIC YEAR: 2022 – 23 BATCH : All Female Students and Faculties
	DAY : Saturday
OBJECTIVE: To create awareness on breast cancer	DATE : 4 th February 2023
	TIME : 11.30 AM TO 12.30 PM

VENUE : Crystal Banquets

TYPE OF EVENT : SEMINAR

CONDUCTED BY:- CHEF VARSHA BORICHA , MISS POOJA SARVAIYA

PARTICIPANTS: 23 STUDENTS

OUTCOME OF THE EVENT:
Everyone found the presentation to be awareness-raising and thought-provoking.

ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

Affiliated to Mumbai University

Malad-Marve Road, Malad (W), Mumbai- 400095, India,
Tel: +91-22-40294941/40294961, Tel Fax: +91-22-40294961

01st February 2023

NOTICE

All the students of BSc, BA 1st, 2nd, 3rd year and CC courses are hereby informed that, the college has organised a "Breast Cancer awareness" seminar for all the females on 04/02/2023.

Venue: - Phase 3 AC2

Time: 11:30 am

Attendance is mandatory.

Approbated by

Prof. (Dr.) Sagar H Mohite

Principal



ATTENDANCE SHEET

EVENT:	Education at	DATE:	04/02/23
Department:	Cultural committee	Venue:	AC-2 Phase 3

NAME	CLASS	SIGNATURE
Riddhi Desai	FYBSC	RDD
Misha Kapadia	FYBSC	MKapadia
Vismaya Kaimal	FYBSC	Vismaya
Saloni Chharat	SYBA	Saloni
Rochelle Rebello	SYBA	R
Niroshka Dasgupta	SYBA	N
Sanika Devalekar	TYBSC	Sanika
Sharnvi Kadam	TYBSC	Sharnvi
Vedika Kadam	TYBSC	Kadam
Clarissa James	TYBSC	clarissa
Priya Shivdas	TYBSC	Priya
Maithilee Joshi	TYBSC	Maithilee
Nupoor Kulkarni	TYBSC	Nupoor
Shirin Mhatre	T.Y. B.A.	Shirin
Krutika Ramare	T.Y. B.A.	Krutika
Drift Pauchmatia	F.Y. B.S	Pauchmatia
Tanvi Joshi	F.Y. B.S	Tanvi
Deandra A. Mendes	F.Y. B.S	Mendes
Anushka Singh	TYBSC	Anushka
Shweta Tondse	TYBSC	Tondse
Arpita Juvekar	FYBSC	Arpita
KAREN SERRAO	TYBSC	KAREN
chushi pawar	TYBSC	chushi



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

EVENT REPORT

TITLE :WORLD TOURISM DAY	ACADEMIC YEAR: 2022 - 23
	DAY : TUESDAY
OBJECTIVE: TO CREATE AWARENESS AMONG STUDENTS REGARDING TOURISM	DATE : 27th Sept,22
	TIME :1:30 PM TO 2:30 PM.

VENUE : CRYSTAL BANQUET

TYPE OF EVENT : QUIZ COMPETITION

PARTICIPANTS : 25

OUTCOME OF THE EVENT: Expanding our knowledge and enlighten our minds by exploring tourism with a different approach. Students enhanced there knowledge about famous monuments, Academic, vocabulary & GK.

CONDUCTED BY :- PRATIK BELOSHE , WESLEY FERNANDES & NISHA GUPTA

(Signature)



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

**ACTIVITY: WORLD TOURISM DAY
ON 27TH September 2022**

World Tourism Day has been celebrated on 27th September 2022 at Atharva college of Hotel Management & Catering technology.

Following activity were planned for the World Tourism Day

Quiz Competition	FLOW OF EVENT –Students were divided into 5 groups named as Tokyo, Berlin, Nairobi, Rio and Madrid. There were 4 rounds which included famous Monuments, Academic, Vocabulary and General Knowledge.
Rules	Students had to answer in a minute and 1 mark for every right answer. There was no negative marking for wrong answer and in case of wrong answer that question passed on to the next group and accordingly 1 mark was given for right answer.
Judges Name	Dr. Sagar Mohite & Prof. Harry Bhatia
Winner	Tokyo - Snaghranj Patthankar, Arjun Sharma, Claresa James, Jatin Mangela



ATHARVA EDUCATION TRUSTS'S
ATHARVA COLLEGE OF HOTEL

MANAGEMENT & CATERING TECHNOLOGY

Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-40294941/40294961, Tel Fax: +91-22-40294961

On the onset of world tourism day Atharva College of hotel management and catering technology Organized quiz competition. In the presence of respected principal sir Mr. Sagar H. Mohite and Professor Harry Bhatia. They both also judged the competition.

25 students have participated in the Quiz competition from Second Year BSc., First Year BSc. & TY BSc. classes. There were 5 Teams, each team comprised of four members.

The competition had 6 rounds as below

1. ROUND 1 - GUESS THE CELEBRITY IN THE PICTURE
2. ROUND 2 - GENERAL KNOWLEDGE VISUAL ROUND
3. ROUND 3 - B & F VISUAL ROUND
4. ROUND 4 - RDM VISUAL ROUND
5. ROUND 5 - VOCABULARY ROUND
6. ROUND 6 - RAPID FIRE ROUND

And total of 5 teams participated in the and the names were as below

1. TOKYO
2. BERLIN
3. NAIROBI
4. RIO
5. MADRID

THE WINNERS OF THE COMPETITION WERE AS FOLLOWS

1 ST - TEAM TOKYOO

Overall, the Quiz competition was a learning experience for all the students.

A handwritten signature in blue ink, located at the bottom right of the page. The signature appears to be 'B.' followed by a flourish.

ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-40294941/40294961, Tel Fax: +91-22-40294961

DATE: 23/09/2022

NOTICE

This is to inform all students of FY, SY and TY BSc. and BA as well as CC Cookery, Bakery and F&B that we are celebrating **World Tourism Day** on the **27th of September 2022, Tuesday.**

Following events will be conducted on the occasion of same:

TIME	VENUE	EVENT	CONTACT PERSON
10:30 am - 12:30 am	Crystal Banquet	Elocution Competition	Nisha Gupta
1:30 pm - 2:30 pm	Crystal Banquet	Quiz Competition	Pratik S. Beloshe Wesley Fernandes
3:00 pm - 4:00 pm	Crystal Banquet	Mapping Competition	Nisha Gupta
4:00 pm - 5:00 pm	Classroom 2	Face Painting	Nisha Gupta

All interested students are requested to register themselves latest by 4 PM of 26/09/22. The registration link for all respective events will be forwarded to your official groups.


Approved by
Dr Sagar Mohite
(Principal)



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

REGISTRATION FORM

docs.google.com/forms/d/e/1FA



WORLD TOURISM DAY

Registration Form

nishagupta@atharvahmct.edu.in
Switch account

 * Required

Email *

Your email

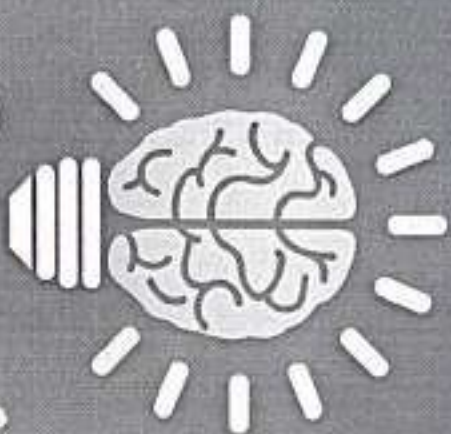
Name *

Your answer

LINK :-<https://forms.gle/su2faxfdBHEU4Fiw7>



ATHARVA COLLEGE OF HOTEL MANAGEMENT AND
CATERING TECHNOLOGY



Quiz Competition

Venue: College Campus

Date: 27th September 2022

Timings: 3:00pm to 4:30pm (approx)

For more information swipe ---->

SCAN TO REGISTER



ATHARVA COLLEGE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

TOTAL ROUNDS 06

- ROUND 1- GENERAL QUIZ
- ROUND 2- FAMOUS PERSONALITY AND MONUMENTS
- ROUND 3- F&B VISUALS
- ROUND 4- RDM (FO/HK) VISUALS
- ROUND 5- PRODUCTION VISUALS
- ROUND 6- RAPID FIRE

SCAN TO REGISTER





ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

CREATIVES



ATHARVA COLLEGE OF HOTEL MANAGEMENT AND
CATERING TECHNOLOGY

HAPPY WORLD

Tourism Day



DON'T BE A TRAVELLER BE A TOURIST



SCAN TO REGISTER



ATHARVA COLLEGE OF HOTEL MANAGEMENT AND
CATERING TECHNOLOGY



Quiz Competition

Venue: College Campus
Date: 27th September 2022
Timings: 3:00pm to 4:30pm
(approx)

For more information swipe →



SCAN TO REGISTER



ATHARVA COLLEGE OF HOTEL MANAGEMENT AND
CATERING TECHNOLOGY

TOTAL ROUNDS 06

- ROUND 1- GENERAL QUIZ
- ROUND 2- FAMOUS PERSONALITY AND MONUMENTS
- ROUND 3- F&B VISUALS
- ROUND 4- RDM (FO/HK) VISUALS
- ROUND 5- PRODUCTION VISUALS
- ROUND 6- RAPID FIRE

SCAN TO REGISTER



PRATIK
WESLEY

HARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
Attendance sheet

EVENTS:	QUIZ COMPETITION	DATE	27/09/2022
PO:		PLACE:	CRYSTAL
Faculty	Pratik, Nisha & Wesley		
SR NO.	NAME	CLASS	SIGNATURE
1	Sanghraj Patil	SYBSc - B	Sanghraj
2	Ajmer Sharma	SYBSc - B	Ajmer
3	Sapra Beedlam	SYBSc - A	Sapra
4	Tanvi Joshi	FYBSCA	Tanvi
5	Satish Patil	FYBSc B	Satish
6	Vedant Khot	FYBSC A	Vedant Khot
7	Vinay Madhukar	TYBSc A	Vinay Madhukar
8	Smriti Devalchar	TYBSc A	Smriti
9	Jay Chavan	TYBSc A	Jay Chavan
10	Travis Fernandes	TYBSc/A	Travis
11	Clayessa James	TYBSc/A	Clayessa
12	Anand Suresh	TYBSc/A	Anand
13	Ninad Gaud	TYBSc/A	Ninad
14	Eric Osouza	TYBSc/A	Eric
15	Pranav Ranaware	FYBSc/B	Pranav
16	Parash Ranap	FYBSc/B	Parash
17	Vedant Bhagwat	FYBSc/A	Vedant
18	Smriti Delya	FYBSc/A	Smriti
19	Jatin Mangela	SYBSc/A	Jatin Mangela
20	Riya Chah	SYBSc	Riya
21	Aryan Puri	SYBSc	Aryan
22	Sagar Shetty	SYBSc	Sagar Shetty
23	Sannidhi Shetty	SYBSc	Sannidhi Shetty
24	Esha Sharma	SYBSc	Esha
25	ABHAY PATEL	FYBSc	Abhay
26			
27			
28			
29			
30			
31			
32			

ATTENDANCE SHEET

PRATIK

ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

Attendance sheet

WEBCAM

EVENTS:	QUIZ COMPETITION	DATE	29/09/2022
PRO:		PLACE:	CRYSTAL
SR NO.	NAME	CLASS	SIGNATURE
1	Sanghraj Bhatnagar	SYBSC - B	Sanghraj
2	Adarsh Sathya	SYBSC - B	Adarsh
3	Sarav Doodam	SYBSC - B	Sarav
4	Tahvi Toshi	FYBSCA	Tahvi
5	Sudar Patel	FYBSC B	Sudar
6	Vedant Khet	FYBSC A	Vedant
7	Vijay Babbar	TYBSC A	Vijay
8	Sudha Dhanekar	TYBSC A	Sudha
9	Jay Chavhan	TYBSC A	Jay
10	Tejaswini Fernandes	TYBSC A	Tejaswini
11	Chavsha Jaiswar	TYBSC A	Chavsha
12	Anand Suresh	TYBSC A	Anand
13	Nimish Gaud	TYBSC A	Nimish
14	Eva Desai	FYBSC/B	Eva
15	Pooja Parvati	FYBSC/B	Pooja
16	Pooja Jang	FYBSC/A	Pooja
17	Vedant Bhagwat	FYBSC/A	Vedant
18	Smriti Desai	SYBSC/A	Smriti
19	Jatin Mangela	SYBSC	Jatin
20	Riya Chak	SYBSC	Riya
21	Pranav Puri	SYBSC	Pranav
22	Sagar Shetty	SYBSC	Sagar
23	Qamriddin Shetty	SYBSC	Qamriddin
24	Eliza Chavhan	FYBSC	Eliza
25	Aditya Patel		Aditya
26			
27			
28			
29			
30			



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961



* HOST (Ms. Sannidhi Shetty) EXPLAINING RULES TO PARTICIPENTS



* COMPETITION IN PROGRESS.

A handwritten signature in blue ink, consisting of a stylized 'B' followed by a long horizontal stroke.



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961



Handwritten signature or initials.



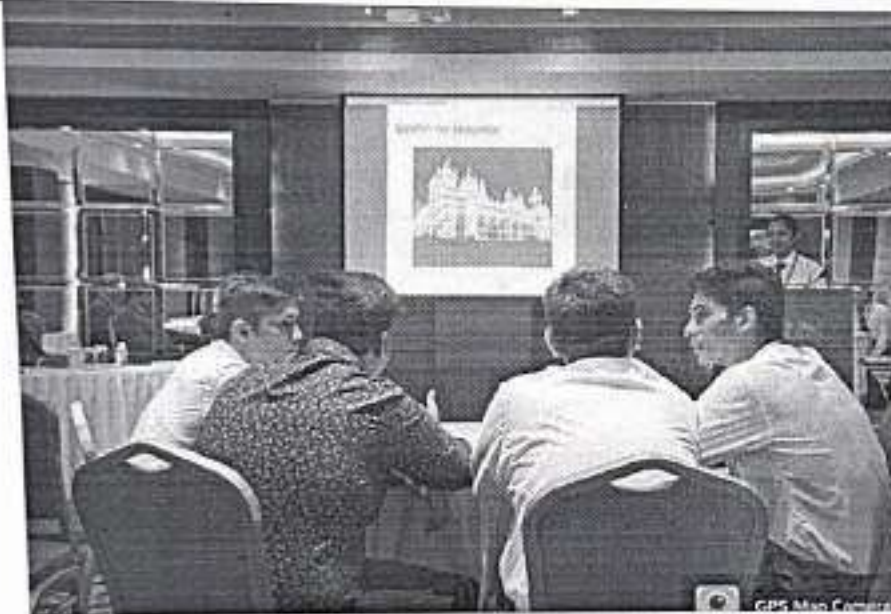
ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumba400095. India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961



Be



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961



* GENERAL KNOWLEDGE VISUAL ROUND.



* WINNER OF THE QUIZ COMPETITION - Tokyo - Snaghranj Paithankar, Arjun Sharma, Claresa James, Jatin Mangela receiving certificate from Vice- Principal (Mr. Joseph Furtado & Principal (Dr. Sagar H. Mohite)



ATHARVA EDUCATION TRUSTS'S
ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

EVENT REPORT

TITLE : ZAIKA – A PASSAGE THROUGH INDIA	ACADEMIC YEAR: 2022 – 23
	DAY : Thursday
OBJECTIVE: TO ENCOURAGE STUDENT TO EXPLORE INDIAN CUISINE AND WORK AS A TEAM.	DATE : 24th November 2022
	TIME :10.00 AM TO 1.00 PM.

VENUE : ADVANCE TRAINING KITCHEN

TYPE OF EVENT : FOOD COMPETITION

THEME OF EVENT : INDIAN CUISINE

CONDUCTED BY: MOHIT KAKKAD

PARTICIPANTS : 11 teams

OUTCOME OF THE EVENT: Participating students prepared and presented authentic Indian food and spoke about the history behind it. This helped them develop their culinary skills and gave them the confidence they need to explore Indian cuisine even further.

ACTIVITY: Intra college cooking competition

An intra-college cooking competition named **Zaika – A Passage Through India** was held on 24th November 2022 at Atharva college of Hotel Management & Catering technology.

The following is a summary of the event

Flow of event	1. Participating teams to assemble in the kitchen at 9: 30am and set up their respective work stations 2. At 10:00 am competition begins 3. At 1:00 pm judging begins. 4. At 2:00 pm winners are declared and felicitated.
Rules	Participants to be present in their kitchen uniforms and be well groomed. Food will be judged on the basis of taste, appearance and innovation. Cooking facilities and common ingredients will be provided by the college.



**ATHARVA EDUCATION TRUSTS'S
ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

	Participants to get their own crockery. Time duration 3 hrs.
Judges Name	Ms. Ekkta Bhargeva , Dr. Prof. Sagar Mohite and Chef Pankaj Nerurkar.
Winners	1st - Shirin Mhatre & Krutika Tamore 2nd – Karen Serrao & Ayush Yadav 3rd – Priya Shivdas & Maithilee Joshi

11 teams (2 students per team) participated in the cooking competition. The competition was opened for all students of TYBsc and TYBA.

Students came up with creative ideas and authentic Indian cuisine dishes and presented them the traditional Indian style. The main aim of the competition which was to explore Indian cuisine and to work as a team was achieved.

Competition was won by Shirin Mhatre & Krutika Tamore .



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

Miss Karen Serrao and Mr. Ayush Yadav were the first runner up.

Miss Priya Shivdas and Miss Maithalie Joshi were the second runner up.

The competition was judged by Ms. Ekkta Bhargeva

Dr.Sagar H.Mohite, Principal (ACHMCT)

Chef Pankaj Nerurkar

Overall, the competition was a grand success as all students came up with wonderful ideas and displayed great team sprite.



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

Registration form



***Zaika- A passage
through INDIA-
Team Cooking
Competition by
Atharva College of
Hotel Management
and Catering
Technology.***

Welcome to the registration of Intra college
team cooking competition organized at
Atharva College of Hotel Management and
Catering Technology on 24th November
2022 at 10:00 Am.

*Note- Cooking facilities and Common
Ingredients will be provided by college.*

<https://forms.gle/2UeWtnp9Grus8n4Q6>



ATHARVA EDUCATION TRUSTS'S
ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

Creative

Atharva College Presents

ZAKA

A Passage Through India

24th November 2022
10-1 Pm
ACHMCT Kitchen

Register Here

A Team Cooking Competition



ATHARVA
COLLEGE OF
HOTEL MANAGEMENT AND
CATERING TECHNOLOGY

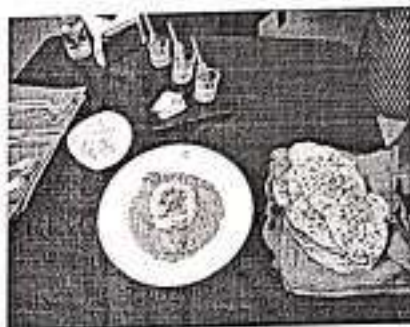
ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

Prize distribution

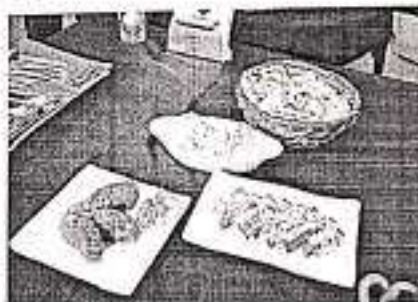


Photographs of the winning dishes

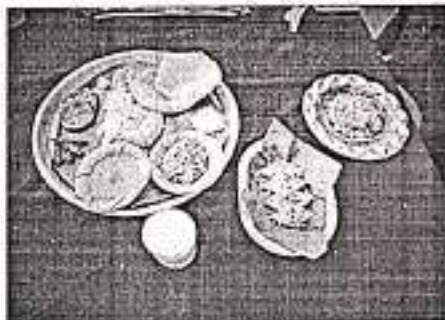
Winners



1st runners up



2nd runners up



EVENT REPORT

Title : A Star Culinary Competition	Academic year: 2022 – 23
	Day: Wednesday and Thursday
Objective: To encourage students to showcase their plating skill and provide a platform to display their flair and talent.	Date : 4 th and 5 th January 2023
	Venue : Hotel Sahara Star

Theme of event : ART ON PLATE
Participants of grand finale : 1
Outcome of the event: Participating students got a medium through which they could express their artistic creations. Students gained confidence in their skill which would help them in future interviews. Also new talents were discovered.
Organized by : Hotel Sahara Star and Aamby Valley City Broucher : https://drive.google.com/file/d/1nuVWWif99XxQpVqiU1oI22Wic-eDyWY4/view?usp=sharing

Summary

A national level intra-college cooking competition named A Star Culinary Competition was held on the 4th and 5th of January 2023 at Hotel Sahara Star Mumbai. It was a multiple round competition.

The following is a detail of the event

Round 1	Intra college shortlisting. An intra-college competition was held to shortlist participants for round 1. In total 4 participants were finalized on the basis of the competition.
Round 2	Video Submission and shortlisting Students are invited to submit a three-minute video which showcases themselves presenting a dish of their choice with its recipe and ingredients. The Competitor needs to introduce self, speak about the dish being prepared and demonstrate the preparation and final plating of the dish. The best videos will be shortlisted for round 3.
Round 3	Live Cooking For round three the shortlisted candidate from ACHMCT was Mr Manthan Jalera from TYBA Culinary on the basis of the submitted video. Round 3 was held at Hotel Sahara Star, Mumbai and was a two round competition. Round 1 of the grand finale round was held on 4th January 2023. Shortlisted participants from this round moved to round 2. Mr. Manthan Jalera was shortlisted for the final round of the grand finale.

Photographs of the winning dishes Round 1 intra college level

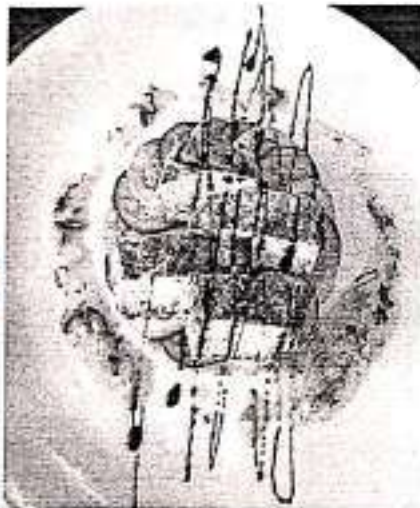
2nd prize



3rd prize



1st prize



Round 2

Video Submission and Photographs

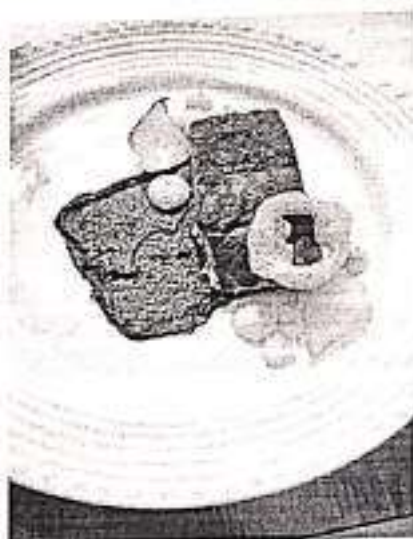
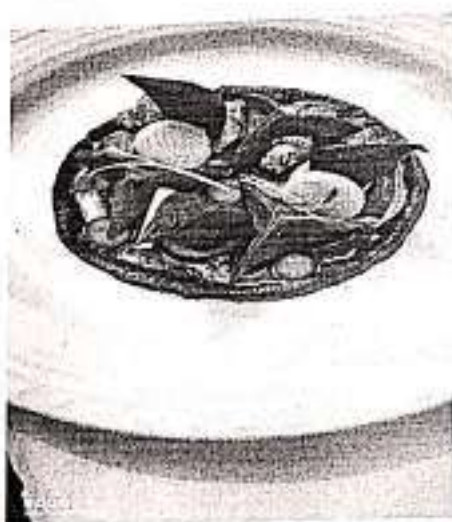


Link to the submitted videos :

https://drive.google.com/file/d/1fecDF3CN5rbs61WR-5powbTa0tXYJ3Ph/view?usp=share_link

https://drive.google.com/file/d/1xT4sbOlsUnAGP7m-DCX3ICyCvq_vkNDX/view?usp=share_link

Round 3 Photographs



By



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumba400095. India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

EVENT REPORT

TITLE : ANNA-RATTNAM	ACADEMIC YEAR: 2022 – 23
	DAY : MONDAY
OBJECTIVE: To understand student's knowledge on event management and entrepreneurship.	DATE : 3RD APRIL, 23
	TIME :11:00 AM TO 5:00 PM.

VENUE : LAWN AREA, PHASE-3

TYPE OF EVENT:ANNA-RATTNAM

PARTICIPANTS : 60

OUTCOME OF THE EVENT:

- Students have learnt about the art of entrepreneurship with the event.
- Students have learnt about hurdles faced while becoming an entrepreneurship and how to solve them.

CONDUCTED BY :- Prof. Joseph Furtado



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

ACTIVITY: ANNA-RATTNAM

ON: 3RD APRIL, 23

Atharva College of Hotel Management & Catering Technology, Mumbai has organized "ANNA-RATTNAM" event management on 3rd April 2023 at Lawn Area, Phase-III.

Students were provided with a stall, 2 tables, 3 chairs and 1 electric connection.

There were 7 groups namely SPICED UP, MUNCH 'O HOLIC, BHOOK LAGI, SNACK ON SIGHT, BAKED, PAPA ITALIANO, SNACK HACK.

The names were suggested by each stall members based on their menus, for example Baked was based on Dessert, Papa Italiano based on Italian cuisine, Munch-o-holic based on munching and etc.

On the event day students were given two hours to set the stall with décor and uniform.

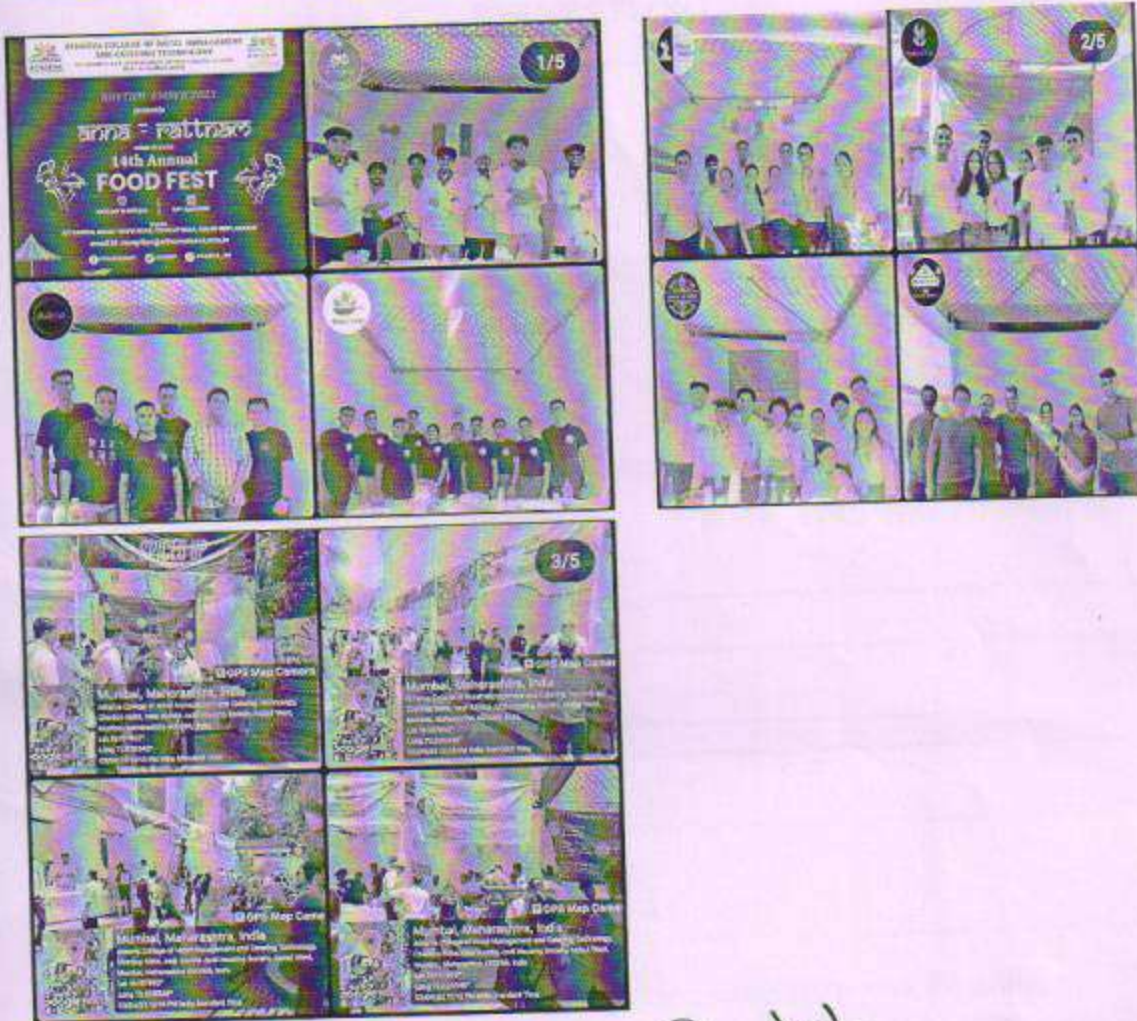
Students used various sales strategies to sale, some of the strategies were, Flaring by Spiced Up, Mouth pouring by Munch-O-Holic, Pick a cheat-Get a discount by Bhook Lagi etc.

The external for the event was Mr. Roshan Koshi who judged students on various parameters.

There were also Mr. Sidd Banerjee CEO Apex Wine Clun and Mr. Joseph Machado Wine Sommelier at Apex Wine Club visited the event as chief guests. Overall it was a great event where students learnt about the art of entrepreneurship.



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961



Submitted
9/5/23

Faculty In-charge,

Mandar Sane

Assistant professor

Food and Beverage service.



ATHARVA
COLLEGE OF
HOTEL MANAGEMENT AND
CATERING TECHNOLOGY

ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-40294941/40294961, Tel Fax: +91-22-40294961

18th January 2023

Notice

All students of academic year 2022-23 are hereby informed that a workshop on **Bartending** by "*Flair Mania Bartending Academy*" will be conducted in Atharva College of Hotel Management and Catering Technology on 23rd January 2023.

Venue: AC-2 phase 3

Time: 1:00 pm

Students are requested to present at the venue at the given time.

Attendance is compulsory.


Approbated by

Prof. (Dr) Sagar H. Mohite
(Principal)



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumba400095. India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

EVENT REPORT

TITLE : BARTENDING WORKSHOP BY FLAIR MANIA BARTENDING ACADEMY	ACADEMIC YEAR: 2022 – 23
	DAY : MONDAY
OBJECTIVE: To highlight the importance of bartending, function of bartending, making of various cocktails and flair bartending.	DATE : 23RD JANUARY, 23
	TIME :2:00 PM TO 4:00 PM.

VENUE : CLASSROOM-2 PHASE-3, GROUND FLOOR

**TYPE OF EVENT: BARTENDING WORKSHOP
(STUDENT DEVELOPMENT PROGRAMME)**

PARTICIPANTS : 100

OUTCOME OF THE EVENT:

- Students have learnt bar setups.
- Methods and recipes of Classic and innovative cocktails.
- Work and fire flair

CONDUCTED BY :- Mandar Sane.



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

**ACTIVITY: BARTENDING WORKSHOP
ON 23RD January 2023**

Atharva College of Hotel Management & Catering Technology, Mumbai has organized Bartending Workshop by "Flair Mania Bartending Academy" on 23rd January 2023 at Classroom-2, Phase-3, Ground floor.

A Bar setup was done in classroom-2, phase-3. Session started with Ms. Najuka giving introduction about "Flair Mania Bartending Academy" and introduction to the beverages i.e. alcoholic and non-alcoholic beverages including cocktails and mocktails.

Mr. Bablu Hastar explained the beverage market to the students. How beverage sale generates more revenue for the hotels and session continued with cocktails as follows;

- 1) GB Blossum
- 2) Lost Sun
- 3) Mojito
- 4) Cosmopolitan
- 5) Long Island Rose Tea
- 6) Sunset and Berry
- 7) Kamakazi
- 8) Blue Margherita
- 9) Diaquery
- 10) Whiskey Sour

Mr. Babloo encourages students to participate in making cocktail Classical and Contemporary.

Session was enlightened with Flair bartending; students were shown with Fire flair with 4 bottles. Students were provided with basic flaring training by Flair Mania Academy.



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

Overall, it was a great learning experience for the students.

Prof. (Dr.) Sagar H. Mohite has expressed his views on the overall event. and congratulated "Flair Mania Bartending Academy" panel for conducting the bartending workshop. Session ended with vote of the thanks from Prof. Mandar Sane.



Faculty In-charge

Prof. Mandar Sane
Assistant Professor.

(Dept.-Food & Beverage Service)

Christmas cake mixing ceremony attendance 07/12/22

R.No	Name of the student	Batch	Sign
1	Deepak Chellan	A	Dhalla
2	Desi Paschimati	A	Paschimati
3	YASH Desai	A	YASH
4	Krist Gaekwar	A	Krist
5	Stuti Chaketh	CC BAKERY	Stuti
6	Samrudhvi Kardak	CC BAKERY	Samrudhvi
7	Padmini Birajdar	CC bakery	Padmini
8	Andrea Hasmija	L.L. Bakery	Andrea
9	KAVITA	C.C. Bakery	Kavita
10	Sharmistha	C.C. Bakery	Sharmistha
11	AKSHAY TEMBE	CC BAKERY	Akshay
12	Manav Nayak	SYBA	Manav
13	Dhruv Raut	SYBA	Dhruv
14	Sushant	CC FSB	Sushant
15	Keenal	CC FSB	Keenal
16	Fauzane Almeida	CC Bakery	Fauzane
17	Nalasha Pawar	CC Bakery	Nalasha
18	Vipul patil	CC Bakery	Vipul
19	MANAV SHARMA	FS FURSC	Manav
20			
21			
22			
23			
24			
25			

Christmas cake mixing ceremony attendance 07/12/22

Sr.No	Name of the staff	Sign
1	Mohit Kulkarni	Mohit
2	NITIN DABOSE	Nitin
3	Bachchan Rawat	Bachchan
4	Prakash J.	Prakash
5	Siddhi Vitmal	Siddhi
6	Anjana Sen	Anjana
7	Walter Fernandes	Walter
8	Vikash Shukla	Vikash
9	Peter Fernandes	Peter
10	Divya Konde	Divya
11	Rangon Koshur	Rangon
12	Satish Kati	Satish
13	Ranjana Koshur	Ranjana
14		
15		
16		
17		
18		
19		
20		
21		
22		
23		
24		
25		

ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

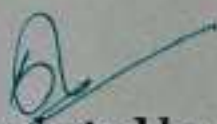
Malad-Marve Road, Malad (W), Mumbai 400095. India, Tel: +91-22-40294941/40294961, Tel Fax: +91-22-40294961

19th Nov 2022

NOTICE

This is to keep you'll informed the Cultural Committee members and the Bakery team have organized "Christmas cake mixing ceremony" on 07th Dec 2022 at 03 PM

Venue: Cellar



**Approbated by
Dr. Sagar Mohite
(Principal)**

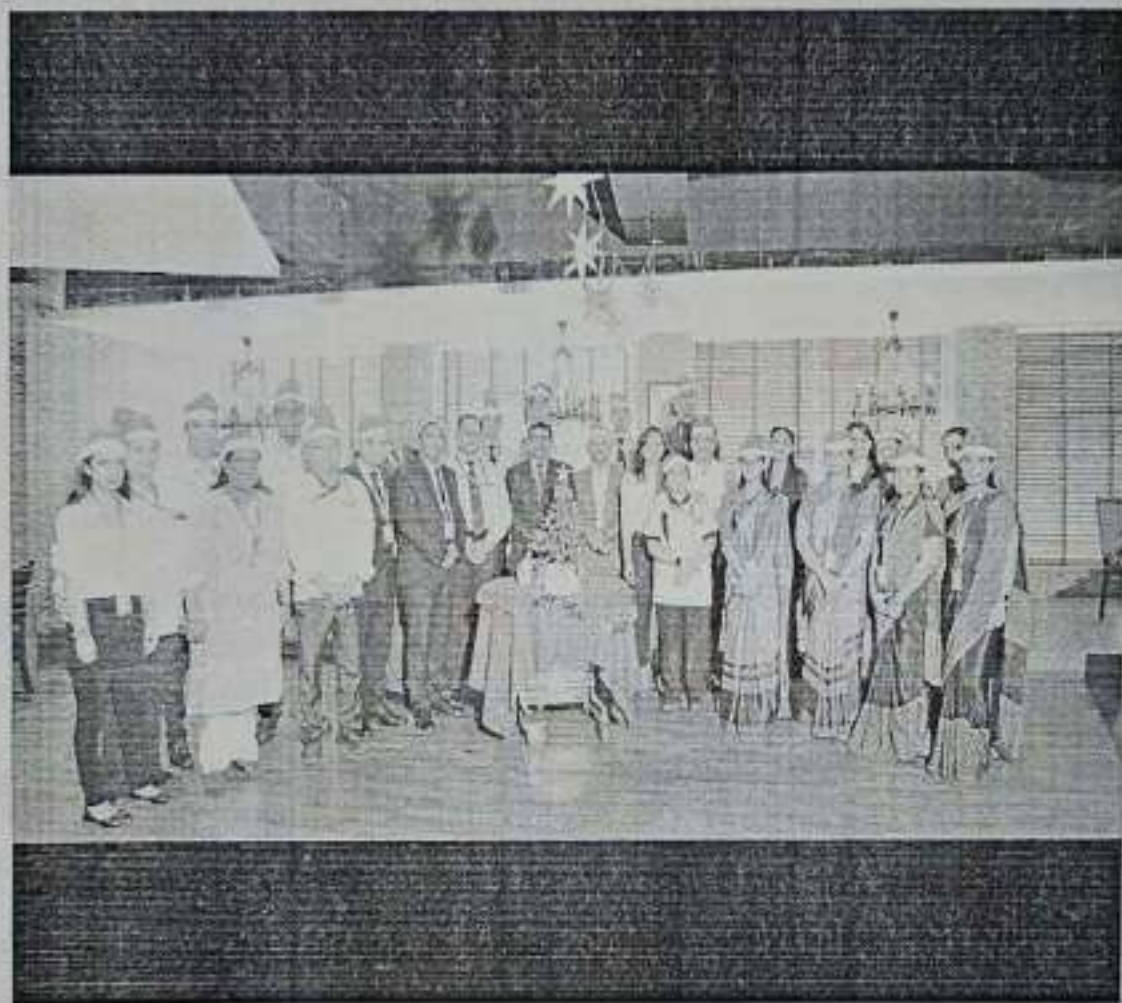
FUNCTION PROSPECTUS

Atharva College of Hotel Management & Catering Technology

Name of the Guest :	Day & Date : 07/12/2022 Wednesday
Name of company : Atharva Group Of Institutes	Arrival Time : 02 PM
Type of event : Cultural event	No. of Pax : 04 guest
Reporting Time : 02 PM	Venue : Cellar and Ozone
Dress Code for staff : Formals with tie- Male Saree/Formals- Female	Function Type : Christmas Fruit Mixing Ceremony

Instructions/Notes to Departments

EVENT DETAILS	HOUSE KEEPING
Christmas Fruit Mixing Ceremony	Ensure all the areas are neat and clean. The cleanliness of Cellar and Ozone
Visiting members-	RECEPTION/FRONT OFFICE
	- Reception AC to be put on by 12:00 hrs. (depending upon the weather)/Inform security. - Rochelle and Deandra (2nd year & 1st year) (dress code saree) will welcome the guest on gate no 1 and later will escort till ozone. - Welcome Speech by Deandra (1st year) will take care by Mr.Wesley Fernandes.
FOOD & BEVERAGE SERVICE	IT DEPARTMENT
Welcome drink to be served on arrival in ozone. Preparation of welcome drink. 2 to 3 students required for the service of the guest. Hi Tea post event , Mineral Water bottles and glasses to be placed in the Ozone & Cellar.	- Photography of the Event is to be done by the social media team. - GPS Map photos of the Event is to be done by the social media team. - Soft music playing arrival
FOOD PRODUCTION	MENU Wednesday 07 th Dec. 2022
Hi-Tea ~ Assorted Cookies , Tea Cakes , Tea/ Coffee , Finger Sandwiches for 06 Pax	Breakfast & Lunch Beverage: Welcome drink ,Tea/Coffee /Cookies Hi - Tea /Snacks: Cookies, Tea Cake & Finger Sandwiches
BAKERY	
4 Goodie bags to be kept ready for Guests by 3:00 hrs	



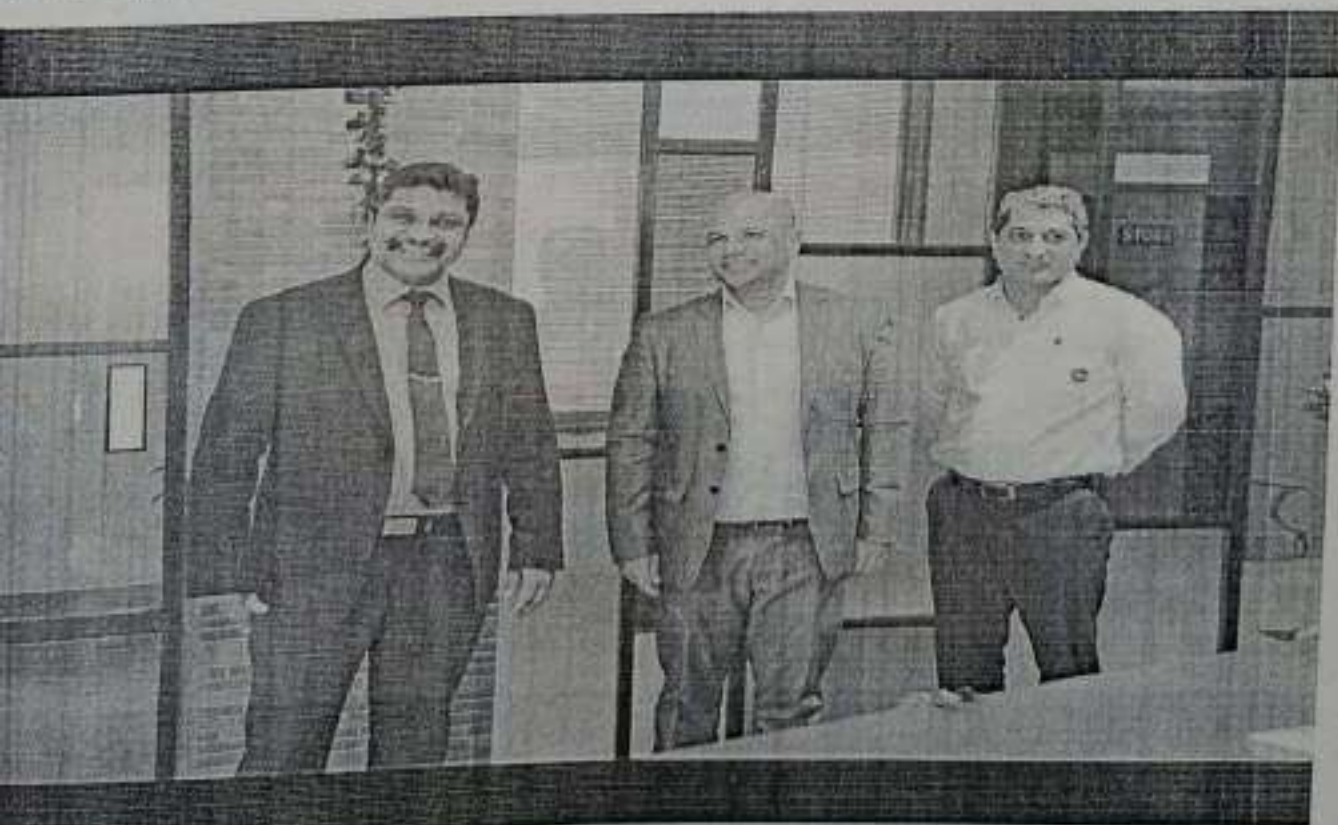
**ATHARVA COLLEGE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY**
Recognized by Govt. of Maharashtra & Affiliated to University of Mumbai
NAAC Accredited & MSVE

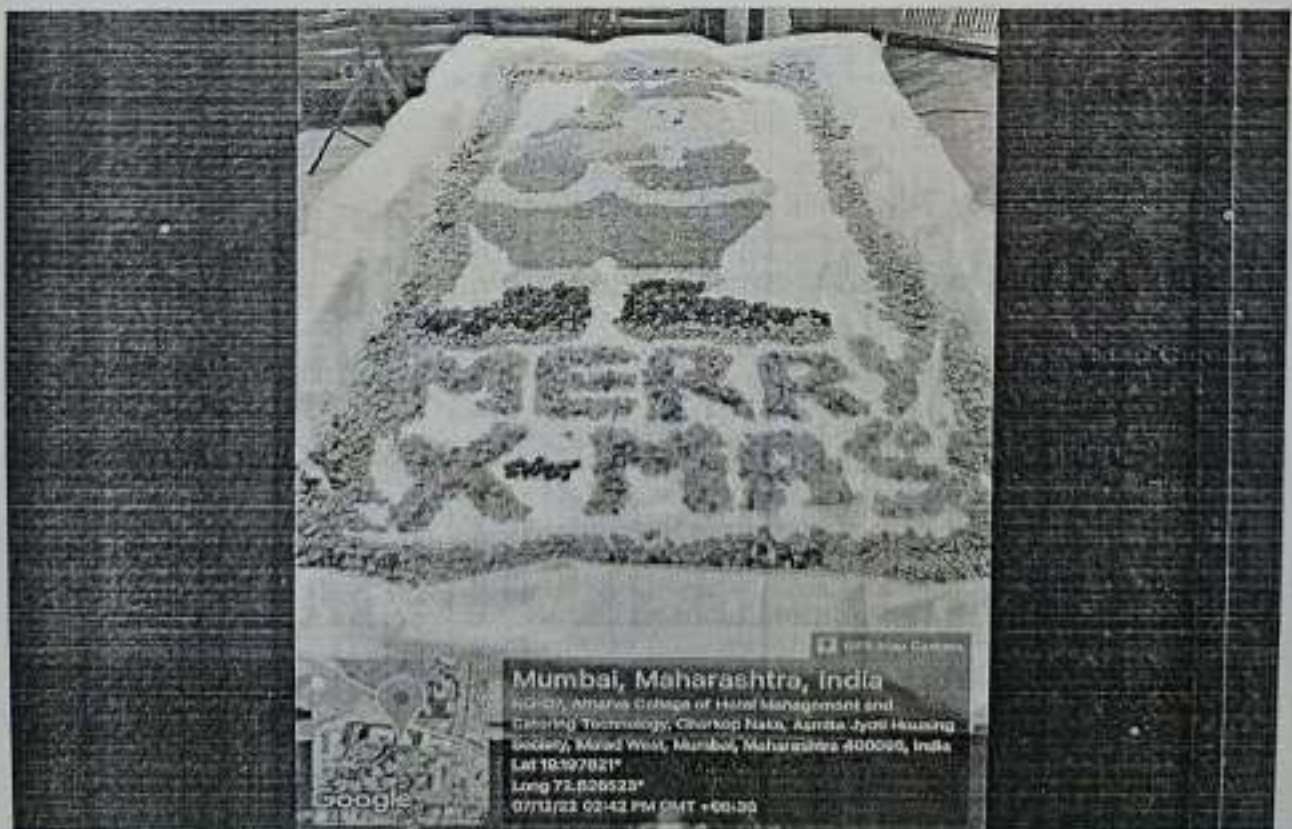
Cordially invites you to the
Christmas Fruit Mixing Ceremony
2022



Date : 7th December, 2022 | Time: 2:00 pm onwards
Venue: Cellar 11, Atharva College of Hotel Management and Catering Technology

  
www.atharva.edu.in





EVENT REPORT

TITLE : Christmas Cake mixing day 07 th December 2022	ACADEMIC YEAR: 2022 – 23
	DAY : WEDNESDAY
OBJECTIVE: The objective is to bring the family together as an act to share the cake as a ritual of Christmas. Cake is considered to be a prophecy of peace, prosperity and happiness all over the globe.	DATE : 07/12/2022
	TIME : 2 pm to 3 pm

VENUE : Cellar and Ozone - Phase 2
TYPE OF EVENT : Cultural event
PARTICIPANTS : Teaching & Non-teaching Faculty - 28 & Students -31
OUTCOME OF THE EVENT: The event encouraged all of us to work as a team, to be creative and to improve our hospitality skills.
CONDUCTED BY: - CULTURAL TEAM (Mrs.Ulka Shah, Ms.Pooja Sarvaiya, Mr. Wesley Fernandes.

08/12/22



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

Report on Christmas Cake Mixing Ceremony

07 th December 2022

On the occasion of upcoming Christmas festival, Atharva College of Hotel Management & Catering Technology organized Christmas cake mixing ceremony on 07th December 2022. The occasion was graced by Chief guests Dr. Pravin Nemade Sir, Ms. Pallavi Rane Ma'am, Mr. Rohit Barotra (L&D manager for Taj Sats) & Mr. Dinashah Ankleshwar (HR Manager for Taj Sats) who were welcomed by Principal Dr. Sagar Mohite, Vice Principal Mr. Joseph Furtado, Teaching & Non-teaching faculty, Students and the Cultural Team, followed by an introductory speech by Cultural Team head Ms. Ulka Shah. Chef Ulka threw some light on the history behind the cake mixing ceremony which was enlightening to all of us.

The Cake mixing table was beautifully organized with ingredients like raisins, tutti fruity, red cherries, orange peel, nuts like walnuts, cashew, pistachio and spices – cardamom & cinnamon powder. Spirits and vanilla essence were poured into the mixture.

The Chief guests Dr. Pravin Nemade Sir, Ms. Pallavi Rane Ma'am, Mr. Rohit Barotra (L&D manager for Taj Sats) & Mr. Dinashah Ankleshwar (HR Manager for Taj Sats) along with Principal Dr. Sagar Mohite, Vice Principal Mr. Joseph Furtado, Teaching & Non-teaching faculty and Students participated in the cake mixing ceremony with enthusiasm and passion.

EVENT REPORT

TITLE : DAWAT-E-HIND	ACADEMIC YEAR: 2023 – 24
	DAY : Monday
OBJECTIVE: To encourage student to explore Indian cuisine and work in a team.	DATE : 16th January ,2023
	TIME : 9.30 AM TO 1.00 PM.

VENUE : ADVANCE TRAINING KITCHEN

TYPE OF EVENT : FOOD COMPETITION
THEME OF EVENT : INDIAN CUISINE / Inspired the event Celebrity Chef Sudhir Rao
PARTICIPANTS : 14 teams
OUTCOME OF THE EVENT: Participating students prepared and presented authentic Indian food and spoke about the history behind it. This helped them develop their culinary skills and gave them the confidence they need to explore Indian cuisine even further.
CONDUCTED BY :- Prakash Jadhavar, Peter Fernandes

ACTIVITY: Intra college cooking competition

An intra-college cooking competition named Dawat-E-Hind

**was held on 16th January, 2023 at Atharva college of Hotel
Management & Catering technology.**

The following is a summary of the event

Flow of event	1. Participating teams to assemble in the kitchen at 9: 30am and set up their respective work stations 2. At 10:00 am competition begins 3. At 1:00 pm judging begins. 4. At 2:00 pm winners are declared and felicitated
Rules	Participants to be present in their kitchen uniforms and be well groomed. Food will be judged on the basis of taste, appearance and innovation. Cooking facilities and common ingredients will be provided by the college.

	Participants to get their own crockery. Time duration 3 hrs.
Judges Name	Chef Sudhir Pal, Dr. Sagar Mohite & Prof. Joseph Furtado
Winners	1 st – Tanvi Joshi, & Vedant Khot 2 th – Driti Panchmatia & Krish Gaonkar

14 teams (2 students per team) participated in the cooking competition. The competition was opened for all students of FYBSC, FYB.A and CC COOKERY.

Students came up with creative ideas and innovative dishes and plated them in an artistic manner. The main aim of the competition which was to prepare beautiful looking plates that creates a 'WOW' factor was achieved.

Competition was won by Ms. TANVI JOSHI & Mr. VEDANT KHOT from FYBSC.

Ms. Driti Panchmatia, Krish Gaonkar was the Second and Third runner up was Ms. Aprita Juvekar & Vedant Bhagwat.



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

Competition was judged by

Chef Sudhir Pai

Dr.Sagar H.Mohite, Principal (ACHMCT)

Prof. Joseph Furtado (Vice Principle ACHMCT)

**Overall, the competition was a grand success as all students came
up with great ideas and wonderful looking plates.**



**ATHARVA EDUCATION TRUSTS'S
ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

Attendance sheet

[illegible]

REGISTRATION FORM

दावत-ए-हिंद

Questions Responses 20 Settings



दावत-ए-हिंद - *Indian
Theme Cooking
Competition by Atharva
College of Hotel
Management and
Catering Technology.*

B I U  

Welcome to the registration of the college Indian
cooking competition organized at Atharva College of
Hotel Management and Catering Technology on 16th
January 2023 at 09:30 Am.

*Note- Cooking facilities and Common Ingredients will be
provided by the college.*

<https://forms.gle/7GQhC2mu9pJi7YyLA>

CREATIVE



**ATHARVA COLLEGE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY**

Recognized by Govt. Of Maharashtra & Affiliated to Mumbai University
NAAC Accredited & MSBVE

Hosts

दावत - ए - हिंद


Cooking
Competition



Chief Guest and Judge
SUDHIR PAI

F.Y.BA, F.Y.BSc, C.C.Cookery | Theme: Indian

Date: 16th January 2023 | Time: 9:30 am to 1:30 pm

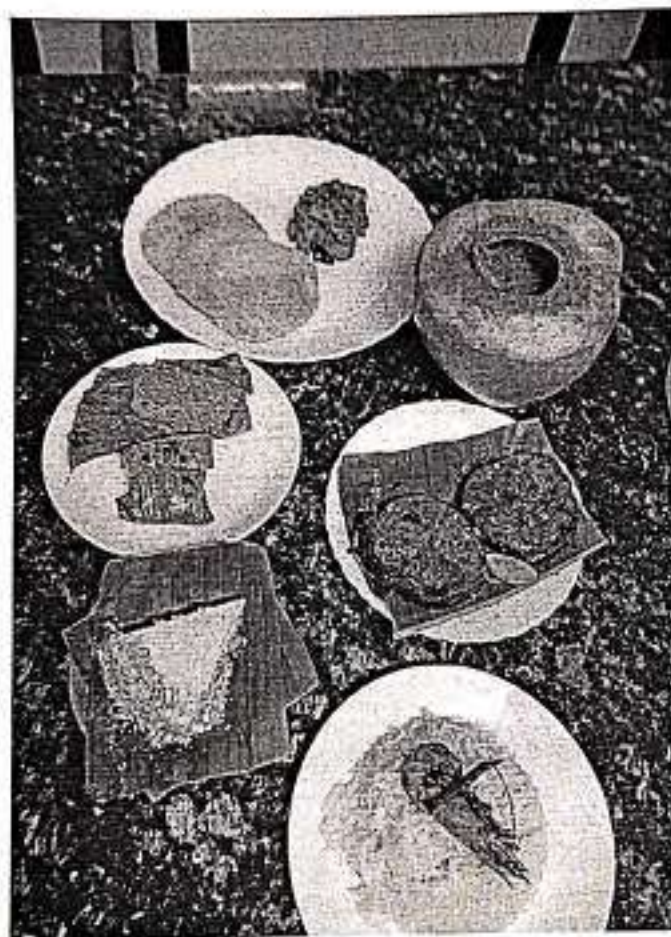
Venue: Kitchen, Ground Floor, Phase 2, Atharva Group of Institutes Campus

Register Here



Photographs of the winning dishes

3rd PRIZE



2nd PRIZE



D5326412

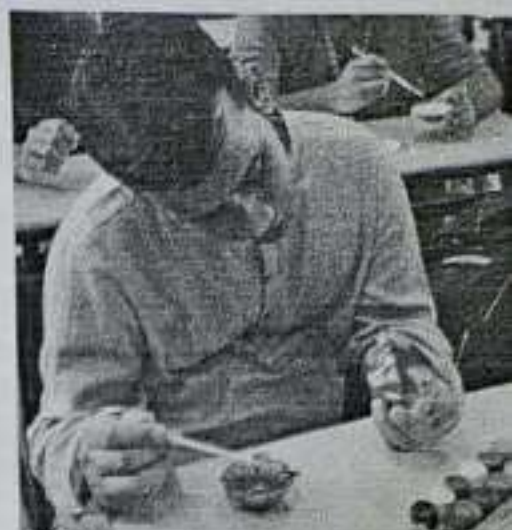
Diwali competition attendance 20/10/22

No	Name of the student	Batch	Sign
1	Krish . Keshav . Gawarekar	FYBSC A	Krish
2	Apurva . R . Narkhanekar	FYBSC B	Apurva
3	Danesh . S . Patel	FYBSC B	Danesh
4	Sanfya N . Hedau	FYBSC 'A'	Sanfya
5	Sanjog R . Patil	FY . bsc 'B'	Sanjog
6	Riddhi Desai	FYBSC 'A'	Riddhi
7	Nihal Khera Vya	FYBSC : 'A'	Nihal
8	Nilesh . R . Chimaliya	FYBSC : A	Nilesh
9	Amar R Shinde	FYBSC : B	Amar
10	Piyush Shah	FYBSC : B	Piyush
11	Sidhanth Khandekar	FYBSC : A	Sidhanth
12	Aryan . Panchal	FYBSC A	Aryan
13	Viraj . P . Bangera	FYBSC A	Viraj
14	Deandra . A . Menden	F . Y . B . SC - A	Deandra
15	Manav Sharma	F . Y . B . SC - B	Manav
16	Misha Kapadia	F . Y . B . SC - A	Misha
17	Sonali . S . Saware	F . Y . B . SC - B	Sonali
18	Om Rane	F . Y . B . SC - B	Om
19	ADITHYAN . PATEL	F . Y . B . SC - B	Adithyan
20	PRIYANK . RANAWARE	F . Y . B . SC - B	Priyank
21	Vedant S Khot	FYBSC - 'A'	Vedant
22	Snigdha Patil	FYBSC - B	Snigdha
23	Rankam Chada	SYBSC A	Rankam
24	Ravi Gaud	SYBSC A	Ravi
25	Sachin Khan	SYBSC A	Sachin
26	Yash Chodankar	SYBSC A	Yash
27	Ayush Bankar	SYBSC A	Ayush
28	Mhaskar Vinay	SYBSC A	Mhaskar
29	Rushik Nair	SYBSC A	Rushik
30	Pritika Biharkar	SYBSC B	Pritika
31	Shikha Sachin	SYBSC B	Shikha
32	Tamoli Laxmi	SYBSC B	Tamoli
33	Sayyed Fayzan	SYBSC B	Sayyed
34	Pranav Chitambar	SYBSC B	Pranav
35	Sharma Arjun	SYBSC B	Sharma
36	Shruti Sagar	SYBSC B	Shruti
37	Rishabh Yash	SYBSC B	Rishabh

39	Siddharth. S. Kote	2021-2022	JK
40	Siddharth Sushil	2021-2022 TYBSCB	JK
41	Bhargav. S. Kulkarni	2021-2022 TYBSCB	Bush
42	Prinrelee Ferreira	2021-2022 TY BSC-A	JK
43	Eric Dsouza	2021-2022 TYBSC-A	JK
44	Jay Chavan	2021-2022 TYBSC-A	JK
45	Jamila Devalekar	202 TYBSCA	JK



22, 4:28 PM



Diwali competition attendance 20/10/22

Sr.No	Name of the faculty	Sign
1)	Asmita Kanade	Asmita
2)	Ulka Shah	Ulka
3)	Prakash J.	Prakash
4)	Peter Fernandes	Peter
5)	Mesher Fernandes	Mesher
6)	Mohit Kulkarni	Mohit
7)	Pratik Beloshe	Pratik
8)	Satish Koli	Satish
9)	Vijayanti Rao	Vijayanti
10)	Bachhan Rande	Bachhan



ATHARVA EDUCATION TRUSTS'S
ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY
Malad-Marve Road, Malad (W), Mumba400095. India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

Report on Diwali Competition

Atharva College of Hotel Management & Catering Technology celebrated “Dil wali Diwali” festival for the students on 20th October 2022 to give an opportunity to students to present their talents, creativity and to get a better understanding about the culture.

The competition was divided in 3 parts Diya painting, Kandil making and Rangoli which was judged by Ms.Varsha Surendran (Faculty of Atharva School of Fashion and Arts)

The below table mentions the competition details:-

Sr.No	Time	Competition	Name of Event	Event co-ordinator	No. of Participants
1	13:00hrs -14:00hrs	Comp 1	Diya Painting	Mr.Wesley Fernandes	Solo
2	14:00hrs –16:00 hrs	Comp 2	Kandil Making	Ms.Ulka Shah	Solo or Duo
3	14:00hrs –16:00 hrs	Comp 3	Rangoli Making	Ms.Pooja Sarvaiya and Mr.Anand Singh	Solo or Duo

The participants displayed colorful Rangoli with beautiful patterns and designs making the venue energetic.

The participants used decorative items like glitter, paints, recycle spoons etc for Diya painting to make it look innovative.

The participant prepared colorful lanterns and showcased creativity .Lanterns removes darkness and gloominess from one's life and replaces it with light, hope and happiness.



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

EVENT REPORT

TITLE : DIL WALI DIWALI 20 th October 2022	ACADEMIC YEAR: 2022 – 23
	DAY : THURSDAY
OBJECTIVE: The objective was to bring out the inner talent, imagination, keeping them engaged and making Diwali more creative.	DATE : 20/10/2022
	TIME : 13.00 HRS TO 16:00 HRS.

VENUE : Collège Campus

TYPE OF EVENT : Cultural event /Creativity

PARTICIPANTS : Teaching & Non-teaching Faculty -18 & Students -45

OUTCOME OF THE EVENT: The students enjoyed every bit of the event because it was not only about competing but it helped them to work as a team and made it more interesting.

CONDUCTED BY: - CULTURAL TEAM (Mrs.Ulka Shah, Ms.Pooja Sarvaiya, Mr.Wesley Fernandes & Mr.Anand Singh.



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

The winners were announced and distributed certificates by Dr.Sagar H Mohite.

Diya painting-

Ms.Deandra Mendes, Mr.Manav Sharma (FYBSC)

Rangoli making competition-

Ms. Neha Sangale & Ms.Sayali Modsing (CC Bakery)

Ms.Rashee Shah & Ms.Esha Sharma (SYBSC),

Ms.Nazeen Shaikh & Ms.Deepali Taral (CC Bakery).

Latern making competition-

Mr.Vineet Mhatre (SYBSC)

The programme was coordinated by Ms Ulka Shah, Ms.Pooja Sarvaiya, Mr.Anand Singh and Mr.Wesley Fernandes.Overall it was a wonderful event and all the staff members and students enjoyed it.



Rules & Regulation

Decisions of the judges will be final and binding for all the events.

All the rules mentioned must be adhered to strictly without any deviation to avoid disqualification.

For any event-related query, contact the following:
Faculty Coordinators.

Online Registration is compulsory.

Please scan & register on the QR code for the google form.

Participants will be receiving participation certificates.

The winners pictures will be shared on all ACHMCT social media platforms and will receive honour certificates.

All the Best



*Scan the QR code for
registration*

NOTICE

All Students we welcome you to celebrate "Dilwali Diwali" festival on 20th October 2022 [Thursday] 13.00hrs onwards,

Venue: College Campus

Attire:-Traditional wear

General Rules

1. Decision of the judges will be final and binding for all the events.
2. All the rules mentioned must be adhered strictly without any deviation to avoid disqualification.
3. For any event related query, contact the following: Faculty Coordinators.
4. Online Registration is compulsory.
5. Please scan the QR code.

Sr.No	Time	Competition	Name of Event	Event co-ordinator	No. of Participants
1	13:00hrs -14:00hrs	Comp 1	Diya Painting	Mr.Wesley Fernandes	Solo
2	14:00hrs -16:00hrs	Comp 2	Kandil Making	Ms.Ulka Shah	Solo or Duo
3	14:00hrs -16:00 hrs	Comp 3	Rangoli Making	Ms.Pooja Sarvaiya and Mr.Anand Singh	Solo or Duo



Thank You



"Dil Wali Diwali"

Celebrating the festival of lights
20 October 2022 at ACHMCT
Attire- Traditional Wear

Diya Decorating Competition
1-2 Pm

Rangoli Making Competition
2-4 Pm

Kandil Making Competition
3-4 Pm

DEPARTMENT OF FILM AND TELEVISION

Drama: Azaad Hind Ki Gatha

The Concept:

On the 23rd of March 2023, the death anniversary of Freedom Fighters Bhagat Singh, Sukhdev, and Rajguru. We performed a Drama Azaad Hind Ki Gatha in our college. This was a drama concept by Darshan Mahajan in association with the cultural ministry. The Drama took place in 75 colleges in Maharashtra at the same time. It's a record created and we are proud to announce that our college is part of this journey.

The Highlights:

We are one of the colleges that participated in 75 colleges and set a record. Our below team of students and faculty have worked together to complete this project.



Students Involved in the Drama:

Abhip Kumar Singh (Class: Computer Engg 3rd Year), Drama Character: Lok Maniya Tilak

Tanvi Suravase (Class: FYBAFTMNP), Drama Character: Narrator (History)

Viraj Gavas (Class: IT 3rd Year), Drama Character: Subhas Chandra Bose

Shraddha Raj Saha (Class: FYBAFTNMP), Drama character: Rani Laxmi Bai Amey

Bansode (Class: Electrical Engg 4th Year), Drama Character: Bhagat Singh Shubh

Parmar (Class: FY BAFTNMP), Drama Character: Gandhi ji



DEPARTMENT OF FILM AND TELEVISION

Faculty Involved in the Drama:

Drama Coordinator: Bhushan Tambe

Student Coordinator: Ashwini Pednekar, Khushboo Yadav

Rehearsal Supervisor: Bhushan Tambe,

Shilpi Day

Production Supervisor: Saurabh Deshpande

Camera Person: Lalit Warankar

THE DRAMA LINK AVAILABLE ON YOUTUBE: <https://youtu.be/QLMv10lu6Nw>



DEPARTMENT OF FILM AND TELEVISION

ATHARVA EDUCATIONAL TRUST'S ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (Recognized by Government of Maharashtra & Affiliated to University of Mumbai) (Estd. 2007-2008) ISO 9001:2015 ISO 22000:2018 NAAC Accredited		
AFT Department		
Sr. No	Name	Sigs
1	Rashmi Rao	Rashmi
2	Kalyan Rao	Kalyan
3	Jyoti Patel	Jyoti
4	Pratik Singh	Pratik
5	Mahesh Sarda	Mahesh
6	Shivam Singh	Shivam
7	Shivam Singh	Shivam
8	Shivam Singh	Shivam
9	Shivam Singh	Shivam
10	Shivam Singh	Shivam
11	Shivam Singh	Shivam
12	Shivam Singh	Shivam
13	Shivam Singh	Shivam
14	Shivam Singh	Shivam
15	Shivam Singh	Shivam
16	Shivam Singh	Shivam
17	Shivam Singh	Shivam
18	Shivam Singh	Shivam
19	Shivam Singh	Shivam
20	Shivam Singh	Shivam

ATHARVA EDUCATIONAL TRUST'S ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (Recognized by Government of Maharashtra & Affiliated to University of Mumbai) (Estd. 2007-2008) ISO 9001:2015 ISO 22000:2018 NAAC Accredited		
AFT Department		
Sr. No	Name	Sigs
1	Shivam Singh	Shivam
2	Shivam Singh	Shivam
3	Shivam Singh	Shivam
4	Shivam Singh	Shivam
5	Shivam Singh	Shivam
6	Shivam Singh	Shivam
7	Shivam Singh	Shivam
8	Shivam Singh	Shivam
9	Shivam Singh	Shivam
10	Shivam Singh	Shivam
11	Shivam Singh	Shivam
12	Shivam Singh	Shivam
13	Shivam Singh	Shivam
14	Shivam Singh	Shivam
15	Shivam Singh	Shivam
16	Shivam Singh	Shivam
17	Shivam Singh	Shivam
18	Shivam Singh	Shivam
19	Shivam Singh	Shivam
20	Shivam Singh	Shivam




EVENT REPORT

TITLE : ENTREPRENEURS TALK (90 DAYS PROGRAM)	ACADEMIC YEAR: 2022 – 23
	DAY : TUESDAY
OBJECTIVE: - To create awareness of the student who learn about different avenues during their education feels more comfortable and helps in carrier growth in life. - This allows them to feel more confident in themselves as well as in their knowledge with others segments of the QSR industry.	DATE : 10/01/2023
	TIME : 2:00 PM TO 3.30 PM.

VENUE : SEMINAR HALL PHASE 3

TYPE OF EVENT: SPECIALIZATION PROGRAM
PARTICIPANTS : TY B.Sc HS & TY BA CA (Attendance sheet is attached with the report)
OUTCOME OF THE EVENT: At the end of the session students will be able to relate the different segments of the hospitality industry and its opportunities.
CONDUCTED BY :- Mr. Vishwesh Nair & Mr. Rohit Joshi

**EVENT REPORT: ENTREPRENEURS TALK
(90 DAYS PROGRAM)
DATE: - 10/01/2023**

Atharva College of Hotel and management and catering technology is organized an "Entrepreneurs Talk " session for students of Third Year B.Sc HS & Third Year BA culinary for their career in the hospitality industry. The event was conducted as a part of the 90 days power packed program. The Third year Front office specialization student's team gave a warm welcome to the invited Guest speakers Mr. Vishwesh Nair, General Manager, The Belgian Waffles Co. & Mr. Rohit Joshi, Special Projects & Operation Lead for Brand Belgian Waffle Co. The food and beverage part was handled by the food and beverage specialization students' team. The event then followed by the Guest speaker's brief discussion with the students on important topics of management Training Program, Career in QSR & FMCG industry and Opportunities in retail Management of the Hospitality Industry. Students got to know a lot about the industry.

The students also enthusiastically participated in the session with great enthusiasm and learning interest. Session ended with fruitful and knowledge of hospitality industry through this seminar





ATHARVA EDUCATION TRUSTS'S
ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961



Event Coordinator

Training & Placement Department



Prof. (Dr) Sagar H. Mohite

PRINCIPAL





ATHARVA EDUCATION TRUSTS'S
ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

NAME OF THE EVENT - Entrepreneur's Talk DATE 10/11/2023

ROLL NO.	STUDENT NAME	
36	PAL MANISH MANOJ	<i>Manish</i>
37	PANCHAL YASHVI SHAILESH	<i>Yashvi</i>
38	PARMAR HARSH YOGESH (LD STUDENT)	<i>Harsh</i>
39	PATEL MOHD ADIL AYYUB	<i>Adil</i>
40	PAWAR KHUSHI DEEPAK	
41	PILLAY ANUSHKA SHIVSHANKAR	
42	PRAJAPATI YASH YOGESH	<i>Yash</i>
44	RANA UMESH SATISH	<i>Umesh</i>
45	RODRIGUES CYRUS CHRISTOPHER	<i>Cyrus</i>
46	SARVANKAR SAHIL SADASHIV	
47	SERRAO KAREN MACKENZIE	<i>Karen</i>
48	SHAIKH ADNAN YUSUF	<i>Adnan</i>
49	SHAIKH MOHAMAD ADNAN ZAKIR HUSAN	
50	SHINGE SANKET KISHOR	
51	SHIVDAS PRIYA HANUMANT	<i>Priya</i>
52	SIDDHANTH SUSHIL	<i>Sushil</i>
53	SINGH ANUSHKA RAKESH	<i>Anushka</i>
55	SINGH JEENA MAHESH RAJESH	
57	TARE HARSHAD KANTILAL	<i>Harshad</i>
58	TONDSE SHWETA SUNNY	<i>Shweta</i>
60	VORA JASH SWETAL (LD STUDENT)	<i>Jash</i>
61	YADAV ATHARVA ARVIND	<i>Arvind</i>
62	YADAV AYUSH AMRITLAL	<i>Ayush</i>
64	KADAM SHRAVANI DEEPAK	<i>Shravani</i>
65	MALI VIGHNESH VAIBHAV	<i>V. V. Mali</i>
66	ADIWALE TRUPTI GOPICHAND	<i>Trupti</i>
68	SINGHAL PALLAVI DINESH	
69	GUJAR NACHIKET SANJAY	<i>N. Sanjay</i>
70	KUDASKAR ARYAN PRASHANT	<i>Aryan</i>
71	CHETTY MELVIN AROKKIYASAMY	
72	MANDEKAR SIDDHESH BHARAT	
73	MEHTA MANTHAN RAKESH	



ATHARVA EDUCATION TRUSTS'S
ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

NAME OF THE EVENT - Entrepreneur's Talk DATE 10/1/2023

ROLL NO.	STUDENT NAME	SIGNATURE
1	GAUTAM GANESH MUNNUSWAMY	
2	JALERA MANTHAN ATULBHAI	
3	KAMATH VINAYAK UMESH	
4	KARANDE KIRAN ANKUSH	
7	MHATRE SHIRIN RAJESH	
8	POOJARI ISHAN JAGDISH	
9	TAMORE KRUTIKA BHANUPRASAD	



ATHARVA EDUCATION TRUSTS'S
ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

NAME OF THE EVENT - Entrepreneur's Talk DATE 10/1/2023

ROLL NO.	STUDENT NAME	SIGNATURE
1	AJIT BALASUBRAMANIAN (LD STUDENT)	
2	ANAND SURESH (LD STUDENT)	
4	BHANDARI YASH DILIP	
5	BHOGLE TEJAS RAMESH	
6	CHAVAN JAY LALASAHEB	
7	CHURI RAJIV RUPESH	
8	DANDKAR ICHHIT MAHENDRA	
9	DEVALEKAR SANIKA KISHOR	
10	DHAMANKAR VEDANT SANDESH	
11	DSOUZA ERIC URBAN	
13	FERNANDES TRAVIS ANDREAS ANTHONY	
14	FERREIRA PRINCE LEE PETER	
15	GANDHI SIDDHARTH PARAG	
16	GAUD NINAD PRADEEP KUMAR	
17	GAVAS SAHIL RAJAN	
18	GHARAT AADARSH BALKRISHNA	
19	GUPTA DARSHAN RAJU	
20	HANDE AAYUSH SHANTARAM	
21	JAISWAL SUNIL RAJU	
22	JAMES CLARESA CHRISTOPHER	
23	JOSHI MAITHILEE VIRENDRA	
25	KADAM VEDIKA DEEPAK	
26	KHOBREKAR RAHUL RAJENDRA	
27	KOTIAN HARSHAL LEELADHAR	
28	KULKARNI BHARGAV SUHAS	
29	KULKARNI NUPOOR MANISH	
30	MADHAR VIRAJ AVINASH	
31	MAITY RIK SUPRADIP	
32	MANE KAUSHAL DILIP	
34	NIRMAL KUNAL SURESHCHANDRA	
35	PADMA VIGHNESH RAVI	



ATHARVA EDUCATION TRUSTS'S
ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY

Malad-Marve Road, Malad (W), Mumbai-400095, India. Tel: +91-22-40294941/40294961, Tel Fax: +91-22-40294961

NAME OF THE EVENT Entrepreneur's Talk DATE 10/1/2023

ROLL NO.	STUDENT NAME	SIGNATURE
1	ALMEIDA FAWAYNE GEPRGE	
2	ANSARI AYESHAM RIYAZUDDIN	
3	BIRAJDAR PADMINI VIKAS	
4	CHHATRE SHARMISHTHA VINOD	
5	JOJODE KAVITA YASH	
6	MODSINGH SAYALI SANDESH	
7	PATIL VIPUL SUDAM	
8	PAWAR NATASHA KAILASH	
9	SANGALE NEHA GANESH	
10	SHAIKH NAAZNEEN MOHAMMED SHAKIR	
11	TARAL DIPALI NARENDRA	
12	THARWAL ISHA RAJESH	

ROLL NO.	STUDENT NAME	SIGNATURE
1	DHAKRAO RAHUL SANJAY	
2	DMELLO CLYDON GEORGE	
3	KARLEKAR KUNAL DASHRATH	
4	MARCHANDE SUSHANT GAUTAM	
5	SHAIKH AFTAB ALAM VASIAHMAD	
6	SHAIKH TAIYAB NISAR	
7	YADAV PAYAL BASHIST	



NAME OF THE EVENT - Entrepreneur's Talk DATE 10/1/2023

GR.NO	STUDENT NAME	SIGNATURE
54	BANGERA VIRAJ PRASANNA	<u>Bangera</u>
55	BHAGWAT VEDANT AJAY	
56	CHAVAN DEEPAK DATTATRAY	
57	CHINDALIYA NITEEN RAJENDRA	
58	DAIYA SMIT BHAVESHBHAI	<u>Smit</u>
59	DESAI PARAM DEVANG	
60	DESAI RIDDHI MILIND	
61	DESAI YASH KALPESH BHAI	
62	GAONKAR KRISH KESHAV	
63	GUPTA ANTARA JITENDRA	
64	HEDAU SANIYA NITIN	
65	JHA VARUN VIJAY	
66	JOSHI TANVI AJIT	
67	KAIMAL VISMAYA PEETHAMBARAN	
68	KAMBLE ATHARVA YESHVANT	<u>Atharva</u>
69	KAPADIA MISHA BHAVIK	
70	KHANDELWAL SIDHANTH NIRAJ	
71	KHERALIYA NIHAL SHASHI	
72	KHOT VEDANT SHARAD	
73	MADANI TAUSIN YASIN	
74	MENDES DEANDRA ASHLEY	<u>Deandra</u>
75	MISHRA SAYYAM SURYAKANT	
76	PANCHAL ARYAN JITENDRA	<u>Aryanchal</u>
77	PANCHMATIA DRITI KALPESH	

1st year
FJ-Bsc B

Sanjay Patil

Ratna

Amar Shinde

Amar

NAME OF THE EVENT - Entrepreneur's Talk DATE 10/1/2023

GR.NO	STUDENT NAME	SIGNATURE
9	DHAKAN SIVAM ATUL	<i>Dhakan</i>
10	GOMES GABRIEL ANTHONY	<i>Gomes</i>
11	JADHAV PRADNYESH	<i>Pradnyesh</i>
12	KARDAK SAMRUDHHI	<i>Samrudhhi</i>
13	MUKADAM FOZIYA ABDUL	<i>Foziya</i>
14	NAIK BHASKAR GOVIND	<i>Bhaskar</i>
15	PINTO DANIEL RONIE	<i>Daniel</i>
16	KHAN ABEER MOHAMMED SAIF	<i>Abeer</i>
17	SINGH SNEHA SANTOSH <i>Patel Nehal Milind</i>	<i>Sneha</i>
18	VAIDYA VEDANT MILIND	<i>Vaidya</i>

BA 2nd year

Ananya Puri

Rochelle Robella

Harshdeep Bagare

Phani Raut

~~Monika Nayak~~

BSC 1st year

32 Prigant Panwar

43 Manav Sharma

A

R
Haga

M

Prigant

Manav

78	PATEKAR CAROL ANIL	SIGNATURE	
54	BANGERA VIRAJ PRASANNA		
55	BHAGWAT VEDANT AJAY		
56	CHAVAN DEEPAK DATTATRAY		
57	CHINDALIYA NITEEN RAJENDRA	<i>Niteen</i>	<i>Bangera</i>
58	DAIYA SMIT BHAVESHBHAI	<i>Smit E</i>	<i>Patil & Bangera</i>
59	DESAI PARAM DEVANG		
60	DESAI RIDDHI MILIND	<i>Riddhi</i>	<i>Amrith Shinde</i>
61	DESAI YASH KALPESH BHAI		<i>Amrith</i>
62	GAONKAR KRISH KESHAV		
63	GUPTA ANTARA JITENDRA		
64	HEDAU SANIYA NITIN	<i>Nitin</i>	
65	JHA VARUN VIJAY		
66	JOSHI TANVI AJIT		
67	KAIMAL VISMAYA PEETHAMBARAN		
68	KAMBLE ATHARVA YESHVANT	<i>Yeshwant</i>	
69	KAPADIA MISHA BHAVIK		
70	KHANDELWAL SIDHANTH NIRAJ	<i>Sidhant</i>	
71	KHERALIYA NIHAL SHASHI		
72	KHOT VEDANT SHARAD		
73	MADANI TAUSIN YASIN		
74	MENDES DEANDRA ASHLEY		
75	MISHRA SAYYAM SURYAKANT	<i>Sayam</i>	
76	PANCHAL ARYAN JITENDRA		
77	PANCHMATIA DRITI KALPESH		
78	PATEKAR CAROL ANIL		



ATHARVA COLLEGE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

Recognized by Govt. of Maharashtra & Affiliated to Mumbai University
NAAC Accredited & MSBVE

CERTIFICATE

OF APPRECIATION

PROUDLY PRESENTED TO

Mr. Rohit Joshi

The Belgian Waffles Co.

For conducting a session on "Entrepreneurs Talk" -at Atharva College of Hotel Management &
Catering Technology, Mumbai on 10th January 2023.

ATHARVA
GROUP OF INSTITUTES

THE LEAGUE EXTRAORDINAIRE

January 10, 2023

DATE



PROF. (DR.) SAGAR H. MOHITE
PRINCIPAL



Ref No:-ACHMCT/T&P/22-23/412

Date: 10/01/2023

10th January, 2023
Mr. Vishwesh Nair,
General Manager of Strategy, Operations & Supply Chain,
Belgian Waffle Co.

Dear Mr Vishwesh,

Atharva College of Hotel Management & Catering Technology (ACHMCT) would like to thank you for being the guest lecturer for the seminar "Entrepreneurs Talks" at our campus. The seminar was quite impactful and we believe that the knowledge you have shared will help immensely in the development of the students. It will also translate into a better future for our students, assisting them to grow within the industry.

Please accept our sincere thanks for the excellent support you and your management provided in organizing the event. Your efforts contributed substantially with the quality of the knowledge and the effectiveness was enhanced by the professionalism displayed by you.

We look forward to our next interaction soon.

Warm regards



Training & Placement Department



Dr. Sagar H. Mohite
Principal
ACHMCT

Ref No:-ACHMCT/T&P/22-23/411

Date: 10/01/2023

10th January, 2023
Mr. Rohit Joshi,
Special Projects & Operation Lead,
Belgian Waffle Co.

Dear Mr Rohit,

Atharva College of Hotel Management & Catering Technology (ACHMCT) would like to thank you for being the guest lecturer for the seminar "Entrepreneurs Talks" at our campus. The seminar was quite impactful and we believe that the knowledge you have shared will help immensely in the development of the students. It will also translate into a better future for our students, assisting them to grow within the industry.

Please accept our sincere thanks for the excellent support you and your management provided in organizing the event. Your efforts contributed substantially with the quality of the knowledge and the effectiveness was enhanced by the professionalism displayed by you.

We look forward to our next interaction soon.

Warm regards

Training & Placement Department




Dr. Sagar H. Mohite
Principal
ACHMCT

ATHARVA COLLEGE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

Recognized by Govt. of Maharashtra & Affiliated to Mumbai University
NAAC Accredited & MSBVE

CERTIFICATE

OF APPRECIATION

PROUDLY PRESENTED TO

Mr. Vishwesh Nair

General Manager, The Belgian Waffles Co.

For conducting a session on "Entrepreneurs Talk" -at Atharva College of Hotel Management & Catering
Technology, Mumbai on 10th January 2023.

January 10, 2023

DATE




PROF. (DR.) SAGAR H. MOHITE
PRINCIPAL

ENTREPRENEURS TALKS

FOR THE STUDENTS OF TY-BSC (HS) &
BA CULINARY



MR. VISHWESH NAIR

GENERAL MANAGER,
THE BELGIAN WAFFLE CO.



MR. ROHIT JOSHI

SPECIAL PROJECTS & OPERATION LEAD



2:00 PM

10 JANUARY 2023

TIME

TUESDAY

VENUE

SEMINAR HALL PHASE-3

FUNCTION PROSPECTUS

Atharva College of Hotel Management and Catering Technology			
Name of the Guest	: Mr. Vishwesh Nair & Mr. Rohit Joshi	Day & Date	: 10 th January 2023
Name of company	: (The Belgian Waffle Co.)	Arrival Time	: 2:00 Hrs
Type of event	: Guest Lecture Entrepreneur's talks	No. of Pax	: 2 guest
Reporting Time	: 2:00 pm	Venue	: 4 th Floor Seminar hall, Phase- 3
Dress Code for staff	: Formals with tie- Male Saree/Formals- Female	Function Type	: Students Development Program
Instructions/Notes to Departments			
EVENT DETAILS		HOUSE KEEPING	
Entrepreneur's talks - Guest Lecture by Mr. Vishwesh Nair & Mr. Rohit Joshi on Entrepreneurship after the hospitality Studies Course		Ensure all the areas are neat and clean. - The cleanliness of the seminar hall to be checked. 1 Flower bouquets for guest.	
Visiting members-		RECEPTION/FRONT OFFICE	
Mr. Vishwesh Nair & Mr. Rohit Joshi - General Manager of Strategy, Operations & Supply Chain & special Projects & Operation Lead for their Brand Belgian Waffle Co.		- Reception AC to be put on by 12:00 hrs. (depending upon the weather)/inform security. - ATG to be done on arrival.	
FOOD & BEVERAGE SERVICE		IT DEPARTMENT	
- Welcome drink to be served on arrival in ozone. - Preparation of welcome drink. 2 to 3 students required for the service of the guest. (Post event hi- tea). - Mineral Water bottles and glasses to be placed in the Ozone & Seminar hall.		- Photography of the Event is to be done by the social media team. - A GPS Map photo of the Event is to be done by the social media team. - A welcome Screen to be on the background. - Soft music playing arrival - HDMI laptop connection	
FOOD PRODUCTION		MENU, Thursday, January 10, 2023	
- Preparation of Lunch -(Non-Vegetarian). - Hi-Tea - Assorted Cookies, Tea Cakes, Tea/ Coffee, Finger Sandwiches.		Lunch & High Tea Beverage: Tea/Coffee Hi - Tea /Snacks: Cookies, Tea Cake & Finger Sandwiches Lunch-Non- Vegetarian (3 Pax) (As decided by the kitchen team)	
BAKERY			
1 Goodies bag to be kept ready for Guest by 14:00 hrs.			

Thank you
Training and Placement Department

Approbated By
Prof. (Dr.) Sagar Mohite
(Principal)

**ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING
TECHNOLOGY**

TEACHING STAFF

SR.NO.	NAME	SIGN
	Mr Joseph Furtado (Vice- Principal)	
1	Ms. Anjana Sen	
2	Ms. Varsha Boricha	
3	Mr. Nitin Barbose	
4	Mr. Mohit Kakkad	
5	Mr. Wesley Fernandes	
6	Mr. Ranjan Koshav	
7	Ms. Dimpal Parmar	
8	Mr. Mandar Sane	
9	Mrs. Ulka Shah	
10	Mr. Bachhan Rawat	
11	Mr. Kiran Jadhav	
12	Mr. Aditya Nikam	
13	Mrs. Asmita Kanade	
14	Mr. Pratik Beloshe	
15	Mr. Prakash Jadhavar	
16	Mrs. Nisha Gupta	
17	Mr. Peter Fernandes	
18	Mr. Harry Bhatia	

NON-TEACHING STAFF

SR.NO.	NAME	SIGN
1	Mrs. Vaishali Patil	
2	Mr. Satish Koli	
3	Mrs. Rupali Morankar	
4	Ms. Anuja Morvekar	
5	Ms. Aasha Kharat	
6	Ms. Disha Koli	
7	Ms. Siddhika Vitmal	
8	Ms. Pooja Sarvaiya	
9	Ms. Vijayanti Parab	
10	Mr. Anand Singh	
11	Ms. Divya Kanse	
12	Ms. Deepali Kanojiya	
13	Ms. Nisha Jadhav	

Approbated By
Prof. (Dr.) Sagar Mohite
 (Principal)



ATHARVA
COLLEGE OF
HOTEL MANAGEMENT AND
CATERING TECHNOLOGY

ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-40294941/40294961, Tel Fax: +91-22-40294961

9th January 2023

Notice

Students of TY B.Sc. HS & BA CA academic year 2022-23 are hereby informed that Guest lecture on "Entrepreneurs Talks" career development session has been scheduled for 10th January 2023

Venue: Seminar Hall

Time: 2:00 pm

Students are requested to present at the venue at the given time

[Signature]
9/1/2023

Training & Placement

Coordinator

[Signature]
9/1/23

Approbated by

Prof. (Dr) Sagar H. Mohite

(Principal)



EVENT REPORT

TITLE : MR. VIJAY SHELAR GUEST LECTURE (ENTREPRENEURS TALK)	ACADEMIC YEAR: 2022 – 23
	DAY : TUESDAY
OBJECTIVE: - Students will be announced regarding the different aspects of the food & Beverage industry to excel in their career. - To enlighten the students about the various segments of the food and beverage industry to succeed in the industry. - At the end of the event students will be able to understand the hotel operations and also learn the theoretical & practical aspect of their learning course.	DATE : 17/01/2023
	TIME : 02:30 PM TO 3.30 PM.

VENUE : CRYSTAL BANQUETS

TYPE OF EVENT: SPECIALIZATION PROGRAM
PARTICIPANTS : Third Year B.Sc. H.S. & B.A Culinary (Attendance sheet is attached with the report)
OUTCOME OF THE EVENT: At the end of the session the students will be able to relate their studies with the hotel operations and will be able to understand the function of the hotel properly.
CONDUCTED BY :- MR. VIJAY SHELAR



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

**ACTIVITY: ENTREPRENEURS TALK BY VIJAY SHELAR – GEOMATRIX ICE
CREAM LLP
(90 DAYS PROGRAM)
Date: -17/01/2023**

Atharva College of Hotel Management and Catering Technology organized a "Entrepreneurs talk" Session for the students of Third Year B.Sc. H.S. & B.A Culinary batches of academic year 2022-23. The event was conducted as a part of the 90 days power packed program. Guest speaker Mr. Vijay Shelar from Geomatrix ice cream llp explained the students about the special program organized for especially for them and also made them understand the benefit of the Entrepreneurship

The event included the discussion of various aspects of the industry like career in hospitality industry, working in 5 hotel properties, about standalone restaurants, tourism industry, tourism and traveling etc. the guest also explained his venture about the Geomatrix ice creams. It will also translate into a better future for our students, assisting them to grow within the industry. students got to know a lot about the these segments of their career industry. Students participated in the session with great enthusiasm and learning interest. Session ended with fruitful knowledge of Hospitality Industry through This session.



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
 MANAGEMENT & CATERING TECHNOLOGY**
 Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
 40294941/40294961, Tel Fax: +91-22-40294961



Event Coordinator

Training & Placement Department



Prof. (Dr) Sagar H. Mohite

PRINCIPAL

NAME OF THE EVENT - VIZAY SHELAR Entrepreneur talk DATE 17.1.2023

ROLL NO.	STUDENT NAME	
36	PAL MANISH MANOJ	Manish
37	PANCHAL YASHVI SHAILESH	Yashvi
38	PARMAR HARSH YOGESH (LD STUDENT)	AB
39	PATEL MOHD ADIL AYYUB	AB
40	PAWAR KHUSHI DEEPAK	AB
41	PILLAY ANUSHKA SHIVSHANKAR	AB
42	PRAJAPATI YASH YOGESH	AB
44	RANA UMESH SATISH	Umesh
45	RODRIGUES CYRUS CHRISTOPHER	AB
46	SARVANKAR SAHIL SADASHIV	AB
47	SERRAO KAREN MACKENZIE	AB
48	SHAIKH ADNAN YUSUF	AB
49	SHAIKH MOHAMAD ADNAN ZAKIR HUSAN	AB
50	SHINGE SANKET KISHOR	AB
51	SHIVDAS PRIYA HANUMANT	Priya
52	SIDDHANTH SUSHIL	Sushil
53	SINGH ANUSHKA RAKESH	Anushka
55	SINGH JEENA MAHESH RAJESH	Jeena
57	TARE HARSHAD KANTILAL	Harshad
58	TONDSE SHWETA SUNNY	Shweta
60	VORA JASH SWETAL (LD STUDENT)	Jash
61	YADAV ATHARVA ARVIND	Arvind
62	YADAV AYUSH AMRITLAL	AB
64	KADAM SHRAVANI DEEPAK	Shravani
65	MALI VIGHNESH VAIBHAV	V.V. mali
66	ADIWALE TRUPTI GOPICHAND	Trupti
68	SINGHAL PALLAVI DINESH	AB
69	GUJAR NACHIKET SANJAY	N. Sanjay
70	KUDASKAR ARYAN PRASHANT	Aryan
71	CHETTY MELVIN AROKKIYASAMY	AB
72	MANDEKAR SIDDHESH BHARAT	AB
73	MEHTA MANTHAN RAKESH	AB

NAME OF THE EVENT - _____

DATE _____

ROLL NO.	STUDENT NAME	SIGNATURE
1	AJIT BALASUBRAMANIAN (LD STUDENT)	<i>[Signature]</i>
2	ANAND SURESH (LD STUDENT)	<i>[Signature]</i>
4	BHANDARI YASH DILIP	<i>AB</i>
5	BHOGLE TEJAS RAMESH	<i>AB</i>
6	CHAVAN JAY LALASAHEB	<i>[Signature]</i>
7	CHURI RAJIV RUPESH	<i>AB</i>
8	DANDKAR ICHHIT MAHENDRA	<i>[Signature]</i>
9	DEVALEKAR SANIKA KISHOR	<i>AB</i>
10	DHAMANKAR VEDANT SANDESH	<i>[Signature]</i>
11	DSOUZA ERIC URBAN	<i>[Signature]</i>
13	FERNANDES TRAVIS ANDREAS ANTHONY	<i>[Signature]</i>
14	FERREIRA PRINCE LEE PETER	<i>[Signature]</i>
15	GANDHI SIDDHARTH PARAG	<i>[Signature]</i>
16	GAUD NINAD PRADEEP KUMAR	<i>[Signature]</i>
17	GAVAS SAHIL RAJAN	<i>AB</i>
18	GHARAT AADARSH BALKRISHNA	<i>[Signature]</i>
19	GUPTA DARSHAN RAJU	<i>[Signature]</i>
20	HANDE AAYUSH SHANTARAM	<i>[Signature]</i>
21	JAISWAL SUNIL RAJU	<i>[Signature]</i>
22	JAMES CLARESA CHRISTOPHER	<i>[Signature]</i>
23	JOSHI MAITHILEE VIRENDRA	<i>[Signature]</i>
25	KADAM VEDIKA DEEPAK	<i>AB</i>
26	KHOBREKAR RAHUL RAJENDRA	<i>AB</i>
27	KOTIAN HARSHAL LEELADHAR	<i>AB</i>
28	KULKARNI BHARGAV SUHAS	<i>[Signature]</i>
29	KULKARNI NUPOOR MANISH	<i>[Signature]</i>
30	MADHAR VIRAJ AVINASH	<i>AB</i>
31	MAITY RIK SUPRADIP	<i>[Signature]</i>
32	MANE KAUSHAL DILIP	<i>AB</i>
34	NIRMAL KUNAL SURESHCHANDRA	<i>[Signature]</i>
35	PADMA VIGHNESH RAVI	<i>AB</i>



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
 MANAGEMENT & CATERING TECHNOLOGY**
 Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
 40294941/40294961, Tel Fax: +91-22-40294961

78	PATEKAR CAROL ANIL	SIGNATURE
54	BANGERA VIRAJ PRASANNA	P
55	BHAGWAT VEDANT AJAY	P
56	CHAVAN DEEPAK DATTATRAY	AB
57	CHINDALIYA NITEEN RAJENDRA	P
58	DAIYA SMIT BHAVESHBHAI	AP
59	DESAI PARAM DEVANG	
60	DESAI RIDDHI MILIND	
61	DESAI YASH KALPESH BHAI	
62	GAONKAR KRISH KESHAV	
63	GUPTA ANTARA JITENDRA	
64	HEDAU SANIYA NITIN	
65	JHA VARUN VIJAY	
66	JOSHI TANVI AJIT	
67	KAIMAL VISMAYA PEETHAMBARAN	
68	KAMBLE ATHARVA YESHVANT	
69	KAPADIA MISHA BHAVIK	
70	KHANDELWAL SIDHANTH NIRAJ	
71	KHERALIYA NIHAL SHASHI	
72	KHOT VEDANT SHARAD	
73	MADANI TAUSIN YASIN	
74	MENDES DEANDRA ASHLEY	
75	MISHRA SAYYAM SURYAKANT	
76	PANCHAL ARYAN JITENDRA	
77	PANCHMATIA DRITI KALPESH	
78	PATEKAR CAROL ANIL	

NAME OF THE EVENT - VIJAY SHEKHAR ENTREPRENEUR DATE 17-01-23

ROLL NO.	STUDENT NAME	
	- Off Day	
1	ALWAZ AHMED SHAMEEM AHMED	
2	ANSARI MOHD DANISH SHARFUDDIN	
3	BAGDI RAHUL AMARJEET	
4	BHANDARE KARAN RAJARAM	
5	CHAUDHARI SAMIKSHA RAJESH	
6	CHAUDHARY ASHOK HIRARAM	
7	CHIKANE PRASAD ROHIDAS	
8	DHEMBRE AJAY SANJAY	
9	FAROOQUI FAISAL IFTIKHAR AHMED	
10	GAIKAR ARJUN AMOL	
11	JADHAV POOJA MADHAV	
12	KANAUJIYA ARVIND RAMAJOR	
13	KHAN SHARUKH KALEEM	
14	MOURYA ANURADHA BECHAN	
15	PARULEKAR OMKAR MANISH	
16	PATEL DANISH SAEED	
17	RAUT PRATHAM SANTOSH	
18	SALVE MALHAAR MANESH	
19	SAWANT GAURAV PRAKASH	
20	SHAIKH ALLAUDDIN FAKRUDDIN	
21	THORAT RAJ RAMESH	
22	TIWARI AMIT VIRENDRA	

NAME OF THE EVENT - VIJAY SHEKHAR ENTREPRENEUR ^{TALKS} DATE 17.01.23

ROLL NO.	STUDENT NAME	SIGNATURE
	<u>GONE FOR INTERVIEW</u>	
1	ALMEIDA FAWAYNE GEPRGE	
2	ANSARI ATESHAM RIYAZUDDIN	
3	BIRAJDAR PADMINI VIKAS	
4	CHHATRE SHARMISHTHA VINOD	
5	JOIJODE KAVITA YASH	
6	MODSINGH SAYALI SANDESH	
7	PATIL VIPUL SUDAM	
8	PAWAR NATASHA KAILASH	
9	SANGALE NEHA GANESH	
10	SHAIKH NAAZNEEN MOHAMMED SHAKIR	
11	TARAL DIPALI NARENDRA	
12	THARWAL ISHA RAJESH	

१७३

ROLL NO.	STUDENT NAME	SIGNATURE
	<u>LEFT FOR THE DAY</u>	
1	DHAKRAO RAHUL SANJAY	
2	DMELLO CLYDON GEORGE	
3	KARLEKAR KUNAL DASHRATH	
4	MARCHANDE SUSHANT GAUTAM	
5	SHAIKH AFTAB ALAM VASIAHMAD	
6	SHAIKH TAIYAB NISAR	
7	YADAV PAYAL BASHIST	

NAME OF THE EVENT - VITAY SHELAR ENTREPRENEUR DATE 17.01.23

GR.NO	STUDENT NAME	SIGNATURE
9	DHAKAN SIVAM ATUL	AB
10	GOMES GABRIEL ANTHONY	AB
11	JADHAV PRADNYESH	AB
12	KARDAK SAMRUDHHI	AB
13	MUKADAM FOZIYA ABDUL	Sae
14	NAIK BHASKAR GOVIND	AB
15	PINTO DANIEL RONIE	AB
16	KHAN ABEER MOHAMMED SAIF	AB
17	SINGH SNEHA SANTOSH	AB
18	VAIDYA VEDANT MILIND	AB

NAME OF THE EVENT - VIZOY SHELAR ENTREPRENEUR TALKS DATE 17-01-23

ROLL NO.	STUDENT NAME	SIGNATURE
1	GAUTAM GANESH MUNNUSWAMY	Comp
2	JALERA MANTHAN ATULBHAI	Comp
3	KAMATH VINAYAK UMESH	Comp
4	KARANDE KIRAN ANKUSH	Comp
7	MHATRE SHIRIN RAJESH	Comp
8	POOJARI ISHAN JAGDISH	Comp
9	TAMORE KRUTIKA BHANUPRASAD	Comp

NAME OF THE EVENT - VIJAY SHELAR Entrepreneurship DATE 12/01/2023

GR.NO	STUDENT NAME	SIGNATURE
54	BANGERA VIRAJ PRASANNA	<i>Bangera</i>
55	BHAGWAT VEDANT AJAY	<i>Bhagwat</i>
56	CHAVAN DEEPAK DATTATRAY	<i>AB</i>
57	CHINDALIYA NITEEN RAJENDRA	<i>Niteen</i>
58	DAIYA SMIT BHAVESHBHAI	<i>AB</i>
59	DESAI PARAM DEVANG	<i>Param</i>
60	DESAI RIDDHI MILIND	<i>AB</i>
61	DESAI YASH KALPESH BHAI	<i>AB</i>
62	GAONKAR KRISH KESHAV	<i>Krish Gaonkar</i>
63	GUPTA ANTARA JITENDRA	<i>AB</i>
64	HEDAU SANIYA NITIN	<i>Saniya</i>
65	JHA VARUN VIJAY	<i>AB</i>
66	JOSHI TANVI AJIT	<i>AB</i>
67	KAIMAL VISMAYA PEETHAMBARAN	<i>AB</i>
68	KAMBLE ATHARVA YESHVANT	<i>Atharva</i>
69	KAPADIA MISHA BHAVIK	<i>AB</i>
70	KHANDELWAL SIDHANTH NIRAJ	<i>AB</i>
71	KHERALIYA NIHAL SHASHI	<i>Nikhil</i>
72	KHOT VEDANT SHARAD	<i>AB</i>
73	MADANI TAUSIN YASIN	<i>AB</i>
74	MENDES DEANDRA ASHLEY	<i>AB</i>
75	MISHRA SAYYAM SURYAKANT	<i>AB</i>
76	PANCHAL ARYAN JITENDRA	<i>Aryanchal</i>
77	PANCHMATIA DRITI KALPESH	<i>Panchmatia</i>



**ATHARVA COLLEGE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY**

ORGANIZES

ENTREPRENEURS TALK

**FOR THE STUDENTS OF TY-BSC (HS) &
BA CULINARY**



MR. VIJAY SHELAR

**FOUNDER,
GEOMATRIX ICE CREAMS LLP**



**2:00 PM
TIME**

**17 JANUARY 2023
TUESDAY**

VENUE

**4TH FLOOR
SEMINAR HALL,
PHASE-3**



**ADDRESS:- AET CAMPUS, Malad-Marve Road, Malad (W), Mumbai - 400095.
India, Tel: +91-22- 40294941/40294961, Email id- reception@atharvahmct.edu.in**



Scanned with OKEN Scanner

16th January 2023

Notice

Students of TY B.Sc. HS & BA CA academic year 2022-23 are hereby informed that Guest lecture on "Entrepreneurs Talks" career development session has been scheduled for **17th January 2023**

Venue: 4th Floor, Seminar Hall, Phase-3

Time: 2:00 pm

Students are requested to present at the venue at the given time

Training & Placement Department


Approbated by

Prof. (Dr) Sagar H. Mohite
(Principal)

FUNCTION PROSPECTUS

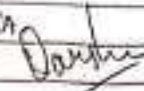
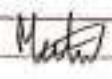
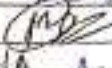
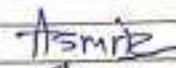
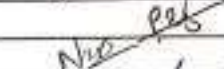
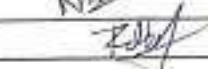
Atharva College of Hotel Management & Catering Technology

Name of the Guest : Mr. Vijay Shelar	Day & Date : 17 th January 2023
Name of company : GEOMATRIX ice creams llp	Arrival Time : 12:30 Hrs
Type of event : Guest Lecture Entrepreneurs Talk	No. of Pax : 1 Guest
Reporting Time : 02:00 pm	Venue : 4 th Floor Seminar hall
Dress Code for staff : Formals with tie- Male Saree/Formals- Female	Function Type : Students Development Program
Instructions/Notes to Departments	
EVENT DETAILS	HOUSE KEEPING
Entrepreneurs Talk by Mr. Vijay Shelar GEOMATRIX ice creams llp (Founder)	Ensure all the areas are neat and clean. - The cleanliness of the seminar hall to be checked. 1 Flower bouquets for guest. - Tie for Goodies.
Visiting members-	RECEPTION/FRONT OFFICE
Mr. Vijay Shelar GEOMATRIX ice creams llp (Founder)	- Reception AC to be put on by 12:00 hrs. (depending upon the weather)/Inform security. - Anushka & Shweta (3rd year) (dress code saree) will welcome the guest on gate no 1 and later will escort till ozone. - Welcome Speech by Tanvi and Vedant (1st year) will take care by Mrs. Nisha .
FOOD & BEVERAGE SERVICE	IT DEPARTMENT
- Welcome drink to be served on arrival in ozone. - Preparation of welcome drink. 2 to 3 students required for the service of the guest. (welcome drink - 12:30hrs, lunch - 13:00 hrs , post event hi- tea). - Mineral Water bottles and glasses to be placed in the Ozone & Seminar hall.	- Photography of the Event is to be done by the social media team. - GPS Map photos of the Event is to be done by the social media team. - Saraswati vandana post welcome speech . - A welcome Screen to be on the background. - Soft music playing arrival - HDMI laptop connection
FOOD PRODUCTION	MENU, Monday , October 17, 2022
- Preparation of Lunch - Non Vegetarian - Hi -Tea - Assorted Cookies , Tea Cakes , Tea/ Coffee , Finger Sandwiches.	Breakfast & Lunch Beverage: Welcome drink ,Tea/Coffee /Cookies Hi - Tea /Snacks: Cookies, Tea Cake & Finger Sandwiches Lunch- 4 pax
BAKERY	
1 Goodies bag to be kept ready for Guests by 13:00 hrs	

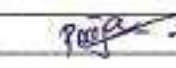
Thank you
Your Department

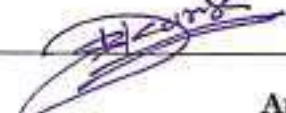

 Approved By
 Prof. (Dr.) Sagar Mohite
 (Principal)

**ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING
TECHNOLOGY**

TEACHING STAFF		
SR.NO.	NAME	SIGN
	Mr Joseph Furtado (Vice- Principal)	
1	Ms. Anjana Sen	
2	Ms. Varsha Boricha	NA
3	Mr. Nitin Barbose	
4	Mr. Mohit Kakkad	
5	Mr. Wesley Fernandes	
6	Mr. Ranjan Koshav	
7	Ms. Dimpal Parnar	
8	Mr. Mandar Sane	
9	Mrs. Ulka Shah	NA
10	Mr. Bachhan Rawat	
11	Mr. Kiran Jadhav	
12	Mr. Aditya Nikam	
13	Mrs. Asmita Kanade	
14	Mr. Pratik Beloshe	
15	Mr. Prakash Jadhavar	
16	Mrs. Nisha Gupta	
17	Mr. Peter Fernandes	
18	Mr. Harry Bhatia	

NON-TEACHING STAFF

SR.NO.	NAME	SIGN
1	Mrs. Vaishali Patil	
2	Mr. Satish Koli	
3	Mrs. Rupali Morankar	
4	Ms. Anuja Morvekar	
5	Ms. Aasha Kharat	
6	Ms. Disha Koli	
7	Ms. Siddhika Vitmal	
8	Ms. Pooja Sarvaiya	
9	Ms. Vijayanti Parab	
10	Mr. Anand Singh	
11	Mrs. Jyoti Gokhale	
12	Ms. Divya Kanse	


Approbated By
Prof. (Dr.) Sagar Mohite
 (Principal)

EVENT REPORT

Title: Everest Better Kitchen Culinary Challenge Season 4 Finale	Academic year: 2022 – 23
	Day : Saturday
Objective: To encourage student to explore Indian Cuisine and work as a team.	Date : 18/02/2023
	Time :10.00 am to 6 pm.

Venue : Sheila Raheja Institute of Hotel Management

Type of event : Cookery Competition

Theme of event : Indian Cuisine

Conducted by:- Better Kitchen

Broucher link :

<https://mail.google.com/mail/u/0?ui=2&ik=c3491dbaab&attid=0.2&permmsgid=msg-a:r3873792589562240300&th=184f15482cb6ba5e&view=att&disp=inline&realattid=f18mmjirm0>

Summary

A national level multiple round inter -college cooking competition named **Everest Better Kitchen Culinary Challenge Season 4** was organized by Better Kitchen between October, 2022 to 18 February, 2023. The details for each round is as follows:

Round 1	Intra college shortlisting. An intra-college competition was held to shortlist participants for the Mumbai league round. In total 4 teams comprising of 2 students each were finalized on the basis of the competition. Team 1: Priya Shivdas and Maithili Joshi Team 2: Shirin Mhatre and Krutika Tamore Team 3: Vinayak Kamath and Manthan Jalera Team 4: Karen Sarrao and Ayush Yadav
Round 2	Round two was held at School of Hospitality & Tourism Studies, DY Patil University on 17th January 2023. Participants had to prepare a 3 course menu comprising of a Starter, Main course and Dessert. Winners of this round were shortlisted for next round. Vinayak Kamath and Manthan Jalera were the second runners up and were shortlisted for round 3. https://mail.google.com/mail/u/0?ui=2&ik=c3491dba&attid=0.1&permmsgid=msg-f:1754095310087051771&th=1857cc6413ead9fb&view=att&disp=inline&realattid=f_lchlnmq1
Round 3	To be shortlisted for round 3 a video was to be prepared in which an innovative dish was created. Vinayak Kamath and Manthan Jalera videos were shortlisted and were selected for the grand finale scheduled on 18th February 2023 at Sheila Raheja Institute of Hotel Management. Round 3 was a multi round competition where the contestants took part in 4 competition. 1) Quiz 2) Mystery box 3) Replica challenge 4) Signature dish Manthan Jalera and Vinayak Kamath won special recognition award for their unique and innovative dishes. They were awarded with certificates and Medals.

Winners of round 1

(Intra collage level)



Photographs of the winning dishes round 1

Winners



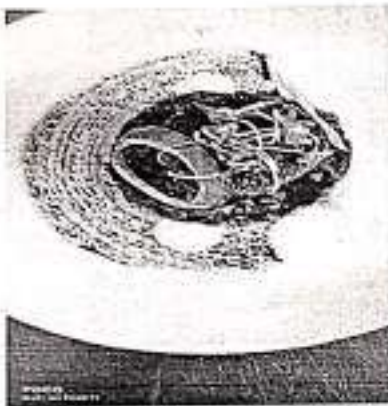
1st runners up



2nd runners up



Photographs of Round 2

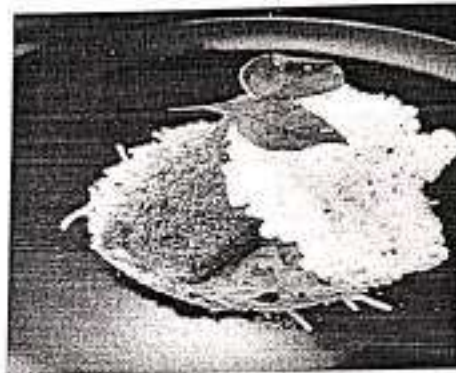


Video link :

<https://drive.google.com/file/d/1aR1fUgmnX27Dj7VLKCW7hWWL4laS5GYB/view?usp=drivesdk>



Photographs of Round 3



[Handwritten signature]



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumba400095. India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

6th January 2023

NOTICE

This is to inform that Ty.Bsc. (Food & beverage specialization) batch will be organizing formal seat down lunch for all the faculties on 11th January, 2023. So requesting all the faculties to be present at the venue at 1 pm sharp.

Venue: Mirage restaurant.

Agenda:

- 1) To make students understand about banquet formal seat down setup.
- 2) To familiarizes students with formal seat down service standards and SOP.

A handwritten signature in blue ink, appearing to be "Sagar H. Mohite".

Approbated by

Prof. (Dr.) Sagar H. Mohite



**ATHARVA EDUCATION TRUSTS'S
ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumba400095. India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

EVENT REPORT

TITLE : FORMAL BANQUET SEAT DOWN LUNCH	ACADEMIC YEAR: 2022 – 23
	DAY : WEDNESDAY
OBJECTIVE: The efficiency and Success of professional standard service greatly on the SOPS with Sequence of table service employed and how well all individuals follow those SOPs. A table d' hote menu with silver has been demonstrated by students	DATE : 11TH JANUARY, 23
	TIME :12.30 PM TO 2.30 PM.

VENUE : MIRAGE RESTAURANT

**TYPE OF EVENT: FORMAL SEAT DOWN LUNCH
(STUDENT DEVELOPMENT PROGRAMME)**

PARTICIPANTS : 19

OUTCOME OF THE EVENT:

- Students have learnt formal banquet seat down service
- Table d' hote table set-up
- Service protocols for formal seat down service in banquet

CONDUCTED BY :- MANDAR SANE



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

**ACTIVITY: BANQUET FORMAL SEAT DOWN SERVICE BY TY.BSC.
(FOOD & BEVERAGE SERVICE SPECIALIZATION)
ON 11TH January 2023**

Atharva College of Hotel Management & Catering Technology, Mumbai has organized a Banquet Formal Seat Down Lunch (Italian Cuisine) for the students of the TY.BSC (food & beverage service specialization) on 11th January, 2023 at Mirage Restaurant.

A formal sit-down service was opted for the event. A formal table d' hote set-up was planned with the team of 17 servers and 2 hostesses. Total 17 pax were catered on the theme lunch, Prof. Dr. Sagar H. Mohite, Principal, ACHMCT, Prof. J. Furtado, Vice Principal and Prof. Harry Bhatia were seated on head table along with other faculties seated on sides.

F & B Service students have followed professional F & B attire.

The décor and ambiance were planned with relevant to the Italian theme by Housekeeping team. Overall, it was a great learning experience for the students.

Following menu was planned for the event.

MENU

Arrostito Zuppa Di Peperoni E Pomodori

--X--X--X--

Carpaccio Di Barbabietola

--X--X--X--

Pollo Ripieno Di Spinaci E Funghi

Or

Involtini Di Zucchine Con Crema

--X--X--X--

Torta Mousse Al Triplo Cioccolato



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961



Prof. (Dr.) Sagar H. Mohite has expressed his views on the overall event and congratulated students for giving Banquet Formal Seat down Lunch experience.

Faculty In-charge

Prof. Mandar Sane

Assistant Professor

(Dept- Food & Beverage Service)



ATHARVA EDUCATIONAL TRUST'S
ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
(Recognized by Government of Maharashtra & Affiliated to University of Mumbai)
(Estd. 2007-2008)
ISO 9001:2015 ISO 22000:2018
NAAC Accredited

DEPARTMENT OF FILM AND TELEVISION

CULTURAL ACTIVITIES REPORT

A. Friendship Day (6th August 2022)

Atharva Institute of Film & TV (AIFT) celebrated “Friendship Day” on Saturday, 6th August, 2022 in the Exhibition Lab located on the 5th Floor (Phase 3) from 4 pm to 6 pm.

The atmosphere was full of fun & gaiety, with lots of games & competitions, along with singing & dancing.

Students were awarded spontaneous prizes for the same and everyone had a gala time. Around 40 students & staff members were present for the celebrations.

A handwritten signature in black ink, appearing to be 'Bn' or similar, written diagonally.



DEPARTMENT OF FILM AND TELEVISION

A handwritten signature in black ink, appearing to be 'Pr'.

DEPARTMENT OF FILM AND TELEVISION

ATHARVA EDUCATIONAL TRUST'S
ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
(Recognized by Government of Maharashtra & Affiliated to University of Mumbai)
(Estd. 2007-2008)
ISO 9001:2015 ISO 22000:2018
NAAC Accredited

AFT Department		
Sr. No	Name	Sign
1	SURASHI DATE	<i>[Signature]</i>
2	Samrat Sable	<i>[Signature]</i>
3	Santa Pata	<i>[Signature]</i>
4	Kashvi Khatke	<i>[Signature]</i>
5	Mahar Sankar	<i>[Signature]</i>
6	Surash Sable	<i>[Signature]</i>
7	Samrat Sable	<i>[Signature]</i>
8	Samrat Sable	<i>[Signature]</i>
9	Dhruv Khatke	<i>[Signature]</i>
10	Samrat Sable	<i>[Signature]</i>
11	Samrat Sable	<i>[Signature]</i>
12	Samrat Sable	<i>[Signature]</i>
13	Samrat Sable	<i>[Signature]</i>
14	Samrat Sable	<i>[Signature]</i>
15	Samrat Sable	<i>[Signature]</i>
16	Samrat Sable	<i>[Signature]</i>
17	Samrat Sable	<i>[Signature]</i>
18	Samrat Sable	<i>[Signature]</i>
19	Samrat Sable	<i>[Signature]</i>
20	Samrat Sable	<i>[Signature]</i>
21	Samrat Sable	<i>[Signature]</i>
22	Samrat Sable	<i>[Signature]</i>
23	Samrat Sable	<i>[Signature]</i>
24	Samrat Sable	<i>[Signature]</i>
25	Samrat Sable	<i>[Signature]</i>
26	Samrat Sable	<i>[Signature]</i>
27	Samrat Sable	<i>[Signature]</i>
28	Samrat Sable	<i>[Signature]</i>
29	Samrat Sable	<i>[Signature]</i>
30	Samrat Sable	<i>[Signature]</i>
31	Samrat Sable	<i>[Signature]</i>
32	Samrat Sable	<i>[Signature]</i>
33	Samrat Sable	<i>[Signature]</i>
34	Samrat Sable	<i>[Signature]</i>
35	Samrat Sable	<i>[Signature]</i>
36	Samrat Sable	<i>[Signature]</i>
37	Samrat Sable	<i>[Signature]</i>
38	Samrat Sable	<i>[Signature]</i>
39	Samrat Sable	<i>[Signature]</i>
40	Samrat Sable	<i>[Signature]</i>
41	Samrat Sable	<i>[Signature]</i>
42	Samrat Sable	<i>[Signature]</i>
43	Samrat Sable	<i>[Signature]</i>
44	Samrat Sable	<i>[Signature]</i>
45	Samrat Sable	<i>[Signature]</i>
46	Samrat Sable	<i>[Signature]</i>
47	Samrat Sable	<i>[Signature]</i>
48	Samrat Sable	<i>[Signature]</i>
49	Samrat Sable	<i>[Signature]</i>
50	Samrat Sable	<i>[Signature]</i>

ATHARVA EDUCATIONAL TRUST'S
ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
(Recognized by Government of Maharashtra & Affiliated to University of Mumbai)
(Estd. 2007-2008)
ISO 9001:2015 ISO 22000:2018
NAAC Accredited

AFT Department		
Sr. No	Name	Sign
1	Samrat Sable	<i>[Signature]</i>
2	Samrat Sable	<i>[Signature]</i>
3	Samrat Sable	<i>[Signature]</i>
4	Samrat Sable	<i>[Signature]</i>
5	Samrat Sable	<i>[Signature]</i>
6	Samrat Sable	<i>[Signature]</i>
7	Samrat Sable	<i>[Signature]</i>
8	Samrat Sable	<i>[Signature]</i>
9	Samrat Sable	<i>[Signature]</i>
10	Samrat Sable	<i>[Signature]</i>
11	Samrat Sable	<i>[Signature]</i>
12	Samrat Sable	<i>[Signature]</i>
13	Samrat Sable	<i>[Signature]</i>
14	Samrat Sable	<i>[Signature]</i>
15	Samrat Sable	<i>[Signature]</i>
16	Samrat Sable	<i>[Signature]</i>
17	Samrat Sable	<i>[Signature]</i>
18	Samrat Sable	<i>[Signature]</i>
19	Samrat Sable	<i>[Signature]</i>
20	Samrat Sable	<i>[Signature]</i>
21	Samrat Sable	<i>[Signature]</i>
22	Samrat Sable	<i>[Signature]</i>
23	Samrat Sable	<i>[Signature]</i>
24	Samrat Sable	<i>[Signature]</i>
25	Samrat Sable	<i>[Signature]</i>
26	Samrat Sable	<i>[Signature]</i>
27	Samrat Sable	<i>[Signature]</i>
28	Samrat Sable	<i>[Signature]</i>
29	Samrat Sable	<i>[Signature]</i>
30	Samrat Sable	<i>[Signature]</i>
31	Samrat Sable	<i>[Signature]</i>
32	Samrat Sable	<i>[Signature]</i>
33	Samrat Sable	<i>[Signature]</i>
34	Samrat Sable	<i>[Signature]</i>
35	Samrat Sable	<i>[Signature]</i>
36	Samrat Sable	<i>[Signature]</i>
37	Samrat Sable	<i>[Signature]</i>
38	Samrat Sable	<i>[Signature]</i>
39	Samrat Sable	<i>[Signature]</i>
40	Samrat Sable	<i>[Signature]</i>
41	Samrat Sable	<i>[Signature]</i>
42	Samrat Sable	<i>[Signature]</i>
43	Samrat Sable	<i>[Signature]</i>
44	Samrat Sable	<i>[Signature]</i>
45	Samrat Sable	<i>[Signature]</i>
46	Samrat Sable	<i>[Signature]</i>
47	Samrat Sable	<i>[Signature]</i>
48	Samrat Sable	<i>[Signature]</i>
49	Samrat Sable	<i>[Signature]</i>
50	Samrat Sable	<i>[Signature]</i>




ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

Affiliated to Mumbai University

Malad-Marve Road, Malad (W), Mumbai-400095. India, Tel: +91-22-40294941/40294961, Tel Fax: +91-22-40294961

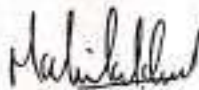
Date: 20/02/2023

Notice

Subject: Hi Tea Buffet Services

This is to inform all students of TyBA Culinary that a hi tea buffet service is scheduled on 22/02/23 at 3.30 pm at Crystal Banquets. All students are hereby informed to report in the Advance Training Kitchen on 22/02/23 at 9.00am. Attendance is mandatory.

For any queries please contact food production faculties.



Mohit Kakkad

Event coordinator



Prof. (Dr.) Sagar. H. Mohite

Principal ACHMCT



ATHARVA
COLLEGE OF
HOTEL MANAGEMENT AND
CATERING TECHNOLOGY

ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

Affiliated to Mumbai University

Malad-Marve Road, Malad (W), Mumbai-400095. India, Tel: +91-22-40294941/40294961, Tel Fax: +91-22-40294961

Date: 20/02/2023

Notice

Subject: Hi Tea Buffet Services

This is to inform all students of TyBA Culinary that a hi tea buffet service is scheduled on 22/02/23 at 3.30 pm at Crystal Banquets. All students are hereby informed to report in the Advance Training Kitchen on 22/02/23 at 9.00am. Attendance is mandatory.

For any queries please contact food production faculties.

Mohit Kakkad

Event coordinator



Prof. (Dr.) Sagar. H. Mohite

Principal ACHMCT



EVENT REPORT

TITLE: Hi Tea buffet service	ACADEMIC YEAR: 2022 – 23 BATCH : TY BA CULINARY
	DAY : WEDNESDAY
OBJECTIVE: An introductory class to make students aware of what hi-tea is and what is served during that meal period.	DATE : 22 nd January 2023
	TIME : 10.00 AM TO 1.00 PM Food Preparation 3:30 PM to 4:30 PM Buffet Service.

VENUE : Advance Training Kitchen & Crystal Banquets

TYPE OF EVENT : Buffet service during Hi tea

CUISINE : Western and Indian

CONDUCTED BY:- Chef Mohit Kakkad

PARTICIPANTS: 7 STUDENTS

OUTCOME OF THE EVENT:

The students got an understanding about what Hi-Tea is, its origins and the current trends. They prepared dishes associated with a classical Hi-tea and how to display them on a buffet.

Menu

Assorted sandwiches

Pesto grilled open face sandwiches
Roasted vegetable pinwheel sandwich
Cole slaw salad sandwich
Cucumber and cheese sandwich
Egg mayo sandwich
Chicken salad sandwich

Chaat counter

Cocktail samosa
Ragda pattice
Dhokla
Sev puri
Dahi wada

Assorted pastry and cookies

Chocolate cup cakes
Strawberry cup cake
Tea cakes
Butter cookies
Choco chip cookies

Tea and coffee

Masala tea
Coffee

Time line	• 9.00 am Students to report • 9.15 am briefing was conducted • 9.30 am Vinayak Kamath was selected as Executive Chef of the event • 9.40am Task were assigned to students to prepare the mise en place. • 10.30am Food preparation starts under the supervision of Chef Mohit Kakkad • 12.30 pm food preparation concludes and kitchen is made ready for final preparation. • 1.30pm prepared food is assembled in platters and sent to Crystal banquets to be laid on the buffet. • 3.30 pm Hi-tea service begins. • 4.30 pm event concludes.
Number of guest	All teaching and non-teaching staff members of ACHMCT.
	Prof. (Dr.) Sagar H. Mohite, Principal , (ACHMCT) concluded the event with words of encouragement and appreciation for the students along with some valuable inputs for future events.
Conclusion	Over all the entire event was a grand success and students gained invaluable experience which would help them develop their skills to be ready for the industry.



Notice



**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING
TECHNOLOGY**

Affiliated to Mumbai University.

Malad-Marve Road, Malad (W), Mumbai-400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

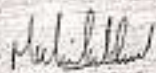
Date: 20/02/2023

Notice

Subject: Hi Tea Buffet Services

This is to inform all students of TyBA Culinary that a hi tea buffet service is scheduled on 22/02/23 at 3.30 pm at Crystal Banquets. All students are hereby informed to report in the Advance Training Kitchen on 22/02/23 at 9.00am. Attendance is mandatory.

For any queries please contact food production faculties


Mohit Kakkad

Event coordinator




Prof. (Dr.) Sagar H. Mohite
Principal ACHMCT

Photographs



DATE: 19/1/2023

NOTICE

This is to inform all students of **FY BACA/ FY BSC & CC F&B Service**

We have planned a Identify Service Equipment Competition is organized on the
24th

Of January 2023, Tuesday.

Kindly take a note of the following:

TIME	VENUE	EVENT	CONTACT PERSON
10:30am-12:30pm	Crystal Banquet	Identify Service Equipment Competition	Bachhan Rawat

All FY BACA/ FY BSC & CC F&B Service students have to report by 10 AM on 24th January 2023 with proper grooming standards & uniform should be immaculate.

Subject Teacher

Bachhan Rawat



Approbated by
Dr. Sagar Mohite
(Principal)



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095. India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

EVENT REPORT

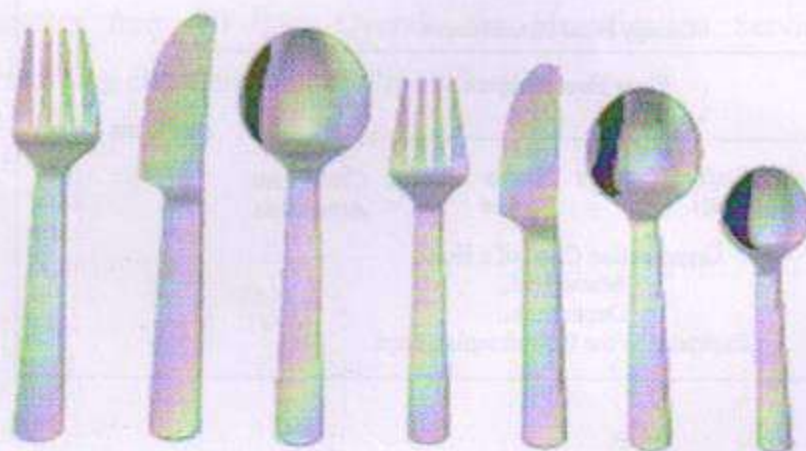
TITLE :	ACADEMIC YEAR: 2022 – 23
IDENTIFICATION SERVICE EQUIPEMNT COMPETITITON	DAY : TUESDAY
OBJECTIVE:	DATE : 24th JANUARY 23
1) To acquaint the students with the modern-day Silverware, Glassware, Chinaware 2) To bring out the knowledge among the students of the Food & Beverage Industries crockery, cutlery for the better table arrangements.	TIME :10.30 AM TO 12.30 PM.

VENUE : CRYSTAL BANQUET HALL

TYPE OF EVENT :
IDENTIFICATION SERVICE EQUIPEMNT COMPETITION (ENHANCE SKILL) (STUDENT DEVELOPMENT PROGRAMME)
PARTICIPANTS : 20
OUTCOME OF THE EVENT: Expending our knowledge and experience regarding of identification service equipment knowledge and table decoration in high standard style at the five star hotels and fine dining restaurants. Our minds by exploring more about sequence of sizes and style & uses of service equipment with a different approach, student enhanced there types of decorative table layout and style service skill and learn about how to spell the equipment which enhance their table presentation and create a harmonious atmosphere.
CONDUCTED BY :- BACHHAN RAWAT

**ACTIVITY: IDENTIFICATION SERVICE EQUIPEMNT COMPETITION
ON 24TH JANUARY, 2023**

SERVICE EQUIPEMENT IMAGES:





ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

**ACTIVITY: IDENTIFICATION SERVICE EQUIPEMNT COMPETITION
ON 24TH JANUARY, 2023**

Food & Beverage service department has organized an Equipment Identification Competition named "What's My Name" on 24th January 2023 for the students of Craft Course F & B & FY-BA- Culinary Arts and FY-BSc classes.

20 students have participated with great enthusiasm. Students were provided more than 50 various Food & Beverage Service equipment's (Silverware, Chinaware, Glassware)

Students were judged upon identification of the equipment's, its usage, Spelling-Pronunciation, size(/capacity) of the equipment and in given timeframe students were to identify the equipment's/ accessories.

The event was well coordinated by Prof. Bacchan Rawat & Prof. Mandar Sane with the help of volunteers from TY-BSc. Overall, the Identification Service Equipment Competition was a learning experience for all the students.

Subject Teacher

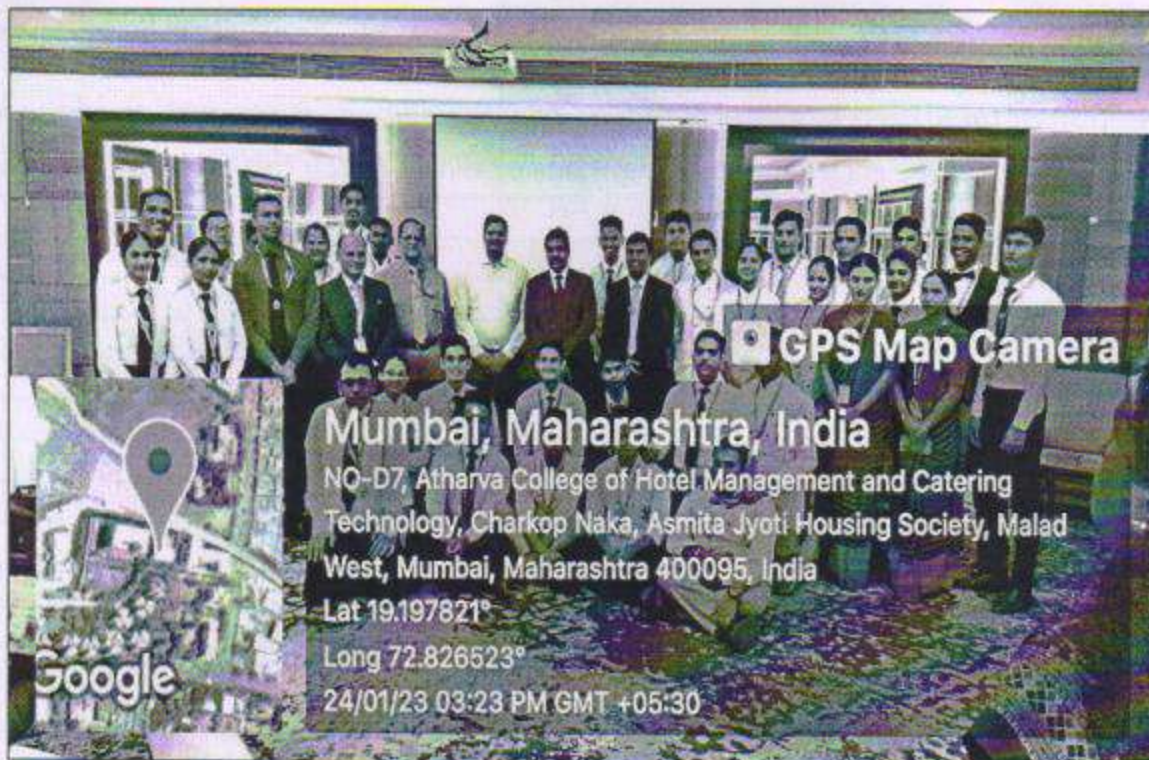
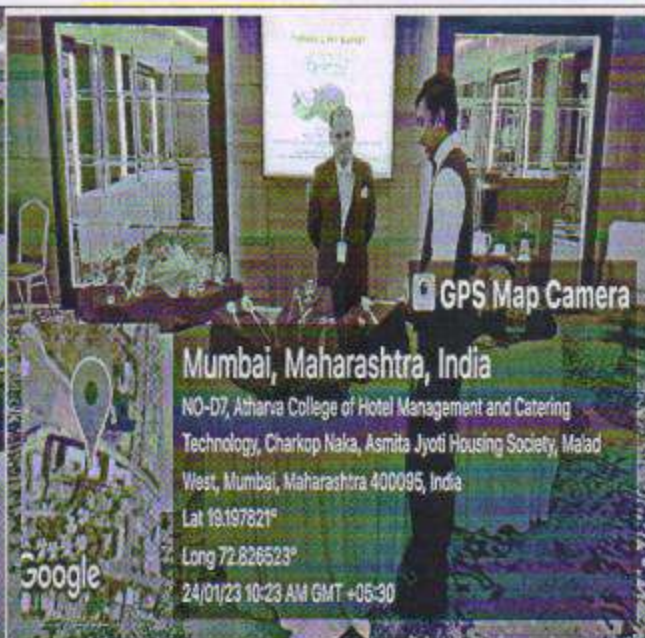
Prof. Bachhan Rawat

Assistant professor

[Handwritten signature]
25/1/23



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961



IDENTIFICATION SERVICE EQUIPMENT (F&B SERVICE)

SR NO.	NAME	DIVION	SIGN
1	Gabriel Gomes	BA-FY	Gomes
2	Apurva Nachankar	FY BSC-B	Apurva
3	Atharva Komble	FY BSC-A	Atharva
4	Vedant Bhagwat	FY BSC-A	Vedant
5	ADHAR PATEL	FY BSC-B	Adhar
6	Om Rame	"	Om
7	Clydon Dmello	CC F&B	Clydon
8	Akshay Khan	FYBA	Akshay
9	Vedant Vaidya	FYBA	Vedant
10	Sailee Patil	FY BSC B	Sailee
11	Tarab Shaikh	CC F&B	Tarab
12	Sushant Marchande	CC F&B	Sushant
13	Danisha Mendes	FY BSC-A	Danisha
14	Vismaya Kaimal	FY BSC-A	Vismaya
15	Kunal Kartekar	CC F&B	Kunal
16	Shivani Dhakani	FYBA	Shivani
17	Nehal Patel	FYBA	Nehal
18	Daniel Pinto	FYBA	Daniel
19	Aftab Alam Shaikh	CC F&B	Aftab
20	Suren Colaco	CC F&B	Suren

COMPETITION MARKS (F&B SERVICE) ON 24TH JAN 23[illegible]

ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

Malad-Marve Road, Malad (W), Mumbai 400095. India, Tel: +91-22-40294941/40294961, Tel Fax: +91-22-40294961

DATE: 11/12/2022

NOTICE

This is to inform all students of CC Food and Beverage Batch

We have planned a silver service that theme lunch (Indian cuisine) is organized
on the **16th December 2022, Friday.**

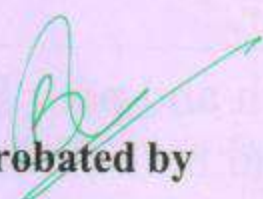
Kindly take a note of the following:

TIME	VENUE	EVENT	CONTACT PERSON
1:30 pm- 2:30 pm	Ozone Restaurant & Bar	Silver Service (Theme Lunch)	Bachhan Rawat

All CC Food and Beverage students have to report by 12 PM on 16th December 2022 with proper grooming standards & uniform should be immaculate.


Subject Teacher

Bachhan Rawat


Approbated by
Dr. Sagar Mohite
(Principal)



**ATHARVA EDUCATION TRUSTS'S
ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095. India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

EVENT REPORT

TITLE :	ACADEMIC YEAR: 2022 – 23
INDIAN CUISINE THEME LUNCH	DAY : FRIDAY
OBJECTIVE: It is elegant and adds up to the total ambiance of the restaurant. Silver service can provide a special touch. Guest satisfaction is very high in this form of service. The efficiency and Success of professional standard service greatly on the SOPS with Sequence of table service employed and how well all individuals follow those SOPs. A table d' hotel menu with silver has been demonstrated by Students.	DATE : 16TH DECEMBER 2022
	TIME : 1.30 PM TO 2.30 PM.

VENUE : OZONE RESTAURANT AND BAR

**TYPE OF EVENT: SILVER SERVICE
(STUDENT DEVELOPMENT PROGRAMME)**

PARTICIPANTS : 07

OUTCOME OF THE EVENT:

- Students have learnt the Table d' hote menu preparation in proper manner.
- Table d' hote table set-up & it's a very personal service that adds to the goodwill.
- Service protocols for table d' hote menu.

CONDUCTED BY :- BACHHAN RAWAT



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095. India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

**ACTIVITY: INDIAN THEME LUNCH OF TY-BA
ON 16th December 2022**

Atharva College of Hotel Management & Catering Technology, Mumbai has organized an Indian Theme Lunch for the students of the CC Food and Beverage service on 16th December 2022 at Ozone Restaurant & Bar.

A formal sit-down service was opted for the event. A formal table d' hote set-up was planned with the team of 4 servers, 2 Food Pick up and 1 host. Total 3 pax were catered on the theme lunch, Prof. Dr. Sagar H. Mohite Principal & Prof. J. Furtado, Vice Principal., ACHMCT was invited as guest of honor along with Dr. Pravin Namade (Director of AETCE).

F & B Service students have followed professional F & B attire.

The décor and ambiance were planned with relevant to the theme. Overall, it was a great learning experience for the students.

Following menu was planned for the event.

MENU

Guava Mary
Murgh Shorba
Veg Kurkure Kebab
Garden Green Salad
Murgh Kadai
Paner Labbdar
Steam Rice
Dal Lasooni
Chapati

Rice Payasam



**ATHARVA EDUCATION TRUSTS'S
ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-40294941/40294961, Tel Fax: +91-22-40294961

Prof. (Dr.) Sagar H. Mohite & Prof. (Dr.) Joseph Furtado has expressed his views on the overall event and congratulated students for giving traditional experience.



Faculty In-charge

Prof. Bachhan Rawat
Assistant Professor.

(Dept.-Food & Beverage Service)



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumba400095. India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

ATTENDANCE OF THE FOOD & BEVERAGE SERVICE STUDENTS

Date: - 16TH DEC, 2022

Sr. No.	Name of the student	Class	Sign
1	Clydon Dmello	CC-F&B	
2	Kunal Karlekar	CC-F&B	
3	Sushant Marchande	CC-F&B	
4	Payal Yadav	CC-F&B	
5	Rehan Khan	CC-F&B	
6	Taiyab Shaikh	CC-F&B	
7	Rahul Dhakrao	CC-F&B	



ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

Malad-Marve Road, Malad (W), Mumbai 400095. India, Tel:
+91-22-40294941/40294961, Tel Fax: +91-22-40294961

DATE: 28/10/2022

NOTICE

This is to inform all students of TY BACA

We have planned a theme lunch (Indian cuisine) is organized on the 3rd of
November 2022, Thursday

Kindly take a note of the following:

TIME	VENUE	EVENT	CONTACT PERSON
12:30 pm- 1:30 pm	Ozone Restaurant	Theme Lunch (Silver Service)	Bachhan Rawat

All TY BACA students have to report by 12 PM on 3rd November 2022 with proper grooming standards & uniform should be immaculate.


28/10/22
Subject Teacher

Assist. Prof. Bachhan Rawat




28/10/22
Approbated by

Prof. (Dr.) Sagar Mohite
(Principal)



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

EVENT REPORT

TITLE : INDIAN CUISINE THEME LUNCH	ACADEMIC YEAR: 2022 – 23
	DAY : THURSDAY
OBJECTIVE: The efficiency and Success of professional standard service greatly on the SOPs with Sequence of table service employed and how well all individuals follow those SOPs. A table d' hote menu with silver has been demonstrated by students	DATE : 3RD NOVEMBER, 22
	TIME : 12.30 PM TO 1.30 PM.

VENUE : OZONE RESTAURANT AND BAR

**TYPE OF EVENT: SILVER SERVICE
(STUDENT DEVELOPMENT PROGRAMME)**

PARTICIPANTS : 07

OUTCOME OF THE EVENT:

- Students have learnt the Table d' hote menu preparation
- Table d' hote table set-up
- Service protocols for table d' hote menu.

CONDUCTED BY :- BACHHAN RAWAT



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

**ACTIVITY: INDIAN THEME LUNCH OF TY-BA
ON 3RD November 2022**

Atharva College of Hotel Management & Catering Technology, Mumbai has organized an Indian Theme Lunch for the students of the TY- Bachelors of Arts on 3rd Nov. 2022 at Ozone Restaurant & Bar.

A formal sit-down service was opted for the event. A formal table d' hote set-up was planned with the team of 5 servers, 1 Aboyeur and 1 host. Total 2 pax were catered on the theme lunch, Prof. Dr. Sagar H. Mohite, Principal, ACHMCT was invited as guest of honor along with Prof. J. Furtado, Vice Principal.

F & B Service students have followed professional F & B attire.

The décor and ambiance were planned with relevant to the theme. Overall, it was a great learning experience for the students.

Following menu was planned for the event.

MENU

Masala Chaas
Dal Shorba
Aloo Corn Tikki
Garden Green Salad
Aloo Mutter
Vegetable Pualo
Pakoda Kadi
Chapati

Saviyan Kheer



**ATHARVA EDUCATION TRUSTS'S
ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

Prof. (Dr.) Sagar H. Mohite has expressed his views on the overall event. and congratulated students for giving traditional experience.



Faculty In-charge

Prof. Bachhan Rawat
Assistant Professor.

(Dept.-Food & Beverage Service)

[Handwritten signature]
15/11/22

[Handwritten signature]
05/11/22



ATHARVA EDUCATION TRUSTS'S
ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

ATTENDANCE OF THE FOOD & BEVERAGE SERVICE STUDENTS

Date: - 3rd Nov. 2022

Sr. No.	Name of the student	Class	Sign
1	Gautam Ganesh	TY- BA	<i>Gautam</i>
2	Jalera Manthan	TY- BA	<i>Jalera</i>
3	Kamath Vinayak	TY- BA	<i>Kamath</i>
4	Karande Kiran	TY- BA	<i>Karande</i>
5	Mhatre Shirin	TY- BA	<i>Mhatre</i>
6	Poojari Ishan	TY- BA	<i>Poojari</i>
7	Tamore Kruitika	TY- BA	<i>Tamore</i>

Subject Teacher

Asst. Prof. Dushyant Rawal

Approved by

Prof. (Dr) Sagar S. Wadga

(Principal)

DEPARTMENT OF FILM AND TELEVISION

CULTURAL ACTIVITIES REPORT

Induction Programme for First-Year Students (18th August 2022):

The Induction Program for First Year students of Bachelor of Arts (Multimedia & Mass Communication) (BAMMC) and Bachelor of Arts (Film, TV & New Media Production) (BAFTNMP) on Thursday, 18th August 2022 from 11 am to 1 pm in “Crystal Banquet” in HMCT Building (Phase 2). 35 staff members and students were present for the same. Students were shown AVs AIFT & AGI and were taken on a tour around the campus. Students also gave their self-introductions and this proved to be an ice-breaking exercise.



DEPARTMENT OF FILM AND TELEVISION



DEPARTMENT OF FILM AND TELEVISION

ATHARVA EDUCATIONAL TRUST'S ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (Recognized by Government of Maharashtra & Affiliated to University of Mumbai) (Estd. 2007-2008) ISO 9001:2015 ISO 22000:2018 NAAC Accredited		
AET Department		
No. No.	NAME	Page
1	Arjun Singh	Page
2	Arjun Singh	Page
3	Arjun Singh	Page
4	Arjun Singh	Page
5	Arjun Singh	Page
6	Arjun Singh	Page
7	Arjun Singh	Page
8	Arjun Singh	Page
9	Arjun Singh	Page
10	Arjun Singh	Page
11	Arjun Singh	Page
12	Arjun Singh	Page
13	Arjun Singh	Page
14	Arjun Singh	Page
15	Arjun Singh	Page
16	Arjun Singh	Page
17	Arjun Singh	Page
18	Arjun Singh	Page
19	Arjun Singh	Page
20	Arjun Singh	Page
21	Arjun Singh	Page
22	Arjun Singh	Page






ATHARVA EDUCATIONAL TRUST'S
ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
(Recognized by the Government of Maharashtra and Affiliated to the University of Mumbai)
(Estd. 2007-2008)
ISO 9001:2015 ISO 22000:2018
NAAC Accredited

DEPARTMENT OF FILM AND TELEVISION

INDUSTRIAL VISIT

Visit Radio City 91.1 on 17 Feb 2023

No. Of Students Present- 45

Venue- Phase III Seminar Hall

Non-Teaching member-
Khushboo Yadav

Student Volunteers-
Swapnil Purabia
Kunal Gaikwad
Aryan Thakur
Simran Gaikwad
Parth Avte
Khushi Singh

Faculty member Present-
Aditi Surve
Bhushan Tambe
Geeta Nair
Vinod Yadav
Saurabh Deshpande

A handwritten signature in black ink, appearing to be 'Bhushan'.





ATHARVA EDUCATIONAL TRUST'S
ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
(Recognized by the Government of Maharashtra and Affiliated to the University of Mumbai)
(Estd. 2007-2008)
ISO 9001:2015 ISO 22000:2018
NAAC Accredited

DEPARTMENT OF FILM AND TELEVISION

Students of Journalism, as well as Film and Television, were excited about a visit to Radio City 91.1 on 17 Feb 2023. Radio City 91.1 is one of the leading radio stations in India. Mr Kaushik, the Station Head, explained about radio frequency, the working of a radio station, and how different writing for radio is.

He also spoke about how important it is to know the preferences of audiences and how the entire process of scheduling various programs is done. From belting out Bollywood chartbusters from time to time to keeping the audience hooked by talking about issues related to the lives of listeners. Students tried their hand at radio jockeying and learned about how crucial it is to be updated with the latest happenings in and around.

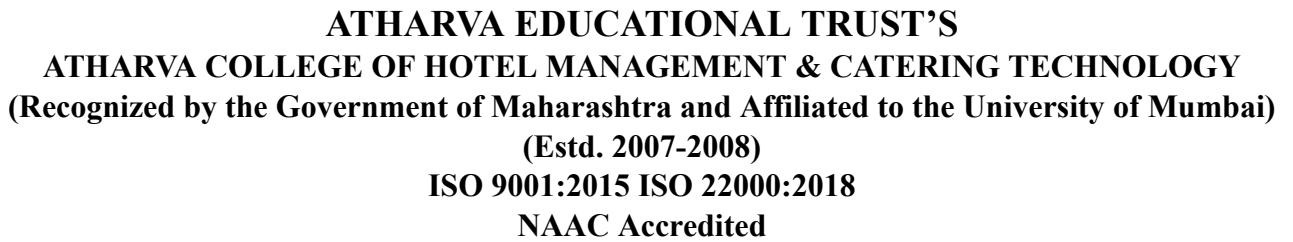
They also got to know how to interact with callers, why cultivating that unique style of speaking is required, what's voice modulation all about, the role of spontaneity and humor, and how adding in a touch of glam can help make one a better radio jockey.

A handwritten signature in black ink, appearing to be 'Dr.' followed by a stylized name.



DEPARTMENT OF FILM AND TELEVISION





Sl. No	ATF (Department)	Name	Signature
1	Hotel & Restaurant Management	...	...
2	Food & Beverage Service	...	...
3	Hotel & Restaurant Management	...	...
4	Hotel & Restaurant Management	...	...
5	Hotel & Restaurant Management	...	...
6	Hotel & Restaurant Management	...	...
7	Hotel & Restaurant Management	...	...
8	Hotel & Restaurant Management	...	...
9	Hotel & Restaurant Management	...	...
10	Hotel & Restaurant Management	...	...
11	Hotel & Restaurant Management	...	...
12	Hotel & Restaurant Management	...	...
13	Hotel & Restaurant Management	...	...
14	Hotel & Restaurant Management	...	...
15	Hotel & Restaurant Management	...	...
16	Hotel & Restaurant Management	...	...
17	Hotel & Restaurant Management	...	...
18	Hotel & Restaurant Management	...	...
19	Hotel & Restaurant Management	...	...
20	Hotel & Restaurant Management	...	...
21	Hotel & Restaurant Management	...	...
22	Hotel & Restaurant Management	...	...
23	Hotel & Restaurant Management	...	...



ATHARVA EDUCATIONAL TRUST'S
ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY

(Recognized by Government of Maharashtra & Affiliated to University of Mumbai- Estd. 2007-2008)

ISO 9001:2015 ISO 22000:2018

NAAC Accredited

Attendance sheet

Guest Speak:

Swarnal Kharbha	<i>[Signature]</i>
Shruti Malonde	<i>[Signature]</i>
Kishu Surwase	<i>[Signature]</i>
Kantay Mahaling	<i>[Signature]</i>
Yash Harrod	<i>[Signature]</i>
Parvati Thakur	<i>[Signature]</i>
Kamal Gaitwad	<i>[Signature]</i>
Pooja Anant	<i>[Signature]</i>
Shilpa Khan	<i>[Signature]</i>
Kishu Gaitwad	<i>[Signature]</i>
Rajesh Khare	<i>[Signature]</i>
Aditya Dubey	<i>[Signature]</i>
Sanku Joti	<i>[Signature]</i>
Pratik Kharasat	<i>[Signature]</i>
Asha Pathania	<i>[Signature]</i>
Rajeshwari Desai	<i>[Signature]</i>
Vishal Pooja Salunke	<i>[Signature]</i>



The stamp is circular with the text "ATHARVA College Of Hotel Management & Catering Technology" around the top and "ACHMCT MUMBAI" around the bottom. In the center is a logo with a book and the word "ATHARVA". A handwritten signature is written over the stamp.

10th October 2022

Notice

**To All B.Sc In Hospitality, BA in Culinary Arts CC COURSES
Students**

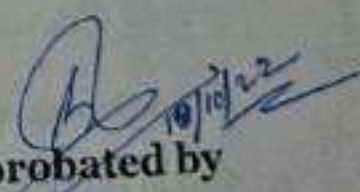
Students are hereby informed that we will be celebrating an
"International Bread Day on 15th Oct 2022 13:00hrs

Venue : Crystal Banquets

Instructions to be followed

➤ Note – Attendance is Mandatory.

Training & Placement Department


Approbated by
Dr Sagar Mohite
(Principal)



ACTIVITY: International Bread Day
ON 15th Oct 2022

International Bread Day has been celebrated on 15th October 2022 at Crystal Banquet ,Atharva college of Hotel Management & Catering technology.

Attended by 59 students FYBA, SYBA., TYBA, CC Cookery & CC bakery classes.

Following activity was planned for the day.

- 1] TYBA Culinary Art students prepared different types of international bread like White Bread, Baguette Bread, Baguette bread, Brioche Bread, Multigrain Bread, Sourdough Bread, Focaccia Bread, Ciabatta Bread, Pizza, Dinner rolls, Sandwich Bread.
- 2] SYBA Culinary Art students prepared dead dough monument of "PratapGarh"
- 3] FYBA Culinary Art students prepared dead dough sculpture with Halloween theme.
- 4] CC Bakery Students prepared dead dough elements of Indian national symbols.



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

- 5] There was a live counter of sandwiches with different fillings & different breads which was handled by SYBA Students.
- 6] There was also a setup for tea & coffee counter by which the F&B service was taken care by TYBA Culinary Arts students.
- 7] Dr. Nemade sir [Director] was invited as a guest to see the presentation of bread displayed which was done by all students.
- 8] All students was invited from FYBSC, SYBSC , TYBSC , CC Cookery& CC FNB to look around the hard work done by other students who participated in bread day.

Faculty In-charge

Chef Ulka Shah

Cultural Team



ATHARVA
COLLEGE OF
HOTEL MANAGEMENT AND
CATERING TECHNOLOGY

ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India. Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

No	Student Name	Year	Signature
	Saloni Sandesh Ghotat	B.A.CA 2 nd year	
	Niroushka D'souza	B.A.CA 2 nd Year	
	Ashyan Puri	BACA 2 nd year	
	Rochele Rebollo	BACA 2 nd year	
	Manav NAYAK	BACA 2 nd year	
	Manthan A. Souza	TYBA 3 rd year	
	Jirani A. Jirani	TYBA 3 rd year	
	Kuntika Tamare	T.Y.BA	
	Shirin Mhatre	T.Y.BA	
	Gautam munnusamy	T.Y.B.A	
	Vinayak kamath	TY.BA	
	Ishan	TYBA	

EVENT REPORT

TITLE : International Bread Day	ACADEMIC YEAR: 2022 - 23
	DAY : Saturday, 15th October 2022.
OBJECTIVE: The International Bread Day is celebrated on October 16, 2022	Time: 12.30 pm TO 4.30 pm.

VENUE : CRYSTAL BANQUETE
TYPE OF EVENT : International Bread Day
PARTICIPANTS : FYBA, SYBA, TYBA, CC BAKERY, CC COOKERY
TOTAL STUDENTS : 59 STUDENTS
OUTCOME OF THE EVENT: The International Bread Day is celebrated on October 16 of each year, with the aim of highlighting to one of the most traditional foods in the world. In addition, it also seeks to publicize its nutritional value, and the importance of it in the daily diet of people.
CONDUCTED BY :- CHEF ULKA SHAH





ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961



Thank You



ATHARVA EDUCATION TRUSTS'S
ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

EVENT REPORT

TITLE : Kikkoman Cooking Contest	ACADEMIC YEAR: 2022 – 23
	DAY : Tuesday
OBJECTIVE: To motivate the student to create innovative recipe .	DATE : 7 th February 2023
	TIME :10.00 AM TO 1.00 PM.

VENUE : IHM , Mumbai

TYPE OF EVENT : FOOD COMPETITION

THEME OF EVENT : 3 course menu using Kikkoman Soya Sauce

PARTICIPANTS : Ms. Rochelle Katrina Rebello
Mr. Aryan Puri

OUTCOME OF THE EVENT: It helped the students to improve culinary abilities, build confidence and self-disciplined.

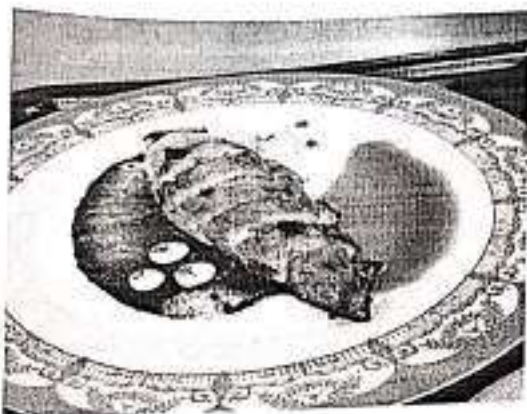
CONDUCTED BY :- Kikkoman Soya sauce at Ihm Mumbai



ACTIVITY: Inter college cooking competition

An inter college competition was held on 7th February, 2023 at IHM Mumbai where students of Atharva college of hotel management had participated. The theme of the contest was to create 3 course menu using Kikkoman soya sauce. It was a learning experience for students. Students received participation certificate and a hamper from Kikkoman.





[Handwritten signature]

DEPARTMENT OF FILM AND TELEVISION

Marathi Rajbhasha Diwas Celebration Report

Venue- Phase III Lobby

Non-Teaching member-

Khushboo Yadav
Rashi Desai
Ashwini Pendekar

Student Volunteers-

Swapnil Purabia
Kshiti Suvarna
Kunal Gaikwad
Aryan Thakur
Simran Gaikwad
Parth Avte
Khushi Singh
Asra Fatima

Faculty Members Present-

Aditi Surve
Bhushan Tambe
Geeta Nair
Vinod Yadav



The seal is circular with the text "Atharva College of Hotel Management & Catering Technology" around the perimeter. In the center, it says "ATHARVA" above "ACHMCT" and "MUMBAI".

DEPARTMENT OF FILM AND TELEVISION

The Marathi Rajbhasha Diwas celebrations on 27 Feb, 2023 were a roaring success. Celebrated commemorate the birth anniversary of the famous Marathi poet, Kusumagraj, a whole lot of performances were lined up by students of Atharva Institute of Film and Television at Phase III lobby. The objective was to emphasize the culture of Maharashtra and to spread the importance of the Marathi language.

Dressed in traditional finery, men were elegant in a dhoti and a Gandhi topi while women looked gorgeous clad in nauvari sarees. The Popular Marathi actor, Sham Mashalkar graced the occasion as the Chief guest. He spoke of the importance of such celebrations and the need to inculcate the same in the younger generation. From skits to traditional dance forms, lavnis, and a quiz-the event was enjoyed by all.



DEPARTMENT OF FILM AND TELEVISION



ATHARVA EDUCATIONAL TRUST'S
ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
(Recognized by Government of Maharashtra & Affiliated to University of Mumbai)
(Estd. 2007-2008)
ISO 9001:2015 ISO 22000:2018
NAAC Accredited

DEPARTMENT OF FILM AND TELEVISION

ATHARVA EDUCATIONAL TRUST'S ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (Recognized by Government of Maharashtra & Affiliated to University of Mumbai) (Estd. 2007-2008) ISO 9001:2015 ISO 22000:2018 NAAC Accredited		
AFT Department		
Sl. No	Name	Signature
1	Arushi Patel	
2	Arushi Patel	
3	Arushi Patel	
4	Arushi Patel	
5	Rashmi Rane	
6	Arushi Patel	
7	Arushi Patel	
8	Arushi Patel	
9	Arushi Patel	
10	Arushi Patel	
11	Arushi Patel	
12	Arushi Patel	
13	Arushi Patel	
14	Arushi Patel	
15	Arushi Patel	
16	Arushi Patel	
17	Arushi Patel	
18	Arushi Patel	
19	Arushi Patel	
20	Arushi Patel	

ATHARVA EDUCATIONAL TRUST'S ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (Recognized by Government of Maharashtra & Affiliated to University of Mumbai) (Estd. 2007-2008) ISO 9001:2015 ISO 22000:2018 NAAC Accredited		
AFT Department		
Sl. No	Name	Signature
1	Rashmi Rane	
2	Rashmi Rane	
3	Rashmi Rane	
4	Rashmi Rane	
5	Rashmi Rane	
6	Rashmi Rane	
7	Rashmi Rane	
8	Rashmi Rane	
9	Rashmi Rane	
10	Rashmi Rane	
11	Rashmi Rane	
12	Rashmi Rane	
13	Rashmi Rane	
14	Rashmi Rane	
15	Rashmi Rane	
16	Rashmi Rane	
17	Rashmi Rane	
18	Rashmi Rane	
19	Rashmi Rane	
20	Rashmi Rane	




ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

Malad-Marve Road, Malad (W), Mumbai 400095. India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

DATE: 17/03/2023

NOTICE

This is to inform all students and faculty members of Atharva College of Hotel Management & Catering Technology that there will be "My Table My Rule" (Table Set up with Attire Competition) which will be held on 21st March 2023.

Venue: Mirage restaurant.

Time: 11am to 3pm

Date: 21st March 2023


Approbated by

(Prof) Dr . Sagar H Mohite

(Principal)



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

EVENT REPORT

TITLE : MY TABLE MY RULES-TABLE SET UP WITH ATTIRE COMPETITION.	ACADEMIC YEAR: 2022 – 23
	DAY : TUESDAY
OBJECTIVE: To understand student's knowledge on various table setups with décor and menu.	DATE : 21ST MARCH, 23
	TIME : 11:00 AM TO 3:00 PM.

VENUE : MIRAGE RESTAURANT, PHASE-2, 3RD FLOOR.

**TYPE OF EVENT: MY TABLE MY RULES-TABLE SET UP WITH ATTIRE
COMPETITION.**

PARTICIPANTS : 34

OUTCOME OF THE EVENT:

- Students have learnt various theme based table setups.
- Students learnt the harmony of table setup, attire and menu based on the given theme.

CONDUCTED BY :-Bachan Sir, Mandar Sir



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095. India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

ACTIVITY: MY TABLE MY RULES-TABLE SET UP WITH ATTIRE COMPETITION.

ON : 21ST MARCH, 23

Atharva College of Hotel Management & Catering Technology, Mumbai has organized "MY TABLE MY RULES-Table setup with attire competition" on 21st March 2023 at MIRAGE RESTAURANT, Phase-2, 3rd Floor.

Students were provided with restaurant tables for the set up. There were total 9 groups participated in the competition. Each group had 3-5 participants.

Each group was given 1 hour to set the table as per various themes, then attire based on the theme and a 3-5 course Table d'Hote menu based again on the theme.

Students created various out of the box themes like Harry potter, Christmas, Valentines, Arab, Rajasthani and Japanese themes.

The competition was judged on various criteria like table set up, attire, menu knowledge.

The competition was judged by Mr. Richard Nunes-Head Operation in Banquet Sales at Taj GVK and Mr. Ashok Sharma Banquet Manager at Holiday Inn.

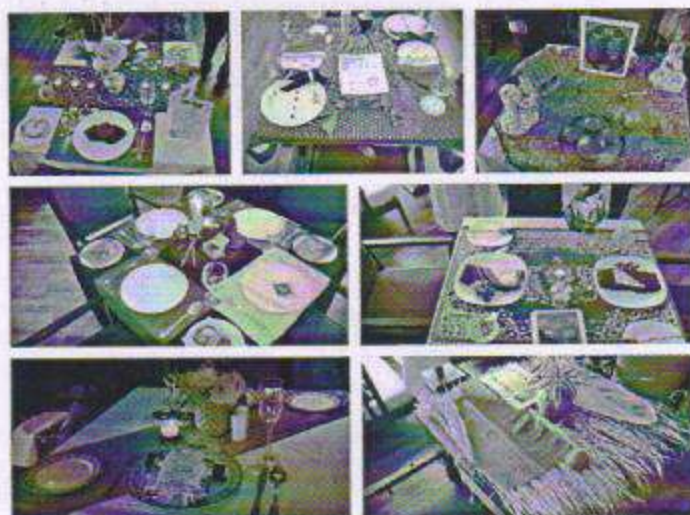
Based on the judgement given my guest first prize was won by Harry potter group, second by Arab theme group and third by Japanese theme group.

Overall, it was a great learning experience for the students.

Prof. (Dr.) Sagar H. Mohite has expressed his views on the overall event. and congratulated all the students. Session ended with vote of the thanks from Prof. Bacchan Rawat.



**ATHARVA EDUCATION TRUSTS'S
ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961



Faculty In-charge

Prof. Mandar Sane
Assistant Professor.

(Dept.-Food & Beverage Service)

DATE: 04/1/2023

NOTICE

This is to inform all students of **FY BACA & CC F&B Service**

We have planned a Napkin Folding Competition is organized on the 10th

Of January 2023, Tuesday.

Kindly take a note of the following:

TIME	VENUE	EVENT	CONTACT PERSON
10:30am-12:30pm	Crystal Banquet	Napkin Folding Competition	Bachhan Rawat

All FY BACA & CC F&B Service students have to report by 10 AM on 10th January 2023 with proper grooming standards & uniform should be immaculate.

Subject Teacher


Bachhan Rawat


Approbated by

**Dr. Sagar Mohite
(Principal)**



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

EVENT REPORT

TITLE : NAPKIN FOLDING COMPETITION	ACADEMIC YEAR: 2022 – 23
	DAY : TUESDAY
OBJECTIVE: The efficiency and Success of professional standard of creating a beautiful Napkin folds to enhance table presentation and create a harmonious atmosphere service. The correct style and size of napkin fold and the right color in respect of the restaurant décor. It can be done as art or as a hobby.	DATE : 10TH JANUARY 23
	TIME : 10.30 AM TO 12.30 PM.

VENUE : CRYSTAL BANQUET HALL

TYPE OF EVENT : NAPKIN FOLDING COMPETITION (ENHANCE SKILL)
(STUDENT DEVELOPMENT PROGRAMME)

PARTICIPANTS : 15

OUTCOME OF THE EVENT: Expanding our Style of Napkin folding knowledge and table decoration in fancy style at the restaurants. Our minds by exploring more about sequence of sizes and style of napkin folding with a different approach, student enhanced there types of decorative folding style service skill and learn about napkin folding which enhance their table presentation and create a harmonious atmosphere.

CONDUCTED BY :- BACHHAN RAWAT



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

**ACTIVITY: NAPKIN FOLDING COMPETITION
ON 10TH JANUARY, 2023**

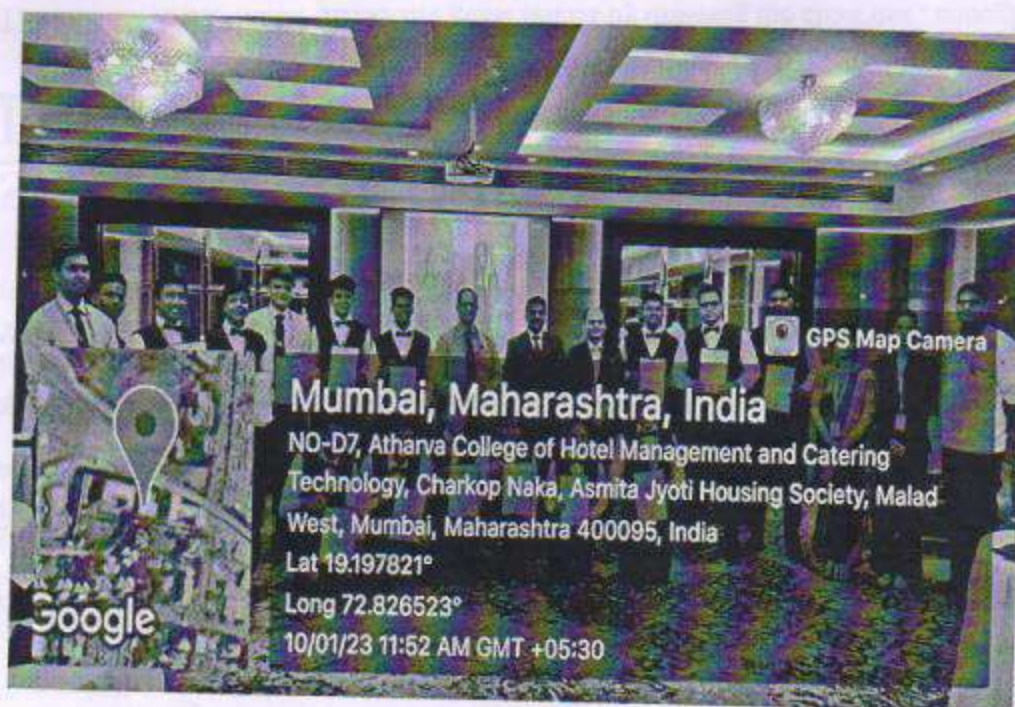
NAKIN FOLDING NAMES:

BOOK FOLDING
CANDAL FOLDING
CROWN FOLDING
PYRAMID FOLDING
HEART SHAPE FOLDING
LOTUS FOLDING
ROSE FOLDING
CHRISTMAS TREE FODLING
BISHOPS HAT FOLDING
PIN WHEEL FOLDING
TAJ MAHAL FOLDING
ENVELOPE FOLDING
DOUBLE CANDLE FODLING
MODIFIED BOOK FOLDING
MONKEY CAP FOLDING



**ATHARVA EDUCATION TRUSTS'S
ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**

Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel: +91-22-40294941/40294961, Tel Fax: +91-22-40294961



ZEOPENCE OF SERVICE



ATHARVA EDUCATION TRUSTS'S
**ATHARVA COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY**
Malad-Marve Road, Malad (W), Mumba400095. India, Tel: +91-22-
40294941/40294961, Tel Fax: +91-22-40294961

All students participated in the Napkin folding competition from CC F&B and FYBACA class. Students have basic knowledge with Napkin folding size and style at the all food and beverage outlets.

Students have done beautiful creation napkin folds at the Crystal Banquet. student enhanced there types of decorative folding style service skill and learn about napkin folding which enhance their table presentation and create a harmonious atmosphere.

Overall, the Napkin folding competition was a learning experience for all the students.

Subject Teacher

Bachhan Rawat

Assistant professor

Bachhan Rawat
10/1/23

[Signature]

NAPKIN FOLDING COMPETITION

SR NO.	NAME	DIVISION	ROLLNO	SIGN	REMARK
1	Kunal D. Karkar	CC F&B	3		
2	Swen Colato	CC F&B	9		
3	Aftab Alam Shaikh	CC F&B	5		
4	Iqbal Shaikh	CC F&B	6		
5	Clydon Omello	CC F&B	2		
6	Sushant Marchant	CC F&B	4		
7	Pragati Pinto	FYBA	6		
8	Nehal Patel	FYBA	9		
9	Gabriel Gomes	FYBA	2		
10	Pradyesh Jadhav	FYBA	3		
11	Bhaskar Nark	FYBA	5		
12	Vedant Vaidya	FYBA	08		
13	Shivam Dhakari	FYBA	01		
14	Fozia Mukadam	FYBA	04		
15	Payal Yadav	CC F&B	07		

Handwritten signature
10/11/23

National Cancer Awareness Day Report

07/11/2022

On 7th November 2022, as a part of National Cancer awareness day, Atharva College of Hotel Management conducted a program to spread the awareness on cancer and its preventions.

Cancer is a second-leading cause of death across the world and 70% of cancer deaths occur in low-to-middle income countries.

The main objective was to create awareness among the students and staff. The programme commenced with an Introduction by the student representative Ms.Sannidhi Shetty, followed by documentaries on awareness of cancer and its prevention.

The vote of thanks was given by Cultural team head Mrs.Ulka Shah .

The documentary educated the students on the risk of consumption of tobacco and how it sabotages human life. The videos provided awareness among students and early symptoms how to diagnose it.

The duration of the programme was 01 hour (10:30 am to 11:30 am) and 42 students, 17 teaching and non-teaching staff attended the programme. Principal Dr.Sagar Mohite, students, teaching and non-teaching staff took a pledge on No Tobacco-Choose life not tobacco, on the online government site (pledge.mygo.in) and were issued a E Government certificate. The programme was coordinated by Ms Ulka Shah, Ms.Pooja Sarvaiya, Mr.Anand Singh and Mr.Wesley Fernandes.

EVENT REPORT

TITLE : NATIONAL CANCER AWARENESS DAY 07th November 2022	ACADEMIC YEAR: 2022 – 23
	DAY : MONDAY
OBJECTIVE: The main objective is to create an awareness about the disease i.e. cancer and to minimize the social stigma connected with it.	DATE : 07/11/2022
	TIME : 10.30 AM TO 11.30 AM.

VENUE : AC 2 class room - Phase 3

TYPE OF EVENT : CULTURAL EVENT/Awareness programme

PARTICIPANTS : Teaching & Non-teaching Faculty -17 & Students -42

OUTCOME OF THE EVENT: The Cancer Awareness event educated everyone about the ill effects and harm it can cause to yourself and others. It encouraged them to participate in bringing a change. The event commenced with an introduction on cancer awareness and documentaries followed by a Pledge.

CONDUCTED BY :- CULTURAL TEAM (Mrs. Ulka Shah, Ms. Pooja Sarvaiya, Mr. Wesley Fernandes & Mr. Anand Singh)



NATIONAL CANCER AWARENESS DAY



Pledge Taking Ceremony



*For All the Students Of
ACHMCT*

*This National Cancer Awareness Day, let's
spread awareness, inspire change and reduce
the global impact of cancer to create a
healthier world free of cancer.*

ATHARVA COLLEGE OF HOTEL MANAGEMENT AND
CATERING TECHNOLOGY

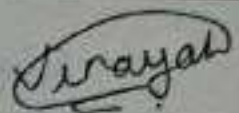
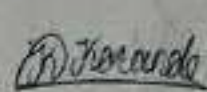
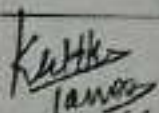
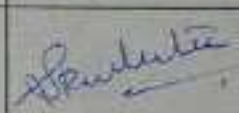
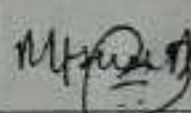
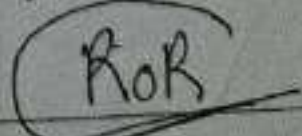
NOV 7, 2022 | 10:30 AM | AC-2 CLASSROOM

Malad - Marve Rd, Charkop Naka, Near Asmita Jyoti Housing
Society, Malad West, Mumbai, Maharashtra 400095
022 4029 4941/61
www.atharvahmct.edu.in



Thank You

ATTENDANCE SHEET

No	Student Name	Year	Signature
	Vinayak	TYBA	
	Kiran Kharade	TYBA	
	Krutika Tamare	TYBA	
	Shirin Mhatre	TYBA	
	Gokul menhasang	TYBA	
	Manthan A Jaisra	TYBA	
	Ishan	TYBA	
	Niroushka D'souza	SYBA	
	Aryan Puri	SYBA	
	Rochelle	SYBA	
	Saloni	SYBA	
	Manav	SYBA	

ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

Malad-Marve Road, Malad (W), Mumbai 400095, India, Tel:
+91-22-40294941/40294961, Tel Fax: +91-22-40294961

11th October 2022

Notice

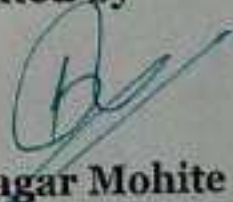
This is to inform that a workshop is organised on "**Indian Sweets**"
by **Chef Raju Maharaj (JW Marriott)** on **13th October 2022** at
10:00hrs in Bakery for **BA in Culinary Arts**,
C.C.Bakery/Cookery Students.

Instructions to be followed

- All are required to report 10mins prior
- Note – Attendance is Mandatory.

Bakery Department

Approbated by



Dr. Sagar Mohite
(Principal)



*** GROUP PHOTO WITH ALL PARTICIPANTS AND ORGANIZING
COMMITTEE.**



ACTIVITY: Indian Sweets Workshop

ON 13th Oct 2022

Indian Sweet Workshop has been celebrated on 13th October 2022 at Atharva college of Hotel Management & Catering technology.

Following activity were planned for the workshop.

Instruction for Students	1. Students should assemble at bakery @10am 2. Workshop will start @10.30am 3. Students should be well groomed. 4. Students should carry note pad & pen
Sweets prepared	The following Indian sweets are planned to be prepare for the workshop 1. KajuKatli 2. Mohanthal 3. Jalebi 4. Boondi 5. MotichoorLadoo 6. Coconut Barfi

The workshop was successfully organized on 13th October 2022 in the bakery.

The Indian sweet workshop attended by 59 students of FYBA, SyBA, TyBA, CC Cookery & CC bakery classes.

Chef Raju Maharaja from JW Marriott Mumbai Juhu invited as resource person for the workshop. Chef Raju is in charge of Indian sweets at JW Marriott Mumbai Juhu.

The following Indian sweets are planned to be prepared for the workshop by Chef Raju Maharaja

Kaju Katli

Mohanthal

Jalebi

Boondi

Motichoor Ladoo

Coconut Barfi

Students have been briefed about mise en place, which is required for sweets making. The authentic & traditional silver & Gold work demo given by Chef Raju Maharaj.

Students were participated in all the sweet variety. Overall it was a great experience for all students to learn first hand knowledge of authentic & popular Indian sweets by Chef Raju Maharaj.

Students have gained the knowledge from the workshop.

Chef taught them about delicacy of Indian sweets. With live demonstration of Indian sweets.

ATHARVA COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

Affiliated to Mumbai University

Malad-Marve Road, Malad (W), Mumbai- 400095. India,
Tel: +91-22-40294941/40294961, Tel Fax: +91-22-40294961

7th November 2022

NOTICE

All the students of BSc, BA 1st, 2nd, 3rd year and CC courses are hereby informed that the College will be organizing a session on National Education Day on

7th November 2022 at 10:30 am in Crystal banquet.

Students are requested to be present as they will be educated on financial literacy.

Approved by

Prof.(Dr.) Sagar H Mohite

Principal



PRINCIPAL
ATHARVA COLLEGE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY
MUMBAI-95