



Sheila Raheja
Institute of
Hotel Management

Affiliated to the University of Mumbai

SRIHM/IQAC/2022-23/04

15th March 2023

NOTICE

SUB : Internal Quality Assurance Cell (IQAC) MEETING

The fourth meeting of the Internal Quality Assurance Cell (IQAC) of the college for the Academic Year 2022- 23 will be held on Friday 31st March 2023 at 4.30 pm in the Hibiscus Training Restaurant to conduct the following business.

AGENDA

1. To read and confirm the Minutes of the last College Internal Quality Assurance Cell (IQAC) meeting held on Tuesday, 10th January 2023.
2. To discuss the feedback of the T.Y.B.Sc.(Hospitality Studies) Event – Mayanagri (Safar Bombay se Mumbai Tak)
3. To apprise the Members about the Examination Results of TYBACA Semester V
4. To apprise the Members about the Theory and Practical Examinations of Semester II, IV and VI
5. To apprise the members about the admission process for the upcoming Academic Year 2023-24.
6. To apprise the members about the Status of Placement for the Academic Year 2022-23.
7. To apprise the members about the progress of NAAC Accreditation work.
8. To apprise the members about the infrastructure upgradation.
9. Any other matter with permission of the chair.


Mr. Conrad D'souza
Chairperson





**MINUTES OF THE MEETING OF THE INTERNAL QUALITY ASSURANCE CELL
(IQAC)**

The fourth meeting of the Internal Quality Assurance Cell (IQAC) of the college for the Academic Year 2022-23 was held on Friday 31st March 2023 at 4.30 pm in the Hibiscus Training Restaurant to conduct the following business.

The following Members were present: -

1. Mr. Arvind Tiwari
2. Mr. Mandar Parab
3. Mr. Conrad D'souza
4. Mrs. Suchismita Roy
5. Mr. Selvyn Rodrigues
6. Mr. Stany Lopes
7. Mr. Nixon Dmello
8. Ms. Reshma Nagarkar
9. Mr. Ashish Mane
10. Ms. Deepali Darekar
11. Mr. Sameer Sud
12. Chef Paul Noronha
13. Mr. Shivank Rai
14. Mr. Aaditya Yadav
15. Mr. Joshua Leny

The quorum for the meeting was present.

The meeting commenced with Chairperson Conrad D'souza welcoming the members and requesting Ms. Suchismita Roy Indra to proceed with the meeting.

Agenda Point No.1

To read and confirm the Minutes of the last College Internal Quality Assurance Cell (IQAC) meeting held on Tuesday, 10th January 2023.

The IQAC Coordinator read the minutes of the last IQAC meeting held on Tuesday, 10th January 2023. The members found them in accordance with the last minutes of the meeting.

The minutes of the last IQAC meeting were confirmed and approved.

Resolution No. 1 : "Be it and it is hereby RESOLVED THAT the minutes of IQAC meeting held on Tuesday, 10th January 2023 are confirmed and approved unanimously by all members." The Chairperson and IQAC coordinator signed the minutes.





Agenda Point No.2

To discuss the feedback of the T.Y.B.Sc.(Hospitality Studies) Event – Mayanagri (Safar Bombay se Mumbai Tak)

The Chairperson Mr. Conrad D'Souza, apprised the Members about the feedback of the T.Y.B.Sc.H.S. Event - Mayanagri As a component of the third-year curriculum of Semester VI for the program Event Planning, Marketing and Management for the program B.Sc. in (Hospitality Studies where the students are guided throughout the semester to plan an event by taking into consideration the planning, marketing and management aspects. The students were guided to plan the concept and theme for an event, the concept and theme were finalized by students presenting various themes for the teachers, A concept of international street food was finalized with a unanimous agreement of students and teachers. A voting system was adopted to form the hierarchy headed by General Manager, Assistant General Manager, Media and Marketing, Accounts and Finance, Food Production, Bakery and Confectionery, Food and Beverage, Logistics Front office, Housekeeping (Décor, Security and Safety) and Cultural. A team was created with all the mentioned headings to plan and execute the event. The planning stage reached to a level of naming the concept and theme as MAYANAGRI (Safar Bombay se Mumbai tak) 'Mayanagri' - Safar Bombay se Mumbai Tak was the Theme Dinner organized by the students of T.Y. B.Sc. H.S. on 25th February 2023. Our trustees, guests from the Hospitality Industry and the world of Academia also attended the event. Parents of the students were also invited.

A total number of 117 students were divided into various departments - Food Production, Bakery, Front Office, Decor, Food and Beverage, Logistics, Culturals, Sales, Media and Marketing and Accounts. Mayanagri which means 'City of Dreams' was a name considered to represent Mumbai for our theme dinner. The students came up with the theme idea of showcasing the transition of Bombay to Mumbai as well as the amalgamation of cultures that make Mumbai what it truly is.

The Front Office team prepared an invite hamper consisting of four different jars with Khari, bhel, sauf and Goda Masala. They made a candle which looked like chai, one chai candle, a lantern fairy light to represent the *Mawa cake dabba wala ke peti* and the blue fillers to represent the sea of Mumbai. The evening took off with the spectacular cultural program starting with a skit followed by dancing and singing which symbolised the era of Bombay and its journey to Mumbai.

There was a wide array of food and drinks which were delectable and tickled the tastebuds of the guests. Starting with vegetarian and non-vegetarian appetisers, soups, different types of breads, rice preparations and gravies. The live counters or the action stations as they were called were Chowpatty and Mohammed Ali Road Junction which had a mix of chaats and a variety of kebabs. There was a variety of desserts which had bakes as well as Indian sweets with a live counter for *malpua rabdi* and *jalebi*. Among the wide range of beverages, 'Nautanki' was the hot seller of the night which was a blend of fresh coconut water, lime juice and tender coconut '*malai*'. There were billboards representing the different facets of the city and everything that was endearing about it. The showstopper was a 360 degree camera in the pre function area (PFA) which was the surprise fun element where everyone got an opportunity to pose on, *a la* Bollywood style! Overall the guests had a wonderful time and ended with a





vote of thanks given by Ms. Chantel Chaves and Mr. Shivank Rai who were the General Manager and the Assistant General Manager of the event respectively.

The Members made a note of the same.

Agenda Point No.3

To apprise the Members about the Examination Results of TYBACA Semester V

The Chairperson Mr. Conrad D'Souza, apprised the Members about the Examination Results of TYBACA Semester V

THIRD YEAR B.A. CULINARY ART SEM V RESULT STATISTIC AY 2022-23			
TOTAL STUDENT		60	
TOTAL STUDENT APPEARED		59	
ABSENT		1	
PASS		49	
FAIL		10	
ATKT		10	
O GRADE		2	
A+		22	
A		14	
B+		10	
D		1	
RANKER	NAME OF THE STUDENT	GRADE	MARKS
1	CHANDARKOR MRUDULA VIVEK UMA	O	857
2	KACHANE ANUSHA VIJAY MADHURI	O	850
3	MERCHANT MD UBAID IMTIAZ TARANNUM	A+	853
Sr No.	NAME OF THE STUDENT	Failed in Subjects	
1	ANCHAN RITIKA PRADIP	Advanced Food Production (External)	
		Food Legislation (External)	
		Strategic Management (External)	
2	BODDULA SHUBHAM SHRINIWAS	Strategic Management (External)	





		Security & Safety in Catering Establishment (External)
		Hospitality Services Marketing (External)
		Strategic Management (External)
		Security & Safety in Catering Establishment (Internal)
		Hospitality Services Marketing (External / Internal)
		Advanced Food Production (Practical)
		Advanced Culinary Arts- Indian (Practical)
		Advanced Pastry Arts (Practical)
		Food Legislation (Practical)
		Organizational Development & Behavior (Practical)
3	DANDEKAR SIDDHESH PRAVIN	
4	DANTAS MARK PETER	Strategic Management (External)
		Security & Safety in Catering Establishment (External)
5	FRANCIS KEVIN DONALD	Hospitality Services Marketing (External)
		Strategic Management (External)
6	GHAG VANSH RAJENDRA	Security & Safety in Catering Establishment (External)
		Strategic Management (External)
7	LAVANDE NUPUR NITIN	Hospitality Services Marketing (External)
8	MAKWANA DHURU JANAK	Strategic Management (External)
9	SHINGTE TEJAS RAHENDRA	Security & Safety in Catering Establishment (External)
10	SONALKAR SHANTANU SHEKHAR	Strategic Management (External)

The Members made a note of the same and Remedial classes were proposed for the failed students so to improve and pass in the ATKT Examinations.





Agenda Point No.4

To apprise the Members about the Theory and Practical Examinations of Semester II, IV and VI

The Chairperson Mr. Conrad D'Souza, apprised the Members about the Examination Timetable for the Theory and Practical Examinations of Semester II, IV and VI.

SEMESTER	TYPE	DATES
TYBSC SEM VI	THEORY	27th April 2023-9th May 2023
TYBSC SEM VI	PRACTICAL	10th April 2023-17th April 2023
SYBSC SEM IV	THEORY	10th April 2023-19th April 2023
SYBSC SEM IV	PRACTICAL	24th April 2023-27th April 2023
SYBSC SEM IV	(TRAINING)	21st April 2023
FYBSC SEM II	THEORY	10th April 2023-19th April 2023
FYBSC SEM II	PRACTICAL	24th April -27th April 2023
TYBACA SEM VI	THEORY	11th May 2023-20th May 2023
TYBACA SEM VI	PRACTICAL	27th April 2023-4th May 2023
SYBACA SEM IV	THEORY	10th April 2023-17th April 2023
SYBACA SEM IV	PRACTICAL	19th April 2023-26th April 2023
FYBACA SEM VI	THEORY	10th April 2023-17th April 2023
FYBACA SEM VI	PRACTICAL	19th April 2023-26th April 2023
FYBSC SEM I	THEORY/PRACTICAL	10th May 2023-18th May 2023
FYBSC SEM II	THEORY/PRACTICAL	11th May 2023-18th May 2023
SYBSC SEM III	THEORY/PRACTICAL	12th May 2023-18th May 2023
SYBSC SEM IV	THEORY/PRACTICAL	13th May 2023-18th May 2023

The Members made a note of the same.

Agenda Point No.5

To apprise the members about the admission process for the upcoming Academic Year 2023-24.

The Principal Mr. Conrad D'Souza, apprised the Members about the Admission Process 2023-24. He also informed them regarding the Digital Marketing of the Admission Process.

The Members made a note of the same.





Agenda Point No.6

To apprise the members about the Status of Placement for the Academic Year 2022-23.

The Principal Mr. Conrad D'Souza, apprised the Members about the Status of Placement for the Academic Year 2022-23.

PLACEMENT STATUS OF FINAL YEAR STUDENTS 2022 - 2023			
Programme	Number of Students Opted to be placed.	Students Opted out from Placement interview	TOTAL number of Students
B.Sc. (Hospitality Studies)	83	37	120
B.A. Culinary Arts	39	21	60
	122	58	180
PROPERTY WISE PLACEMENT STATUS 2022 - 2023			
No	Name of The Organization	Position	Name of Student
1	The Oberoi	OCLD - Kitchen Management Program	Ubaid Merchant
2	Indian Hotels Co. Ltd	HDP - Food Production (Final results awaited)	Harshal Karkhanis
3	Indian Hotels Co. Ltd	HDP - Food Production (Final results awaited)	Ubaid Merchant
4	Indian Hotels Co. Ltd	HOMT - Food & Beverage service	Sakshi Desai
5	Indian Hotels Co. Ltd	HOMT - Front Office	Sanyukta Takwale
6	Indian Hotels Co. Ltd	HOMT - Food Production	Prachi Gada
7	Indian Hotels Co. Ltd	HOMT - Food Production	Shivani Singh
8	Taj Lands End	HOMT - Culinary	Mithil Veling
9	Taj Lands End	HOMT - Culinary	Zaayish Bharucha
10	Taj Lands End	Sales Development program	Viraj Pandya
11	Taj Lands End	Sales Development program	Siya Modi
12	The Park	KMT	Harshal Karkhanis



13	The Park	KMT	Zayish Barucha
14	The Park	KMT	Shivani Singh
15	Fern Hotels & Resorts	Food & Beverage sc - NNLP program	Shivank Rai
16	Fern Hotels & Resorts	Food & Beverage sc - NNLP program	Soham jadhav
17	Mahindra Hotels & Resorts Pvt. Ltd	CMET - Front Office	Kshitij Shetye
18	Mahindra Hotels & Resorts Pvt. Ltd	CMET - Front Office	Komal Sharma
19	Mahindra Hotels & Resorts Pvt. Ltd	CMET - Food & Beverage service	Shivank Rai
20	Mahindra Hotels & Resorts Pvt. Ltd	CMET - Food & Beverage service	Soham Jadhav
21	Mahindra Hotels & Resorts Pvt. Ltd	CMET - Food & Beverage service	Anoushka Vengurlekar
22	Mahindra Hotels & Resorts Pvt. Ltd	CMET - Food Production	Saundarya Salvi
23	Mahindra Hotels & Resorts Pvt. Ltd	CMET - Food Production	Mithil Veling
24	Mahindra Hotels & Resorts Pvt. Ltd	CMET - Food Production	Atharva parkar
25	Aditya Birla New Age - Club Jolie	Aster Management Trainee - F & B sc	Celestina Pawar
26	Aditya Birla New Age - Club Jolie	Aster Management Trainee - Food Production	Purva Turaskar
27	Aditya Birla New Age - Club Jolie	Aster Management Trainee - Food Production	Naayab Menon
28	Aditya Birla New Age - Club Jolie	Aster Management Trainee - Food Production	Pawan Giri
29	SILA	Management Trainee	Viraj Pandya
30	SILA	Management Trainee	Shitij Shetye
31	Orchid Hotel	Eklavya MT program - Food & Beverage	Sonal Ghosh
32	Orchid Hotel	Eklavya MT program - Food & Beverage	Prathamesh Gadhve
33	Orchid Hotel	Eklavya MT program - Food & Beverage	Kapil Chotalia
34	Orchid Hotel	Eklavya MT program - Front Office	Kshitik Shetye
35	Orchid Hotel	Eklavya MT program - Housekeeping	Yash Sakpal





36	Jubilant Foodworks (Dominos)	Associate Manager	Ritika Anchan
37	Massive Restaurants	F & B service - Mgmt trainee	Sahil Naik
38	Massive Restaurants	F & B service - Mgmt trainee	Nayab Menon
39	Massive Restaurants	Food Production - Mgmt trainee	Ritisha Naik
40	Massive Restaurants	Food Production - Mgmt trainee	Aashutosh Schewale
41	Radisson Mumbai Goregaon	MT - Sales Department	Viraj Pandya
42	The Oberoi	OCER - Food & Beverage Associate	Sakshi Desai
43	The Oberoi	OCER - Food & Beverage Associate	Celestina Pawar
44	The Oberoi	OCER - Food & Beverage Associate	Christi Dlima
45	The Oberoi	OCER - Kitchen associate	Prachi Gada
46	The Oberoi	OCER - Kitchen associate	Aayush More
47	The Oberoi	OCER - Kitchen associate	Aaditya Yadav
48	The Oberoi	OCER - Guest service Management	Ruan Dsouza
49	The Oberoi	OCER - Kitchen associate	Vibha Kotak
50	The Oberoi	OCER - Guest service Management	Sanyukta Takwale
51	The Oberoi	OCER - Guest service Management	Sharmin Damani
52	The Oberoi	OCER - Guest service Management	Gati Rewale
53	The Oberoi	OCER - Guest service Management	Sailee Chintankar
54	The Oberoi	OCER - Kitchen associate	Shivani singh
55	The Oberoi	OCER - Sales Associate	Siya Modi
56	The Oberoi	Housekeeping	Yash sakpal
57	The Oberoi	Front Office Associate	Ishika Karia
58	The Oberoi	Front Office Associate	Renika Rebello
59	St. Regis	Front Office Associate	Sharmin Damani
60	St. Regis	Front Office Associate	Aryan Shetye
61	St. Regis	Food & Beverages Services Associate	Sanyukta Takwale



62	St. Regis	Food & Beverages Services Associate	Shivank Rai
63	St. Regis	Food & Beverages Services Associate	Aditya Parkhe
64	St. Regis	Food & Beverages Services Associate	Trevor Dsouza
65	St. Regis	Food & Beverages Services Associate	Gayatri Vaidya
66	Westin Goreagaon	Front Office Associate	Aaryan Tibrewala
67	Westin Goreagaon	Housekeeping Associate	Aaditya Vishwakarma
68	Westin Goreagaon	Food & Beverages Services Associate	Prathamesh Gadhve
69	Westin Goreagaon	Food & Beverages Services Associate	Chirayu Vijay Padlekar
70	Trident BKC	Food & Beverages Services Associate	Shivank Rai
71	Trident BKC	Food & Beverages Services Associate	Aaditya Nar
72	Trident BKC	Food & Beverages Services Associate	Jagruti Gorathe
73	Trident BKC	GSA - Front Office	Komal Sharma
74	Trident BKC	GSA - Front Office	Sakshi Dalvi
75	Jio World Centre	Guest Services	Vispy Daroga
76	Jio World Centre	Food & Beverages Services	Aman Sarsar
77	Jio World Centre	Food & Beverages Services	Chirayu Padlekar
78	Jio World Centre	Food Production associate	Ubaid Merchant
79	Hotel Sahara Star	Sales Associate	Viraj Pandya
80	Hotel Sahara Star	Sales Associate	Dharma Karia
81	Hotel Sahara Star	Sales Associate	Siya Modi
82	Hotel Sahara Star	Housekeeping	Yash Sakhpal
83	Hotel Sahara Star	Food & Beverage associate	Jagruti Gorathe
84	Hotel Sahara Star	Food & Beverage associate	Sonali Dilip Joshi
85	Hotel Sahara Star	Food & Beverage associate	Anoushka Vengurlekar
86	Hotel Sahara Star	Food & Beverage associate	Aaditya Nar
87	Hotel Sahara Star	Food & Beverage associate	Nikhil Kharatmol

