

ATTENDANCE SHEET OF INTERNAL QUALITY ASSURANCE CELL (IQAC) MEETING HELD ON 12th MARCH 2024

Sr. No.	Name	Capacity in which representing the committee	Signature
1	Mr. Arvind Tiwari	Nominee of the society	A6009
2	Mr. Mandar Parab	Representative of the Management	Pant.
3	Mr.Conrad D'souza	Chairperson	KNOW
4	Ms. Suchismita Roy	IQAC Coordinator	Suchismol Ray.
5	Mr.Ashish Mane	Teacher	Arz
6	Mr. Selvyn Rodrigues	Teacher	of solutions
7	Mr.Nixon Dmello	Teacher	Andle
8	Mr.Stany Lopes	Teacher	SP-
9	Ms.Reshma Nagarkar	Teacher	Sangarbar
10	Ms.Deepali Darekar	Member (Non-Teaching Staff)	Depal
11	Mr. Sameer Sud	Employer (Stakeholder)	Am
12	Chef Paul Naronha	Employer (Stakeholder)	Wænhe
13	Ms. Tanushka Acharekar	Student Nominee	Mcharekar
14	Mr.Soham Nagwekar	Student Nominee	Jagul -
15	Mr.Joshua Leny	Alumni	July 1



SRIHM/IQAC/2023-24/03

23rd February, 2024

NOTICE

SUB: INTERNAL QUALITY ASSURANCE COMMITTEE (IQAC) MEETING

The Third Meeting of the Internal Quality Assurance Committee (IQAC) will be held on Tuesday,12th March 2024 at 4.00 pm at the 5th floor Gulomohar Training Restaurant - Sheila Raheja Institute of Hotel Management-Raheja Education Complex, Bandra, (East) to conduct the following business.

AGENDA

- 1. To read and confirm the Minutes of the Internal Quality Assurance Committee (IQAC) meeting held on Monday, 4th December2023.
- 2. To apprise the Members regarding Examination results of Semester I and III.
- 3. To apprise the Members about appointment by University of Mumbai of Mr. Conrad Dsouza as Member of the Adhoc Board of Studies for Hospitality Studies for a term of three years.
- 4. To apprise the Members about HOPE 2023 event held on 10th December, 2023.
- 5. To apprise the Members about the College Events and Master Classes conducted since the last College Development Committee (CDC) meeting, if any.
- 6. To apprise the Members about submission of SSR for NAAC and resolution of DVV queries.
- 7. To apprise the Member about the participation of students in Inter-College Competitions.
- 8. To apprise the Members about framing of NEP 2020 syllabus for B.Sc. (Hospitality Studies) and B. A. (Culinary Art) for Semester I and Semester II for the Academic Year 2024-25.
- 9. To apprise the Members about B. Sc. (Hospitality Studies) Semester VI Events Planning, Marketing & Management event to be held on 12th & 13th April ,2024.
- 10. To apprise the members about One day Faculty Development Programme organized by IQAC on Literature Review conducted on 5th March 2024.
- 11. Any other matter with permission of the Chair.

Conrad D'souza Chairperson



MINUTES OF THE MEETING OF THE INTERNAL QUALITY ASSURANCE COMMITTEE (IQAC) MEETING

The Third meeting of the Internal Quality Assurance Committee (IQAC) of the College for the Academic Year 2023-24 was held on Tuesday 12th March, 2024 at 4.00 pm at the 5th Floor 'Gulmohar Training Restaurant' – Sheila Raheja Institute of Hotel Management– Raheja Education Complex, Bandra East, to conduct the following business.

The following Members were present: -

- 1. Mr. Arvind Tiwari
- 2. Mr. Mandar Parab
- 3. Mr.Conrad D'souza
- 4. Ms. Suchismita Roy
- 5. Mr. Ashish Mane
- 6. Mr. Selvyn Rodrigues
- 7. Mr.Nixon Dmello
- 8. Mr.Stany Lopes
- 9. Ms.Reshma Nagarkar
- 10. Ms.Deepali Darekar
- 11. Mr. Sameer Sud
- 12. Chef Paul Naronha
- 13. Ms. Tanushka Acharekar
- 14. Mr. Soham Nagwekar
- 15. Mr. Joshua Leny

The quorum for the meeting was present.

Mr. S. N. Wadhwani was in the Chair.

After welcoming the Members present, with permission of the Chair, the Chairperson started the meeting.

Agenda Point No.1

To read and confirm the Minutes of the Internal Quality Assurance Committee (IQAC) meeting held on Monday 4th December 2023.

The Member Secretary read the Minutes of the previous Internal Quality Assurance Committee (IQAC) held on Monday 4th December, 2023 and after a brief discussion the following resolution was passed.

Resolution No. 1

"Be it and it is hereby resolved that the Minutes of the last Internal Quality Assurance Committee (IQAC) held on Monday 4th December, 2023 be confirmed and approved".

The Chairperson and IQAC coordinator signed the minutes.

Raheja Education Complex, Opp. Colgate Ground, Kher Nagar, Bandra (East), Mumbai - 400 051. Maharashtra: India www.srihm.edu.in



Agenda Point No.2

To apprise the Members about the status of the Semester V Examination of the University of Mumbai for the Academic Year 2023-24.

The Members were apprised that the University of Mumbai Semester V B. A (Culinary Art) theory examinations would be conducted from 18th December, 2023 to 1st January, 2024. Dates were awaited for the Semester V practical examination.

The Chairperson further apprised the Members that dates were awaited for Semester V B. Sc. (Hospitality Studies) theory and practical examinations from the University of Mumbai.

The Members made a note of the same.

Agenda Point No.3

To apprise the Members regarding Examination results of Semester I and III.

The Members were apprised about the examination results for Semester I and Semester III for Academic Year 2023-24 for B.Sc. (Hospitality Studies) and B.A. (Culinary Art).

The Chairperson shared the results analysis with the Members. (Annexure 1)

There was discussion on the results and Members suggested greater emphasis on remedial classes for the Courses in which students have not fared well.

Agenda Point No.4

To apprise the Members about appointment by University of Mumbai of Mr. Conrad Dsouza as Member of the Adhoc Board of studies for Hospitality Studies for a term of three years. The IQAC Coordinator apprised the Members about his appointment by University of Mumbai as Member Adhoc Board of Studies for Hospitality Studies from 2024 to 2027.

The Members congratulated him for the same.

Agenda Point No.5

To apprise the Members about HOPE 2023 event to be held on 10th December, 2023.

The Chairperson apprised the Member regarding the resounding success of HOPE 2023 event held on 10th December, 2023 which is the annual event of the Tata Memorial Hospital. 104 students and 11 faculty members from the College volunteered for the event.

The Members appreciate the team for their efforts.



Agenda Point No.6

To apprise the Members about the College Events and Master Classes conducted since the last College Development Committee (CDC) meeting, if any.

The Chairperson presented a detailed report of the Events and Master Classes conducted and briefed the Members about the same. (Annexure 2)

The Member appreciated the efforts made by the team to ensure greater industry students' interaction.

Agenda Point No.7

To apprise the Members about submission of SSR for NAAC and resolution of DVV queries.

The Chairperson apprised the member the IIQA application was approved on 7th December, 2023 and accordingly the College has filled the Self Study Report (SSR) on 18th January, 2024. The member was further apprised that DVV queries were resolved & uploaded on the NAAC portal on 6th March, 2024.

The Members made a note of the same.

Agenda Point No.8

To apprise the Member about the participation of students in Inter-College Competitions.

The Chairperson apprised the Member about participation of students in Inter-collegiate competitions. He presented a detailed report on Laurels won by the students in various competitions.

The Members applauded the efforts of the students and the faculty Members. (Annexure -3)

Agenda Point No. 9

To apprise the Members about framing of NEP 2020 syllabus for B.Sc. (Hospitality Studies) and B. A. (Culinary Art) for Semester I and Semester II for the Academic Year 2024-25.

The Members were apprised that NEP 2020 syllabus is being implemented for the First-Year students from the Academic Year 2024-25 and accordingly the teaching faculty are actively involved with other college faculty in framing the syllabus for the various courses.

The member made note of the same and appreciated the efforts of the team.

Agenda Point No. 10

To apprise the Members about B. Sc. (Hospitality Studies) Semester VI Events Planning, Marketing & Management event to be held on 12th & 13th April ,2024.



The Chairperson apprised the Members that after detailed study and discussion with stakeholders / students with effect from this Academic Year, Epicuria – Eat, Drink, and be Merry for tomorrow we live shall be the Annual Event for Semester VI of B. Sc. (Hospitality Studies).

As per suggestion and discussion from this year onward students shall make a group of 9-12 student members who shall manage one stall where the students shall display and sell various food items sourced and prepared by them to visiting guests consisting of trustees, parents, students from other colleges and guests from industry and academia. This year the students have chosen 12th and 13th April 2024 to conduct the event in the college premise. Mr. Ashish Mane briefed the Members in detail about the modalities of the Event. (Annexure – 5)

The Members made a note of the concept changes and appreciated the new concept as it would give greater entrepreneurial exposure to the students.

Agenda Point No. 11

To apprise the members about One day Faculty Development Programme organized by IQAC on Literature Review conducted on 5th March 2024.

The Chairperson Mr. Conrad Dsouza apprised the members about One day Faculty Development Programme on Literature Review for Teaching Staff conducted on 5th March 2024 by Assistant Professor Ms. Suchismita Roy Indra.

The Members made the note of the same.

Agenda Point No. 12

Any other matter with permission of the Chair.

The Chairperson brief the Members regarding the Circulars received from the University of Mumbai and other Statutory Bodies. (Viz. University Grants Commission, D.T.E., etc.)

The Members made a note of the same.

There being no other matter to be discussed and business to be conducted.

The meeting ended with vote of thanks to the Chair.

Conrad Dsouza Chairperson Suchismita Roy Indra Assistant Professor



Encl:

- 1. Exam Timetable of T.Y.B.A.C.A
- 2. Exam Results Analysis
- 3. Report of College Event and Master Classes.
- 4. Report of participated in Inter- Collegiate competition.
- 5. Concept note for college event.
- 6. Report of the One Day Faculty Development Programme on Literature Review for Writing Research Papers.
- 7. Xerox copies of Circulars received from the University of Mumbai and other statutory Bodies.





Event Calendar 2023 -24

Program Bachelors of Arts in Culinary Art (Batch 2021 – 2024)

Welcome to the new Academic Year 2023-24

With reference to the T.Y.B.A. (Culinary Art) Semester V you are requested to refer to the Event Calendar and kindly follow the guidelines provided in order to conduct semester wise activities smoothly throughout the semester.

Event Calendar T.Y.B.A. (Culinary Art) (Semester V) June 2023 to November 2023

Description of Activity	Time Period
International Yoga Day (21st June)	On 21 st June 2023
T.Y.B.A.C.A. Academic Orientation	30 TH June 2023
Masterclass on Cuts of Meat by Chef Visvanathan Iyer	On 18 th July 2023
Masterclass on Food Photography by Ms. Hridagandha Mistry	On 20 th July 2023
Equipedia (Food & Beverage Exhibition)	On 11 th August 2023
Theme Lunch	0n 02 ^{ml} September 2023
Ganesh Festival Celebration	On 16th September 2023

Note:

The above schedule of the Event Calendar is tentative. It may be revised **subject** to change under unavoidable circumstances. If revised it shall be communicated in due course of time.

Conrad D'souza

Principal







Event Calendar 2023 -24

Program Bachelors of Arts in Culinary Art (Batch 2022 - 2025)

Welcome to the new Academic Year 2023-24

With reference to the S.Y.B.A. (Culinary Art) Semester III you are requested to refer to the Event Calendar and kindly follow the guidelines provided in order to conduct semester wise activities smoothly throughout the semester.

Event Calendar S.Y.B.A. (Culinary Art) (Semester III) June 2023 to November 2023

Description of Activity	Time Period
International Yoga Day (21st June)	On 21st June 2023
S.Y.B.A.C.A. Academic Orientation	On 04 th July 2023
Masala Exhibition by Chef Chetan Raut	On 21st July 2023
Winc Masterclass by Ms. Sonal Holland	On 27 th July 2023
Equipedia (Food & Beverage Exhibition)	On 11 th August 2023
Ganesh Festival Celebration	On 16th September 2023

Note:

The above schedule of the Event Calendar is tentative. It may be revised **subject** to change under unavoidable circumstances. If revised it shall be communicated in due course of time.

Conrad D'souza

Principa

Kher Nagar, Bandra (East), Mumbai 400 051





Event Calendar 2023 -24

Program Bachelors of Arts in Culinary Art (Batch 2023 - 2026)

Welcome to the new Academic Year 2023-24

With reference to the F.Y.B.A. (Culinary Art) Semester I you are requested to refer to the Event Calendar and kindly follow the guidelines provided in order to conduct semester wise activities smoothly throughout the semester.

Event Calendar F.Y.B.A. (Culinary Art) (Semester I) July 2023 to November 2023

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Description of Activity	Time Period	
F.Y.B.A. C.A. Academic Orientation	On 07 th July 2023	
Equipedia (Food & Beverage Exhibition)	On 10 th August 2023	
Know your Council Day	On 07 th August 2023	
	On 14 th August 2023	
Fresher's Day Ganesh Festival Celebration	On 16th September 2023	
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Note:

The above schedule of the Event Calendar is tentative. It may be revised subject to change under unavoidable circumstances. If revised it shall be communicated in due course of time.

D'souza Conrad

Principa

Bandra (East Mumbai

Kher Nagar Bandra (East) Mumbai 400 051



Event Calendar 2023 -24

Program Bachelors of Science in Hospitality Studies (Batch 2021 – 2024)

Welcome to the new Academic Year 2023-24

With reference to the T.Y.B.Sc. (Hospitality Studies) Semester V you are requested to refer to the Event Calendar and kindly follow the guidelines provided in order to conduct semester wise activities smoothly throughout the semester.

Event Calendar T.Y.B.Sc. (Hospitality Studies) (Semester V) June 2023 to November 2023

Description of Activity	Time Period
International Yoga Day (21st June)	On 21st June 2023
T.Y.B.Sc. H.S. Academic Orientation	On 27 th June & 28 th June 2023
Masterclass on Cuts of Meat by Chef Visvanathan Iyer	On 18 th July 2023
Equipedia (Food & Beverage Exhibition)	On 10 th August 2023
Ganesh Festival Celebration	On 16th September 2023

Note:

The above schedule of the Event Calendar is tentative. It may be revised **subject** to change under unavoidable circumstances. If revised it shall be communicated in due course of time.

Conrad D'souza

Principal







Event Calendar 2023 -24

Program Bachelors of Science in Hospitality Studies (Batch 2022 – 2025)

Welcome to the new Academic Year 2023-24

With reference to the S.Y.B.Sc. (Hospitality Studies) batch E & F Semester III you are requested to refer to the Event Calendar and kindly follow the guidelines provided in order to conduct semester wise activities smoothly throughout the semester.

Event Calendar S.Y.B.Sc. (Hospitality Studies) (Semester III) June 2023 to November 2023

Description of Activity	Time Period
International Yoga Day (21st June)	On 21st June 2023
S.Y.B.Sc. H.S. Academic Orientation	On 03 rd July 2023
Wine Masterclass by Ms. Sonal Holland	On 27 th July 2023
Equipedia (Food & Beverage Exhibition)	On 11 th August 2023
Laundry Visit	During Second week of August 2023
Flower Arrangement Workshop	During First week of September 2023
Ganesh Festival Celebration	On 16th September 2023

Note:

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Conrad D'souza

Principa







Event Calendar 2023 -24

Program Bachelors of Science in Hospitality Studies (Batch 2023 – 2026)

Welcome to the new Academic Year 2023-24

With reference to the F.Y.B.Sc. (Hospitality Studies) Semester I you are requested to refer to the Event Calendar and kindly follow the guidelines provided in order to conduct semester wise activities smoothly throughout the semester.

Event Calendar F.Y.B.Sc. (Hospitality Studies) (Semester I) July 2023 to November 2023

Description of Activity	Time Period
F.Y.B.Sc. H.S. Academic Orientation	On 05 th & 06 th July 2023
Equipedia (Food & Beverage Exhibition)	On 10 th August 2023
Know your Council Day	On 07 th August 2023
Fresher's Day	On 14 th August 2023
Ganesh Festival Celebration	On 16th September 2023

Note:

The above schedule of the Event Calendar is tentative. It may be revised **subject** to change under unavoidable circumstances. If revised it shall be communicated in due course of time.

Conrad D'souza

Principa

Kher Nagar, Bandra (East). Mumbai 400 051



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S.No	Date	Event	
1	28 th August 2023	DLLE Blood Donation Camp	
2	01st September 2023	Health -Wellness & Workplace Ergonomics	
3	04 th September 2023	Know Your Council Day	
4	05 th September 2023	Teachers Day	
5	14 th September 2023	Yagnakaya (Ganesh Chaturthi)	
6	15 th September 2023	Thai Cuisine Demonstration Workshop	
7	26 th September 2023	Morde Student Pastry Championship 2023	
8	27 th September 2023	Nestle Young Star Chef Challenge 2023	
9	6 th October 2023	Amantran Sonar Bangla	
10	9 th October 2023	Master Class by Barilla: Insight into Pasta & Sauces.	
11	20 th October 2023	International Chefs Day	
12	6 th November 2023	Pakdarpana-T.Y.BA.CA. Event	
13	24 th November 2023	Italian Masterclass & Orientation Session by Alma Institute	
14	3 rd December 2023	Fruit Mixing at Infinity Mall	



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DLLE Blood Donation - 28/08/23

It is said, "Once a blood donor, always a lifesaver."

On 28th August, the Department of Lifelong Learning and Extension (DLLE), in collaboration with Mumbai's foremost cancer treatment and research centre, TATA Memorial Hospital, organized a Blood and Plasma Donation Camp. Students and faculty both showed their full support, which resulted in more than 180 superheroes volunteering for this noble cause. The event was led by the Sheila Raheja Institute of Hotel Management and received tremendous support from both the SRBS and LSR colleges. We would like to showcase our gratitude to the wonderful team of doctors and support staff that guided the donors through the process patiently.

And remember, "A single drop of blood can make a huge difference."





Conrad D'Souza Principal





Affiliated to the University of Mumbai

$Health-Wellness\ and\ workplace\ Ergonomics-01/09/23$

Dr. Anjana Laungani a Consultant Physiotherapist and Rehab Specialist - in her field with 30+ years of experience, Medical director of Physiorehab Clinics India Pvt. Ltd. along with Dr. Shinee Shanbag Deputy Medical director and consultant Physiorehab conducted a Masterclass titled Health-Wellness and workplace Ergonomics for the students of Raheja Education complex on 1st September 2023. This highly interactive and engaging Masterclass was attended by over 300 students from Sheila Raheja Institute of Hotel Management, L.S.Raheja School of Architecture and Sheila Raheja School of Business Management and Research Studies. Dr Laungani addressed issues pertaining to poor posture and workplace ergonomics and their effects on our health in a very enlightening lecture, which was followed by an interactive exercise demo cum workshop on prevention techniques and proper posture. The Masterclass was a grand success. This was followed by a Wellness Screening of 40 Students and Teachers of all three colleges by 4 Physiotherapists of Physiorehab Clinic.





Conrad/D'Souza Principal





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Know your council day - 04/09/23

The first-year students of Sheila Raheja Institute of Hotel Management attended the annual Know Your Council Day 2023. The event kickstarted with a prayer dance and followed by the Core Student Council Member introduction and speeches. The class representatives of all three years were also introduced. A skit demonstrating the importance of discipline and grooming standards of the institution was then performed by fellow second and third year students. The club heads also showcased how the students can choose to partake in various clubs. Lastly the event came to a close with an energetic dance by the cultural club and a vote of thanks by the President of the Student Council – Ms. Tanushka Acharekar





Conrad D'Souza Principal



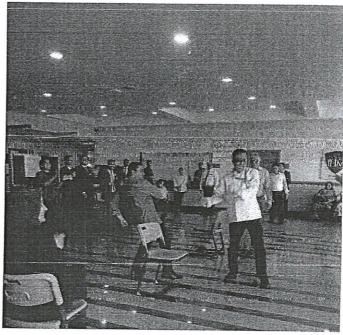


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Teachers Day -05/09/23

"In the grand symphony of education, you are the maestros conducting our journey towards knowledge." The students of SRIHM hosted a lavish feast for their dearest teachers, on the occasion of teacher's day. The student's band performed live music for the teachers and filled them with a wave of nostalgia. Dances and games were organised to make this teacher's day a memorable one. Teachers' Day at SRIHM was a day filled with love, admiration, and appreciation for the dedicated educators who play a pivotal role in shaping the future of their students.





Conrad/D'Souza Principal





YAGNAKAYA: Ganesh Chaturthi Celebrations 2023

Course: SYBsc (HS).

Venue: 5th floor lobby, SRIHM.

Date: 14th September 2023.

The morning of 14th September 2023 was a much awaited one, as the students of SYBsc (HS) had organized "Yagnakaya", an event to celebrate Ganesh Chaturthi in our college, under the skilful guidance of Chef Vinayak Shettigar. The Second and Third year students were all invited to attend the event in traditional Maharashtrian outfits, and to celebrate this memorable day with lots of festivities. The hallways, restaurants, lobbies and other areas were elegantly accessorized by the decor team, portraying a festive look to the whole floor. The Ganesh idol was brought into college at 10:15am, followed by a *dhol* band as the students welcomed the beloved Lord of new beginnings by dancing all the way as it was being carried to the 5th floor lobby by the cultural head of the event, Ms. Alaisha Patel. Orange flags were waved as the students brought in the idol through the excited crowd and marched towards its destination. After arriving on the fifth floor, Chef Anil, with the help of other faculty members and staff workers performed the *aarti* and rituals which are done to "greet" Lord Ganesha as his idol is placed. Soon after, the students were all gathered in the lobby to commemorate the festivities of this exciting day.

The General Manager of the event as well as its host, Mr. Rushil Sawant, along with his co-host, Ms. Nishita Rawat welcomed the faculty and the students with a heartfelt greeting and briefed us about the festival of Ganesh Chaturthi. We then proceeded to a significant part of the event; the chanting of songs that are sung in praises of the delty. This was followed by a small prayer, and then the cultural activities took the spotlight with traditional dances, which included *lezim* and *lavani*. This wrapped up the major part of the event, with everyone getting ready for the extravagant lunch which was to come. The faculty members and the dignitaries were then invited to the Hibiscus restaurant which had a jubilant ambience thanks to the F & B team, on the 6th floor. A ten course Maharashtrian themed menu was served for lunch and the celebration would finally conclude after that, when gift hampers were handed out to the principal, Mr. Conrad D'Souza, the Chief Guest of the event, Mrs. Farzana Gandhi, and Mr. Tiwari, and thus, this memorable day came to an end.

Conrad D'souza PRINCIPAL





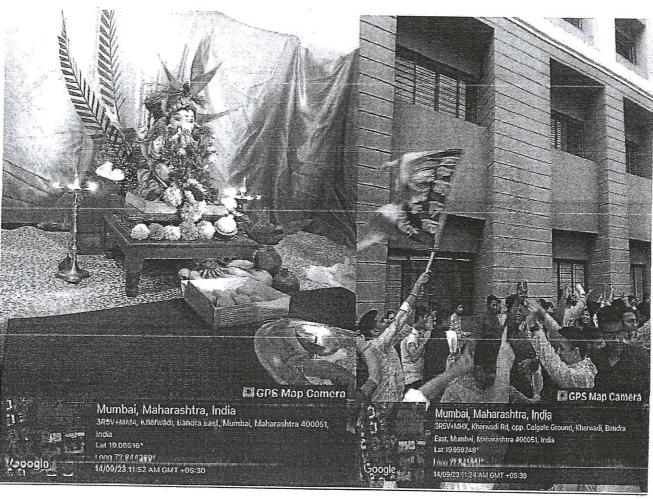
The departmental heads and faculty members who led this successful event were:

Food and Beverage: Faculty in charge: Mr. Nixon D'mello Head of department: Mr. Raphael Rodrigues Assistant head: Mr. Tavish Putran	Food production: Faculty in charge: Mr. Dilraj Bhamrah Head of department: Mr. Harsh Sagar	Decor: Faculty in charge: Ms. Akarsha Samuel Head of department: Monisha Therani
Front Office: Faculty in charge: Mr. Kirk Sampey Head of department: Ms. Divya Sehgal Assistant head: Ms. Bharati Yadav	Culturals: Faculty in charge: Mrs. Reshma Nagarkar Head of department: Ms. Alaisha Patel	Accounts: Faculty in charge: Mr. Sameer Gandhi Head of department: Ms. Bharati Yadav Assistant head: Arman Vohra

Conrad/D'souza PRINCIPAL







Kher Magar, FOTE Mumbai 400 001

Students Welcoming Lord Ganesha





Ganesh Arti Followed by Lunch Service

Conrad D'souza PRINCIPAL





Thai Cuisine Demonstration Workshop

Course: S.Y. B.A.C.A. Venue: Seminar Hall

Date: 15th September 2023 No. of Participants: 60

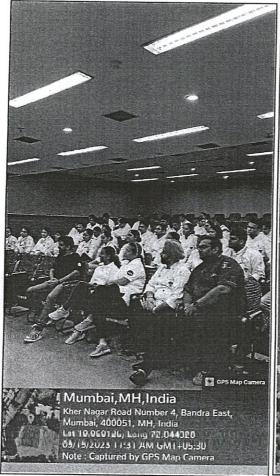
The morning of Friday the 15th of September 2023 was a very valuable one for the students of SYBACA with regards to their pursuit of knowledge in international cuisines. An alumni of SRIHM, Ms. Akansha, together with the Business Head of Urban Gourmet India Pvt. Ltd., Mr. Akshat Agarwal, had invited Thai Chef, Mrs. Khun Nong to our college to demonstrate and educate the students on the basics, the styles of food, preparation methods and other core factors of Thai Cuisine with them. The session started at 9:00am, as the volunteering students of the batch had set the workstations ready for our guests and had done all the necessary pre-preparations for the smooth flow of the workshop. The invitees were welcomed by our faculty heads; Chef Stany Fernandez, Chef Dilraj Singh Bhamrah, and Chef Sameer Dighe.

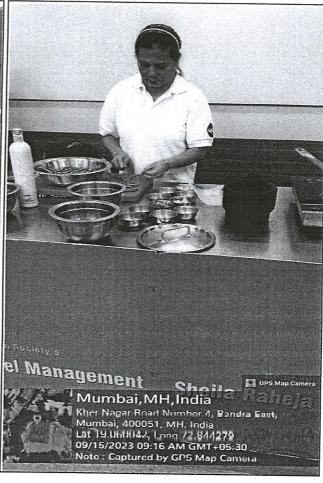
Ms. Akansha briefed the students about Chef Khun Nong and they all immediately started the preparations of the dishes which were to be presented to the students. They considered the vegetarian students as well and specially prepared vegetarian versions of the dishes too. Chef Akshat would showcase the process of making the meals, right from the paste base, to the garnish and also informed the students about the crucial ingredients that were used in the recipe, how they would impact the dish, as well as substitutes for them. He passed around the chilli paste, the mushroom sauce, palm sugar, Thai basil leaves and the chilli soy sauce and other speciality ingredients for the students to savor. Once the food was ready, the final presentations were done by Chef Khun Nong herself. The dishes that she prepared were: Chiang Mai prawns curry, Thai basil red rice, Pok Choy Tofu with Het nam Prik and Pad kee Mao and Pad See Ew. The workshop was concluded by Chef Stany conveying the vote of thanks to our guests and we then captured this special moment with a photograph. Chef Dilraj, Chef Sameer and Chef Stany handed out gift hampers to the guest Chefs to thank them for the informative workshop. The students and the faculty were asked to relish the dishes prepared, which we all agreed had satisfied out taste buds. With this, the workshop came to an end.





Thai Cuisine Demonstration Workshop





Conrad D'souza PRINCIPAL





MORDE STUDENT PASTRY CHAMPIONSHIP 2023

Course: TYBSc & TYBACA

Venue: SRIHM Kitchens & Auditorium

Date: 26th September 2023

The Morde Student Pastry Championship of 2023 was organized by WICA (Western India Culinary Association) and hosted by Sheila Raheja Institute of Hotel Management. The participants were final year students from various colleges which are part of the WICA. A maximum of 2 participants per college were allowed to enter. This wonderful initiative gave the students a chance to plate and present their creations. All the desserts created included Morde Couverture Chocolate.

There were 2 classes in the competition. Class 1 was 'A Sweet Creation', where the participants had to create a plated dessert suitable for a la carte service and a dessert snack 'on the go'. The participants were given an hour to execute the assembly and setup.

Class 2 was 'Entremet Cake', where the participants had to prepare a mini chocolate Gateau cake using Morde Couverture chocolate. The participants brought pre baked cake sponges and glazed and decorated the gateaux at the venue.

The esteemed jury of judges for these competitions included Chef Javed Merchant, Chef Anees Khan and Chef Rajesh Paramashivan.

The winners of this competition were-

Class 1- A Sweet creation

Super Gold	Dhruvi Shah	ITM-IHM, Oshiwara
Gold	Hridiya Bobadi	Sheila Raheja Institute of Hotel Management
Silver	Karim Raien	Anjuman-i-Islam Institute of Hotel
		Management & Catering Technology
	Zarnain Khan	ITM-IHM, Nerul
	Ruchi Dhatavkar	Thakur Institute of Hotel Management
Bronze	Vysakh Suresh	IHM Mumbai
	Anmol Wale	DY Patil
	Parag Gandhi	Bharati Vidyapeeth college
	Sanika Sathe	Chef's Kitchen



Class 2 - Entremet Cake

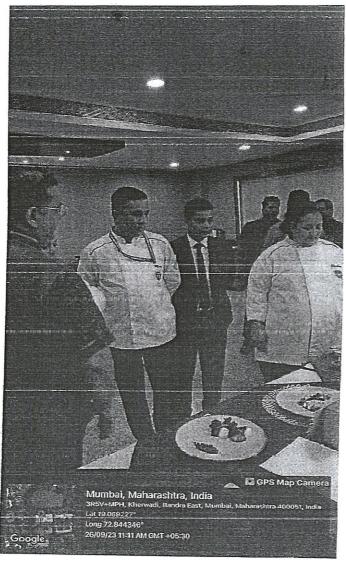
Super Gold	Mihir Raje	ITM-IHM, Nerul
Gold	Shriya Ayare	DY Patil
Silver	Pranay Pedamkar	Patkar- Varde College
	Swizel Regina Carvalho	Don Bosco college
	Aditya	Anjuman-i-Islam Institute of Hotel
		Management & Catering Technology
Bronze	Trisha Kumar	IHM Mumbai
	Afrah Faroog Khan	ITM-IHM, Oshiwara
	Sahil Mundhe	Bharti Vidyapeeth college
	Santosh Chougule	Chef's Kitchen

Conrad D'souza PRINCIPAL





Morde Pastry Challenge











NESTLE YOUNG STAR CHEF CHALLENGE 2023

Course: TYBSc & TYBACA

Venue: SRIHM Kitchens & Auditorium

Date: 27th September 2023

The NESTLE YOUNG STAR CHEF CHALLENGE 2023 was organized by WICA (Western India Culinary Association) and hosted by Sheila Raheja Institute of Hotel Management (SRIHM). The participants were final year students from various Institutes of Hotel Management and Culinary Institutes were invited to participate. A maximum of 2 participants per college were allowed to enter.

The participants had to prepare a de-constructed Hyderabadi Biryani, served in a plate, which was to be accompanied by a dessert of choice. They had 90 minutes to present their dishes. Both the dishes had to include the ingredients provided by Nestle.

The esteemed jury of judges for these competitions included Chef Altamsh Patel, Chef Vivek Kadam, Chef Abdul Qadir and Chef Sydney D'Cunha.

Mr. Conrad D'Souza congratulated the students and Chef Abdul Qadir's speech encouraged all the participants to carry the torch of passion in this field.

The winners of this competition were-

Yash Unhavane	IHM Mumbai	
Jagruti Chaughule	DY Patil	
Pradip Ghadshi	Chef's Kitchen	
Dhruy Chaudhari	AISSMS	
Suryakant Karvekar	Chef's Kitchen	
Chetanya	Symbiosis	
Smith Bhori	IHM	
Harvese Madan	Sophia college	
Ahana Bagga	Sheila Raheja Institute of Hotel Management	
Sujal Jaiswal	RPH college	
Tanmay Thakur	Training ship Rahaman	
Sachin Patil	Sahyog college of management studies	
Janhavi Koli	DY Patil	
Chandan Gharve	Reena Metha College	
Anirudha Raut	Patkar- Varde College	
Abhishek Singh	Rizvi college	
Friya Avari	Sophia college Sophia college Sophi	
	Jagruti Chaughule Pradip Ghadshi Dhruv Chaudhari Suryakant Karvekar Chetanya Smith Bhori Harvese Madan Ahana Bagga Sujal Jaiswal Tanmay Thakur Sachin Patil Janhavi Koli Chandan Gharve Anirudha Raut Abhishek Singh	

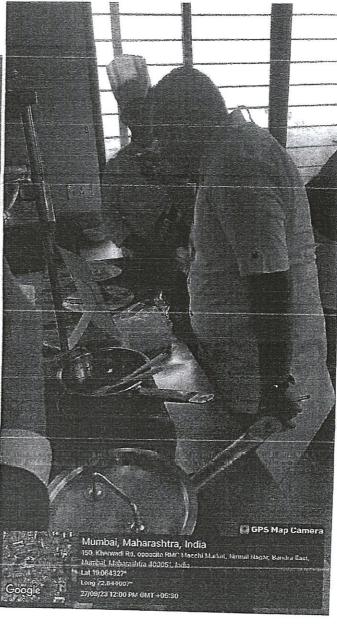


The event concluded with a vote of thanks by Chef Sameer Dighe, who expressed his gratitude towards everyone who worked tirelessly for the success of the competition, especially Ms. Farzana Gandhi, the Admin and Marketing Co-ordinator of WICA.

Conrad D'souza PRINCIPAL











Amantran Sonar Bangla

Course: B.A. Culinary Arts

Venue: 6th Floor, Hibiscus Restaurant, SRIHM

Date: 6th October, 2023

On a sunny Friday afternoon, the students of Second Year Culinary Arts welcomed faculty and senior members of the Sheila Raheja Institute of Hotel Management (SRIHM) for a culinary journey through the land of Goddess Durga. 'Amantran Sonar Bangla', meaning 'Welcome to Our Golden Bengal', showcased the soul of the colourful and vibrant state of Bengal.

The guests were greeted with a traditional Kumkum tilak and Alta for the female faculty by the General Manager of the event, Ms. Innama Rizvi. The afternoon kicked off with a welcome speech by the hosts for the day, Ms. Pearl Rodricks and Mr. Dhvanit Talpade, followed by a dance by Ms. Sharvari Khanvilkar and Ms. Gauri Kale. The guests then went on to admire the décor, which included banana leaves planted in a Kalash, with Alpona (a type of Bengali rangoli) on each side of the entrance. The welcome drink Aam Pora Shorbot, along with the appetizers Beguni, Phulkopir Shingara, Puchka, Ghugni, Dimer Devil, Chicken Kathi Roll and Macher Fry, were served as the first course.

As the guests walked into Hibiscus Restaurant, they were taken into the city of Kolkata, with its beautiful setup and atmosphere. Ms. Rodricks commenced the lunch with a brief on how the theme lunch came to be, and the Décor Head, Ms. Vibhuti Sathe, went on to talk about the well-thought-out décor and how each element represented a part of Bengal. This included the use of Rajnigandha flowers, a commonly used flower in Bengal; jute, grown in East Bengal for centuries; the yellow taxi photobooth, the iconic ambassador taxi from Kolkata; the tram, one of the oldest operating tramways in Asia; *shunk* (shell) name tags, considered auspicious as per Hindu mythology; and all this against the backdrop of Kolkata's Howrah bridge, the largest cantilever bridge in the world. She further went on to explain the idea behind the handcrafted paper invites incorporated with Tulsi seeds, making them bio-degradable and nature friendly.

Adorned in traditional Bengali sarees and red kurtas, the F&B team headed by Mr. Ralph Vaz, served the guests with pre-plated thalis that included Aloo Kabli and Cucumber & Gondhoraj Lebu Salads, along with Aam er Chutney, Tomato & Khejur Chutney and the Pineapple Chutney and the main course of Cholar Dal, Shukto, Kacha Kola Kofta Ihol, Aloo Posto, Kosha Mangsho, Chingri Macher Malaikari and Chicken Rezala The guests

Raheja Education Complex, Opp. Colgate Ground, Kher Nagar, Bandra (East), Mumbai - 400 www.srihm.edu.in Board line No.: + 91 - 22 - 6196 6666 | Dir: + 91 - 22 - 6196 6650 | Email: principal@srihm.edu.in Kher Nagar, Bandra (Bast)

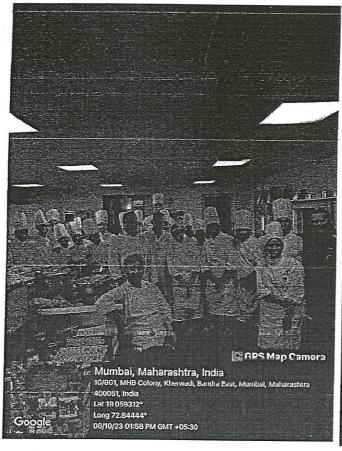
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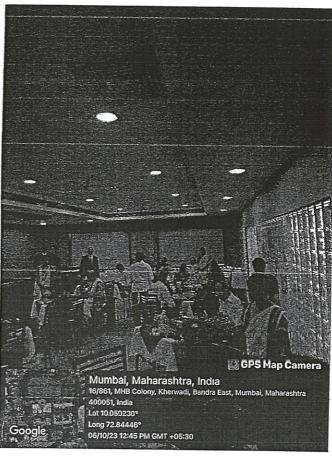


were also served the Gobindobhog Rice, Basanti Pulao and breads such as Koraishuktir Kochuri, Luchi and Porotha on the basis of their choice. Executive Chef, Ms. Sumitra Sen gave an insight into the delectable dishes curated by the team under the guidance of the talented Chef Vinayak Shettigar. Bel er Panna and Gud Chaa were also served. Lastly, the sweet aroma of delectable desserts filled the air as the dessert buffet of Patishapta, Baked Roshogulla, Chom Chom, Shondesh, Langcha, Mishtidoi, Payesh and Narkel er Nadu was opened to the guests. The memorable day that reflected the region's diverse and colourful heritage came to a close with Mishti Paan being served to the guests on their way out. The immense hard work and tireless efforts by the batch of SYBACA received well-earned praises by Principal Conrad D'souza along with Mr. Arvind Tiwari and faculty members saying "Khoob Khoob Bhalo".

Conrad D'souza PRINCIPAL Kher Nagar, Bandra (East), Mumbai 400 051







Students part of the event

Conrad D'souza PRINCIPAL Kher Nagar, Eandra (East), Mumbal 400 051

Service at the event



Masterclass by Barilla: Insights into Pasta and Sauces by Chef Andrea Tranchero

Course: T.Y. B.Sc. (HS) Food Production Specialisation batch (A+B)

Venue: Seminar Hall, SRIHM

Date: 9- October, 2023 No. of Participants: 80

The Culinary Department of Sheila Raheja Institute of Hotel Management was thrilled to host a masterclass on the art of Italian pasta (Pre-made as well as fresh) and sauces by the eminent Chef Andrea Tranchero, representing Barilla. The event saw a splendid turnout, with enthusiastic students and faculty keen to deepen their understanding of authentic Italian cuisine.

The key highlights of this Masterclass were:

- 1. 'The Essence of Pasta': Chef Tranchero began by elucidating the history and significance of pasta in Italian culture. He emphasized the importance of choosing the right pasta for specific sauces and the art of cooking it to the perfect 'al dente' texture.
- 2. 'Agli olio': The first sauce demonstrated was the simple yet classic Agli olio. Chef Tranchero showcased the proper technique of sautéing garlic in olive oil until it's just golden, cautioning against overcooking. He highlighted that the key to a perfect Agli olio lies in its minimalism.
- 3. **Vegetarian Lasagna:** Chef Tranchero's take on the Vegetarian Lasagna was a treat for the senses. He meticulously layered sheets of Barilla lasagna with a rich vegetable mixture, béchamel sauce, and generous portions of cheese. The chef emphasized the importance of seasoning and the art of layering to ensure each bite is flavorful.
- 4. Cauliflower Cacio pepe: A modern twist to the classic Cacio pepe, this dish incorporated cauliflower. Chef Tranchero demonstrated how to achieve a creamy texture without the use of cream, relying instead on the combination of Pecorino Romano cheese and perfectly boiled pasta water. The addition of cauliflower added a delightful texture and a subtle nutty flavor to the dish.
- 5.All the Items or dishes were prepared with the products of Barilla, be it the Pasta: *Arabiata Spaghetti* or the *Penne Cacio pepe*.

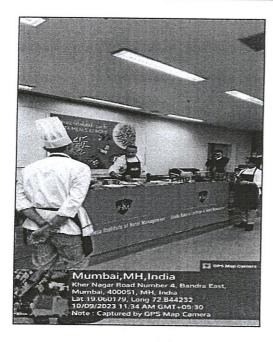
The masterclass wasn't just a demonstration; students had the opportunity to ask Chef Tranchero questions. Queries ranged from sourcing the best ingredients to understanding the nuances of regional Italian cuisine.

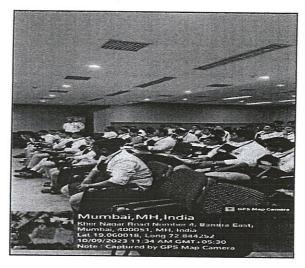
The masterclass by Chef Andrea Tranchero, sponsored by Barilla, was an insightful journey into the heart of Italian cuisine. Students left with a deeper appreciation of the intricacies of pasta and sauces and the knowledge to replicate these authentic dishes in their own kitchens. Not forgetting the generous hampers the students were given at the end of the Session along with a Participation Certificate.

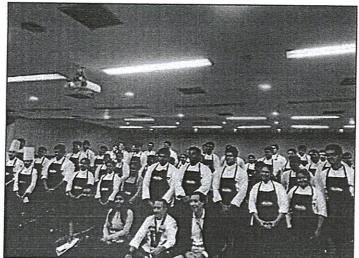
Raheja Education Complex, Opp. Colgate Ground, Kher Nagar, Bandra (East), Mumbai 400 051. Maharashtra India www.srihm.edu.in Boardine No.: +91-22-6196 6666 | Dir : +91-22-6196 6650 | Email : principal@sribin.edu.in



Demonstration Workshop on Pasta and Sauces







Conrad D'souza





INTERNATIONAL CHEFS' DAY

Course: FYBACA & FYBSc(HS)

Venue: 5th Floor Lobby Date: 20th October 2023 No. of participants:

On the occasion of International Chefs' Day, a regional Indian dessert competition was held at the Sheila Raheja Institute of Hotel Management (SRIHM) on 20th October 2023. It was a delightful celebration of India's diverse and rich culinary traditions for the budding chefs. The event was organized by the students and the faculty of SRIHM and brought together 45 enthusiastic participants to showcase a wide array of desserts.

The event showcased a vibrant palette of Indian desserts, each representing different regions of the country. From the rich and creamy caramel *Kharwas* to the delightful *Mysore-Pak*, the diversity of the flavors was a true testament to India's culinary heritage.

The event was kick-started by the students plating their respective desserts. To judge the dishes, the event was graced by renowned culinary experts, Chef Milind Tendulkar, Chef Abdul Qadar, Chef Gaurav Motling. Their presence added an element of prestige to the event and served a source of inspiration for the participants. In addition to the dessert tasting, we celebrated the International Chefs Day by having the faculty and the judges cut the showstopper of a theme cake modeled as a sizzler, made by our own students.

The competition was a challenging one and 6 winners were announced as follows:

Super gold- Rasika Patil (Bebinca)

Super gold- Tanisha Patil (Caramel Kharwas) Gold- Saniya Bathija (Khubani-ka-Meetha)

Gold- Durva Kadam (Wheat jaggery Kheer)

Silver- Aarjavi Raul (Shirvale)

Silver- Mikail Ansari (Shahi Tukada)

The event was an overwhelming success and it played a pivotal role in celebrating India's culinary diversity as well as the importance of International Chef Day. This event was a step towards preserving and promoting the culinary traditions of India, ensuring the continued celebration of India's sweet delights.

Conrad D souza
PRINCIPAL



INTERNATIONAL CHEFS' DAY



Facilitating the Judges



Judges for the Competition



Judges Observing the plates



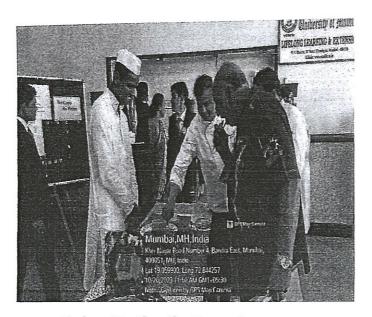




Judges Talking to the Competitors



INTERNATIONAL CHEFS' DAY



Judges Tasting the Desserts



International Chefs Day Celebration



Sheila Raheja
IIII Institute of
Hotel Man

Facilitating The Winners



Bakery team with Special Cake

Conrad D'souza PRINCIPAL



Pakadarpana: The Culinary Mirror of India

Course: B.A. Culinary Arts

Venue: 6th Floor, Hibiscus Restaurant, SRIHM

Date: 4th November, 2023

The most anticipated TYBACA event of 2023 'Paka Darpana' (a Sanskrit word which translates to Culinary Mirror) took place on 4th November 2023. At around 12pm in the afternoon, the auditorium on the ground floor of Sheila Raheja Institute of Hotel Management (SRIHM) started bustling with activity as the guests began to arrive at the venue. Invitation hampers, including lovely packed jars of masalas, a box of sweets, a transparent invitation card inked in white, a golden pearl dotted tea light holder with a white tea light and a golden mirror representing the essence of their event, were handed out to the parents of all the Third year BA Culinary Art students.

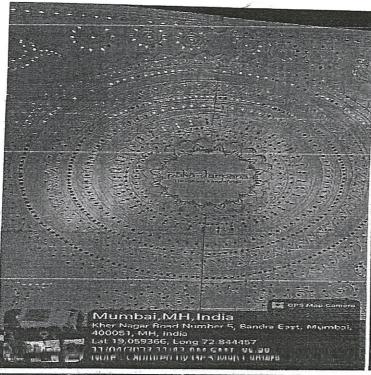
The event was also graced with the presence of dignitaries from the industry and academia and representatives from the sponsored companies, the president of the Bombay Suburban Arts and Craft Education Society Mr. Shyam Wadhwani, our Trustee Mrs. Bindoo Wadhwani, our honorary General Secretary Mr. Arwind Tiwari, our beloved Alumni members and last but not the least our respected Principal Mr. Conrad D'souza and faculty members. The event then set off with a fusion of traditional and modern Indian dances. The first, second and third year students came together to give their best performances. The actors displayed exceptional talent and brought their characters to life with authenticity and emotion. A skit that portrayed the interaction of artificial intelligence (AI) of today's era, clashing with the traditional methods of an era long gone in the past, a nukkad natak - a style of street theatre, which educated us a little more on this year's theme "Millet Kranti". The dancers delivered a stunning performance, showcasing their grace and precision throughout the event leaving the audience in awe.

Conrad D'souza PRINCIPAL



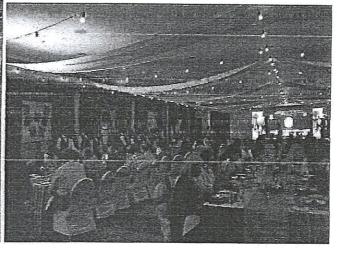


Pakadarpana: The Culinary Mirror of India









Conrad D'souza PRINCIPAL Kaer Nagar, Bandra (East) Municipal 490 051



Italian Masterclass and Orientation Session by Alma Institute

Course: TYBSc (HS) - Batch A Food Production Specialization

Venue: Confectionary SRIHM Date: 24th November 2023 No. of participants: 30

Introduction:

The Institute of Alma, renowned for its expertise in Italian culinary arts, conducted an immersive masterclass and orientation session at the Sheila Raheja Institute of Hotel Management (SRIHM). The event was kickstarted by the principal of SRIHM, Mr. Conrad D'Souza giving a warm welcome speech and informing the students about the following attending chefs from The Institute of Alma as well as the representatives of IICCI - The Indo-Italian Chamber of Commerce and Industry. Some other attendees of this Master class were Ms. Pallabi Gupta and Mr. Ninon D'Souza the representatives of IICCI- The Indo-Italian Chamber of Commerce and Industry, The IICCI is an association of Indian and Italian enterprises, professional and intermediate body. The event, tailored for the TYBSC Batch A students (Food Production specialists), aimed to provide insights into authentic Italian cuisine, with a focus on dishes such as *Cacio e Pepe, Ravioli, Tortellini , Tiramisu*, and other culinary delights. The masterclass was led by esteemed chefs Alessandra Rubini and Daniela Antoniotti.

Flow of event:

The Masterclass unfolded within the inviting atmosphere of the Confectionery room, commencing with a warm welcome speech by Mr. Conrad D'souza. The skilled chefs engaged attendees in a comprehensive exploration of Italian cuisine, blending theory and practicality. The culinary journey continued with a dynamic demonstration at the ATK (hot kitchen), where students transformed newfound knowledge into delectable creations. The educational odyssey culminated on the 4th floor Seminar hall, featuring an insightful Question and Answer session and a compelling presentation by Ms. Anita Ziliotto, the marketing head of The Institute of Alma. A notable highlight was an alumni Ms. Dabolina Choudhary sharing her enriching experiences. Chef Stany Lopez concluded the masterclass with a gracious Vote of Thanks, acknowledging the participants' dedication, and bestowed upon them well-deserved certificates, marking the end of a truly immersive culinary experience.

Masterclass Content:

Chef Alessandra Rubini and Chef Daniela Antoniotti curated an engaging session, delving into the intricacies of Italian gastronomy. The curriculum included theoretical insights into the historical and cultural aspects of the featured dishes, followed by live demonstrations and practical hands-on experience for the students.

Demonstrations:

The masterclass commenced with a comprehensive demonstration by Chef Alessandra Rubini and Chef Daniela Antoniotti. The chefs showcased their culinary expertise, explaining the nuances of each dish,



from the selection of ingredients to the techniques employed in preparation. The masterclass featured a captivating culinary demonstration, showcasing the artistry behind *Spaghetti Cacio e Pepe, Pollo alla Cacciatora, Caponata,* and *Tiramisu*, providing a rich exploration of Italian gastronomy. The students gained valuable insights into the authentic flavors and traditional methods that define Italian cuisine.

Practical Session:

Following the demonstrations, the students actively participated in a practical session, where they had the opportunity to apply the concepts learned during the masterclass. Under the guidance of the chefs, the students engaged in the preparation of *Cacio e Pepe, Ravioli, Tiramisu*, and other select Italian dishes. This hands-on experience allowed them to refine their culinary skills and appreciate the attention to detail required in crafting authentic Italian flavors.

Interaction with Chefs:

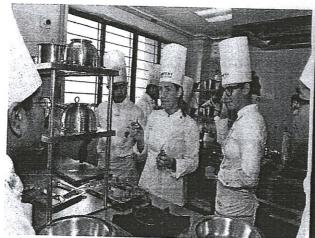
The masterclass provided a unique chance for students to interact with Chef Alessandra Rubini and Chef Daniela Antoniotti. The chefs shared anecdotes from their culinary journeys, offered personalized tips, and answered queries from the students. This interactive session enhanced the overall learning experience and fostered a deeper appreciation for Italian culinary traditions. The chefs answered every doubt and question that was put forward by the students regarding Italy and its food.

Conclusion:

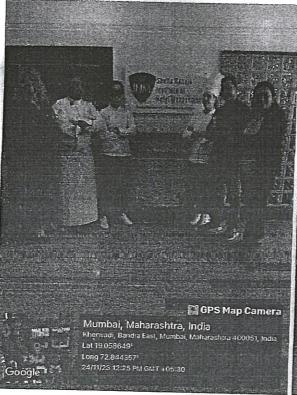
Ms. Anita Ziliotto delivered a compelling presentation, seamlessly transitioning into an enlightening speech by Alumni Ms. Dabolina Choudhary, enhancing the depth of insights shared during the masterclass. The Italian musterclass and orientation session conducted by the Alma Institute at SRIHM proved to be an enriching experience for the TYBSC Batch A students. The combination of theoretical knowledge, live demonstrations, and hands-on practical sessions facilitated a holistic understanding of authentic Italian cuisine. The event not only contributed to the students' culinary skill development but also ignited a passion for the rich and diverse world of Italian gastronomy. At the conclusion of the Masterclass, Chef Stany Lopes expressed gratitude and concluded the session with a heartfelt vote of thanks. He then presented participation certificates to all the students, acknowledging their active involvement and commitment to the culinary learning experience.

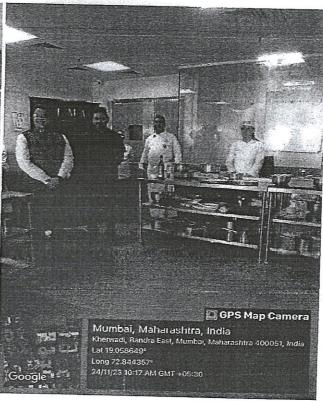
















FRUIT MIXING AT INFINITI MALL 2023

Course: SYB.A. Culinary Art Venue: Infiniti Mall, Malad West

Date: 3rd December, 2023 No. of Participants: 66

Bringing in the holiday spirit with a much-loved age-old Christmas tradition, the students of Second Year Culinary Art gathered at Infiniti Mall, Malad for an evening of fun, laughter and joy. With the month of December underway, the stirring ceremony or as we know it now Fruit Mixing, is one of the most awaited traditional rituals that marks the beginning of the Christmas season.

Dating back to the 17 th century, it marks the arrival of the harvest season with lots of fruits and nuts, which were then soaked in wine and liquor in advance to develop a wonderful taste and ultimately used to prepare the Special Christmas Pudding which is now called the Plum Cake. The students under the guidance of Chef Reshma Nagarkar showcased a beautiful Christmas-themed display along with Santa and his reindeer made completely from raisins, cashews, fruits, blackcurrants and berries. Principal Conrad D'souza also educated the audience with a brief story of the tradition and the importance that lies behind this very activity. Keeping up with the tradition and the Christmas spirit, everyone around, including family, friends and mall goers were invited to join in as the fruits were mixed with liquor.

Third Year students of the Sheila Raheja Institute of Hotel Management (SRIHM) kept the festive vibe going with an energetic performance that livened up the atrium with cheer and merriment. Faculty members including Chef Stany Lopes, Chef Sameer Dighe, Chef Manoj Kamble, Chef Vinayak Shettigar, Chef Dilraj Singh Bhamrah, Chef. Chetan Raut, Chef Anil Pujare and Chef Yolanda Gomes were present.

Although the traditional cake mixing ceremony is a warm up to the festive holiday season, it does much more than that. For many, it is some quality time to spend with family, and for others, it's a time to bond with friends. Originally a family affair, it is now practiced in organizations like hotels, restaurants and bakeries to spread joy and goodwill where all the staff members come together and celebrate the arrival of the holiday season through this traditional ceremony called Fruit Mixing!

Conrad Disouza PRINCIPAL







$\frac{\text{CIRCULARS RECEIVED FROM UNIVERSITY OF MUMBAI \& OTHER STATUTORY}}{\text{BODIES}}$

Date of Notice	Notice No.	From Which Office	Details of Notice
04/05/2023	No.SW/08 of 2023	University of Mumbai	Yuva Raksha – Students' Group Insurance Scheme (Academic Year: 2023-24)
25/05/2023	No.Enrol./Elg./Admission/ 185/of 2023	University of Mumbai	Circular for Admission Schedule for 2023-24.
12/06/2023	No.Elg./300 of 2023	University of Mumbai	Revised Circular for Admission schedule for 2023-24.
27/06/2023	No.Elg./409 of 2023	University of Mumbai	Extension of Admission Notice 1. Enrol./Elg./Admission/300/of 2023, Date 12 th June 2023. 2. Enrol./Elg./Admission/408/of 2023, Date 26 th June, 2023. 3. Maharashtra Government Notification of Sarvasu 2023/ P. No. 136/ Action-29. Dated 26 th June, 2023.
27/06/2023	No.AAMS_UGS/ICC/202 3-21/21	University of Mumbai	Circular of Arrangement of Term 2023-24
03/07/2023	D.O.No.F.2-71/2022(CPP-II)	University Grants Commission	Admission fee refund policy 2023-24
31/07/2023	No.Annexure/ICE/2023 - 24/18	University of Mumbai	Regarding online submission of all proposals/ applications for continuous affiliation/ natural growth/ permanent affiliation for the academic year 2024-25.

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prepared by yjwala

मुंबई विद्यापीट

Admin office,



परिपत्रक

新. AUlicc/2023-24/2 3. नेमणूक कक्ष, परीक्षा विभाग महात्मा ज्योतीराव फुले भवन, विस्तारित ईमारत सांताक्रुझ (पू), विद्यानगरी, मुंबई- ४०००९८.

मुंबई विद्यापीठाच्या विविध शैक्षणिक विभागाचे संचालक / विभाग प्रमुख / विद्यापीठ संलिग्त कला / वाणिज्य / विज्ञान / व्यवस्थापन / शिक्षणशास्त्र / औषधशास्त्र / वास्तु शास्त्र / अभियांत्रिकी व विधी महाविद्यालयाचे प्राचार्य, विद्यापीठाच्या दूर व मुक्त अध्ययन संस्थेचे प्राध्यापक आणि संचालक, प्राचार्य, सर ज. जी. वास्तुशास्त्र महाविद्यालय / समन्वयक, डॉ. बाबासाहेब आंबेडकर महाविद्यालय अंबाडवे / समन्वयक, विजयलक्ष्मी दळवी महाविद्यालय तळेरे / समन्वयक, रत्नागिरी उपकेंद्र / समन्वयक ठाणे परिक्षेत्र / समन्वयक, स्कुल ऑफ इंजिनिअरिंग अँड अप्लाईड सायन्सेस कल्याण उपकेंद्र, यांना कळविण्यात येते की, मुंबई विद्यापीठाशी संलिग्ति महाविद्यालयांनी श्रैक्षणिक वर्ष २०२३-२४ करिता त्यांच्याकडे कार्यरत असलेल्या शिक्षकांची परिपूर्ण माहिती दि. ३० सप्टेंबर २०२३ पर्यंत संगणक प्रणाली द्वारे अद्ययावत करावी.

तसेच आपणांस कळविण्यात येते की, महाविद्यालयीन संलग्नता व विकास विभाग (CAD), महाविद्यालयीन शिक्षक मान्यता कक्ष (CTAU), प्रवेश, नावनोंदणी, पात्रता व स्थलांतर कक्ष (AEM), विद्याविषयक नियुक्ती गुणवत्ता कक्ष (AAQA) यांचेमार्फत प्राप्त होणारे नाव नोंदणी अर्ज पात्रता व स्थलांतरण प्रमाणपत्र, वाढीव विद्यार्थी संख्या, महाविद्यालयांस देण्यात येणारे नवीन पाठ्यक्रम, विषय, विद्याशाखा, वाढीव तुक्तद्यी, तसेच प्राचार्य / प्राध्यापक / सहयोगी प्राध्यापक / सहाय्यक प्राध्यापक / ग्रंथपाल व क्रीडा संचालक यांच्या मान्यतेबाबतची परिपूर्तता करण्यापूर्वी उपकुलसचिव, नेमणूक कक्ष परीक्षा विभाग यांचेकडून 'ना हरकत प्रमाणपत्र' सादर करणे संबंधित महाविद्यालये, संस्था व विभागांना अनिवार्य करण्यात आलेले आहे.

तरी संबंधित माहिती खालील नमूद केलेल्या नमुन्याप्रमाणे भरण्यात यावी,

STEP ONE

LOG ONTO UNIVERSITY WER SITEWWW.mu.ac.in

STEP TWO

: To open the software by clicking link

APPOINTMENT UNIT EXAM (TEACHER'S INFO)

on Home Page of the University.

STEP THREE

Click "New User" to register your college

STEP FOUR

Read the Software Guide carefully and "click to Register

STEP FIVE

: Now you can start Registration. There is pre-loaded Department/College Name. If Department/College name does not appear, then go to Add New by Drop down. At the end of this page, software will ask you for password. Use "appunit2020" as a

first time password, then change the password.

STEP SIX

UPDATE THE TEACHERS INFORMATION

यास्तव आपणास विद्यापीठ प्रशासनाच्या आदेशान्वये कळविण्यात येते की, जी महाविद्यालये शिक्षकांची माहिती अद्ययावत करणार नाहीत त्यांना शैक्षणिक वर्ष २०२३-२४ करिता 'ना हरकत प्रमाणपत्र' वितरीत करण्यात येणार नाही व वरील बाबत काही समस्या उदभवल्यास त्याची सर्वस्वी जबाबदारी संबंधित महाविद्यालय / विभाग / संस्था यांची राहील याची कृपया नोंद घ्यावी .

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Hotel ment, Bandra

Inwas 45 6036

Date 22/09/23

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Good Qcholarship Andhaar linking Will biometric.

महाराष्ट्र शासन

सहसंचालक, उच्च शिक्षण, मुंबई विभाग, मुंबई

एलफिन्स्टन तंत्र शिक्षण विद्यालय आवार, महापालिका मार्ग, मुंबई - ४०० ००१

Email:idhemumbai@gmail.com

फोन व फॅक्स क. ०२२-२२६५६६००

जा.क. संसं/उशि/मृवि/एनएसपी/२०२२-२३/ ८७-५5

दिनांक: १५.०९.२०२३

<u>तात्काळ ईमेलद्वारा</u> प्रति

संचालक /प्राचार्य,
 सर्व शासकीय व अशासकीय अनुदानित,
 विना अनुदानित, कायम विनाअनुदानित महाविद्यालये.

२. कुलसचिव, मुंबई विद्यापीठ, फोर्ट, मुंबई.

> विषय : केंद्र शासन पुरस्कृत अल्पसंख्याक विद्यार्थ्यांसाठी पोस्ट मॅट्रिक शिष्यवृत्ती योजनेंतर्गत महाविद्यालयांचे Hol / INO व विद्यार्थ्यांचे Bio-metric Authentication करण्यासाठी मुदतवाढीबाबत...

रांदर्भ : संचालनालयाचे पत्र क्र. उशिस पीएमएस/२०२३/९८३१ दि.१५.०९.२०२३

उपरोक्त विषयाबाबत केंद्रशासन पुरस्कृत अल्पसंख्यांक विद्यार्थ्यांसाठी पोस्ट मॅट्रिक शिष्यवृत्ती योजनेंतर्गत शैक्षणिक वर्ष <u>२०२२-२३</u> साठी शिष्यवृत्तीचे वितरण करणेसाठी महाविद्यालये व विद्यार्थ्यांची आधार आधारित बायो-गेट्रिक प्रमाणीकरण करण्यासाठी खालीलप्रमाणे मुस्तवात देण्यात आलेली आहे.

Timelines for Various Activitles

. No.	Activity	190	Revised Timelines	
9"	Uploading of Aadhar and Account number by left out applicant/Parent/Legal Guardian		१८.०९.२०२३ <u>े</u>	
	Bio-Metric Aadhar Authentication of only Hol		9८.0९.२०२३	
3	Bio-Metric Aadhar Authentication of Applicant		99.09.7073	
8	Verification of application by INO's and DNO		₹\$0.08.2023	

केंद्रशासनाने व्हॉटस ॲप द्वारे दिलेल्या संदेशानुसार महाविद्यालयातील/संस्थेतील फक्त Hol चे Biometric Authentication करणेसाठी दि.१८.०९.२०२३ अशी अतिम मुदतवाढ देण्यात आलेली आहे. तसेच विद्यार्थ्यांचे Bio-metric Authentications करणेसाठी दि.१९.०९.२०२३ रोजीपर्यंत अंतिम मुदतवाढ देण्यात आलेली आहे. यानंतर कोणतीही मुदतवाढ देण्यात येणार नाही याबाबत स्पष्टपणे निर्देश देण्यात आलेले आहेत.

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No. AEM /1086/ of 2023.

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Date 22/0,9/23

CIRCULAR:-

A Process to be followed for Enrolment and Eligibility Certificate for the Academic Year 2023-24.

Eligibility:

- · The students who have passed from Board of Secondary and Higher Secondary education other than Maharashtra State and University of Mumbal require Eligibility Certificate.
- The College/Institute/Department should give admission to students from boards and Universities (Deemed/Open State/Private) within the state, other states and abroad only after ascertaining and ensuring that their qualifying examinations are approved by the COBSE/UGC/AIU/IAU/AICTE on the website of the concerned bodies or boards.
- Every College/Institute/Department will have to constitute an Admission Committee based on the UGC guidelines and instructions. The College Admission Committee (CAC) or Institution Admission Committee (IAC) or Department Admission Committee (DAC) has to scrutinize and verify the original marksheets and other documents of the students and should submit verification report of nuthentication of documents to University and then the admission is given as per the Ordinance and Circular of University of Mumbai
- The College/Institute/Department must give provisional admission to such students and as soon as the University of Mumbai verifies the eligibility and confirm the same on online status report then only the College/Institute/Department should confirm the admission.
- The College/Institute/Department must submit Faculty-Wise, Course-Wise and Class-Wise eligibility application forms, alongwith the required documents as per the enclosed copy of the list of "required documents" and N.E.F.T. receipts, to the Eligibility and Migration Section as per the schedule.
- The eligible students will be given only one PRN and once only. The PRN will be valid as long as the student is enrolled with the University of Mumbai. If student is talding readmission then his previous PRN No. has to be continued and College should submit student's new online form alongwith fees.
- The College/Institute/Department must confirm the admission of the 'Provisional Eligible Students" and the admission of "Not Eligible" students must immediately be cancelled.

The respective College/Institute/Department will be held responsible for admitting the "Not Eligible" Students.

Those admissions for e.g. B.E., Pharmacy, Architecture, Law, B.Ed., B.P.Ed.,
Management etc. whose process is done through Centralized Admission Process
[CAP] round should submit their forms within 10 days after completion of their
Final round of Centralized Admission Process (CAP).

Enrolment:

The College/Institute of Architecture/Engineering/Law/B.Ed. should submit the list
of students (Alphabetically & Vertically in a big font size), as per the Chart

Sr. Application		- 27 - 170-	
No Form Number	Name of Student Br	anch Percentage	Tosas is
1 3 Seem From Del			Caste Remark

- For the Academic Year 2023-24, AEM Department has implemented the same process as last year as provisional Enrolment processing for the Arts, Commerce and Science faculty only. After submission of online students registration data and reconciliation of admission/enrolment fees, the system will automatically match the marks of the students with data received from Secondary and Higher Secondary Education Board, Pune, Maharashtra and thereafter will automatically update the "final eligibility report" on "online status". All the Colleges should make a note of the student's final eligibility status.
- All affiliated Colleges are hereby informed that the online enrolment forms of the students of U.G. courses of Arts, Commerce and Science who have passed their Higher Secondary Examinations (HSC) from the Secondary and Higher Secondary Education Board, Pune, Maharashtra will be scrutinized randomly by organizing district wise workshops/camps.
- The online forms should be duly signed by the student.
- The copies of original marksheets, caste certificate and other documents should be duly attested by the Principal.
- The admission should be allotted on the basis of enclosed eligibility criteria.

मुंबई विद्यापीठ

दुरध्वनी क. ०२२-६८३२ ००५२

Email: supt.statunit@gmail.com



शैक्षणिक नियुक्त्या व गुणवत्ता हमी (सांख्यिकी कक्ष) खोली क. २०२, दुसरा मजला, मुंबई विद्यापीट, फोर्ट, महात्मा गांधी मार्ग, मुंबई- ४०० ०३२,

No. UDSTAT/ICD/2023-24/ 905 of 2023

परिपत्रकः :-

विषय : <u>शैक्षाणिक वर्ष २०२३-२४ या वर्षांकरीता ऑनलाईन विद्यार्था संख्या बाबतची</u> (Student on Roll - https://eoffice.mu.ac.in/STATISTICAL) माहिती नोंदविणेबाबत.

महोदय/महोदया,

मुंबई विद्यापीठातील सर्व विभाग प्रमुख व विद्यापीट संलग्नीत महाविद्यालये, स्वायत्त महाविद्यालये/संस्था याचे प्राचार्य व संस्था प्रमुख, तसेच समन्वयक, विश्वभूषण डॉ. बाबासाहेब आंबेडकर आदर्श महाविद्यालय, अंबाडवे, ता. मंडणगड, जि. रत्वागिरी व विज्ञयालक्ष्मी विश्वनाथ दळवी आदर्श महाविद्यालय, तळेरे, ता. कणकवली, जि. सिधुदुर्ग, याचे उपरोल्लेखित नमुद्र विषयाकडे लक्ष वेध् इच्छितो की, श्रीमणिक वर्ष २०२३-२४ या वर्षाकरीता विचारण्यात आलेल्या विद्यार्थी संख्येबाबतची ऑनलाईन माहिती ही अत्यंत महत्वाची असल्याकारणाने विद्यापीठाच्या https://eoffice.mu.sc.in/STATISTICAL या संकेतस्यळावर उपलब्ध विवरण पत्रानुसार मंगळवार, दिनांक ३९ ऑक्टोबर, २०२३ पुर्वी ऑनलाईन स्वस्त्यी सादर करण्यात यावी.

सदर विद्यार्थी संख्येबाबतची माहिती विद्यापीठ आयोग, भारतीय विश्वविद्यालय संघ, केंद्र शासन, उच्चशिक्षण व तंत्र शिक्षण विभाग, मधराष्ट्र शासन, मुंबई संनालनालय, उच्चशिक्षण, पुणे, सह-संचालनालय, उच्चशिक्षण, मुंबई विभाग, इत्यादी महत्वाच्या शासिकय नियंत्रक संस्था/विभाग यांना ठराविक कालावधीगध्ये उपलब्ध करून देणे बंधनकारक असते. त्याचप्रमाणे ती माहितीच्या अधिकारांतर्गत विद्यारण्यात येत असल्यामुळे विनाविलंब अपीलकर्त्यांस पाढविणे सूच्या अनिवारं असते. म्हणून सदानी गाँचलाईन पाटिती आपल्या माफेत वैळेत सादर होणे अत्यावश्यक आहे, यांची आपण गांभीयांने चोद ध्यावी. त्याचबरोवर सदरची माहिती भरताना काही महत्वाच्या सूचना आपल्या

- 9. शैक्षणिक वर्षे २०१९-२० या वर्षापास्त दिव्यांग (Handicapped) विद्यार्थी च शिक्षक यांना त्यांच्या प्रवर्गामध्ये (Caste) नोंदणी करणे व त्यांचप्रमाणे स्थांना दिव्यांग वर्गात सुद्धा समुद्र करणे आवश्यक आहे. सदर विद्यार्थी व शिक्षक यांना फक्त दिव्यांग वर्गात नमुद्र केल्यास त्यांची एकुण संख्या बेरजेमध्ये समाविष्ट केली जाणार नाही किया मीजली जाणार नाही.
 - २. <u>Staff Statistics भरताचा अनुदामित (Aided), विना अनुदामित (Unaided) म स्वयंक्रिल (Self Finance)</u> शिक्षक किंवा शिक्षकेतर कर्मचा-यांची माहिती वेगवेगळी भरण्यात यावी.

उपरोक्त सर्व सारांश लक्षात घेता, आपगांस विदित करण्यात येते की, <u>शैक्षणिक वर्ष २०२३-२४</u> या वर्षाकरीता अत्यावश्यक असलेली विद्यार्थी संख्येबाबतची आंजलाईच माहिती दिलेल्या विवरण पत्रानुसार (Including Temporary Teaching/Non-Teaching staff) अचूकतेने व विनाविलंब भरण्याविषयीची सुचना आपल्या महाविद्यालय∕संस्थमधील नोडल अधिकारी व संबंधित कर्मचारी वर्ग थोंना देण्यात यांची.

त्याचप्रमाणे सदरची संबंधित ऑनलाईन माहिती भरताना काही समस्या/अडचणी उद्भवत्यास नोडल अधिकारी/उपजुलसंचित, शैक्षणिक नियुक्त्या व गुणवत्ता हमी विभाग (सांख्यिकी कक्ष) दूसरा मणला, खोली क. २०२, फोर्ट, मुंबई-४०००३२, येथे कार्यालयीन कामकाणाच्या वेळेत प्रत्यक्ष भेट मेनुस्त संबंधित विद्ययी माहिती व मार्गदर्शन करून धेणे अथवा ०२२-६८३२ ००५२ था दुरध्वनी क्रमांकावर संपर्क सांधणे Hotal Casa (अध्या कार्यकार), Bandra

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Date...11/10/23...

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अकृषी विद्यापीठे तसेच संलग्नित महाविद्यालयातील विद्यार्थ्यांसाठी वैयक्तीक अपघात विमा (Personal Accident Insurance) तसेच विद्यार्थी वैद्यकीय विमा (Medical Insurance) योजना लागू करणेबार्बत.



महाराष्ट्र शासन उच्च व तंत्र शिक्षण विभाग,

शासन निर्णय क्रमांक :- संकीर्ण २०२१/प्र.क्र. १४ / वि शि ५ हुतात्मा राजगुरु चौक, मादाम कामा मार्ग, मंत्रालय, मुंबई ४०० ०३२, दिनांक - १६ ऑक्टोबर, २०२३

संदर्भ : -१) उच्च व तंत्र शिक्षण विभाग, शासन निर्णय क्र. संकीर्ण २०२१/ प्र.क्र.१४/विशि५, दिनांक ०२ जून, २०२१.

२) संचालक, उच्च शिक्षण संचालनालय, पुणे यांची

- १) क्र. विवि २१३३/ प्र.क्र.२८/ मवि.०१ /९३४४, दि. २४/०८/२०२३ तसेच
- २) क्र. विवि २१३३/ प्र.क्र.२८/ मवि.०१/१००२२, दि. २७/०९/२०२३ ची पत्रे

प्रस्तावना:

उच्च व तंत्र शिक्षण विभाग, शारान निर्णय दिनांक ०२ जून, २०२१ अन्यये, राज्यातील अकृषी विद्यापीते, तंत्र विद्यापीठ व अधिनस्त महाविद्यालगान्या विद्याभाँगाठी नवीन रचलपात "विद्यार्थी जीवन / अपधात विमा योजना" लागू करण्यासाठी संचालक, उच्च शिक्षण यांच्या अध्यक्षतेखाली समिती गठीत करण्यात आली होती. सदर समितीच्या अह्यालानुसार राज्यातील विद्यापीठीय व गहाविद्यालयीन विद्यार्थ्यासाठी "विद्यार्थी अपघात विमा" योजना नवीन स्वरूपात लागु करण्यासंदर्भात, IRDAI परवानाधारक एक अनुभवी सल्लागार नेमून, त्यांना या विषयाबाबत सखोल अभ्यास करून शंमलबजावणी करण्यासारख्या बाबी तरीच त्यांन्या कार्यपध्दतीनावत अहवाल सादर करण्याबाबत कळविण्यात आले होते. संचालक उच्च शिक्षण यांनी, निविदा छाननी समितीने तांत्रिक मुल्यमापन करून गुणांकनाच्या आधारे "इन्टिग्रेटेड रिस्क इन्शुरन्स ब्रोकर लिमिटेड" या विमा सल्लागार कंपनीची निवड केली होती.

प्रस्तूत विद्यार्थी अपघात विमा योजना संदर्भात विमा संचालनालय यांचे राज्यातील अकृषी विद्यापीठे व महाविद्यालयीन विद्यार्थ्यांसाठी प्रस्तावित करण्यात आलेली विद्यार्थी अपघात योजना संदर्भात अभिप्राय घेण्यात आले होते. विस्तृत माहिती संचालक, उच्च शिक्षण संचालनालय पुणे यांचेकडून www.dhepune.gov.in या संकेतस्थळावर प्रसिध्द आली आहे.

- ४. प्रस्तूत विद्यार्थी वैयक्तीक अपघात विमा (Personal Accident Insurance) तसेच विद्यार्थी वैद्यकीय विमा (Medical Insurance) योजनेकरिता उपरोक्त नगूद तक्यातील कंपन्यांचे विगा रांरक्षण दर हे ३ वर्षाकरिता स्थिर अरातील. सदर योजना प्रभाविपणे अंमलात आणण्याकरिता तसेच या योजनां संदर्भात प्राप्त होणारे आक्षेप / तक्रारी / मार्गदर्शन याकरिता संचालक, उच्च शिक्षण संचालनालय, पुणे यांना समन्वय अधिकारी (Nodal Office) म्हणून प्राधिकृत करण्यात येत आहे.
- ५. हा शासन निर्णय महाराष्ट्र शासनाच्या <u>www.maharashtra.gov.in</u> या संकेतस्थळावर उपलब्ध करण्यात आला असून त्याचा संकेतांक क्र. २०२३१०१६१६५७३४५५०८ असा आहे. सदरहू शासन निर्णय डिजीटल स्वाक्षरीने साक्षंकित करुन काढण्यात येत आहे.

महाराष्ट्राचे राज्यपाल यांच्या आदेशानुसार व नावाने

AJIT MADHUKARRAO BAWISKAR

Digitally signed by AJT MADHIKARRAO BAYESKAR
DIE CHILD-CONFESSIONER OF MANAARSHTRA, Own-HIGHER AND
TECHNICAL DISCONDERS OF MANAARSHTRA, Own-HIGHER AND
TECHNICAL DISCONDERS OF THE SIGNED SECTION OF T

(अजित बाविस्कर) उप सचिव, महाराष्ट्र शासन

प्रति,

मा. राज्यपाल तथा कुलपती यांचे प्रधान सचिव, राजभवन, मलबार हिल, मुंबई. मा.मुख्यमंत्री, यांचे अप्पर मुख्य सचिव, मंत्रालय , मुंबई . मा.उपमुख्यमंत्री (वित्त) यांचे प्रधान सचिव, मंत्रालय , मुंबई . मा. उपमुख्यमंत्री (गृह) यांचे प्रधान सचिव, मंत्रालय , मुंबई . मा.मंत्री, उच्च व तंत्र शिक्षण यांचे खाजगी राचिव, मंत्रालय, मुंबई . कुलगुरु / कुलसचिव, सर्व अकृषि विद्यापीठे, महाराष्ट्र राज्य, प्रधान सचिव, उच्च व तंत्र शिक्षण यांचे स्वीय सहायक, मंत्रालय, मुंबई, संचालक, उच्च शिक्षण संचालनालय, महाराष्ट्र राज्य, पुणे. संचालक, तंत्र शिक्षण संचालनालय, महाराष्ट्र राज्य, मुंबई. सर्व विभागीय सह संचालक, उच्च शिक्षण, महाराष्ट्र राज्य. विमा संचालक, विमा संचालनालय, गृहनिर्माण भवन (म्हाडा), वान्द्रे (पूर्व), मुंबई. महालेखापाल (लेखा व अनुज्ञेयता)- महाराष्ट्र १ व २, मुंबई/नागपूर. महालेखापाल (लेखा परीक्षा)– महाराष्ट्र १ व २, मुंबई/ नागपूर. जिल्हा कोषाधिकारी, मुंबई / पुणे. ICICI Lombard Insurance Company Ltd., Mumbai. National insurance co. Ltd., Mumbai निवड नस्ती (विशि-५).



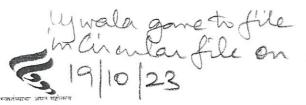
Total Sum Insured PEF	RUNIT	Rs. 5 Lac (Rupees Five Lac)						
(Primary Insured Memb	er +							
Secondary Insured Mer								
Mid-Term Addition Dele	etions	Permissible only to the students & their respective Parent						
		Guardian by the means of 'New Admission'. Deletion by the						
		means of opting out of the educational institution						
Waiting Period		No Waiting Period. All Insured members are covered from Day						
		One (01) in the policy						
Group Administrator		The educational institution shall be the Master Policy Holder of the						
		Policy						
Geographical Boundary		The Policyshall be 24 x 7 World-wide cover						
PLAI	N B: OPT	IONAL COVERAGE (MEDICLAIM POLICY)						
Particulars	Delivera	ables						
Insured Details	Primary	Insured Member: The Student studying under the colleges,						
7	institutio	institutions, universities which are affiliated, associated, administered,						
16.°	categorized under The Higher & Technical Education, Government of							
	Mahara	shtra						
Sum Insured	The tota	I sum insured per student is INR 2 Lacs (Rupees two lacs only)						
Relationship Type	Non Em	ployer-Employee						
Policy Type	The Pol	Policy shall be on Named basis for ONE (01) student only. The						
14.64	Insuranc	e company may ask the respective Educational Institution to						
	provide	the data of the primary insured member during the enrolment and /						
4	or before	e the inception of the insurance policy.						
Enrollment Type		ection. The educational institution to provide a declaration for the						
		e of 'All-students'. No selection shall be permissible by the						
	respectiv	re educational institution. The coverage is mandatory for all						
	student(s) and their respective ONE (01) parent/ guardian						
Mid=Term Addition		ble only to the students by the means of 'New Admission'.						
Deletions		by the means of opting out of the educational institution.						
Waiting Period	No Waitii	ng Period. All Insured members are covered from Day One (01) in						
	the policy							
Group Administrator		ational institution shall be the Master Policy Holder of the Policy						
Geographical Boundary		erage shall be restricted to the Geographical Limits within the						
	boundarie	es of Republic of India (National Coverage)						
		NO.						

		Loss of middle finger – three phalanges	6%						
	8.	Loss of two phalanges	4%						
		Loss of one phalanx	2%						
		Loss of ring finger - three phalanges two	5%						
	9.	phalanges	4%						
		one phalanx	2%						
		Loss of little finger	4%						
	10.	three phalanges two phalanges	3%						
		one phalanx	2%						
		Loss of metacarpus -first or second (additional)	3%						
	111.	hird, fourth or fifth (additional)	2%						
	\prod		Percentage as						
			assessed by the						
	40		independent						
	12.4	Any other permanent partial disablement	Registered Medical						
100			Practitioner						
* s									
.		I. Accidental Death Benefit - The payment of	of Lumpsum amount						
Cauataga		to the nominee in the event of an accid	dental death of the						
Coverage Specifications		beneficiary as described in the table above							
Specifications		II. Accidental Permanent Disability Benefit							
·		Lumpsum amount to the nominee in the event of an accidenta							
*		permanent disability of the beneficiary as de above	escribed in the table						
		III. Accidental Partial Disability Benefit- The pa	avment of Lumpsum						
2		amount to the nominee in the event of a							
		disability of the beneficiary as described in the	•						
		IV. Child Education Welfare / Children Educa	tion Grant - In the						
,		event of death or permanent total disablen	nent of the Insured						
		Parent/ Guardian due to an Accident as def	ined, the Insurance						
		Company shall pay 'Child Education Gran	nt' for the Student						
		enrolled in the policy an additional compens	ation of a lumpsum						
		pay out of10% of the Capital Sum Insured of	once per event, per						
		policy period							

- procedure is necessitated for the Insured with reciprocal length / corrective index of + - 7 Diopter
- XII. AYUSH Treatment: In-patient hospitalization for AYUSH Treatment shall be payable up to the base sum insured
- XIII. Claim Intimation: Not exceeding 7 days post hospitalization

3. Important Terms and Conditions

- General Terms & Conditions
- The Terms & Conditions of the Tailor-made Personal Accident 1. Insurance Policy under 'Student Accident Insurance Scheme' shall be governed by this Tender Document and 'To-Be-Issued' G.R, Tripartite Agreement and/or the 'Work Order' issued to the shortlisted Insurance Company/ Insurance Companies.
- 11. The Insurance Company shall issue the Insurance Policy in total conformity with the terms & conditions of this Tender Document. The Terms & Conditions which are not expressly agreed to in this document will not be binding on the insured.
- III. The claims shall be settled whether Approved, Repudiated or Shortfall within 21 days of the receipt of the Duly Completed Claim Form with the relevant documents. If there is any additional requirement in the insurance claim, the letter should be forwarded to the concerned claimant or the representative of the claimant along with the copy to the representative of the Integrated Risk Insurance Brokers Limited
- The Claim Intimation shall be provided to the Insurance Company IV. favorably within 15 days of the occurrence of the incident/ accident & No Later than 120 days of the occurrence of the incident/ accident. The Insurance Company shall NOT be responsible for payment of claims to the beneficiary for any claims submitted after 120 days from the date of Occurrence of Accident/ Incident
- V. After sanctioning the claim amount, the Insurance Company shall deposit the 'Compensation' in INR (Indian Rupees) within 15 days via NEFT/ RTGS/ IMPS or any other electronic mode of payment as permissible by the Banking Regulations.
- VI. In case of the Non-availability of the nominee as the Parent/ Guardian (Secondary Insured Member) on the Admission / Enrollment form, the benefit of insurance shall be provided upon



महाराष्ट्र शासन

सहसंचालक उच्च शिक्षण ,मुंबई विभाग , मुंबई एलिफस्टन तंत्र विद्यालय आवार, ३ महापालिका मार्ग, मुंबई -४०० ००१

www.jdhcmumbai.gov.in E-mail- jdhcmumbai@gmail.com Tel & Fax No. 077 77E4EE00, 77E98476

क्र.ससं/उशि/मृवि/ग्रीन क्लब समन्वयक/२०२३/४९५६

दिनांक -१८.१०.२०२३

प्रति,

प्राचार्य.

विनाअनुदानित/कायम विनाअनुदानित

कला,वाणिज्य, विज्ञान,विधी,शिक्षणशास्त्र

तसेच शारीरिक शिक्षण महाविद्यालये, मुंबई विभाग.

विषय : ग्रीन क्लब समन्वयक प्राध्यापक (Green Club Faculty coordinator) यांची नियक्ती करणे तसेच ग्रीन क्लब स्थापन करणेबाबत

संदर्भ: १. या कार्यालयाचे पत्र क्र.ससं/उशि/मुंवि/ग्रीन क्लब समन्वयक/२०२३/दिनांक -०३.०८.२०२३

२. क्र. ससं/उशि/मंवि/ग्रीन क्लब समन्वयक/२०२३/दिनांक -२२.०८.२०२३

उपरोक्त विषयास अनुसरून, महाराष्ट्र शासन व युनिसेफच्या संयुक्त विद्यमाने महाविद्यालयीन 'युवकांच्या सहभागाने नैसर्गिक संसाधनांचे संरक्षण तसेच पाण्याची बचत' (YEWS- Youth Engagement and Water Stewardship) हे अभियान राबविण्यात येतआहे.

या कार्यायालयाचे संदर्भीय पत्र क्र. १ व २ अन्वये सदरील अभियानाकरिता आपल्या महाविद्यालयातून एका ग्रीन क्लब फॅकल्टी कॉर्डिनेटर यांची नियुक्ती करून 🗯 क्लब स्थापित करणेबाबत वारंवार सूचना देऊनहीं बहुतांश महाविद्यालयांनी उपरोक्तप्रमाणे कार्यवाही केल्याचे दिसून येत नाही. (सबंधित महाविद्यालयांची यादी सोबत जोडण्यात आलेली आहे.)

तरी उपरोक्तनुसार ग्रीन क्लब समन्वयक प्राध्यापक यांची नियुक्ती करून ग्रीन क्लब स्थापन करण्यात यावा. तसेच सदर माहिती खालील प्रपत्रामध्ये भरून swaroop.manerikar@mah.gov.in या ई-मेल आय डी वर सात दिवसांत सादर करण्यात यावी.

Green Club Information

Sr.No	Name	Responsibility	Contact& E-mail			
1	Faculty	Faculty Cordinator				
2	Student	President				
3	Student	Vice president				
4	Student	Campaign Cordinator				
5	Student	Documentation Cordinator				

B.S.A. & C.E.S's Shelle Rainain landate of and the same of th

1184ETT 10 6107

Date 19-10-23

उच्च शिक्षण, मुंबई विभाग, मुंबई.

Mr. Manoj Kamble

Please do the needful

University of Mumbai

अति महत्वाचे

दुरध्वनी क. ०२२-६८३२ ००५२

Email: supt.statunit@gmail.com



शैक्षणिक नियुक्त्या व गुणवत्ता हमी (सांख्यिकी कक्ष)

खोली क. २०२, दुसरा मजला, मुंबई विद्यापीठ, फोर्ट, महात्मा गांधी मार्ग, मुंबई- ४०० ०३२.

No. AAQA/ICD/2023-24/ 1029 of 2023

विषय : अनोळखी मोबाईल नंबरद्वारे AISHE Code साठी पैशांची मागणी करण्यासाठी येणा-या Fake Call बाबत.

संदर्भ : मा. शिक्षण संचालक (उच्च शिक्षण), महाराष्ट्र राज्य, पुणे यांचे क.उशिसं/सांख्यिकी/AISHE/२०२३-२४/, दिनांक ०५/०९/२०२३ रोजीचे पत्र.

परिपत्रक :-

उपरोक्त विषयाबाबतचे व संदर्भीय पत्राच्या अनुषंगाने सर्व संलिम्तत/मान्यताप्राप्त महापिद्यालये/संस्था यांचे प्राचार्य/संयालय तरोच समज्जयम, विश्वभूषण डॉ. बाजासाहेब आंबेडकर आदर्श महाविद्यालय, अंबाडवे, ता. मंडणगड, जि. रत्नागिरी व विजयालक्ष्मी विश्वनाथ दळवी आदर्श महाविद्यालय, तळेरे, ता. कणकवली, जि. सिंधुदूर्ग, यांचे लक्ष उपरोक्त नमुद विषयाबाबतचे मा. संचालक, उच्च शिक्षण, महाराष्ट्र शासन, पुणे, यांचेकडून प्राप्त झालेल्या पत्राकडे वेधण्यात येत आहे. (प्रत संलग्न)

सदर पत्रान्वये माननीय संचालक (उच्च शिक्षण), पुणे यांनी या संदर्भात खालीप्रमाणे कळविले आहे :-

" उच्च शिक्षा विभाग, शिक्षा मंत्रालय, भारत सरकार, नवी दिल्ली, यांच्यामार्फत सर्व संलिग्नत महाविद्यालये यांची माहिती संकलित करण्यातकरीता AISHE हे ऑनलाईन वेबपोर्टल विकसित केलेले आहे. तसेच नवीन महाविद्यालयांना AISHE Code प्राप्त करण्याकरीता पोर्टलवर नींदणी करणे अनिवार्य आहे. सदरची नींदणी प्रक्रीया ही पुर्णतः विनाःशुल्क असून सदर प्रकीयेचे तीन टप्पे आहेत, १. विद्यापीट ऑनलाईन मान्यता, २. राज्य नोडल अधिकारी मान्यता, ३. उच्चतर शिक्षा विभाग, शिक्षा मंत्रालय यांची अंतिम ऑनलाईन मान्यता. सबब तीनही टप्पे मान्य झाल्यास ईमेल आयडीवर AISHE Code पाठविण्यात येतो किंवा प्रकीयेत काही त्रुटी असल्यास ती नाकारण्यात येते. सदर नाकारण्यात आलेली प्रक्रीयेचे कारण महाविद्यालयास ईमेलडारे किंवा वेबपोर्टलवर Track your Request id या

/2023





महाराष्ट्र शासन शिक्षण संचालनालय (उच्च शिक्षण) मध्यवर्ती इमारत, पुणे - 411 001 संकेतस्थळ:- www.dhepune.gov.in



दिनांक - 05.09.2023

क्र.उशिसं/सांख्यिकी/ AISHE/2023-24/ प्रति,

- 1.कुलसचिव, सर्व विद्यापीठ,
- 2.AISHE नोडल अधिकारी, सर्व विद्यापीठे

विषय :- अनोळखी मोबाईल नंबरव्दारे AISHE Code साठी पैशांची मागणी करण्यासाठी येणाऱ्या Fake Call बाबत.

उपरोक्त विषयान्वये अखिल भारतीय उच्च शिक्षण सर्वेक्षण कार्यक्रम, उच्चतर शिक्षा विभाग,शिक्षा मंत्रालय, नवी दिल्ली यांच्यामार्फत राबविण्यात येतो. तसेच नवीन महाविदयालयांना AISHE या पोर्टलवर नोंदणी करणे अनिवार्य आहे.

त्या अनूषंगाने नवीन महाविदयालय AISHE या पोर्टलवर नोंदणी करतात, पोर्टलवर ऑनलाईन नोंदणी केल्यानंतर महाविदयालयास पाच अंकी Request Id प्राप्त होतो, त्यानंतर प्राप्त झालेल्या Request Id ला प्रथम आपल्या संलग्नित विद्यापीठाची ऑनलाईन (Approval) मान्यता असते, विद्यापीठाने महाविदयालयाने केलेली Online Request व्यवस्थित तपासून मान्य करुन पुढील कार्यवाहोसाठी स्टंट नींडल ऑफिसर (उच्च शिक्षण संचालनालय,पुणे) यांच्याकडे वर्ग करावे. तसेच महाविद्यालयास पुढील प्रक्रियेची माहिती देणे. नोंदणी प्रक्रिया ही पूर्णपणे विनाशुल्क आहे. या प्रक्रियेचे तीन टप्पे आहेत, 1. विद्यापीठाचे ऑनलाईन अपूवल 2 राज्य नोंडल अधिकारी ऑनलाईन अपूवल व ऑतिम 3 उच्चतर शिक्षा विभाग, शिक्षा मंत्रालय, नवी दिल्ली यांच्यामार्फत सदर महाविदयालयास केलेल्या ऑनलाईन विनंतीत दिलेल्या ई-मेल आयडीवर AISHE Code पाठविण्यात येतो किंवा नुटीअसल्यास नाकारण्यात येते. सदर महाविदयालयास नाकारण्यात आल्याचे कारणदेखील ई-मेलव्यारे पाठविण्यात येते. तसेच या तिन्ही टप्यात महाविदयालयास नाकारण्यात आल्याचे कारणदेखील ई-मेलव्यारे पाठविण्यात येते. तसेच या तिन्ही टप्यात महाविदयालये यांच्याकडून कोणत्याही प्रकारचे फी, टॅक्स, शुल्क स्वीकारले जात नाही.

परंतु काही महाविद्यालये यांना अनोळखी मोबाईल नंबरव्यारे संपर्क करन AISHE Code साठी Google Pay / Phone Pay अन्य ऑनलाईन व्यवहारांव्यारे पैशांची मागणी करण्यात येत आहे. व पैसे दिल्यावरच AISHE Code दिला जाईल असे सांगण्यात येत आहे. या प्रक्रियेसाठी कीणतेही शुल्क नसल्याने, महाविद्यालयांनी अशा कोणत्याही प्रकारच्या फसवणुकीस बळी पडू मये. अशा सूचना विद्यापीठ नोडल अधिकारी यांनी संलग्निकरण पत्र (Affiliation Letter) देतेवेळी आपल्या अंतर्गत असणाऱ्या नवीन महाविदयालयांना विद्यापीठ स्तरावरुन कळविण्यात यावे.

Signed by Shallendra Kamlakar Deolankar डॉ.शेलेंद्रिहेवक्राएं फ्रीटर्ड 17:25:49 शिक्षण संचालक (उच्च शिक्षण) महाराष्ट्र राज्य, पुणे.

मुंबई विद्यापीठ



केंद्रिय मुल्यांकन केंद्र, परीक्षा विभाग, महात्मा ज्योतीराव फुले भवन, विद्यानगरी, सांताक्रुझ (पूर्व), मुंबई— ४०० ०९८.

ईमेल cap.exam@mu.ac.in

क. परीक्षा/कें.मु.कें./ ७५

12023

दिनांकः 23 ऑक्टोबर, २०२३

परिपत्रक :-

विषय :— द्वितीय सत्र २०२३ (हिवाळी सत्र) मध्ये मुंबई विद्यापीठाअंतर्गत घेण्यात येणा—या परीक्षांचे मुल्यमापन OSM (On Screen Marking) प्रणालीतून करण्याबाबत....

मुंबई विद्यापीठाच्या विविध शैक्षणिक विभागाचे संचालक/विभाग प्रमुख, विद्यापीठाशी संलिग्नत/विद्यापीठ संचिलत मानव्य विद्याशाखा, वाणिज्य आणि विज्ञान विद्याशाखांच्या महाविद्यालयाचे प्राचार्य, विद्यापीठाच्या दुर व मुक्त अध्ययन संस्थेचे प्राध्यापक आणि संचालक, विद्यापीठाच्या रत्नागिरी व ठाणे उपकेंद्राचे संचालक/समन्वयक यांना या परिपत्रकाद्वारे सूचित करण्यात येते की, द्वितीय सत्र २०२३ च्या परीक्षा सुरू झाल्या असून OSM प्रणालीबाबत काही महत्वाच्या सूचना पुढीलप्रमाणे :—

- १) द्वितीय सत्र २०२३ परीक्षांच्या उत्तरपुस्तिकांचे मुल्यमापन हे एकाच कंपनीमार्फत होणार असून त्याबाबतची माहिती पुढीलप्रमाणे
- a) URL Link for OSM :- प्राचार्य आणि तांत्रिक समनागक यांच्या ईमेलवर पाठविण्यात आली आहे.
- व) प्राचार्यांच्या Dashboard साठीचा Login ID आणि Password हा प्राचार्य आणि तांत्रिक समन्वयक यांच्या Email ID वर पाठविण्यात आला आहे
- क) Help Desk Number for Technical Supports:- 08069459918.
- F) Help Desk E-mail ID: mu.osdeshelpdesk@gmail.com

B.S.A. & C.E.S's

Shalla Rahaja Institute of

anagement, Bandra

Date 25.10.23

25/10/23

मुंबई विद्यापीठ

इमेल cap.exam@mu.ac.in



केंद्रिय मुल्यांकन केंद्र, परीक्षा विभाग, महात्मा उयोतीराव फुळे भवन, विद्यानगरी, सांताबुहा (पूर्व), मुंबई— ४०० ०९८.

...₹...

- ६) मराठी व इंग्रजी भाषेत लिहिलेल्या उत्तरपुस्तिका वेगळया गठ्ठयात बांधून विद्यापीठात पाठविण्यात याव्यात.
- ७). L.D. (दिव्यांग) विद्यार्थ्याच्या उत्तरपुस्तिकेच्या पानांवर L.D. चा शिक्का मारावा व Attendance sheet वर सुध्दा L.D. चा उल्लेख करावा.
- कॉपी केसबाबत ज्युनिअर सुपरवायझर व सिनियर सुपरवायझरनी स्पष्ट मत मांडून विद्यापीठात पाठवताना स्वंतत्र पाकिटात पाठविणे आणि Attendance sheet वेगळी पाठवावी.
- उत्तरपुस्तिकेची ने—आण करण्यासाठी तसेच हाताळण्यासाठी उत्तरपुस्तिकांचे बंडल १०० उत्तरपुस्तिकोंपेक्षा जास्त नसाचे.

OSM सुरळीत पार पडण्यासाठी शिक्षकांना येणा—या तांत्रिक अडचणीसाठी दिनांक २५ ऑक्टोबर, २०२३ पासून रोज दुपारी १२.०० वाजता Webinar आयोजित करण्यात येणार आहे. सदर Webinar ची Link प्राचार्यांच्या ईमेलवर पाठविण्यात येईल.

> डॉ. प्रसाद कारंडे संचालक, परीक्षा व मुल्यमापन मंडळ



University of Mumbai



URGENT/BY HAND
Appointments Unit,
Examinations Section,
Vidyanagari, Santacruz (East),
Mumbai – 400 098.
Tel. 022-26533289.

No. AU/ICC/2023-24/10

CIRCULAR: -

Ref: To conduct the Practical examinations in various subjects at T.Y.B.Sc. (Sem. V) (CBSGS/CBCS) examination to be held in the Second Half (Winter) of the year 2023.

In continuation of this office Circular No. AU/ICC/2023-24/03 dated 29/09/2023, the Principals of the affiliated Colleges in Science, the Director, Institute of Science and the Directors of the Recognized Institutes are hereby informed that the Practical examination in various subjects at T. Y. B. Sc. (SEM. V CBSGS/CBCS) to be held in the Second Half (Winter) of the year, 2023 will be conducted after theory examination. The last date to complete there exam is shown in Annexure table.

The University will appoint the external examiner for T. Y. B. Sc. (Sem. V) (CBSGS/CBCS) examination. Whereas, Internal Examiners will be appointed by the college from internal staff. Remuneration to the examiners including paper setting, conduct of examination, TA/DA for the external examiners will paid by the University. The bill forms for the same to be signed by the Principal of the college where the practical examination is being conducted. Marks will be entered in MKCL portal using College login.

They are, therefore, requested to make available their Laboratories and necessary staff required to conduct the practical examinations smoothly.

Mumbai - 400 098 03rd November, 2023 Dr. Prasad M. Karande I/c Director Board of Examination & Evaluation

To,

- The Principals of the affiliated Colleges in Science, the Directors of the Recognized Institutes and Director, C.C.F. and Deputy Registrar (Results), Deputy Registrar (F&A), University of Mumbai, M. J. Phule Bhavan, Vidyanagari, Santacruz (E) Mumbai – 400 098.
- 2. The Coordinator MKCL, MU

For Anglina

Raheja Institute of Management, Bandra No. 6/69

Date 2-11-23

Intital 4-26

E.S.A. & C.E.S's

(Jeceve)

राज्यातील दुष्काळ घोषित केलेल्या ४० तालुक्यांव्यतिरिक्त इतर तालुक्यामधील १०२१ महसुली मंडळामध्ये दुष्काळसदृश्य परिस्थिती घोषित करून सवलती लागू करण्याबाबत.

महाराष्ट्र शासन महसूल व वन विभाग

शासन निर्णय क्रमांक :एससीवाय-२०२३/प्र.क्र.३७/म-७

मादाम कामा रोड, हुतात्मा राजगुरु चौक, मंत्रालय, मुंबई ४०० ०३२.

दिनांक: १० नोव्हेंबर, २०२३.

B.S.A.C.E US

Shella Rahaja Institute of Hotel Management, Bandra

Inward No.: 6250

Initial :

वाचा:-

- 9) शासन निर्णय, महसुल व वन विभाग, क्र. संकीर्ण-२०१७/प्र.क्र.१७३/२०१७/म-७, दिनांक ७ ऑक्टोबर, २०१७ व दिनांक २८ जून, २०१८
- २) शासन निर्णय, महसुल व वन विभाग, क्र.टंचाई-२०१४/प्र.क्र.२३३/म-७,दि.१३ जून, २०१८,दि.५ डिसेंबर, २०१८, दि.२४ जून,२०२०, दि.२१.०९.२०२२, दि.१२.०९,२०२३ व दि.७ नोव्हेंबर, २०२३
- ३) समक्रमांकाचा दिनांक ३१ ऑक्टोबर, २०२३ चा शासन निर्णय.
- ४) मा.मंत्री (मदत, पुनर्वसन व आपत्ती व्यवस्थापन) यांच्या अध्यक्षतेखालील मंत्रिमंडळ उपसमितीच्या दिनांक ९ नोव्हेंबर, २०२३ रोजी झालेल्या बैठकीतील निर्णय.

प्रस्तावना:-

नैसर्गिक आपत्तीच्या घटनांमुळे बाधित होणाऱ्या आपतग्रस्तांना तातडीने मदत देणे शक्य व्हावे, यासाठी अशा प्रस्तावांवर निर्णय घेण्याकरिता कायमस्वरूपी मंत्रिमंडळ उपसमिती संदर्भ क्र.२ येथील दि.१३ जून, २०१८ च्या शासन निर्णयान्वये गठीत करण्यात आली आहे. सदर मंत्रीमंडळ उपसमितीस संदर्भाधीन क्र.२ येथील दि.५ डिसेंबर, २०१८ च्या शासन निर्णयान्वये सन २०१८ च्या दुष्काळी कालावधीसह भविष्यात दुष्काळ उद्भवल्यास, त्या दुष्काळी कालावधीकरिता तातडीने उपाययोजना सुचविण्यासाठी/सनियंत्रण ठेवण्यासाठी/निर्णय घेण्यासाठी पूर्ण अधिकार देण्यात आले आहेत. संदर्भ क्र.२ येथील दिनांक ७ नोव्हेंबर, २०२३ च्या शासन निर्णयानुसार या मंत्रिमंडळ उपसमितीची पुनर्रचना करण्यात आली आहे. दुष्काळ व्यवस्थापन संहिता, २०१६ मधील तरतुदी व निकष विचारात घेवून संदर्भ क्रमांक ३ येथील दिनांक ३१ ऑक्टोबर, २०२३ च्या शासन निर्णयान्वये राज्यातील ४० तालुक्यामध्ये दुष्काळ घोषित करण्यात आला आहे. या व्यतिरिक्त राज्यातील इतर तालुक्यातील महसुली मंडळामध्ये जून ते सप्टेंबर २०२३ या कालावधीत कमी पर्जन्यमान झाले असल्याचे आढळून आले आहे. या मंत्रिमंडळ उपसमितीच्या दिनांक ९ नोव्हेंबर, २०२३ रोजी आयोजित करण्यात आलेल्या बैठकीमध्ये कमी पर्जन्यमान झालेल्या महसुली मंडळामध्ये दुष्काळसहश्य परिस्थिती घोषित करून तेथे सवलती लागू करण्याचा निर्णय घेण्यात आला आहे. त्यास अनुसरून शासन आदेश निर्गमित करण्याची बाब विचाराधीन होती.

शासन निर्णयः

राज्यातील दुष्काळ घोषित केलेल्या ४० तालुक्यांव्यतिरिक्त इतर तालुक्यांमधील ज्या महसुली मंडळामध्ये जून ते सप्टेंबर २०२३ या कालावधीत सरासरी पर्जन्याच्या ७५% पेक्षा कमी व एकूण



- ५) मा. मंत्री (सहकार), मंत्रालय, मुंबई.
- ६) मा. मंत्री (ग्राम विकास), मंत्रालय, मुंबई.
- ७) मा. मंत्री (कृषि), मंत्रालय, मुंबई.
- ८) मा. मंत्री (पाणी पुरवठा), मंत्रालय, मुंबई.
- ९) मा. मंत्री (रोजगार हमी योजना), मंत्रालय, मुंबई.
- १०) मा.मंत्री (जलसंघारण), मंत्रालय, मुंबई.
- ११) मा. विरोधी पक्षनेता (विधानसभा /विधान परिषद), विधानमंडळ सचिवालय, विधान भवन, मुंबई.
- १२) सर्व मा. विधानसभा सदस्य/विधान परिषद सदस्य
- १३)मा. मुख्य सचिव यांचे उपसचिव, मंत्रालय, मुंबई
- 98)अपर मुख्य सचिव /प्रधान सचिव /सचिव, सर्व मंत्रालयीन विभाग, मंत्रालय, मुंबई
- १५) सर्व विभागीय आयुक्त
- १६) सर्व जिल्हाधिकारी
- १७) वित्त विभाग (व्यय-९/ अर्थ-३), मंत्रालय, मुंबई.
- १८) सह सचिव तथा वित्तिय सल्लागार, मदत व पुनर्वसन, नवीन प्रशासन इमारत, मंत्रालय, मुंबई
- १९) महसूल व वन विभाग, कार्यासन क्रमांक म-३/म-११
- २०) निवडनस्ती (कार्यासन म-७)





महाराष्ट्र शासन राजपत्र असाधारण भाग एक-मध्य उप-विभाग

वर्ष ९, अंक ७७]

शुक्रवार, नोव्हेंबर १०, २०२३/कार्तिक १९, शके १९४५

[पृष्ठे ६, किंमत: रुपये ४.००

असाधारण क्रमांक ११८

प्राधिकृत प्रकाशन

सामान्य प्रशासन विभाग

मंत्रालय, मादाम कामा मार्ग, हुतात्मा राजगुरू चौक, मुंबई ४०० ०३२, दिनांक ९ नोव्हेंबर २०२३. B.S.A.C.E.S's

Shella Rahoja Institute of Hotel Management, Bandie

Inward No.: ... 6.189

Date: 16-11-23

Initial : ... Free

अधिसूचना

सार्वजनिक सुट्ट्या, २०२४

क्रमांकः- सार्वस्-११२३/प्र.क्र.१४८/जपुक (कार्या-२९).— परक्राम्य संलेख अधिनियम, १८८१ (१८८१ चा २६) च्या कलम २५ खाली, जे अधिकार भारत सरकारच्या गृह मंत्रालयाची अधिसूचना क्रमांक ३९/१/६८- जेयुडीएल/तीन, दिनांक ८ मे १९६८ अन्वये महाराष्ट्र शासनाकडे सोपविण्यात आले आहेत, त्या अधिकारांचा वापर करून, महाराष्ट्र शासन या अधिसूचनेद्वारे महाराष्ट्र राज्यात सन २०२४ सालासाठी खाली नमूद केलेले दिवस सार्वजनिक सुट्ट्या म्हणून जाहीर करीत आहे :-

(अ) सार्वजनिक सुट्ट्या

अक्र.	सुट्टीचा दिवस (२)	इंग्रजी तारीख (३)	भारतीय सौर दिनांक (४)	नार (५)
₹*	प्रजासत्ताक दिन	२६ जानेवारी २०२४	६ माघ, शके १९४५	शुक्रवार
7	छत्रपती शिवाजी महाराज जयंती	१९ फेब्रुवारी २०२४	३० माघ, शके १९४५	सोमवार
3	महाशिवरात्री	०८ मार्च २०२४	१८ फाल्गुन, शके १९४५	शुक्रवार
8	होळी (दुसरा दिवस)	२५ मार्च २०२४	०५ चैत्र, शके १९४६	सोमवार
4-	गुड फ्रायडे	२९ मार्च २०२४	०९ चैत्र, शके १९४६	शुक्रवार
€.	गुढीपाडवा	०९ एप्रिल २०२४	२० चैत्र, शके १९४६	मंगळवार
6	रमझान ईद (ईद-उल-फितर)(शव्वल-१)	११ एप्रिल २०२४	२२ चैत्र, शके १९४६	गुरुवार

महाराष्ट्र शासन सहसंचालक, उच्च शिक्षण, मुंबई विभाग, मुंबई

एलिफन्स्टन तंत्र शिक्षण विद्यालय आवार, महापालिका मार्ग, मुंबई - ४०० ००१

फोन व फॅक्स क्र. ०२२-२२६५६६०० Email:jdhemumbai@gmail.com

जा.क्र. ससं/उशि/मुंवि/परीक्षा शुल्क/२०२३/ ५१४ ५

दिनांक :०५.१२.२०२३

तात्काळ ईमेलद्वारा

प्रति.

१. संचालक / प्राचार्य, सर्व शासकीय व अशासकीय अनुदानित, विना अनुदानित, कायम विनाअनुदानित महाविद्यालये,

२. कुलसचिव, मुंबई विद्यापीठ, फोर्ट, मुंबई - ४०० ०३२.

३. कुलसचिव, एस.एन.डी.टी.महिला विद्यापीठ, चर्चगेट, मुंबई - ४०० ०२०.

४. कुलसचिव, महाराष्ट्र विधी विद्यापीठ,

B.S.A.C.E.S's

Sheila Rahoja Institute of Hotel Management, Bandra

Inward No.: 6249

विषय : सन २०२३-२४ मध्ये दुष्काळ घोषित केलेल्या तालुक्यातील महाविद्यालयीन विद्यार्थ्यांचे परीक्षा

शुल्क माफ करण्याबाबत... संदर्भ : १. शालेय शिक्षण विभाग शा.नि. क्र.एफईडी-१५९२/१२०२/(११३२)/साशि-५ दि.१९.१०.१९९३

२. महसूल व वन विभाग शा.नि.क. एससीवाय-२०२३/प्र.क.३७/म-७,दि.१०.११.२०२३

३. संचालनालयाचे पत्र क्र.उशिस-परीक्षा शुल्क-२०२३-२४/।/१९०३६० दि.०४.१९.२०२३

उपरोक्त विषय व रांदर्भ क्र. २ च्या शासन निर्णयान्यये राज्यातील टंचाईग्रस्त भागातील विद्यार्थ्यांची विद्यापीठ परीक्षा व परीक्षामंडळे याची परीक्षा फी माफ फरण्याची मोन ॥ लागू केली आहे. यामध्ये अकृषि विद्यापीठाकड्न येण्यात येणाऱ्या परीक्षांचा समावेश आहे. आता संदर्भिय शासन निर्णय क्रमांक २ नुसार, राज्यातील दुष्काळ घोषित केलेल्या ४० तालुक्याव्यतिरिक्त इतर तालुक्यामधील ज्या महसूली मंडळामध्ये जून ते सप्टेंबर २०२३ या कालावधीत सरासरी पर्जन्याच्या ७५ टक्के पेक्षा कमी व एकूण पर्जन्यमान ७५० मि.मि पेक्षा कमी झाले आहे. अशा १०२१ महसूली मंडळामध्ये दुष्काळसदृश्य घोषित केलेले आहे. सदर शासन निर्णयामध्ये दुष्काळ सदृश्य परिस्थितीवर उपाययोजना करण्यासाठी केलेल्या उपाययोजनांमध्ये महाविद्यालयीन विद्यार्थ्यांचे परीक्षा शुल्क माफ करण्याची सबलत लागू केली आहे.

त्यानुसार आपल्या महाविद्यालयातील दुष्काळसदृश्य तालुक्यातील विदयार्थ्यांना खालीलप्रमाणे सुचना देण्यात याव्यात-

१. संदर्भ क्र. १ च्या शासन निर्णयातील परिच्छेद ८ मध्ये नमूद केल्याप्रमाणे दुष्काळ सदृश्य तालुक्यातील सवलतीस पात्र असणाऱ्या विद्यार्थ्यांकडून महाविद्यालयांच्या प्राचार्यांनी परीक्षा फी न घेता त्यांचे आवेदनपत्रे विद्यापीठाकडे संदर्भ क्र. १ च्या शासन निर्णयात नमूद केलेल्या प्रमाणपत्रावर सांक्षाकित करून पाठवावे.

२. सद्यस्थितीत विद्यापीठांचे पहिले शैक्षणिक सत्र संपलेले असल्याने महाविद्यालयाने त्यांचे महाविद्यालयात सन २०२३-२४ च्या दुष्काळसदृश्य तालुक्यातील पात्र विद्यार्थी शिक्षण घेत असल्यास सदर लाभार्थ्यांना परीक्षा शुल्कापोटी भरलेल्या रक्कमेची प्रतिपुर्ती करण्यासाठी त्यांचेकडून आलेल्या आवेदन पत्रावरुन प्रतिपुर्तीची रक्कम परिगणना करुन सहसंचालक, उच्च शिक्षण कार्यालयाकडे आवश्यक रक्कमेची मागणी करावी.





महाराष्ट्र शासन शिक्षण संचालनालय (उच्च शिक्षण) महाराष्ट्र राज्य, मध्यवर्ती इमारत, पुणे -411001

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E-mail- schol.dhepune@gov.in

फॅक्स 020/26111153 दिनांक - 04.12.2023

प्रति,

- सर्व विभागीय सहसंचालक, उच्च शिक्षण विभाग.
- 2. कुलसचिव, सर्व अकृषि विद्यापीठे.

विषय - सन 2023-24 मध्ये दुष्काळ घोषित केलेल्या तालुक्यातील महाविद्यालयीन विद्यार्थ्यांचे परीक्षा शुल्क माफ करण्याबाबत.

- संदर्भ- 1. शालेय शिक्षण विभाग शासन निर्णय क्र. एफईडी 1592/1202/(1132)/साशि-5, दि. 11.10,1993
 - 2. महसूल व वन विभाग शासन निर्णय क्र. -एससीवाय-2023/प्र.क्र. 37/म-7 ,दि. 10.11,2023.

उपरोक्त संदर्भ क्रमांक 1 येथील शासन निर्णयान्वये, राज्यातील टंचाईग्रस्त भागातील विद्यार्थ्यांची विद्यापीठ परीक्षा व परीक्षामंडळे यांची परीक्षा फी माफ करण्याची योजना लागू केली आहे. यामध्ये अकृषि विद्यापीठाकडून घेण्यात येणाऱ्या परीक्षांचा समावेश आहे. आता संदर्भिय शासन निर्णय क्रमांक 2 नुसार, राज्यातील दुष्काळ घोषित केलेल्या 40 तालुक्यांव्यतीरिक्त इतर तालुक्यांमधील ज्या महसूली मंडळांमध्ये जून ते सप्टेंबर 2023 या कालावधीत सरासरी पर्जन्याच्या 75% पेक्षा कमी व एकूण पर्जन्यमान 750 मि.मि पेक्षा कमी झाले आहे अशा 1021 महसूली मंडळांमध्ये दुष्काळसदृश्य घोषित केलेले आहे. सदर शासन निर्णयामध्ये दुष्काळ सदृश्य परिस्थितीवर उपाययोजना करण्यासाठी केलेल्या उपाययोजनांमध्ये महाविद्यालयीन विद्यार्थ्यांचे परीक्षा शुल्क माफ करण्याची सवलत लागू केली आहे.

त्यानुसार आपल्या अभिनस्त संबंधीत दुष्काळसदृश्य तालूक्यातील महाविद्यालयांना खालील प्रमाणे सुचना देण्यात गाल्यात.

1.संदर्भ क्रमांक 1 येथील 18 ऑक्टोंबर, 1993 च्या शासन निर्णयातील परिच्छेद 8 मध्ये नमुद केल्याप्रमाणे दुष्काळ सदृश्य तालुक्यातील सवलतीस पात्र असणाऱ्या विद्यार्थ्यांन कडून महाविद्यालयांच्या प्राचार्यांनी परीक्षा फी न घेता त्यांचे आवेदन पत्रे विद्यापीठाकडे संदर्भ क्र.1 च्या शासन निर्णयात नमुद केलेल्या प्रमाणपत्रावर सांक्षाकित करुन पाठवावे.

2. सद्यस्थितीत विद्यापीठांचे पहिले शैक्षणिक सत्र संप्रलेले असल्याने महाविद्यालयाने त्यांचे महाविद्यालयात सन 2023-24 च्या दुष्काळसदृश्य तालूक्यातील पात्र विद्यार्थी शिक्षण घेत असल्यास सदर लाभार्थ्यांना परीक्षा





90360/20र्स्नुल्कापोटी भरलेल्या रक्कमेची प्रतिपुर्ती करण्यासाठी त्यांचेकडून आलेल्या आवेदन पत्रावरुन प्रतिपुर्तीची रक्कम परिगणना करुन संबंधित विभागीय सहसंचालक, उच्च शिक्षण कार्यालयाकडे आवश्यक रक्कमेची मागणी करावी

- 3. तसेच विद्यापीठांने आपल्याकडे प्राप्त झालेल्या सन 2023-24 च्या दुष्काळसदृश्य तालूक्यातील विद्यार्थ्यांच्या परीक्षा फी प्रतिपुर्ती करण्यासाठी महाविद्यालयनिहाय आलेल्या आवेदन पत्रावरून प्रतिपुर्तीची रक्कम परिगणना करुन विभागीय सहसंचालक, उच्च शिक्षण कार्यालयाकडे आवश्यक रक्कमेची मागणी करावी.
- 4. विभागीय सहसंचालक, उच्च शिक्षण यांनी महाविद्यालयांकडून / विद्यापीठांकडून आलेल्या माहितीची तपासणी करुन आवश्यक रक्कमेची माहिती संचालनालयांकडे सोबतच्या विवरणपत्र अ मध्ये सादर करावी. सदरची माहिती सादर केल्यानंतर संचालक स्तरावरुन सहसंचालक कार्यालयांना सदर योजनेसाठी रक्कम उपलब्ध करुन देण्यात येईल व सहसंचालक स्तरावरुन संबंधित रक्कमेची प्रतिपूर्ती करण्यात येईल.
- 5. कोणत्याही परिस्थितीत दुष्काळ सदृश्य तालुक्यातील पात्र विद्यार्थी सदर योजनेपासून वीचत राहणार माही याची दक्षता घेण्यात याबी.

Signed by
Prakash Dhondu Bachhav
Date: 04-12-2023 13:26:58
(डॉ. प्रकाश बच्छाव)
शिक्षण सहसंचालक, उच्च शिक्षण
महाराष्ट्र राज्य, पुणे -1

प्रत,-मा. प्रधान सचिव उच्च व तंत्र शिक्षण विभाग, मंत्रालय विस्तार भवन, मुंबई -32

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प्रपत्र अ शिक्षक कर्मचा-यांची पदनिश्चिती कराज्याचा नमुना

शिला रहेजा हॉटेल ॲन्ड कॅटरींग स्कूल, बांद्रा, मुंबई (कायम विनाअनुदानित) वरिष्ठ महाविद्यालय (पदवी) पदव्युला एकूण बौंम्बे सबअर्बन आर्ट अँन्ड काफ्ट एज्युकेशन सोक्षायटीचे

महाविदयालयाचे नाव:

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उच्च शिक्षण, संबर्द्ध विभाग, मुंबई



ONE DAY FACULTY DEVELOPMENT PROGRAM ORGANISED BY IQAC



Conducted by
Ms.Suchismita Roy Indra
Asst.Prof/IQAC Coordinator

5TH MARCH 2024

IOAM ONWARDS



SRIHM/FDP/IQAC/SR/CD/CIR-23-24/467B

01.03.2024

CIRCULAR

FOR ALL TEACHING STAFF

We are pleased to announce that Internal Quality Assurance Cell (IQAC) of our college is organizing one day Faculty Development Program on "Literature Review for Writing Research Papers" for faculty members on 5th March 2024 in Room No. 518 from 10:00 am onwards by Ms. Suchismita Roy Indra.

We encourage all teaching staff members to attend the Faculty Development Programme which will help them to understand referencing.

Conrad D'souza
PRINCIPAL

Kher Nagar,
Bandra (East),
Mumbel
400 051



Attendance Sheet

One day Faculty Development Program on Literature Review for Writing Research Papers for faculty members.

S.No	Name of Teaching Staff	Signature
1.	Mr. Conrad D'Souza	QW.E
2.	Mr. Stany D. Lopes	Y PR
3.	Mr. Manoj S. Kamble	How
4.	Ms. Reshma A. Nagarkar	Janazarra.
5.	Mr. Ajaykumar Meshram	- Collection
6.	Mr. Selvyn Rodrigues	2 Rochigues
7.	Ms. Suchismita Roy Indra	Suchimator Car.
8.	Mr. Ashish Mane	A
9.	Mr. Vijay R Suradkar	• ,
10.	Mr. Nixon D'mello	o Andl
11.	Mr. Sameer Dighe	
12.	Mrs. Jasmine Reddy	JL
13.	Mr. Vinayak M. Shettigar	Mirayan
14.	Ms. Akarsha Samuel	A
15.	Mrs. Srccjita Vikas	Musuum
16.	Mr. Dilraj Singh Dhamra	Carx.
17.	Mr. Graham Miranda	A
18.	Mr. Chetan Raut	A
19.	Mr. Baptist Rodriques	Rodrig
20.	Mr. Dattatray Kawade	
21.	Mr. Gurud a tt Parab	Geral Gurudatt G. Parab
22.	Ms. Yolanda Gomes	Inel
23.	Mr. Sameer Gandhi	1/8
24.	Mr. Anil Pujari	A. K. Vujarc
25	Mr.Bhavesh Rahamatkar	
26	Mr.Kirk Sampey	A service of the serv

Conrad D'souza PRINCIPAL





One day Faculty Development Program on 'Literature Review for Writing Research Papers'conducted on 5th March 2024 for faculty members.

The one-day Faculty Development Program on "Literature Review for Writing Research Papers" for faculty members was conducted on 5th March 2024 by Ms. Suchismita Roy Indra Assistant Professor/IQAC Coordinator. The objective of the Faculty Development Program was to make faculty aware about the referencing styles used while writing Research Papers.

Key Highlights and Discussion Points:

Literature Review- A literature review is a survey of scholarly sources on a specific topic. It provides an overview of current knowledge, allowing you to identify relevant theories, methods, and gaps in the existing research that you can later apply to your paper, thesis, or dissertation topic.

Evaluating Existing Research: A literature review allows researchers to critically evaluate the quality and reliability of existing research on the topic. This includes assessing the validity of the research methods used, the consistency of the results, and the relevance of the findings to the current study.

Identifying Relationships, Patterns, and Trends: By reviewing the literature, researchers can identify patterns, trends, and relationships that emerge from existing studies. This can provide valuable insights and lead to new hypotheses for the current research.

Establishing a Methodological Approach: A literature review can also help in deciding the appropriate methodology for the research. By examining how previous studies have been conducted, researchers can choose the most effective methods and avoid potential pitfalls encountered by others.

Providing a Rationale for the Study: The literature review helps to justify the need for the current study. By demonstrating gaps or inconsistencies in existing research, the literature review provides a rationale for why the current study is necessary and how it will contribute to the field.

In essence, a literature review is a crucial component of academic research that serves multiple purposes. from contextualizing the research problem to guiding the methodological approach. It forms the foundation upon which new research is built, ensuring that the study is grounded in existing knowledge while contributing something new to the academic discourse.

- 1. Search for Relevant Literature: Use academic databases, libraries, and online platforms to find scholarly articles, books, and other sources related to your research topic.
- 2. Evaluate Sources: Assess the quality and relevance of the potential sources considering the author's credibility, the publication venue, and the recency of the work.
- 3. Identify Themes, Debates, and Gaps: Identify common themes, debates, and areas where research gaps exist while reading through the literature.
- 4. Outline the Structure: Organize your literature review by creating a clear structure. The organization can be chronological, thematic, or methodological.
- 5. Write Your Literature Review: Synthesize the information you've gathered and critically evaluate each source. Analyze the relationships between different studies, highlight key findings, and discuss any controversies or unresolved issues.



It's a crucial component of research papers, theses, and dissertations, providing an overview of existing scholarly sources related to a specific topic. This allows you to identify relevant theories, methods, and gaps in the existing research.

The process of writing a literature review quite comprehensively. Here's a brief summary:

- 1. Search for Relevant Literature: Look for scholarly sources related to your research topic using academic databases, libraries, and online platforms.
- 2. Evaluate and Select Sources: Assess the quality and relevance of potential sources considering factors like the author's credibility, publication venue, and recency of the work.
- 3. Identify Themes, Debates, and Gaps: Identify common themes, debates, and research gaps as you read through the literature. Pay attention to differing viewpoints, methodologies, and theoretical frameworks.
- 4. Outline the Structure: Organize your literature review by creating a clear structure. This could be chronological, thematic, or methodological.
- 5. Write Your Literature Review: Synthesize the information you've gathered and critically evaluate each source. Analyze the relationships between different studies, highlight key findings, and discuss any controversies or unresolved issues.

Remember, a good literature review doesn't merely summarize sources—it analyses, synthesizes, and evaluates to provide a clear picture of the state of knowledge on the subject.

It's a critical tool for establishing a theoretical framework and methodology for your own research.

Conrad D'souza PRINCIPAL