

Between



Country Inn & Suites by Radisson, Gurugram Sohna Road

And



K.R. MANGALAM UNIVERSITY

Sohna Road, Gurugram (Haryana) - 122103



K.R. MANGALAM UNIVER

EDUCATION

(Recognized by UGC and a member of AIU)

MEMORANDUM OF UNDERSTANDING

The Memorandum of Understanding is executed on Lifeday of 17th March, 2023

BETWEEN

K.R. Mangalam University, Sohna Road, Gurgaon - 122103 (Delhi NCR Region), a private university established in 2013 and empowered to award degrees as specified by UGC under section 22 of the UGC Act, 1956, through its Registrar, presently Gp. Captain Praveen Mahajan duly authorized to enter into and sign an MOU on behalf of K.R. Mangalam University (hereinafter referred to as KRMU) PARTY OF THE FIRST PART.

AND

Country Inn & Suites by Radisson, Gurugram Sohna Road

The scope of collaboration on academic and Field Visit activities in this Memorandum of 1. SCOPE OF THIS AGREEMENT Understanding includes the following categories:

- Academic and field visit collaboration in the areas of mutual interest. It is expected that this collaboration will in due course lead to collaborative field visits, joint (i) workshops and seminars, etc.
- The Hotel would provide internships and placements to suitable candidates.
- The Hotel would allow the university to use its Brand Logo and Name for the (ii) University Website and other promotional activities. (iii)

2. Commencement, renewal, termination and amendment

This MoU will come into force upon affixing of the signatures of the representatives of the partner institutions and will remain in effect for one (1) year. This MoU may be renewed upon its expiry, with the agreement of both the partner institutions. If either partner institution wishes to terminate the MoU at the end of one years, it must notify the other institution not less than two months prior to the expiry of the MoU.

This MoU or its renewal and the actions taken under it may be reviewed at any time. Modifications may be made by mutual agreement and any amendment or extension to the agreement may be formalized by the exchange of letters between the two parties.



K.R. MANGALAM UN

EDUCATION

(Recognized by UGC and a member of AIU)

For K.R. Mangalam University

Mahyam.

Gp. Capt. P. Mahajan

Registrar

K.R. Mangalam University

Sohna Road, Gurugram-122103

Ms. Sonia Luthra,
Head of Sales

Head of Sales,

Country Inn and Suites, By Radisson

Gurugram-Sohna Road, Badshahpur,

Sector 66, Haryana - 122001

Witness:

(Signature, Name, Designation)

(Signature, Name, Designation)

(Signature, Name, Designation)

(Signature, Name, Designation)

Registrar



Project Report

On

"Different career options in Front office"

Under M.O.U. Signed by COUNTRY INNS SOHNA for holistic learning and training

Difference of hims

Project Guide: Mr. Virendra Singh (Assistant Professor)

School of Hotel Management Catering Technology BHMCT

Academic Year - 2022-23

CERTIFICATE

This is to certify that the above are enrolled in BCHMCT (HMCT 106A) have satisfactorily completed the project title "Different career option in Front Office." by learning's in CIS under the guidance of Mr Virendra Singh, Assistant Professor, SOHMCT.

This project work represents their original work and the references given in the present report are

uther Sr.	Student's Name	Roll Number	Program name	Duration Project	of Collaboration with
No.	otaa m		BHMCT	10 days	CIS
1	Faheem Hussain	2214760001		10 days	CIS
2.	Vashnu Goswami	2214760002	BHMCT BHMCT	10 days	CIS
3.	Simran Jangra	2214760003	DUMCT	10 days	CIS
4.	Mohmmad Rashid	2214760005	римст	10 days	CIS
5.	Ashutosh Gupta	2214760006	Dimi		

Jour Judia

Ms Sonia Luthra

Head of sales,

Country Inn & Suites

Mr. Virendra Singh

Assistant Professor

SOHMCT

Dr. Anjana Singh

Dean

SOHMCT



Project Report

On

"Working in a professional bakery in COUNTRY INNS SOHNA"

Under M.O.U. by COUNTRY INNS SOHNA

Project Guide: Mr. Virendra Singh (Assistant Professor) Prycet Repo

School of Hotel Management Catering Technology BHMCT

Academic Year – 2022-23

DECLARATION

We undersigned hereby declare that this project report represents work carried out by us. We also declare that we have adhered to all the principles of academic honesty and integrity and have not misrepresented or fabricated or falsified any source in our submission. We understand that any violation of the above will lead to disciplinary action by the Institute. The findings in this report are based on the primary information during the project observation held on10/05/2023 with collaboration COUNTRY INNS SOHNA under the guidance of MR Virendra Singh, Assistant Professor, school of Hotel Management & Catering Technology.

en	dra Singh. Assistant Professo Student's Name	Roll Number	Program name	Program Code BHMCT	Signature
),	Yogesh	289134116	Bachelor of hotel management and catering technology		My
	Rudransh Rana	9289134117	hotel management and catering technology		
3	Lalit Kumar	8929288065	and caterin technology	g	Labor
4.	Hridansh Singh Anan	637513067	hotel 6 management and catering technology		Horadord
5	Randeep	89207358	hotel		Amily

Date: 01/05/2022

Place: Solma, Gurugiam

CERTIFICATE

This is to certify that the above are enrolled in BCHMCT (HMCT 106A) have satisfactorily completed the project title "Working in a professional bakery of Country Inns Sohna." under the guidance of Mr. Virendra Singh, Assistant Professor, SOHMCT.

This project work represents their original work and the references given in the present report are Collaboration

auther	ntic.		n aram	Duration of	Collaboration with
	Nemu	Roll	Program name	Project	
Sr.	Student's Name	Number	DUNCT	10 days	CIS
No.			BHMCT	10 days	CIS
1	Yogesh	0200134117	BHMC1	10 days	CIS
2.	Rudransh Rana	0020288065	BHMC	10 days	CIS
3.	Lalit Kumar	6375130676	BHMC1		CIS
4.	Hridansh Singh Anand	8920735849		10 days	
5.	Randeep	8920/33642			

Jours Jullus

Ms Sonia Luthra

Head of sales,

Country Inn & Suites

Mr.Virendra Singh Assistant Professor

SOHMCT

Dr. Anjana Singh

Dean

SOHMCT

1. Introduction

The bakery industry is an integral part of the hospitality sector, providing delicious baked goods and pastries to satisfy the cravings of guests. This project report focuses on the experience of working in a professional bakery at Country Inns Sohna, under a Memorandum of Understanding (M.O.U.) with the establishment. A complete report on "Working in a professional bakery in COUNTRY INNS SOHNA" prepared by students of 2nd Sem B.H.M.C. T. We would like to thank Ms. Soniya Luthra Director of sales COUNTRY INNS SOHNA for allowing us to have such an educational visit. Ms. Soniya Luthra has been generous, and all the staff of the kitchen department of the hotel has cooperated and gone an extra mile to take out their precious time from their busy schedule to teach us their duties and responsibilities. This visit was held under M.O.U. with CIS to demonstrate a full day work flow of the bakery section, a part of bakery section students also observed the hot kitchen. Chef and students made sure those steps of safety measures has been taken.

After the visit to bakery of the CIS students understand that -Bakery, you can get all the baked items including the sweet ones also, whereas, in Confectionary you only get the sugar-rich foods. Confectionary also refers to the sweet food whereas the bakery is the shops that offer you a variety of food items.

2. Objective of the project

The primary objective of this project is to provide an overview of the working environment and career prospects in a professional bakery setting. By understanding the various aspects of working in a bakery at Country Inns Sohna, we aim to gain practical knowledge and offer guidance to aspiring professionals in the bakery industry.

- Observe and understand various job responsibilities as per the hierarchy of kitchen specially bakery.
- Aim of this industrial visit was to motivate students and enlighten them with various career option and there requisites in the bakery.
- Examine the skills and art included in pastry and bakery work.
- Why bakery and confectionary business can be a good option for career and entrepreneurship
- Discover their area of interest to choose right career path in hospitality industry.
- Make sure they develop right attitude of learning professionalism.
- Understand the employability and monetary benefits.