



# Training/Internship Placement Plan

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

Exchange Visitor (surname/primary, given name)

**KHOPADE, SARTHAK**

Email Address: [sarthakhopade11@gmail.com](mailto:sarthakhopade11@gmail.com)

Category: INTERN

Occupational Category: Hospitality and Tourism

SEVIS ID:

Program Sponsor: **LifeTRAVELED, Inc.**

Program Number: P-4-19041

Training/Internship Dates: 09/30/2024 - 09/29/2025

## Additional Participant Details

**Current Field of Study/Profession:** Hospitality and Hotel Management

**Experience in Field:** null years

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

**Date Awarded or Expected:** 12/06/2024

## Host Organization

**Phases: 4**

**Host Organization Name:** Davidson Hotel Company LLC, DBA Don Cesar

**Address:** 3400 GULF BLVD, ST PETE BEACH, FL 33706

**Number of FT Employees** 200  
**Onsite at Location:**

**Annual Revenue:** \$10 - \$25 Million

**Website URL:** [www.davidsonhospitality.com](http://www.davidsonhospitality.com)

**Main Program** Reyes, Alexander  
**Supervisor/POC:** Executive Chef  
[areyes@doncesar.com](mailto:areyes@doncesar.com)  
Phone: 727-363-5075

**Employer ID Number:** 814621989

**Worker's Comp Policy:** Yes, Maines Employer Mutual Insurance

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

**Exchange Visitor Hours per week:** 32

**Stipend:** Yes, 18.00 per Hour

**Non-Monetary Compensation Value:**

## Certifications

**Trainee/Intern**

I certify that:

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

Signature of KHOPADE, SARTHAK

08 / 09 / 2024

Date:

mm/dd/yyyy

Exchange Visitor (surname/primary, given name)

KHOPADE, SARTHAK

SEVIS ID:

**Sponsor**

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

Marina Onaca

Printed name of Responsible Officer or Alternate Responsible Officer



Signature of Responsible Officer or Alternate Responsible Officer

08 / 12 / 2024

Date:

mm/dd/yyyy

LifeTRAVELED, Inc.

Name of Sponsor Organization

P-4-19041

Program Number

**Privacy Act Statement**

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

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

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

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

**Paper Work Reduction Act**

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



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Exchange Visitor (surname/primary, given name)

**KHOPADE, SARTHAK**

Email Address: [sarthakhopade11@gmail.com](mailto:sarthakhopade11@gmail.com)

Category: INTERN

Occupational Category: Hospitality and Tourism

SEVIS ID:

Program Sponsor: **LifeTRAVELED, Inc.**

Program Number: P-4-19041

Training/Internship Dates: 09/30/2024 - 09/29/2025

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

## Host Organization

**Host Organization Name:** Davidson Hotel Company LLC, DBA Don Cesar

**Address:** 3400 GULF BLVD, ST PETE BEACH, FL 33706

## Phase Name: *Orientation*

Phase 1 of 4

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

**Start Date:** 09/30/2024

**End Date:** 10/31/2024

**Supervisor:** Reyes, Alexander

Executive Chef

[areyes@doncesar.com](mailto:areyes@doncesar.com)

727-363-5075

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

During the orientation the EV will be introduced to the property, company culture, and kitchen operations. He/She will receive a company handbook and review policies and procedures. The EV will also learn health and safety regulations in accordance to U.S. laws and host company standards. He/She will begin establishing relationships with fellow team members and training supervisors.

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

The objective of this phase is to educate the EV about the hotel standards, policies, operating procedures, customer service standards and the training guidelines. Discuss the culinary program training goals and the host company expectations toward the participant. Human Resources department will assist him with completing the required new hire documents.

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

Alexander Reyes has been the Executive Chef at Don Cesar for over 5 years. He has 25 years of industry experience and a culinary degree from Florida Culinary Institute.

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

The participant will have the opportunity to experience the different events and recreational activities Saint Pete Beach and Tampa has to offer. Private and group snorkel and fishing trips offers memorable encounters with some of the ocean's friendliest and most majestic creatures, from SeaTurtles to Dolphins and Rays. Participants can visit the historical Gulf Beaches Historical Museum, sand visit Horan Park. They can also visit the Dali Museum or see a sports game at Tropicana Field.

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

The EV will learn about the property history, its mission, and amenities. This phase will define the property's service quality standards, explain logical and legal safety requirements, and review company expectations. He will meet the property's key staff members. Cultural communication skills will be discussed, including expectations of our members/guests. A clear explanation of professional appearance and behavioral standards will be given during this phase. To experience local nature, they can visit Weedon Island Preserve or Boyd Hill Nature Preserve.

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

The EV will attend a new hire orientation presented by HR tailored to the needs and expectations of the Exchange Visitor. The EV will be told about the hotel brand and history, policies and procedures. Orientation topics include: associate mission statement, company culture, safety/security procedures, emergency procedures, appearance standards, standards of conduct, attendance policy, sexual harassment, property tour, department orientation, training checklist, schedule, chain of command, and other pertinent issues.

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

The training supervisor/manager is available as a resource to assist the participant throughout the training program and will conduct regular meetings to discuss progress and complete written midterm and final evaluations. The EV will be required to complete WWCE monthly feedback allowing the sponsor organization to measure success and assist and support when needed.

Exchange Visitor (surname/primary, given name)

KHOPADE, SARTHAK

SEVIS ID:

#### Additional Phase Remarks

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

The stipend is an average of \$18 and varies depending on the kitchen and culinary rotation.

#### Certifications

Phase Supervisor I certify that:

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



Signature of Reyes, Alexander

08 / 12 / 2024

Date:

mm/dd/yyyy



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Exchange Visitor (surname/primary, given name)

**KHOPADE, SARTHAK**

Email Address: [sarthakhopade11@gmail.com](mailto:sarthakhopade11@gmail.com)

Category: INTERN

Occupational Category: Hospitality and Tourism

SEVIS ID:

Program Sponsor: **LifeTRAVELED, Inc.**

Program Number: P-4-19041

Training/Internship Dates: 09/30/2024 - 09/29/2025

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

## Host Organization

**Host Organization Name:** Davidson Hotel Company LLC, DBA Don Cesar

**Address:** 3400 GULF BLVD, ST PETE BEACH, FL 33706

## Phase Name: *Introduction to Restaurant Kitchen*

Phase 2 of 4

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

**Start Date:** 11/01/2024

**End Date:** 02/28/2025

**Supervisor:** Reyes, Alexander

Executive Chef

[areyes@doncesar.com](mailto:areyes@doncesar.com)

727-363-5075

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

Building on the skills and knowledge acquired in the previous phase, the EV will receive training at the restaurant kitchen where they will learn food preparations techniques through observation and practical training in the kitchen department. He/She will learn line cook responsibilities and be rotated through different stations. They will closely observe each kitchen role and learn advanced food preparation techniques through observation and practical, hands-on culinary training.

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

The goal for this phase is to provide introduction to our restaurant service, menu and recipes. The objective of this phase is to introduce the EV to the daily operations and expectations of operating an upscale American restaurant while teaching fundamental principals of food preparation and cookery, including Brigade System, cooking techniques, heat transfer and nutrition.

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

Alexander Reyes has been the Executive Chef at Don Cesar for over 5 years. He has 25 years of industry experience and a culinary degree from Florida Culinary Institute.

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

The EV will learn about the property history, its mission, and amenities. This phase will define the property's service quality standards, explain logical and legal safety requirements, and review company expectations. He will meet the property's key staff members. Cultural communication skills will be discussed, including expectations of our members/guests. A clear explanation of professional appearance and behavioral standards will be given during this phase. To experience local nature, they can visit Weedon Island Preserve or Boyd Hill Nature Preserve.

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

Basic essentials of food preparation; proper and safe use of industrial kitchen equipment and tools; learning various cooking methods, the participant will become familiar with commonly used cooking ingredients and get accustomed to American measures of product quantities.

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

The EV will be side-by-side with a station partner, the chef and head chef to monitor production charts and follow up with the participant on the training progress weekly.

- Learn and practice knife skills, hand tool and equipment tool operation; learn how to read and follow a standard recipe, variety of food products;
- Shadow the supervisor in variety of methods of cooking (roasting, baking, broiling, grilling, sauteing, frying, deep frying, brazing, stewing, poaching, and steaming); learning the herbs, spices, oils and vinegars;
- Assist supervisor in preparing food while learning and getting accustomed to American units of measurement and applying it to recipe conversions; - Assist the supervisor with revising the inventory, receiving orders, control the damage goods - return damage goods and mark the order sheet accordingly, notify the vendor, re-place the order.
- Shadow supervisor and learn how to determine what product needs to be ordered; price checking with other vendors for price comparison before purchase decision.

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

Exchange Visitor (surname/primary, given name)

KHOPADE, SARTHAK

SEVIS ID:

The training supervisor/manager is available as a resource to assist the participant throughout the training program and will conduct regular meetings to discuss progress and complete written midterm and final evaluations. The EV will be required to complete WWCE monthly feedback allowing the sponsor organization to measure success and assist and support when needed.

#### Additional Phase Remarks

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

## Certifications

Phase Supervisor I certify that:

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



Signature of Reyes, Alexander

08 / 12 / 2024

Date:

mm/dd/yyyy



# Training/Internship Placement Plan

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Exchange Visitor (surname/primary, given name)

**KHOPADE, SARTHAK**

Email Address: [sarthakhopade11@gmail.com](mailto:sarthakhopade11@gmail.com)

Category: INTERN

Occupational Category: Hospitality and Tourism

SEVIS ID:

Program Sponsor: **LifeTRAVELED, Inc.**

Program Number: P-4-19041

Training/Internship Dates: 09/30/2024 - 09/29/2025

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

## Host Organization

**Host Organization Name:** Davidson Hotel Company LLC, DBA Don Cesar

**Address:** 3400 GULF BLVD, ST PETE BEACH, FL 33706

## Phase Name: *Banquet Kitchen*

Phase 3 of 4

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

**Start Date:** 03/01/2025

**End Date:** 06/30/2025

**Supervisor:** Reyes, Alexander

Executive Chef

[areyes@doncesar.com](mailto:areyes@doncesar.com)

727-363-5075

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

Building on the operation skills acquired in the previous phase, the EV will incorporate core knowledge of cold and hot kitchen food preparation and will be assigned to various stations in the kitchens and banquet areas. This phase will allow the participant to learn and develop high volume kitchen production skills and time management as needed for banquets and catering events.

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

The goal of this phase is to provide the EV with various aspects of the banquet operations, by exposing them to all elements of a restaurant banquet while building on the skills acquired in the previous phase. The EV will be immersed into a high-volume banquet food preparation and delivery, learn meat carving techniques at hot food stations, and gain an understanding of how to prepare food products in an artistic manner.

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

Alexander Reyes has been the Executive Chef at Don Cesar for over 5 years. He has 25 years of industry experience and a culinary degree from Florida Culinary Institute.

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

The EV will learn about the property history, its mission, and amenities. This phase will define the property's service quality standards, explain logical and legal safety requirements, and review company expectations. He will meet the property's key staff members. Cultural communication skills will be discussed, including expectations of our members/guests. A clear explanation of professional appearance and behavioral standards will be given during this phase. To experience local nature, they can visit Weedon Island Preserve or Boyd Hill Nature Preserve.

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

High volume food production, time management in a high volume kitchen environment, confectionery skills, banquet / special event production style and execution; knowledge of menu and set up for outdoor events, weddings, and other special events.

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

The EV will train in each of the functions that go into the planning and execution of a successful banquet, including hosting special events. Through shadowing colleagues and direct monitoring, the participant will gradually develop the skills and knowledge to achieve quality production requirements and quality standards while maintaining a safe, sanitary training environment. The EV will learn the daily procedures of a banquet operation and receive training in different menus, service and equipment, training in all foods to specifications, inventory and ordering (back of the house); observe and learn how to manage personnel and how to create communication/ information flows amongst food production and food service departments; acquire a thorough understanding of all elements of a food and beverage department, food preparation and delivery.

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

The training supervisor/manager is available as a resource to assist the participant throughout the training program and will conduct regular meetings to discuss progress and complete written midterm and final evaluations. The EV will be required to complete WWCE monthly feedback allowing the sponsor organization to measure success and assist and support when needed.

Exchange Visitor (surname/primary, given name)

KHOPADE, SARTHAK

SEVIS ID:

#### Additional Phase Remarks

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

#### Certifications

Phase Supervisor I certify that:

1. I have reviewed, understand, and will follow this Training/Internship Placement Plan (T/IPP);
2. I will contact the Sponsor at the earliest possible opportunity if I believe that the Trainee or Intern is not receiving the type of training delineated on this T/IPP;
3. I will actively support the Sponsor by adhering to all applicable regulatory provisions that govern this program (see 22 CFR Part 62);
4. The Trainee or Intern named in this T/IPP will not displace full-or part-time, seasonal or permanent American workers, or serve to fill a labor need;
5. I will conduct the required periodic evaluations of the Trainee or Intern named in this T/IPP;
6. I will notify the designated Sponsor contact at the earliest available opportunity regarding any concerns about, changes in, or deviations from this T/IPP.
7. I will notify the Sponsor in the event of an emergency involving the Trainee or Intern named in this T/IPP, as well as any information that I receive about the Trainee or Intern that might have an effect on that exchange visitor's health, safety, or welfare;
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11. I declare and affirm under penalty of perjury that the statements and information made herein are true and correct to the best of my knowledge, information and belief. The law provides severe penalties for knowingly and willfully falsifying or concealing a material fact, or using any false document in the submission of this form.



Signature of Reyes, Alexander

Date: 08 / 12 / 2024  
mm/dd/yyyy





# Training/Internship Placement Plan

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Exchange Visitor (surname/primary, given name)

**KHOPADE, SARTHAK**

Email Address: [sarthakhopade11@gmail.com](mailto:sarthakhopade11@gmail.com)

Category: INTERN

Occupational Category: Hospitality and Tourism

SEVIS ID:

Program Sponsor: **LifeTRAVELED, Inc.**

Program Number: P-4-19041

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## Host Organization

**Host Organization Name:** Davidson Hotel Company LLC, DBA Don Cesar

**Address:** 3400 GULF BLVD, ST PETE BEACH, FL 33706

**Phase Name:** *Inventory, Cost Control, Culinary Leadership*

**Phase 4 of 4**

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

**Start Date:** 07/01/2025

**End Date:** 09/29/2025

**Supervisor:** Reyes, Alexander

Executive Chef

[areyes@doncesar.com](mailto:areyes@doncesar.com)

727-363-5075

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

In this final phase, the EV will bring together prior knowledge and skills acquired from the previous phase rotations to preform recipe execution by estimating food requirements, production checks, and record keeping in order to accurately plan production requirements and requisition supplies and equipment. Upon completion of this portion of this final phase and the training program, the participant should have the ability to demonstrate knowledge in selected food production and in overall kitchen management duties and general understanding of the Executive Chef duties.

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

The objective of this phase is to build on the previous phases to learn a wide variety of kitchen management responsibilities and required skills to run a profitable operation. Gain operational culinary knowledge by focusing on the kitchen management skills required for a full service hotel culinary department by allowing the participant to gain practical experience in cost-effective menu planning and execution and food presentation.

- Understand cost control and create proposals to eliminate frivolous spending and expenditures.
- Learn strategies for minimizing food waste and wear and tear on equipment and understand how the department forecasts for its inventory purchases.
- Develop and implement creative strategies for revenue enhancement and cost containment and learn how to lead and coach kitchen staff towards achieving departmental revenue and guest satisfaction goals.

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

Alexander Reyes has been the Executive Chef at Don Cesar for over 5 years. He has 25 years of industry experience and a culinary degree from Florida Culinary Institute.

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

The EV will learn about the property history, its mission, and amenities. This phase will define the property's service quality standards, explain logical and legal safety requirements, and review company expectations. He will meet the property's key staff members. Cultural communication skills will be discussed, including expectations of our members/guests. A clear explanation of professional appearance and behavioral standards will given during this phase. To experience local nature, they can visit Weedon Island Preserve or Boyd Hill Nature Preserve.

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

Understand how to adhere to control procedures for cost and quality, ability to maintain a professional relationship with all coworkers, vendor representatives, supervisors, managers, customers, and client representatives.

Leadership skills, understanding Executive Chef's duties and key responsibilities, methods of managing staff and taking disciplinary action while following the hotel's standards, time management, understanding and adherence to policies and procedures; ability to meet and exceed guest expectations in an upscale dining experience.

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

The EV will shadow experienced chefs in the main kitchen to enhance culinary abilities. He will receive a lecture on food cost production and will learn & understand the finances of the kitchen operations, including labor & food costs; assist in menu planning, maintaining food costs, menu execution and food to ensure the end of the inventory is accurate and completed. They will shadow the chef daily while checking the freshness of food, coordinating the activities of cooks, determining the best presentation of food, ensuring quality of each meal, inspecting kitchen equipment for cleanliness, and monitoring sanitation policies. The EV will assist the executive chef while making periodic inspections of various stations to ensure the quality of food preparation and service.

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

The training supervisor/manager is available as a resource to assist the participant throughout the training program and will conduct regular meetings to discuss progress and complete written midterm and final evaluations. The EV will be required to complete WWCE monthly feedback allowing the sponsor organization to measure success and assist and support when needed.

**Additional Phase Remarks**

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

**Certifications****Phase Supervisor** I certify that:

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



Signature of Reyes, Alexander

Date: 08 / 12 / 2024

mm/dd/yyyy

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