

ACTIVITY LIST 2017-2018

BSc. Hospitality Studies

This year, the Department of Hospitality Studies saw some remarkable changes, both in academics as well as extra-curricular activities. An orientation in the college restaurant was conducted by the Hospitality team for F.Y. students and their parents (28 July 2017). This orientation helped the students and parents to get off to the best possible start. It also provided a platform for parents to clarify any doubts they had regarding the field they had chosen for their child, and helped students get more detailed information about their course. Guest speakers have become an important part of the educational experience for students. They expose students to real world life experiences from the position of someone who has been there. Students get to see the insight and perspective of the guest speaker's particular field of expertise. Therefore a series of guest lectures, workshops and guest demonstrations/ practicals were planned and arranged for the special benefit of our students.

CHOCOLATE WORKSHOP

Renowned Pastry Chef Sachin Dobti from Celebrity Cruise Lines conducted a practical session for our T.Y. students on “Basic chocolate making and cake with chocolate garnish”(15 and 17 of July 2017). He also gave an elaborate presentation on chocolate molding, tempering, pastry making, plating and garnishing of desserts.



JAPANESE CUISINE WORKSHOP

Distinguished CDP, Sunny Seroo from Ritz Carlton, U.S.A gave a 'Sous vide cooking' lecture to our T.Y. students denoting a method of preserving food by partial cooking followed by vacuum-sealing and chilling(14 of August 2017). Chef Sunny Seroo also conducted a practical session for our T.Y. students on 'Sushi and Japanese cooking', explaining and sharing his profound knowledge on Japanese cuisine(24 and 26 of August 2017).



NUTRITION AND HEALTH ASSESSMENT

A Nutrition and health assessment was conducted by Ms. Anuradha Mitra for all the girls of our department (3 August 2017). This helped the girls know their BMI, ideal body weight and body composition.



FRUIT AND VEGETABLE CARVING

The F.Y. students had their first ever guest lecture with Chef Feroz Khan (10 August 2017) during which a fruits and vegetables carving session was conducted to enhance their knowledge on how to carve fruits and vegetables with different techniques and equipment.



COCKTAIL AND MOCKTAIL WORKSHOP

The Cocktail and Mocktail workshop organized for S.Y.B.Sc. (HS) by 'Cocktails & Dreams' enlightened students on the different bar techniques and the latest trends followed in the bar industry.



LAUNDRY VISIT

On 9 September 2017, an industrial visit was planned and organized for the S.Y. students where they visited the Hotel Renaissance laundry in order to enhance their knowledge about laundry operations, laundry agents, equipment and the Spotting Unit.



NESTLE FOOD ACTIVITY

The second half of the academic year began with more thrill and excitement. Ms. Sanchita Roy- an executive from Nestle Food Company, explained to all our students the nutritional value of Nestle products and how to use their products for cooking in different ways.

ENGLISH BREAKFAST DEMO

Our very own distinguished chefs and professors organized and conducted an English breakfast practical session to educate the T.Y. students regarding authentic English dishes and how to serve the same in an American style (8 January 2018).



ANNUAL EVENT- RUTUCHARYA

Soon came the time for the long awaited annual event of the year for all the Hospitality students- the 'Theme Dinner' which is the hallmark of our Department. This year's Theme Dinner was celebrated on 20 January 2018. The name of the event was 'Rutucharya-Experience India on a Plate.' This event was a sit-down dinner function catering to almost 150 guests. This year's theme dinner saw some remarkable changes. The whole Hospitality Studies family came together as one and with zeal, passion and perseverance put up a fantastic event which was a great success. Right from food to service and décor to entertainment, everything was just perfect.



PERSONALITY DEVELOPMENT WORKSHOP

The Department also organized a workshop for all our students on 'Personality Development and Grooming'. This workshop was conducted by none other than the well-known model, Ms. Anna Bredemeyer, who is also known as India's original Super Model. Ms. Bredemeyer emphasized on competence, etiquette, and personal presentation to enhance self-esteem and self-confidence.

BLUEBIRD BAKERY COMPETITION

A bakery competition was organized by Blue Bird Foods Pvt. Ltd to provide a platform for students to portray their skills and knowledge, to invoke the sportsmanship spirit, and bring out the best in them (12 January 2018).



SULA VINEYARD

On 17 February 2017, T.Y. and S.Y. students went on a trip to Sula Vineyards in Nasik to enhance their knowledge about the grape harvesting process. The main highlight of this trip was tasting different types of wines with accompaniments. The following month another field trip was planned for our T.Y. students.

GO CHEESE FACTORY

They visited Pride of Cows farm to understand the process of cow milking followed by a visit to the Go Cheese plant to strengthen their knowledge on the processing of cheese (10 March 2018).

At the end of March came the time for the felicitation ceremony for our T.Y. students. The farewell was organized by the students and professors in the Hospitality restaurant where professors and the students of first year and second year bid farewell to the outgoing students of T.Y. with great enthusiasm! It was a great day, filled with nostalgia, bittersweet feelings, fun and excitement! Finally, our tenth batch bore fruits worthy of praise by graduating with flying colours. In this way, one more academic year came to an end but not our journey as we prepare ourselves to welcome the next batch, since every end suggests a fresh beginning!